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Education Information

Doctorate, Clemson University, Gıda Bilimi, United States Of America 1996 - 2001

Undergraduate, Ankara University, Faculty Of Agriculture, Süt Teknolojisi, Turkey 1987 - 1991

Research Areas

Food Engineering, Food Technology, Processing Dairy And Related Products, Engineering and Technology

Academic Titles / Tasks

Professor, Suleyman Demirel University, Mühendislik Fakültesi, Gıda Mühendisliği, 2001 - Continues

Professor, Suleyman Demirel University, Mühendislik Fakültesi, Gıda Mühendisliği, 2001 - Continues

Professor, Suleyman Demirel University, Mühendislik Fakültesi, Gıda Mühendisliği, 2001 - Continues

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

- I. **A comparison of milk kefir and water kefir: Physical, chemical, microbiological and functional properties**
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- II. **The use of yeast-rich kefir grain as a starter culture in bread making**
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- III. **Effects of Ozonation on Apple Juice Quality**
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- IV. **The effect of kefir produced from natural kefir grains on the intestinal microbial populations and antioxidant capacities of Balb/c mice**
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- VI. **Effects of Kefir Powder Fortification on yogurt Quality**
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- VII. **Effect of dietary kefir on the growth performance, feed utilization and fatty acid profile of juvenile rainbow trout, *Oncorhynchus mykiss***
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- VIII. **The Effect of Kefir as a Dietary Supplement on Nonspecific Immune Response and Disease Resistance in Juvenile Rainbow Trout, *Oncorhynchus mykiss* (Walbaum 1792)**
Ulukoy G., Metin S., Kubilay A., GÜNEY S., YILDIRIM P., GUZEL-SEYDIM Z. B. , Kok-Tas T., GÜMÜŞ E.
JOURNAL OF THE WORLD AQUACULTURE SOCIETY, vol.48, no.2, pp.248-256, 2017 (Journal Indexed in SCI)
- IX. **Antioxidant Activity and Phenolic Acid Content of Selected Vegetable Broths**
Ertekin Filiz B., Korkmaz N., Budak N. H. , Seydim A. C. , Guzel Seydim Z. B.
CZECH JOURNAL OF FOOD SCIENCES, vol.35, no.6, pp.469-475, 2017 (Journal Indexed in SCI)
- X. **How kefir fermentation can affect product composition?**
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SMALL RUMINANT RESEARCH, vol.134, pp.1-7, 2016 (Journal Indexed in SCI)
- XI. **Influence of Kefir fermentation on the bioactive substances of different breed goat milks**
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- XII. **Effect of *Gluconacetobacter* spp. on kefir grains and kefir quality**
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- XIII. **Bioactive Components of Mother Vinegar**
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- XIV. **Effect of storage temperature on beneficial microbial load in rainbow trout feed supplemented with kefir**
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- XV. **Functional Properties of Vinegar**
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- XVI. **Effects of different fermentation parameters on quality characteristics of kefir**
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JOURNAL OF DAIRY SCIENCE, vol.96, no.2, pp.780-789, 2013 (Journal Indexed in SCI)
- XVII. **Comparison of antioxidant properties of traditional and commercial pomegranate sours**
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- XVIII. **Determination of Fatty Acid Profiles Including Conjugated Linoleic Acids in Various Dairy Products**
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- XIX. **Identification of microbial flora in kefir grains produced in Turkey using PCR**
Tas T., Ekinci F. Y. , Guzel-Seydim Z. B.
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- XX. **Optimization of the experimental conditions for macrolide antibiotics in high performance liquid chromatography by using response surface methodology and determination of tylosin in milk samples**
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- XXI. **Effects of Apple Cider Vinegars Produced with Different Techniques on Blood Lipids in High-Cholesterol-Fed Rats**
Budak N. H. , Doguc D., Savas C. M. , SEYDİM A. C. , Tas T. K. , Ciris M. I. , Guzel-Seydim Z. B.

- JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.59, no.12, pp.6638-6644, 2011 (Journal Indexed in SCI)
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JOURNAL OF DAIRY SCIENCE, vol.94, no.3, pp.1239-1242, 2011 (Journal Indexed in SCI)
- XXIII. **Review: Functional Properties of Kefir**
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CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, vol.51, no.3, pp.261-268, 2011 (Journal Indexed in SCI)
- XXIV. **Antioxidant activity and phenolic content of wine vinegars produced by two different techniques**
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MILCHWISSENSCHAFT-MILK SCIENCE INTERNATIONAL, vol.65, no.3, pp.284-286, 2010 (Journal Indexed in SCI)
- XXVII. **Use of fat replacers in the production of reduced-calorie vanilla ice cream**
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EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, vol.110, no.6, pp.516-520, 2008 (Journal Indexed in SCI)
- XXVIII. **Effects of probiotic bacteria and oils on fatty acid profiles of cultured cream**
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- XXX. **Isocratic separation of some food additives by reversed phase liquid chromatography**
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- XXXI. **Effects of rosemary extract and sodium lactate on quality of vacuum-packaged ground ostrich meat**
Seydim A. C. , GUZEL-SEYDIM Z. B. , ACTON J., DAWSON P.
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- XXXII. **Influences of exopolysaccharide producing cultures on the quality of plain set type yogurt**
GUZEL-SEYDIM Z. B. , SEZGIN E., Seydim A. C.
FOOD CONTROL, vol.16, no.3, pp.205-209, 2005 (Journal Indexed in SCI)
- XXXIII. **Effectiveness of ozone, heat and chlorine for destroying common food spoilage bacteria in synthetic media and biofilms**
DOSTI B., Guzel-Seydim Z. B. , GREENE A.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.58, no.1, pp.19-24, 2005 (Journal Indexed in SCI)
- XXXIV. **Turkish kefir and kefir grains: microbial enumeration and electron microscobic observation**
GUZEL-SEYDIM Z. B. , WYFFELS J., Seydim A. C. , GREENE A.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.58, no.1, pp.25-29, 2005 (Journal Indexed in SCI)
- XXXV. **Effect of inulin and Dairy-Lo (R) as fat replacers on the quality of set type yogurt**
Seydim Z. B. , SARIKUS G., OKUR O.
MILCHWISSENSCHAFT-MILK SCIENCE INTERNATIONAL, vol.60, no.1, pp.51-55, 2005 (Journal Indexed in SCI)
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MILCHWISSENSCHAFT-MILK SCIENCE INTERNATIONAL, vol.60, no.2, pp.185-188, 2005 (Journal Indexed in SCI)

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2004 (Journal Indexed in SCI)
- XXXIX. **Comparison of amino acid profiles of milk, yogurt and Turkish kefir**
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- XL. **Removal of dairy soil from heated stainless steel surfaces: Use of ozonated water as a prerinse**
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- XLI. **Determination of Organic Acids and Volatile Flavor Substances in Kefir during Fermentation**
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Journal of Food Composition and Analysis, vol.13, no.1, pp.35-43, 2000 (Journal Indexed in SCI Expanded)
- XLII. **Organic acids and volatile flavor components evolved during refrigerated storage of kefir**
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Kurt T. T. , Gokirmaklı C., Guzel-Seydim Z. B.
FUNCTIONAL FOODS IN HEALTH AND DISEASE, vol.11, no.9, pp.473-483, 2021 (Journal Indexed in ESCI)
- II. **Probiyotiklerin Kolon Mikrobiyotasına Etkileri: Güncel Çalışmalar**
Gökırmaklı Ç., SEYDİM Z. B.
Journal of Biotechnology and Strategic Health, vol.4, no.3, 2020 (Refereed Journals of Other Institutions)
- III. **Changes in carbohydrate profile in kefir fermentation**
Hikmetoglu M., SÖĞÜT E., SÖĞÜT O., Gokirmaklı C., Guzel-Seydim Z. B.
Bioactive Carbohydrates and Dietary Fibre, vol.23, 2020 (Refereed Journals of Other Institutions)
- IV. **Sirkenin Antimikrobiyel Etkisi**
Gökırmaklı Ç., BUDAK H. N. , SEYDİM Z. B.
Turkish Journal of Agriculture - Food Science and Technology, vol.7, no.10, pp.1635, 2019 (Refereed Journals of Other Institutions)
- V. **Gokirmaklı, Ç., Budak, N. H., Guzel-Seydim, Z. B., Seydim, A. C., Filiz, B. E., Karakulak, I. D. 2019. Antioxidant Properties of Strawberry Vinegar. International Journal of Food Engineering Vol. 5, No. 3, doi: 10.18178/ijfe.5.3.171-174**
Gökırmaklı Ç., BUDAK H. N. , SEYDİM Z. B. , SEYDİM A. C. , ERTEKİN FİLİZ B., Karakulak İ. D.
International Journal of Food Engineering, vol.5, no.3, pp.171-174, 2019 (Refereed Journals of Other Institutions)
- VI. **Antioxidant Properties of Strawberry Vinegar**
Gökırmaklı Ç., BUDAK H. N. , SEYDİM Z. B. , SEYDİM A. C. , ERTEKİN FİLİZ B., Karakulak D.
ETP International Journal of Food Engineering, vol.5, no.3, pp.171-174, 2019 (Refereed Journals of Other Institutions)
- VII. **Aromatic and Sensorial Properties of Çökelek Cheese Produced by Different Methods**
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- VIII. **SİRKENİN SAĞLIK ÜZERİNE ETKİLERİ**
Gökırmaklı Ç., BUDAK H. N. , SEYDİM Z. B.

GIDA / THE JOURNAL OF FOOD, vol.44, pp.1042-1058, 2019 (Refereed Journals of Other Institutions)

- IX. **Immunological effects of Kefir produced from Kefir grains versus starter cultures when fed to mice**
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- X. **Effects of grape wine and apple cider vinegar on oxidative and antioxidative status in high cholesterol-fed rats**
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- XI. **Farklı mayalarla üretilen yoğurtların bazı özelliklerinin belirlenmesi**
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- XII. **FARKLI MAYA KAYNAKLARIYLA ÜRETİLEN YOĞURTLARINBAZI ÖZELLİKLERİNİN BELİRLENMESİ**
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- XIII. **Obezite Tedavisinde Destekleyici Önemli Gıda Doğal Kefir**
YILMAZ T., KÖK TAŞ T., SEYDİM Z. B.
Gıda Teknolojisi Dergisi, vol.19, no.6, pp.69-71, 2015 (Other Refereed National Journals)
- XIV. **Antioxidant Activity and Phenolic Content of Apple Cider**
BUDAK H. N. , ÖZÇELİK F., SEYDİM Z. B.
Turkish Journal of Agriculture - Food Science and Technology,, vol.3, no.6, pp.356-360, 2015 (Refereed Journals of Other Institutions)
- XV. **Laktoz, Sitrat ve Lipit Metabolizmalarının Peynirde Lezzet BileşenlerininOluşumuna Etkileri**
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- XVI. **Isparta İlinde Ambalajsız Dondurmaların Kalite Düzeylerinin BelirlenmesiSüleyman Demirel Üniversitesi Fen Bilimleri Enstitüsü Dergisi**
SOFU A., KÖK TAŞ T., SEYDİM Z. B. , KADIPAŞAOĞLU F. Y.
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Books & Book Chapters

- I. **Kefir**
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- II. **Effects of Fermented Dairy products against Cancer, Pathogens and other Health Issues**
SEYDİM Z. B. , GREENE A. K. , SEYDİM A. C. , KÖK TAŞ T.
in: Functional Foods andCancer: Functional Foods in Integrative Oncology, Danik M. Martirosyan, Jin-Rong Zhou, Editor, CreateSpace Independent Publishing Platform First Edition edition (September 17, 2017), pp.35-61, 2017
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- IV. **Hücrelerimizdeki Enerji Metabolizması**
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- V. **Yaşa ve Koşullara Göre Beslenme**
ŞATIR G., SEYDİM Z. B.
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- VI. **Gıdaların Vücutta Sindirimi ve Emilimi**
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- VII. **Kalın Bağırsak Sağlığı: Probiyotikler ve Fonksiyonel Etkileri**
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- VIII. **Fonksiyonel Beslenmeye Giriş**
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in: Fonksiyonel Beslenme, Prof. Dr. Zeynep Banu Güzel Seydim, Editor, Sidas Medya Ltd. Şti., Isparta, pp.1-11, 2016
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- X. **Ozone in Food Processing**
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Refereed Congress / Symposium Publications in Proceedings

- I. **Microbial Metabolism During Yogurt Fermentation**
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- II. **Antioxidant Properties of Strawberry Vinegar.**
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- III. **A new functional beverage made with rose petals and Kombucha culture.**
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- IV. **Antimicrobial Effect of Kefir Made from Kefir Grains Against Some Pathogenic Microorganisms**
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- V. **Antimicrobial Effect of Vinegar**
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- VI. **The importance of using authentic kefir grains in kefir production**
KÖK TAŞ T., SEYDİM Z. B.
19 th International Conference on Food Processing Technology, 23 - 25 October 2017
- VII. **The Effects of Different Production Techniques on Bioactive Substances of Vinegars**
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- VIII. **USE OF KEFIR MADE FROM NATURAL KEFIR GRAINS IN SOUR DOUGH BREAD MAKING**
ATAÇ F., ERTEKİN FİLİZ B., KÖK TAŞ T., SEYDİM A. C. , SEYDİM Z. B.
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- IX. **Total Antioxidant Capacities of World Vinegars**
GREENE A. K. , SEYDİM A. C. , SEYDİM Z. B.
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- X. **-Total Antioxidant Capacities of World Vinegars**
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- XI. **Phenolic Compounds of Kiwi Vinegar**
BUDAK H. N. , DAVRAS F., ÖZEN M., SEYDİM Z. B.
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- XII. **Production of β -galactosidase enzymes from Kluyveromyces spp. Isolated from Natural Kefir**
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- XIII. **The Importance of Using Authentic Kefir Grains in Kefir Production** Tuğba Kök Taş, Zeynep Banu Güzel Seydim
KÖK TAŞ T., SEYDİM Z. B.
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- XIV. **FERMENTE ÜRÜNLERİN SAĞLIK ÜZERİNDEKİ ETKİLERİ**
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