

NÜKHET NİLÜFER DEMİREL ZORBA

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International Researcher IDs

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ScopusID: 56050112300

Yoksis Researcher ID: 144620

Education

Doctorate
1998 - 2004

Ege University, Fen Bilimleri Enstitüsü, Gıda Muhendisliği, Turkey

Postgraduate
1995 - 1998

Ege University, Fen Bilimleri Enstitüsü, Gıda Muhendisliği, Turkey

Undergraduate
1989 - 1994

Ege University, Faculty Of Engineering, Gıda Mühendisliği Bölümü, Turkey

Foreign Languages

German, A1 Beginner

English, B2 Upper Intermediate

Certificates, Courses and Trainings

Education Management and Planning, Antibiyotik Direnç Belirlenmesinde Kullanılan Yöntemler, Türk Halk Sağlığı Genel Müdürlüğü Referans Mikrobiyoloji laboratuvarı, 2019

Education Management and Planning, Dirençli bakterilerin Tespitinde Moleküler Yöntemler, TMC/Yıldırım Beyazıt Üniversitesi Tıp fakültesi, 2019

Education Management and Planning, Biosensors: Usage in Food Safety & Quality, IAMZ, 2017

Education Management and Planning, Predictive Microbiology, İAMZ, 2015

Education Management and Planning, Moleküler Mikoloji Kursu, Erzurum Teknik Üniversitesi, 2014

Education Management and Planning, Food and Indoor Fungi(Phenotypic and Molecular Identification, Trakya Univ Fen Fak Biyoloji Böl. ve CBS-Netherlands, 2013

Quality Management, Iso 9001, ISO 22000, BRC, İçdenetçi, SİSBEL, 2011

Education Management and Planning, Uygulamalı Moleküler Biyoloji Teknikleri, Tübitak MAM, 2003

Academic Titles / Tasks

Professor
2024 - Continues

Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği

Associate Professor
2018 - 2024

Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği

Assistant Professor
2004 - 2019

Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği

Assistant Professor
2018 - 2018

Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği

Assistant Professor
2004 - 2018

Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği

Research Assistant
1997 - 2004

Ege University, Faculty Of Engineering, Gıda Muhendisliği

Supported Projects

1. DEMİREL ZORBA N. N., TOSUN M. N., Taylan G., Project Supported by Higher Education Institutions, Çanakkale bölgesindeki midyelerde Clostridium difficile varlığının belirlenmesi, 2019 - 2022
2. ÇAKICI N., AKÇALI A., DEMİREL ZORBA N. N., SÜZÜK YILDIZ S., NUMANOĞLU ÇEVİK Y., Project Supported by Higher Education Institutions, GIDA ENDÜSTRİSİ ÇALIŞANLARINDAN İZOLE EDİLEN ENTEROBACTERİACEAE İZOLATLARINDA GSBL/KARBAPENEMAZ VARLIĞI VE KLONALİTENİN ARAŞTIRILMASI, 2019 - 2021
3. ÖZCAN ATEŞ G., DEMİREL ZORBA N. N., ŞEN B., Project Supported by Higher Education Institutions, Üzümlerden İzole Edilen Aspergillus spp İzolatlarının Moleküler Yöntemlerle Tanımlanması ve Okratoksin Üretim Potansiyellerinin Belirlenmesi, 2019 - 2021
4. DEMİREL ZORBA N. N., ÇAKICI N., BALKI M. V., Project Supported by Higher Education Institutions, Yeşil Sebzelere Genişlemiş Spektrumlu Beta Laktamaz ve Karbapenemaz Üreten Enterobacteriaceae Suşlarının Araştırılması, 2019 - 2021
5. ÖZDİKMENLİ TEPELİ S., DEMİREL ZORBA N. N., Kaya B., Taylan G., Tosun M. N., NUMANOĞLU ÇEVİK Y., BAKKALOĞLU Z., ŞİMŞEK H., Project Supported by Higher Education Institutions, Çiğ Sütlerden İzole edilen Enterobacterales ve Gram Pozitif Bakterilerin Antibiyotik Direnci ve Biyofilm Özelliklerinin Araştırılması, 2019 - 2020
6. 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
7. Demirel Zorba N. N., Kaya B., Project Supported by Higher Education Institutions, Enhancement of Antimicrobial Activity of Chitosan Nanocomposite Films, 2018 - 2019
8. DEMİREL ZORBA N. N., Özcan G., Project Supported by Higher Education Institutions, BOZCAADA KARALAHNA VE ÇAVUŞ ÜZÜMLERİNİN OLGUNLAŞMA SÜRECİNDE MİKROBİYAL YÜKÜNÜN, KÜF TÜRLERİNİN VE MİKOTOKSİN PROFİLLERİNİN BELİRLENMESİ, 2017 - 2017
9. 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-anti-quorum-sensing maddeler,

2016 - 2017

10. ZORBA M., DEMİREL ZORBA N. N., ÖZDİKMENLİ S., YALMAN M., BİLGÜCÜ E., Project Supported by Higher Education Institutions, SUBKLİNİK MASTİTİS ETMENLERİNİN ARAŞTIRILMASI ve SÜT KALİTE PARAMETRELERİNE ETKİSİNİN BELİRLENMESİ, 2015 - 2017
11. 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
12. DEMİREL ZORBA N. N., Maraş M., Project Supported by Higher Education Institutions, Gıda Çalışanlarının Ellerinden İzole Edilen Mayaların Tanımlanması, 2015 - 2016
13. DEMİREL ZORBA N. N., ALTIPARMAK E., Project Supported by Higher Education Institutions, Ultrases, Ozon ve Kızılötesi Yöntemlerinin Birlikte Kullanılmasının Karabiberin Bazı Kalite Özelliklerine Etkisi, 2014 - 2016
14. Çakıcı N., Demirel Zorba N. N., Akçalı A., TUBITAK Project, Characterization of Staphylococcus aureus obtained from food handlers in hospitals and food processing plants., 2014 - 2015
15. DEMİREL ZORBA N. N., ÖZCAN G., Project Supported by Higher Education Institutions, Çeşitli tohum yağlarının gıdalardaki patojen mikroorganizmalar üzerine antimikrobiyal etkilerinin belirlenmesi, 2011 - 2014
16. DEMİREL ZORBA N. N., ÖZCAN G., Project Supported by Higher Education Institutions, Çeşitli Bitki Ekstraktları ile Yağlarının Antimikrobiyal Özelliklerinin in vitro ve gıda sistemlerinde Belirlenmesi, 2012 - 2013
17. DEMİREL ZORBA N. N., ÖZDİKMENLİ S., Project Supported by Higher Education Institutions, Baharat Uçucu Yağlarının Köftelik Kıymalardaki Salmonella spp.ve Stahylococcus aureus Patojenleri Üzerine İnhibitör Etkisi, 2009 - 2011
18. DEMİREL ZORBA N. N., TAMBULUT Y., YAŞAR K., Project Supported by Higher Education Institutions, Köy Peynirinin Starter Kültür ile Üretilmesi ve Kalite Özelliklerinin Belirlenmesi, 2009 - 2011
19. DEMİREL ZORBA N. N., İPEK D., Project Supported by Higher Education Institutions, Üretim Aşamaları ve Farklı Ambalajlama Tekniklerinin Lokum Kalitesine Etkisi, 2007 - 2009
20. Demirel Zorba N. N., TUBITAK Project, Determination of the Awareness Levels of Consumers Living in Çanakkale Province About Food Safety, 2006 - 2007
21. DEMİREL ZORBA N. N., GÜVEN S., GÜLTEKİN M., DOYURAN D., Project Supported by Higher Education Institutions, Çanakkale İlinde Satılan Peynir Helvalarının Mikrobiyolojik ve Kimyasal Özellikleri, 2005 - 2007
22. Demirel Zorba N. N., TUBITAK Project, Effect of production stages on chemical and microbiological quality of tahini halva, 2005 - 2007
23. Demirel Zorba N. N., TUBITAK Project, Antioxidant and Antimicrobial Activities of Some Medicinal and Aromatic Plants in Çanakkale Flora,, 2005 - 2007

Awards

1. 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
2. İpek D., Demirel Zorba N. N., Uluslararası Group Renault- Licence to Clean Competition, Uluslararası Group Renault, October 2020
3. 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
4. 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

Scholarships

Advanced course on "Recyclable, biodegradable, active and intelligent food packaging,", Other International Organizations, 2022 - 2022

advanced course on "USE OF BIOSENSORS FOR FOOD SAFETY AND QUALITY ", Official Institutions of Foreign Countries, 2017 - 2017

Advance course on "Predictive Microbiology" (9-13 February 2015)., Official Institutions of Foreign Countries, 2015 - 2015

Jury Memberships

Doctorate, Doctorate, Çanakkale Onsekiz Mart Üniversitesi, January, 2025

Doctorate, Doctorate, Ege Üniversitesi, December, 2023

Post Graduate, Post Graduate, Ege Üniversitesi, September, 2023

Doctoral Examination, Doctoral Examination, Çanakkale Onsekiz Mart Üniversitesi, August, 2023

Doctorate, Doctorate, Ege Üniversitesi, July, 2023

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Çanakkale Onsekiz Mart Üniversitesi, January, 2023

Doctoral Examination, Doctoral Examination, Çanakkale Onsekiz Mart Üniversitesi, August, 2022

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Ege Üniversitesi, June, 2022

Doctoral Examination, Doctoral Examination, Ege Üniversitesi, February, 2022

Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, February, 2022

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Ege Üniversitesi, January, 2021

Doctoral Examination, Doctoral Examination, Ege Üniversitesi, September, 2020

Post Graduate, Tez Savunma Jürisi, Trakya Üniversitesi, July, 2019

Post Graduate, Tez savunma Jürisi Gıda Mühendisliği, Çanakkale Onsekiz Mart Üniversitesi, August, 2015

Post Graduate, Tez savunma Jürisi Çevre Mühendisliği, Çanakkale Onsekiz Mart Üniversitesi, August, 2015

Doctorate, Doktora yeterlilikjürisi, Çanakkale Onsekiz Mart Üniversitesi, February, 2015

Post Graduate, Tez savunma Jürisi Gıda Mühendisliği, İzmir Yüksek Teknoloji Enstitüsü, December, 2014

Doctorate, Tez savunma Jürisi Gıda Mühendisliği, İzmir Yüksek Teknoloji Enstitüsü, December, 2014

Doctoral Examination, Doktora Yeterlilik Jürisi Üyesi Biyoloji Anabilim Dalı, Çanakkale Onsekiz Mart Üniversitesi, February, 2014

Doctorate, Tez savunma Jürisi Gıda Mühendisliği, İzmir Yüksek Teknoloji Enstitüsü, December, 2013

Post Graduate, Tez savunma Jürisi Gıda Mühendisliği, Çanakkale Onsekiz Mart Üniversitesi, July, 2013

Academic Staff Examination, Araştırma Görevlisi Sınav Jürisi, Çanakkale Onsekiz Mart Üniversitesi, February, 2012

Published journal articles indexed by SCI, SSCI, and AHCI

- 1. Presence of Clostridioides difficile on spinach, carrots, cheese and milk in Turkey**
Taylan Yalçın G., Tosun Demir M. N., Korkmazer G., Akçalı A., Demirel Zorba N. N.
Anaerobe, vol.91, 2025 (SCI-Expanded)
- 2. Preparation and Characterization of 3D Printed Objects Based on Different Kefir Gels**
OK S., YILMAZ E., DEMİREL ZORBA N. N.
Food Biophysics, vol.19, no.2, pp.453-470, 2024 (SCI-Expanded)
- 3. Disinfection of Clostridioides difficile on spinach with epigallocatechin-based antimicrobial solutions and sodium hypochlorite**
Tosun M. N., Taylan Yalçın G., Korkmazer G., ZORBA M., CANER C., DEMİREL ZORBA N. N.
International Journal of Food Microbiology, vol.402, 2023 (SCI-Expanded)
- 4. In-vitro determination of inhibitory effects of probiotic strains on Clostridioides difficile**
Yalçın G. T., Tosun M. N., Demirel Zorba N. N.
Anaerobe, vol.81, 2023 (SCI-Expanded)
- 5. Microbiological and physicochemical properties of farm bulk tank milk and antimicrobial resistance of its dominant bacteria**

ÖZDİKMENLİ TEPELİ S., ZORBA M., Yalman M., BİLGÜCÜ E., DEMİREL ZORBA N. N.

Journal of Food Safety, vol.43, no.1, 2023 (SCI-Expanded)

6. **Development of novel biodegradable film based on chitosan with borax (sodium tetraborate) and boron nitride and their biological activity**
Kaya B., Demirel Zorba N. N., Caner C.
International Journal of Food Science and Technology, vol.58, no.2, pp.890-897, 2023 (SCI-Expanded)
7. **Carbapenem resistance and biofilm formation status of Enterobacterales isolated from raw milk via molecular versus phenotypic methods**
ÖZDİKMENLİ TEPELİ S., Numanoglu Cevik Y., Tosun M. N., Taylan Yalcin 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)
8. **Antibacterial and antibiofilm activities of some plant essential oils and synergistic effects of cinnamon essential oil with vancomycin against Clostridioides difficile: in vitro study**
Tosun M. N., Taylan G., Zorba N. N.
LETTERS IN APPLIED MICROBIOLOGY, vol.75, no.3, pp.598-606, 2022 (SCI-Expanded)
9. **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)
10. **Antibiotic resistance pattern and spa types of Staphylococcus aureus strains isolated from food business and hospital kitchen employees in Çanakkale, Turkey**
Çakıcı N., Akçalı A., Demirel Zorba N. N.
TURKISH JOURNAL OF MEDICAL SCIENCES, vol.49, pp.675-682, 2019 (SCI-Expanded)
11. **Antibiotic resistance pattern and spa types of staphylococcus aureus strains isolated from food business and hospital kitchen employees in Çanakkale, Turkey**
Çakıcı N., Akçalı A., Demirel Z.
Turkish Journal of Medical Sciences, vol.49, no.2, pp.675-682, 2019 (SCI-Expanded)
12. **Antimicrobial activity of cold pressed citrus seeds oils, some citrus flavonoids and phenolic acids**
Guneser B. A., Zorba N. N., YILMAZ E.
RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol.95, no.2, pp.119-131, 2018 (SCI-Expanded)
13. **Frequency of extended-spectrum β -lactamase (ESBL)- and AmpC β -lactamase-producing Enterobacteriaceae in a cheese production process**
Tepeli S., DEMİREL ZORBA N. N.
Journal of Dairy Science, vol.101, no.4, pp.2906-2914, 2018 (SCI-Expanded)
14. **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)
15. **Antimicrobial and functional properties of the proteins extracted from lemon, orange and grapefruit seeds press meals**
KARABİBER E. B., Zorba N. N., YILMAZ E.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.10, no.2, pp.145-153, 2018 (SCI-Expanded)
16. **Combined effect of ultrasound and essential oils to reduce Listeria monocytogenes on fresh produce**
Ozcan G., Zorba N. N.
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.22, no.4, pp.353-362, 2016 (SCI-Expanded)
17. **Potential of antimicrobial active packaging 'containing natamycin, nisin, pomegranate and grape seed extract in chitosan coating' to extend shelf life of fresh strawberry**
Duran M., ADAY M. S., DEMİREL ZORBA N. N., TEMİZKAN R., BÜYÜKCAN M. B., CANER C.
FOOD AND BIOPRODUCTS PROCESSING, vol.98, pp.354-363, 2016 (SCI-Expanded)
18. **Evaluation of usage of essential oils instead of spices in meat ball formulation for controlling Salmonella spp.**

- Ozdikmenli S., DEMİREL ZORBA N. N.
Food Science and Technology International, vol.22, no.2, pp.93-101, 2016 (SCI-Expanded)
19. **Microbial Inactivation and Physicochemical Properties of Ultrasound Processed Pomegranate Juice**
Pala C. U., Zorba N. N. D., Ozcan G.
JOURNAL OF FOOD PROTECTION, vol.78, no.3, pp.531-539, 2015 (SCI-Expanded)
20. **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)
21. **Consumer Food Safety Perceptions and Practices in a Turkish Community**
Zorba N. N., KAPTAN M.
JOURNAL OF FOOD PROTECTION, vol.74, no.11, pp.1922-1929, 2011 (SCI-Expanded)

Articles Published in Other Journals

1. **Microbial Pink Discoloration Defects in Old Kashar Cheese Process Line: A Case Study**
Ipek D., Demirel Zorba N. N.
Karadeniz Fen Bilimleri Dergisi, vol.14, no.2, pp.540-550, 2024 (Peer-Reviewed Journal)
2. **Biodiversity of ochratoxigenic Aspergillus species isolated from çavuş and karalahna grapes in Bozcaada, Türkiye**
Özcan Ateş G., Demirel Zorba N. N., Şen B.
Anatolian Journal of Botany, vol.8, no.1, pp.39-45, 2024 (Peer-Reviewed Journal)
3. **INVESTIGATION OF EXTENDED SPECTRUM BETA-LACTAMASE AND CARBAPENEMASE PRODUCING ENTEROBACTERIALES STRAINS IN GREEN VEGETABLES**
Balki M. V., Demirel Zorba N. N., Çakıcı N.
GIDA, vol.48, no.3, pp.575-586, 2023 (Peer-Reviewed Journal)
4. **CARRIAGE OF ENTEROTOXIGENIC STAPHYLOCOCCUS AUREUS AND HYGIENE PRACTICES OF FOOD WORKERS**
ÇAKICI N., ZORBA N. N., AKÇALI A.
JOURNAL OF BASIC AND CLINICAL HEALTH SCIENCES, no.2, pp.618-627, 2023 (ESCI)
5. **DETERMINATION OF PHYSICOCHEMICAL, ANTIOXIDANT, ANTIMICROBIAL AND ANTIQUORUM SENSING PROPERTIES OF CHITOSAN FILMS INCORPORATED WITH ETHYL PYRUVATE FILMS**
Kaya B., Demirel Zorba N. N., Caner C.
The journal of Food, vol.46, no.6, pp.1425-1439, 2021 (Peer-Reviewed Journal)
6. **Effects of Alternaria Genus Members on Fruits and Vegetables**
Kaya B., Demirel Zorba N. N.
The journal of Fungus, vol.12, no.2, pp.223-239, 2021 (Peer-Reviewed Journal)
7. **DETERMINATION OF THE MICROBIOLOGICAL QUALITY OF MUSSELS AND SEAWATER SAMPLES RECEIVED FROM ÇANAKKALE REGION**
Tosun M. N., Taylan G., Demirel Zorba N. N.
Gıda, vol.46, no.4, pp.949-958, 2021 (Peer-Reviewed Journal)
8. **ANTI-QUORUM SENSING AND ANTITUMOR ACTIVITY OF PRUNELLA VULGARIS, SAMBUCUS NIGRA, CALENDULA OFFICINALIS: potential use in food industry**
Tosun M. N., DEMİREL ZORBA N. N., YÜCEER Y.
JOURNAL OF MICROBIOLOGY BIOTECHNOLOGY AND FOOD SCIENCES, vol.10, no.5, 2021 (ESCI)
9. **Investigation of antimicrobial resistance and ESBL/Carbapenemase presence in Enterobacterales strains isolated from food workers Gıda çalışanlarından izole edilen Enterobacterales suşlarında antimikrobiyal direnç ve GSBL/Karbapenemaz varlığının araştırılması**
Çakıcı N., Çevik Y. N., Yildiz S. S., Akçalı A., Demirel Zorba N. N.
Turk Hijyen ve Deneysel Biyoloji Dergisi, vol.78, no.3, pp.351-362, 2021 (Scopus)

10. **DETERMINATION OF MYCOBIOTA AND MICROBIAL LOADS OF GRAPES GROWN IN BOZCAADA, TURKEY**
ÖZCAN ATEŞ G., DEMİREL ZORBA N. N.
JOURNAL OF MICROBIOLOGY BIOTECHNOLOGY AND FOOD SCIENCES, vol.9, no.5, pp.899-906, 2020 (ESCI)
11. **SOME CHARACTERISTICS OF RAW MILK PRODUCED IN ÇANAKKALE (YENİCE) PROVINCE AND SUB-CLINICAL (HIDDEN) MASTITIS INCIDENCE RATE**
Özdikmenli S., Demirel Zorba N. N.
TRAKYA UNIVERSITY JOURNAL OF NATURAL SCIENCES, vol.18, pp.41-47, 2017 (Peer-Reviewed Journal)
12. **Mold Flora of Traditional Cheeses Produced in Turkey**
Yalman M., Özdikmenli Tepeli S., Zorba N. N.
Türk Tarım - Gıda Bilim ve Teknoloji Dergisi, vol.4, no.11, pp.926-933, 2016 (Peer-Reviewed Journal)
13. **Food Industry Workers and Staphylococcal Food Poisoning**
Çakıcı N., Demirel Zorba N. N., Akçalı A.
TURK HIJYEN VE DENEYSEL BIYOLOJİ DERGISI. TURKISH BULLETIN OF HYGIENE AND EXPERIMENTAL BIOLOGY, vol.72, no.4, pp.337-350, 2015 (Scopus)
14. **Application of new technologies for decontamination of spices.**
Ergin Altıparmak E., Zorba N. N.
GIDA, vol.40, no.4, pp.241-248, 2015 (Peer-Reviewed Journal)
15. **Food Safety in Canned Roasted Red Pepper Capia Production**
Özdikmenli S., Zorba N. N.
Journal of Tekirdag Agricultural Faculty, vol.12, no.1, pp.55-64, 2015 (Peer-Reviewed Journal)
16. **Food industry employees and staphylococcal food poisoning Gıda endüstrisi çalışanları ve stafilokokal gıda zehirlenmeleri**
ÇAKICI N., DEMİREL ZORBA N. N., AKÇALI A.
Turk Hijyen ve Deneysel Biyoloji Dergisi, vol.72, no.4, pp.337-350, 2015 (Scopus)
17. **Ezine Cheese II Proteolysis Level During Ripening**
Tuncel N. B., Güneşer O., Engin B., Yaşar K., Zorba N. N., Yüceer Y.
GIDA, vol.35, no.1, pp.21-26, 2010 (Peer-Reviewed Journal)
18. **Effects of Different Packaging Techniques Applied to Turkish Delight on Microbiological Quality.**
Ipek D., Demirel Zorba N. N.
Gıda Teknolojileri Elektronik Dergisi, vol.1, pp.1-6, 2008 (Peer-Reviewed Journal)
19. **Ready to use powdered infant formulas and Enterobacter sakazakii**
Demirel Zorba N. N., Gültekin M., Doyuran S. D.
Türk Mikrobiyoloji Cemiyeti Dergisi, no.36, pp.67-74, 2006 (Peer-Reviewed Journal)
20. **Determination of S aureus Enterotoxins in Some Cheeses Sold in Izmir Province by Elisa Method**
Demirel N. N., Mehmet K.
GIDA, vol.31, no.1, pp.37-41, 2006 (Peer-Reviewed Journal)
21. **Properties of Lactobacillus acidophilus and bifidobacteria and their use in dairy industry**
Demirel Zorba N. N., Tosun H.
AKADEMİK GIDA, no.21, pp.13-16, 2006 (Peer-Reviewed Journal)
22. **Üzüm ve Üzüm Ürünlerinde Okratoksin A Sorunu**
Tosun H., Demirel N. N., Çoban H.
Ege Üniversitesi Ziraat Fakültesi Dergisi, vol.2, no.2, pp.141-145, 2006 (Peer-Reviewed Journal)
23. **Ochratoxin in wine**
Demirel N. N., Gültekin M., Doyuran S., Güven S.
AKADEMİK GIDA, no.16, pp.11-16, 2005 (Peer-Reviewed Journal)
24. **Incidence of Staphylococcus aureus and Its Enterotoxins in Various Cheeses Sold at Retail Markets of Izmir City.**
Demirel N. N., Karapınar M.
AKADEMİK GIDA, vol.2, no.10, pp.25-27, 2004 (Peer-Reviewed Journal)
25. **Vibrio vulnificus Infections and Their Importance.**

Demirel N. N., Tunçel G.

Türk Mikrobiyoloji Cemiyeti Dergisi, vol.30, pp.171-175, 2000 (Peer-Reviewed Journal)

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Demirel N. N., Tunçel G.

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Ergin E., Zorba N. N.

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60. **Molds and Mycotoxins Commonly Found in Foods**

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I. Ulusal Mikoloji Günleri, Erzurum, Turkey, 1 - 04 September 2014, pp.39

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82. **Geleneksel Bayramiç Tahin Helvası**
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International Symposium on "Functional Foods in Europe – International Developments in Science and Health Claims", Malta, Malta, 1 - 04 June 2007, pp.1
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Su Ürünlerinde HACCP ve Gıda Güvenliği Eğitim Semineri, Çanakkale, Turkey, 5 - 08 September 2006
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86. **Şarapta bozulma nedeni olan Laktik asit bakterileri ve yabani mayalar**
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87. **Microbial Safety of Aşure A Traditional Turkish Desert**
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88. **Microbiological and Chemical Properties of Cheese Helva Sold in Çanakkale**
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Özel SEV İlk Öğretim Kurumu: Beslenme ve Gıda Hijyeni Semineri, İzmir, Turkey, 23 October 2003
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I. International Workshop on Environmental Problems and Solutions in Olive Oil Production, Balıkesir, Turkey, 7 - 09 June 2002, vol.1, pp.246-259
92. **Microbiological Properties of Some Cheeses Sold in Izmir Province Market**
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93. **Antimicrobial Effects of Olive Oil Blackwater**
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Food 2000; Blacksea and Central Asian Symposium on Food Technology, Ankara, Turkey, 12 - 16 October 2000
94. **Possibilities for Re-evaluation of Olive Mill Water**
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95. **Staphylococcus aureus in Dairy Products**

Demirel N. N., Karapinar M.

VI. Süt ve Süt ürünleri Sempozyumu (Süt mikrobiyolojisi ve Katkı Maddeleri), Tekirdağ, Turkey, 20 - 22 May 2000, pp.78-85

96. **Incidence of Vibrio vulnificus and Vibrio parahaemolyticus in Mussels at Izmir Bay**

DEMİREL N. N., TUNÇEL G.

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Karapinar M., Sukan S., Demirel N. N., Sargin S., Gürbüz D.

Environmental Biotechnology, İzmir, Turkey, 14 - 17 September 1998, pp.57-61

Academic and Administrative Experience

2024 - Continues	Academic Council Member of Department	Canakkale Onsekiz Mart University, Lisansüstü Eğitim Enstitüsü, Fen Bilimleri Enstitüsü
2014 - 2015	Board Member	Canakkale Onsekiz Mart University, Sağlık Yüksek Okulu
2013 - 2015	Assistant Manager of Research and Application Center	Canakkale Onsekiz Mart University, Çevre Sorunları Araştırma Uygulama Merkezi
2005 - 2009	Vice Dean	Canakkale Onsekiz Mart University, Mühendislik Fakültesi

Courses

Doctorate

Fungi in Food Industry, Doctorate, 2013 - 2014

İleri Gıda Mikrobiyolojisi, Doctorate, 2013 - 2014

Postgraduate

Gıda Sanayiinde Kullanılan Antimikrobiyal Maddeler, Postgraduate, 2015 - 2016

Mikrobiyolojik Kalite Kontrol, Postgraduate, 2014 - 2015

Undergraduate

Food Microbiology, Undergraduate, 2024 - 2025, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2015 - 2016

Food Safety, Undergraduate, 2024 - 2025, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021

Food Safety, Undergraduate, 2024 - 2025

General Microbiology, Undergraduate, 2024 - 2025, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017

Food Science and Safety, Undergraduate, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018

Food Safety, Undergraduate, 2021 - 2022, 2014 - 2015

Food Biotechnology, Undergraduate, 2017 - 2018, 2016 - 2017, 2015 - 2016

Gıda ve Halk sağlığı, Undergraduate, 2014 - 2015

Gıda Mikrobiyolojisi, Undergraduate, 2014 - 2015

General Microbiology, Undergraduate, 2015 - 2016

Supervised Theses

- Demirel Zorba N. N., Determination of microbiological quality and Clostridium difficile risk of kokoreç, Postgraduate, G.KORKMAZER(Student), 2023
- Demirel Zorba N. N., Presence of Clostridium difficile in lettuce, determination of the effect of washing solutions and modified atmosphere packaging, Doctorate, M.NUR(Student), 2022
- Çakıcı N., Demirel Zorba N. N., Investigation of extended-spectrum beta-lactamase and carbapenemase producing Enterobacteriales strains in green vegetables, Postgraduate, V.MEHMET(Student), 2021
- DEMİREL ZORBA N. N., Kitosan Nanokompozit Filmlerin Antimikrobiyal Etkinliğinin Arttırılması, Postgraduate, B.KAYA(Student), 2019
- DEMİREL ZORBA N. N., Manda sütü ve süt ürünlerindeki mayaların izolasyonu ve probiyotik özelliklerinin belirlenmesi, Doctorate, M.Yalman(Student), 2018
- DEMİREL ZORBA N. N., Bozcaada karalahna ve çavuş üzümündeki baskın küf türlerinin ve mikotoksin profillerinin belirlenmesi, Doctorate, G.Özcan(Student), 2017
- DEMİREL ZORBA N. N., Ezine Peyniri Üretim Hattında Dezenfeksiyonun Yeni Teknolojiler ile Yapılabilirliği: Antibiofilm-Antiquorum Sensing Maddeler, Doctorate, D.İpek(Student), 2017
- Demirel Zorba N. N., Clonal Relationships Between Escherichia coli Strains with ESBL Activity in Milk and Some Dairy Products, Doctorate, S.Özdikmenli(Student), 2017
- Demirel Zorba N. N., Antibacterial, antioxidant, antitumor, antimutagenic, quorum quenching activity of some plant extracts, Postgraduate, M.NUR(Student), 2017
- DEMİREL ZORBA N. N., Gıda Çalışanlarının Elllerinden İzole Edilen Mayaların Tanımlanması, Postgraduate, M.Maraş(Student), 2016
- DEMİREL ZORBA N. N., Ultrases, ozon ve kızılötesi yöntemlerinin birlikte kullanılmasının baharat mikroflorası üzerine etkinliğinin belirlenmesi, Postgraduate, E.Altıparmak(Student), 2016
- DEMİREL ZORBA N. N., Çeşitli Bitki ekstraktları ile yağların antimikrobiyal özelliklerinin İn vitro ve gıda sistemlerinde Belirlenmesi, Postgraduate, G.Özcan(Student), 2013
- DEMİREL ZORBA N. N., Baharat Uçucu Yağlarının Köftelik Kıymalardaki Salmonella Spp ve S.aureus patojenleri üzerine İnhibitör Etkisi, Postgraduate, S.Özdikmenli(Student), 2011
- Demirel Zorba N. N., Yaşar K., Production of Village Cheese with Starter Culture and Determination of Quality Characteristics, Postgraduate, Y.Tambulut(Student), 2011
- DEMİREL ZORBA N. N., Üretim Aşamaları ve Farklı Ambalajlama Tekniklerinin Lokum Kalitesine Etkisi, Postgraduate, D.İpek(Student), 2009
- DEMİREL ZORBA N. N., Çanakkale İlinde Yaşayan Tüketicilerin Gıda Güvenliği Konusundaki Bilgi Düzeyinin Tespiti, Postgraduate, M.Kaptan(Student), 2007

Student Project

- R & D Project, "Characterization of silver and copper nanoparticles synthesized using green tea and epigallocatechin gallate and exploring usage possibilities as a desinfectant", Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey, 2024 - 2024
- R & D Project, DETERMINATION OF ANTI-QUORUM SENSING AND ANTIBIOFILM ACTIVITY OF PRUNUS MAHALEB, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey, 2020 - 2022

Peer Reviews in Scientific Publications

- QUALITY ASSURANCE AND SAFETY OF CROPS AND FOODS, SCI Journal, November 2024
- HELIYON, SCI Journal, November 2024
- ZOONOSES, Other Indexed Journal, July 2024
- INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, SCI Journal, July 2024

PLOS ONE, Journal Indexed in SCI-E, July 2024
JOURNAL OF POULTRY SCIENCE, Journal Indexed in SCI-E, February 2024
Food and Health, Other Indexed Journal, December 2023
WATER SCIENCE AND TECHNOLOGY: WATER SUPPLY, SCI Journal, November 2023
AYDIN GASTRONOMY, National Scientific Refreed Journal, October 2023
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FOOD RESEARCH INTERNATIONAL, SCI Journal, September 2022
FOOD BIOSCIENCE, SCI Journal, January 2022
FOOD SCIENCE & NUTRITION, Journal Indexed in SCI-E, August 2021
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FOOD RESEARCH INTERNATIONAL, SCI Journal, September 2019
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Food Additives Safety, Scientific / Professional Book Published by Renowned Publishing Houses, October 2012
Food Research International, SCI Journal, March 2010
Journal Of Food Quality, SCI Journal, September 2008
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Uludağ Üniversitesi Ziraat Fak Dergisi, National Scientific Refreed Journal, April 2007
Journal Of Food Quality, SCI Journal, April 2007
Gıda, National Scientific Refreed Journal, April 2006

Scientific Project Refereeing

TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, June 2024
Project Supported by Higher Education Institutions, BAP Research Project, February 2024
Project Supported by Higher Education Institutions, BAP Research Project, November 2023

Tasks In Event Organizations

Demirel Zorba N. N., EMC'24, Scientific Congress, Çanakkale, Turkey, Eylül 2024
Demirel Zorba N. N., C. difficile: One Health View, Workshop Organization, Çanakkale, Turkey, Mayıs 2023

Metrics

Publication: 193
Citation (WoS): 256
Citation (Scopus): 348
H-Index (WoS): 7
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Research Areas

Food Engineering, Food Science, Food Microbiology, Food Hygiene and Sanitation, Food Technology, Food Biotechnology, Engineering and Technology