Lect. PhD SERPİL ADAY

Personal Information

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Education Information

Doctorate, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2013 - 2018
Undergraduate, Anadolu University, Faculty Of Busıness Admınıstratıon, Department Of Busıness, Turkey 2005 - 2011
Postgraduate, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2007 - 2010
Undergraduate, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2002 - 2006

Foreign Languages

Spanish, B1 Intermediate
English, B1 Intermediate

Dissertations

Doctorate, Meyan Kökü (Glycyrrhiza glabra L.) Şerbetinin Asitlendirme ve Isısal Olmayan Bazı Teknolojiler ile Raf Ömrünün Arttırılması, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2018
Postgraduate, Mihaliç Peynirinin Karakteristik Özelliklerinin Belirlenmesi, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2012

Research Areas

Food Engineering, Food Technology, Food Biotechnology, Processing Diary And Related Products, Fruits, Vegetables and Nuts, Engineering and Technology

Academic Titles / Tasks

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

Courses

Gıda Biyoteknolojisi, Associate Degree, 2021 - 2022
Gıda Yan Ürünleri, Associate Degree, 2020 - 2021
Gıdalarda Temel İşlemler-II, Associate Degree, 2020 - 2021
Kalite Güvencesi ve Standartları, Associate Degree, 2020 - 2021
Meyve ve Sebze Teknolojisi II, Associate Degree, 2020 - 2021
Süt Yan Ürünleri, Associate Degree, 2020 - 2021
Gıdalarda Temel İşlemler- I, Associate Degree, 2020 - 2021
Meyve ve Sebze Teknolojisi I, Associate Degree, 2020 - 2021
Alkollü ve Alkolsüz İçecekler Teknolojisi, Associate Degree, 2020 - 2021

Published journal articles indexed by SCI, SSCI, and AHCI

I. **Impact of COVID-19 on the food supply chain**
ADAY S., ADAY M. S.
FOOD QUALITY AND SAFETY, vol.4, no.4, pp.167-180, 2020 (SCI-Expanded)
II. **Storage quality and microbiological safety of high pressure pasteurized liquorice root sherbet**
ADAY S., UYSAL PALA Ç., Cam B. A., BULUT S.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.90, pp.613-619, 2018 (SCI-Expanded)
III. **PHYSICOCHEMICAL AND SENSORY PROPERTIES OF MIHALIC CHEESE**
ADAY S., Yuceer Y.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.17, no.10, pp.2207-2227, 2014 (SCI-Expanded)

Articles Published in Other Journals

I. **Application of High-Pressure Technology in the Fruit Juice**
Aday S.
Avrupa Bilim ve Teknoloji Dergisi, no.52, pp.144-152, 2023 (Peer-Reviewed Journal)
II. **Sherbet Culture in Anatolian Cuisine and Suggestions for the Dissemination**
Aday S.
Journal of Tourism and Gastronomy Studies, vol.11, no.3, pp.2363-2379, 2023 (Peer-Reviewed Journal)
III. **Combined effects of acidification and high-pressure processing on microbial inactivation, bioactive compounds and antioxidant activity of liquorice root sherbet**
ADAY S., PALA Ç., Ayana Çam B., BULUT S.
International Journal of Agriculture, Environment and Food Sciences, vol.5, no.3, pp.374-384, 2021 (Peer-Reviewed Journal)
IV. **Reducing Food Loss and Waste by Food Banking**
Aday M. S., Aday S.
IBAD Journal of Social Sciences, vol.9, pp.291-310, 2021 (Peer-Reviewed Journal)

Books & Book Chapters

I. **COVID-19'UN GIDA TEDARİK ZİNCİRİNE YANSIMALARI**
Aday M. S., Aday S.
in: COVID-19 SALGININDA ÇOK BOYUTLU ETKİLER, Karaköse Selin, Editor, IKSAD Publishing House, Ankara, pp.143-170, 2021

Refereed Congress / Symposium Publications in Proceedings

I. **Preserving the Quality of Pomegranate Arils With Chlorine Dioxide Treatment**
Erdem F., Aday S., Aday M. S.
The 9th International Scientific Research Congress, Ankara, Turkey, 12 - 13 December 2020, pp.145-146

II. **The Efficiency of the Microwave Process to Maintain the Quality of Pomegranate Arils**
Çil O., Aday S., Aday M. S.
The 9th International Scientific Research Congress, Ankara, Turkey, 12 - 13 December 2020, pp.112-113

III. **Üç Boyutlu Yazıcıların Gıda Endüstrisinde Kullanımı**
Aday S., Aday M. S.
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.444

IV. **Tarım-Gıda 4.0**
Aday M. S., Aday S.
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.442

V. **Turkish Traditional Tomato Jam.**
ADAY S., ESER A. G., Aksu H.
Turkish Traditional Tomato Jam. The 2"d International symposium on "Traditional Foods from Adriatic to caucasus 24-26 October 2013 Struga (Ohrid Lake)/ Macedonia. 2013, Macedonia, pp.373

VI. **Defining the Quality Criteria of Traditional Bosnian Soka Pickles.**
ADAY S., ESER A. G., Aksu H.
The 2'd International Symposium on "Traditional Foods from Adriatic ro Caucasus" 24-26Oeobr2013 Struga (Ohrid Lake), Macedonia, pp.372

VII. **Impacts of Acidification and High-Pressure Treatment on Sensory Characteristics of Licorice Root Sherbet**
ADAY S., UYSAL PALA Ç., YÜCEER Y.
International Conference on Agronomy and Food Science and Technology (AgroFood), İstanbul, Turkey, 20 - 21 June 2019, pp.230

VIII. **Evaluation of quality characteristics and shelf life stability of high pressure pasteurized liquorice root sherbet**
ADAY S., UYSAL PALA Ç., Bulut S., Ayana Çam B.
2nd International Balkan Agriculture Congress, Tekirdağ, Turkey, 16 - 18 May 2017, pp.556

IX. **Effect of Acidification Process on the Physicochemical Properties of Licorice Root Sherbet**
ADAY S., PALA Ç., Ayana Çam B.
10th Aegean Analytical Chemistry Days, AACD 2016, 29 September - 02 October 2016

X. **KefirTarhanası**
ADAY S., BİLGÜCÜ E.
Süt Endüstrisinde Yenilikçi Yaklaşımlar Sempozyumu, Denizli, Turkey, 15 - 16 November 2012, pp.1

XI. **Keçi-İnek-Koyun Sütü Karışımı Kullanılarak Yapılan Mihaliç Peynirlerinin Özellikleri**
ADAY S., YÜCEER Y.
Ulusal Keçicilik Kongresi, Çanakkale, Turkey, 24 - 26 June 2010, pp.35

XII. **Mihaliç Peyniri Üretimi ve Karakteristik Özellikleri**
ADAY S., YÜCEER Y.
1. Uluslararası Adriyatik'ten Kafkaslar'a Geleneksel Gıdalar Sempozyumu, Tekirdağ, Turkey, 15 - 17 April 2010, pp.575

XIII. **Coğrafi İşaret ve Ezine Peyniri**
ADAY S., YÜCEER Y.
Çanakkale İli Değerleri Sempozyumu, Çanakkale, Turkey, 25 - 31 August 2008, pp.1

Supported Projects

ADAY S., Project Supported by Higher Education Institutions, Üzüm Kalitesine Farklı Titreşim Frekanslarının Etkisi, 2023 - Continues

ADAY M. S., ADAY S., Project Supported by Higher Education Institutions, Mandalina Kalitesinin Korunmasında Modifiye Atmosfer Teknlojisinin Kullanılması, 2020 - 2021
ADAY S., UYSAL PALA Ç., TUBITAK Project, Yüksek Hidrostatik Basınç Teknolojisi ile Meyan Kökü (Glycyrrhiza glabra L.) Şerbetinin Raf Ömrünün Arttırılması, 2014 - 2016
YÜCEER Y., ADAY S., Project Supported by Higher Education Institutions, Mihaliç Peynirinin Karakteristik Özelliklerinin Belirlenmesi, 2008 - 2010

Metrics

Publication: 28
Citation (WoS): 34
Citation (Scopus): 519
H-Index (WoS): 3
H-Index (Scopus): 3

Scholarships

Leonardo Da Vinci Staj Programı, European Commission, 2007 - 2007

Non Academic Experience

PAR-KOL Gıda Doyyum Hazır Yemek Fabrikası
Murat Hazır Yemek Fabrikası