

Assoc. Prof. HAKAN BENLİ

Personal Information

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

Fax Phone: [+90 322 338 6614](tel:+903223386614)

Email: hbenli@cu.edu.tr

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

Address: Çukurova Üniversitesi Gıda Mühendisliği Bölümü 01330 Balcalı/Adana

International Researcher IDs

ORCID: 0000-0002-8236-3758

Publons / Web Of Science ResearcherID: G-6173-2018

Yoksis Researcher ID: 102262

Education Information

Doctorate, Texas A&M University, Agriculture/Animal Science, Food Science And Technology, United States Of America
2003 - 2008

Postgraduate, Cukurova University, Fen Bilimleri, Gıda Mühendisliği , Turkey 1997 - 2001

Undergraduate, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 1993 - 1997

Foreign Languages

English, C1 Advanced

Certificates, Courses and Trainings

Education Management and Planning, AB 7. Çerçeve Programları Proje Hazırlama Eğitimi, Adana Valiliği, 2011

Quality Management, The Accreditation Standard ISO 17025, Strengthening Quality Infrastructure in Turkey Project-TR0702.12.01/001 - European Union, 2011

Quality Management, The Measurement Uncertainty for Testing Laboratories, Strengthening Quality Infrastructure in Turkey Project-TR0702.12.01/001 - European Union, 2011

Quality Management, The Method Validation for Testing Laboratories accredited under the Standard ISO17025, Strengthening Quality Infrastructure in Turkey Project-TR0702.12.01/001 - European Union, 2011

Security, Security Awareness Training, Texas A&M University, 2007

Education Management and Planning, Poultry 101, Texas A&M University the Department of Poultry Science, 2007

Occupational Health and Safety, Introduction to Laboratory Safety, Texas A&M University Environmental Health and Safety Department, 2005

Dissertations

Doctorate, Sequential Application of Epsilon-Polylysine, Lauric Arginate and Acidic Calcium Sulfate for Inactivation of Pathogens on Raw Chicken AND Beef, Texas A&M University, Agriculture/Animal Science, Food Science And Technology, 2008

Postgraduate, Narnın Konserveye İşlenmesi Üzerine Bir Araştırma, Cukurova University, Ziraat Fakültesi, Gıda

Mühendisliği, 2001

Research Areas

Food Engineering, Food Technology, Meat, Poultry and Game Technology, Fruits, Vegetables and Nuts, Engineering and Technology

Academic Titles / Tasks

Associate Professor, Cukurova University, Mühendislik Fakültesi, Gıda Mühendisliği, 2022 - Continues

Assistant Professor, Cukurova University, Mühendislik Fakültesi, Gıda Mühendisliği, 2012 - 2024

Assistant Professor, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, 2012 - 2018

Research Assistant PhD, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, 2008 - 2012

Research Assistant, Texas A&M University, Agriculture / Food Science And Technology, Food Science And Technology, 2003 - 2008

Research Assistant, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, 1999 - 2008

Academic and Administrative Experience

Cukurova University, Tufanbeyli Meslek Yüksekokulu Müdürlüğü, 2017 - Continues

Courses

Geleneksel Et Ürünleri Teknolojisi, Postgraduate, 2017 - 2018, 2015 - 2016, 2013 - 2014

Poultry Further Processing and Quality, Doctorate, 2017 - 2018

Process Design, Undergraduate, 2017 - 2018, 2016 - 2017

Process Design and Applications, Undergraduate, 2017 - 2018

Process Applications, Undergraduate, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015

Kaynak Organizasyonu ve Etkili Sunum Teknikleri, Postgraduate, 2017 - 2018

Processed Meats, Postgraduate, 2017 - 2018

Kaynak Organizasyonu ve Etkili Sunum Teknikleri , Postgraduate, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014

Processed Meats, Postgraduate, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014

Technology of Meat Processing and Improving Meat Quality, Postgraduate, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015

Poultry Meat Processing, Postgraduate, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014

Bilimsel Araştırma Teknikleri ve Yayın Etiği, Postgraduate, 2017 - 2018

Meat Science and Technology, Undergraduate, 2017 - 2018

Gıda Mühendisliğinde Araştırma Metodları, Doctorate, 2017 - 2018

Meat Science and Technology, Undergraduate, 2016 - 2017, 2015 - 2016

Gıda Mühendisliğinde Bilimsel Araştırma ve Analiz Yöntemleri , Postgraduate, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014

Geleneksel Et Ürünleri Teknolojisi, Postgraduate, 2014 - 2015

Proses Uygulamaları, Undergraduate, 2013 - 2014, 2012 - 2013

Et ve Su Ürünleri İşleme Teknolojisi, Undergraduate, 2013 - 2014, 2012 - 2013

Technology of Meat Processing and Improving Meat Quality, Postgraduate, 2013 - 2014

Poultry Meat Processing, Postgraduate, 2012 - 2013

Supervised Theses

Benli H., Isıl işlem görmüş sucuk üretiminde, kanatlı eti kullanımının ve depolamanın biyojen amin ve hidroksimetilfurfural oluşumu üzerine etkisi, Postgraduate, H.CAN(Student), 2023

BENLİ H., Adana İli'nde Üretilen Bazı Sucuklarda ELISA ve Gerçek Zamanlı PCR Teknikleri Kullanılarak Tavuk Eti Varlığının İncelenmesi ve Sucukların Bazı Fizikokimyasal Özelliklerinin Araştırılması, Postgraduate, E.Barutçu(Student), 2018

BENLİ H., Farklı Et Yumuşatma Tekniklerinin, Dana Karkaslarından Elde Edilen Musculus transversus abdominis (Karnın Enine Kası) Kaslarının Bazı Kalite Kriterlerine Etkisi, Postgraduate, L.Alp(Student), 2017

Jury Memberships

Post Graduate, Tez Savunma Jürisi, Çukurova Üniversitesi, August, 2017

Doctorate, Tez Savunma Jürisi, Çukurova Üniversitesi, April, 2017

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Incorporating bay leaf extract (*Laurus nobilis* L.) and determining the quality attributes of Turkish fermented sausage (sucuk)**
BENLİ H., Şahin P., AĞÇAM E.
Food Science and Nutrition, 2024 (SCI-Expanded)
- II. **Consumer perception of marbling and beef quality during purchase and consumer preferences for degree of doneness**
Benli H., Yildiz D.
ANIMAL BIOSCIENCE, vol.36, no.8, pp.1274-1284, 2023 (SCI-Expanded)
- III. **Effect of different litter materials on growth performance, the gait score and footpad dermatitis, carcass parameters, meat quality, and microbial load of litter in broiler chickens**
Durmuş M., Kurşun K., Polat Açık İ., Kutay H., Kutlu H. R., Baylan M., Benli H.
POULTRY SCIENCE, vol.102, no.7, pp.1-9, 2023 (SCI-Expanded)
- IV. **Sequential use of real-time polymerase chain reaction and enzyme-linked immunosorbent assay techniques verifies adulteration of fermented sausages with chicken meat.**
Benli H., Barutcu E.
Animal bioscience, vol.34, no.12, pp.1995-2002, 2021 (SCI-Expanded)
- V. **Effects of traditional tenderization treatments on Transversus abdominis muscles obtained from Holstein carcasses**
Benli H., Tokgöz L. A.
South African Journal Of Animal Science, vol.51, no.6, pp.715-722, 2021 (SCI-Expanded)
- VI. **Consumer Attitudes Toward Storing and Thawing Chicken and Effects of the Common Thawing Practices on Some Quality Characteristics of Frozen Chicken**
BENLİ H.
ASIAN-AUSTRALASIAN JOURNAL OF ANIMAL SCIENCES, vol.29, no.1, pp.100-108, 2016 (SCI-Expanded)
- VII. **Evaluation of Antimicrobial Activities of Sequential Spray Applications of Decontamination Treatments on Chicken Carcasses**
Benli H., Sanchez-Plata M. X., Ilhak O. I., NUNEZ DE GONZALEZ M. T., Keeton J. T.
ASIAN-AUSTRALASIAN JOURNAL OF ANIMAL SCIENCES, vol.28, no.3, pp.405-410, 2015 (SCI-Expanded)
- VIII. **Effects of Rinsing on Residue Level of Chlorpyrifos Ethyl, Acetamiprid and Penconazole in Grapes**
AKYILDIZ A., AĞÇAM E., GURKAN S., CETINKAYA B., KARACA E., BENLİ H.
JOURNAL OF AGRICULTURAL SCIENCES-TARIM BİLİMLERİ DERGİSİ, vol.20, no.2, pp.112-119, 2014 (SCI-Expanded)

- IX. APPLICATION OF ACIDIC CALCIUM SULFATE AND epsilon-POLYLYSINE TO PRE-RIGOR BEEF ROUNDS FOR REDUCTION OF PATHOGENS**
NJONGMETA N. L. A., BENLİ H., DUNKLEY K. D., DUNKLEYO C. S., MILLER D. R., ANDERSON R. C., O'BRYAN C. A., Keeton J. T., NISBET D. J., CRANDALL P. G., et al.
JOURNAL OF FOOD SAFETY, vol.31, no.3, pp.395-400, 2011 (SCI-Expanded)
- X. Efficacy of epsilon-Polylysine, Lauric Arginate, or Acidic Calcium Sulfate Applied Sequentially for Salmonella Reduction on Membrane Filters and Chicken Carcasses**
BENLİ H., Sanchez-Plata M. X., Keeton J. T.
JOURNAL OF FOOD PROTECTION, vol.74, no.5, pp.743-750, 2011 (SCI-Expanded)
- XI. Biomechanical and microbiological changes in natural hog casings treated with ozone**
Benli H., Hafley B. S., Keeton J. T., Lucia L. M., Cabrera-Diaz E., Acuff G. R.
MEAT SCIENCE, vol.79, no.1, pp.155-162, 2008 (SCI-Expanded)
- XII. Changes in Color and Total Phenolic Content of Different Cultivars of Persimmon during Dehydration**
AKYILDIZ A., Zorlugenc F. K., BENLİ H., Aksay S., FENERCİOĞLU H.
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.4, no.7, 2008 (SCI-Expanded)
- XIII. Determination of changes in some characteristics of persimmon during dehydration at different temperatures**
Akyildiz A., Aksay S., Benli H., Kiroglu F., Fenercioglu H.
JOURNAL OF FOOD ENGINEERING, vol.65, no.1, pp.95-99, 2004 (SCI-Expanded)

Articles Published in Other Journals

- I. The Effects of Microencapsulated L. rhamnosus and Storage on Biogenic Amine Amount of Sucuk**
ÜNAL TURHAN E., ERGİNKAYA Z., BENLİ H., AKIN M. B., AĞÇAM E.
GIDA, vol.44, no.5, pp.819-825, 2019 (Peer-Reviewed Journal)
- II. THE EFFECTS OF MICROENCAPSULATED L. RHAMNOSUS AND STORAGE ON BIOGENIC AMINE AMOUNT OF SUCUK**
ÜNAL TURHAN E., ERGİNKAYA Z., BENLİ H., AKIN M. B., AĞÇAM E.
GIDA, vol.44, no.5, pp.819-825, 2019 (Peer-Reviewed Journal)
- III. Some Chemical Characteristics of Sucuk and Salami Samples Available at Retail in Adana**
BENLİ H.
TURKISH JOURNAL OF AGRICULTURE: FOOD SCIENCE AND TECHNOLOGY, vol.5, no.11, pp.1307-1311, 2017 (Peer-Reviewed Journal)
- IV. Konserve Nar Kalitesi Üzerine Dolgu Sıvısı ve Depolama Koşullarının Etkileri**
BENLİ H., FENERCİOĞLU H.
Gıda, vol.30, no.1, pp.49-54, 2005 (Peer-Reviewed Journal)

Books

- I. Bir Güvenlik Sorunsalı Olarak Gıda Güvenliği**
BENLİ H., ERTEN H.
in: Güvenliği Yeniden Okumak, ARIKAN HARUN, GÖK ALİ, Editor, Yetkin Yayınları, pp.451-473, 2024
- II. Continuing Controversies Regarding Human Health Concerns from Nitrite and Nitrate Consumption in the Diet**
BENLİ H.
in: Health and Safety Aspects of Food Processing Technologies, Abdul Malik, Zerrin Erginkaya, Hüseyin Erten, Editor, Springer, Cham, Basel, pp.501-511, 2019
- III. Continuing Controversies Regarding Human Health Concerns from Nitrite and Nitrate Consumption**

in Diet

BENLİ H.

in: Health and Safety Aspects of Food Processing Technologies, Abdul Malik, Zerrin Erginkaya, Hüseyin Erten, Editor, Springer, Cham, pp.501-511, 2019

IV. Surface Decontamination Treatments for Improving the Safety of Meat and Poultry

BENLİ H.

in: Food Processing: Strategies for Quality Assessment, Malik A., Erginkaya Z., Ahmad S., Erten H. , Editor, Springer, New York, New York, pp.155-174, 2014

V. Carbohydrates

KEETON J. T., BENLİ H., CLAFLIN A. E.

in: Handbook of Muscle Foods Analysis, LEO M.L. NOLLET, FIDEL TOLDRÁ, Editor, CRC Press, pp.263-279, 2008

Refereed Congress / Symposium Publications in Proceedings

- I. Vakum Ambalajda Satılan Sucukların Geleneksel Sucuk Üretim Teknolojisi Yönünden İncelenmesi ve Tüketiciye Yönelik Etik Kaygılar**
BENLİ H.
TARGET 4. Uluslararası Tarım ve Gıda Etiği Kongresi, Ankara, Turkey, 16 - 17 November 2023
- II. Importance of processing steps for surimi quality**
BENLİ H.
5th International Cukurova Agriculture and Veterinary Congress, Adana, Turkey, 21 - 23 July 2023, pp.139
- III. Kahramanmaraş İlinde Coğrafi İşaret Potansiyeline Sahip Bazı Gıdalar**
Gök S., BENLİ H., GÜZELER N.
International Aegean Conferences on Innovation Technologies & Engineering-VII, İzmir, Turkey, 26 - 27 April 2023, pp.246-261
- IV. Nitrosamines in Meat and Meat Products**
BENLİ H.
7th International Mediterranean Science and Engineering Congress (IMSEC 2022), Alanya, Turkey, 24 - 26 October 2022, pp.469
- V. Importance of heterocyclic amines in meat and meat products**
BENLİ H., Koyuncu H. C.
5th International Eurasian Conference on Biological and Chemical Sciences (EurasianBioChem 2022), Ankara, Turkey, 23 - 25 November 2022, pp.329
- VI. Biogenic Amines in Meat and Meat Products**
BENLİ H., ALSAIQALI A. I.
5. International Mediterranean Science and Engineering Congress (IMSEC 2020), Alanya, Turkey, 21 - 23 October 2020, pp.598
- VII. Effects of added sugar content and fermentation on some properties of fermented sucuk**
BENLİ H., POLAT S.
3. International Eurasian Conference on Biological and Chemical Sciences, Ankara, Turkey, 19 - 20 March 2020, pp.512
- VIII. Et Üretim Yan Ürünü Olan Kemik İliğinin Özellikleri**
BENLİ H., PÜRÇÜKLÜ P.
3rd International Mediterranean Science and Engineering Congress(IMSEC 2018), 24 - 26 October 2018
- IX. Adana İli Kentsel Alanda Tüketicilerin Satın Alma Kararına Taze Piliç Eti Kalitesi Algısının Etkileri**
BENLİ H.
3rd International Mediterranean Science and Engineering Congress(IMSEC 2018), 24 - 26 October 2018
- X. Effects of Ultrasound Treatments on Some Quality Characteristics of Marinated Chicken Breast Meats**
BENLİ H.
2nd International Mediterranean Science and Engineering Congress (IMSEC 2017), Adana, Turkey, 25 - 27 October

2017, pp.275

- XI. **Toxic Effects of Biopesticides Used In Organic Farming and Their Residues in Foods**
PİNER BENLİ P., BENLİ H.
1st International Mediterranean Science and Engineering Congress (IMSEC 2016), Adana, Turkey, 26 - 28 October 2016, pp.1-2
- XII. **Poultry meat quality in relation to consumers**
BENLİ H.
International Conference on Natural Science and Engineering (ICNAS'16), Kilis, Turkey, 19 - 20 March 2016, pp.85
- XIII. **İşlenmiş Et Ürünlerinde Nitrat ve Nitrit Kullanımının İnsan Beslenmesindeki Yeri Olası Olumlu ve Olumsuz Etkileri**
KÜÇÜK A., BENLİ H.
9. Gıda Mühendisliği Kongresi, Turkey, 12 - 14 November 2015
- XIV. **Tavukçuluk Yan Ürünleri**
AKSUN E. T., BENLİ H.
9. Gıda Mühendisliği Kongresi, Turkey, 12 - 14 November 2015
- XV. **Et Tür Tayini Yöntemlerinden ELISA ve REAL TIME PCR Tekniklerinin Karşılaştırılması**
BARUTÇU E., BENLİ H.
9. Gıda Mühendisliği Kongresi, Turkey, 12 - 14 November 2015
- XVI. **Geleneksel Gıdaların Geleceğe Taşınması Türkiye Ziraat Mühendisliği**
ERGİNKAYA Z., Güven M., AKYILDIZ A., BENLİ H.
VII. Teknik Kongresi, Turkey, 12 - 16 May 2015
- XVII. **Türk usulü marine edilmiş piliç göğüs etlerinin bazı kalite kriterlerine marinyasyon tekniklerinin ve süresinin etkisi**
BENLİ H., AĞÇAM E., Geçgel D., Küçük A., Sıpcık D. P., Kardeş İ., Ak M., Kayran Ö., Emir S., Korhan V.
4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2015, pp.1079-1082
- XVIII. **Geleneksel Gıdaların Geleceğe Taşınması. Türkiye Ziraat Mühendisliği VII. Teknik Kongresi, Bildiriler Kitabı**
ERGİNKAYA Z., AKYILDIZ A., GÜVEN M., BENLİ H.
Türkiye Ziraat Mühendisliği VII. Teknik Kongresi, Ankara, Turkey, 12 - 16 January 2015, vol.2, pp.1296-1311
- XIX. **Geleneksel gıdaların geleceğe taşınması**
GÜVEN M., AKYILDIZ A., BENLİ H., ERGİNKAYA Z., GÜNEŞ E.
Türkiye Ziraat Mühendisliği VIII. Teknik Kongresi, Ankara, Turkey, 12 - 16 January 2015, pp.1296-1311
- XX. **Sığır karkaslarında sınıflandırma sistemleri ve sınıflandırmada kullanılan güncel enstrümental teknikler**
BENLİ H., Geçgel D., Küçük A.
3. Et Ürünleri Çalıştayı ?Et Ürünleri Üretiminde İnavasyon?, Tokat, Turkey, 16 - 17 October 2014, pp.82-83
- XXI. **Climate change, insects and food sources**
BENLİ H.
Effects of Climate Change on Insects Workshop, İstanbul, Turkey, 29 - 31 January 2014, pp.5
- XXII. **Kanatlı Karkaslarının Yüzey Dekontaminasyonunda Kullanılan Yöntemler**
BENLİ H.
II. Et Ürünleri Çalıştayı ?İşlenmiş Kanatlı Eti Ürünleri?, Manisa, Turkey, 6 - 07 December 2012, pp.180-183
- XXIII. **Piliç karkaslarına ardışık dekontaminasyon çözeltilerinin uygulanması ile Salmonella kontaminasyonunun azaltılması**
BENLİ H., Sanchez-Plata M. X., Keeton J. T.
7. Gıda Mühendisliği Kongresi, Ankara, Turkey, 24 - 26 November 2011, pp.39
- XXIV. **Effectiveness of Various Combinations of Acidified Calcium Sulfate epsilon-Polylysine and Lauramide Arginine Ethyl Ester for Decontamination of Salmonella spp on Poultry Carcasses**
BENLİ H., GOMES C., KAKANI G., CHMIELEWSKI G., SANCHEZ M., KEETON J.
Institute of Food Technologists Annual Meeting & Food Expo, NEW ORLEANS, United States Of America, 28 June - 01 July 2008, pp.106

- XXV. **Effectiveness of various combinations of acidified calcium sulfate, L-polylysine and lauramide arginine ethyl ester for decontamination of Salmonella spp. on poultry carcasses**
BENLİ H., Gomes C., Kakani G., Chmielewski G., Sanchez-Plata M. X., Keeton J. T.
Institute of Food Technologists Annual Meeting & Food Expo, New Orleans, United States Of America, 28 June - 01 July 2008, pp.106
- XXVI. **Effects of ozonation on strength and color of natural hog casing**
BENLİ H., Hafley B. S., Keeton J. T., Acuff G. R.
International Congress of Meat Science and Technology, Baltimore, United States Of America, 7 - 12 August 2005, pp.1142-1149
- XXVII. **Kabin Tipi ve Güneşli Kurutucuda Kayısının Kuruma Davranışı ve Kalite Parametrelerinin İncelenmesi**
AKYILDIZ A., AKSAY S., BENLİ H., KIROĞLU ZORLUGENÇ F., FENERCİOĞLU H., SOYSAL Y., ÖZTEKİN M. S.
3. GAP Tarım Kongresi, Şanlıurfa, Turkey, 2 - 03 November 2003, pp.95-100
- XXVIII. **Ereğlide Yetiştirilen Beyaz Kirazların Reçel ve Marmelata İşlenmeye Uygunluklarının Belirlenmesi Üzerinde Bir Araştırma**
DİDİN M., KAYA C., BENLİ H., BOZDOĞAN KONUŞKAN D.
7. Gıda Kongresi, Ankara, Turkey, 22 - 24 May 2002, pp.511

Supported Projects

- BENLİ H., Tetik Ö., Project Supported by Higher Education Institutions, Menenğikten Elde Edilen Doğal Antioksidan Ekstraktının Fermente Sucuğa İlavesinin Bazı Kalite Özellikleri ve Biyojen Amin Oluşumu Üzerine Etkisi, 2019 - 2021
- BENLİ H., Pürçüklü P., Project Supported by Higher Education Institutions, Doğal Bir Antioksidan Olarak Defne Yaprağı Ekstraktının Fermente Sucuğa İlave Edilmesinin Bazı Kalite Özellikleri ve Biyojen Amin İçeriği Üzerine Etkisi, 2019 - 2021
- BENLİ H., Geçgel D., Project Supported by Higher Education Institutions, Adana İlindeki Tüketicilerin Sığır Eti Satın Alma Tercihlerinde Kullandıkları Kriterlerin Tespiti ve Bazı Kalite Ölçütleriyle İlişkilerinin Belirlenmesi, 2016 - 2020
- PİNER BENLİ P., BENLİ H., Project Supported by Higher Education Institutions, Toxic Effects of Biopesticides Used In Organic Farming and Their Residues in Foods, 2016 - 2017
- BENLİ H., Project Supported by Higher Education Institutions, Yayın Teşvik Desteği - Consumer Attitudes Toward Storing and Thawing Chicken and Effects of the Common Thawing Practices on Some Quality Characteristics of Frozen Chicken, 2016 - 2017
- BENLİ H., Project Supported by Higher Education Institutions, Evaluation of Antimicrobial Activities of Sequential Spray Applications of Decontamination Treatments on Chicken Carcasses, 2016 - 2017
- BENLİ H., TOKGÖZ L. A., Project Supported by Higher Education Institutions, Farklı Et Yumuşatma Tekniklerinin Dana Karkaslarından Elde Edilen Musculus transversus abdominis (Karnın enine kası) Kaslarının Bazı Kalite Kriterlerine Etkisi, 2016 - 2017
- BENLİ H., AKYILDIZ A., AĞÇAM E., POLAT S., Project Supported by Higher Education Institutions, Gıda Bilimi ve Teknolojisinde Son Gelişmeler Çalıştayı, 2015 - 2016
- BENLİ H., Project Supported by Higher Education Institutions, Surface Decontamination Treatments for Improving the Safety of Meat and Poultry, 2015 - 2016
- BENLİ H., Other International Funding Programs, Reduction of Escherichia coli O157:H7 and Salmonella Typhimurium on Beef Round Surfaces and in Ground Beef Using a Sequential Spray Application of Epsilon-Polylysine or Lauric Arginate Followed by Acidic Calcium Sulfat, 2007 - 2008
- BENLİ H., Other International Funding Programs, Ozonation as an Antimicrobial Treatment for Natural Casing, 2004 - 2005

Activities in Scientific Journals

International Journal of Nutrition and Food Sciences, Committee Member, 2014 - Continues

Journal of Food and Nutrition Sciences, Committee Member, 2014 - Continues
Journal of Food and Nutrition Research, Committee Member, 2014 - Continues

Memberships / Tasks in Scientific Organizations

Gıda Mühendisleri Odası, Member, 2011 - Continues
Gamma Sigma Delta, Member, 2004 - Continues
Institute of Food Technologists, Member, 2003 - Continues
American Meat Science Association, Member, 2003 - Continues

Scientific Refereeing

Polish Journal of Food and Nutrition Sciences, SCI Journal, July 2015
Journal of Food Protection, SCI Journal, June 2015
Journal of Food and Nutrition Sciences, Other Indexed Journal, January 2015
Journal of the Science of Food and Agriculture, SCI Journal, December 2014
Tekirdağ Ziraat Fakültesi Dergisi , National Scientific Refreed Journal, November 2014
Avrupa Bilim ve Teknoloji Dergisi, Other Indexed Journal, November 2014
CyTA - Journal of Food, SCI Journal, November 2014
American Journal of Food Science and Technology, Other Indexed Journal, October 2014
International Journal of Nutrition and Food Sciences, Other Indexed Journal, September 2014
Asian-Australasian Journal of Animal Science, SCI Journal, August 2014
Journal of Food and Nutrition Research, Other Indexed Journal, August 2014
Food and Nutrition Sciences, Other Indexed Journal, December 2013
Celal Bayar Üniversitesi Fen Bilimleri Dergisi, Other Journals, April 2013

Metrics

Publication: 51
Citation (WoS): 72
Citation (Scopus): 77
H-Index (WoS): 5
H-Index (Scopus): 5

Congress and Symposium Activities

Türkiye Ziraat Mühendisliği VIII. Teknik Kongresi / Geleneksel Gıdaların Geleceğe Taşınması, Attendee, Ankara, Turkey, 2015
Effects of Climate Change on Insects / Climate Change, Insects and Food Sources, Attendee, İstanbul, Turkey, 2014
3. Et Ürünleri Çalıştayı -Et Ürünleri Üretiminde İnavasyon - / Sığır Karkaslarında Sınıflandırma Sistemleri ve Sınıflandırmada Kullanılan Güncel Enstrümental Teknikler, Attendee, Tokat, Turkey, 2014
Effects of Climate Change on Insects, Invited Speaker, İstanbul, Turkey, 2014
4. Geleneksel Gıdalar Sempozyumu / Türk Usulü Marine Edilmiş Piliç Göğüs Etlerinin Bazı Kalite Kriterlerine Marinyasyon Tekniklerinin ve Süresinin Etkisi, Attendee, Adana, Turkey, 2014
Erasmus Congress and Exhibition, Attendee, Poznan, Poland, 2013
II. Et Ürünleri Çalıştayı - İşlenmiş Kanatlı Eti Ürünleri - / Kanatlı Karkaslarının Yüzey Dekontaminasyonunda Kullanılan Yöntemler, Attendee, Manisa, Turkey, 2012
7. Gıda Mühendisliği Kongresi / Piliç Karkaslarına Ardışık Dekontaminasyon Çözeltilerinin Uygulanması ile Salmonella

Kontaminasyonunun Azaltılması, Attendee, Ankara, Turkey, 2011

World Conference on Oilseed Processing, Fats and Oils Processing, Biofuels and Applications, Session Moderator, İzmir, Turkey, 2011

Institute of Food Technologists Annual Meeting & Food Expo / Effectiveness of Various Combinations of Acidified Calcium Sulfate, Epsilon-polylysine and Lauramide Arginine Ethyl Ester for Decontamination of Salmonella spp. on Poultry Carcasses, Attendee, New Orleans, United States Of America, 2008

International Congress of Meat Science and Technology / Effects of Ozonation on Strength and Color of Natural Hog Casing, Attendee, Baltimore, United States Of America, 2005

3. GAP Tarım Kongresi / Kabin Tipi ve Güneşli Kurutucuda Kayısının Kuruma Davranışı ve Kalite Parametrelerinin İncelenmesi, Attendee, Şanlıurfa, Turkey, 2003

Scholarships

Lisansüstü Eğitim Bursu, YOK, 2003 - Continues

Awards

BENLİ H., Graduate Student Paper Competition, IFT Muscle Foods Division, July 2008

BENLİ H., Intercollegiate Faculty of Food Science and Technology Travel Award, Texas A&M University, June 2008

BENLİ H., FSTC Academic Excellence Scholarship Award, Texas A&M University, July 2007

BENLİ H., FSTC Academic Excellence Scholarship Award, Texas A&M University, June 2006

BENLİ H., Intercollegiate Faculty of Food Science and Technology Travel Award, Texas A&M University, June 2005

BENLİ H., Ziraat Fakültesi İkinciliği Mezuniyet Başarı Ödülü, Çukurova Üniversitesi, June 1997

BENLİ H., Bölüm Birinciliği Mezuniyet Başarı Ödülü, Çukurova Üniversitesi, June 1997

Non Academic Experience

Sasu Su ve Tarım Ürünleri Gıda Tekstil Sanayi Tic. A.Ş.