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Education Information

Doctorate, Üniversity Of Wisconsin Madison Abd, -, -, Turkey Continues

Post Graduate, Üniversity Of Wisconsin Madison Abd, -, Turkey Continues

Under Graduate, Uludağ Üniversitesi, Veteriner Fakültesi, -, Turkey Continues

Research Areas

Food Engineering, Food Technology, Meat, Poultry and Game Technology, Engineering and Technology

Advising Theses

KILIÇ B., Sağlıklı Et Ürünlerinin Geliştirilmesi Amacıyla Alternatif Yağ Kaynaklarının Sosis Model Sisteminde Uygulama İmkânlarının Araştırılması, Doctorate, E.Kaynakçı(Student), 2012

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **Effects of edible coatings containing acai powder and matcha extracts on shelf life and quality parameters of cooked meatballs**
Sen D. B. , KILIÇ B.
MEAT SCIENCE, vol.179, 2021 (Journal Indexed in SCI)
- II. **Effects of Aloe vera utilization on physicochemical and microbiological properties of Turkish dry fermented sausage**
Usan E., BAŞYİĞİT KILIÇ G., KILIÇ B.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, 2021 (Journal Indexed in SCI)
- III. **Effect of replacing beef fat with safflower oil on physicochemical, nutritional and oxidative stability characteristics of wieners**
KAYNAKCI E., KILIÇ B.
FOOD SCIENCE AND TECHNOLOGY, vol.41, pp.52-59, 2021 (Journal Indexed in SCI)
- IV. **Optimization of pH, time, temperature, variety and concentration of the added fatty acid and the initial count of added lactic acid Bacteria strains to improve microbial conjugated linoleic acid production in fermented ground beef**
ÖZER C. O. , KILIÇ B.
MEAT SCIENCE, vol.171, 2021 (Journal Indexed in SCI)
- V. **Influences of encapsulated polyphosphate incorporation on oxidative stability and quality characteristics of ready to eat beef Doner kebab during storage**
Simsek A., KILIÇ B.
MEAT SCIENCE, vol.169, 2020 (Journal Indexed in SCI)
- VI. **Utilization of optimized processing conditions for high yield synthesis of conjugated linoleic acid by L. plantarum AB20-961 and L. plantarum DSM2601 in semi-dry fermented sausage**

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- VII. **Impact of sodium lactate, encapsulated or unencapsulated polyphosphates and their combinations on Salmonella Typhimurium, Escherichia coli O157:H7 and Staphylococcus aureus growth in cooked ground beef**
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- VIII. **Effects of partial and complete replacement of added phosphates with encapsulated phosphates on lipid oxidation inhibition in cooked ground meat during storage**
KILIÇ B., Simsek A., Claus J. R. , Karaca E., Bilecen D.
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- IX. **Effects of beta-glucan addition on the physicochemical and microbiological characteristics of fermented sausage**
Yuca B., Topcu I., Yagcilar-Aydemir H., ÖZER C. O. , KILIÇ B., BAŞYİĞİT KILIÇ G.
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- XI. **Potential use of interesterified palm kernel oil to replace animal fat in frankfurters**
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- XII. **Improving lipid oxidation inhibition in cooked beef hamburger patties during refrigerated storage with encapsulated polyphosphate incorporation**
KILIÇ B., ŞİMŞEK A., Claus J. R. , KARACA E., BİLECEN D.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.92, pp.290-296, 2018 (Journal Indexed in SCI)
- XIII. **Effects of replacement of beef fat with interesterified palm kernel oil on the quality characteristics of Turkish dry-fermented sausage**
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MEAT SCIENCE, vol.131, pp.18-24, 2017 (Journal Indexed in SCI)
- XIV. **Effects of microbial transglutaminase, fibrinex and alginate on physicochemical properties of cooked ground meat with reduced salt level**
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- XV. **In-vitro microbial production of conjugated linoleic acid by probiotic L. plantarum strains: Utilization as a functional starter culture in sucuk fermentation**
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- XVI. **Melting release point of encapsulated phosphates and heating rate effects on control of lipid oxidation in cooked ground meat**
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- XVII. **Impact of Added Encapsulated Phosphate Level on Lipid Oxidation Inhibition during the Storage of Cooked Ground Meat**
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- XVIII. **Physicochemical and Microbiological Assessment of Ready-to-Eat Tuna Doner Kebab During Marination, Cooking, and Different Storage Conditions**
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- XX. **Ultrasound in the meat industry: General applications and decontamination efficiency**
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- XXI. **Effect of conjugated linoleic acid enrichment on the quality characteristics of Turkish dry fermented sausage**
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- XXII. **Encapsulated phosphates reduce lipid oxidation in both ground chicken and ground beef during raw and cooked meat storage with some influence on color, pH, and cooking loss**
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- XXIII. **Effects of marination, cooking and storage on physico-chemical and microbiological properties of ready to eat trout doner kebab**
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- XXVII. **Effect of Textured Soy Protein on Quality Characteristics of Low Fat Cooked Kofte (Turkish Meatball)**
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- XXVIII. **Effect of microbial transglutaminase, sodium caseinate and non-fat dry milk on quality of salt-free, low fat turkey doner kebab**
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- XXX. **Comparison of Two Different Methods to Predict Meat Quality and Prediction Possibility Using Digital Image Analysis**
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- XXXIII. **Lipid oxidation in poultry doner kebab: Pro-oxidative and anti-oxidative factors**
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- XXXVI. **Influence of turkey meat on residual nitrite in cured meat products**
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- II. **An Evaluation of Guelder Rose (*Viburnum opulus L.*) and Hawthorn (*Crataegus monogyna*) Concentrates as Alternative Antioxidant Sources to BHT and Nitrite in Poultry Meat Model System**
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- III. **Et Ürünlerinde Enkapsülasyon Teknolojisinin Kullanımı**
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- IV. **Et ve Et Ürünlerinde Mikrobiyal Dekontaminasyon için Bazı Isıl Olmayan Teknolojilerin Kullanımı**
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- V. **AN EVALUATION OF GUELDER ROSE (*Viburnum opulus L.*) AND HAWTHORN (*Crataegus monogyna*) CONCENTRATES AS ALTERNATIVE ANTIOXIDANT SOURCES TO BHT AND NITRITE IN POULTRY MEAT MODEL SYSTEM**
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- VII. **Salep Kullanımının Fermente Türk Sucuğu Kalite Parametreleri Üzerine Etkisi**
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- VIII. **Antioxidant and Antimicrobial Properties of Plant Extracts and Their Recent Applications in Meat Product Processing**
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- XIII. **Utilization of lactic acid bacteria and probiotics on meat products**
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- I. **Et Teknolojisinde Kullanılan Isıl ve Isıl Olmayan İşleme Yöntemlerinin Avantaj ve Dezavantajları**
AYDIN D., ŞİMŞEK A., KILIÇ B.
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- II. **The Use of Insect-based Proteins as an Alternative Protein Sources in Human Nutrition**
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- III. **The Meat of the Future: Cultured Meat**
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- IV. **Effects of Using Various Oil Sources in Poultry Nutrition**
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- V. **The potential use of lactic acid bacteria as antioxidant agent in meat products**
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- VII. **Fonksiyonel Gıda Bileşeni Olarak Gıda Kaynaklı Biyoaktif Peptitlerin Kullanım Potansiyelleri ve İnsan Sağlığı Üzerine Etkileri**
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- VIII. **Non-Thermal Applications Used in Meat Technology for Microbial Decontamination**
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2. Uluslararası Turizm ve Mikrobiyal Gıda Güvenliği Kongresi, 13 - 14 December 2017
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- X. **Farklı Baharat ve Türevlerinin Et ve Et Ürünlerinde Antimikrobiyal ve Antioksidan Olarak Kullanımı**
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- XI. **Effects of pomegranate peel and propolis extracts and their combinations on growth of Staphylococcus aureus in Turkish dry-fermented sausage (Sucuk)**
KISA Ç., KARAGOZ E., GULFIZAR C., ÖMER K., KILIÇ B., ŞİMŞEK A., BİLECEN D., YALÇIN H., SOYUÇOK A., TENDERİS B.
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- XII. **Impact of sodium lactate, encapsulated or unencapsulated polyphosphates and their combinations on growth of Escherichia coli O157:H7 in cooked ground beef.**
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- XVII. **Quality characteristics of chicken wieners formulated with grapeseed oil**
CENGİZ KAYNAKÇI E., KILIÇ B.
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- XVIII. **Antioxidant and antimicrobial properties of plant extracts and their recent applications in meat product processing**

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- XIX. **Determining the Effects of Encapsulated Polyphosphates on Quality Parameters and Oxidative Stability of Cooked Ground Beef During Storage**
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- XX. **Effects of Encapsulated and Unencapsulated Polyphosphates on Shelf Life and Quality Characteristics of Cooked Chicken Patties During Refrigerated Storage**
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- XXI. **Recent developments and future trends in advanced extraction methods used in obtaining the plant extracts**
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- XXII. **The use of extracts obtained from natural sources in meat products**
ŞİMŞEK A., ŞİMŞEK S., KILIÇ B.
1st International Mediterranean Science and Engineering Congress, 26 - 28 October 2016
- XXIII. **Utilization of Beta Glucan in the Processing of Sucuk**
YUCA B., TOPÇU İ., YAĞCILAR AYDEMİR H., ÖZER C. O. , KILIÇ B., BAŞYİĞİT KILIÇ G.
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- XXIV. **Effects of Replacing Animal Fat with Interesterified Palm Kernel Oil on Quality Characteristics of Hamburger Patty**
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- XXV. **Improving storage stability of cooked beef patties with encapsulated phosphate incorporation**
KILIÇ B., ŞİMŞEK A., CLAUS J., KARACA E., BİLECEN D.
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- XXVI. **Using algae oil to improve fatty acid profile of chicken weiner sausages**
CENGİZ KAYNAKÇI E., KILIÇ B.
2nd Congress on Food Structure Design, 26 - 28 October 2016
- XXVII. **Effect of microbial transglutaminase fibrinex and alginate on physicochemical properties of cooked ground meat with reduced salt level**
ATILGAN E., KILIÇ B.
1st Black Sea Association of Food Science and Technology Congress, 22 - 24 September 2016
- XXVIII. **Utilization of lactic acid bacteria and probiotics on meat products**
ERTÜRKMEN P., BAŞYİĞİT KILIÇ G., KILIÇ B.
1st Black Sea Association of Food Science and Technology Congress, 22 - 24 September 2016
- XXIX. **Impact of encapsulated polyphosphates on lipid oxidation inhibition during the storage of cooked ground meat**
KILIÇ B., ŞİMŞEK A., CLAUS J.
62nd International Congress of Meat Science and Technology, 14 - 19 August 2016
- XXX. **Effects of encapsulated sodium tripolyphosphate sodium acid pyrophosphate and sodium hexametaphosphate on shelf life and quality characteristics of ready to eat ground beef döner kebab**
ŞİMŞEK A., KILIÇ B.
62nd International Congress of Meat Science and Technology, 14 - 19 August 2016
- XXXI. **Inhibition of lipid oxidation by using a combination of encapsulated and unencapsulated polyphosphates in cooked ground meat during storage**
KILIÇ B., ŞİMŞEK A., CLAUS J., KARACA E., BİLECEN D.
AMSA 69th Reciprocal Meat Conference, 19 - 22 June 2016
- XXXII. **Determination of Microbiological Quality of Kokoreç Sold in Isparta**

KILIÇ B.

The International Conference of the University of Agronomic Sciences and Veterinary Medicine of Bucfiarest, 8 - 10 June 2016

XXXIII. The Evaluation of Antimicrobial Efficacy of Sodium Lactate, Encapsulated or Unencapsulated Polyphosphates on Salmonella Typhimurium Growth in Cooked Ground Beef

TENDERİS B., KILIÇ B., YALÇIN H., ŞİMŞEK A.

IVth European Conference on Science, Art Culture, 18 April 2019 - 21 April 2018

XXXIV. Improving effectiveness of polyphosphates on lipid oxidation inhibition during storage of ready to eat meat products by encapsulation technology

KILIÇ B., CLAUS J.

IV. Uluslararası Gıda AR-GE Proje Pazarı, Turkey, 12 - 13 May 2016

XXXV. Impact of Added Encapsulated Phosphate Level on the Rate of LipidOxidation Inhibition During the Storage of Cooked Ground Meat

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