

Kişisel Bilgiler

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

Uluslararası Araştırmacı ID'leri

ORCID: 0000-0003-0997-5835

ScopusID: 37116674700

Yoksis Araştırmacı ID: 23664

Eğitim Bilgileri

Bütünleşik Doktora, Ankara Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), Türkiye 2007 - 2014

Lisans, Ankara Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 2003 - 2007

Verdiği Dersler

Et Teknolojisinde Kalite Kontrol, Yüksek Lisans, 2022 - 2023

Food Packaging, Lisans, 2021 - 2022

Seafood Products Technology, Lisans, 2021 - 2022

Basic Concepts in Food Engineering, Lisans, 2021 - 2022

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- 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, cilt.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, cilt.85, sa.4, ss.1240-1247, 2020 (SCI-Expanded)
- III. **Protein oxidation and subsequent changes in chicken breast and thigh meats during long-term frozen storage**
DEMİROK SONCU E.
AGRICULTURAL AND FOOD SCIENCE, cilt.29, sa.5, ss.505-514, 2020 (SCI-Expanded)
- IV. **White striping prevalence and its effect on meat quality of broiler breast fillets under commercial conditions**
Adabi S. G., DEMİROK SONCU E.
JOURNAL OF ANIMAL PHYSIOLOGY AND ANIMAL NUTRITION, cilt.103, sa.4, ss.1060-1069, 2019 (SCI-Expanded)
- V. **Formation of heterocyclic aromatic amines in doner kebab cooked with different methods at varying degrees of doneness**
Ozsarac N., Kolsarici N., DEMİROK SONCU E., HASKARACA G.
FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK

ASSESSMENT, cilt.36, sa.2, ss.225-235, 2019 (SCI-Expanded)

- VI. **Microbiological, physicochemical and sensory characteristics of Turkish fermented sausages (sucuk) coated with chitosan-essential oils**
DEMİROK SONCU E., ARSLAN B., Erturk D., Kucukkaya S., Ozdemir N., SOYER A.
LWT-FOOD SCIENCE AND TECHNOLOGY, cilt.97, ss.198-204, 2018 (SCI-Expanded)
- 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, cilt.244, sa.3, ss.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, cilt.41, sa.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, cilt.97, sa.6, ss.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.
KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES, cilt.35, sa.3, ss.370-381, 2015 (SCI-Expanded)
- XI. **Proteolytic and Sensory Changes During Marination of Rainbow Trout (Oncorhynchus mykiss) Flesh in Pomegranate Juice**
DEMİROK SONCU E., Kolsarici N., Celik S., Dogan Z., Hamdan S., Ozturk F.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, cilt.23, sa.6, ss.621-632, 2014 (SCI-Expanded)
- XII. **Effect of green tea extract and microwave pre-cooking on the formation of acrylamide in fried chicken drumsticks and chicken wings**
DEMİROK SONCU E., Kolsarici N.
FOOD RESEARCH INTERNATIONAL, cilt.63, ss.290-298, 2014 (SCI-Expanded)
- XIII. **The effects of tumbling and sodium tripolyphosphate on the proteins of doner**
DEMİROK SONCU E., Kolsarici N., Akoglu I. T., Ozden E.
MEAT SCIENCE, cilt.89, sa.2, ss.154-159, 2011 (SCI-Expanded)

Diğer Dergilerde Yayınlanan Makaleler

- I. **GLUTENSİZ NUGGETLARDA LİPOLİTİK DEĞİŞİMLER ÜZERİNE DONMUŞ DEPOLAMANIN ETKİSİ**
DAVARCIOĞLU E. S., DEMİROK SONCU E.
GIDA, cilt.46, sa.1, ss.201-215, 2021 (Hakemli Dergi)
- II. **OLEOJELLER VE EMÜLSİFİYE ET ÜRÜNLERİNDE KULLANIMI**
DEMİRALP YENİOĞLU Ş., DEMİROK SONCU E., KOLSARICI N.
GIDA, cilt.42, sa.5, ss.505-513, 2017 (Hakemli Dergi)
- 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, cilt.41, sa.5, ss.329-336, 2016 (Hakemli Dergi)
- IV. **The effects of vacuum tumbling combined with sodium tripolyphosphate on lipolytic and oxidative changes in beef döner**
DEMİROK E., KOLSARICI N.
GIDA, cilt.39, sa.5, ss.259-266, 2014 (Hakemli Dergi)

- 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, cilt.3, sa.2, ss.105-109, 2013 (ESCI)
- VI. **Et ve ürünlerinde konjuge linoleik asit ve önemi**
DEMİROK SONCU E., KOLSARICI N.
GIDA, cilt.35, sa.1, ss.71-77, 2009 (Hakemli Dergi)

Kitap & Kitap Bölümleri

I. Sucuk

DEMİROK SONCU E., KOLSARICI N.

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

II. Fermente Sosis

KOLSARICI N., DEMİROK SONCU E.

Fermente Gıdalar: Mikrobiyoloji, Teknoloji ve Sağlık, Anlı, R.E. Şanlıbaba P., Editör, Nobel Akademik Yayıncılık Eğitim Danışmanlık Tic. Ltd. Şti, ss.295-340, 2019

Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar

- I. **Stilbenler ve stilbenlerin kanatlı etlerinde kullanımı**
ÖZTÜRK A. G., DEMİROK SONCU E., KOLSARICI N.
5th International Poultry Meat Congress, 24 - 28 Nisan 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., ŞENÇİNAR M.
5th International Poultry Meat Congress, 24 - 28 Nisan 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 Nisan 2019
- IV. **Different system in meat packaging**
DEMİROK SONCU E., KOLSARICI N.
3rd International Congress on Food Technology, 10 - 12 Ekim 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 Ekim 2018
- VI. **Proteomic approach in meat science and technology**
DEMİROK SONCU E., KOLSARICI N.
3rd International Congress on Food Technology, 10 - 12 Ekim 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 Kasım 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 Ekim 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, Hırvatistan, 17 - 21 Eylül 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 Eylül 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 Nisan 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 Nisan 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, İspanya, 13 - 16 Kasım 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, İspanya, 13 - 16 Kasım 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 Ekim 2017, cilt.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**
DEMİROK SONCU E., KÜÇÜKKAYA S., ÇINAR G., SOYER A.
19th International Conference on Food Processing and Technology, Paris, Fransa, 23 - 25 Ekim 2017, cilt.8, ss.107
- XVII. **Microbiological and physicochemical changes in Turkish fermented sausages (sucuk) coated with chitosan-essential oils**
DEMİROK SONCU E., ARSLAN B., ÇINAR G., ERTÜRK D., SOYER A.
19th International Congress on Food Processing and Technology, Paris, Fransa, 23 - 25 Ekim 2017, cilt.8, ss.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 Ekim 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, Türkiye, 26 - 30 Nisan 2017
- XX. **Broylerlerin göğüs etlerinde beyaz çizgi kusurları ve besin maddesi kompozisyonu, renk özellikleri ve oksidatif stabilite üzerindeki etkileri**
GOLZAR ABADI S., DEMİROK SONCU E., YÜCELT O.
4rd International Poultry Meat Congress, 26 - 30 Nisan 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 Nisan 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 Nisan 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 Ağustos 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 Nisan - 26 Ekim 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.

3rd International Poultry Meat Congress., 22 - 26 Nisan 2015

- 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 Ekim 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 Ekim 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 Ekim 2015

- XXIX. **Sous vide teknoloji ve et endüstrisinde kullanımı**

HASKARACA G., KOLSARICI N., DEMİROK E.

III. Et Ürünleri Çalıştayı "Et Ürünleri Üretiminde İnovasyon", Türkiye, 16 - 17 Ekim 2014, ss.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.

III. Et Ürünleri Çalıştayı "Et Ürünleri Üretiminde İnovasyon", 16 - 17 Ekim 2014

- 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 Ekim 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 Ekim 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 Ekim 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 Nisan 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", Türkiye, 6 - 07 Aralık 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, Türkiye, 10 - 12 Ekim 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 Haziran 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 Temmuz 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 Eylül 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 Mayıs 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 Mayıs 2011
- XLII. **One of the health risks of meat products Cancer**
DEMİROK SONCU E., KOLSARICI N.
International Food Congress "Novel Approaches in Food Industry", 26 - 29 Mayıs 2011
- XLIII. **Sucukta sağlık risklerinin azaltılmasında yeni yaklaşımlar**
DEMİROK SONCU E., KOLSARICI N.
1. Et Ürünleri "Sucuk" Çalıştayı, Türkiye, 2 - 03 Aralık 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 Kasım 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 Kasım 2010
- XLVI. **Meat quality assessment using biophysical methods**
DEMİROK SONCU E., ÖZSARAÇ N., KOLSARICI N.
1st International Congress on Food Technology, 3 - 06 Kasım 2010
- XLVII. **Nanotechnology applications in meat technology**
AKOĞLU İ. T., KOLSARICI N., DEMİROK SONCU E.
1st International Congress on Food Technology, 3 - 06 Kasım 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 Nisan 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, Türkiye, 15 - 17 Nisan 2010
- L. **Çemengilik in Çemen Köftesi Bazı Fiziksel ve Kimyasal Özellikleri**
ÇİÇEK Ü., TOKATLI K., ERİNÇ H., DEMİROK SONCU E.
II. Geleneksel Gıdalar Sempozyumu, Türkiye, 27 - 29 Mayıs 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 Nisan 2009

Metrikler

Atif (WoS): 168

Atif (Scopus): 194

H-İndeks (WoS): 9

H-İndeks (Scopus): 9