

Prof. ŞEBNEM BUDAK

Personal Information

Office Phone: [+90 312 596 1740](tel:+903125961740)

Email: budak@ankara.edu.tr

Web: <https://avesis.ankara.edu.tr/budak>

International Researcher IDs

ORCID: 0000-0003-1275-9025

Publons / Web Of Science ResearcherID: AAF-1726-2020

ScopusID: 56968162200

Yoksis Researcher ID: 109987

Education Information

Doctorate, Universiteit Utrecht, Molecular Microbiology, Netherlands 2011 - 2016

Doctorate, Ankara University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), Turkey 2007 - 2014

Postgraduate, Middle East Technical University, Graduate School Of Natural And Applied Sciences, Gıda Mühendisliği (YI) (Tezli), Turkey 2002 - 2004

Undergraduate, Ankara University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1997 - 2001

Dissertations

Doctorate, Dynamics of complex microbiota and enzymes in Divle Cave cheese and their biochemical consequences, Universiteit Utrecht, Molecular Microbiology, 2016

Doctorate, Divle Obruk peynirinin bazı özelliklerinin belirlenmesi, Ankara University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), 2014

Postgraduate, Behaviour and control of listeria innocua during manufacture and storage of Turkish white cheese, Middle East Technical University, Genel Biyoloji Anabilim Dalı, Gıda Mühendisliği (YI) (Tezli), 2004

Research Areas

Food Science, Food Chemistry, Food Microbiology, Food Technology, Food Biotechnology, Processing Dairy And Related Products

Academic Titles / Tasks

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

Associate Professor, Ankara University, Ziraat Fakültesi, Süt Teknolojisi Bölümü, 2018 - 2023

Lecturer, Ankara University, Ziraat Fakültesi, Süt Teknolojisi Bölümü, 2010 - 2018

Academic and Administrative Experience

Teknofest ve Yarışmalar Koordinatörü, Ankara University, 2023 - Continues

Deputy Head of Department, Ankara University, 2018 - 2021

Courses

Süt Endüstrisinde Kalite Yönetim Sistemleri, Undergraduate, 2023 - 2024
Mesleki Uygulama 1, Undergraduate, 2023 - 2024
Süt Teknolojisi, Undergraduate, 2023 - 2024
Süt Endüstrisinde Biyoteknoloji, Undergraduate, 2023 - 2024
Süt Analizlerinde Metodoloji, Undergraduate, 2023 - 2024
Mikotoksinler, Sağlık Etkileri Ve Tespit Yöntemleri, Postgraduate, 2023 - 2024
Gıdalarda Gerçeklik, Taklit Ve Tağşiş, Postgraduate, 2023 - 2024
Biotechnology in Dairy Industry, Undergraduate, 2023 - 2024
Süt Endüstrisi İşletmeciliği, Undergraduate, 2023 - 2024
MESLEKİ UYGULAMA 2, Undergraduate, 2023 - 2024
Süt Endüstrisinde Toplam Kalite Yönetimi, Postgraduate, 2023 - 2024
Enstrümental Analize Giriş, Undergraduate, 2023 - 2024
Süt Ve Ürünleri Analitik Uygulamalarında Metot Geliştirme Ve Validasyonu, Postgraduate, 2023 - 2024
Süt Endüstrisinde Biyoteknoloji, Undergraduate, 2023 - 2024
İleri Süt Biyoteknolojisi, Postgraduate, 2023 - 2024

Advising Theses

Budak Ş., Enkapsüle Aronya Meyvesi ile Zenginleştirilen Yoğurdun Teknolojik ve Fonksiyonel Özelliklerinin Belirlenmesi, Postgraduate, A.Merve(Student), 2024
Budak Ş., ENDEMİK MİKROBİYAL KAYNAKLI EKSTRASELÜLER PROTEAZ ENZİM ÜRETİMİNİN OPTİMİZASYONU, Postgraduate, E.Güngör(Student), 2024
Budak Ş., DETERMINATION OF BIOACTIVE PEPTIDE PRODUCTION POTENTIALS OF LACTIC ACID BACTERIA ISOLATED FROM SOME TRADITIONAL DAIRY PRODUCTS, Doctorate, I.TIJJANI(Student), 2023
Budak Ş., Determination of some functional properties and bioprotective potential of metabolites of native lactic acid bacteria isolates, Postgraduate, A.TARIQ(Student), 2023
Budak Ş., Lactococcus lactis subsp. lactis NCCB 100539 suşunun beyaz peynir üretiminde starter kültür olarak kullanımı, Postgraduate, C.ALTIN(Student), 2022
BUDAK Ş., Yarrowia lipolytica, Debaryomyces hansenii ve Kluyveromyces lactis suşlarının beyaz peynir üretiminde yardımcı kültür olarak kullanımı, Postgraduate, B.SEVİNÇ(Student), 2021
Budak Ş., Alpas H., Effect of high hydrostatic pressure and heat treatment on antimicrobial protein stability, shelf-life and rheological characteristics of donkey milk, Postgraduate, A.KÖKER(Student), 2021

Jury Memberships

Appointment to Academic Staff - Associate Professorship, Appointment to Academic Staff - Associate Professorship, Ankara Üniversitesi, December, 2023
Doctorate, Doctorate, Ankara Üniversitesi, August, 2023
Doctorate, Doctorate, Ankara Üniversitesi, July, 2023
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Ankara Üniversitesi, April, 2021

Published journal articles indexed by SCI, SSCI, and AHCI

1. Evaluation of autochthonous Lactococcus lactis subsp. lactis strain as a candidate starter culture in

white-brined cheese

Altin C., Kabwanga T. I., Kiran F., Ozturkoglu-Budak Ş.

Food Science and Biotechnology, vol.33, no.1, pp.115-127, 2024 (SCI-Expanded)

- II. **Use of yeast isolates of cheese origin as adjunct culture in Beyaz cheese: Influence on sensorial, textural and quality characteristics**
Sevinc-Demircan B., Ozturkoglu-Budak Ş.
Journal of Food Science and Technology, vol.60, no.10, pp.2670-2680, 2023 (SCI-Expanded)
- III. **Effects of high hydrostatic pressure on antimicrobial protein stability and the rheological and shelf-life properties of donkey milk**
Köker A., Ozturkoglu-Budak Ş., Alpas H.
JOURNAL OF DAIRY RESEARCH, vol.1, no.1, pp.292-302, 2023 (SCI-Expanded)
- IV. **Assessment of bacteriocin producing Enterococcus faecium HZ as adjunct culture to improve the aroma formation and antimicrobial activity in white-brined cheese**
Ozturkoglu-Budak Ş., Arkadaş M., Ylldrlm Z., Avşar Y.
Acta Alimentaria, vol.52, no.3, pp.469-479, 2023 (SCI-Expanded)
- V. **Multi-mycotoxin production of cheese-derived fungal strains in vitro and in cheese models**
BUDAK Ş., AKAL DEMİRDÖĞEN H. C., ÖZTÜRK H. İ.
World Mycotoxin Journal, vol.16, no.3, pp.273-283, 2023 (SCI-Expanded)
- VI. **Effect of donkey milk lactoferrin and lysozyme on yoghurt properties**
Akal Demirdögen H. C., Ozturkoglu-Budak S., Bereli N., Çimen D., Akgönüllü S.
MLJEKARSTVO, vol.72, no.2, pp.77-87, 2022 (SCI-Expanded)
- VII. **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)
- VIII. **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)
- IX. **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)
- X. **In vitro digestion and absorption efficiency of homogenised milk lipids**
Agiral S., BUDAK Ş., İLBASMIŞ TAMER S., Ozer B., YAZIHAN N.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.74, no.1, pp.52-62, 2021 (SCI-Expanded)
- XI. **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)
- XII. **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)
- XIII. **Temporal microbiota and biochemical profiles during production and ripening of Divle Cave cheese**
BUDAK Ş., Aykas D. P., Kocak C., Donmez S., Gursoy A., De Vries R. P., Bron P. A.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.71, pp.99-106, 2018 (SCI-Expanded)
- XIV. **Effect of different treatments on the stability of lysozyme, lactoferrin and beta-lactoglobulin in donkey's milk**
BUDAK Ş.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.71, no.1, pp.36-45, 2018 (SCI-Expanded)
- XV. **Role of Microbial Cultures and Enzymes During Cheese Production and Ripening**
BUDAK Ş., Kocak C., Bron P. A., de Vries R. P.

- MICROBIAL CULTURES AND ENZYMES IN DAIRY TECHNOLOGY, pp.182-203, 2018 (SCI-Expanded)
- XVI. **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)
- XVII. **A model for implementation of HACCP system for prevention and control of mycotoxins during the production of red dried chili pepper**
BUDAK Ş.
FOOD SCIENCE AND TECHNOLOGY, vol.37, pp.24-29, 2017 (SCI-Expanded)
- XVIII. **Beneficial and Toxic Compounds Released by Starter and Secondary Microbiota in Dairy Products**
BUDAK Ş.
NUTRIENTS IN DAIRY AND THEIR IMPLICATIONS FOR HEALTH AND DISEASE, pp.333-342, 2017 (SCI-Expanded)
- XIX. **Mold-Ripened and Raw Milk Cheeses: Production, Risks, and Benefits to Human Health**
BUDAK Ş., de Vries R. P.
DAIRY IN HUMAN HEALTH AND DISEASE ACROSS THE LIFESPAN, pp.353-361, 2017 (SCI-Expanded)
- XX. **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)
- XXI. **Protease and lipase activities of fungal and bacterial strains derived from an artisanal raw ewe's milk cheese**
BUDAK Ş., Wiebenga A., Bron P. A., de Vries R. P.
INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, vol.237, pp.17-27, 2016 (SCI-Expanded)
- XXII. **The diversity and evolution of microbiota in traditional Turkish Divle Cave cheese during ripening**
Budak Ş., Figge M. J., Houbraken J., de Vries R. P.
INTERNATIONAL DAIRY JOURNAL, vol.58, pp.50-53, 2016 (SCI-Expanded)
- XXIII. **Volatile compound profiling of Turkish Divle Cave cheese during production and ripening**
BUDAK Ş., Gursoy A., Aykas D. P., Kocak C., Donmez S., de Vries R. P., Bron P. A.
JOURNAL OF DAIRY SCIENCE, vol.99, no.7, pp.5120-5131, 2016 (SCI-Expanded)
- XXIV. **Role of milk protein-based products in some quality attributes of goat milk yogurt**
Gursel A., Gursoy A., Anli E. A., Budak Ş., Aydemir S., Durlu-Ozkaya F.
JOURNAL OF DAIRY SCIENCE, vol.99, no.4, pp.2694-2703, 2016 (SCI-Expanded)
- XXV. **Multivariate characterization of fresh tomatoes and tomato-based products based on mineral contents including major trace elements and heavy metals**
BUDAK Ş., Aksahin I.
JOURNAL OF FOOD AND NUTRITION RESEARCH, vol.55, no.3, pp.214-221, 2016 (SCI-Expanded)
- XXVI. **A genomic survey of proteases in Aspergilli**
Budak Ş., Zhou M., Brouwer C., Wiebenga A., Benoit I., Di Falco M., Tsang A., de Vries R. P.
BMC GENOMICS, vol.15, 2014 (SCI-Expanded)
- XXVII. **Changes in Free Amino Acid and Sugar Levels of Dried Figs during Aflatoxin B(1) Production by Aspergillus flavus and Aspergillus parasiticus**
Senyuva H. Z., Gilbert J., Ozturkoglu Ş., ÖZCAN KABASAKAL S., Gurel N.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.56, no.20, pp.9661-9666, 2008 (SCI-Expanded)
- XXVIII. **Rapid analysis of fungal cultures and dried figs for secondary metabolites by LC/TOF-MS**
Senyuva H. Z., Gilbert J., Oeztuerkoglu Ş.
ANALYTICA CHIMICA ACTA, vol.617, no.1-2, pp.97-106, 2008 (SCI-Expanded)
- XXIX. **Occurrence of fungi and their mycotoxins in individual Turkish dried figs**
Senyuva H. Z., Gilbert J., Samson R. A., ÖZCAN KABASAKAL S., Ozturkoglu Ş., Onal D.
WORLD MYCOTOXIN JOURNAL, vol.1, no.1, pp.79-86, 2008 (SCI-Expanded)
- XXX. **Behavior and control of Listeria innocua during manufacture and storage of Turkish White Cheese**
Ozturkoglu Ş., Gurakan G., ALPAS H.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.222, no.5-6, pp.614-621, 2006 (SCI-Expanded)

Articles Published in Other Journals

- I. **OBSERVATION OF THE SUITABILITY OF SINGLE STRAINS OF STREPTOCOCCUS THERMOPHILUS AND LACTOBACILLUS DELBRUECKII SUBSP. BULGARICUS ISOLATED FROM LOCAL DAIRY SOURCES IN TURKEY AS YOGURT STARTER COMBINATIONS**
Uzunsoy I., Ozturkoglul Budak Ő., Sanlı T., Taban B., Aytac A., Yazihan N., Bas A. L., Ozer B.
Journal of Microbiology, Biotechnology and Food Sciences, vol.13, no.1, 2023 (ESCI)
- II. **Assessment of growth and technological performances of yogurt bacteria isolated from local Turkish yogurts**
UZUNSOY İ., BUDAK Ő., ŐANLI T., TABAN B., AYTAÇ S. A., YAZIHAN N., ÖZER H. B.
Food Science and Engineering, vol.2, no.2, pp.52-64, 2021 (Peer-Reviewed Journal)
- III. **Geleneksellikten Refaha, Yerellikten Küresellięe.**
AVŐAR Y. K., BUDAK Ő., ArkadaŐ M.
Türk Standartları Enstitüsü Dergisi: Coęrafi İŐaretli Ürünler, pp.48-55, 2017 (Non Peer-Reviewed Journal)
- IV. **Occurrence of Foodborne Pathogens and Molds in Turkish Foods**
OZTURKOGLU BUDAK Ő.
Turkish Journal of Agriculture - Food Science and Technology, vol.4, no.6, pp.498-503, 2016 (Peer-Reviewed Journal)
- V. **Novel omics technologies in food science**
Budak Öztürkoęlu Ő., Dönmez S.
GIDA, vol.37, no.3, pp.173-179, 2012 (Peer-Reviewed Journal)
- VI. **An alternative milk: Donkey milk**
Öztürkoęlu Budak Ő., Gürsel A.
GIDA, vol.37, no.4, pp.243-250, 2012 (Peer-Reviewed Journal)
- VII. **İnsan Sütüne Alternatif Bir Ürün EŐek Sütü**
ÖZTÜRKOęLU BUDAK Ő., GÜRSEL KIRAL Z. A.
GIDA, vol.37, no.4, pp.243-250, 2012 (Peer-Reviewed Journal)
- VIII. **Gıda Biliminde Omik Teknolojileri**
ÖZTÜRKOęLU BUDAK Ő., DÖNMEZ S.
GIDA, vol.37, no.3, pp.173-179, 2012 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Postbiotics: Types, Mechanisms of Action, and Applications**
Tariq A., Budak Ő.
in: The Functional Foods: Nutrient and Health Benefits, Anu Kumari, Editor, Academic Press , Florida, pp.257-270, 2024
- II. **AI methods in microbial metabolite determination**
Akal Demirdöęen H. C., Kara AktaŐ R. N., Budak Ő.
in: Methods in Microbiology, Akanksha Srivastava, Vaibhav Mishra, Editor, Elsevier, Amsterdam, pp.75-84, 2024
- III. **MILK DERIVED BIOACTIVE PEPTIDES: A FOCUS ON FORMATION AND SOME FUNCTIONAL BENEFITS**
Kabwanga I. T., Budak Ő., Kesari K.
in: Bioactive Microbial Metabolites: Scope and Challenges, Vaibhav Mishra Jitendra Mishra Naven Kumar Arora, Editor, Academic Press , London, pp.212-225, 2024
- IV. **Role of Microbes in Sustainable Food Preservation**
Öztürk H. İ., Budak Ő.
in: Food Microbial Sustainability, Arun Karnwall, Editor, Springer, London/Berlin , London, pp.33-67, 2023
- V. **Sensory Profiles of Middle Eastern and Related Cheeses**
Özer H. B., Budak Ő., Ghoddusi H.
in: Sensory Profiling of Dairy Products, John J. Tuohy, Editor, John Wiley & Sons, West Sussex, UK , London, pp.212-

229, 2023

- VI. **2021 Süt Raporu Dünya ve Türkiye'deki Süt Sektör İstatistikleri**
GÜNEŞ E., ŞİRELİ U. T., DELLAL G., ALPAS H., BUDAK Ş., Aydemir S., Alçar Ö., Akkaya S., Mail S.
Ultra Baskı ve Tasarım, Ankara, 2022
- VII. **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
- VIII. **Fermente Gıdaların Fonksiyonel Özellikleri**
AKAL DEMİRDÖĞEN H. C., BUDAK Ş.
in: Gıda Biyoteknolojisi, Zümrüt Begüm ÖGEL, Editor, Dijital Akademi, pp.1-20, 2021
- IX. **Non-Thermal Preservation of Dairy Products: Principles, Recent Advances, and Future Prospects**
Koker A., Okur İ., BUDAK Ş., ALPAS H.
in: Technological Developments in Food Preservation, Processing, and Storage, Seydi Yıkılmış, Editor, IGI-GLOBAL, pp.45-60, 2020
- X. **Novel Packaging Technologies in Dairy Products: Principles and Recent Advances**
TÜRKMEN N., BUDAK Ş.
in: Technological Developments in Food Preservation, Processing, and Storage, Seydi Yıkılmış, Editor, IGI-GLOBAL, pp.78-90, 2020
- XI. **Peynir**
GÜRSOY A., BUDAK Ş.
in: Fermente Gıdalar: Mikrobiyoloji, Teknoloji ve Sağlık, R.Ertan Anlı, Pınar Şanlıbaba, Editor, NOBEL, pp.88-105, 2019
- XII. **Süt ve Süt ürünlerinde Bazı Kalıntı ve Bulaşan Analizleri**
BUDAK Ş.
in: Süt ve Süt Ürünleri Analiz Yöntemleri, Zübeyde Öner, Hatice Şanlıdere Aloğlu, Editor, Sidas, pp.156-170, 2018
- XIII. **Role of Microbial Cultures and Enzymes During Cheese Production and Ripening**
BUDAK Ş., KOÇAK C.
in: Microbial Cultures and Enzymes in Dairy Technology, Sebnem Ozturkoglu Budak and H. Ceren Akal., Editor, IGI-GLOBAL, pp.50-70, 2018
- XIV. **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
- XV. **Süt ve Süt Ürünlerinde Bazı Mikrobileşen Analizler**
BUDAK Ş.
in: Süt ve Süt Ürünleri Analiz Yöntemleri, Zübeyde Öner, Hatice Şanlıdere Aloğlu., Editor, Sidas, pp.170-190, 2018
- XVI. **Beneficial and Toxic Compounds Released by Starter and Secondary Microbiota in Dairy Products**
BUDAK Ş.
in: Nutrients in Dairy and Their Implications for Health and Disease, Ronald Ross Watson, Editor, Academic Press , Londrina, pp.333-340, 2017
- XVII. **Mold-Ripened and Raw Milk Cheeses: Production, Risks, and Benefits to Human Health**
BUDAK Ş., de Vries R. P.
in: Dairy in Human Health and Disease Across the Lifespan, Ronald Ross Watson, Robert J. Collier, Editor, Academic Press , London, pp.353-360, 2017
- XVIII. **Biodiversity of the characteristic microbiota in refrigerated, frozen and heat-treated donkey milk**
OZTURKOGLU BUDAK Ş.
in: Microbes in the Spotlight Recent progress in the understanding of beneficial and harmful microorganisms, A. Méndez-Vilas, Editor, BrownWalker Press, Florida, pp.175-179, 2016

Refereed Congress / Symposium Publications in Proceedings

- I. **Determination of some functional properties and bioprotective potential of metabolites of native lactic acid bacteria isolates**
Tariq A., Tahran M. N., Budak Ş.
3. Ulusal Sütçülük Kongresi, Ankara, Turkey, 5 - 06 October 2023, pp.1-100
- II. **Lactococcus lactis subsp lactis NCCB 100539 suşunun Beyaz peynir üretiminde starter kültür olarak kullanım potansiyelinin değerlendirilmesi**
Altın C., Kabwanga İ. T., Kıran F., Budak Ş.
3. Ulusal Sütçülük Kongresi, Ankara, Turkey, 5 - 06 October 2023, pp.1-100
- III. **Prebiotic potential of hawthorn in in-vitro and in-situ systems.**
Tariq A., Tahran M. N., Ozturkoglu-Budak Ş.
12th Probiotics, Prebiotics & New Food., Rome, Italy, 15 - 19 September 2023, pp.23-24
- IV. **Evaluation of autochthonous Lactococcus lactis subsp. lactis strain as a candidate starter culture in white-brined cheese**
Budak Ş., Altın C.
12th Probiotics Prebiotics and New Foods, Rome, Italy, 16 - 19 September 2023, pp.6-10
- V. **Traditional vs. Industrial Divle Obruk Cheese Production: Quality, Risk Factors, Health Effects.**
Budak Ş., Akal Demirdöğen H. C., Kıran F.
7th International Food Safety Congress, İstanbul, Turkey, 3 - 04 November 2022, pp.15-16
- VI. **Use of lysozyme extracted from donkey milk as antimicrobial agent in the production of dairy products**
BUDAK Ş., AKAL DEMİRDÖĞEN H. C., BERELİ N., ÇİMEN D., AKGÖNÜLLÜ S., YETİŞEMİYEN A.
8TH IDF International Symposium on Sheep, Goat And Other Non-Cow Milk, Belgium, 4 - 06 November 2020
- VII. **Influence of indigenous microbial culture addition on physicochemical and sensory properties of white-brined ewe's milk cheese.**
BUDAK Ş., AKAL DEMİRDÖĞEN H. C., ÖZTÜRK H. İ., YETİŞEMİYEN A.
8TH IDF International Symposium on Sheep, Goat And Other Non-Cow Milk, Belgium, 4 - 06 November 2020
- VIII. **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
- IX. **Homojenizasyon ve ısıtma işlem uygulamalarının süt yağının sindirim ve emilim düzeyleri üzerine etkileri**
Ağral Ş., BUDAK Ş., İLBASMIŞ TAMER S., ÖZER H. B., YAZIHAN N.
2. Ulusal Sütçülük Kongresi, Turkey, 25 - 26 April 2019
- X. **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
- XI. **Homojenizasyon ve Isıtma İşlem Uygulamalarının Süt Yağının Sindirim ve Emilim Düzeyleri Üzerine Etkileri**
AĞIRAL Ş., BUDAK Ş., YAZIHAN N., ÖZER H. B.
2. Ulusal Sütçülük Kongresi, Turkey, 24 - 26 April 2019
- XII. **Afyon Manda Yoğurdunun Bazı Karakteristik Özellikleri**
ARKADAŞ M., BUDAK Ş., AVŞAR Y. K.
2. Ulusal Sütçülük Kongresi, Turkey, 24 - 26 April 2019
- XIII. **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
- XIV. **Effect of HHP treatment on Microbial Inactivation and Concentrations of Lactoferrin, Lysozyme and B-Lactoglobulin in Donkey's Milk**
ALPAS H., BUDAK Ş., KÖKER A.

FOODQUALLS, 25 - 26 October 2018

- XV. **Proteolytic and Lipolytic Activities of Individual Strains Present in The Microbiota of a Raw Ewe's Milk Cheese.**
BUDAK Ş.
1st International Food and Medicine Congress, 24 - 27 May 2018
- XVI. **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
- XVII. **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
- XVIII. **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
- XIX. **Effect of Synbiotic Usage of Prebiotic and Probiotics on Some Product Characteristics of Kefir Produced from Cow Milk**
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Memberships / Tasks in Scientific Organizations

"Gıda Katkı Maddeleri Komisyonu", Member, 2022 - Continues, Turkey

Ulusal Süt Konseyi, Member of Advisory Board, 2021 - 2023, Turkey

Scientific Refereeing

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