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Education Information

Doctorate, Ankara University, Fen Bilimleri Enstitüsü, Süt Teknolojisi (Dr), Turkey 2013 - 2019

Postgraduate, Ankara University, Fen Bilimleri Enstitüsü, Süt Teknolojisi (YI) (Tezli), Turkey 2010 - 2013

Undergraduate, Ankara University, Ziraat Fakültesi, Ziraat Mühendisliği Bölümü, Turkey 2005 - 2010

Dissertations

Doctorate, Bazı yabancı orkide türlerinden elde edilen saleplerin maraş usulü dondurma üretiminde kullanım olanaklarının araştırılması, Ankara University, Fen Bilimleri Enstitüsü, Süt Teknolojisi (Dr), 2019

Postgraduate, Meyveli yoğurt üretiminde kokusuz balık yağı kullanımını üzerine bir araştırma, Ankara University, Fen Bilimleri Enstitüsü, Süt Teknolojisi (YI) (Tezli), 2013

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Physical properties and bacterial viability of functional ice cream enriched with kefir**
KANCA N., BAŞ B., ALBAYRAK DELİALİOĞLU R.
ANKARA UNIVERSİTESİ VETERİNER FAKÜLTESİ DERGİSİ, vol.70, no.3, pp.293-301, 2023 (SCI-Expanded)
- II. **A study on some functional properties of salep obtained from *Orchis sancta* and its use in ice cream mixture model systems**
KANCA N.
JOURNAL OF FOOD AND NUTRITION RESEARCH, vol.62, no.2, pp.129-139, 2023 (SCI-Expanded)
- III. **A study on some functional properties of salep obtained from *Orchis sancta* and its use in ice cream mixture model systems**
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- IV. **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)
- V. **Lactobacillus casei-fermented milk as an inhibitor on selected foodborne pathogens**
ONARAN ACAR B., KANCA N., ALBAYRAK DELİALİOĞLU R.
MEDYCYNA WETERYNARYJNA-VETERINARY MEDICINE-SCIENCE AND PRACTICE, vol.78, no.3, 2022 (SCI-Expanded)
- VI. **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)

VII. Use of kefir and buttermilk to produce an innovative quark cheese

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JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.58, no.1, 2021 (SCI-Expanded)

VIII. Comparison of qualitative and quantitative alterations caused by use of various fixatives in the myocardium

Insal B., ORHAN İ. Ö., Akgun R. O., KOÇKAYA M., KANCA N., Dogan B.

ANKARA UNIVERSİTESİ VETERİNER FAKULTESİ DERGİSİ, vol.67, no.1, pp.59-64, 2020 (SCI-Expanded)

IX. Probiotic dairy-based beverages: A review

KANCA N., Akal C., Ozer B.

JOURNAL OF FUNCTIONAL FOODS, vol.53, pp.62-75, 2019 (SCI-Expanded)

X. 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)

XI. Adjunct Cultures in Cheese Technology

Gursoy A., KANCA N.

MICROBIAL CULTURES AND ENZYMES IN DAIRY TECHNOLOGY, pp.234-256, 2018 (SCI-Expanded)

XII. The Nutritional Value and Health Benefits of Goat Milk Components

KANCA N.

NUTRIENTS IN DAIRY AND THEIR IMPLICATIONS FOR HEALTH AND DISEASE, pp.441-449, 2017 (SCI-Expanded)

XIII. Kefir as a Functional Dairy Product

KANCA N.

DAIRY IN HUMAN HEALTH AND DISEASE ACROSS THE LIFESPAN, pp.373-383, 2017 (SCI-Expanded)

Articles Published in Other Journals

I. Cold Plasma Technology and Its Effects on Some Properties of Milk and Dairy Products

TÜRKMEN N., AVŞAR Y.

Research in agricultural sciences, vol.54, no.2, pp.89-94, 2023 (Peer-Reviewed Journal)

II. FARKLI ORANLARDA PEYNİRALTI SUYU VE SÜT BAZLI FERMENTE İÇECEKLERİN BAZI ÖZELLİKLERİ

KANCA N., ALTINAY UYSAL C., ALBAYRAK DELİALİOĞLU R.

GIDA, vol.48, no.1, pp.38-49, 2023 (Peer-Reviewed Journal)

III. PSİKOBİYOTİKLER: DEPRESYON VE ANKSİYETE İLE İLİŞKİSİ

Onaran Acar B., Kanca N.

Sağlık Bilimleri Dergisi, vol.31, pp.101-106, 2023 (Peer-Reviewed Journal)

IV. Farklı oranlarda yayıkaltı tozu kullanılarak üretilen dondurmaların bazı özellikleri

Doğan Özsungur E., Kanca N., Gürsoy A.

GIDA, vol.47, no.4, pp.591-603, 2022 (Peer-Reviewed Journal)

V. Ziraat Fakültesi Öğrencilerinin Süt Tüketim Alışkanlıklarının Belirlenmesi: Süt Teknolojisi Bölümü ile Tarım Ekonomisi Bölümü Karşılaştırması

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VI. Determination of Milk Consumption Habits of Students of Agricultural Faculty: Compare of Department of Dairy Technology with Department of Agriculture Economy

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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. Fonksiyonel Dondurma

TÜRKMEN N., GÜRSOY A.

Akademik Gıda, 2017 (Peer-Reviewed Journal)

IX. KEFİR ÜRETİMİNDE PEYNİRALTI SUYU KULLANIMI

AKAL H. C., TÜRKMEN N., KOÇAK C.

Gıda, 2016 (Peer-Reviewed Journal)

X. Sokak Sütü

TÜRKMEN N., AKAL H. C.

Ordu'da Gıda Güvenliği, 2013 (Non Peer-Reviewed Journal)

XI. Ülkemizdeki Coğrafi İşarete Sahip Süt Ürünleri

AKAL H. C., TÜRKMEN N.

Köy-Koop Haber, 2013 (Non Peer-Reviewed Journal)

Books & Book Chapters

I. Turkey's wild orchids

TÜRKMEN N.

in: Biodiversity, Conservation and Sustainability in Asia Volume 1: Prospects and Challenges in West Asia and Caucasus, , Editor, Springer, pp.101-109, 2021

II. 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

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IV. Dondurma Analizleri

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in: Süt ve Süt Ürünleri Analiz Yöntemleri, Zübeyde Öner ve Hatice Şanlıdere Aoğlu, Editor, SİDAS, İzmir, pp.359-405, 2018

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VI. Effects of Non-Thermal Processing Techniques on Physical and Chemical Properties of Milk

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in: Recent Researches in Science and Landscape Management, Efe Recep, Zencirkiran Murat and Curebal İsa, Editor, Cambridge Scholars Publishing, pp.553-564, 2018

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IX. Kefir as a Functional Dairy Product

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X. The Nutritional Value and Health Benefits of Goat Milk Components

TÜRKMEN N.

in: Nutrients in Dairy and Their Implications for Health and Disease, , Editor, Academic Press , pp.441-449, 2017

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. The effect of cold atmospheric plasma application on the microbiological properties and free fatty acid profile of Turkish White cheese

KANCA N., AYDIN F. G., ONARAN ACAR B.

IDF International Cheese Science and Technology Symposium, 07 June 2021

III. 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

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. Functional food concept and functional ice cream

TÜRKMEN N., GÜRSOY A.

3rd International Congress on Food Technology, 10 - 12 October 2018

VI. Yeni geliştirilen EL1S Tespit Solüsyonunun Köpek Kadavraları Üzerindeki Etkinliğinin Değerlendirilmesi Üzerine Pilot Çalışma

İNSAL B., HAZIROĞLU R. M., ORHAN İ. Ö., OTO Ç., MÜŞTAK İ. B., TÜRKMEN N.

IV. Uluslararası Biyosidal Kongresi, 25 - 29 March 2018

VII. 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

VIII. 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

IX. 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

X. 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

XI. Turkish PDO Dairy Products

TÜRKMEN N., AKAL H. C.

4th International Symposium on Traditional Foods from Adriatic to Caucasus, 19 - 21 April 2018

XII. Quality of Kefir Prepared From Milk With Different Somatic Cell Counts

TÜRKMEN N., AKAL H. C., KANCA H.

IIINTERNATIONALCONGRESSONADVANCESINVETERINARYSCIENCESTECHNICS, 4 - 08 October 2017

- XIII. **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
- XIV. **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
- XV. **Utilization of the by-products of whey and cream obtained during the production of an ewe'x's milk cheese**
BUDAK Ş., AKAL H. C., TÜRKMEN N.
6th Int Conference on Nutrition and Food sciences, Budapest, Hungary, 10 - 12 May 2017
- XVI. **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
- XVII. **Turkey's wild orchids and Maras ice cream**
TÜRKMEN N., OZGE K. U., GÜRSOY A.
Natural and Healthy Life, 10 - 12 May 2017
- XVIII. **Turkey's wild orchids and Maraş icecream**
TÜRKMEN N., Kındır Uğurluoğlu Ö., GÜRSOY A.
International Congress on Medicinal and Aromatic Plants, 9 - 12 May 2017
- XIX. **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
- XX. **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
- XXI. **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
- XXII. **Production and characterization of Quark cheese made from kefir and buttermilk with two different techniques**
OZTURKOGLU BUDAK Ş., TÜRKMEN N.
IDF Parallel Symposia Conference 2016, Dublin, Ireland, 11 - 13 April 2016
- XXIII. **Changes in some quality parameters of White Pickled cheese in relation with curd acidity**
GÜRSOY A., TÜRKMEN N., ANLI E. A., GÜRSEL KIRAL Z. A.
IDF Parallel Symposia, 11 - 13 April 2016
- XXIV. **Dondurma ve Benzeri Ürünlerde Mikrobiyolojik Riskler**
GÜRSOY A., TÜRKMEN N., ANLI E. A., GÜRSEL KIRAL Z. A.
9. Gıda Mühendisliği Kongresi 12-14 Kasım 2015, Turkey, 12 - 14 November 2015
- XXV. **Some properties of ice crem with different kind of molasses**
GÜRSOY A., TÜRKMEN N., AKAL H. C.
The 3rd International Symposium on Traiditional Foods from Adriatic to Caucasus Sarajevo/Bosnia & Herzegovina, Bosnia And Herzegovina, 1 - 04 October 2015
- XXVI. **Effect of somatic cell count in goat milk on some physical chemical and sensory properties of vanilla ice cream**
TÜRKMEN N., KANCA H., GÜRSOY A.

International Dairy Federation Dairy World Summit 2015 Lithuania, 20 - 24 September 2015

XXVII. 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

XXVIII. 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

XXIX. Geleneksel Bir Süt İçeceği: Yayık Ayranı

TÜRKMEN N., AKAL H. C., ŞENEL E.

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

Metrics

Publication: 67

Citation (WoS): 160

Citation (Scopus): 132

H-Index (WoS): 5

H-Index (Scopus): 4