

## Asst. Prof. DİLİN İPEK

### Personal Information

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### Biography

Dr.Dilvin İpek graduated from Food Engineering Dept. (BSc, MSc. and PhD). Her PhD thesis was “Applicability of Ezine Cheese Process Lines Disinfection by New Disinfectant Formula: Antibiofilm-Antiquorum Sensing Agents” with supervising by both Food Eng. Dept. (COMU) and Environmental Engineering Dept. (Konkuk University, Seoul, Korea). Her post-doc study was about natural extracts effects on food viruses (FCV, MNV and Hepatitis A) which was supervised by Dr.Gloria Sanchez [Institute of Agrochemistry and Food Technology (IATA-CSIC)]. She is working as Assistant Professor (2019) in Food Processing Dept., Ezine Vocational School, Çanakkale Onsekiz Mart University, Çanakkale, Turkey.

### Education Information

Post Doctorate, Consejo Superior de Investigaciones Científicas, IATA CSIC - Instituto de Agroquímica y Tecnología de Alimentos, Gıda Güvenliği, Spain 2019 - 2019

Doctorate, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2011 - 2017

Postgraduate, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2006 - 2009

Undergraduate, Ege University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2001 - 2006

### Foreign Languages

English, B2 Upper Intermediate

Greek, A1 Beginner

Korean, A1 Beginner

Spanish, A1 Beginner

### Certificates, Courses and Trainings

Education Management and Planning, Hands-on course in advanced techniques to study food-biofilms, Cost Action FA1202-2nd BacFoodNet, 2014

Education Management and Planning, VIII. Uygulamalı Moleküler Mikrobiyoloji Kursu, Ulusal Moleküler Biyoloji Referans Laboratuvarı, 2013

Quality Management, ISO 19011-Baş Tetkikçi, sisbel (sistem belgelendirme), 2012

Quality Management, ISO 19011, SİSBEL, 2011

## Dissertations

Doctorate, EZİNE PEYNİRİ ÜRETİM HATTINDA DEZENFEKSİYONUN YENİ DEZENFEKTAN FORMÜLLERİ İLE YAPILABİLİRLİĞİ: ANTİBİYOFİLM-ANTİQUORUM SENSİNG MADDELER, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2017

Postgraduate, Üretim Aşamaları ve Farklı Ambalajlama Tekniklerinin Lokum Kalitesine Etkisi, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2009

## Research Areas

Environmental Engineering, Environmental Sciences, Environmental Microbiology, Food Engineering, Food Science, Food Microbiology, Food Hygiene and Sanitation, Engineering and Technology

## Academic Titles / Tasks

Assistant Professor, Canakkale Onsekiz Mart University, Ezine Meslek Yüksekokulu, Gıda Kalite Kontrol Ve Analizi, 2019 - Continues

Lecturer, Canakkale Onsekiz Mart University, Ezine Myo, Gıda İşleme, 2010 - 2019

## Courses

Gıda Mikrobiyolojisi, Associate Degree, 2017 - 2018

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

- I. **Microbial load of white cheese process lines after CIP and COP: A case study in Turkey**  
İPEK D., ZORBA N. N. D.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.90, pp.505-512, 2018 (Journal Indexed in SCI)
- II. **Effects of process stages on Turkish delight/lokum microbiological quality**  
İPEK D., DEMİREL ZORBA N. N.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, no.9, pp.2061-2066, 2014 (Journal Indexed in SCI)

## Articles Published in Other Journals

- I. **Türk Lokumuna Uygulanan Farklı Ambalajlama Tekniklerinin Mikrobiyolojik Kaliteye Etkisi**  
İPEK D., ZORBA N. N.  
Gıda Teknolojileri Elektronik Dergisi, vol.1, pp.1-6, 2008 (Other Refereed National Journals)

## Books & Book Chapters

- I. **Importance of Biofilms on Dairy Industry Safety**  
İPEK D., ZORBA N. N.  
in: Understanding microbial pathogens: current knowledge and educational ideas on antimicrobial research, (Enrique Torres-Hergueta and A. Méndez-Vilas, Eds.), Editor, Formatex Research Center, pp.146-152, 2018
- II. **Karmaşık (Kompleks) Sayılar**

AYGÜN S., KANMAZ K., baykal m., AŞKIN A., ZAYİM B., İPEK D., ÜNLÜ E., KANMAZ E., KOCABIYIK H., HACIKURU İ., et al.

in: Temel Matematik, Can AKTAŞ, Editor, Kriter, 2013

**III. Çarpanlara Ayırma**

İPEK D., AYGÜN S., Kanmaz K., Baykal M., AŞKIN A., ZAYİM B., ÜNLÜ E., Kanmaz E., Kocabiyik H., HACIKURU İ., et al.

in: Temel Matematik, Can Aktaş, Editor, Kriter, İstanbul, 2013

**IV. Bağlantı ve Fonksiyonlar, İşlem ve Modüler Aritmetik**

GÜMÜŞ M., AYGÜN S., AŞKIN A., ZAYİM B., İPEK D., ÜNLÜ E., HACIKURU İ., BATTALOĞLU M.

in: Temel Matematik, Dr. Öğr. Can AKTAŞ, Editor, Kriter, İstanbul, pp.147-190, 2013

## Refereed Congress / Symposium Publications in Proceedings

- I. **THE ANTIMICROBIAL AND QUORUM QUENCHING EFFECTS OF NATURAL COMPOUNDS ON BIOFILM FORMING BACTERIA**  
İPEK D., ZORBA N. N. , KWEON J. H. , LADE H.  
Microbiologia Balkanica'2017, sofya, Bulgaria, 16 - 18 November 2017, pp.13
- II. **Microbial Load of White Cheese Process Lines after CIP and COP: A Case Study in Turkey. Poster Presentation**  
İPEK D., ZORBA N. N.  
3 rd. European Congress on Microbial Biofilms-Basic and Clinical Aspects, Foodmicro201, 19 - 22 July 2016
- III. **Milky Göce Production Nutritional Value**  
YALMAN M., ÖZDİKMENLİ TEPELİ S., PALA Ç., İPEK D.  
3.International Symposium on Traditional Foods from Adriatic to Caucasus, 1 - 04 October 2015, pp.125
- IV. **mportance of the Biofilms on Food Safety Sustainability**  
İPEK D., ZORBA N. N.  
Regional Workshop on Sustainable Management of Food Security, 9 - 10 April 2015
- V. **Importance of the Biofilms on Food Safety Sustainability**  
İPEK D., ZORBA N. N.  
Regional Workshop on Sustainable Management of Food Security, İstanbul, Turkey, 9 - 10 April 2015
- VI. **Hazard Analyses and Critical Control Point s System Optimization in Tahini Halva Production**  
İPEK D., ZORBA N. N.  
International Journal of Food Science and Technology (Ifst) 50 th Volume Celebration Conference, 17 - 19 February 2015
- VII. **Hazard Analysis and Crtical Control Points System Optimization in Tahini Helva Production**  
İPEK D., ZORBA N. N. , ZORBA M.  
ICFST 50TH CELEBRATION CONFERENCE: THE FUTURE OF FOOD INNOVATION, 17 - 19 February 2015, pp.92
- VIII. **Biofilm Risk in Turkish Dairy Industry**  
İPEK D., ZORBA N. N.  
3 rd. European Congress on Microbial Biofilms-Basic and Clinical Aspects, Eurobiofilm2013, 9 - 12 September 2013
- IX. **Effects of Production Stages on Turkish Delight or Lokhum**  
İPEK D., ZORBA N. N.  
23 rd. International ICFMH Symposium, FoodMicro2012 Global Issues in Food Microbiology, 3 - 07 September 2012
- X. **Determination of Dairy Companies' Problems in The Ezine Region. Poster Presentation**  
İPEK D., ÖZATAY Ş., ŞENTÜRK E.  
23 rd. International ICFMH Symposium, FoodMicro2012 Global Issues in Food Microbiology, 3 - 07 September 2012
- XI. **Effects of Production Stages on Turkish Delight Lokum Microbiological Quality**  
İPEK D., ZORBA N. N.

23rd International ICFMH Symposium Food Micro-2012 Global Issues in Food Microbiology, İstanbul, Turkey, 3 - 07 September 2012

**XII. The Antimicrobial Effect of *Origanum onites* and *Ocimum basilicum* Essential oils against *Salmonella* serovar *Typhimurium* in Minced Beef Meat**

İPEK D., ZORBA N. N.

23rd International ICFMH Symposium Food Micro-2012 Global Issues in Food Microbiology, İstanbul, Turkey, 3 - 07 September 2012, pp.777

**XIII. Çanakkale İlinde Satılan Tahin Helvalarının Kimyasal ve Mikrobiyolojik Özellikleri**

İPEK D., ZORBA N. N. , GÜNEŞER O., ZORBA M., GÜVEN S.

Gıda Mühendisliği 5. Kongresi, Ankara, Turkey, 8 - 10 November 2007, pp.273

**XIV. Kaşar Peyniri Üretim Hattı Mikroflorasının Belirlenmesi**

İPEK D., ZORBA N. N. , BAYRAM A.

Türkiye 3. Ulusal Veteriner Gıda Hijyeni Kongresi, Bursa, Turkey, 14 - 16 May 2009

**XV. Geleneksel Bayramiç Tahin Helvası**

İPEK D., ZORBA N. N. , GÜNEŞER O., ZORBA M., GÜVEN S.

Bayramiç Sempozyumu, Çanakkale, Turkey, 3 - 05 August 2007, pp.185

## Supported Projects

DEMİREL ZORBA N. N. , İPEK D., KWEON J., Project Supported by Higher Education Institutions, Ezine peyniri üretim hattında dezenfeksiyonun yeni dezenfektan formülleri ile yapılabilirliği: antibiyofilm-antiquorumsensing maddeler, 2016 - 2017

DEMİREL ZORBA N. N. , İPEK D., Project Supported by Higher Education Institutions, Ezine Peyniri Üretim Hattında *Pseudomonas* spp, *Bacillus* spp., *Enterobacteriaceae* spp.ve *Listeria* spp.'nin Biofilm Oluşturma Kapasitesi, 2014 - 2017

DEMİREL ZORBA N. N. , İPEK D., Project Supported by Higher Education Institutions, Üretim Aşamaları ve Farklı Ambalajlama Tekniklerinin Lokum Kalitesine Etkisi, 2007 - 2009

## Patent

İpek D., Natural Disinfectant Solution-Naturdisinfect, Patent, CHAPTER A Human Needs, The Invention Recourse Number: TR-2017/19941 , Registration in Multiple Countries, 2017, 2020

## Memberships / Tasks in Scientific Organizations

Türk Mikrobiyoloji Cemiyeti, Member, 2016 - Continues

## Scientific Refereeing

Project Supported by Higher Education Institutions, November 2018

Turkish Journal Of Agriculture-Food Science and Technology, SCI Journal, October 2018

BAOJ Food sciences & Technology, Other Indexed Journal, March 2018

## Citations

Total Citations (WOS):5

h-index (WOS):2

## **Scholarships**

Training School: Hands-on course in advanced techniques to study food-biofilms Scholarship, European Commission, 2014 - Continues

## **Awards**

İpek D., Demirel Zorba N. N. , GOLD MEDAL- in recognition of excellent and creative efforts to invent, Turkish Patent And Trademark Office-Türkpatent, September 2020

İPEK D., Excellence in Research, Konkuk Üniversitesi Çevre Mühendisliği Bölümü, April 2016