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Kişisel Bilgiler

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Eğitim Bilgileri

Doktora, Üniversity Of Wisconsin Madison Abd, -, -, Türkiye Devam Ediyor

Yüksek Lisans, Üniversity Of Wisconsin Madison Abd, -, Türkiye Devam Ediyor

Lisans, Uludağ Üniversitesi, Veteriner Fakültesi, -, Türkiye Devam Ediyor

Araştırma Alanları

Gıda Mühendisliği, Gıda Teknolojisi, Et ve Et Ürünleri Teknolojisi, Mühendislik ve Teknoloji

Yönetilen Tezler

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

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- 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.
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- II. **Effects of Aloe vera utilization on physicochemical and microbiological properties of Turkish dry fermented sausage**
Usan E., BAŞYİĞİT KILIÇ G., KILIÇ B.
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- 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, cilt.41, ss.52-59, 2021 (SCI İndekslerine Giren Dergi)
- 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.
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- 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.
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- 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**
TENDERİS B., KILIÇ B., Yalçın H., Şimşek A.
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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**
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- IX. **Effects of beta-glucan addition on the physicochemical and microbiological characteristics of fermented sausage**
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- X. **Determining the effects of encapsulated polyphosphates on quality parameters and oxidative stability of cooked ground beef during storage**
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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**
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- 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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- 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**
Simsek A., KILIÇ B.

- JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, cilt.25, sa.3, ss.423-433, 2016 (SCI İndekslerine Giren Dergi)
- XXIX. **Effects of Different End-Point Cooking Temperatures on the Efficiency of Encapsulated Phosphates on Lipid Oxidation Inhibition in Ground Meat**
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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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- XXV. **The effect of transglutaminase and sodium erithorbate on oxidative stability and microbiological and physicochemical properties of wieners**
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- XXVI. **Effect of Probiotics and alpha-Tocopherol Applications on Microbial Flora of Rat Gastrointestinal Tract**
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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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- XXIX. **Current trends in traditional Turkish meat products and cuisine**
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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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- XXXII. **Public perceptions of GMOs in food in Turkey: A pilot survey**
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- XXXIII. **Lipid oxidation in poultry doner kebab: Pro-oxidative and anti-oxidative factors**
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- XXXVII. **Penetration of substances into muscle**
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Diğer Dergilerde Yayınlanan Makaleler

- I. **IMPROVING EFFECTIVENESS OF POLYPHOSPHATES ON FOOD QUALITY AND SAFETY IN READY TO EAT MEAT PRODUCTS BY ENCAPSULATION TECHNOLOGY**
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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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- VI. **Effects of Pomegranate Peel and Propolis Powders and Their Combinations on Physicochemical and Microbiological Properties of Turkish Dry Fermented Sausage (Sucuk) with Various Nitrite Levels**
KISA Ç., KARAGOZ E., CİCİ G., KÖKER Ö., KILIÇ B., ŞİMŞEK A., BİLECEN D., SOYUÇOK A.
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- VII. **Salep Kullanımının Fermente Türk Sucuğu Kalite Parametreleri Üzerine Etkisi**

GÖK İ., ÖZER C. O. , KILIÇ B.

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- VIII. **Antioxidant and Antimicrobial Properties of Plant Extracts and Their Recent Applications in Meat Product Processing**
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- IX. **ANTIOXIDANT AND ANTIMICROBIAL PROPERTIES OF PLANT EXTRACTS AND THEIR RECENT APPLICATIONS IN MEAT PRODUCT PROCESSING**
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- X. **Et Ürünlerinde Kullanılan Fosfatların Antioksidan ve Antimikrobiyal Özellikleri**
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- XI. **Quality characteristics and storage stability of glutenfree coated chicken nuggets**
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- XII. **DETERMINATION OF MICROBIOLOGICAL QUALITY OF KOKOREC SOLD IN ISPARTA**
KILIÇ B.
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- XIII. **Utilization of lactic acid bacteria and probiotics on meat products**
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- XIV. **ET KAYNAKLI BİYOAKTİF PEPTİTLER VE FONKSİYONEL ÖZELLİKLERİ**
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- XV. **INFLUENCE OF USING DIFFERENT OIL SOURCES IN QUAIL NUTRITION ON MEAT COMPOSITION AND QUALITY PARAMETERS**
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- XVI. **Et Ürünleri Üretim Teknolojisinde İnteresterifiye Yağların Kullanımı**
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- XVII. **Et Ürünlerinde Yeni Eğilimler Daha sağlıklı Ürün Geliştirme Çalışmaları**
KAYNAKÇI E., KILIÇ B.
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- XVIII. **Fermente Et Ürünlerinde Fonksiyonel Starter Kültürler ve Probiyotikler**
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- I. **Et Teknolojisinde Kullanılan Isıl ve Isıl Olmayan İşleme Yöntemlerinin Avantaj ve Dezavantajları**
AYDIN D., ŞİMŞEK A., KILIÇ B.
IVth European Conference on Science, Art Culture, 18 - 21 Nisan 2019
- 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**

- BİLECEN ŞEN D., KILIÇ B.
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- IV. **Effects of Using Various Oil Sources in Poultry Nutrition**
ŞİMŞEK A., KILIÇ B.
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- V. **The potential use of lactic acid bacteria as antioxidant agent in meat products**
SOYUÇOK A., BAŞYİĞİT KILIÇ G., KILIÇ B.
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- VI. **Use of Edible Films and Coatings in Meat and Meat Products**
BİLECEN D., KILIÇ B.
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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 Aralık 2017
- IX. **Et Endüstrisinde Enkapsülasyon Teknolojisinin Kullanılması**
SOYUÇOK A., KILIÇ B., BAŞYİĞİT KILIÇ G.
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- X. **Farklı Baharat ve Türevlerinin Et ve Et Ürünlerinde Antimikrobiyal ve Antioksidan Olarak Kullanımı**
BİLECEN D., KILIÇ B.
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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.**
TENDERİS B., KILIÇ B., YALÇIN H., ŞİMŞEK A.
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- XIII. **Optimization of Enhanced Conjugated Linoleic Acid Production by L. plantarum AB20-961 and L. plantarum DSM2601 in Meat Model System**
ÖZER C. O. , KILIÇ B.
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- XIV. **Effects of Sodium Lactate, Encapsulated or Unencapsulated Polyphosphates and Their Combinations on Growth of Listeria Monocytogenes in Cooked Ground Beef.**
TENDERİS B., KILIÇ B., YALÇIN H., ŞİMŞEK A.
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- XV. **Effects of Encapsulated Polyphosphates on Microbiological and Physicochemical Properties of Cooked Ground Beef**
TENDERİS B., KILIÇ B., YALÇIN H., ŞİMŞEK A.
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- XVI. **Conjugated Linoleic Acid Production by L. plantarum AB20-961 and L. plantarum DSM2601 in Fermented Sausage**
ÖZER C. O. , KILIÇ B.
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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**
ŞİMŞEK S., ŞİMŞEK A., KILIÇ B.
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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**
KILIÇ B., ŞİMŞEK A., CLAUS J., KARACA E., BİLECEN D.
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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.
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- 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**
TABANLI M., ÖZEN E., ÇANTA A., ÖZER C. O. , KILIÇ B.
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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**
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