

Asst. Prof. BİLAL AĞIRMAN

Personal Information

Office Phone: [+90 322 338 6084](tel:+903223386084) Extension: 2177

Email: bagirman@cu.edu.tr

Web: <https://avesis.cu.edu.tr//bagirman>

International Researcher IDs

ScholarID: qVvjYAUAAAAJ

ORCID: 0000-0002-3629-1933

Publons / Web Of Science ResearcherID: E-5091-2018

ScopusID: 57190060795

Yoksis Researcher ID: 103054

Education Information

Post Doctorate, Department of Agriculture, Food and Forestry Sciences (SAAF), Italy 2022 - 2023

Doctorate, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2014 - 2021

Postgraduate, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2012 - 2014

Undergraduate, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2006 - 2011

Dissertations

Doctorate, Biocontrol of Fungal Pathogens Responsible for Postharvest Diseases in Apple and Lemon Using Antagonistic Yeasts, Cukurova University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2021

Postgraduate, ŞALGAM SUYU ÜRETİMİNDE FARKLI KLORÜR TUZLARI KULLANILARAK SODYUM KLORÜR MİKTARININ AZALTILMASI, Cukurova University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2014

Research Areas

Food Engineering, Food Science, Food Biochemistry, Food Technology, Food Biotechnology, Molecular Biology and Genetics, Engineering and Technology

Academic Titles / Tasks

Research Assistant PhD, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, 2012 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Evaluating the Potential of Gamma-Glutamylcysteine and Glutathione as Substitutes for SO₂ in White Wine**
Guruk M., Fickers P., AĞIRMAN B., DARICI M., ERTEN H.
Food Science and Nutrition, vol.13, no.2, 2025 (SCI-Expanded)
- II. **Assessment of physicochemical properties and staling characteristics of eggless gluten-free cakes**

with aquafaba

Yazici G. N., TAŞPINAR T., BİNOKAY H., AĞÇAM E., AĞIRMAN B., ÖZER M. S.

Journal of Food Measurement and Characterization, 2025 (SCI-Expanded)

- III. **Black-carrot drink şalgam as a habitat for spoilage yeasts.**
Safkan D., AĞIRMAN B., SAFKAN B., SOYER KÜÇÜKŞENEL Y., ERTEN H.
Fungal biology, vol.128, no.8 Pt B, pp.2471-2478, 2024 (SCI-Expanded)
- IV. **The evaluation of black carrot, green cabbage, grape, and apple juices as substrates for the production of functional water kefir-like beverages.**
AĞIRMAN B., Yildiz I., POLAT S., ERTEN H.
Food science & nutrition, vol.12, no.9, pp.6595-6611, 2024 (SCI-Expanded)
- V. **Exploring yeast-based microbial interactions: The next frontier in postharvest biocontrol.**
Agirman B., Carsanba E., Settanni L., Erten H.
Yeast (Chichester, England), vol.40, no.10, pp.457-475, 2023 (SCI-Expanded)
- VI. **Valorisation of Waste Bread for the Production of Yeast Biomass by *Yarrowia lipolytica* Bioreactor Fermentation**
Carsanba E., Agirman B., Papanikolaou S., Fickers P., Erten H.
Fermentation, vol.9, no.7, pp.1-14, 2023 (SCI-Expanded)
- VII. **The influence of *Torulasporea delbrueckii* on beer fermentation**
Kayadelen F., Ağırman B., Jolly N., Erten H.
FEMS YEAST RESEARCH, vol.23, pp.1-13, 2023 (SCI-Expanded)
- VIII. **Identification of yeasts in fermented foods and beverages using MALDI-TOF MS**
Gunduz C. P. B., AĞIRMAN B., ERTEN H.
FEMS YEAST RESEARCH, vol.22, no.1, 2022 (SCI-Expanded)
- IX. **The chemical, microbiological and sensory characteristics of şalgam during fermentation process**
Cirak M. A., AĞIRMAN B., ERTEN H.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.6, 2022 (SCI-Expanded)
- X. **Impacts of selected lactic acid bacteria strains on the aroma and bioactive compositions of fermented gilaburu (*Viburnum opulus*) juices**
Sevindik O., GÜÇLÜ G., AĞIRMAN B., SELLİ S., Kadiroglu P., Bordiga M., Capanoglu E., Kelebek H.
FOOD CHEMISTRY, vol.378, 2022 (SCI-Expanded)
- XI. **Evaluation of the variations in chemical and microbiological properties of the sourdoughs produced with selected lactic acid bacteria strains during fermentation**
BOYACI GÜNDÜZ C. P., AĞIRMAN B., Gaglio R., Franciosi E., Francesca N., Settanni L., ERTEN H.
FOOD CHEMISTRY-X, vol.14, 2022 (SCI-Expanded)
- XII. **Effect of different mineral salt mixtures and dough extraction procedure on the physical, chemical and microbiological composition of Şalgam: A black carrot fermented beverage**
AĞIRMAN B., Settanni L., ERTEN H.
FOOD CHEMISTRY, vol.344, 2021 (SCI-Expanded)
- XIII. **Biocontrol ability and action mechanisms of *Aureobasidium pullulans* GE17 and *Meyerozyma guilliermondii* KL3 against *Penicillium digitatum* DSM2750 and *Penicillium expansum* DSM62841 causing postharvest diseases**
AĞIRMAN B., ERTEN H.
YEAST, vol.37, pp.437-448, 2020 (SCI-Expanded)
- XIV. **Influence of geographic origin on agronomic traits and phenolic content of cv. Gemlik olive fruits**
BEN GHORBAL A., LEVENTDURUR S., AĞIRMAN B., BOYACI-GUNDUZ C. P., Kelebek H., CARSANBA E., DARICI M., ERTEN H.
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.74, pp.1-9, 2018 (SCI-Expanded)
- XV. **Partial replacement of sodium chloride with other chloride salts for the production of black table olives from cv. Gemlik**
Erdogan M., Agirman B., Boyaci-Gunduz C. P., Erten H.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.10, no.4, pp.399-410, 2018 (SCI-Expanded)

- XVI. **The Influence of Various Chloride Salts to Reduce Sodium Content on the Quality Parameters of Salgam (Shalgam): A Traditional Turkish Beverage Based on Black Carrot**
AĞIRMAN B., ERTEN H.
JOURNAL OF FOOD QUALITY, 2018 (SCI-Expanded)
- XVII. **Yeast biota of naturally fermented black olives in different brines made from cv. Gemlik grown in various districts of the Cukurova region of Turkey**
Leventdurur S., Sert-Aydin S., Boyaci-Gunduz C. P., AĞIRMAN B., Ben Ghorbal A., Francesca N., Martorana A., ERTEN H.
YEAST, vol.33, no.7, pp.289-301, 2016 (SCI-Expanded)

Articles Published in Other Journals

- I. **Bazı Ticari Şalgam Sularının Kalite Özelliklerinin Belirlenmesi**
AĞIRMAN B.
Karadeniz Fen Bilimleri Dergisi, vol.14, no.3, pp.1524-1541, 2024 (Peer-Reviewed Journal)
- II. **MEYVE VE SEBZELERDE HASAT SONRASI FUNGAL HASTALIKLARIN ANTAGONİSTİK MAYALAR İLE BİYOKONTROLÜ**
AĞIRMAN B., AKALIN M. N., ERTEN H.
THE JOURNAL OF FOOD, vol.44, no.1, pp.31-49, 2019 (Peer-Reviewed Journal)
- III. **SALGAM POWDER PRODUCTION FROM FERMENTED SALGAM: A TRADITIONAL TURKISH LACTIC ACID BEVERAGE**
BOYACI GÜNDÜZ C. P., AĞIRMAN B., ERTEN H.
CARPATHIAN JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.10, no.2, pp.37-47, 2018 (ESCI)

Books

- I. **Introduction to Yeast Genera Important in Food Biotechnology**
ERTEN H., BOYACI GÜNDÜZ C. P., AĞIRMAN B.
in: An Introduction to Microorganisms, Qiang-Sheng Wu, Ying-Ning Zou, Fei Zhang, Bo Shu, Editor, Nova Science Publishers, Inc., New York, pp.33-101, 2021
- II. **Bira Üretimi**
ERTEN H., AĞIRMAN B., CABAROĞLU T.
in: Fermente Ürünler Teknolojisi ve Mikrobiyolojisi, Osman ERKMEN, Hüseyin ERTEN, Hidayet SAĞLAM, Editor, Nobel Akademik Yayıncılık, Ankara, pp.405-428, 2020
- III. **Sofralık Zeytin Üretimi**
ERTEN H., Leventdurur S., AĞIRMAN B., CABAROĞLU T.
in: Fermente Ürünler Teknolojisi ve Mikrobiyolojisi, Osman Erkmen, Hüseyin Erten, Hidayet Sağlam, Editor, Nobel Akademik Yayıncılık, Ankara, pp.315-346, 2020
- IV. **Şalgam Suyu Üretimi**
TANGÜLER H., AĞIRMAN B.
in: Fermente Ürünler Teknolojisi ve Mikrobiyolojisi, Osman ERKMEN, Hüseyin ERTEN, Hidayet SAĞLAM, Editor, Nobel Akademik Yayıncılık, Ankara, pp.511-530, 2020
- V. **Natural Microflora of Different Types of Foods**
ERTEN H., AĞIRMAN B., BOYACI GÜNDÜZ C. P., ÇARŞANBA E., LEVENTDURUR S.
in: Health and Safety Aspects of Food Processing Technologies, Abdul Malik, Zerrin Erginkaya, Hüseyin Erten, Editor, Springer, pp.51-93, 2019
- VI. **Citric Acid Production by *Yarrowia lipolytica***
ÇARŞANBA E., Papanikolaou S., Patrick F., AĞIRMAN B., ERTEN H.
in: Non-conventional Yeasts: from Basic Research to Application, Andriy Sibirny, Editor, Springer, pp.91-117, 2019

- VII. **Regional Fermented Vegetables and Fruits in Europe**
ERTEN H., AĞIRMAN B., BOYACI GÜNDÜZ C. P., Ben Ghorbal A.
in: Lactic Acid Fermentation of Fruits and Vegetables, Paramithiotis Spiros, Editor, CRC Press, Boca Raton, pp.205-235, 2016
- VIII. **Fermentation, Pickling and Turkish Table Olives**
ERTEN H., BOYACI GÜNDÜZ C. P., AĞIRMAN B., CABAROĞLU T.
in: Handbook of Vegetable Preservation and Processing Second Edition, Hui Y.H., Özgül Evranuz E., Bingöl G., Erten H., Jaramillo-Flores M.E., Editor, CRC Press, pp.209-230, 2015
- IX. **Importance of Yeasts and Lactic Acid Bacteria in Food Processing**
Erten H., Ağırman B., Boyacı Gündüz C. P., Çarşamba E., Selvihan S., Sezgi B., Tangüler H.
in: Food Processing Strategies for Quality Assessment, Malik Abdul, Erginkaya Zerrin, Ahmad Saghir, Erten Hüseyin, Editor, Springer, London/Berlin, New York, pp.351-378, 2014

Papers Published in Refereed Scientific Meetings

- I. **Adana Piyasasında Satışa Sunulan Bazı Ticari Şalgam Sularının Bileşimlerinin Belirlenmesi**
AĞIRMAN B.
6. Geleneksel Gıdalar Sempozyumu, Mersin, Turkey, 7 - 09 November 2024
- II. **The Impact and Mechanism of Indigenous Microorganisms (IMO) Isolated from Fermented Banana Peel on the Growth and Bioactive Compounds of Mushrooms**
Mohd Zaini N. S., Zainuddin N., Syahirah N. A., Fauzi A., Abedelazeez K. J. D., AĞIRMAN B., Abd Rahim M. H.
Third International Food Research Conference (3rd IFRC 2024), Putrajaya, Malaysia, 6 - 08 August 2024
- III. **Maya Metabolizması Sonucu Üretilen Uçucu Organik Bileşiklerin Biyokontrol Açısından Önemi**
Ağırman B., Safkan B., Erten H.
Türkiye 1. Gıda Mikrobiyolojisi Kongresi, Erzurum, Turkey, 13 - 16 September 2023, pp.23
- IV. **Physicochemical and Microbial Characterisation of Turkish Fermented Food and Fermented Banana Skin**
Mohd Zaini N. S., AĞIRMAN B., ERTEN H., Khudair A., SAFKAN B., Abd Rahim M. H.
The 2nd International Joint Symposium on Agriculture and Food Security, Thailand, 03 September 2022, pp.15
- V. **Biocontrol of postharvest blue and green mould diseases in cv. Starking delicious apples by antagonistic yeasts during ambient and cold storages**
AĞIRMAN B., ERTEN H.
ICY 15 (15th International Congress on Yeasts), Vienna, Austria, 23 - 27 August 2021, pp.309
- VI. **The effect of different fermentation temperatures on şalgam quality**
Çırak M. A., AĞIRMAN B., ERTEN H.
2nd International Conference on Raw Material to Processed Foods (RPFOODS-2021), Turkey, 3 - 04 June 2021
- VII. **The use of Torulaspora delbrueckii yeast for the production of beer**
Kayadelen F., AĞIRMAN B., ERTEN H.
2nd International Conference on Raw Material to Processed Foods (RPFOODS-2021), Turkey, 3 - 04 June 2021
- VIII. **Importance of Yarrowia lipolytica for Industrial Applications**
Guruk M., AĞIRMAN B., ERTEN H.
The 35th International Specialized Symposium on Yeasts, 21 - 25 October 2019, pp.114
- IX. **Biocontrol Capability and Action Mechanisms of Aureobasidium pullulans and Pichia guilliermondii Against Blue and Green Moulds**
AĞIRMAN B., ERTEN H.
The 35th International Specialized Symposium on Yeasts, Antalya, Turkey, 21 - 25 October 2019, pp.61
- X. **IDENTIFICATION OF EPIPHYTIC YEASTS ON APPLE AND LEMONS**
AĞIRMAN B., ERTEN H.
International Specialized Symposium on Yeasts (ISSY34), 1 - 04 October 2018, pp.72
- XI. **An Assessment of the Physico-Chemical and Microbiologic Quality of Şalgam Samples from Adana**

Market

AĞIRMAN B., BOYACI GÜNDÜZ C. P., ERTEN H.

International Conference on Raw Materials to Processed Foods, 11 - 13 April 2018, pp.198

- XII. **Biocontrol of Postharvest Fungal Diseases of Fruit and Vegetables by Antagonistic Yeasts**
AĞIRMAN B., ÇARŞANBA E., Ben Ghorbal A., ERTEN H.
International Conference on Raw Materials to Processed Foods, 11 - 13 April 2018, pp.47-55
- XIII. **Effects of Rye Sourdough Fermentation on Phenolic Components**
Atasever Savas O., AĞIRMAN B., ÖZER M. S., ERTEN H.
International Conference on Raw Materials to Processed Foods, 11 - 13 April 2018, pp.201
- XIV. **Evaluation of Chemical Microbiological and Sensory Properties of Şalgam Produced with Different Salts Mixtures to Reduce Sodium Level**
AĞIRMAN B., BOYACI GÜNDÜZ C. P., ERTEN H.
2nd Congress on Food Structure and Design, Antalya, Turkey, 26 - 28 October 2016
- XV. **A Study on the Production of Powder Şalgam**
BOYACI GÜNDÜZ C. P., AĞIRMAN B., ERTEN H.
2nd Congress on Food Structure and Design, Antalya, Turkey, 26 - 28 October 2016
- XVI. **Application of Different Chloride Salt Mixtures for the Production of Naturally Fermented Black Table Olives Obtained From cv Gemlik**
Erdoğan M., AĞIRMAN B., BOYACI GÜNDÜZ C. P., ERTEN H.
2nd Congress on Food Structure and Design, Antalya, Turkey, 26 - 28 October 2016
- XVII. **Siyah Havuç Suyundan Su Kefiri Benzeri İçecek Üretimi**
BOYACI GÜNDÜZ C. P., AĞIRMAN B., ERTEN H.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016
- XVIII. **Adana Piyasasından Toplanan Biralaraın Bileşimi Üzerine Bir Araştırma**
ERTEN H., AĞIRMAN B., BOYACI GÜNDÜZ C. P., CABAROĞLU T.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016
- XIX. **Yeasts in Sourdough and Chickpea Fermentations**
BOYACI GÜNDÜZ C. P., AĞIRMAN B., ERTEN H.
14th International Congress on Yeast, Awaji, Japan, 11 - 15 September 2016
- XX. **Yeasts Microbiota of Naturally fermented Black Olives Made From Cv Gemlik Grown in Various Districts of Turkey**
ERTEN H., Sezgi L., AĞIRMAN B., BOYACI GÜNDÜZ C. P., Akram B. G.
32. International Specialized Symposium on Yeasts, Perugia, Italy, 13 - 17 September 2015, pp.29
- XXI. **The Influence of Different Yeast Inoculum Levels on the Quality of Cider**
ERTEN H., TANGÜLER H., AĞIRMAN B., BOYACI GÜNDÜZ C. P., CABAROĞLU T.
31st International Specialised Symposium on Yeast, Nova Gorica-Vipava, Slovenia, 9 - 12 October 2014, pp.109
- XXII. **Microbiological and physicochemical changes during the different ripening stages of cv Gemlik for the production of naturally fermented black olives**
ERTEN H., Sezgi B., Selvihan S., AĞIRMAN B., BOYACI GÜNDÜZ C. P.
Food Micro 2014, Nantes, France, 1 - 04 September 2014
- XXIII. **Şalgam Suyu Bir Laktik Asit Fermantasyonu Ürünü**
ERTEN H., TANGÜLER H., BOYACI GÜNDÜZ C. P., AĞIRMAN B., CABAROĞLU T., SELLİ S.
4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, pp.916
- XXIV. **Şalgam (Shalgam): A Traditional Turkish Lactic Acid Fermented Beverage**
ERTEN H., TANGÜLER H., CABAROĞLU T., AĞIRMAN B., BOYACI GÜNDÜZ C. P., Selvihan S., Sezgi B.
The 2nd International Symposium on Traditional Foods From Adriatic to Caucasus, Struga-Ohrid, Macedonia, 24 - 26 October 2013, pp.57

Supported Projects

ERTEN H., KEÇELİ MUTLU T., CABAROĞLU T., AKYILDIZ A., BENLİ H., AĞÇAM E., POLAT S., DARICI M., TAŞPINAR T., DÜNDAR B., et al., Project Supported by Higher Education Institutions, Sofralık Kalitesi Düşük Karpuzdan ve Siyah Havuç Posasından Katma Değeri Yüksek Ürünlerin Elde Edilmesi ve Bunların Bazı Gıdalarda Kullanım Potansiyeli, 2025 - Continues

AĞIRMAN B., SOOKLİM C., SOONTORNGUN N., SAFKAN B., Project Supported by Higher Education Institutions, Farklı orijine dayalı süt kefir daneleri ve kefir içeceklerinin karakterizasyonu, 2024 - Continues

ERTEN H., AĞIRMAN B., Uyansız N., Project Supported by Higher Education Institutions, Su Kefirinin Şalgam Suyu Benzeri İçecek Üretiminde Kullanımı, 2023 - 2025

ERTEN H., AĞIRMAN B., BOYACI GÜNDÜZ C. P., Project Supported by Higher Education Institutions, Şalgam Tozu Üretimi, 2016 - 2024

ERTEN H., Ben Ghorbal A., AĞIRMAN B., Project Supported by Higher Education Institutions, Production of low sugar functional apple and orange juice beverages with probiotic and prebiotic properties using lactic acid bacteria (Şeker İçeriği Azaltılmış Probiyotik ve Prebiyotik Özelliklere Sahip Fonksiyonel Elma ve Portakal Suyu Üretimi), 2015 - 2024

Ağırman B., TÜBİTAK Project, BİDEB-2219 Yurt Dışı Doktora Sonrası Araştırma Burs Programı (Proje No: 1059B192101005), Proje Başlığı: Development and Characterization of Kefiran Produced Using Dairy By-Product and Its Evaluation for Preventing Postharvest Losses of Fruits During Storage (Süt endüstrisi yan ürünü olan peynir altı suyu (POS) kullanarak kefiran üretimi, karakterizasyonu ve meyvelerde depolama sırasında hasat sonrası hastalıkları engellemede kullanımı, 2022 - 2023

ERTEN H., Güler Ş., AĞIRMAN B., Project Supported by Higher Education Institutions, Sofralık Yeşil Zeytin Üretiminde Kırmızı Pancar ve Starter Kullanımının Zeytin Fermantasyonu ve Kalite Üzerine Etkisi, 2021 - 2023

Erten H., Ağırman B., TÜBİTAK Project, Elma ve Limonda Bozulma Etmeni Olan Fungal Patojenlerin Antagonistik Mayalar ile Biyokontrolü, 2018 - 2021

ERTEN H., BOYACI GÜNDÜZ C. P., AĞIRMAN B., Project Supported by Higher Education Institutions, Ekşi Hamurda Bulunan Laktik Asit Bakterileri ve Mayaların Moleküler Yöntemlerle Belirlenmesi Ve Laktik Asit Bakterilerinin Bazı Teknolojik Özelliklerinin Araştırılması, 2017 - 2019

ERTEN H., AĞIRMAN B., Leventdurur S., Project Supported by Higher Education Institutions, Çukurova Bölgesinde Yetiştirilen Gemlik Zeytin Çeşidinin Sofralık Siyah Zeytine İşlenmesi ve Starter Geliştirilmesi Üzerine Araştırmalar, 2016 - 2017

ERTEN H., AĞIRMAN B., Project Supported by Higher Education Institutions, Sodyum Miktarı Azaltılmış Şalgam Suyu Fermantasyonunda Etkili Olan Laktik Asit Bakterilerinin Moleküler Yöntemlerle Tanımlanması Üzerine Bir Araştırma, 2015 - 2017

ERTEN H., AĞIRMAN B., BOYACI GÜNDÜZ C. P., Project Supported by Higher Education Institutions, Adana Piyasasından Toplanan Biraların Bileşimi Üzerine Bir Araştırma, 2016 - 2016

ERTEN H., ÇIRAK M. A., AĞIRMAN B., BOYACI GÜNDÜZ C. P., Project Supported by Higher Education Institutions, Şalgam Suyu Üretiminde Farklı Fermantasyon Sıcaklığı Uygulamasının Kalite Üzerine Etkisi, 2012 - 2016

Erten H., Ağırman B., TÜBİTAK Project, Şalgam Suyu Üretiminde Farklı Klorür Tuzları Kullanarak Sodyum Klorür Miktarının Azaltılması ve Fermantasyonda Etkili Olan Laktik Asit Bakterilerinin Moleküler Karakterizasyonu, 2014 - 2015

Patent

Erten H., Ağırman B., Boyacı Gündüz C. P., DONDURARAK KURUTMA YÖNTEMİYLE TOZ ŞALGAM ÜRETİMİ, Patent, CHAPTER A Human Needs, The Invention Registration Number: TR 2016 10151 B , Standard Registration, 2024

Metrics

Publication: 53

Citation (WoS): 220

Citation (Scopus): 262

H-Index (WoS): 9

H-Index (Scopus): 9