

## Assoc. Prof. HAVVA CEREN AKAL DEMİRDÖĞEN

### Personal Information

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### International Researcher IDs

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Publons / Web Of Science ResearcherID: AAF-3420-2020

ScopusID: 57191923521

Yoksis Researcher ID: 172065

### Education Information

Doctorate, Ankara University, Fen Bilimleri Enstitüsü, Süt Teknolojisi (Dr), Turkey 2012 - 2017

Postgraduate, Ankara University, Fen Bilimleri Enstitüsü, Süt Teknolojisi (YI) (Tezli), Turkey 2008 - 2012

Undergraduate, Selcuk University, Faculty Of Agriculture, Department Of Food Engineering, Turkey 2004 - 2008

### Foreign Languages

English, B2 Upper Intermediate

### Dissertations

Doctorate, Ayran Üretiminde Peyniraltı Suyu Tozu ve Transglutaminaz Enzimi Kullanım Olanaklarının Araştırılması, Ankara University, Fen Bilimleri Enstitüsü, Süt Teknolojisi (Dr), 2017

Postgraduate, Peyniraltı suyu tozu ve yağsız süttozunun fermente krema üretiminde kullanılması üzerine bir çalışma, Ankara University, Fen Bilimleri Enstitüsü, Süt Teknolojisi (YI) (Tezli), 2011

### Research Areas

Food Science, Processing Dairy And Related Products

### Academic Titles / Tasks

Associate Professor, Ankara University, Ziraat Fakültesi, Süt Teknolojisi Bölümü, 2024 - Continues

Assistant Professor, Ankara University, Ziraat Fakültesi, Süt Teknolojisi Bölümü, 2022 - Continues

Research Assistant, Ankara University, Ziraat Fakültesi, Süt Teknolojisi Bölümü, 2010 - Continues

### Courses

Dairy Technology, Undergraduate, 2022 - 2023

Dairy Technology, Undergraduate, 2022 - 2023

Dairy Technology, Undergraduate, 2022 - 2023

## Jury Memberships

Post Graduate, Post Graduate, Hacettepe Üniversitesi, October, 2023

## Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Using dietary fiber as stabilizer in dairy products:  $\beta$ -glucan and inulin-type fructans**  
AKAL DEMİRDÖĞEN H. C.  
Journal of Food Science and Technology, vol.60, no.12, pp.2945-2954, 2023 (SCI-Expanded)
- II. **Multi-mycotoxin production of cheese-derived fungal strains in vitro and in cheese models**  
Ozturkoglu-Budak Ş., Akal Demirdöğen H. C., Öztürk H. İ.  
WORLD MYCOTOXIN JOURNAL, vol.10, no.1, pp.1-10, 2023 (SCI-Expanded)
- III. **Optimisation of stabiliser usage conditions in oat milk production using response surface methodology**  
AKAL DEMİRDÖĞEN H. C., EMİNOĞLU G., ÖZER H. B.  
ACTA ALIMENTARIA, no.1, pp.143-154, 2023 (SCI-Expanded)
- IV. **Transglutaminase induced whey cheese production: impact of different ratios on yield, texture, and sensory properties** **Proizvodnja sira od sirutke primjenom transglutaminaze-utjecaj dodane količine na prinos, teksturu i senzorska svojstva**  
AKAL DEMİRDÖĞEN H. C.  
Mljekarstvo, vol.73, no.4, pp.225-237, 2023 (SCI-Expanded)
- V. **Rheological properties of cross-linked inulin solutions as a function of cross-linker concentration and temperature**  
AKAL DEMİRDÖĞEN H. C.  
JOURNAL OF DISPERSION SCIENCE AND TECHNOLOGY, vol.44, no.12, pp.2219-2230, 2023 (SCI-Expanded)
- VI. **Effect of donkey milk lactoferrin and lysozyme on yoghurt properties**  
Akal Demirdöğen H. C., Ozturkoglu-Budak S., Bereli N., Çimen D., Akgönüllü S.  
MLJEKARSTVO, vol.72, no.2, pp.77-87, 2022 (SCI-Expanded)
- VII. **Utilization of Reconstituted Whey Powder and Microbial Transglutaminase in Ayran (Drinking Yogurt) Production**  
Akal C., Kocak C., Kanca N., Ozer B.  
FOOD TECHNOLOGY AND BIOTECHNOLOGY, vol.60, no.2, pp.253-265, 2022 (SCI-Expanded)
- VIII. **The prevention of physicochemical and microbial quality losses in fresh-cut red beets using different packaging under cold storage conditions**  
Akan S., Horzum Ö., Akal H. C.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.155, 2022 (SCI-Expanded)
- IX. **Effect of milk kind on the physicochemical and sensorial properties of synbiotic kefir containing Lactobacillus acidophilus LA-5 and Bifidobacterium bifidum BB-11 accompanied with inulin**  
Buran I., AKAL DEMİRDÖĞEN H. C., Ozturkoglu-Budak S., Yetisemiyen A.  
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (SCI-Expanded)
- X. **Evaluation of salep obtained from different wild orchid species of Turkey and their use in Maras type ice cream**  
Turkmen N., Gursoy A., Akal C., Unal E. M., KESKİN E.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.12, 2021 (SCI-Expanded)
- XI. **Use of antimicrobial proteins of donkey milk as preservative agents in Kashar cheese production**

BUDAK Ş., AKAL DEMİRDÖĞEN H. C., BERELİ N., ÇİMEN D., AKGÖNÜLLÜ S.

INTERNATIONAL DAIRY JOURNAL, vol.120, 2021 (SCI-Expanded)

- XII. **Rheological, sensorial and volatile profiles of synbiotic kefir produced from cow and goat milk containing varied probiotics in combination with fructooligosaccharide**  
Buran I, Akal C., BUDAK Ş., Yetisemiyen A.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.148, 2021 (SCI-Expanded)
- XIII. **The determination of volatile profile during the ripening period of traditional Tulum cheese from Turkey, produced in Anamur in the Central Taurus region and ripened in goatskin**  
Atik D. S., AKIN N., AKAL DEMİRDÖĞEN H. C., Kocak C.  
INTERNATIONAL DAIRY JOURNAL, vol.117, 2021 (SCI-Expanded)
- XIV. **Use of kefir and buttermilk to produce an innovative quark cheese**  
BUDAK Ş., AKAL DEMİRDÖĞEN H. C., KANCA N.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.58, no.1, 2021 (SCI-Expanded)
- XV. **Effect of inulin polymerization degree on various properties of synbiotic fermented milk including Lactobacillus acidophilus La-5 and Bifidobacterium animalis Bb-12**  
BUDAK Ş., AKAL DEMİRDÖĞEN H. C., Buran I., Yetisemiyen A.  
JOURNAL OF DAIRY SCIENCE, vol.102, no.8, pp.6901-6913, 2019 (SCI-Expanded)
- XVI. **Probiotic dairy-based beverages: A review**  
KANCA N., Akal C., Ozer B.  
JOURNAL OF FUNCTIONAL FOODS, vol.53, pp.62-75, 2019 (SCI-Expanded)
- XVII. **TECHNOLOGY OF DAIRY-BASED BEVERAGES**  
AKAL DEMİRDÖĞEN H. C., KANCA N., Ozer B.  
MILK-BASED BEVERAGES, VOL 9: THE SCIENCE OF BEVERAGES, vol.9, pp.331-372, 2019 (SCI-Expanded)
- XVIII. **Influence of adjunct cultures on angiotensin-converting enzyme (ACE)-inhibitory activity, organic acid content and peptide profile of kefir**  
ŞANLI T., AKAL DEMİRDÖĞEN H. C., Yetisemiyen A., HAYALOĞLU A. A.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.71, no.1, pp.131-139, 2018 (SCI-Expanded)
- XIX. **Potential Probiotic Microorganisms in Kefir**  
AKAL DEMİRDÖĞEN H. C., BUDAK Ş., Yetisemiyen A.  
MICROBIAL CULTURES AND ENZYMES IN DAIRY TECHNOLOGY, pp.276-296, 2018 (SCI-Expanded)
- XX. **Transglutaminase Applications in Dairy Technology**  
AKAL DEMİRDÖĞEN H. C., Kocak C., ÖZER H. B.  
MICROBIAL CULTURES AND ENZYMES IN DAIRY TECHNOLOGY, pp.152-181, 2018 (SCI-Expanded)
- XXI. **Effect of dried nut fortification on functional, physicochemical, textural, and microbiological properties of yogurt**  
BUDAK Ş., Akal C., Yetisemiyen A.  
JOURNAL OF DAIRY SCIENCE, vol.99, no.11, pp.8511-8523, 2016 (SCI-Expanded)
- XXII. **Use of whey powder and skim milk powder for the production of fermented cream**  
Akal C., Yetisemiyen A.  
FOOD SCIENCE AND TECHNOLOGY, vol.36, no.4, pp.616-621, 2016 (SCI-Expanded)

## Articles Published in Other Journals

- I. **PRODUCTION OF FLAVOURED MILK JAM BY EVAPORATION WITH DIFFERENT RATIOS**  
Sarı boyraz M. M., YETISEMIYEN A., AKAL C.  
GIDA, vol.49, no.2, pp.356-369, 2024 (Peer-Reviewed Journal)
- II. **Mikrofiltrasyon uygulamasının çiğ sütün mikrobiyel kalitesine etkisi**  
Akal Demirdöğen H. C., Taban B.  
TURKISH JOURNAL OF AGRICULTURE: FOOD SCIENCE AND TECHNOLOGY, vol.8, no.9, pp.1935-1941, 2020 (Peer-Reviewed Journal)

- III. **PROBİYOTİK VE PREBİYOTİK TÜKETİMİNİN LAKTOZ İNTOLERANSI ÜZERİNE ETKİLERİ**  
AKAL DEMİRDÖĞEN H. C., YETİŞEMİYEN A.  
GIDA / THE JOURNAL OF FOOD, vol.45, no.2, pp.380-389, 2020 (Peer-Reviewed Journal)
- IV. **Ziraat Fakültesi Öğrencilerinin Süt Tüketim Alışkanlıklarının Belirlenmesi: Süt Teknolojisi Bölümü ile Tarım Ekonomisi Bölümü Karşılaştırması**  
GÜLDAL H. T., AKAL DEMİRDÖĞEN H. C., TÜRKMEN N., EMİNOĞLU G., KOÇAK C.  
Turkish Journal of Agriculture - Food Science and Technology, vol.8, no.1, pp.125-129, 2020 (Peer-Reviewed Journal)
- V. **Effect of using odourless fish oil on some physical, chemical and sensorial properties of blackberry fruit yoghurt**  
Türkmen N., Şenel E., AKAL DEMİRDÖĞEN H. C.  
Ataturk Universitesi Veteriner Bilimleri Dergisi, vol.14, no.2, pp.142-150, 2019 (Scopus)
- VI. **FARKLI ŞEKER ORANLARININ SÜT REÇELİNİN KALİTE ÖZELLİKLERİ ÜZERİNE ETKİSİ**  
AKAL H. C., buran i., ALBAYRAK DELİALİOĞLU R., YETİŞEMİYEN A.  
Gıda, vol.43, no.5, pp.865-875, 2018 (Peer-Reviewed Journal)
- VII. **Farklı Oranlarda Peynir Altı Suyu Kullanımı ile Üretilen Ayranların Bazı Özellikleri**  
TÜRKMEN N., AKAL H. C., KOÇAK C.  
Akademik Gıda, vol.15, no.3, pp.256-260, 2017 (Peer-Reviewed Journal)
- VIII. **Role of Milk Dairy Products and Milk Components Used in the Management of Metabolic Syndrome**  
kabwanga i. t., AKAL H. C., YETİŞEMİYEN A.  
Research Journal of Agriculture and Forestry Sciences, 2016 (Peer-Reviewed Journal)
- IX. **KEFİR ÜRETİMİNDE PEYNİRALTI SUYU KULLANIMI**  
AKAL H. C., TÜRKMEN N., KOÇAK C.  
Gıda, 2016 (Peer-Reviewed Journal)
- X. **TRISODIUM CITRATE USE IN DAIRY COWS AND EFFECTS ON DAILY MILK YIELD AND QUALITY**  
AKAL H. C., CEDDEN F.  
Journal of Agricultural, Food and Environmental Sciences, vol.68, 2016 (Peer-Reviewed Journal)
- XI. **Sokak Sütü**  
TÜRKMEN N., AKAL H. C.  
Ordu'da Gıda Güvenliği, 2013 (Non Peer-Reviewed Journal)
- XII. **Ülkemizdeki Coğrafi İşarete Sahip Süt Ürünleri**  
AKAL H. C., TÜRKMEN N.  
Köy-Koop Haber, 2013 (Non Peer-Reviewed Journal)

## **Books & Book Chapters**

- I. **Dairy-derived antimicrobial substances: microorganisms, applications and recent trends**  
AKAL DEMİRDÖĞEN H. C., BUDAK Ş.  
in: Advances in Dairy Microbial Products,, Joginder Singh, Ashish Vyas, Editor, Woodhead publishing, pp.212-238, 2022
- II. **Fermente Gıdaların Fonksiyonel Özellikleri**  
AKAL DEMİRDÖĞEN H. C., BUDAK Ş.  
in: Gıda Biyoteknolojisi, Zümrüt Begüm ÖGEL, Editor, Dijital Akademi, pp.1-20, 2021
- III. **Technology of dairy based beverages**  
AKAL H. C., TÜRKMEN N., ÖZER H. B.  
in: Milk-Based Beverages: Volume 9: The Science of Beverages, Grumezescu A., Holban A.M., Editor, Woodhead Publishing, pp.331-372, 2019
- IV. **Microbial Cultures and Enzymes in Dairy Technology**  
Ozturkoglu Budak Ş. (Editor), Akal Demirdöğen H. C. (Editor)  
IGI-GLOBAL, Pennsylvania, 2018

- V. **Transglutaminase Applications in Dairy Technology**  
Akai Demirdöğen H. C., Koçak C., Özer H. B.  
in: Microbial Cultures and Enzymes in Dairy Technology, Şebnem Öztürkoğlu Budak, Ceren Akal, Editor, IGI Global, Pennsylvania, pp.152-181, 2018
- VI. **Potential Probiotic Microorganisms in Kefir**  
AKAL H. C., BUDAK Ş., YETİŞEMİYEN A.  
in: Microbial Cultures and Enzymes in Dairy Technology, , Editor, IGI-GLOBAL, pp.60-85, 2018
- VII. **Koyulaştırılmış ve Kurutulmuş Süt Ürünlerinde Analizler**  
AKAL H. C., YILDIZ AKGÜL F., YETİŞEMİYEN A.  
in: Süt ve Süt Ürünleri Analiz Yöntemleri, Prof.Dr. Zübeyde ÖNER, Doç.Dr. Hatice ŞANLIDERE ALOĞLU, Editor, Sidas Medya Ltd. Şti., İzmir, pp.407-454, 2018

## Refereed Congress / Symposium Publications in Proceedings

- I. **MALDI-TOF MS Characterization of Lactic Acid Bacteria Isolated from Traditional Artisanal Cheeses of Turkey**  
TABAN B., Numanoğlu Çevik Y., AKAL DEMİRDÖĞEN H. C., KANCA N.  
41st International Congress of the Society for Microbial Ecology in Health and Disease, Alexandroupoli, Greece, 14 June 2022
- II. **Sensorial comparison of traditional and controlled produced Divle Cave cheeses**  
TÜRKMEN N., AKAL H. C., BUDAK Ş.  
IDF World Dairy Summit, İstanbul, Turkey, 23 - 26 September 2019
- III. **Yüksek Basınç Uygulamalarının Kaşar Peynirinin Bazı Mikrobiyolojik Nitelikleri Üzerine Etkisi.**  
EMİNOĞLU G., ŞENEL E., AKAL H. C.  
2. Ulusal Sütçülük Kongresi, Turkey, 25 - 26 April 2019
- IV. **Divle Obruk Peynirinin endüstriyel koşullarda üretiminin standardizasyonu**  
BUDAK Ş., AKAL H. C., TÜRKMEN N., ÖZER H. B.  
2. Ulusal Sütçülük Kongresi, İzmir, Turkey, 25 - 26 April 2019
- V. **Quality Characteristics of Synbiotic Kefir Produced from Goat Milk**  
Buran İ., AKAL H. C., BUDAK Ş., YETİŞEMİYEN A.  
3rd International Symposium on Innovative Approaches in Scientific Studies, 19 - 21 April 2019
- VI. **The Effect of Microfiltration on Microbiological Properties of Milk.**  
Akai H. C., Taban B.  
International Euroasian Conference on Science, Engineering and Technology (EuroasianSciencetech 2018), Ankara, Turkey, 22 - 23 November 2018
- VII. **The Effect of Molecular Resonance on Mesophilic and Psychrotrophic Aerobic Microflora of Raw Milk.**  
TABAN B., AKAL H. C.  
International Euroasian Conference on Science, Engineering and Technology (EuroasianSciencetech 2018), Ankara, Turkey, 22 - 23 November 2018
- VIII. **Production and characterization of Quark cheese made from kefir, buttermilk, and cultured skim-milk. Lisbon, Portugal.**  
BUDAK Ş., AKAL H. C., TÜRKMEN N.  
7th International Conference on Nutrition and Food Sciences, 13 - 15 May 2018
- IX. **The characteristics of Divle Cave Cheese, a PDO product in Turkey**  
BUDAK Ş., AKAL H. C., TÜRKMEN N.  
7th International Conference on Nutrition and Food Sciences (ICNFS), 13 - 15 May 2018
- X. **Production and characterization of Quark cheese made from kefir, buttermilk, and cultured skim-milk**  
BUDAK Ş., TÜRKMEN N., AKAL H. C.

7th International Conference on Nutrition and Food Sciences (ICNFS), 13 - 15 May 2018

- XI. **Effect of Synbiotic Usage of Prebiotic and Probiotics on Some Product Characteristics of Kefir Produced from Cow Milk**  
buran i., AKAL H. C., BUDAK Ş., YETİŞEMİYEN A.  
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", 19 - 21 April 2018
- XII. **Some Properties of Çömlek Cheese Produced in Nevşehir**  
EMİNOĞLU G., AKAL H. C.  
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", 19 - 21 April 2018
- XIII. **Sensory properties of yogurt enriched with different kinds of nuts**  
BUDAK Ş., AKAL H. C., YETİŞEMİYEN A.  
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", 19 - 21 April 2018
- XIV. **Turkish PDO Dairy Products**  
TÜRKMEN N., AKAL H. C.  
4th International Symposium on Traditional Foods from Adriatic to Caucasus, 19 - 21 April 2018
- XV. **Various physical and chemical properties of salep obtained from different species of wild orchids**  
TÜRKMEN N., AKAL H. C., GÜRSOY A.  
4th International Symposium on Traditional Foods from Adriatic to Caucasus, 19 - 21 April 2018
- XVI. **Quality of Kefir Prepared From Milk With Different Somatic Cell Counts**  
TÜRKMEN N., AKAL H. C., KANCA H.  
IIINTERNATIONALCONGRESSONADVANCESINVETERINARYSCIENCESTECHNICS, 4 - 08 October 2017
- XVII. **Kefir Tanelerinin Mikroflorası**  
AKAL H. C., TABAN B.  
1. Ulusal Sütçülük Kongresi, Turkey, 25 - 26 May 2017
- XVIII. **Dondurma üretiminde sıvı ve toz formda peyniraltı suyu kullanımı**  
TÜRKMEN N., AKAL H. C., DOĞAN E.  
1. Ulusal Sütçülük Kongresi, Turkey, 25 - 26 May 2017
- XIX. **Peyniraltı suyu ve transglutaminaz enzimi kullanımının ayranın reolojik özellikleri üzerine etkisi**  
AKAL H. C., KOÇAK C., TÜRKMEN N., ÖZER H. B.  
1. Ulusal Sütçülük Kongresi, Turkey, 25 - 26 May 2017
- XX. **Utilization of the by-products of whey and cream obtained during the production of an ewe'xss milk cheese**  
BUDAK Ş., AKAL H. C., TÜRKMEN N.  
6th Int Conference on Nutrition and Food sciences, Budapest, Hungary, 10 - 12 May 2017
- XXI. **Utilization of the by-products of whey and cream obtained during the production of an ewes'xx milk cheese**  
BUDAK Ş., AKAL H. C., TÜRKMEN N.  
6th International Conference on Nutrition and Food Sciences (ICNFS), 10 - 12 May 2017
- XXII. **ANKARA ÜNİVERSİTESİ ZİRAAT FAKÜLTESİ ÖĞRENCİLERİNİN GIDA GÜVENLİĞİNE BAKIŞ AÇISI: SÜT VE SÜT ÜRÜNLERİ ÖRNEĞİ**  
TÜRKMEN N., AKAL H. C., KOÇAK C.  
Tarım ve Gıda Etiği Kongresi, 10 - 11 March 2017
- XXIII. **Ankara Üniversitesi Ziraat Fakültesi öğrencilerinin gıda güvenliğine bakış açısı: Süt ve süt ürünleri örneği**  
TÜRKMEN N., AKAL H. C., KOÇAK C.  
1. Tarım ve Gıda Etiği Kongresi, 10 March - 11 May 2017
- XXIV. **Ayran Üretiminde Peyniraltı Suyu ve Transglutaminaz Enzimi Kullanımının Ürün Özellikleri Üzerine Etkisi**  
AKAL H. C., TÜRKMEN N., KOÇAK C.  
12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- XXV. **Effect of dried nut enrichment of yogurts on folic acid and vitamine E content**  
AKAL H. C., ÖZTÜRKOĞLU BUDAK Ş., YETİŞEMİYEN A.

3rd Int. Symposium on Traditional Foods from Adriatic to Caucasus, 1 - 04 October 2015

- XXVI. **Some Properties of Ice Cream With Different Kind of Molasses**  
AKAL H. C.  
The 3rd International Symposium on Traditional Foods From Adriatic to Caucasus, 1 - 04 October 2015
- XXVII. **A Traditional Cheese Katmer**  
GÖKÇE E., AKAL H. C., ŞENEL E.  
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", 1 - 04 October 2014
- XXVIII. **Laktik Asit Bakterilerinin Aflatoksin B1 ve Aflatoksin M1 Bağlama Yetenekleri**  
AKAL H. C., EMİNOĞLU G., BUDAK Ş., TABAN B.  
5. Gıda Güvenliği Kongresi, İstanbul, Turkey, 7 - 08 May 2015
- XXIX. **Fortification of yogurts with dried nuts rich in bioactive compounds**  
OZTURKOGLU BUDAK Ş., AKAL H. C., YETİŞEMİYEN A.  
2nd International Congress on Food Technology, Antalya, Kuşadası, Turkey, 5 - 07 November 2014
- XXX. **Determination of The Milk Consumption Habits of Students of Faculty of Agriculture in Ankara University**  
AKAL H. C.  
2nd International Congress on Food Technology, 5 - 07 November 2014
- XXXI. **Use of whey in Kefir production**  
KANCA N., AKAL DEMİRDÖĞEN H. C., Kocak C.  
European Biotechnology Congress, Lecce, Italy, 15 - 18 May 2014, vol.185
- XXXII. **İç Anadolu Bölgesi geleneksel peynirleri**  
AKAL H. C.  
4. Geleneksel Gıdalar Sempozyumu, Turkey, 17 - 19 April 2014
- XXXIII. **Impact Of Microbial Transglutaminase On Aroma And Flavour Compounds Of Non Fat Yogurt**  
AKAL H. C.  
8th NIZO DAIRY CONFERENCE. Functional Enzymes for Dairy Applications, 11 - 13 September 2013
- XXXIV. **Use of whey in Ayran production**  
KANCA N., AKAL DEMİRDÖĞEN H. C., Kocak C.  
European Biotechnology Congress, Bratislava, Slovakia, 16 - 18 May 2013, vol.24
- XXXV. **Süt kaynaklı bioaktif peptitler**  
ŞANLI T., AKAL H. C., YETİŞEMİYEN A.  
Süt Endüstrisinde Yenilikçi Yaklaşımlar Sempozyumu, Turkey, 15 - 16 November 2012
- XXXVI. **Süt Kaynaklı Biyoaktif Peptitler.**  
ŞANLI T., AKAL H. C., YETİŞEMİYEN A.  
Süt Endüstrisinde Yenilikçi Yaklaşımlar Sempozyumu, Turkey, 15 - 16 November 2012
- XXXVII. **Beslenme Eğilimlerindeki Değişimlerin Peynir Teknolojisine Yansımaları**  
KOÇAK C., AKAL H. C.  
Süt Endüstrisinde Yenilikçi Yaklaşımlar Sempozyumu, Turkey, 15 - 16 November 2012
- XXXVIII. **Fermente süt ürünlerinin antioksidan kapasitesinin belirlenmesinde kullanılan yöntemler FRAP TEAC ve DPPH**  
ŞANLI T., AKAL H. C.  
Türkiye 11. Gıda Kongresi, Turkey, 10 - 12 October 2012
- XXXIX. **Fermente Süt Ürünlerinin Antioksidan Kapasitelerinin Belirlenmesinde Kullanılan Yöntemler: FRAP, TEAC ve DPPH**  
ŞANLI T., AKAL H. C.  
11. Gıda Kongresi, Turkey, 10 December - 12 October 2012
- XL. **Ankara Piyasasında Satılan Kefirlerin Mikrobiyolojik, Fiziksel, Kimyasal ve Duyusal Özellikleri Üzerine Bir Araştırma**  
USLU G., AKGÜL F., AKAL H. C., YETİŞEMİYEN A.  
Türkiye 11. Gıda Kongresi, Turkey, 10 October 2011 - 12 October 2012
- XLI. **Geleneksel Bir Süt İçeceği: Yayık Ayranı**

TÜRKMEN N., AKAL H. C., ŞENEL E.

3. Geleneksel Gıdalar Sempozyumu, Turkey, 10 - 12 May 2012

**XLII. Manufacturing Methods Of Whey Protein Powder**

AKAL H. C.

International Food Congress Novel Approaches in Food Industry, 19 - 21 April 2011

**XLIII. Geleneksel yöntemle ve hazır toz karışımlar kullanılarak üretilen bazı sütlü tathların fiziksel, kimyasal, duyuusal ve mikrobiyolojik özelliklerinin belirlenmesi**

Yakın B., AKAL H. C., ER T., AKIN N.

2. Geleneksel Gıdalar Sempozyumu, Turkey, 27 - 29 May 2009

## Supported Projects

Akal Demirdöğen H. C., Budak Ş., Project Supported by Higher Education Institutions, Eşek Sütü Antimikrobiyel Proteinlerinin Süt Ürünleri Üretiminde Koruyucu Katkı Maddesi Olarak Kullanımı (Ankara Üniversitesi Bilimsel Araştırma Projesi, No: 18B0447004, 2018 - 2020)

KESKİN E., AKAL DEMİRDÖĞEN H. C., KANCA N., Project Supported by Higher Education Institutions, Bazı Yabani Orkide Türlerinden Elde Edilen Saleplerin Maraş Usulü Dondurma Üretiminde Kullanım Olanaklarının Araştırılması, 2016 - 2019

AKAL DEMİRDÖĞEN H. C., KANCA N., Project Supported by Higher Education Institutions, Rekonstitüe Peyniraltı Suyu ile Üretilen Ayrınların Enzimatik Modifikasyon Yoluyla Fiziksel Özelliklerinin Geliştirilmesi, 2015 - 2017

BUDAK Ş., TUBITAK Project, Biyoaktif Bileşenlerce Zengin Bazı Kuruyemişlerin İlavesiyle Fonksiyonel Yoğurt Üretiminde Araştırılması, 2013 - 2015

TUBITAK Project, Yağsız sütte ve demineralize peyniraltı suyu tozu ilave edilmiş fermente krema üzerine bir araştırma, 2011 - 2012

TUBITAK Project, PEYNİRALTI SUYU TOZU VE YAĞSIZ SÜTTOZUNUN FERMENTE KREMA ÜRETİMİNDE KULLANILMASI ÜZERİNE BİR ÇALIŞMA, 2010 - 2011

AKAL DEMİRDÖĞEN H. C., Project Supported by Higher Education Institutions, Beyaz peynirde aroma profilinin karakterizasyonu üzerine araştırmalar, 2008 - 2011

## Scientific Refereeing

JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, November 2022

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## Artistic Activity

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