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Education Information

Doctorate, Bursa Uludağ University, FEN BİLİMLERİ ENSTİTÜSÜ, Gıda Mühendisliği (Dr), Turkey 2002 - 2006

Postgraduate, Bursa Uludağ University, FEN BİLİMLERİ ENSTİTÜSÜ, Gıda Mühendisliği (YI) (Tezli), Turkey 1999 - 2002

Undergraduate, Bursa Uludağ University, ZİRAAT FAKÜLTESİ, Gıda Mühendisliği Bölümü, Turkey 1994 - 1999

Research Areas

Agricultural Sciences, Natural Sciences, Engineering and Technology

Academic Titles / Tasks

Associate Professor, Bursa Uludağ University, ZİRAAT FAKÜLTESİ, GIDA MÜHENDİSLİĞİ, 2014 - Continues

Research Assistant, Bursa Uludağ University, ZİRAAT FAKÜLTESİ, GIDA MÜHENDİSLİĞİ, 2000 - 2012

Courses

GMB5038 - SÜT TEKNOLOJİSİNDE PROBİYOTİK BAKTERİLER ve PREBİYOTİKLER, Postgraduate, 2017 - 2018, 2016 - 2017

GMD3244 - MESLEKİ UYGULAMA II, Undergraduate, 2017 - 2018, 2016 - 2017

GMB6040 - İLERİ PEYNİR TEKNOLOJİSİ, Doctorate, 2017 - 2018

GMD4210LYE - BİTİRME ÇALIŞMASI, Undergraduate, 2017 - 2018, 2016 - 2017

GMB5051 - SÜT ÜRÜNLERİNDE REOLOJİ ve TEKSTÜR, Postgraduate, 2017 - 2018

GMB6029 - SÜT ÜRÜNLERİNDE FONKSİYONEL KATKILAR, Doctorate, 2017 - 2018

MB5038 - SÜT TEKNOLOJİSİNDE PROBİYOTİK BAKTERİLER ve PREBİYOTİKLER, Postgraduate, 2017 - 2018

GMD3237 - MESLEKİ UYGULAMA I, Undergraduate, 2017 - 2018, 2016 - 2017

GMD3206 - SÜT TEKNOLOJİSİ, Undergraduate, 2017 - 2018, 2016 - 2017

GMD2223 - SOSYAL SORUMLULUK UYGULAMALARI, Undergraduate, 2017 - 2018

GMB5041 - SÜT TEKNOLOJİSİNDE ALTERNATİF KORUMA YÖNTEMLERİ, Postgraduate, 2017 - 2018

GSD4225-S - FERMENTE SÜT ÜRÜNLERİ TEKNOLOJİSİ, Undergraduate, 2017 - 2018, 2016 - 2017

Advising Theses

- YILMAZ ERSAN L., Effect of edible mushroom on the growth of some lactobacillus, Postgraduate, G.Omak(Student), 2020
- YILMAZ ERSAN L., The effect of almond flour on the development of some probiotic bacteria, Postgraduate, C.Mansrı(Student), 2020
- YILMAZ ERSAN L., Investigation of probiotic white cheese production enriched with spirulina platensis and chlorella vulgaris, Postgraduate, G.Suna(Student), 2020
- YILMAZ ERSAN L., The effect of buffalo milk usage on physico-chemical, textural and sensory properties of kashar cheese, Postgraduate, M.Okumuş(Student), 2019
- YILMAZ ERSAN L., The effect of buffalo milk usage on physico-chemical, textural and sensory properties of kashar cheese, Postgraduate, M.Okumuş(Student), 2019
- YILMAZ ERSAN L., The effect of xanthan gum on the development of some probiotic bacteria, Postgraduate, M.Kandil(Student), 2019
- YILMAZ ERSAN L., Probiotic yogurt production enriched with almond milk, Postgraduate, E.Topçuoğlu(Student), 2019
- YILMAZ ERSAN L., Investigation of impact of salep powder on growth of some bifidobacterium species, Postgraduate, B.USTA(Student), 2015

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **The probiotic chestnut-based dairy matrix: Influence on the metabolomic formation and the nutritional quality**
YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A., Usta-Gorgun B., Keser G., Ciniviz M., Demiray-Teymuroglu M. INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, 2023 (SCI-Expanded)
- II. **Probiotic Fermentation and Organic Acid Profile in Milk Based Lactic Beverages Containing Potential Prebiotic Apple Constituents**
Özcan T., Yılmaz Ersan L., Akpınar Bayizit A., Delikanlı Kiyak B., Keser G., Ciniviz M., Barat A. Tarım Bilimleri Dergisi, vol.29, no.2, pp.734-742, 2023 (SCI-Expanded)
- III. **Interaction of probiotic activity, antioxidative capacity, and gamma- amino butyric acid (GABA) in chestnut milk-fortified yogurt**
YILMAZ ERSAN L., ŞAHİN S., ÖZCAN T., AKPINAR BAYİZİT A., Usta-Gorgun B., Ciniviz M., Keser G. Journal of Food Processing and Preservation, vol.46, no.12, 2022 (SCI-Expanded)
- IV. **Optimization of formulation and process conditions of chestnut-based functional beverage using response surface methodology**
Usta-Gorgun B., YILMAZ ERSAN L., ŞAHİN S. JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.59, no.8, pp.3210-3219, 2022 (SCI-Expanded)
- V. **Utilization of microalgae in probiotic white brined cheese**
Suna G., YILMAZ ERSAN L. MLJEKARSTVO, vol.72, no.2, pp.88-104, 2022 (SCI-Expanded)
- VI. **Effect of Cordyceps militaris on formation of short-chain fatty acids as postbiotic metabolites**
Omak G., YILMAZ ERSAN L. PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, vol.52, no.10, pp.1142-1150, 2022 (SCI-Expanded)
- VII. **Evaluation of instrumental and sensory measurements using multivariate analysis in probiotic yogurt enriched with almond milk**
YILMAZ ERSAN L., Topcuoglu E. JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.59, no.1, pp.133-143, 2022 (SCI-Expanded)
- VIII. **Effect of fortification with almond milk on quality characteristics of probiotic yoghurt**
Topcuoglu E., YILMAZ ERSAN L. JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.44, 2020 (SCI-Expanded)
- IX. **Assessment of socio-demographic factors, health status and the knowledge on probiotic dairy products**

Yılmaz Ersan L., Özcan T., Akpınar Bayizit A.

FOOD SCIENCE AND HUMAN WELLNESS, vol.9, no.3, pp.272-279, 2020 (SCI-Expanded)

- X. **Short-chain fatty acids production by Bifidobacterium species in the presence of salep**
Usta-Gorgun B., YILMAZ ERSAN L.
ELECTRONIC JOURNAL OF BIOTECHNOLOGY, vol.47, pp.29-35, 2020 (SCI-Expanded)
- XI. **POTENTIAL PREBIOTIC EFFECTS OF MUSHROOM EXTRACTS ON THE VIABILITY OF BIFIDOBACTERIUM BIFIDUM**
Özcan T., Yılmaz Ersan L., Akpınar Bayizit A., Ozcan O., Delikanlı Kiyak B., Ozyurek M. B., Teksoy S.
FRESENIUS ENVIRONMENTAL BULLETIN, vol.29, no.3, pp.1452-1458, 2020 (SCI-Expanded)
- XII. **Assessment of antioxidant capacity by method comparison and amino acid characterisation in buffalo milk kefir**
ÖZCAN T., ŞAHİN S., AKPINAR BAYİZİT A., YILMAZ ERSAN L.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.72, no.1, pp.65-73, 2019 (SCI-Expanded)
- XIII. **Comparison of antioxidant capacity of cow and ewe milk kefirs**
YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A., ŞAHİN S.
JOURNAL OF DAIRY SCIENCE, vol.101, no.5, pp.3788-3798, 2018 (SCI-Expanded)
- XIV. **THE EFFECT OF GUMS ON THE GROWTH OF BIFIDOBACTERIUM LONGUM**
YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A., Usta B., Kandil M., Eroglu E.
FRESENIUS ENVIRONMENTAL BULLETIN, vol.27, no.6, pp.4270-4276, 2018 (SCI-Expanded)
- XV. **Antioxidant properties of probiotic fermented milk supplemented with chestnut flour (*Castanea sativa* Mill)**
ÖZCAN T., YILMAZ ERSAN L., AKPINAR BAYİZİT A., DELİKANLI KIYAK B.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.5, 2017 (SCI-Expanded)
- XVI. **Probiotic Cream: Viability of Probiotic Bacteria and Chemical Characterization**
YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A., TURAN M. A., TAŞKIN M. B.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.1, 2017 (SCI-Expanded)
- XVII. **Impact of Some Gums on the Growth and Activity of Bifidobacterium animalis subsp. lactis**
YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A., OMAK G.
Journal of Food Engineering, vol.3, no.1, pp.73-77, 2017 (SCI-Expanded)
- XVIII. **EVALUATION OF PREBIOTIC POTENTIAL OF SALEP OBTAINED FROM SOME ORCHIDACEAE SPECIES**
Usta B., YILMAZ ERSAN L.
FRESENIUS ENVIRONMENTAL BULLETIN, vol.26, no.10, pp.6191-6198, 2017 (SCI-Expanded)
- XIX. **"Consumers' Behavior towards Table Olives"**
AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L., DELİKANLI KIYAK B., YILDIZ E., VURAL H.
Journal of Food Engineering, vol.3, no.1, pp.83-88, 2017 (SCI-Expanded)
- XX. **CHARACTERIZATION OF GARLIC (*ALLIUM SATIVUM* L.) ACCORDING THE GEOGRAPHICAL ORIGIN BY ANALYSIS OF MINERALS**
TURAN M. A., TABAN S., Taban N., YILMAZ ERSAN L.
FRESENIUS ENVIRONMENTAL BULLETIN, vol.26, no.6, pp.4292-4298, 2017 (SCI-Expanded)
- XXI. **Survival of Lactobacillus spp in Fruit Based Fermented Dairy Beverages**
ÖZCAN T., YILMAZ ERSAN L., AKPINAR BAYİZİT A., BERRAK D., ABDULLAH B.
International Journal of Food Engineering, vol.1, no.1, pp.44-49, 2015 (SCI-Expanded)
- XXII. **Single cell oil (SCO) production by Fusarium species using cheese whey as a substrate**
AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L., Basoglu F.
MLJEKARSTVO, vol.64, no.2, pp.111-118, 2014 (SCI-Expanded)
- XXIII. **Fatty acid composition of cream fermented by probiotic bacteria**
Yilmaz-Ersan L.
MLJEKARSTVO, vol.63, no.3, pp.132-139, 2013 (SCI-Expanded)
- XXIV. **MAJOR AND MINOR ELEMENT CONCENTRATIONS IN FERMENTED SHALGAM BEVERAGE**
YILMAZ ERSAN L., TURAN M. A.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.15, no.4, pp.903-911, 2012 (SCI-Expanded)

- XXV. **The formation of polycyclic hydrocarbons during smoking process of cheese**
ÖZCAN T., AKPINAR BAYİZİT A., Sahin O. I., YILMAZ ERSAN L.
MLJEKARSTVO, vol.61, no.3, pp.193-198, 2011 (SCI-Expanded)
- XXVI. **Assesment of some microbiological and chemical properties of pismaniye sweet**
YILMAZ ERSAN L., AKPINAR BAYİZİT A., ÖZCAN T., Sahin O. I., AYDINOL SÖNMEZ P.
AFRICAN JOURNAL OF MICROBIOLOGY RESEARCH, vol.5, no.9, pp.1119-1122, 2011 (SCI-Expanded)
- XXVII. **Effect of Dehydration on Several Physico-Chemical Properties and the Antioxidant Activity of Leeks (Allium porrum L.)**
ÖZGÜR M., AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L.
NOTULAE BOTANICAE HORTI AGROBOTANICI CLUJ-NAPOCA, vol.39, no.1, pp.144-151, 2011 (SCI-Expanded)
- XXVIII. **Effects of edible film coatings on shelf-life of mustafakemalpasa sweet, a cheese based dessert**
Guldaz M., AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.47, no.5, pp.476-481, 2010 (SCI-Expanded)
- XXIX. **The Utilisation of Microbial Poly-Hydroxy Alkanoates (PHA) in Food Industry**
AKPINAR BAYİZİT A., ÖZCAN T., Sahin O. I., YILMAZ ERSAN L.
RESEARCH JOURNAL OF BIOTECHNOLOGY, vol.5, no.3, pp.76-79, 2010 (SCI-Expanded)
- XXX. **Inductively Coupled Plasma Optical-Emission Spectroscopy Determination of Major and Minor Elements in Vinegar**
AKPINAR BAYİZİT A., Turan M. A., YILMAZ ERSAN L., Taban N.
NOTULAE BOTANICAE HORTI AGROBOTANICI CLUJ-NAPOCA, vol.38, no.3, pp.64-68, 2010 (SCI-Expanded)
- XXXI. **Viability of Lactobacillus acidophilus LA-5 and Bifidobacterium bifidum BB-12 in Rice Pudding**
ÖZCAN T., YILMAZ ERSAN L., AKPINAR BAYİZİT A., Sahin O. I., AYDINOL SÖNMEZ P.
MLJEKARSTVO, vol.60, no.2, pp.135-144, 2010 (SCI-Expanded)
- XXXII. **DETERMINATION OF BOZA'S ORGANIC ACID COMPOSITION AS IT IS AFFECTED BY RAW MATERIAL AND FERMENTATION**
AKPINAR BAYİZİT A., YILMAZ ERSAN L., ÖZCAN T.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.13, no.3, pp.648-656, 2010 (SCI-Expanded)
- XXXIII. **Impact of Processing Methods on Nutritive Value and Fatty Acid Profile of Hen Eggs**
AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L., GÜRBÜZ O.
PAKISTAN VETERINARY JOURNAL, vol.30, no.4, pp.219-222, 2010 (SCI-Expanded)
- XXXIV. **Membrane processes in production of functional whey components**
AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L.
MLJEKARSTVO, vol.59, no.4, pp.282-288, 2009 (SCI-Expanded)
- XXXV. **Milk-based traditional Turkish desserts**
AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L.
MLJEKARSTVO, vol.59, no.4, pp.349-355, 2009 (SCI-Expanded)
- XXXVI. **Effect of Sorbic Acid and Potassium Sorbate Addition to the Brine on Microbiological and Chemical Properties of Turkish White Cheese during Ripening**
YILMAZ ERSAN L., Kurdal E.
FOOD SCIENCE AND TECHNOLOGY RESEARCH, vol.14, no.5, pp.437-444, 2008 (SCI-Expanded)

Articles Published in Other Journals

- I. **Süt Ürünlerinin Zenginleştirilmesinde Kullanılan Baharatların Fonksiyonel Etkileri**
Kanat N., Yılmaz Ersan L., Özcan T.
Bursa Uludağ Üniversitesi Ziraat Fakültesi Dergisi (Online), vol.37, no.1, pp.221-239, 2023 (Peer-Reviewed Journal)
- II. **PEYNİR BENZERİ ÜRÜNLERDE İNOVATİF YAKLAŞIMLAR: İMİTASYON PEYNİR**
SUNA G., YILMAZ ERSAN L.
Türk Bilimsel Derlemeler Dergisi, vol.13, no.1, pp.23-31, 2020 (Peer-Reviewed Journal)

- III. **Badem Sütü ile Zenginleştirilmiş Probiyotik Yoğurtların Mikrobiyolojik ve Bazı Fiziko-Kimyasal Özellikleri**
TOPÇUOĞLU E., YILMAZ ERSAN L.
BURSA ULUDAĞ ÜNİVERSİTESİ ZİRAAT FAKÜLTESİ DERGİSİ, vol.33, no.2, pp.321-339, 2019 (Peer-Reviewed Journal)
- IV. **Bifidogenic effect of salep powder**
USTA GÖRGÜN B., YILMAZ ERSAN L.
Harran Tarım ve Gıda Bilimleri Dergisi, vol.23, no.2, pp.150-158, 2019 (Peer-Reviewed Journal)
- V. **Quantitation of benzoic and sorbic acid levels from green olives by high-performance liquid chromatography**
AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L., BARLAK N., HOCA G.
MOJ Food Process Technology, vol.7, no.1, pp.4-9, 2019 (Peer-Reviewed Journal)
- VI. **The Evaluation of the Textural and Sensorial Properties of Chocolate Dairy Dessert**
YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A., CHEIMA M., ESRA T., SALİHA K., ÖZDEMİR T.
Journal of Animal Husbandry and Dairy Science, vol.3, no.1, pp.9-13, 2019 (Peer-Reviewed Journal)
- VII. **Effects of starter culture combination on the characteristic of white cheese**
EREN VAPUR U., YILMAZ ERSAN L., ÖZCAN T.
International Journal of Innovative Approaches in Agricultural Research, vol.3, no.2, pp.277-286, 2019 (Peer-Reviewed Journal)
- VIII. **The Shelf Life Characteristics of Plain and Fruit Flavored Kefir: Microbiological and Techno-Functional Properties**
ÖZCAN T., YILMAZ ERSAN L., AKPINAR BAYİZİT A., KARAMAN S., TOPCUOĞLU E., ÖZDEMİR T., MANSRI C.
Journal of Animal Husbandry and Dairy Science, vol.2, no.4, pp.9-18, 2018 (Peer-Reviewed Journal)
- IX. **Gamların prebiyotik Özellikleri**
KANDİL M., YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A.
Gıda ve yem Bilimi –Teknolojisi, vol.18, no.2, pp.18-26, 2017 (Peer-Reviewed Journal)
- X. **Effects of High-Pressure Technology on the Functional Properties of Milk and Fermented Milk Products**
ÖZCAN T., AKPINAR BAYİZİT A., YILMAZ ERSAN L., AYDINOL P.
Journal of Life Sciences, vol.11, no.3, pp.125-132, 2017 (Peer-Reviewed Journal)
- XI. **Biyolojik Detoksifikasyon ve Probiyotikler**
OMAK G., ÖZCAN T., YILMAZ ERSAN L.
U. Ü. ZİRAAT FAKÜLTESİ DERGİSİ, vol.30, no.1, pp.157-168, 2016 (Peer-Reviewed Journal)
- XII. **Peynir Üretiminde Pıhtı Kesim Zamanının Belirlenmesinde Kullanılan Enstrümental Yöntemler**
OMAK G., YILMAZ ERSAN L.
Türk Tarım – Gıda Bilim ve Teknoloji Dergisi, vol.4, no.9, pp.776-781, 2016 (Peer-Reviewed Journal)
- XIII. **Bifidojenik Faktör Olarak Laktoz Türevlerinin Önemi**
YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A., DELİKANLI KIYAK B.
Uludağ Üniversitesi Ziraat Fakültesi Dergisi, vol.30, no.2, pp.79-90, 2016 (Peer-Reviewed Journal)
- XIV. **Whey as a Renewable Substrate for Single Cell Oil Production By Saprolegnia diclina**
AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L., BAŞOĞLU F.
International Journal of Chemical Engineering and Applications, vol.7, no.1, pp.56-61, 2016 (Peer-Reviewed Journal)
- XV. **The Use of Prebiotics of Plant Origin in Functional Milk Products**
ÖZCAN Ö., ÖZCAN T., YILMAZ ERSAN L., AKPINAR BAYİZİT A., DELİKANLI B.
Food Science and Technology, vol.4, no.2, pp.15-22, 2016 (Peer-Reviewed Journal)
- XVI. **Evaluation of Fatty Acid Profile of Trabzon Butter**
ÖZCAN T., AKPINAR BAYİZİT A., YILMAZ ERSAN L., ÇETİN K., DELİKANLI B.
International Journal of Chemical Engineering and Applications, vol.7, no.3, pp.190-194, 2016 (Peer-Reviewed Journal)
- XVII. **A Research on Whey as a Renewable Substrate for Single Cell Oil Production by Saprolegnia diclina**

- AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L., BAŞOĞLU F.
International Journal of Chemical Engineering and Applications, vol.7, no.1, pp.56-61, 2016 (Peer-Reviewed Journal)
- XVIII. **The Antioxidative Capacity of Kefir Produced from Goat Milk**
YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A., ŞAHİN S.
International Journal of Chemical Engineering and Applications, vol.7, no.1, pp.22-26, 2016 (Peer-Reviewed Journal)
- XIX. **Using Beeswax Coatings for Prolongation Shelf Life of Cheese**
GÜLDAŞ M., AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L.
Uludağ Arıcılık Dergisi, vol.15, no.1, pp.22-32, 2015 (Scopus)
- XX. **The Production of Set Type Bio Yoghurt With Commercial Probiotic Culture**
YILMAZ ERSAN L., KURDAL E.
International Journal of Chemical Engineering and Applications, vol.5, no.5, pp.402-408, 2014 (Peer-Reviewed Journal)
- XXI. **Phenolics in Human Health**
ÖZCAN T., AKPINAR BAYİZİT A., YILMAZ ERSAN L., BERRAK D.
International Journal of Chemical Engineering and Applications, vol.5, no.5, pp.393-396, 2014 (Peer-Reviewed Journal)
- XXII. **Türkiye’de koyun sütü üretimi ve değerlendirilmesi**
YILMAZ ERSAN L.
Tarım Türk, vol.8, no.40, pp.64-65, 2013 (Peer-Reviewed Journal)
- XXIII. **Sütün Antioksidan Enzimleri ve Biyolojik Etkileri**
USTA B., YILMAZ ERSAN L.
Uludağ Üniversitesi Ziraat Fakültesi Dergisi, vol.27, no.2, pp.123-130, 2013 (Peer-Reviewed Journal)
- XXIV. **Yöresel bir kebab: İskender döner kebab**
YILMAZ ERSAN L., AKPINAR BAYİZİT A., ÖZCAN T.
Gıda Mühendisliği Dergisi, vol.13, no.30, pp.108-110, 2010 (Peer-Reviewed Journal)
- XXV. **Süt protein bazlı biyoaktif peptitlerin fonksiyonel özellikleri**
YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A.
Hasad Gıda, vol.23, no.272, pp.34-37, 2008 (Peer-Reviewed Journal)
- XXVI. **Probiyotik yoğurt üretiminde kullanılan bakterilerin “Hepatik Ensefalopati” hastalığı üzerine etkisi**
ÖZCAN T., YILMAZ ERSAN L.
Süt Dünyası, vol.7, pp.35-37, 2007 (Peer-Reviewed Journal)
- XXVII. **Süt Proteinlerinin Yenilebilir Film ve Kaplamalarda Kullanılması**
YILMAZ ERSAN L., AKPINAR BAYİZİT A., ÖZCAN T.
Gıda Teknolojileri Elektronik Dergisi, vol.2, no.1, pp.59-64, 2007 (Peer-Reviewed Journal)
- XXVIII. **Keçi sütü ve terapötik özellikleri**
YILMAZ ERSAN L., ÖZCAN T., KURDAL E.
Akademik Gıda, vol.4, no.21, pp.17-18, 2006 (Peer-Reviewed Journal)
- XXIX. **Peynir muhafazasında kullanılan doğal bir antimikrobiyal: natamisin**
YILMAZ ERSAN L., KURDAL E.
Gıda (GTD), vol.30, no.6, pp.385-388, 2005 (Peer-Reviewed Journal)
- XXX. **Propolis’in kimyasal bileşimi, biyolojik özellikleri ve insan sağlığı üzerine etkisi**
YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A.
Gıda ve Yem Bilimi-Teknolojisi Dergisi, vol.3, no.4, pp.34-38, 2004 (Peer-Reviewed Journal)
- XXXI. **Bazı soğuk mezelerin hijyenik kalitelerinin belirlenmesi**
AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L.
Gıda ve Yem Bilimi-Teknolojisi Dergisi, vol.2, no.4, pp.35-42, 2003 (Peer-Reviewed Journal)
- XXXII. **Eskimeyen bir süt içkisi: kımız**
YILMAZ ERSAN L., KURDAL E.
Gıda ve Yem Bilimi – Teknolojisi, vol.1, no.1, pp.43-47, 2002 (Peer-Reviewed Journal)

- XXXIII. **Alglerin nutrasötik özellikleri**
AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L.
Journal of Fisheries and Aquatic Sciences, vol.18, no.1, pp.262-272, 2001 (Peer-Reviewed Journal)
- XXXIV. **Alglerden elde edilen ve gıda sanayiinde kullanılan stabilize edici maddeler ve fonksiyonları**
ÖZCAN T., AKPINAR BAYİZİT A., YILMAZ ERSAN L.
Journal of Fisheries and Aquatic Sciences, vol.18, no.1, pp.233-240, 2001 (Peer-Reviewed Journal)

Books & Book Chapters

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- XXIX. **Determination of Prebiotic Activity During Probiosis Management**
USTA B., YILMAZ ERSAN L.
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- XXXII. **Increasing Trend on Low-Calorie Sweeteners: Natural Sweeteners as Alternatives to Artificial Sweeteners**
ÖZCAN T., YILMAZ ERSAN L., AKPINAR BAYİZİT A., ÖZKAN Y.
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- XXXIII. **Probiyotik mikroorganizmaların taşıyıcısı olarak süt ürünlerinin önemi**

- YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A.
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ÖZCAN T., AKPINAR BAYİZİT A., YILMAZ ERSAN L.
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OKUMUŞ M., YILMAZ ERSAN L., ÖZCAN T.
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YILMAZ ERSAN L., ÖZCAN T., OMAK G., KANDİL M., TOPÇUOĞLU E.
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- XLIII. **Effects of high-pressure technology on the functional properties of dairy foods**
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- XLV. **Karacabey Yöresi Geleneksel Peyniri Mihaliç Peyniri**
GÜLDAŞ M., ÖZCAN T., YILMAZ ERSAN L.
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YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A., OMAK G.
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- XLVIII. **Consumer's behavior towards table olives**
AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L., DELİKANLI KIYAK B., YILDIZ E., VURAL H.
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- XLIX. **Antioksidan Potansiyeli Yüksek Alternatif Nutrasötikler: Yenilebilir Çiçekler**
ÖZCAN Ö., AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L.
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- L. **Beta Glucan A Novel Ingredient for Dairy Products**
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- LI. **In vitro Fermentation of Carrageenan Locust Bean and Xanthan Gums by Bifidobacterium longum**
YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A., USTA B.
27th INTERNATIONAL SCIENTIFIC-EXPERT CONGRESS OF AGRICULTURE AND FOOD INDUSTRY, 26 - 28 September 2016
- LII. **Functional Components of Prebiotic Fermentation Short Chain Fatty Acids SCFAs**
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- LIII. **Biomass Production and Accumulation of Lipids Screening with Penicillium spp Grown on Whey**
AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L., BAŞOĞLU F.
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- LIV. **Evaluation of Fatty Acid Profile of Trabzon Butter**
ÖZCAN T., AKPINAR BAYİZİT A., YILMAZ ERSAN L., ÇETİN K., DELİKANLI KIYAK B.
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- LV. **Bazı yenilebilir mantar türlerinin probiyotik bakterilerin gelişmesi üzerine etkisinin Araştırılması**
ÖZCAN T., YILMAZ ERSAN L., AKPINAR BAYİZİT A., ÖZCAN Ö., DELİKANLI KIYAK B., OMAK G.
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- LVI. **Kastamonu Yöresi Salep Tozunun Prebiyotik Özelliklerinin İncelenmesi**
USTA B., YILMAZ ERSAN L.
Uludağ Üniversitesi V. Bilgilendirme ve AR-GE Günleri, Bursa, Turkey, 15 - 16 March 2016
- LVII. **Organik süt işletmelerinin uygunluğunun ve sürdürülebilirliğinin sistemsel ispatı**
ERGÜL S., ÖZCAN T., YILMAZ ERSAN L.
Doğu Karadeniz 2. Organik Tarım Kongresi, Rize, Turkey, 6 - 09 October 2015, pp.41
- LVIII. **Organik süt üretiminde risk oluşturan biyolojik, kimyasal ve fiziksel tehlikeler**
AYDINOL P., DELİKANLI KIYAK B., OMAK G., YILMAZ ERSAN L., ÖZCAN T.
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- LIX. **consumer preferences and perception an analysis on table olives**
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- LX. **Research on Whey as a Renewable Substrate for Single Cell Oil Production By Saprolegnia diclina**
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- LXV. **Plant prebiotics for the development of fermented dairy products**
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YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A., OMAK G.
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015
- LXVIII. **Prebiyotik etkinin değerlendirilmesinde nicel yaklaşımlar**
USTA B., YILMAZ ERSAN L., ÖZCAN T.
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.321
- LXIX. **Phenolics in Human Health**
ÖZCAN T., AKPINAR BAYİZİT A., YILMAZ ERSAN L., DELİKANLI KIYAK B.
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- LXX. **Therapeutic potential of mushroom polysaccharides**
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- LXXI. **Bursa İlinde Geleneksel Peynirlerin Tüketim Eğilimlerinin Belirlenmesi**
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- LXXII. **Sofralık Zeytin Ve Zeytinyağı Tüketici Alışkanlıkları: Bursa İli Örneği**
AKPINAR BAYİZİT A., VURAL H., ÖZCAN T., YILMAZ ERSAN L., DELİKANLI KIYAK B.
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ÖZCAN T., YILMAZ ERSAN L., DELİKANLI B., AKPINAR BAYİZİT A., VURAL H.
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- LXXV. **Fermented Cream Production with Probiotic Strains**
YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A.
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YILMAZ ERSAN L., ÖZCAN T., AKPINAR BAYİZİT A.
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- LXXIX. **Yenilenebilir karbon kaynağı olarak peynir altı suyundan Mortierella isabellina CBS 224.35 ile mikrobiyel yağ üretimi**
AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L.
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- LXXX. **Laktoz ve türevlerinin prebiyotik özellikleri**
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- LXXXII. **Bazı sebzelerin hijyenik kalitesi üzerine kurutma işleminin etkisi**
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