**ACADEMIC
CURRICULUM VITAE**

**1. Name - Surname:** Perihan Adun

**2. Title:** Assist. Prof. Dr.

**3. Educational Background:**

|  |  |  |  |
| --- | --- | --- | --- |
| **Degree** | **Department/Program** | **University** | **Year**  |
| Bachelor’s | Food Science and Technology | Ankara University, Faculty of Agriculture | 1982 |
| Master’s | Food Science and Technology | Ankara University, Graduate School | 1985 |
| PhD | Food Engineering | Ankara University, Graduate School | 1997 |

**4. Master’s / PhD Thesis**

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

“Cellulose and Pectin Changes in Tomato Paste during Processing Period.”-Prof. Dr. Aziz EKŞİ

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

“Investigation of Chlorpyrifos Residue in Tomatoes and Tomato Products by Radiotracer Technique”-Prof. Dr. Nevzat ARTIK

**5. Academic Titles:**

Date of Assistant Professorship: **27.02.2018**

Date of Associate Proferssorship:

Date of Professorship:

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

 **6.1.** Master’s Theses

2016-Determination of Pesticide Residues in Molehiya Grown In Northern Cyprus by Using QuEChERS Method- Dr. Perihan Adun

2016-Investigating the Occurrence of Vibrio parahaemolyticus in Various Seafood Consumed in the TRNC- Dr. Perihan Adun&Assoc. Prof. Dr. Kaya Süer

2017- Investigating the Occurrence of *Vibrio parahaemolyticus* in Shrimp Consumed in the TRNC- Dr. Perihan Adun&Assoc. Prof. Dr. Kaya Süer

2017- An Investigation On Some Edible Insects As Source Of Human Food And Animal Feed- Dr. Perihan Adun

2017-Incidence of Aflatoxins in Garri and Egusi Melon Seeds consumed in TRNC- Dr. Perihan Adun

2018- Validation of Mohr Titration Method to Determine Salt in Olive and Olive Brine- Assist. Prof. Dr. Perihan Adun

2018-Microbial Assessment of Ready-to-Use Food Used For The Rehabilitation of Malnourished Children- Assist. Prof. Dr. Perihan Adun&Assoc. Prof. Dr. Kaya Süer

2019- Validation of Gerber Method to Determine Fat in Milk and Dairy Products- Assist. Prof. Dr. Perihan Adun

2019-Effects of Some Hydrocolloids on Some Physicochemical and Sensory Properties of Gluten-free Bread Made from Corn Starch- Assist. Prof. Dr. Perihan Adun

2019- Seasonal Changes in Quality of Halloumi Cheese Produced from Cow Milk- Assist. Prof. Dr. Perihan Adun

2019- Detection of Cold Pressed Olive Oil Adulteration by Electrochemical Oxidation of Alpha-Tocopherol with Pencil Graphide Electrode- Assist. Prof. Dr. Perihan Adun

2020- Edible Film Coating of Strawberry Applying of Carboxymethylcellulose, Gelatin and Lemon Essential Oil- Assist. Prof. Dr. Perihan Adun& Prof. Dr. Babak Ghanbarzadeh

2021- Electrochemical Determination Of Some Water Soluble And Fat Soluble Vitamins By Using Pencil Graphite Electrode- Assist. Prof. Dr. Perihan Adun

2022- The Effect of Oil-based nanoemulsions on the Quality of White leg Shrimp during Cold Storage- Assist. Prof. Dr. Perihan Adun

**6.2.** PhD Theses: Doctoral programme is not available yet.

**7. Publications**

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

## [Vahid Bagheri](https://www.sciencedirect.com/science/article/pii/S0142941819308451%22%20%5Cl%20%22%21)[a](https://www.sciencedirect.com/science/article/pii/S0142941819308451%22%20%5Cl%20%22%21) [Babak Ghanbarzadehab](https://www.sciencedirect.com/science/article/pii/S0142941819308451#!) [AliAyaseha](https://www.sciencedirect.com/science/article/pii/S0142941819308451#!)[AlirezaOstadrahimi](https://www.sciencedirect.com/science/article/pii/S0142941819308451%22%20%5Cl%20%22%21)[c](https://www.sciencedirect.com/science/article/pii/S0142941819308451%22%20%5Cl%20%22%21)[AliEhsani](https://www.sciencedirect.com/science/article/pii/S0142941819308451%22%20%5Cl%20%22%21)[d](https://www.sciencedirect.com/science/article/pii/S0142941819308451%22%20%5Cl%20%22%21) [Mahmood Alizadeh-Sanie](https://www.sciencedirect.com/science/article/pii/S0142941819308451#!) [Perihan Aysal Adunb](https://www.sciencedirect.com/science/article/pii/S0142941819308451#!) (2019). The optimization of physico-mechanical properties of bionano composite films based on gluten/ carboxymethyl cellulose/ cellulose nanofiber using response surface methodology. [Polymer Testing](https://www.sciencedirect.com/science/journal/01429418%22%20%5Co%20%22Go%20to%20Polymer%20Testing%20on%20ScienceDirect), [Volume 78](https://www.sciencedirect.com/science/journal/01429418/78/supp/C), September 2019, 105989. [https://doi.org/10.1016/j.polymertesting. 2019.105989](https://doi.org/10.1016/j.polymertesting.%202019.105989)

Rasoul Niknam | Babak Ghanbarzadeh | Ali Ayaseh | **Perihan Adun**. Comprehensive study of intrinsic viscosity, steady and oscillatory shear rheology of Barhang seed hydrocolloid in aqueous dispersions. J. Food Process Eng. 2019;e13047. https://doi.org/10.1111/jfpe.13047

Leila Abolghasemi-Fakhri, Babak Ghanbarzadeh, Jalal Dehghannya, Farhang Abbasi, **Perihan Adun**. Styrene monomer migration from polystyrene based food packaging nanocomposite: Effect of clay and ZnO nanoparticles. Food and Chemical Toxicology 129 (2019) 77–86. [https://doi.org/10.1016/j.fct.2019.04.019](https://doi.org/10.1016/j.fct.2019.04.019%22%20%5Ct%20%22_blank%22%20%5Co%20%22Persistent%20link%20using%20digital%20object%20identifier)

 Mojtaba Heydari-Majd, Babak Ghanbarzadeh, Mostafa Shahidi-Noghabi, Mohammad Ali Najafi, **Perihan Adun**, Alireza Ostadrahimid. Kinetic release study of zinc from polylactic acid based nanocomposite into food stimulants. Polymer Testing 76 (2019) 254–260. [https://doi.org/10.1016/j.polymertesting.2019.03.040](https://doi.org/10.1016/j.polymertesting.2019.03.040%22%20%5Ct%20%22_blank%22%20%5Co%20%22Persistent%20link%20using%20digital%20object%20identifier)

Sezey M, **Adun P**. Validation Of Mohr’s Titration Method To Determine Salt In Olive And Olive Brine. JOTCSA. 2019;6(3):329–34.

Saba Amiri, Babak Ghanbarzadeh, Hamed Hamishehkar, Mohammadyar Hosein, Afshin Babazadeh, **Perihan Adun**. Vitamin E Loaded Nanoliposomes: Effects of Gammaoryzanol, Polyethylene Glycol and Lauric Acid on Physicochemical Properties. Colloid and Interface Science Communications 26 (2018) 1–6.

Hafizu Ibrahim Kademi, Grace Charles Zebere, Meryem Güvenir, **Perihan Adun**, Serdar Susever, Kaya Süer. Prevalence of Vibrio Parahaemolyticus in Various Seafood Consumed in North Cyprus. Cyprus J Med Sci 2018; 3: 54-8.

**Perihan Adun,** Kaya Süer, Hina Siddiqi. Simultaneous Determination of Polychlorinated Biphenyls and Organochlorine Pesticides in Fish Tissue Using QuEChERS Method. Journal of Biotechnology. *256*, Supplement, 30 August 2017, S69.

**Aysal, P**., Ambrus, A., Lehotay, S.J., Cannavan, A. Validation of an efficient method for the determination of pesticide residues in fruits and vegetables using ethyl acetate for extraction. Journal of Environmental Science and Health Part B, *42* (5), June 2007, 481 – 490.

Tiryaki, O. and **Aysal, P**. Applicability of TLC in multi residue methods for the determination of pesticides in wheat grain. Bulletin of Environmental Contamination and Toxicology, 2005, *75* (6), 1143-9.

**Aysal, P**, Tiryaki, O, Tunçbilek, A. S. C14-dimethoate residues in tomatoes and tomato products. Bulletin of Environmental Contamination and Toxicology, *73*(2), August 2004, 351-57.

**P. Aysal**, K. Gözek, N. Artık, A.S. Tunçbilek. C14- chlorpyrifos Residues in Tomatoes and Tomato Products. Bull. Environ. Contam. Toxicol., 1999, *62*, 377-382.

Kiymet Gözek , Ülkü Yücel , Murat İlim , **Perihan Aysal** & Aydin Ş. Tunçbilek.14C‐dimethoate residues in olive oil during oil processing. Journal of Environmental Science and Health, Part B: Pesticides, Food Contaminants, and Agricultural Wastes, 1999, *34*(3), 413-429.

A.S. Tunçbilek, **P. Aysal**, M.B. Halitligil. Loss of label during processing cotton oil grown with C14- Aldicarb, Bull. Environ. Contam. Toxicol., 1997, *58*, 213-218.

Tunçbilek, A.Ş., M.B. Halitligil, **P. Aysal**. Determination of Aldicarb (Temik 15 G) Residue in Cotton Plant, Tr. J. of Agriculture and Forestry, *21,*1997, 295-298.

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

H. Siddiqi, **P. Adun**, J. P. Ouattara and Munshi A. B. Application Of Modified-Quechers Method to Fish Tissues for the Determination of Organochlorine Pesticides by Gas Chromatography, with Optimisation Using 14C-Lindane and 14C-DDT. International Journal of Environment and Pollution Research, July 2017, *5* (3), 19-35.

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

Arçay, S. and **Adun, P.** (2023). Validation Of Gerber Method To Determine Fat in Milk and Dairy Products. 3rd International Natural Science, Engineering and Material Technologies Conference Sep 21-23, 2023, Turkish Republic of Northern Cyprus. NEM 2023 ABSTRACT BOOK. ISBN: 978-605-68918-2-3

Aslıhan Esendağlı, Mehmet Karagözlü\*, **Perihan Adun**. Effect of Seasonal Changes on Halloumi Cheese Quality Produced from Cow Milk. ICOHER’21 25-28 August 2021. ISBN: 978-605-74234-2-9.

Hafizu Ibrahim Kademi, **Perihan Adun** , Kaya Süer , Meryem Güvenir and Serdar Susever. Investigating the Occurrence of *Vibrio parahaemolyticus* in Various Seafood Consumed in the Turkish Republic of Northern Cyprus. Uluslararası Hayvansal Gıdalar Kongresi, 10–13 Kasım 2016, Girne, KKTC.

**Perihan Aysal** and Andrew Cannavan. The IAEA-Ethyl Acetate Multi Residue Method to Determine Pesticide Residues in Fruits and Wheat Flour. SETAC Europe 17th Annual Meeting, 20-24 May 2007, Porto, Portugal.

**Aysal, P**., Mushi, G. and Cannavan, A. Adaptation of the IAEA-ethyl acetate multi residue method to determine pesticide residues in wheat flour. Conference on “Pesticide Use in Developing Countries" organised by ANCAP and SETAC Arusha, Tanzania, 2006.

**Aysal, P**., Ambrus, A., Lehotay, S.J., Yolci, P., Kwong, M.C. The use of ethyl acetate in the QuEChERS method. 5th European Pesticide Residues Workshop, Pesticides and Drink, June 13-16, 2004, Stockholm, Sweden, p75.

**P.Cayci** and M.Hussain. Distribution of Residues in Soil, Water and Rice Plant of Carbon-14 Labelled Thiobencarb Applied to Potted Rice Plants at Four Concentration. “Picogram and Abstracts” Issue No.49, Fall 1995, 15-29 August 1995, 210th Annual Meeting of Amerian Chemical Society in Chicago, USA.

N. Çoksöyler, **P.Çaycı**, Ş.Özkaya, H.Tutluer, "Determination Of the Dıo Radiation Dose of Asperpillus Flavus Spores in Dried Fig". ESNA, XXII nd Annual Meeting, Sep.16-20,Antalya.(1991).

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

O. Tiryaki and **P. Aysal**. Adaptation of TLC Detection Method for the Determination of Pesticide Residues in Grains.Validation of thin-layer chromatographic methods for pesticide residue analysis, IAEA-TECDOC 1462, July 2005, 193-201.

K. Gözek, Ü. Yücel, M. Ilim, **P. Aysal**, A.S. Tunçbilek. C14- Dimethoate residues in olive oil during oil processing. Isotope aided studies of pesticide residues during food processing, IAEA-TECDOC 818, Aug 1995, 33-40.

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

Tiryaki, O.,**Aysal, P**. Pestisit kalıntı analizlerinde metotların geçerli kılınması, VIII. Ulusal Nükleer Bilimler ve Teknolojileri Kongresi, Türkiye Atom Enerjisi Kurumu-Erciyes Üniversitesi15-17 Ekim 2003 Kayseri, Bildiri Özetleri: 61.

**P.Aysal**, Pestisit kullanımı ve çevre üzerine etkileri. I.Gap Nükleer Tarım Sempozyumu. 29-30 Mayıs 1995, Şanlıurfa.

Tunçbilek.A.Ş., M.B.Halitligil, **P.Çaycı**, Pamuk Bitkisinde Temik G15 (Aldicarb) Kalıntısının Nükleer Teknikle Saptanması. II.Ulusal Nükleer Tarım ve Hayvancılık Kongresi.25-27 Kasım (1992) Bildiri Özetleri.

Özbek . N., **P.Çaycı**, Gamma Radyasyonunun Tufts Çilek Çeşidinin Muhafaza Süresi Üzerine Etkisi. III.Ulusal Nükleer Bilimler Kongresi (1990). S.801-806.

Özbek. N., S.Özbilgin, **P.Çaycı**, H.Tutluer. Gamma Radyasyonunun Hafız Ali Üzüm Çeşidinin Muhafaza Süresi Üzerine Etkisi I.Ulusal Nükleer Tarım ve Hayvancılık Kongresi 13-15 Eylül (1990) Bildiri Özetleri

**8. Art and Design Activities**

**9. Projects**

**Projects carried out at the International Atomic Energy Agency, Austria, Vienna, Seibersdorf Laboratories (2003-2008)**

1. Adaptation and validation of the QuEChERS method to determine pesticide residues in fruits and vegetables and grain (Researcher)

2. Cost-effective multi residue determination of organochlorine pesticides in edible fish by gas chromatography (Researcher)

3. Simultaneous determination of organochlorine pesticides and polychlorinated biphenyls in fish tissue using QuEChERS-Ethyl Acetate method (Researcher)

4. Adaptation and validation of the multiresidue method for the analysis of avermectins in animal tissues (Researcher)

5. FAO / PFL 49 : Analysis of indoxacarb residues in kale, within the frame of Development of Sampling Guidelines for Pesticide Residues and Strengthening Capacity to Introduce Certification Systems PFL /INT/856/PFL-111740 (Researcher)

**Projects carried out at the Turkish Atomic Energy Authority-Department of Nuclear Agriculture**

**1990-2003:**

1. IAEA Technical Co-operation Project, TUR/5/015: Pesticide Residues in Turkish Foods and Environment (Araştırıcı)

2. IAEA RC- Project 5495: Radiotracer studies to reduce or eliminate pesticide residues during food processing: Reducing of C14-dimethoate residues in olive oil during food processing (Araştırıcı)

3. IAEA RC-Project 8162: Measurement of pesticide residues in agricultural products as a part of co-ordinated program “The use of nuclear and immunochemical methods in pesticide analysis” (Araştırıcı)

4. IAEA RC-10335: Investigations on sensibility of different Spodoptera littoralis populations to chlorpyrifos using radiotracer technique (Araştırıcı)

5. IAEA RC-9909: Alternative Methods to Gas and High Performance Liquid Chromatography for Pesticide Residue Analysis in Grain (Araştırıcı)

6. P. Çaycı, M. Hussain: C14-Thiobencarb residues in water and soil, the medium in which paddy and paddy are grown (carried out at IAEA Seibersdorf Laboratories with FAO/IAEA scholarship)

**1984-1990:**

1. Preservation of tomatoes by gamma irradiation and effect of different stages of ripening on shelf life of tomatoes

2. Effect of gamma irradiation on shelf life of mushroom

3. Sprout inhibition in different varieties of onions and potatoes by irradiation and effect of gamma irradiation on the quality of onions and potatoes

4. Effect of gamma irradiation on shelf lives of some Turkish grape and strawberry varieties

5. Determination of the Dıo radiation dose of Aspergillus flavus spores in dried fig

**10. Administrative Responsibilities**

Near East University, Faculty of Engineering-Head of Food Engineering Department

**11. Memberships in Scientific and Professional Organizations**

**12. Awards**

**13. Undergraduate and Graduate Courses Taught in the Last Two Years**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Academic Year** | **Semester** | **Course Name**  | **Weekly Hours** | **Number of Students** |
| **Theoretical** | **Practical** |
| **2021 - 2022** | **FALL** | Gıda Mühendisliğine Giriş | 1 | 0 |  |
| Enstrümental Analiz | 2 | 2 |  |
| Gıda Ambalajlama | 2 | 0 |  |
| Gıda Teknolojisi | 3 | 0 |  |
| Intr. To Food Engineering | 1 | 0 |  |
| Instrumental Analysis | 2 | 2 |  |
| Food Packaging | 2 | 0 |  |
| Food Technology | 3 | 0 |  |
| Functional Foods (MSc) | 3 | 0 |  |
| **SPRING** | Gıda Analizleri | 2 | 2 |  |
| Gıdalarda Kalite Kontrol | 3 | 0 |  |
| İşletme Sanitasyonu | 3 | 0 |  |
| Food Analysis | 3 | 0 |  |
| Food Quality Control | 3 | 0 |  |
| Plant Sanitation | 3 | 0 |  |
| Shelf-life of Food (MSc) | 3 | 0 |  |
| **SUMMER** | Fruit&Vegetable Technology | 3 | 0 |  |
| Functional Foods (MSc) | 3 | 0 |  |
| **2022 - 2023** | **FALL** | Gıda Mühendisliğine Giriş | 1 | 0 |  |
| Enstrümental Analiz | 2 | 2 |  |
| Gıda Müh. Proses Araştırma Ve Tasarım | 3 | 0 |  |
| Instrumental Analysis | 2 | 2 |  |
| Food Packaging | 2 | 0 |  |
| QA/QC in Food Analysis (MSc) | 3 | 0 |  |
| **SPRING** | Gıda Mühendisliği Proses Araştırma ve Tasarım II | 3 | 0 |  |
| Food Engineering Desıgn II | 3 | 0 |  |
| Gıda Analizleri | 2 | 2 |  |
| Food Analysis | 2 | 2 |  |
| Gıda Kalite Kontrol | 3 | 0 |  |
| Quality Control in Food Engineering | 3 | 0 |  |
| İşletme Sanitasyonu | 3 | 0 |  |
| Plant Sanitation | 3 | 0 |  |
| Functional Foods (MSc) | 3 | 0 |  |