

Asst. Prof. ESMA ESER

Personal Information

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International Researcher IDs

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Education Information

Post Doctorate, Purdue University, Food Science, United States Of America 2019 - 2020

Doctorate, Mersin University, Faculty Of Engineering, Department Of Food Engineering, Turkey 2012 - 2018

Postgraduate, Mersin University, Faculty Of Engineering, Department Of Food Engineering, Turkey 2009 - 2012

Undergraduate, Mersin University, Faculty Of Engineering, Department Of Food Engineering, Turkey 2005 - 2009

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, YÜZEY PLAZMON REZONANS TEKNİĞİ İLE PATOJEN BAKTERİLERİN GIDALARDA TESPİTİ, Mersin University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Abd, 2018

Postgraduate, UZAK İNFRARED (FIR) IŞINLARININ İŞLENMEMİŞ İÇ YER FISTIĞININ FİZİKSEL KİMYASAL VE MİKROBİYOLOJİK KALİTESİNE ETKİSİ , Mersin University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Abd, 2012

Academic Titles / Tasks

Assistant Professor, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2019 - Continues

Research Assistant, Mersin University, Institute Of Science, Gıda Mühendisliği Bölümü, 2009 - 2018

Academic and Administrative Experience

Erasmus Program Department Coordinator, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2021 - Continues

Courses

Postgraduate

Biyosensörler ve Hızlı Biyotespit, Postgraduate, 2024 - 2025, 2023 - 2024, 2022 - 2023

Mikroskopik Teknikler, Postgraduate, 2023 - 2024

Undergraduate

Gıda İşlemede Biyosensörler, Undergraduate, 2023 - 2024

Proses Kontrol, Undergraduate, 2024 - 2025, 2023 - 2024, 2022 - 2023, 2021 - 2022

Gıda Mühendisliği Temel İşlemleri II, Undergraduate, 2023 - 2024

Gıda Mühendisliği Temel İşlemleri I, Undergraduate, 2024 - 2025, 2023 - 2024

Termodinamik, Undergraduate, 2023 - 2024, 2022 - 2023, 2021 - 2022

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Salmonella Detection in Food Using a HEK-hTLR5 Reporter Cell-Based Sensor**
Eser E., Felton V. A., Drolia R., Bhunia A. K.
BIOSENSORS, vol.14, no.9, pp.1-20, 2024 (SCI-Expanded)
- II. **Utilizing fab fragment-conjugated surface plasmon resonance-based biosensor for detection of Salmonella Enteritidis**
ESER E., Ekiz O. Ö., Ekiz H. İ.
Journal of Molecular Recognition, vol.37, no.3, 2024 (SCI-Expanded)

Articles Published in Other Journals

- I. **E. coli O157:H7 Detection Using Surface Plasmon Resonance Based Biosensor**
ESER E., EKİZ O. Ö., EKİZ H. İ.
Hacettepe Journal of Biology and Chemistry, 2023 (Peer-Reviewed Journal)
- II. **Piyasadan Temin Edilen Defne Uçucu Yağlarının Kalite Özelliklerinin Karşılaştırılması ve Antimikrobiyal Özelliklerinin Belirlenmesi**
GÖKŞEN G., ESER E., EKİZ H. İ.
Çukurova Tarım ve Gıda bilimleri dergisi (Online), vol.37, no.1, 2022 (Peer-Reviewed Journal)
- III. **GREEN SYNTHESIS OF SILVER NANOPARTICLES AS AN ANTIBACTERIAL AGENT: OPTIMIZATION OF SYNTHESIS CONDITIONS WITH RESPONSE SURFACE METHODOLOGY**
Arslantürk S., UZUNOĞLU D., ESER E., EKİZ H. İ., ÖZER A.
Eskişehir Technical University Journal of Science and and Technology A- Applied Sciences and Engineering, 2019 (Peer-Reviewed Journal)
- IV. **EFFECT OF FAR INFRARED PRE-PROCESSING ON MICROBIOLOGICAL, PHYSICAL AND CHEMICAL PROPERTIES OF PEANUTS**
ESER E., EKİZ H. İ.
Carpathian Journal of Food Science Technology, vol.10, no.1, pp.35-44, 2018 (ESCI)
- V. **Synthesis and Characterization of Hierarchical Flower-Like ZnO Particles as Effective Adsorbent and Antibacterial Agent**
Karagöz M., Mersin G., UZUNOĞLU D., ESER E., EKİZ H. İ., ÖZER A.
International Journal of Chemical Engineering and Applications, vol.8, no.5, pp.311-318, 2017 (Peer-Reviewed Journal)
- VI. **Surface temperature a critical parameter to control peanut quality during far infrared pretreatment process**
ESER E., Ekiz H.
International Food Research Journal, vol.23, no.5, pp.2130-2137, 2016 (Scopus)
- VII. **EVALUATION OF DIFFERENT DETACHMENT METHODS FOR THE BACTERIAL RECOVERY FROM PARSLEY SURFACE**
BOBUŞ ALKAYA G., ESER E., EKİZ H. İ.
Journal of Food, Agriculture and Environment, 2016 (Peer-Reviewed Journal)

- VIII. **Rapid Detection of Foodborne Pathogens by Surface Plasmon Resonance Biosensors**
ESER E., Okan Öner E., Çelik H., Selim S., DANA A., EKİZ H. İ.
International Journal of Bioscience, Biochemistry and Bioinformatics, vol.5, no.6, pp.329-335, 2015 (Peer-Reviewed Journal)

Papers Published in Refereed Scientific Meetings

- I. **ANTIMICROBIAL ACTIVITY OF LAURUS NOBILIS ESSENTIAL OIL ON ESCHERICHIA COLI ATCC 25922**
Erbaşçıvan D., ESER E., EKİZ H. İ.
2nd Cilicia International Symposium on Engineering and Technology, Mersin, Turkey, 10 - 12 October 2019
- II. **Tavuk Göğüs Etindeki Escherichia coli ATCC 25922 Populasyonu Üzerine Defne Uçucu Yağın Etkisi**
Erbaşçıvan D., ESER E., EKİZ H. İ.
5. ULUSLARARASIBEYAZ ET KONGRESİ, Ankara, Turkey, 24 - 28 April 2019
- III. **Determination of Antimicrobial Activities of Some Essential Oils**
Karabulut M., ESER E., EKİZ H. İ., ALTAN METE A.
3rd Central Anatolia Region First Agriculture and Food Congress, 26 - 28 October 2017, pp.325
- IV. **BAZI UÇUCU YAĞLARIN ANTİMİKROBİYAL AKTİVİTELERİNİN BELİRLENMESİ**
Karabulut M., ESER E., EKİZ H. İ., ALTAN METE A.
İç Anadolu Bölgesi 3. Tarım ve Gıda Kongresi, 26 - 28 October 2017, vol.27, pp.325
- V. **Antibody fragmentation technique for salmonella detection by SPR based biosensor**
ESER E., EKİZ H. İ.
European Biotechnology Congress, Dubrovnik, Croatia, 25 - 27 May 2017, vol.256, pp.21
- VI. **Antimicrobial activity of essential oils of Laurus nobilis, Rosmarinus officinalis, and Myrtus communis on common foodborne pathogens**
GÖKŞEN G., ESER E., EKİZ H. İ.
European Biotechnology Congress, Dubrovnik, Croatia, 25 - 27 May 2017, vol.256, pp.27
- VII. **Synthesis and Characterization of Hierarchical Flower-Like ZnO Particles as Effective Adsorbent and Antibacterial Agent**
Karagöz M., Mersin G., UZUNOĞLU D., ESER E., EKİZ H. İ., ÖZER A.
Conference on Chemistry and Chemical Engineering (ICCCE 2017), 14 - 16 August 2017, pp.47
- VIII. **Optimization with Response Surface Methodology of Green Synthesis Conditions of Silver Nanoparticles as an Antibacterial Agent**
Arslantürk S., UZUNOĞLU D., ESER E., EKİZ H. İ., ÖZER A.
International Conference on Advances and Innovations in Engineering (ICAIE), 10 - 12 May 2017
- IX. **Farklı Yaprak Yapısına Sahip Maydanozların Yüzey Alanının Tespit Edilmesi**
ESER E., BOBUŞ ALKAYA G., EKİZ H. İ.
Türkiye 12. Gıda Kongresi, 5 - 07 October 2016
- X. **Pasting gel texture and drying properties of starch molasses combinations**
GÖKŞEN G., EKİZ H. İ., ESER E.
15th European Young Cereal Scientists and Technologists Workshop, 26 - 29 April 2016
- XI. **Rapid Detection of Foodborne Pathogens by Surface Plasmon Resonance Biosensors**
ESER E., OKAN ÖNER E., ÇELİK H., SELİM S., DANA A., EKİZ H. İ.
2015 6th International Conference on Nanotechnology and Biosensors (ICNB 2015), 15 - 16 December 2015
- XII. **Yer Fıstığının Mikrobiyal Yükünün Farklı Homojenizasyon Yöntemleri ile Belirlenmesi**
ESER E., EKİZ H. İ.
5. Gıda Güvenliği Kongresi, 7 - 08 May 2015
- XIII. **Mersin İlinde Satışa Sunulan Maydanozların Petroselinum crispum Mikrobiyolojik Özelliklerinin Belirlenmesi**
BOBUŞ ALKAYA G., ESER E., EKİZ H. İ.
5. Gıda Güvenliği Kongresi, 7 - 08 May 2015

Supported Projects

Eser E., Sezgintürk M. K., TUBITAK Project, Kompleks Gıda Matrislerinde Salmonella Typhimurium'un Hızlı Tespiti için Manyetik Ayırma Tekniği ile Kombine Elektrokimyasal Yöntemlerde Perde Baskılı Elektrotlar (SPE) ve Kuvartz Ayar Çatalı (QTF) Kullanımı, 2024 - 2026

Altan Mete A., Eser E., Turunç E., TUBITAK Project, Gıdalarda Patojen Mikroorganizmaların Elektrokimyasal Olarak Tespiti İçin Zeolitik İmidazolat Kafes Yapıları ile İşlevselleştirilmiş Nanolif Temelli Biyosensörlerin Geliştirilmesi, 2023 - 2025

Peer Reviews in Scientific Publications

JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, May 2016

Metrics

Publication: 23

Citation (Scopus): 8

H-Index (Scopus): 2

Scholarships

2219 - Yurt Dışı Doktora Sonrası Araştırma Burs Programı, TUBITAK, 2020 - 2021

2211-C Yurt İçi Öncelikli Alanlar Doktora Bursu, TUBITAK, 2015 - 2017

Awards

ESER E., Excellent Oral Presentation Award, American Society for Research (ASR), December 2015

ESER E., 4. Gıda Güvenliği Kongresi Poster İkinciliği, Gıda Güvenliği Derneği, May 2013

ESER E., Mersin Üniversitesi ARGE Proje Yarışması, Mersin Üniversitesi ARGE Proje Yarışması, September 2009