

## **Lect. PhD AHMET EVREN YETİMAN**

### **Personal Information**

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### **International Researcher IDs**

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Publons / Web Of Science ResearcherID: AAA-6358-2019

ScopusID: 54795992900

Yoksis Researcher ID: 118509

### **Education Information**

Doctorate, Erciyes University, Fen Bilimleri Enstitüsü, --, Turkey 2012 - 2020

Postgraduate, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği , Turkey 2008 - 2012

### **Certificates, Courses and Trainings**

Education Management and Planning, Fen ve Müh. Bilimlerinde TÜBİTAK ARDEB Fonlarına Yönelik Uygulamalı Proje Önerisi Yazma Eğitimi, ERCİYES TEKNOLOJİ TRANSFER OFİSİ, 2017

Education Management and Planning, Scientific Writing and Publishing Workshop, AMERICAN SOCIETY FOR MICROBIOLOGY, 2015

Other, Food Safety Management Workshop, WORLD FOOD SAFETY ORGANISATION, 2013

Health&Medicine, İLERİ PROTEOM ANALİZ TEKNİKLERİ UYGULAMALI EĞİTİMİ, TÜBİTAK-MAM-GMBE, 2010

Education Management and Planning, 1st Anaerobic Microorganisms Course- Isolation, Culturing and Identification Techniques, YEDİTEPE ÜNİVERSİTESİ, GENETİK VE BİYOMÜHENDİSLİK BÖLÜMÜ, 2010

Education Management and Planning, BIO-RAD, GelDoc XR System Eğitimi, MED-TEK, 2008

### **Research Areas**

Food Engineering, Food Science, Food Microbiology, Food Technology, Food Biotechnology, Engineering and Technology

### **Academic Titles / Tasks**

Lecturer PhD, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2020 - Continues

Lecturer, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2018 - 2020

Expert, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2011 - 2018

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

- I. **Assessment of Genomic and Metabolic Characteristics of Cholesterol-Reducing and GABA Producer *Limosilactobacillus fermentum* AGA52 Isolated from Lactic Acid Fermented Shalgam Based on “In Silico” and “In Vitro” Approaches**  
Yetiman A. E., Horzum M., Bahar D., Akbulut M.  
Probiotics and Antimicrobial Proteins, vol.16, no.2, pp.334-351, 2024 (SCI-Expanded)
- II. **In Silico Analysis of Bacteriocins from Lactic Acid Bacteria Against SARS-CoV-2**  
Erol I., Kotil S. E., Fidan O., Yetiman A. E., Durdagi S., Ortakci F.  
PROBIOTICS AND ANTIMICROBIAL PROTEINS, vol.15, no.1, pp.17-29, 2023 (SCI-Expanded)
- III. **Genomic, probiotic, and metabolic potentials of *Liquorilactobacillus nagelii* AGA58, a novel bacteriocinogenic motile strain isolated from lactic acid-fermented shalgam**  
Yetiman A. E., Ortakci F.  
Journal of Bioscience and Bioengineering, vol.135, no.1, pp.34-43, 2023 (SCI-Expanded)
- IV. **Characterization of genomic, physiological, and probiotic features *Lactiplantibacillus plantarum* DY46 strain isolated from traditional lactic acid fermented shalgam beverage**  
Yetiman A. E., Keskin A., Darendeli B. N., Kotil S. E., Ortakci F., Doğan M.  
FOOD BIOSCIENCE, vol.46, pp.1-13, 2022 (SCI-Expanded)
- V. **Interfacial properties of poppy seed protein (*Papaver somniferum* L.) as an alternative protein source at oil/water interface: influence of pH on stability, morphology and rheology**  
Turker D., Sarac M. G., Yetiman A. E., Doğan M.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.247, no.10, pp.2545-2556, 2021 (SCI-Expanded)
- VI. **The bioactive efficiency of ultrasonic extracts from acorn leaves and green walnut husks against *Bacillus cereus*: a hybrid approach to PCA with the Taguchi method**  
Öztürk G., Yetiman A. E., Doğan M.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.13, no.2, pp.1257-1268, 2019 (SCI-Expanded)
- VII. **Identification of acetic acid bacteria in traditionally produced vinegar and mother of vinegar by using different molecular techniques**  
Yetiman A. E., Kesmen Z.  
INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, vol.204, pp.9-16, 2015 (SCI-Expanded)
- VIII. **TAQMAN-BASED DUPLEX REAL-TIME POLYMERASE CHAIN REACTION APPROACH FOR THE DETECTION AND QUANTIFICATION OF DONKEY AND PORK ADULTERATIONS IN RAW AND HEAT-PROCESSED MEATS**  
Kesmen Z., Gulluce A., Yilmaz M. B., Yetiman A. E., Yetim H.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.17, no.3, pp.629-638, 2014 (SCI-Expanded)
- IX. **Combination of culture-dependent and culture-independent molecular methods for the determination of lactic microbiota in sucuk**  
Kesmen Z., Yetiman A. E., Gulluce A., Kacmaz N., Sağdıç O., Çetin B., Adıgüzel A., Sahin F., Yetim H.  
INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, vol.153, no.3, pp.428-435, 2012 (SCI-Expanded)
- X. **Detection of Chicken and Turkey Meat in Meat Mixtures by Using Real-Time PCR Assays**  
Kesmen Z., Yetiman A. E., Sahin F., Yetim H.  
JOURNAL OF FOOD SCIENCE, vol.77, no.2, 2012 (SCI-Expanded)

## Refereed Congress / Symposium Publications in Proceedings

- I. **EFFECT OF ANTISENSE RNA MEDIATED DOWNREGULATION OF *PgaC* AND *cAMP* GENES, INVOLVED BIOFILM FORMATION AND REGULATION, IN *K. PNEUMONIAE* ON BIOFILM PRODUCTION**  
Yahya Abdulhussein Saedi W., Yetiman A. E., Akbulut M.  
6. INTERNATIONAL MARMARA SCIENTIFIC RESEARCH AND INNOVATION CONGRESS, İstanbul, Turkey, 6 - 07 October 2023, pp.387-388
- II. **Tarçın (*Cinnamomum verum*), İzmir Kekiği (*Origanum onites* L.) ve Kara Kekik (*Origanum vulgare* L.) hidrozollerinden Doğal Antimikrobiyal Madde Üretim Potansiyellerinin Araştırılması**

Bouhlef W., Doğan M., Yetiman A. E.

7. ULUSLARARASI ERCİYES BİLİMSEL ARAŞTIRMALAR KONGRESİ, Kayseri, Turkey, 9 - 10 March 2022, pp.815-816

- III. **Investigation of Natural Antibacterial Substance Production Potentials from Laurel (*Laurus nobilis*), Clove (*Syzygium aromaticum*) and Cinnamon (*Cinnamomum verum*) Essential Oils**  
Beyaz M. O., Doğan M., Yetiman A. E.  
7. ULUSLARARASI BATTALGAZİ BİLİMSEL ÇALIŞMALAR KONGRESİ, Malatya, Turkey, 28 - 29 January 2022, pp.762-763
- IV. **Genome analysis of a new potential probiotic strain *Lactiplantibacillus plantarum* DY46 isolated from fermented turnip**  
Ortakçı F., Yetiman A. E., Kotil S. E.  
International Biotechnology Congress (BIO 2021), İstanbul, Turkey, 9 September - 11 October 2021, pp.8
- V. **Demlenmiş Çaylarda Mikrohzazne/Termal Ekstraktör ( $\mu$ -CTE) ve Termal Desorber (TD) ile Gaz Kromatografisi/Kütle Spektrometresinde (GC/MS) Uçucu Bileşiklerin Tespiti**  
Yetim H., Okuyan N., Yetiman A. E., Kesmen Z.  
10. GIDA MÜHENDİSLİĞİ KONGRESİ, Antalya, Turkey, 9 - 11 November 2017, pp.132-133
- VI. **APPLICATION OF MOLECULAR TECHNIQUES FOR DETECTION OF ACETIC ACID BACTERIA IN TRADITIONALLY PRODUCED VINEGAR AND MOTHER OF VINEGAR**  
KESMEN Z., YETİMAN A. E., YETİM H.  
International Conference on Agriculture, Forest, Food Science and Technologies, Kapadokya, Turkey, 15 - 17 May 2017
- VII. **pksL 1 Genine Özgül PCR Yöntemi ile Aflatoksikojenik *Aspergillus flavus* Türlerinin Tespiti**  
KESMEN Z., YETİMAN A. E., Güllüce A., Arslan H.  
MOLEKÜLER VE TANISAL MİKROBİYOLOJİ KONGRESİ, Ankara, Turkey, 4 - 07 June 2014, pp.142
- VIII. **Evaluation of competitiveness and adaptation ability of autochthonous starter cultures in sucuk fermentation**  
Çelebi Y., KESMEN Z., YETİMAN A. E., YETİM H.  
59th ICoMST International Congress of Meat Science and Technology, Turkey, 1 - 04 August 2013, pp.163
- IX. **Isıl İşlem Uygulanmış Sütlerde Canlı *Escherichia Coli* O157 h:7'nin sayısının PMA/Real-Time PCR Tekniği ile belirlenmesi**  
KESMEN Z., YETİMAN A. E., ASLAN H., YETİM H.  
3. Gıda Güvenliği Kongresi, İstanbul, Turkey, 1 - 04 May 2012
- X. **SUCUK DOLUMUNDA KULLANILAN KOLLAJEN YAPAY KILIFLARIN ORJİNİNİN REAL-TİME PCR YÖNTEMİ İLE BELİRLENMESİ**  
KESMEN Z., YETİMAN A. E., ASLAN H., YETİM H.  
3. GELENEKSEL GIDALAR SEMPOZYUMU, Konya, Turkey, 1 - 04 May 2012, pp.112
- XI. **ORGANİK SİRKE MİKROFLORASINDA BULUNAN ASETİK ASİT BAKTERİLERİNİN POLİMERAZ ZİNCİR REAKSİYONU-DENATÜRE GRADİENT JEL ELEKTROFOREZ (PCR-DGGE) YÖNTEMİ İLE TESPİTİ**  
YETİMAN A. E., KESMEN Z., YETİM H.  
3. GELENEKSEL GIDALAR SEMPOZYUMU, Konya, Turkey, 1 - 04 May 2012, pp.122-124
- XII. **SUCUKTA LAKTİK MİKROFLORANIN BELİRLENMESİNDE POLİMERAZ ZİNCİR REAKSİYONU-DENATÜRE GRADİENT JEL ELEKTROFOREZ (PCR-DGGE) YÖNTEMİNİN PROPİDİUM MONOAZİDE(PMA) İLE BİRLİKTE KULLANIMI**  
ÇELEBİ SEZER Y., KESMEN Z., YETİMAN A. E., YETİM H.  
3. GELENEKSEL GIDALAR SEMPOZYUMU, Konya, Turkey, 1 - 04 May 2012, pp.266
- XIII. **IDENTIFICATION AND QUANTIFICATION OF MYCOTOXIGENIC FUNGI IN FOODS: A REVIEW OF REAL-TIME PCR APPLICATIONS IN FOOD SAFETY**  
KESMEN Z., GÜLLÜCE A., ERDEM İ., YETİMAN A. E., YETİM H.  
3rd SAFE Consortium International Congress on Food Safety, TUBITAK MAM FP7, İstanbul, Turkey, 12 - 14 October 2011, pp.236
- XIV. **DETECTION OF AFLATOXIN PRODUCING ASPERGILLUS SPECIES IN TURKISH RED PEPPERS BY USING PCR BASED METHODS**

KESMEN Z., GÜLLÜCE A., ERDEM İ., YETİMAN A. E., ETGÜ H., YETİM H.

3rd SAFE Consortium International Congress on Food Safety, TUBITAK MAM FP7, İstanbul, Turkey, 12 - 14 October 2011, pp.234

- XV. **Determination of viability of food-borne bacterial pathogens in milk by using PMA/real-time PCR technique**

Kesmen Z., Yetiman A. E., Yetim H.

European Biotechnology Congress, İstanbul, Turkey, 28 September - 01 October 2011, vol.22

- XVI. **Detection of chicken and turkey meat in meat mixtures by using real time PCR assay**

KESMEN Z., YETİMAN A. E., YETİM H.

International Food Congress, Novel Approaches in Food Industry (NAFI), Turkey, 1 - 04 May 2011, pp.586-590

- XVII. **GELENEKSEL ET ÜRÜNÜMÜZ OLAN SUCUKTAKİ LAKTİK ASİT BAKTERİLERİNİN MOLEKÜLER BİYOLOJİ TEKNİKLERİ İLE TANIMLANMASI**

KESMEN Z., YETİM H., YETİMAN A. E.

1. ET ÜRÜNLERİ "SUCUK" ÇALIŞTAYI, Aydın, Turkey, 1 - 04 December 2010, pp.59-60

- XVIII. **An Application of PCR-DGGE Analysis to The Microbial Ecology of Turkish Sausage (Sucuk)**

Yetim H., Kesmen Z., Yılmaz N., Ekinci A., Yetiman A. E.

FOOD SCIENCE, ENGINEERING AND TECHNOLOGIES, Plovdiv, Bulgaria, 23 - 24 October 2009, pp.592-596

- XIX. **The PCR DGGE Analysis of The Microbial Ecology of Turkish Sausage Sucuk**

YETİM H., KESMEN Z., YILMAZ N., GÜLLÜCE A., YETİMAN A. E.

55th International Congress of Meat Science and Technology, Denmark, 17 - 21 August 2009, pp.1443-1446

## Other Publications

- I. **Functional genomics evaluation of *Levilactobacillus brevis* strain DY55bre acquired from a lactic acid fermented beverage to further understand its biotechnological and probiotic potential**  
Yetiman A. E.  
Other, pp.1-40, 2024
- II. **Evaluation of metabolic and functional properties of cholesterol-reducing and GABA-producer *Limosilactobacillus fermentum* strain AGA52 isolated from lactic acid fermented Shalgam by using in vitro and in silico probiogenomic approaches**  
Yetiman A. E., Horzum M., Akbulut M.  
Other, pp.1-38, 2022
- III. **Metabolic potentials of *Liquorilactobacillus nagelii* AGA58 isolated from Shalgam based on genomic and functional analysis**  
Yetiman A. E., Ortakçı F.  
Other, pp.1-31, 2021
- IV. **Characterization of genomic, physiological, and probiotic features of *Lactiplantibacillus plantarum* DY46 strain isolated from Turkish fermented turnip juice (Shalgam)**  
Yetiman A. E., Keskin A., Darendeli B. N., Kotil E. S., Ortakçı F.  
Other, pp.1-14, 2021

## Supported Projects

YETİMAN A. E., ORTAKÇI F., DOĞAN M., Project Supported by Higher Education Institutions, Fermente Şalgam Suyu Mikrobiyomundaki Laktik Asit Bakterilerinin İzolasyonu ve Probiyotik Özelliklerinin "in vitro" Karakterizasyonu, 2020 - Continues

DOĞAN M., BOUHLEL W., YETİMAN A. E., Project Supported by Higher Education Institutions, Bazı Bitki Ekstraktlarından Geniş Spektrumlu Doğal Antimikrobiyal Madde Üretimi, 2021 - 2022

DOĞAN M., YETİMAN A. E., BEYAZ M. O., Project Supported by Higher Education Institutions, BAZI BİTKİ UÇUCU

YAĞLARINDAN DOĞAL MİKROBİYOSİDAL MADDE ÜRETİMİ, 2021 - 2022

DOĞAN M., YETİMAN A. E., Project Supported by Higher Education Institutions, BAZI SÜT PROTEİN VE REGÜLATÖR GENLERİNİN TEK NÜKLOTİT POLİMORFİZMLERİNİN SÜT VERİMİ VE BİLEŞENLERİ ÜZERİNE ETKİSİ, 2017 - 2020

YETİM H., KESMEN Z., YETİMAN A. E., OKUYAN N., Project Supported by Higher Education Institutions, Kaçak ve Yerli Çayların Moleküler Tekniklerle Belirlenmesi ve Aromatik Bileşiklerinin Tesbiti Üzerine bir Araştırma, 2014 - 2019

KESMEN Z., ERDEM M., YETİMAN A. E., Project Supported by Higher Education Institutions, Gıdalarda Bozulmaya Neden Olan Maya Türlerinin Tanımlanmasına Yönelik Kit Geliştirilmesi, 2015 - 2016

## Scientific Refereeing

SCIENTIFIC REPORTS, SCI Journal, April 2024

FOOD BIOSCIENCE, SCI Journal, August 2023

FOOD BIOSCIENCE, SCI Journal, August 2023

FOOD BIOSCIENCE, SCI Journal, July 2023

FOOD BIOSCIENCE, SCI Journal, June 2023

APPLIED SCIENCES, Journal Indexed in SCI-E, May 2023

FOOD BIOSCIENCE, SCI Journal, May 2023

FOOD BIOSCIENCE, SCI Journal, March 2023

BACTERIA, Other Indexed Journal, February 2023

BACTERIA, Other Indexed Journal, January 2023

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, Journal Indexed in SCI-E, November 2022

FOOD BIOSCIENCE, Journal Indexed in SCI-E, May 2022

MICROBIAL GENOMICS, SCI Journal, April 2022

TURKISH JOURNAL OF BIOLOGY, Journal Indexed in SCI-E, August 2021

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, Journal Indexed in SCI-E, November 2020

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, Journal Indexed in SCI-E, December 2018

## Metrics

Publication: 33

Citation (WoS): 177

Citation (Scopus): 212

H-Index (WoS): 6

H-Index (Scopus): 6

## Congress and Symposium Activities

The First Turkish-International Circle's Workshop on Food Science and Technology, Attendee, KAYSERİ, Turkey, 2013

Tübitak/MAM- 4th International Congress on Food and Nutrition/3rd SAFE consortium International Congress on Food Safety, Attendee, İstanbul, Turkey, 2011

1. Ulusal Genetik ve Biyoteknoloji Çalıştayı, Attendee, Kayseri, Turkey, 2010

## Non Academic Experience

Erciyes Üniversitesi

Erciyes Üniversitesi