

## Asst. Prof. DİLİN İPEK

### Personal Information

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### International Researcher IDs

ORCID: 0000-0003-2946-5437

Yoksis Researcher ID: 38139

### 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. (Konuk 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, Faculty Of Engineering, 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 Laboratuari, 2013

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

## 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

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 İşleme, 2019 - Continues  
Lecturer, Canakkale Onsekiz Mart University, Ezine Meslek Yüksekokulu, Gıda İşleme, 2010 - 2019

## Courses

General Microbiology, Associate Degree, 2021 - 2022  
Gıda Muhabafası, Associate Degree, 2018 - 2019  
Süt Tesis Tasarımı, Associate Degree, 2018 - 2019  
Gıda Endüstri Makinaları, Associate Degree, 2017 - 2018  
Gıda Mikrobiyolojisi, Associate Degree, 2017 - 2018

## Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Carbapenem resistance and biofilm formation status of Enterobacteriales isolated from raw milk via molecular versus phenotypic methods**  
ÖZDİKMENLİ TEPELİ S., Numanoglu Cevik Y., Tosun M. N., Taylan Yalcın G., KAYA B., İPEK D., Bakkaloglu Z., Simsek H., DEMİREL ZORBA N. N.  
Antonie van Leeuwenhoek, International Journal of General and Molecular Microbiology, vol.116, no.1, pp.67-80, 2023 (SCI-Expanded)
- II. **Corrigendum to “Microbial load of white cheese process lines after CIP and COP: A case study in Turkey” [LWT-Food Science and Technology 90 (2018) 505–512]**  
İPEK D., DEMİREL ZORBA N. N.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.114, pp.1, 2019 (SCI-Expanded)
- III. **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 (SCI-Expanded)
- IV. **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 (SCI-Expanded)

## **Articles Published in Other Journals**

- I. **EVALUATION OF QUORUM SENSING SIGNALS OF STRONG BIOFILM PRODUCING BACTERIA VIA LC-MSMS, HPLC AND BIOSENSORS**  
İpek D.  
TRAKYA UNIVERSITY JOURNAL OF NATURAL SCIENCES, vol.24, no.2, pp.1-2, 2023 (ESCI)
- II. **Therapeutic Effect of Honey on blaCTX-M Positive and Biofilm-Producing Enterobacteriales Isolated from Bovine Mastitis**  
ÖZDİKMENLİ TEPELİ S., KAYA B., İPEK D.  
KSU TARIM VE DOĞA DERGİSİ-KSU JOURNAL OF AGRICULTURE AND NATURE, 2022 (ESCI)
- III. **Ezine Yöresel Pazarlarında Satılan Ev Yapımı Tereyağların Mikrobiyolojik Kalitesi**  
İPEK D.  
Karadeniz Fen Bilimleri Dergisi, vol.10, no.2, pp.315-323, 2020 (Peer-Reviewed Journal)
- IV. **Türk Lokumuna Uygulanan Farklı Ambalajlama Tekniklerinin Mikrobiyolojik Kaliteye Etkisi**  
İPEK D., ZORBA N. N.  
Gıda Teknolojileri Elektronik Dergisi, vol.1, pp.1-6, 2008 (Peer-Reviewed Journal)
- V. **Gıda Endüstrisinde Risk Analizi ve Yönetimi**  
İPEK D., ZORBA M.  
AKADEMİK GIDA, vol.5, no.28, pp.28-35, 2007 (Peer-Reviewed Journal)
- VI. **Gıda endüstrisinde risk analizi ve yönetimi**  
İPEK D., ZORBA M.  
AKADEMİK GIDA, vol.5, no.28, pp.28-35, 2007 (Peer-Reviewed Journal)

## **Books & Book Chapters**

- I. **Applicability Of Natural Quorum Quenching Disinfectant For Food Industry**  
İPEK D.  
in: Research & Review in Engineering, BAŞYİĞİT KILIÇ G., ÇİFÇİ A., YILMAZ A., Editor, Gece Açık Akademi Yayınları, Ankara, pp.187-196, 2019
- II. **Importance of Biofilms on Dairy Industry Safety.**  
İPEK D., DEMİREL ZORBA N. N.  
in: Understanding microbial pathogens: current knowledge and educational ideas on antimicrobial research, A.Mendez-Vilas, Editor, Microbiology Book Series #7, Badajoz, pp.146-152, 2018
- III. **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, Formatec Research Center, pp.146-152, 2018
- IV. **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
- V. **Çarpanlara Ayırma**  
İPEK D., AYGÜN S., Kanmaz K., Baykal M., Aşkin A., Zayım B., Ünlü E., Kanmaz E., Kocabiyik H., Hacikuru İ., et al.  
in: Temel Matematik, Can Aktaş, Editor, Kriter, İstanbul, 2013

## **Refereed Congress / Symposium Publications in Proceedings**

- I. **Natural Preservative and Pesticide Potential of White Cheese Isolated Lactic Acid Bacteria: Quorum Quenching, Antibacterial and Antitumor**

- İpek D., Adsız Z. N.  
3rd International Congress of the Turkish Journal of Agriculture - Food Science and Technology- TURJAF 2023,  
Malatya, Turkey, 13 - 16 September 2023, pp.104
- II. **Perception of Employees in the Dairy Industry towards Digital-Smart Tracking Systems: A Case Study on Ezine Cheese Producers**  
İpek D., Erenoğlu R. C.  
3rd International Congress of the Turkish Journal of Agriculture - Food Science and Technology- TURJAF 2023,  
Malatya, Turkey, 13 - 16 September 2023, pp.103
- III. **Sanitizing Stainless Steel Process surfaces by New Natural Disinfectant Formula**  
İPEK D., ZORBA N. N.  
VI. International Anatolian Agriculture, Food, Environment and Biology Congress, Konya, Turkey, 7 - 09 October 2022, vol.1, pp.381
- IV. **Antiviral and Antibacterial Effects of Anatolian Folk Medicinal Plants Sideritis Trojana Ehrend and Hypericum perforatum Extracts via Ethanolic and Ultrasound**  
İpek D., Falcó I., Sánchez G., Tuncel N. B., Özdi̇kmenli̇ Tepeli S.  
VI. International Anatolian Agriculture, Food, Environment and Biology Congress, Kütahya, Turkey, 7 - 09 October 2022, pp.380
- V. **Çiğ Sütlerde Genişlemiş Spektrumlu Beta-Laktamaz Üreten Enterobacteriales Suşları ve Biyofilm Özellikleri**  
ÖZDİKMENLİ TEPELİ S., Tosun M., Taylan G., Kaya B., İPEK D., DEMİREL ZORBA N. N.  
1. Ulusal Tek Sağlık Sempozyumu, Ankara, Turkey, 21 - 23 November 2019, pp.64
- VI. **Biofilm Formation of blaCTX-M positive Enterobacteriales Isolated from Bovine Milk with Subclinical Mastitis.**  
ÖZDİKMENLİ TEPELİ S., İPEK D., DEMİREL ZORBA N. N.  
Union of Thrace universities 3. International Health Sciences Congress, Çanakkale, Turkey, 24 - 26 October 2019
- VII. **Biofilm Formation of blaCTX-M positive Enterobacteriales Isolated from Bovine Milk with Subclinical Mastitis**  
ÖZDİKMENLİ TEPELİ S., İPEK D., DEMİREL ZORBA N. N.  
3 rd Union of Thrace Universities International Health Sciences Congress, Çanakkale, Turkey, 24 - 26 October 2019, pp.188-189
- VIII. **Quorum Sensing Signal Presence Determination of Food Process Line Isolated Biofilm Positive Gram Positive/Negative Isolates By LC/MSMS**  
İPEK D., DEMİREL ZORBA N. N.  
XXXVII Türk Mikrobiyoloji Kongresi, Antalya, Turkey, 4 - 08 November 2018
- IX. **APPLICABILITY OF NATURAL QUORUM QUENCHING DISINFECTANT FOR FOOD INDUSTRY**  
İPEK D.  
The 4th International Conference on Sustainable Development (ICSD), Atina, Greece, 11 - 15 April 2018, pp.58
- X. **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
- XI. **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
- XII. **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
- XIII. **Importance of the Biofilms on Food Safety Sustainability**  
İPEK D., ZORBA N. N.  
Regional Workshop on Sustainable Management of Food Security, 9 - 10 April 2015

- XIV. **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
- XV. **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
- XVI. **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
- XVII. **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
- XVIII. **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
- XIX. **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
- XX. **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
- XXI. **Effects of Production Stages on Turkish Delight Lokum Microbiological Quality**  
İPEK D., ZORBA N. N.  
23rd International ICFMH Symposium Food Micro-2012 Global Issuesin Food Microbiology, İstanbul, Turkey, 3 - 07 September 2012
- XXII. **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
- XXIII. **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**

- Arslan E., Erenoğlu R. C., Ipek D., TUBITAK Project, Smart Tracking Software for Geographical Indication Violation and Fraud/Non-Standard Product Detection in Geographical Indications Products, 2022 - 2024
- İpek D., Adsız Z. N., TUBITAK Project, Determination Quorum Quenching Activity of White Cheese Isolated Lactic Acid Bacteria, 2023 - 2023
- Berber N., Öge Ç., Baruk Bulut G., Katra H., Erenoğlu R. C., İpek D., CB Strateji ve Bütçe Başkanlığı (Kalkınma Bakanlığı) Projesi, Ezine Yüresinde Süt ve Ürünleri Alanında İş Gücü Niteliğinin Arttırılmasına Yönelik Yenilikçi Mesleki Eğitimlerin Verilmesi, 2018 - 2019
- İPEK D., DEMİREL ZORBA N. N., Project Supported by Higher Education Institutions, Gıda Üretim Hatlarından İzole edilen Biyofilm Pozitif Gram Negatif ve Pozitif İzolatların Quorum Sensing Sinyal Varlığının LCMSMS ile Araştırılması, 2018 - 2019

DEMİREL ZORBA N. N., İPEK D., Project Supported by Higher Education Institutions, Ezine peyniri üretim hattında dezenfeksiyonun yeni dezenfektan formülleri ile yapılabılırlığı: 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 , 2017, 2020

## Student Project

R & D Project, Determination Quorum Quenching Aktivity of White Cheese Isolated Lactic Acid Bacteria, Canakkale Onsekiz Mart University, Ezine Meslek Yüksekokulu, Gıda İşleme, Turkey, 2023 - 2023

## 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

## Metrics

Publication: 56

Citation (WoS): 6

Citation (Scopus): 11

H-Index (WoS): 2

H-Index (Scopus): 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., Grand Prize and Gold Medal- Natural Disinfectant Solution-Naturdisinfect-Innovation Week IWA 2020 -OFEED by IFIA-International International Federation of Inventors Associations, Ofeed By Ifia-International International Federation Of Inventors Associations, November 2020

İpek D., Demirel Zorba N. N., Uluslararası Group Renault- Licence to Clean Competition, Uluslararası Group Renault, October 2020

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., Demirel Zorba N. N., Erdem Kaya Patent, Gün + Partners and Atabay Medicine Sponsored "PatentMeet - University Patents Demo Day" by PatentEffect, Patentmeet Etkinliği: Erdem Kaya Patent, July 2020

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

## **Representation and Promotion Activities**

Institutional Representation, NTV Ortak Programı, Turkey, İstanbul, 2021 - 2021

## **Non Academic Experience**

Consejo Superior de Investigaciones Científicas, IATA CSIC - Instituto de Agroquímica y Tecnología de Alimentos

Consejo Superior de Investigaciones Científicas, IATA CSIC - Instituto de Agroquímica y Tecnología de Alimentos

Konuk Üniversitesi

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