

## Res. Asst. GÖZDE KONURAY

### Personal Information

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### Education Information

Doctorate, Cukurova University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2015 - Continues

Postgraduate, Cukurova University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2012 - 2015

Undergraduate, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2007 - 2012

### Dissertations

Postgraduate, Farklı Gelişme Faktörlerinin *Rhodotorula spp.*'nin Pigment Üretimi Üzerine Etkisi, Cukurova University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2016

### Research Areas

Food Engineering, Engineering and Technology

### Academic Titles / Tasks

Research Assistant, Cukurova University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2014 - Continues

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

- I. **Investigation of synergistic antibacterial effect of organic acids and ultrasound against pathogen biofilms on lettuce**  
Turhan E. U., POLAT S., ERGİNKAYA Z., KONURAY G.  
FOOD BIOSCIENCE, vol.47, 2022 (SCI-Expanded)
- II. **Potential biotherapeutic properties of lactic acid bacteria in foods**  
Konuray Altun G., Erginkaya Z.  
Food Bioscience, no.46, pp.1-9, 2022 (SCI-Expanded)
- III. **Identification and characterization of *Bacillus coagulans* strains for probiotic activity and safety**  
Altun G. K., ERGİNKAYA Z.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.151, 2021 (SCI-Expanded)
- IV. **Quality evaluation of probiotic pasta produced with *Bacillus coagulans* GBI-30**  
KONURAY G., ERGİNKAYA Z.  
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.66, 2020 (SCI-Expanded)
- V. **Assessment of the Risk of Probiotics in Terms of the Food Safety and Human Health**  
Kalkan S., ERGİNKAYA Z., Turhan E. U., KONURAY G.

- HEALTH AND SAFETY ASPECTS OF FOOD PROCESSING TECHNOLOGIES, pp.419-443, 2019 (SCI-Expanded)
- VI. **Production of biosurfactant by lactic acid bacteria using whey as growth medium**  
Alkan Z., ERGİNKAYA Z., KONURAY G., Unal Turhan E.  
TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.43, no.5, pp.676-683, 2019 (SCI-Expanded)
- VII. **Beneficial Biofilm Applications in Food and Agricultural Industry**  
Turhan E. U., ERGİNKAYA Z., KORUKLUOĞLU M., KONURAY G.  
HEALTH AND SAFETY ASPECTS OF FOOD PROCESSING TECHNOLOGIES, pp.445-469, 2019 (SCI-Expanded)
- VIII. **ANTIBACTERIAL AND ANTI-ADHESIVE PROPERTIES OF BIOSURFACTANTS PRODUCED BY YEASTS FROM FOOD WASTE**  
Akgül O., ERGİNKAYA Z., KONURAY G., Turhan E. U.  
FRESENIUS ENVIRONMENTAL BULLETIN, vol.28, no.5, pp.4283-4292, 2019 (SCI-Expanded)
- IX. **Potential Use of Bacillus coagulans in the Food Industry**  
Konuray G., ERGİNKAYA Z.  
FOODS, vol.7, no.6, 2018 (SCI-Expanded)

## Articles Published in Other Journals

- I. **PROBİYOTİK BİTTER ÇİKOLATA ÜRETİMİNDE MİKROENKAPSÜLE LACTOBACILLUS RHAMNOSUS KULLANIMI**  
ERGİNKAYA Z., Sarıkodal E., Özkütük S. T., KONURAY G., ÜNAL TURHAN E.  
Gıda, vol.44, no.2, pp.238-247, 2019 (Peer-Reviewed Journal)
- II. **Antibacterial Effects of Microencapsulated Probiotic and Synbiotics**  
ERGİNKAYA Z., KONURAY G., Harmancı M., Koç G., Mete N.  
Çukurova J. Agric. Food Sci, vol.34, no.1, pp.27-36, 2019 (Peer-Reviewed Journal)
- III. **Physicochemical and Microbiological Properties of Kefir, Kefir Yogurt and Chickpea Yogurt**  
GÜZELER N., ARI E., KONURAY G., ÖZBEK Ç.  
World Academy of Science, Engineering and Technology International Journal of Nutrition and Food Engineering, vol.13, no.7, pp.189-192, 2019 (Peer-Reviewed Journal)
- IV. **Probiyotik Bitter Çikolata Üretiminde Mikroenkapsüle Lactobacillus rhamnosus Kullanımı**  
ERGİNKAYA Z., SARIKODAL E., ÖZKÜTÜK S. T., KONURAY G., ÜNAL TURHAN E.  
GIDA, vol.44, no.2, pp.238-247, 2019 (Peer-Reviewed Journal)
- V. **Probiyotik Bitter Çikolata Üretiminde Mikroenkapsüle Lactobacillus Rhamnosus Kullanımı**  
ERGİNKAYA Z., Sarıkodal E., Özkütük S. T., KONURAY G., TURHAN E. U.  
Gıda, vol.44, no.2, pp.238-247, 2019 (Peer-Reviewed Journal)
- VI. **Bacillus spp.'nin Et Ürünlerinde Probiyotik Olarak Kullanımları**  
KONURAY G., ERGİNKAYA Z., KOÇ G.  
Çukurova Tarım Gıda Bilimi Dergisi, vol.32, no.2, pp.47-60, 2017 (Peer-Reviewed Journal)
- VII. **Natural Preservatives: An Alternative for Chemical Preservative Used in Foods**  
ERGİNKAYA Z., KONURAY G.  
International Scholarly and Scientific Research Innovation, 2017 (Peer-Reviewed Journal)
- VIII. **Microbial Assessment of Fenugreek Paste during Storage and Antimicrobial Effect of Greek Clover Trigonella foenum graecum**  
ERGİNKAYA Z., KONURAY G.  
International Journal of Biological, Biomolecular, Agricultural, Food and Biotechnological Engineering, 2016 (Peer-Reviewed Journal)

## Books & Book Chapters

- I. **Traditional Fermented Food Products of Turkey**

KONURAY G., ERGİNKAYA Z.

in: Fermented Food Products, Sankaranarayanan A., Amaresan N., Dhanasekaran D., Editor, Crc Press, Boca Raton, pp.55-66, 2019

**II. Traditional Fermented Food Products of Turkey**

KONURAY G., ERGİNKAYA Z.

in: Fermented Food Products, Sankaranarayanan A., Amaresan N., Dhanasekaran D., Editor, Crc Press, Boca Raton, pp.55-66, 2019

**III. Traditional Fermented Food Products of Turkey**

KONURAY G., ERGİNKAYA Z.

in: Fermented Food Products, Sankaranarayanan A., Amaresan N., Dhanasekaran D., Editor, CRC, Boca Raton, pp.55-66, 2019

**IV. Beneficial biofilm applications in food and agricultural industry**

Ünal Turhan E., Erginkaya Z., Korukluoğlu M., Konuray G.

in: Health and Safety Aspect of Food Processing Technologies, Abdul Malik, Zerrin Erginkaya, Hüseyin Erten, Editor, Springer, pp.445-469, 2019

**V. Beneficial Biofilm Applications in Food and Agricultural Industry**

Ünal Turhan E., Erginkaya Z., Korukluoğlu M., Konuray G.

in: Health and Safety Aspects of Food Processing Technologies, Abdül Malik, Zerrin Erginkaya, Hüseyin Erten, Editor, Springer, London/Berlin, Berlin, pp.445-469, 2019

**VI. Assessment of the risk of probiotics in terms of the food safety and human health**

Kalkan S., Erginkaya Z., Ünal Turhan E., Konuray G.

in: Health and Safety Aspect of Food Processing Technologies, Abdul Malik, Zerrin Erginkaya, Hüseyin Erten, Editor, Springer, London/Berlin, Berlin, pp.419-443, 2019

**VII. Assessment of the Risk of Probiotics in Terms of the Food Safety and Human Health**

Kalkan S., Erginkaya Z., Ünal Turhan E., Konuray G.

in: Health and Safety Aspects of Food Processing Technologies, Abdul MALİK, Hüseyin ERTEN, Zerrin ERGİNKAYA, Editor, Springer International Publishing, pp.419-443, 2019

**VIII. Assessment of the Risk of Probiotics in Terms of the Food Safety and Human Health**

Kalkan S., Erginkaya Z., Ünal Turhan E., Konuray G.

in: Health and Safety Aspects of Food Processing Technologies, Abdül Malik, Zerrin Erginkaya, Hüseyin Erten, Editor, Springer, pp.419-443, 2019

**IX. Antimicrobial Effect of Probiotics, Prebiotics and Synbiotics**

Konuray G., Erginkaya Z.

in: Antimicrobial research: Novel bioknowledge and educational programs, A. Méndez-Vilas, Editor, World Scientific Publishing, Badajoz, pp.213-218, 2017

**X. Antimicrobial Effect of Probiotics, Prebiotics and Synbiotics**

Konuray G., Erginkaya Z.

in: Antimicrobial research: Novel bioknowledge and educational programs, , Editor, Formatex Research Center, Badajoz, pp.213-218, 2017

**XI. Antimicrobial and antioxidant properties of pigments synthesized from microorganisms**

Konuray G., Erginkaya Z.

in: The Battle Against Microbial Pathogens: Basic Science, Technological Advances and Educational Programs, A. Méndez-Vilas, Editor, World Scientific Publishing, Badajoz, pp.27-33, 2015

**XII. Antimicrobial and antioxidant properties of pigments synthesized from microorganisms**

KONURAY G., ERGİNKAYA Z.

in: The Battle Against Microbial Pathogens Basic Science Technological Advances and Educational Programs, A. Méndez-Vilas, Editor, Formatex, pp.27-33, 2015

- I. **Considerations and Applied Methods of Preserving the Viability of Probiotics during Food Processing and Storage**  
ÖZTOP K., ERGİNKAYA Z., KONURAY G.  
1st International / 11th National Food Engineering Congress, 7 - 09 November 2019
- II. **Determination of the Antimicrobial and Antioxidant Effects of Sodom Apple (*Calotropis procera*) Used in the Production of West African Cheese (WAGASHI)**  
ERGİNKAYA Z., Mamoudou Anza A., KONURAY G., POLAT S.  
1st International / 11th National Food Engineering Congress, 7 - 09 November 2019
- III. **The Molecular Imprinting Method: A Rapid and Easy Method for the Detection of Microorganisms in Food**  
Demir F., ERGİNKAYA Z., KONURAY G.  
1st International / 11th National Food Engineering Congress, 7 - 09 November 2019
- IV. **Assessment of Temperature Levels of Served Dishes in a Hospital Kitchen**  
Terkuran M., ERGİNKAYA Z., KONURAY G.  
3rd International Mediterranean Science and Engineering Congress (IMSEC 2018), 24 - 26 October 2018
- V. **Potential use of *Bacillus coagulans* in Food Industry**  
KONURAY G., ERGİNKAYA Z.  
International Conference on raw materials to processed foods, 11 - 13 April 2018
- VI. **Antibacterial effects of microencapsulated probiotic and synbiotics**  
Harmancı M., Koç G., Mete N., ERGİNKAYA Z., KONURAY G.  
31st EFFOST International Conference, 13 - 16 November 2017
- VII. **Gıda Biyoteknolojisinde *Rhodotorula* spp. nin Önemi**  
KONURAY G., ERGİNKAYA Z.  
6. ULUSAL MOLEKÜLER BİYOLOJİ ve BİYOTEKNOLOJİ KONGRESİ, Turkey, 5 - 07 October 2017
- VIII. **Antibacterial effects of microencapsulated probiotic and synbiotics on *Escherichia coli***  
ERGİNKAYA Z., Çayırıcı D., Özge T., Er M., KONURAY G.  
4th North and East European Congress on Food (NEEFood), 10 - 13 September 2017
- IX. **Whey and *Lactobacillus casei* Shirota effect on carotenoid production of *Rhodotorula* spp.**  
KONURAY G., ERGİNKAYA Z.  
4th North and East European Congress on Food (NEEFood), 10 - 13 September 2017
- X. **Physicochemical and Microbiological Properties of Kefir, Kefir Yogurt and Chickpea Yogurt**  
GÜZELER N., ARI E., KONURAY G., ÖZBEK Ç.  
19. World Academy of Science, Engineering and Technology Conference, Zürich, Switzerland, 27 - 28 July 2017, vol.19, no.7, pp.2190-2193
- XI. **Traditional foods and their importance on tourism sector.**  
KARACA O. B., KONURAY G., ERGİNKAYA Z.  
II. International Conference Tourism Dynamics and Trends, Sevilla, Spain, 26 - 29 June 2017, pp.562
- XII. **Gastronomy tourism and foodborne disease.**  
KARACA O. B., KONURAY G., ERGİNKAYA Z.  
II. International Conference Tourism Dynamics and Trends, Sevilla, Spain, 26 - 29 June 2017, pp.563-569
- XIII. **Natural Preservatives: An Alternative for Chemical Preservative Used in Foods**  
ERGİNKAYA Z., KONURAY G.  
19. World Academy of science engineering and technology conference, Lisbon, Portugal, 16 - 17 April 2017
- XIV. **Microbial Assessment of Fenugreek Paste during Storage and Antimicrobial Effect of Greek Clover *Trigonella foenum graecum***  
KONURAY G., ERGİNKAYA Z.  
ICHNFS 2016 : 18th International Conference on Human Nutrition and Food Sciences, 19 - 20 December 2016, no.1
- XV. **Gıda Kaynaklı Mikroorganizmalar Arası Antimikrobiyal Gen Transferi**  
KONURAY G., ERGİNKAYA Z.  
International Congress on Food of Animal Origin, 10 - 13 November 2016, no.1

- XVI. **Gıda Atıkları Kullanılarak Bazı Mayalar ve Laktik Asit Bakterilerinden Biyosürefektan Elde Edilmesi**  
Arslan Z., Akgül Ö., KONURAY G., ERGİNKAYA Z.  
International Congress on Food of Animal Origin, 10 - 13 November 2016, no.1
- XVII. **Gıda Atıkları Kullanılarak Bazı Mayalar ve Laktik Asit Bakterilerinden Biyosürefektan Eldesi**  
Akgül Ö., Aslan Z., KONURAY G., ERGİNKAYA Z.  
Uluslararası Hayvansal Gıdalar Kongresi, 10 - 13 November 2016
- XVIII. **Inactivation of Escherichia coli O157 H7 by Using Probiotic Cultures Grown in Carrot Juices Fermented Under Different Culture Conditions**  
KONURAY G., ERGİNKAYA Z.  
Innovation in Food Structure Properties and Relations, 26 - 28 October 2016, no.1
- XIX. **Gıda Kaynaklı Mikroorganizmalar Arası Antimikrobiyel Gen Transferi**  
KONURAY G., ERGİNKAYA Z.  
Uluslararası Hayvansal Gıdalar Kongresi "Sektörle İşbirliği", 10 - 13 November 2016
- XX. **Influence of different growth factors on pigment production of Rhodotorula spp.**  
KONURAY G., ERGİNKAYA Z.  
European Biotechnology Conference, Latvia, 5 - 07 May 2016, vol.231
- XXI. **Debaryomyces hansenii'nin Gıdalardaki Önemi Ve Antimikrobiyel Özellikleri**  
Batman G., ERGİNKAYA Z., KONURAY G.  
9. Gıda Mühendisliği Kongresi, İzmir, Turkey, 12 - 14 November 2015, pp.102
- XXII. **Debaryomyces Hansenii Nin Gıdalardaki Önemi ve Antimikrobiyel Özellikleri**  
ERGİNKAYA Z., KONURAY G., Batman G.  
9. Gıda Mühendisliği Kongresi, Turkey, 12 - 14 November 2015
- XXIII. **Comparison Of Antimicrobial Activitiy Against Some Pathogenic Bacteria Of Bacteriocins Produced By Clinical And Foodborne Enterococci**  
Alin Bayram T., Uludağ H., Terkuran M., ÜNAL TURHAN E., ERGİNKAYA Z., KONURAY G.  
BioMicro World 2015, Spain, 28 - 30 October 2015
- XXIV. **Comparison of Antimicrobial Activity Against Some Pathogenic Bacteria of Bacteriocins Producedby Clinical and Foodborne Enterococci**  
ERGİNKAYA Z., KONURAY G., Batman G.  
BioMicroWorld2015, 28 - 30 October 2015
- XXV. **Mikroorganizmalar Tarafından Sentezlenen Pigmentlerin Antimikrobiyel ve Antioksidan Özellikleri**  
KONURAY G., ERGİNKAYA Z.  
5. Gıda Güvenliği Kongresi, Turkey, 7 - 08 May 2015

## Supported Projects

ERGİNKAYA Z., KONURAY G., Project Supported by Higher Education Institutions, Çeşitli kaynaklardan izole edilen Bacillus coagulans sporlarının termal inaktivasyon kinetiği, 2018 - 2019

GÜZELER N., KONURAY G., ÖZBEK Ç., ARI E., Project Supported by Higher Education Institutions, Bilim İnsanı Yetiştirme ve Destekleme Projesi, 2017 - 2018

ERGİNKAYA Z., KONURAY G., Project Supported by Higher Education Institutions, Natural Preservatives:An Alternative for Chemical Preservative Used in Food, 2017 - 2017

ERGİNKAYA Z., KONURAY G., Project Supported by Higher Education Institutions, Influence of different growth factors on pigment production of Rhodotorula spp, 2016 - 2016

ERGİNKAYA Z., AKYILDIZ A., KONURAY G., Project Supported by Higher Education Institutions, Peynir altı suyu ve Lactobacillus casei Shirota'nın Rhodotorula spp.'nin Karotenoid Üretimi Üzerine Etkisi, 2015 - 2016

ERGİNKAYA Z., KONURAY G., Project Supported by Higher Education Institutions, Farklı Gelişme Faktörlerinin Rhodotorula spp.'nin Pigment Üretimi Üzerine Etkisi, 2014 - 2015

## **Metrics**

Publication: 55

Citation (WoS): 76

Citation (Scopus): 79

H-Index (WoS): 2

H-Index (Scopus): 2

## **Congress and Symposium Activities**

ICHNFS 2016: 18th International Conference on Human Nutrition and Food Sciences, Attendee, İstanbul, Turkey, 2016

Uluslararası Hayvansal Gıdalar Kongresi, Attendee, Girne, Cyprus (Kktc), 2016

2nd Food Structure Design, Attendee, --Seçiniz--, Turkey, 2016

European Biotechnology Congress, Attendee, Rîga, Latvia, 2016

5. Gıda Güvenliđi Kongresi, Attendee, İzmir, Turkey, 2015

2nd international congress on food technology, Attendee, Aydın, Turkey, 2014

Predictive Modelling and Risk Assessment in Food Microbiology, Attendee, İstanbul, Turkey, 2014