**ACADEMIC
CURRICULUM VITAE**

**1. Name - Surname:** Nevzat Artık

**2. Title:** Prof.

**3. Educational Background:** Higher Education

|  |  |  |  |
| --- | --- | --- | --- |
| **Degree** | **Department/Program** | **University** | **Year**  |
| Bachelor’s | Faculty of Agriculture Department of Food Science and Technology | Ankara University | 1972 |
| Master’s | - | - | - |
| PhD | Faculty Of Educational Sciences/FOOD TECHNOLOGY(MS)(WITHOUT THESIS) | Ankara University | 1980-1983 |

**4. Master’s / PhD Thesis**

**4.1.Master’s Thesis Title and Thesis Advisor(s):-**

**4.2.PhD Thesis /Medical Specialty Thesis Title and Advisor(s): -**

**5. Academic Titles:**

Date of Assistant Professorship: -

Date of Associate Proferssorship: 1988

Date of Professorship: 1994

**6. Supervised Master’s and PhD Theses:**

 **6.1.** **Master’s Theses**

1. YILMAZBİLEN MERVE MEDİNE, (2022). Evaluation of Aygut within the scope of geographical indication registration, Ankara University->Institute of Natural and Applied Sciences->Food Engineering Department

2019

2. ÖZDİN KÜBRA, (2019). Determination of sensory, technological and textural properties of Turkish delight produced with different sugars, Ankara University->Institute of Science->Food Engineering Department

2018

3. ÖZCAN YILMAZ, (2018). Lactose change during ripening in white cheese produced using two different starter cultures, Ankara University->Institute of Science->Food Engineering Department 2016

4. GEÇİOĞLU BİLGE, (2016). Evaluation of safflower (carthamus tinctorius L.) and the erucic acid it contains in terms of food safety and toxicology, Ankara University->Institute of Health Sciences->Interdisciplinary Forensic Sciences Department

2015

5. KOÇER SERHAT, (2015). Determination of hydrogen peroxide residue in some dried fruits by ion chromatography, Ankara University->Institute of Science->Food Engineering Department

2014

6. BAYRAKTAR FAHRİYE ŞEYMA, (2014). Determination of the effect of heat treatment on hazelnuts with partially reduced fat content, Ankara University->Institute of Science->Food Engineering Department

2013

7. GÖKTAŞ GÖRKEM, (2013). Determination of blueberry (Vaccinium myrtillus/Vaccinium corymbosum) phenolic compounds by LC-MS/MS, Ankara University->Institute of Science->Food Engineering Department 2012

8. ÖZHAN BİLGE, (2012). Determination of some structural properties of chocolates containing different levels of prebiotic components, Ankara University->Institute of Science->Food Engineering Department

9. SÜLEYMANİ AYNUR, (2012). Date (Phoneix dactylifera L.) juice concentrate production and composition elements, Ankara University->Institute of Science->Food Engineering Department

2011

10. AYGÜNEŞ DERYACAN, (2011). Determination of phytoestrogens obtained from chickpeas with different hydrolysis methods by HPLC and GC-MS, Ankara University->Institute of Science->Food Engineering Department

branch

11. ARICI FERİT, (2011). Arsenic and lead migration in black tea bags, Ankara University->Institute of Science->Food Engineering Department

2010

12. ÇELEBI ÇİĞDEM, (2010). Determination of phenolic substance distribution and antioxidant activity of basil (Ocimum basilicum), Ankara University->Institute of Science->Food Engineering Department

branch

13. AYAN HANİFE, (2010). Sun-dried and artificial dryer-dried tomato (Lycopersitcum esculentum) production and determination of changes during the process, Ankara University->Institute of Science>Food Engineering Department

2006

14. ZOR TUĞBA TÜLİN, (2006). Determination of allicin and alliin content of Kastamonu garlic (Allium sativum L.) by HPLC, Ankara University->Institute of Science->Other

2005

15. BASLI GÖNÜL, (2005). Antioxidant capacity of some foods, Ankara University->Institute of Science->Food Engineering Department

16. AYDIN ÖZLEM, (2005). Mathematical analysis of peeling of carrots, Middle East Technical University->Institute of Natural and Applied Sciences->Food Engineering Department

17. ASLANOVA DİLDORA, (2005). HMF formation kinetics during jam production and storage, Ankara University->Institute of Science->Food Engineering Department

18. SARI FERDA, (2005). Determination of degradation kinetics of vine leaf chlorophyll, Ankara University->Institute of Natural and Applied Sciences->Food Engineering Department

2004

19. ÜNAL HANDE, (2004). Determination of phenolic substance and ascorbic acid content of persimmon by HPLC, Ankara University->Institute of Science->Food Engineering Department

2003

20. CEYHUN AYBÜKE ELİF, (2003). Determination of saponin amount in Turkish tahini halva by HPLC, Ankara University->Institute of Science->Food Engineering Department

2002

21. KÖMEZ EBRU, (2002). Determination of suitable conditions for tahini production, Ankara University->Institute of Science->Food Engineering Department

22. KÖKSAL GÜLIN, (2002). Research on ergosterol level in Turkish tomato products, Ankara University->Institute of Natural and Applied Sciences->Food Engineering Department, 2001

23. ATİK AYDIN, (2001). Development of a method for the determination of sorbitol xylitol by liquid chromatography, Ankara University->Institute of Science->Department of Chemistry

24. COŞKUN ALI LEVENT, (2001). Determination of organic acid distribution in apricot and turmeric pulps by HPLC, Ankara University->Institute of Science->Food Engineering Department

25. YEMİŞ OKTAY, (2001). Research on the production of oleoresin capsicum from red peppers, Ankara University->Institute of Science->Food Engineering Department

26. BAKKALBAŞI EMRE, (2001). Determination of extraction conditions of dried mulberry, Yüzüncü Yıl University->Institute of Natural and Applied Sciences->Food Engineering Department

**2000**

27. ŞİMŞEK ATİLLA, (2000). Research on the composition of molasses produced from different raw materials, Ankara University->Institute of Natural and Applied Sciences->Food Engineering Department

**1999**

28. SAVRAN HESNA ESİN, (1999). Organic acid distribution in pomegranate juice, Ankara University->Institute of Science->Food Engineering Department

**1996**

29. YILDIZ SEVIM, (1996). Research on determining soybean sprout production conditions, Ankara University->Institute of Natural and Applied Sciences->Food Engineering Department

**1995**

30. AKBULUT MEHMET, (1995). Effect of activated charcoal application on organic acid distribution in apple juice concentrates, Ankara University->Institute of Science->Food Engineering Department

**1994**

31. KAVALCI BİLGE, (1994). Determination of sweetener combinations used in diet jam production, Ankara University->Institute of Natural and Applied Sciences->Food Science and Technology Department

**1992**

32. ÖZTÜRK FİLİZ, (1992). A research on the production of canned slices from Satsuma mandarin and the determination of its composition elements, Ankara University->Institute of Natural and Applied Sciences->Food Science and Technology Department

33. ASEFI NARMELA, (1992). Research on lemon juice and lemon concentrate production and composition elements, Ankara University->Institute of Natural and Applied Sciences->Food Science and Technology Department

34. SAĞLAM NALAN, (1992). Research on the application of activated charcoal in controlling the amount of patulin in apple juice concentrate production, Ankara University->Institute of Science->Food Science and Technology Department

**1991**

35. AYDAR(KOLUKISA) GONCA, (1991). Research on the application of activated charcoal to control color in apple juice concentrate production, Ankara University->Institute of Science->Other

**6.2. PhD Theses**

**2022**

1. GÖKSU ŞÜRÜCÜ CANAN, (2022). EFFECT OF DIFFERENT BREWING METHODS ON PHENOLIC COMPOUNDS AND AROMA COMPONENTS OF GREEN TEA, Ankara University->Institute of Science->Food Engineering Department

**2021**

2. OKTAY ELİF, (2021). Determination of the effect of chlorpropham (CIPC), peppermint oil and clove oil application on the sprout physiology during the storage process of potatoes, Ankara University->Institute of Science>Food Engineering Department

3. İLHAN ÖZDEN, (2021). Characterization and classification of cherries (prunus avium l.) grown in different locations in Turkey, Ankara University->Institute of Science->Food Engineering Department 2020

4. DURMAZ NUR EFŞAN, (2020). Research on phenolic compounds and aroma components of flower honeys, Ankara University->Institute of Natural and Applied Sciences->Food Engineering Department

**2019**

5. ÇokSARI GÜLAY, (2019). Production of food supplements that regulate brain functions from some plant extracts, Ankara University->Institute of Science->Food Engineering Department 2017

6. OBA ŞİRİN, (2017). Production of non-cariogenic chocolate using seed crystals, Ankara University->Institute of Natural and Applied Sciences->Food Engineering Department

**2016**

7. TOLUN AYSU, (2016). Microencapsulation of phenolic compounds extracted from grape (Vitis vinifera L.) pulp using spray dryer, Ankara University->Institute of Science->Food Engineering Department

**2015**

8. KASNAK CEMAL, (2015). Change of some alkaloids in potatoes during storage, Ankara University>Institute of Science->Food Engineering Department

**2011**

9. KONAR NEVZAT, (2011). Determination of phytoestrogens obtained from some vegetables by different hydrolysis methods by HPLC and GC-MS, Ankara University->Institute of Science->Food Engineering Department

**2009**

10. KARACABEY ERKAN, (2009). Grape juice filtration, thermopyhsical properties of clear fruit juices and pressurized low polarity water (PLPW) extraction of polyphenolic compounds from grape canes, Middle East Technical University->Institute of Science->Food Engineering Department

11. BAKKALBAŞI EMRE, (2009). Effect of different packaging materials and storage conditions on the composition of walnut kernels, Ankara University->Institute of Science->Food Engineering Department

**2008**

12. YEMİŞ OKTAY, (2008). Change of caper (Capparis spp.) bitterness components and flavonoids during the process, Ankara University->Institute of Science->Food Engineering Department

13. KÖKSAL GÜLIN, (2008). Phenolic substance distribution in peach fruit and its change during pulp processing, Ankara University->Institute of Science->Food Engineering Department

**2006**

14. HAROUN MOHAMMED ISHAG, (2006). Determination of fenplic acid and flavonoid profiles of some flower and secretion honeys produced in Turkey, Ankara University->Institute of Science->Food Engineering Department 2004

15. ŞİMŞEK ATİLLA, (2004). Biochemical changes caused by different roasting processes in some hazelnut varieties, Ankara University->Institute of Science->Food Engineering Department

**2003**

16. KADAKAL ÇETİN, (2003). Ergosterolin level in tomato products and the kinetics of its change in the process, Ankara University->Institute of Science->Food Engineering Department

**2002**

17. GÜNDÜZ MERAL, (2002). Examination of the total quality management (TQM) system in terms of the Turkish Food Industry gaining competitiveness in foreign sales, Ankara University->Institute of Science->Agricultural Economics Department, 2001

18. AKBULUT MEHMET, (2001). A research on the phenolic substance contents of apricot and turmeric fruits and the changes seen in some processes, Selçuk University->Institute of Science->Food Engineering Department

**1999**

19. AYDAR GONCA, (1999). Research on the application of polyphenoloxidase for the stabilization of clarity in sour cherry juice, Ankara University->Institute of Science->Food Engin**eering Department**

**1998**

20. TOSUN İLKAY, (1998). Composition of blackberry (Rubus L.) and the effect of storage on color in blackberry jams, Ondokuz Mayıs University->Institute of Science->Food Engineering Departmentbranch

**7. Publications**

**7.1. Articles Published in International Peer-Reviewed Journals (SCI,SSCI, AHCI, ESCI, Scopus)**

1. GÜÇER YALÇIN, POYRAZOĞLU ENDER SİNAN, ARTIK NEVZAT (2021). GC/MS determination of volatile aromatic compounds of Kalecik Karasi must produced by cold maceration

. Journal of the Faculty of Engineering and Architecture of Gazi University, 36(3), 1531-1538., Doi: 10.17341/gazimmfd.719047 (Yayın No: 7499840)

1. BEYKAYA MEHMET,ARTIK NEVZAT (2020). The Effect of Different Processing Technıques In

Production Of Fig and Date Molasses (pekmez).. Bahçe, 49(2), 83-98. (Yayın No: 6824605)

1. ARTIK NEVZAT, AKAN SELEN, OKAY FATMA YEŞİM, Durmaz Nurefşan, KÖKSAL ALİ İLHAMİ (2020). Volatile aroma component of natural and roasted hazelnut varieties using solid-phase microextraction gas chromatography/mass spectrometry. Acta Scientiarum Polonorum-Hortorum Cultus, Doi: 10.24326/asphc.2021.5.8 (Yayın No: 7500076)
2. BEYKAYA MEHMET, ARTIK NEVZAT (2020). The effect of different processing techniques in production of mulberry and apricot molasses (Pekmez). European Journal of Science and Technology(20), 587-601., Doi: 10.31590/ejosat.798263 (Yayın No: 7499907)
3. DURMAZ NUR EFŞAN, ANLI RAHMİ ERTAN, GÜÇER YALÇIN, ARTIK NEVZAT (2020). Analysis of volatile compounds of some Turkish flower honey samples by solid-phase microextraction and gas chromatography-mass spectrometry. European Journal of Science and Technology, Doi: 10.31590/ejosat.764544 (Yayın No: 7500148)
4. TOKER ÖMER SAİD,OBA İLTER ŞİRİN,PALABIYIK İBRAHİM,Rasouli Pirouzian Haniyeh,KONAR NEVZAT,ARTIK NEVZAT,SAĞDIÇ OSMAN (2019). Alternative Tempering of Sugar-Free Dark Chocolates By ?v Seeding: Sensorial, Micro-structural, and Some Physical Properties and Volatile Profile. International Journal of Food Engineering, 15(10), 20180067 (Yayın No: 5652283)
5. TOKER ÖMER SAİD,OBA İLTER ŞİRİN,PALABIYIK İBRAHİM,Pirouzian Haniyeh Rasouli,KONAR NEVZAT,ARTIK NEVZAT,SAĞDIÇ OSMAN (2019). Alternative Tempering of Sugar-Free Dark Chocolates by ?v Seeding: Sensorial, Micro-Structural and Some Physical Properties and Volatile Profile. International Journal of Food Engineering, 15(10), 1-16. (Yayın No: 5749178)
6. TOKER ÖMER SAİD,OBA İLTER ŞİRİN,PALABIYIK İBRAHİM,Pirouzian Haniyeh,KONAR NEVZAT,ARTIK NEVZAT,SAĞDIÇ OSMAN (2019). Alternative Tempering of Sugar-Free Dark Chocolates by ?v Seeding: Sensorial, Micro-Structural and Some Physical Properties and Volatile Profile. International Journal of Food Engineering, 15(10), Doi: 10.1515/ijfe-2018-0067 (Yayın No: 5891404)
7. TOKER ÖMER SAİD,OBA İLTER ŞİRİN,PALABIYIK İBRAHİM,Pirouzian Haniyeh Rasouli,KONAR NEVZAT,ARTIK NEVZAT,SAĞDIÇ OSMAN (2019). Alternative Tempering of Sugar-Free Dark Chocolates by ?v Seeding: Sensorial, Micro-Structural and Some Physical Properties and Volatile Profile. International Journal of Food Engineering, 15(10), Doi: 10.1515/ijfe-2018-0067 (Yayın No: 5648758)
8. ARTIK NEVZAT,KONAR NEVZAT (2018). Arı Ürünleri ve Apiterapi-1: Arı Ürünlerinden Bal, Arı Sütü ve Perga Bileşimi. Turkiye Klinikleri Animal Nutrition and Nutritional Diseases, 4(3), 11-19. (Yayın No: 4607137)
9. Bingöl Mehmet,KONAR NEVZAT,POYRAZOĞLU ENDER SİNAN,ARTIK NEVZAT (2018). Influence of Storage Conditions on Bisphenol A in Polycarbonate Carboys of Water. European International Journal of Science and Technology, 7(3), 107-123. (Yayın No: 4603263)
10. ARTIK NEVZAT,KONAR NEVZAT (2018). Arı Ürünleri ve Apiterapi-2: Arı Ürünlerinden Propolis,

Polen ve Apilarnil Bileşimi. Turkiye Klinikleri Animal Nutrition and Nutritional Diseases, 4(3), 20-

25. (Yayın No: 4607154)

1. ŞİRELİ UFUK TANSEL,ARTIK NEVZAT (2018). Şap Hastalığı. Uluslararası Türk Bilim Dergisi, 8(25), 165-176. (Yayın No: 4627529)
2. GÜLER ALi,TOKUŞOĞLU ÖZLEM,ARTIK NEVZAT (2018). Alterations on phenolic compounds and antioxidant activity during sour grape juice concentrate processing. Ciencia e Tecnica Vitivinicola,

33(2), 136-144., Doi: DOI: https://doi.org/10.1051/ctv/20183302136 (Yayın No: 4604195)

1. KASNAK CEMAL,ARTIK NEVZAT (2018). Change in Some Glycoalkaloids of Potato under Different

Storage Regimes. POTATO RESEARCH, 61(2), 183-193., Doi: 10.1007/s11540-018-9367-2 (Yayın No: 4373679)

1. ARTIK NEVZAT,ŞİRELİ UFUK TANSEL,YARANGUMELİ KIVANÇ,KONAR NEVZAT (2017). The

Presence of Some Mycotoxins in Corn Growh in Turkey. Internatinal Journal of Food Engineering, 3(2), 159-164. (Yayın No: 3728982)

1. OBA ŞİRİN,TOKER ÖMER SAİD,PALABIYIK İBRAHİM,KONAR NEVZAT,Göktaş Hamza,Çukur Yusuf,ARTIK NEVZAT,SAĞDIÇ OSMAN (2017). Rheological and Melting Properties of Sucrose-Free

Dark Chocolate. International Journal of Food Properties, 20(Sup 2), 2096-2106. (Yayın No:

1. CEYHUN SEZGİN AYBUKE ELİF,ARTIK NEVZAT (2017). The Fatty Acid Composition of Pomegranates Grown in Turkey. International Journal of Bioprocess and Biotechnological Advancements, 2(1), 81-87. (Yayın No: 3847831)
2. KONAR NEVZAT,OBA İLTER ŞİRİN,TOKER ÖMER SAİD,PALABIYIK İBRAHİM,Göktaş Hamza,ARTIK NEVZAT,SAĞDIÇ OSMAN (2017). Rapid tempering of sucrose-free milk chocolates by ? V seeding: textural, rheological and melting properties. European Food Research and Technology,

243(10), 1849-1860., Doi: 10.1007/s00217-017-2891-5 (Yayın No: 5357904)

1. KONAR NEVZAT,OBA ŞİRİN,TOKER ÖMER SAİD,PALABIYIK İBRAHİM,ARTIK NEVZAT,SAĞDIÇ OSMAN (2017). Rapid tempering of sucrose-free milk chocolates by ? V seeding: textural, rheological and melting properties. European Food Research and Technology, 243(10), 18491860., Doi: 10.1007/s00217-017-2891-5 (Yayın No: 3559938)
2. KONAR NEVZAT,OBA ŞİRİN,TOKER ÖMER SAİD,PALABIYIK İBRAHİM,GÖKTAŞ HAMZA,ARTIK

NEVZAT,SAĞDIÇ OSMAN (2017). Rapid tempering of sucrose-free milk chocolates by ? V seeding: textural, rheological and melting properties. European Food Research and Technology,

243(10), 1849-1860., Doi: 10.1007/s00217-017-2891-5 (Yayın No: 3697401)

1. ŞİMŞEK ATİLLA,ARTIK NEVZAT,KONAR NEVZAT (2017). Phenolic profile of meals obtained from defatted hazelnut (Corylus avellana L.) varieties. International journal of life sciences biotechnology and pharma research, 6(1), 7-12., Doi: 10.18178/ijlbpr.6.1.7-12 (Yayın No: 3605314)
2. ARTIK NEVZAT,TOLUN AYSU,ALTINTAŞ ZEYNEP RUMEYSA (2016). Microencapsulation of grape polyphenols using maltodextrin andgum arabic as two alternative coating materials Development andcharacterization. Journal of Biotechnology, 22-33. (Yayın No: 3174968)
3. ARTIK NEVZAT,KONAR NEVZAT,ÖZKAN MUSTAFA MUHİP,ÇAKMAKÇI LÜTFÜ (2016). Aflatoxin and Genetically ModifiedOrganisms Analysis in Turkish CornNevzat. Food and Nutrition Sciences, 7(229), 138-148. (Yayın No: 3145447)
4. HAYAOĞLU İBRAHİM,ÇELİK ŞERAFETTİN,ARTIK NEVZAT,ATASOY AHMET FERİT (2015). Engineering education and Current situation of Food Engineering Edducation in Turkey.

Internatıonal conference on Engineering Education and research, 136-138. (Yayın No: 3200863)

1. CEYHUN SEZGİN AYBUKE ELİF,ARTIK NEVZAT (2015). Toplu Tüketim Yerlerinde Gıda Güvenliği ve HACCP Uygulamaları. Journal of Tourism and Gastronomy Studies, 3(2), 56-62. (Yayın No: 2078907)
2. KONAR NEVZAT,POYRAZOĞLU ENDER SİNAN,ARTIK NEVZAT (2015). Influence of calcium fortification on physical and rheological properties of sucrose free prebiotic milk chocolates containing inulin and maltitol. Journal of Food Science and Technology, 52(4), 2033-2042., Doi: 10.1007/s13197-013-1229-y (Yayın No: 2078935)
3. Haspolat Kaya Iraz,KONAR NEVZAT,ARTIK NEVZAT (2014). Türkiye de Kentli Tüketicilerin Genetik Modifiye Organizma veGıdalara Yönelik Tutumları. Tarım Bilimleri Dergisi, 20, 71-82. (Yayın No: 2078815)
4. KONAR NEVZAT,Dalabasmaz Sevim,POYRAZOĞLU ENDER SİNAN,ARTIK NEVZAT,ÇOLAK AHMET

(2014). The determination of the caffeic acid derivatives of Echinacea purpurea aerial parts under various extraction conditions by supercritical fluid extraction SFE. The Journal of Supercritical Fluids, 89, 128-136., Doi: 10.1016/j.supflu.2014.02.014 (Yayın No: 2077691)

1. KONAR NEVZAT,Haspolat Kaya Iraz,Dalabasmaz Sevim,POYRAZOĞLU ENDER SİNAN,ARTIK NEVZAT (2014). Street milk and urban consumers in Turkey a descriptive study. Journal für Verbraucherschutz und Lebensmittelsicherheit, 9(1), 23-35., Doi: 10.1007/s00003-013-0854-8 (Yayın No: 2078983)
2. Haspolat Kaya Iraz,KONAR NEVZAT,POYRAZOĞLU ENDER SİNAN,ARTIK NEVZAT (2013). Genetik modifikasyon ve Türk tüketiciler kentli tüketicilerin genetikmodifiye organizma ve gıdalara yönelik farkındalıkları. Ankara Üniversitesi Veteriner Fakültesi Dergisi, 60, 213-220. (Yayın No: 2078758)
3. KONAR NEVZAT,Özhan Bilge,ARTIK NEVZAT,POYRAZOĞLU ENDER SİNAN (2013). Using polydextrose as a prebiotic substance in milk chocolate effects of process parameters on physical and rheological properties. CyTA - Journal of Food, 12(2), 150-159., Doi: 10.1080/19476337.2013.807437 (Yayın No: 2079010)
4. KONAR NEVZAT,Özhan Bilge,ARTIK NEVZAT,Dalabasmaz Sevim,POYRAZOĞLU ENDER SİNAN (2013). Rheological and physical properties of Inulin containing milk chocolate prepared at different process conditions. CyTA - Journal of Food, 12(1), 55-64., Doi: 10.1080/19476337.2013.793214 (Yayın No: 2078666)
5. KARACABEY ERKAN,Levent Bayındırlı,ARTIK NEVZAT,Mazza Guisseppe (2013). MODELING SOLID

LIQUID EXTRACTION KINETICS OF TRANS RESVERATROL AND TRANS VINIFERIN FROM GRAPE CANE. Journal of Food Process Engineering, 36(1), 103-112., Doi: 10.1111/j.17454530.2011.00660.x (Yayın No: 2076319)

1. BAKKALBAŞI EMRE,Menteş Yılmaz Özay,YEMİŞ OKTAY,ARTIK NEVZAT (2013). Changes in the Phenolic Content and Free Radical scavenging Activity of Vacuum Packed Walnut Kernels during Storage. Food Science and Technology Research, 19(1), 105-112., Doi: 10.3136/fstr.19.105 (Yayın No: 2077499)
2. BALTACIOĞLU HANDE,ARTIK NEVZAT (2013). Study of postharvest changes in the chemical composition of persimmon by HPLC. TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, 37, 568-574., Doi: 10.3906/tar-1210-21 (Yayın No: 2077446)
3. KONAR NEVZAT,Haspolat Iraz,POYRAZOĞLU ENDER SİNAN,DEMİR KÖKSAL,ARTIK NEVZAT (2012). A Review on Supercritical Fluid Extraction SFE of Lycopene from Tomato and Tomato Products. Karaelmas Fen ve Mühendislik Dergisi, 2(1), 69-75. (Yayın No: 2078616)
4. YEMİŞ OKTAY,BAKKALBAŞI EMRE,ARTIK NEVZAT (2012). Changes in pigment profile and surface colour of fig Ficus carica L during drying. International Journal of Food Science & Technology,

47(8), 1710-1719., Doi: 10.1111/j.1365-2621.2012.03025.x (Yayın No: 2078694)

1. KONAR NEVZAT,POYRAZOĞLU ENDER SİNAN,DEMİR KÖKSAL,ARTIK NEVZAT (2012). Effect of different sample preparation methods on isoflavone lignan coumestan and flavonoid contents of various vegetables determined by triple quadrupole LC MS MS. Journal of Food Composition and

Analysis, 26(1-2), 26-35., Doi: 10.1016/j.jfca.2012.01.002 (Yayın No: 2076382)

1. BAKKALBAŞI EMRE,Menteş Yılmaz Özay,Javidipour Issa,ARTIK NEVZAT (2012). Effects of packaging materials storage conditions and variety on oxidative stability of shelled walnuts. LWT - Food Science and Technology, 46(1), 203-209., Doi: 10.1016/j.lwt.2011.10.006 (Yayın No: 2077576)
2. KONAR NEVZAT,POYRAZOĞLU ENDER SİNAN,DEMİR KÖKSAL,ARTIK NEVZAT (2012).

Determination of conjugated and free isoflavones in some legumes by LC MS MS. Journal of Food

Composition and Analysis, 25(2), 173-178., Doi: 10.1016/j.jfca.2011.11.004 (Yayın No: 2076226)

1. KARACABEY ERKAN,Mazza Guiseppe,Bayındırlı Levent,ARTIK NEVZAT (2012). Extraction of Bioactive Compounds from Milled Grape Canes Vitis vinifera Using a Pressurized Low Polarity Water Extractor. Food and Bioprocess Technology, 5(1), 359-371., Doi: 10.1007/s11947-0090286-8 (Yayın No: 2077195)
2. Özen Gökhan,AKBULUT MEHMET,ARTIK NEVZAT (2011). STABILITY OF BLACK CARROT ANTHOCYANINS IN THE TURKISH DELIGHT LOKUM DURING STORAGE. Journal of Food Process Engineering, 34(4), 1282-1297., Doi: 10.1111/j.1745-4530.2009.00412.x (Yayın No: 2077633)
3. Aslanova Dildora,BAKKALBAŞI EMRE,ARTIK NEVZAT (2010). Effect of Storage on 5

Hydroxymethylfurfural HMF Formation and Color Change in Jams. International Journal of Food Properties, 13(4), 904-912., Doi: 10.1080/10942910902908896 (Yayın No: 2076742)

1. ARTIK NEVZAT,BAKKALBAŞI EMRE,Menteş Özay (2008). Food Ellagitannins Occurrence Effects of Processing and Storage. Critical Reviews in Food Science and Nutrition, 49(3), 283-298., Doi:

10.1080/10408390802064404 (Yayın No: 2076106)

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**7.2**. **Articles Published in Other International Peer-Reviewed Journals**

**7.3. Papers Presented at International Scientific Confererences and Published in Conference Proceedings**

1. CEYHUN SEZGİN AYBUKE ELİF, ARTIK NEVZAT (2020). Covid-19 interns of food safety and food security. FOOD SECURITY: FOOD SECURITY: NATIONAL AND GLOBAL DRIVERSIII INTERNATIONAL CONFERENCE (Full Text Paper/Oral Presentation)(Publication No:6825278)

2. ARTIK NEVZAT,CEYHUN SEZGİN AYBUKE ELİF (2020). Food safety and food security in turkey and eu countries.. FOOD SECURITY: FOOD SECURITY: NATIONAL AND GLOBAL DRIVERSIII INTERNATIONAL CONFERENCE (Full Text Paper/Oral Presentation)(Publication No:6825177)

3. ÇokSARI GÜLAY, DEDE SERCAN, ARTIK NEVZAT, ALTAY FİLİZ (2018). Effect of viscosity on electrospinnability of feed solutions containing PLGA. International Symposium on Food Rheology and Texture, 119 (Abstract Paper/Poster)(Publication No:4774852)

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5. ARTIK NEVZAT (2018). IMITATION AND ADDICTIVENESS IN FOOD. International Eurasian Congress on ”Natural Nutrition and Healthy Life 2018, 398-405. (Full Text Paper/Oral Presentation)(Publication No:4618406)

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8. TOKER ÖMER SAID,KONAR NEVZAT,OBA İLTER ŞİRİN,PALABIYIK İBRAHİM,SAĞDIÇ OSMAN,ARTIK NEVZAT (2018). Alternative tempering in sugar free milk chocolate Technology:Effects on sensory microstructure and various Physical properties. International Eurasian Congress Natural Nutrition and healthy life 2018, 1, 12391247-1134. (Full Text Paper/Oral Presentation)(Publication No:4619875)

9. KARAMAN MEHMET RÜŞTÜ, ARTIK NEVZAT, KÜÇÜKERSAN MEHMET KEMAL, ATİK İLKER (2018). Optimization of Bioactive Active Ingredients in Bee Products Compositions and Their Potential for Use in Apitherapy. Doğal’2018, International Eurasia Natural Nutrition and Healthy Life Summit (/Oral Presentation) (Publication No: 4414687)

10. TOKER ÖMER SAID,KONAR NEVZAT,OBA İLTER ŞİRİN,PALABIYIK İBRAHİM,SAĞDIÇ OSMAN,ARTIK NEVZAT (2018). Alternative Tempering in Sugar-Free Milk Chocolate Technology: Effects on Sensorial, Micro-Structure and Vairous Physcial Properties. International Eurasian Congress on Natural Nutrition Healthy Life (Full Text Paper/Oral Presentation)(Publication No:4607099)

11. KARAMAN MEHMET RÜŞTÜ, ARTIK NEVZAT, KÜÇÜK ERSAN KEMAL, HALICI ZEKAİ, ÇELİK MURAT(2018). Avaluable bee products for apiterapy bee bread(perga). International Eurasian Congress Natural Nutrition and healthy life 2018, 1010-1014. (Full Text Paper/Oral Presentation)(Publication No:4619753)

12. ARTIK NEVZAT (2018). GEOGRAPHICAL SIGN EXAMPLES. International Eurasian Congress Natural Nutrition and healthy life 2018, 1, 1124-1131. (Full Text Paper/Oral Presentation)(Publication No:4619813)

13. sister Merve Gözde, GÜNEŞ ERDOĞAN, ARTIK NEVZAT (2018). Development of Geographical Indications in Turkey, Problems and Suggestions. International Eurasian Congress on Natural Nutrition Healthy Life (Full Text Paper/Oral Presentation)(Publication No:4531474)

14. TOKER ÖMER SAID,KONAR NEVZAT,OBA İLTER ŞİRİN,PALABIYIK İBRAHİM,SAĞDIÇ OSMAN,ARTIK NEVZAT (2018). Alternative Tempering in Sugar-Free Milk Chocolate Technology: Effects on Sensorial, Micro-Structure and Various Physcial Properties.. International Eurasian Congress on Natural Nutrition Healthy Life, 1239-1247. (Summary Paper/OralPresentation)(Publication No:5349884)

15. KARAMAN MEHMET RÜŞTÜ, ARTIK NEVZAT, KÜÇÜK ERSAN KEMAL, HALICI ZEKAİ, ÇELİK MURAT (2018). NATURAL HONEY PLANTS FLORA AND EFFECTS ON POLLEN-HONEY POTENTIAL IN TURKEY.International Eurasian Congress Natural Nutrition and healthy life 2018, 1, 1113-1117. (Full Text Paper/Oral Presentation)(Publication No:4619800)

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18. KÜÇÜKERSAN MEHMET KEMAL, ARTIK NEVZAT, KARAMAN MEHMET RÜŞTÜ (2018). The importance of proper nutrition in beekeeping and bee nutrients. International Eurasian congress on natural nutrition and healthy life 2018, 1208 (Full Text Paper/Oral Presentation)(Publication No:4627697)

19. ŞİRELİ TANSEL, ARTIK NEVZAT, FİLAZİ AYHAN, YURDA GÖK BEGÜM (2018). Hazards in honey and other bee products. NATURAL EURASIAN CONGRESS ON NATURAL NUTRITION AND HEALTHY LIFE 2018, 1, 988-1012. (Full Text Paper/Oral Presentation)(Publication No:4619630)

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21. KARAMAN MEHMET RÜŞTÜ, ARTIK NEVZAT, KÜÇÜK ERSAN KEMAL (2018). THE IMPORTANCE OF PROPER NUTRITION IN BEEKEEPING AND BEE FOOD. International Eurasian Congress Natural Nutrition and healthy life 2018, 1, 1010-1014. (Full Text Paper/Oral Presentation)(Publication No:4619779)

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26. KARAMAN MEHMET RÜŞTÜ, ARTIK NEVZAT, KÜÇÜKERSAN ,MEHMET KEMAL, HALICI ZEKAİ, ÇELİK MURAT (2017). Natural Honey Plant Flora and Pollen-Honey Potential Relationships in Turkey. APIKON2017 - TURKISH UKRAINE APITHERAPY SUMMIT 'xx2017 (Summary Paper/Poster)(Publication No: 3941790)

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30. SOLAK ALİ OSMAN, ARTIK NEVZAT, KONAR NEVZAT, ÇOKSARI GÜLAY, SEVEROĞLU ZEKİ, IMANBERDİYEVA NAZGUL (2017). Research on The Compound of Kyrgyzstan Honeys. The Eurasian Agriculture and Natural Sciences Congress (Abstract Paper/Oral Presentation)(Publication No:5345777)

31. SOLAK ALİ OSMAN, ARTIK NEVZAT, KONAR NEVZAT, ÇOKSARI GÜLAY, SEVEROĞLU ZEKİ,İMANBERDİYEVA NAZGÜL (2017). Research on The Compound of Kyrgyzstan Honeys. The Eurasian Agriculture and Natural Sciences Congress (Abstract Paper/Oral Presentation) (Publication Number: 3763411)

32. ARTIK NEVZAT,ŞİRELİ UFUK TANSEL,KONAR NEVZAT,YARANGUMELİ KIVANÇ (2017). The Presence of Some Mycotoxins in Corn Growth in Turkey. 2017 HKCBEES KUALA LUMPUR CONFERENCE (Summary Paper/Oral Presentation)(Publication No:3760407)

33. ARTIK NEVZAT,ŞİRELİ UFUK TANSEL,KONAR NEVZAT,YARAGÜMELİ KIVANÇ (2017). The Presence of Some Mycotoxins in Corn Grown in Turkey. 8th International Conference on Food Engineering and Biotechnology (ICFEB 2017) (Abstract Paper/Oral Presentation)(Publication No:3763362)

34. ŞİMŞEK ATİLLA, ARTIK NEVZAT, KONAR NEVZAT (2017). Phenolic profile of meals obtained from defatted hazelnut (Corylus avellana L.) varieties. 8th International Conference on Food Engineering and Biotechnology (Abstract Paper/Oral Presentation)(Publication No:4399155)

35. ŞİMŞEK ATİLLA, ARTIK NEVZAT, KONAR NEVZAT (2017). Phenolic profile of meals obtained from defatted hazelnut (Corylus avellana L.) varieties. 8th International Conference on Food Engineering and Biotechnology (ICFEB 2017) (Abstract Paper/Oral Presentation)(Publication No:3763062)

36. ARTIK NEVZAT, KARAMAN MEHMET RUSTU, KÜÇÜKERSAN MEHMET KEMAL (2016). Perga bee Bread Composition and Health Effect. ITWCCST2016 (/)(Publication No:3201461)

37. KASNAK CEMAL, ARTIK NEVZAT (2016). Change of Starch Sucrose and Reducing SugarIn Potato During Storage. 16th International Nutrition & Diagnostics Conference (Abstract Paper/Poster)(Publication No:3284940)

38. TOLUN AYSU, ALTINTAŞ ZEYNEP RUMEYSA, ARTIK NEVZAT (2016). Grape pomace phenolics Microencapsulation and potential ingredient for functional foods. 11th Global Food & Beverages (Summary Paper/Oral Presentation)(Publication No:3198787)

39. OBA ŞİRİN, KONAR NEVZAT, GÖKTAŞ HAMZA, ARTIK NEVZAT, TOKER ÖMER SAİT (2016).Production of Sugar-free Milk Chocolate using V Seed Crystals. 15th INTERNATIONAL CEREAL CONGRESS (Summary Paper/Oral Presentation)(Publication No:3292929)

40. ARTIK NEVZAT (2016). Recent Developments in Chocolate Science and Technology. 15 th INTERNATIONAL CREAL and BREAD CONGRESS (Summary Paper/Oral Presentation) (Publication No: 3292678)

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42. OBA ŞİRİN,Göktaş Hamza,TOKER ÖMER SAID,KONAR NEVZAT,SAĞDIÇ OSMAN,ARTIK NEVZAT(2016). Production of Sugar-free Milk Chocolate using V Seed Crystals. 15th International Cereal and Bread Congress (Full Paper/Oral Presentation) (Publication Number: 3277290)

43. TOKER ÖMER SAİD,OBA ŞİRİN,KONAR NEVZAT,GENÇPOLAT DERYA, SAĞDIÇ OSMAN,ARTIK NEVZAT(2016). Functional Chocolate and Chocolate Products Reality or Fiction. 15th International Cereal and Bread Congress (Summary Paper/Oral Presentation)(Publication No:3277222)

44. ARTIK NEVZAT (2016). Imitation and Adulteration in Foods. Turkey Natural Nutrition and Healthy Life Congress' 2016 (/)(Publication No:3233698)

45. ŞİRELİ UFUK TANSEL, ARTIK NEVZAT, GÜNEŞ ERDOĞAN, TÜRKYILMAZ MELTEM (2016). Food Waste, Hunger Problem and Sustainable Food Projections. 'Turkey Natural Nutrition and Healthy Life Congress' 2016 (/)(Publication No:3233989)

46. KONAR NEVZAT,Dalabasmaz Sevim,POYRAZOĞLU ENDER SİNAN,ARTIK NEVZAT,ÇOLAK AHMET(2016). The determination of the antioxidant activity of Echinacea purpurea aerial parts under various extraction conditions by supercritical fluid extraction SFE. 2nd Food Structure and Functionality Forum Symposium - From Molecules to Functionality (Abstract Paper/Poster)(Publication No: 3277127)

47. ARTIK NEVZAT,KONAR NEVZAT,POYRAZOĞLU ENDER,GENÇ POLAT DERYA,SAĞDIÇ OSMAN,ÖZHAN BİLGE (2016). Using some hydrocolloids in milk chocolate as prebotic agent Interaction conditions by supercritical fluid extraction SPE. 2 nd Food Structure and Functionally (/Oral Presentation) (Publication No: 3293413)

48. KONAR NEVZAT,TOKER ÖMER SAID,Özhan Bilge,POYRAZOĞLU ENDER SİNAN,GENÇPOLAT DERYA,ARTIK NEVZAT,SAĞDIÇ OSMAN (2016). Using Some Hydrocolloids in Milk Chocolate as Prebiotic Agent Interaction Between Process Conditions and Rheological Parameters 2nd Food Structure and Functionality Forum. 2nd Food Structure and Functionality Forum Symposium From Molecules to Functionality (Abstract Paper/Poster)(Publication No:3277089)

49. KONAR NEVZAT, ARTIK NEVZAT, POYRAZOĞLU ENDER, DALABASMAZ SEVİM, ÇOLAK AHMET (2016).The determination of the antioxidant activity of Echinaceae purpurea aerial parts under various extraction conditions by SFE. 2 nd Food Structure and Functionally Forum Symposium (Summary Paper/Oral Presentation) (Publication No: 3293719)

50. HAYAOĞLU İBRAHİM, ÇELİK ŞERAFETTİN, ARTIK NEVZAT, ATASOY AHMET FERİT (2015).ENGINEERING EDUCATION AND CURRENT SITUATION OF FOOEDUCATION IN TURKEYD ENGINEERING. FICEER (Summary Report/)(Publication No:3200847)

51. KONAR NEVZAT,ÖZHAN BİLGE,TOKER ÖMER SAİD,SAĞDIÇ OSMAN,POYRAZOĞLU ENDER SINAN, ARTIK NEVZAT (2015). Using Inulin to Develop Prebiotic Milk Chocolate Stability Under Various Process Conditions. International Scientific Conference on Probiotics and Prebiotics (IPC 2015) (Abstract Paper/)(Publication No:2079915)

**7.4. National/international Books or Book Chapters**

Books;

1. Food Safety and Food Legislation (2021)., ARTIK NEVZAT, ŞANLIER NEVİN, Ceyhun Sezgin Aybuke, Detay Yayıncılık, Number of editions: 3, Number of pages 539, ISBN: 978-605-9440-88-2, Turkish (Scientific Book ), (Publication Number: 7500401)

2. Things You Need to Know About Alum (2019)., ŞİRELİ UFUK TANSEL, ARK NEVZAT, İPLİKÇİOĞLU ÇİL GÜZİN, Elma Teknik Basım Matbaacılık, Number of editions: 1, ISBN: 978-605-136-429-2, Turkish (Scientific Book), (Publication Number: 5925555)

3. Food Safety and Food Legislation (2019)., ARTIK NEVZAT,ŞANLIER NEVİN,CEYHUN SEZGİN AYBUKE ELİF, Detail Anatolia Academic Publishing Ltd. Şti., Number of editions: 2, Number of pages 544, ISBN: 978-605-9940-88-2, Turkish (Scientific Book), (Publication Number: 4839501)

4. Things You Need to Know About Anthrax (2019)., ŞİRELİ UFUK TANSEL, ARTIK NEVZAT, Elma Teknik Basım Matbaacılık, Edition number: 1, ISBN: 978-605-136-428-5, Turkish (Scientific Book), (Publication Number: 5925430)

5. Food Control and Legislation (2019)., ARTIK NEVZAT,ŞANLIER NEVİN,CEYHUN SEZGİN AYBUKE ELİF, Vize Press Publication, Number of editions: 1, Number of pages 373, ISBN:978-605-9278-73-7, Turkish (Scientific Book), (Publication Number: 5774524)

6. Food Safety and Food Legislation (2017)., ARTIK NEVZAT,ŞANLIER NEVİN,CEYHUN SEZGİN AYBUKE ELİF, Detail Anatolia Academic Publishing Ltd. Şt, Number of editions: 1, Number of pages 290, ISBN: 978-605-9440-88-2, Turkish (Scientific Book), (Publication Number: 3564998)

7. PHENOLIC COMPOUNDS FOUND IN FOODS AND THEIR IMPORTANCE FOR HEALTH (2016)., ARTIK NEVZAT,ANLI RAHMİ ERTAN,KONAR NEVZAT,VURAL NİLÜFER, SİDAS, Number of Editions: 1, Number of Pages 107, Turkish (Scientific Book), (Publication Number: 3200820 )

8. 2015 WORLD MILK SUMMIT REPORT (2016)., ARTIK NEVZAT,MERT İSMAİL,YETİŞEMEN ATİLA,DELLAL GÜRSEL,ŞİRELİ UFUK TANSEL,GÜNEŞ ERDOĞAN, comart, Editor:NEVZAT ARTIK,Number of editions: 1, Number of Pages 171, Turkish (Scientific Book), (Publication Number: 3175070)

9. DICTIONARY OF MILK TERMS (2016)., MERT İSMAİL, YETİŞEMİYEN ATİLA, ARTIK NEVZAT, İLBEĞİ İBRAHİM, COMART, Editor: İ, Number of editions: 1, Number of Pages 295, Turkish (Scientific Book), (Publication Number: 3198457)

**Book Chapters** ;

1. Geographically Indicated Products, Department name: (Geographical indication and gastronomy tourism relationship) (2021).,Ceyhun Sezgin Aybuke, ARTIK NEVZAT, Dost Basım San. Ltd.Şti., Number of editions: 1, Number of pages 4, ISBN: 978-605-137-815-2, Turkish (Scientific Book), (Publication No: 7500552) Fresh
2. Cut Products Technology, Department name: (Antioxidants in Fresh Cut Products) (2021).,AKAN SELEN, ARTIK NEVZAT, DURMAZ NUR EFŞAN, Palme Publishing House, Number of editions: 1, Number of Pages 24, ISBN: 978-605-282-644- 7, Turkish(Scientific Book), (Publication Number: 7500446)
3. Geographical Indication Products, Department name: (The Effect of Geographical Indication on Development) (2021)., GÜNEŞ ERDOĞAN, ARTIK NEVZAT, friend Basım San. Ltd.Şti., Number of editions: 1, Number of pages 7, ISBN: 978-605-137-815-2, Turkish (Scientific Book), (Publication Number: 7500608)
4. Geographically Indicated Products, Department name: (Geographically indicated products and tourism) (2021)., Sezgin Aybuke, ARTIK NEVZAT, Dost Basım San. Ltd.Şti., Number of editions: 1, Number of pages 3, ISBN: 978-605137-815-2, Turkish (Scientific Book), (Publication Number: 7500590)
5. Geographically Indicated Products, Department name: (Audit) (2021)., Yılmazbilen Merve Medine, ARTIK NEVZAT, Dost Basım San. Ltd.Şti., Number of editions: 1, Number of pages 9, ISBN: 978-605-137-8152, Turkish (Scientific Book), (Publication Number: 7500519)
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27. Food Science and Technology, Department name: (Vegetable Oil Production Technology) (2015)., ARTIK NEVZAT, KONAR NEVZAT, POYRAZOĞLU ENDER SİNAN, Anadolu University Press, Editor: Poyrazoğlu, Ender Sinan, Turkish (Textbook), (Publication Number: 2079420)

​**7.5. Articles Published in National Peer-Reviewed Journals**

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**8. Art and Design Activities**

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**9. Projects**

1. Research on the Composition of Kyrgyzstan Honeys, scientific research project supported by Higher Education Institutions
2. Lactose Change During Ripening in White Cheese Produced Using Two Different Starter Cultures, scientific research project supported by Higher Education Institutions
3. COMPARISON OF KARS GRAVYER CHEESE WITH SWISS GRUYERE AND EMMENTAL CHEESE IN TERMS OF TEXTURAL AND AROMATIC COMPOUNDS, scientific research project supported by Higher Education Institutions
4. Microencapsulation of phenolic compounds extracted from grape (vitis vinifera L.) pulp with spray dryer, scientific research project supported by Higher Education Institutions
5. Cariogenic Chocolate Production Using B V seed Crystals, TÜBİTAK PROJECT
6. Research on Geographical Indication and Branding of Ankara Andesite Stone, Other (National)
7. Research on Ankara's Gaining Geographical Indication and Branding for Some Local Products, Private Organizations
8. Investigation of the effectiveness of the disinfectant containing the active ingredient N-alkyl dimethyl benzyl ammonium chloride on A. Baumanni, Pseudomonas aeruginosa, vancomycin-resistant enterococcus (VRA) and Bacillus subtilus spores during the waiting period in public areas, Private Institutions
9. Application and Control of Hydrogen Peroxide Silver Colloidal Antimicrobial Active Substance in Indoor Disinfection with Bioxeco Device, Private Institutions
10. Investigation of the antimicrobial effectiveness of the disinfectant with the trade name Pron-Up containing the active ingredient N-Alkyl Dimethyl Benzyl Ammonium 40 against some microorganisms, Private Institutions
11. Investigation of the effectiveness of Bioxeco-5 Commercial Disinfectant on A. baumanii and Enterococcus (VRE) during the waiting period in general use areas, Private Institutions
12. Determination of Resource Efficiency Potential in Industry Project, TÜBİTAK PROJECT

**10. Administrative Responsibilities**

* Institute Director ANKARA UNIVERSITY/RECTOR'S OFFICE , 2011