

## 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 Business Administration, Department Of Business, 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 Dairy 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. **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<sup>d</sup> 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<sup>d</sup> 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 M. S., ADAY S., Project Supported by Higher Education Institutions, Mandalina Kalitesinin Korunmasında Modifiye Atmosfer Teknolojisinin Kullanılması, 2020 - 2021

ADAY S., UYSAL PALA Ç., TÜBİTAK 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: 26

Citation (WoS): 34

Citation (Scopus): 37

H-Index (WoS): 3

H-Index (Scopus): 3

## Scholarships

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