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Education Information

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

Undergraduate, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2003 - 2007

Courses

Et Teknolojisinde Kalite Kontrol, Postgraduate, 2022 - 2023

Food Packaging, Undergraduate, 2021 - 2022

Seafood Products Technology, Undergraduate, 2021 - 2022

Basic Concepts in Food Engineering, Undergraduate, 2021 - 2022

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Contribution of surface application of chitosan-thyme and chitosan-rosemary essential oils to the volatile composition, microbial profile, and physicochemical and sensory quality of dry-fermented sausages during storage**
DEMİROK SONCU E., Ozdemir N., Arslan B., Kucukkaya S., Soyer A.
MEAT SCIENCE, vol.166, 2020 (SCI-Expanded)
- II. **Effect of chitosan-essential oil, a surface mold inhibitor, on microbiological and physicochemical characteristics of semidried fermented sausages**
Kucukkaya S., ARSLAN B., DEMİROK SONCU E., Erturk D., SOYER A.
JOURNAL OF FOOD SCIENCE, vol.85, no.4, pp.1240-1247, 2020 (SCI-Expanded)
- III. **Protein oxidation and subsequent changes in chicken breast and thigh meats during long-term frozen storage**
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- IV. **White striping prevalence and its effect on meat quality of broiler breast fillets under commercial conditions**
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JOURNAL OF ANIMAL PHYSIOLOGY AND ANIMAL NUTRITION, vol.103, no.4, pp.1060-1069, 2019 (SCI-Expanded)
- V. **Formation of heterocyclic aromatic amines in doner kebab cooked with different methods at varying degrees of doneness**
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- VI. **Microbiological, physicochemical and sensory characteristics of Turkish fermented sausages (sucuk) coated with chitosan-essential oils**
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- VII. **Presence of acrylamide and heterocyclic aromatic amines in breaded chicken meat products and dietary exposure of Turkish population from Ankara based on the food frequency questionnaire study**
DEMİROK SONCU E., Haskaraca G., Kolsarici N.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.244, no.3, pp.501-511, 2018 (SCI-Expanded)
- VIII. **Heterocyclic aromatic amines content in chicken burgers and chicken nuggets sold in fast food restaurants and effects of green tea extract and microwave thawing on their formation**
Haskaraca G., DEMİROK SONCU E., Kolsarici N., ÖZ F., Juneja V. K.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.6, 2017 (SCI-Expanded)
- IX. **Microwave thawing and green tea extract efficiency for the formation of acrylamide throughout the production process of chicken burgers and chicken nuggets**
DEMİROK SONCU E., Kolsarici N.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.97, no.6, pp.1790-1797, 2017 (SCI-Expanded)
- X. **The Comparative Effect of Carrot and Lemon Fiber as a Fat Replacer on Physico-chemical, Textural, and Organoleptic Quality of Low-fat Beef Hamburger**
DEMİROK SONCU E., Kolsarici N., Cicek N., Ozturk G. S., AKOĞLU İ. T., KAŞKO ARICI Y.
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- XI. **Proteolytic and Sensory Changes During Marination of Rainbow Trout (*Oncorhynchus mykiss*) Flesh in Pomegranate Juice**
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- XIII. **The effects of tumbling and sodium tripolyphosphate on the proteins of doner**
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Articles Published in Other Journals

- I. **GLUTENSİZ NUGGETLARDA LİPOLİTİK DEĞİŞİMLER ÜZERİNE DONMUŞ DEPOLAMANIN ETKİSİ**
DAVARCIOĞLU E. S., DEMİROK SONCU E.
GIDA, vol.46, no.1, pp.201-215, 2021 (Peer-Reviewed Journal)
- II. **OLEOJELLER VE EMÜLSİFİYE ET ÜRÜNLERİNDE KULLANIMI**
DEMİRALP YENİOĞLU Ş., DEMİROK SONCU E., KOLSARICI N.
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- III. **DONMUŞ DEPOLANAN TAVUK BURGERLERDE YEŞİL ÇAY EKSTRAKTININ LİPOLİTİK DEĞİŞİMLER VE MİKROBİYEL İNHİBİSYON ÜZERİNE ETKİSİ**
DEMİROK SONCU E., HASKARACA G., DAVARCIOĞLU E. S., KOLSARICI N.
GIDA, vol.41, no.5, pp.329-336, 2016 (Peer-Reviewed Journal)
- IV. **The effects of vacuum tumbling combined with sodium tripolyphosphate on lipolytic and oxidative changes in beef döner**
DEMİROK E., KOLSARICI N.
GIDA, vol.39, no.5, pp.259-266, 2014 (Peer-Reviewed Journal)

- V. **Determination and classification of volatile compounds of pastırma using solid phase microextraction gas chromatography mass spectrometry**
DEMİROK SONCU E., KIRALAN M., CARBONEL BARRACHINA A.
JOURNAL OF MICROBIOLOGY BIOTECHNOLOGY AND FOOD SCIENCES, vol.3, no.2, pp.105-109, 2013 (ESCI)
- VI. **Et ve ürünlerinde konjuge linoleik asit ve önemi**
DEMİROK SONCU E., KOLSARICI N.
GIDA, vol.35, no.1, pp.71-77, 2009 (Peer-Reviewed Journal)

Books & Book Chapters

I. Sucuk

DEMİROK SONCU E., KOLSARICI N.

in: Fermente Gıdalar: Mikrobiyoloji, Teknoloji ve Sağlık, Anlı, R.E. Şanlıbaba P, Editor, Nobel Akademik Yayıncılık Eğitim Danışmanlık Tic. Ltd. Şti, pp.271-293, 2019

II. Fermente Sosis

KOLSARICI N., DEMİROK SONCU E.

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Refereed Congress / Symposium Publications in Proceedings

- I. **Stilbenler ve stilbenlerin kanatlı etlerinde kullanımı**
ÖZTÜRK A. G., DEMİROK SONCU E., KOLSARICI N.
5th International Poultry Meat Congress, 24 - 28 April 2019
- II. **Dondurulmuş tavuk göğüs ve but eti çözdürmede uygun yöntem hangisi**
DEMİROK SONCU E., KOLSARICI N., ALTIN O., ERDOĞDU F., SELBEŞ A. H., ZİLE E., BOSTANCI E., USTA İ., ŞENÇINAR M.
5th International Poultry Meat Congress, 24 - 28 April 2019
- III. **Glutensiz piliç burger üretiminde kinoa kullanımı**
KOLSARICI N., DEMİROK SONCU E., BALLI N. Y., PALA Y., YAVUZ S. R., YILMAZ S.
5th International Poultry Meat Congress, 24 - 28 April 2019
- IV. **Different system in meat packaging**
DEMİROK SONCU E., KOLSARICI N.
3rd International Congress on Food Technology, 10 - 12 October 2018
- V. **Effect of chitosan-essential oil coatings as a surface fungus inhibitor on microbial quality and physicochemical changes of fermented Turkish sausage (sucuk) during storage**
ARSLAN B., KÜÇÜKKAYA S., DEMİROK SONCU E., SOYER A.
3rd International Congress on Food Technology, 10 - 12 October 2018
- VI. **Proteomic approach in meat science and technology**
DEMİROK SONCU E., KOLSARICI N.
3rd International Congress on Food Technology, 10 - 12 October 2018
- VII. **Effects of marination on some quality characteristics of PSE turkey breast meat**
YAMAN A., DEMİROK SONCU E., KOLSARICI N., CANDOĞAN K.
32nd EFFOST International Conference, 6 - 08 November 2018
- VIII. **Doneness degree and cooking methods effects on nutritional and sensory quality of döner**
ÖZSARAÇ N., KOLSARICI N., DEMİROK SONCU E., HASKARACA G.
3rd International Congress on Food Technology, 10 - 12 October 2018
- IX. **White striping prevalence and its effect on meat quality of broiler breast fillets under commercial conditions**

GOLZAR ADABI S., DEMİROK SONCU E., CEYLAN N., KOLSARICI N.

XVth European Poultry Conference, Dubrovnik, Croatia, 17 - 21 September 2018

- X. **White striping prevalence and its effect on meat quality of broiler chicken breast fillets under commercial conditions**
GOLZAR ADABI S., DEMİROK SONCU E., CEYLAN N., KOLSARICI N.
The XVth European Poultry Conference, 17 - 21 September 2018
- XI. **Influence of various packaging systems and microwave heating on quality characteristics of frozen döner.**
DEMİROK SONCU E., HASKARACA G., KOLSARICI N.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus, 19 - 21 April 2018
- XII. **Volatile compounds of Inegöl meatball enriched with green tea extract during storage at 4°C**
DEMİROK SONCU E., HASKARACA G., KIRALAN M., KIRALAN S. S., KOLSARICI N.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", 19 - 21 April 2018
- XIII. **Effects of chitosan-essential oil coating on lipolytic, proteolytic and oxidative characteristics of dry fermented sausages during storage**
SOYER A., ÖZDEMİR N., Ertürk D., DEMİROK SONCU E., ARSLAN B.
31th EFFoST International Conference, Sitges, Spain, 13 - 16 November 2017
- XIV. **Changes in volatile composition and sensory properties of Turkish fermented sausages as affected by chitosan-essential oil coating**
SOYER A., ÖZDEMİR N., DEMİROK SONCU E., ÖZDEMİR H.
31st EFFoST International Conference, SİTGES, Spain, 13 - 16 November 2017
- XV. **Proteolytic, lipolytic, and microbiological changes in dry-fermented chicken sausages throughout the fermentation and drying process**
DEMİROK SONCU E., YENİOĞLU DEMİRALP Ş., KOLSARICI N.
19th International Conference on Food Processing Technology, 23 - 25 October 2017, vol.8
- XVI. **Effect on color, biochemical and sensory characteristics of Turkish fermented sausages (sucuk) of dipping into chitosan solutions enriched with essential oils as a surface fungus inhibitor**
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19th International Conference on Food Processing and Technology, Paris, France, 23 - 25 October 2017, vol.8, pp.107
- XVII. **Microbiological and physicochemical changes in Turkish fermented sausages (sucuk) coated with chitosan-essential oils**
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19th International Congress on Food Processing and Technology, Paris, France, 23 - 25 October 2017, vol.8, pp.85
- XVIII. **Effect on quality changes of vacuum packaging and sous vide pasteurization in frozen stored doner kebab**
DEMİROK SONCU E., HASKARACA G., KOLSARICI N., KIRALAN S. S., KIRALAN M.
2nd innovations in food packaging, shelf life and food safety conference, 3 - 06 October 2017
- XIX. **Kanatlı etinde oksidatif bozulmalar ve antioksidan kullanımı ile önlenmesi**
DEMİROK SONCU E., AYTEKİN T., ÇELİK D., DURSUN İ., ÖZDEMİR Y., USLU M., HASKARACA G., KOLSARICI N.
4rd International Poultry Meat Congress, Antalya, Turkey, 26 - 30 April 2017
- XX. **Broylerlerin göğüs etlerinde beyaz çizgi kusurları ve besin maddesi kompozisyonu, renk özellikleri ve oksidatif stabilite üzerindeki etkileri**
GOLZAR ADABI S., DEMİROK SONCU E., YÜCELT O.
4rd International Poultry Meat Congress, 26 - 30 April 2017
- XXI. **Kanatlı etinde antimikrobiyel kullanımının duyuusal parametreler üzerine etkisi**
DEMİROK SONCU E., AYTEKİN T., ÇELİK D., DURSUN İ., ÖZDEMİR Y., USLU M., HASKARACA G., KOLSARICI N.
4rd International Poultry Meat Congress, 26 - 30 April 2017
- XXII. **Marinasyon ve sous vide pişirmenin tavuk eti kalitesine etkisi**
DEMİROK SONCU E., AYTEKİN T., ÇELİK D., DURSUN İ., ÖZDEMİR Y., USLU M., HASKARACA G., KOLSARICI N.
4rd International Poultry Meat Congress, 26 - 30 April 2017

- XXIII. **Microbiological physicochemical and sensorial characteristics of sous vide doner**
DEMİROK SONCU E., HASKARACA G., KOLSARICI N.
62nd International Congress of Meat Science and Technology (ICOMST2016), 14 - 19 August 2016
- XXIV. **Tavuk dönerlerde farklı pişirme yöntemleri ve sürelerinin heterosiklik aromatik amin oluşumu üzerine etkisi**
Özsaraç N., KOLSARICI N., HASKARACA G., DEMİROK SONCU E.
3rd International Poultry Meat Congress, 22 April - 26 October 2015
- XXV. **Tavuk eti kalitesi üzerine dondurma ve buz çözümünün etkisi**
DEMİROK SONCU E., KOLSARICI N., BİLİKİ B., YETİMOĞULLARI F., ÜÇLER H., BAYAR Y., HASKARACA G.
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- XXVI. **Formation of Heterocyclic Aromatic Amines in Döner Cooked with Different Methods and Times**
Özsaraç N., KOLSARICI N., HASKARACA G., DEMİROK SONCU E.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", 1 - 04 October 2015
- XXVII. **Microbial Quality of Traditional Turkish Meat Product Döner Cooked Under Different Conditions**
HASKARACA G., KOLSARICI N., DEMİROK SONCU E., Özsaraç N.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", 1 - 04 October 2015
- XXVIII. **Green Tea Extract as a Natural Antioxidant to Retard Lipid Oxidation in İnegöl Meatball During Refrigerated Storage**
DEMİROK SONCU E., HASKARACA G., KILIÇ E., KÜÇÜK B., ŞAHİN S. S., YILMAZ H. S., KOLSARICI N.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", 1 - 04 October 2015
- XXIX. **Sous vide teknoloji ve et endüstrisinde kullanımı**
HASKARACA G., KOLSARICI N., DEMİROK E.
III. Et Ürünleri Çalıştayı "Et Ürünleri Üretiminde İnovasyon", Turkey, 16 - 17 October 2014, pp.58-59
- XXX. **Donmuş olarak depolanan kaplamalı tavuk burgerlerde oksidatif değişimler üzerine yeşil çay ekstraktının etkisi**
DEMİROK SONCU E., HASKARACA G., Köroğlu E., KOLSARICI N.
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- XXXI. **Effect of green tea extract and microwave pre cooking on the formation of heterocyclic aromatic amines in fried chicken meat products**
KOLSARICI N., ÖZ F., HASKARACA G., DEMİROK SONCU E., ÖZSARAÇ N.
2nd international congress on cacao coffee and tea, 9 - 11 October 2013
- XXXII. **Turkey kavurma production and effects of synthetic and natural antioxidants on oxidative changes in kavurma during refrigerated storage**
KOLSARICI N., DEMİROK SONCU E., HASKARACA G., AKBAL Ş., GÜMLER E., ÖZEL E.
The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24 - 26 October 2013
- XXXIII. **Effect of green tea extract and microwave pre cooking on the formation of acrylamide in fried chicken drumsticks and wings**
DEMİROK SONCU E., KOLSARICI N.
2nd international congress on cacao coffee and tea, 9 - 11 October 2013
- XXXIV. **Kaplamalı Tavuk Ürünlerinde Üretim Prosesi Boyunca Bazı Kalite Parametrelerindeki Değişimler**
DEMİROK SONCU E., KOLSARICI N., HASKARACA G., KÖROĞLU E.
2nd International Poultry Meat Congress, 24 - 28 April 2013
- XXXV. **Mekanik ayrılmış tavuk etlerinin kimyasal bileşimi mineral madde içeriği ve yağ asitleri dağılımı üzerine randımanın ve farklı karkas bölgelerinin etkisi**
ALTUN Ç., KOLSARICI N., DEMİROK SONCU E.
II. Et Ürünleri Çalıştayı "Kanatlı eti ürünleri", Turkey, 6 - 07 December 2012
- XXXVI. **Farklı oranlarda yağ ile farklı oranlarda havuç ve limon lifi kullanılarak hazırlanan hamburger köftelerinin donmuş depolama stabilitesi**
DEMİROK SONCU E., KOLSARICI N., AKOĞLU İ. T.
Türkiye 11. Gıda Kongresi, Turkey, 10 - 12 October 2012
- XXXVII. **The comparative effect of lemon and carrot dietary fiber as a fat replacer on physicochemical**

textural and organoleptic quality of low fat beef hamburger

DEMİROK SONCU E., KOLSARICI N., ALVARADO C., AKOĞLU İ. T.

IFT Annual Meeting and Food Expo, 25 - 28 June 2012

XXXVIII. Quality and safety of broiler meat in various chilling systems

DEMİROK SONCU E., ALVARADO C., VELUZ G., CASTANEDA P., STUYVENBERG W. V., BYRD J. A.

PSA Annual Meeting, 9 - 12 July 2012

XXXIX. An overview of the pros and cons of red meat consumption

ÖZSARAÇ N., DEMİROK SONCU E., KOLSARICI N.

4th International Congress on Food and Nutrition, 12 - 14 September 2011

XL. Sodium tripolyphosphate and tumbling influence on microbiological quality and sensory properties of döner

DEMİROK SONCU E., KOLSARICI N., AKOĞLU İ. T.

International Food Congress "Novel Approaches in Food Industry", 26 - 29 May 2011

XLI. Tavuk göğüs ve but etinden pastırma üretim olanağı

DEMİROK SONCU E., KOLSARICI N., AKILLIGİL A., ÖZİŞİK B., UYANIK Z.

1st International Poultry Meat Congress, 15 May 2011

XLII. One of the health risks of meat products Cancer

DEMİROK SONCU E., KOLSARICI N.

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XLIII. Sucukta sağlık risklerinin azaltılmasında yeni yaklaşımlar

DEMİROK SONCU E., KOLSARICI N.

1. Et Ürünleri "Sucuk" Çalıştayı, Turkey, 2 - 03 December 2010

XLIV. The effect of sodium tripolyphosphate and tumbling on lipid and color changes of döner

KOLSARICI N., AKOĞLU İ. T., DEMİROK SONCU E., BEKTAŞ G.

1st International Congress on Food Technology, 3 - 06 November 2010

XLV. Utilization of dietary fiber to reduce residual nitrite level in meat products

DEMİROK SONCU E., SALMAN G. Ş., KOLSARICI N.

1st International Congress on Food Technology, 3 - 06 November 2010

XLVI. Meat quality assessment using biophysical methods

DEMİROK SONCU E., ÖZSARAÇ N., KOLSARICI N.

1st International Congress on Food Technology, 3 - 06 November 2010

XLVII. Nanotechnology applications in meat technology

AKOĞLU İ. T., KOLSARICI N., DEMİROK SONCU E.

1st International Congress on Food Technology, 3 - 06 November 2010

XLVIII. The effects of sodium tripolyphosphate and tumbling on binding properties and cooking yield of döner

KOLSARICI N., DEMİROK SONCU E., AKOĞLU İ. T., ÖZDEN E.

The 1st International Symposium on "Traditional Foods from Adriatic to Caucasus", 15 - 17 April 2010

XLIX. Çemengilik'in (Çemen köftesi) mikrobiyolojik özellikleri

ÇİÇEK Ü., TOKATLI K., ERİNÇ H., DEMİROK SONCU E., KOLSARICI N.

The 1st International Symposium on "Traditional Foods from Adriatic to Caucasus, Turkey, 15 - 17 April 2010

L. Çemengilik in Çemen Köftesi Bazı Fiziksel ve Kimyasal Özellikleri

ÇİÇEK Ü., TOKATLI K., ERİNÇ H., DEMİROK SONCU E.

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

LI. Conjugated linoleic acid in meat and meat products and its importance for human health

DEMİROK SONCU E., KOLSARICI N.

3rd International Congress on Food and Nutrition, 22 - 25 April 2009

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