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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., Şahin S., Akpınar Bayizit A., Yılmaz 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**
Akpınar Bayizit A., Özcan T., Yılmaz 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., Akpınar Bayizit A., Özcan T., Yılmaz 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**
Guldas 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., Yılmaz Ersan L., Akpınar Bayizit A., Sahin O. I., Aydınol 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**
Akpınar Bayizit A., Özcan T., Yılmaz 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**
Akpınar Bayizit A., Yılmaz 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**
Yılmaz Ersan L., Özcan T., Akpınar Bayizit A., Delikanlı Kıyak B.
Bursa Uludağ Üniversitesi Ziraat Fakültesi Dergisi (Online), 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., Yılmaz Ersan L., Akpınar Bayizit A., Delikanlı 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., Akpınar Bayizit A., Yılmaz Ersan L., Çetin K., Delikanlı 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**
Yılmaz Ersan L., Özcan T., Akpınar Bayizit A., Şahin 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., Akpınar Bayizit A., Yılmaz 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**
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