

## Prof. LÜTFİYE YILMAZ ERSAN

### Personal Information

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### International Researcher IDs

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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. **Comparison of the targeted metabolomics and nutritional quality indices of the probiotic cheese enriched with microalgae**  
YILMAZ ERSAN L., Suna G.  
Talanta, vol.272, 2024 (SCI-Expanded)
- II. **A Novel Approach to the Use of Xanthan Gum: Evaluation of Probiotic Promoter, Postbiotic Formation and Techno-Functional Effect**  
Yılmaz Ersan L., Kandil M.  
ANAIŞ DA ACADEMIA BRASILEIRA DE CIENCIAS, vol.96, no.1, pp.1-22, 2024 (SCI-Expanded)
- III. **Bioaccessibility and antioxidant capacity of kefir-based smoothies fortified with kale and spinach after in vitro gastrointestinal digestion**  
YILMAZ ERSAN L., ÖZCAN T., Usta-Gorgun B., Ciniviz M., Keser G., Bengu I., Keser R. A.  
Food Science and Nutrition, vol.12, no.3, pp.2153-2165, 2024 (SCI-Expanded)
- IV. **The effect of plant mucilaginous gel polysaccharides on oxidative tolerance and fermentation of dietetic yoghurts**  
Özcan T., Yılmaz Ersan L., Keser R. A.  
MLJEKARSTVO, vol.74, no.1, pp.22-32, 2024 (SCI-Expanded)
- V. **Encapsulation of Lactocaseibacillus casei and Lactobacillus acidophilus using Elaeagnus angustifolia L. flour as encapsulating material by emulsion method**  
Karkar B., ŞAHİN S., YILMAZ ERSAN L., Akça B., GÜNEŞ M. E., ÖZAKIN C.  
Food Science and Nutrition, 2024 (SCI-Expanded)
- VI. **The probiotic chestnut-based dairy matrix: Influence on the metabolomic formation and the nutritional quality**  
Yılmaz Ersan L., Özcan T., Akpınar Bayizit A., Usta-Gorgun B., Keser G., Ciniviz M., Demiray-Teymuroglu M.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.76, pp.895-908, 2023 (SCI-Expanded)
- VII. **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)
- VIII. **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)

- IX. **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)
- X. **Utilization of microalgae in probiotic white brined cheese**  
Suna G., YILMAZ ERSAN L.  
MLJEKARSTVO, vol.72, no.2, pp.88-104, 2022 (SCI-Expanded)
- XI. **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)
- XII. **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)
- XIII. **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)
- XIV. **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)
- XV. **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)
- XVI. **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)
- XVII. **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)
- XVIII. **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)
- XIX. **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)
- XX. **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)
- XXI. **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)
- XXII. **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)
- XXIII. **"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)
- XXIV. **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)
- XXV. **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)
- XXVI. **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)
- XXVII. **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)
- XXVIII. **Fatty acid composition of cream fermented by probiotic bacteria**  
Yilmaz-Ersan L.  
MLJEKARSTVO, vol.63, no.3, pp.132-139, 2013 (SCI-Expanded)
- XXIX. **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)
- XXX. **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)
- XXXI. **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)
- XXXII. **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)
- XXXIII. **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)
- XXXIV. **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)
- XXXV. **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)
- XXXVI. **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)
- XXXVII. **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)
- XXXVIII. **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)
- XXXIX. **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)

**XL. Milk-based traditional Turkish desserts**

AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L.  
MLJEKARSTVO, vol.59, no.4, pp.349-355, 2009 (SCI-Expanded)

**XLI. 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., OZDEMİR 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**  
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## Patent

Yılmaz Ersan L., Suna G., MİKROALG İLE ZENGİNLEŞTİRİLMİŞ PROBİYOTİK PEYNİR VE BUNUN ELDE EDİLMESİ YÖNTEMİ, Patent, CHAPTER A Human Needs, The Invention Recourse Number: 2019/20173 , Standard Registration, 2019

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