

## Res. Asst. CENNET PELİN BOYACI GÜNDÜZ

### Personal Information

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### International Researcher IDs

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Publons / Web Of Science ResearcherID: Y-9578-2019

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### Education Information

Doctorate, Cukurova University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2013 - Continues

Postgraduate, Akdeniz University, Institute Of Science, Gıda Mühendisliği, Turkey 2010 - 2012

Undergraduate, Ege University, Faculty Of Engineering, Gıda Mühendisliği, Turkey 2006 - 2010

### Foreign Languages

English, C1 Advanced

### Dissertations

Postgraduate, Küçük Çocuk Beslenmesinde Kullanılan Bazı Ek Gıdalardan Kaynaklanan Akrilamid Maruziyetinin Belirlenmesi, Akdeniz University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2012

### Research Areas

Food Engineering, Food Science, Food Toxicology, Food Technology, Food Biotechnology, Engineering and Technology

### Academic Titles / Tasks

Research Assistant, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, 2013 - Continues

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

- I. **Yeast biodiversity in chickpea sourdoughs and comparison of the microbiological and chemical characteristics of the spontaneous chickpea fermentations**  
BOYACI GÜNDÜZ C. P., ERTEN H.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.4, 2022 (SCI-Expanded)
- II. **Predominant yeasts in the sourdoughs collected from some parts of Turkey**  
Boyaci-Gunduz C. P., ERTEN H.  
YEAST, vol.37, pp.449-466, 2020 (SCI-Expanded)

- III. **Acrylamide Contents of Commonly Consumed Bread Types in Turkey**  
Gunduz C. P., CENGİZ M. F.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.18, no.4, pp.833-841, 2015 (SCI-Expanded)
- IV. **Importance of Yeasts and Lactic Acid Bacteria in Food Processing**  
ERTEN H., AĞIRMAN B., BOYACI GÜNDÜZ C. P., ÇARŞANBA E., Sert S., Bircan S., Tanguler H.  
FOOD PROCESSING: STRATEGIES FOR QUALITY ASSESSMENT, pp.350-377, 2014 (SCI-Expanded)

### Articles Published in Other Journals

- I. **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)
- II. **Acrylamide Contents Of Some Commercial Crackers, Biscuits And Baby Biscuits**  
BOYACI GÜNDÜZ C. P., BİLGİN A. K., CENGİZ M. F.  
ACADEMIC FOOD JOURNAL, vol.15, pp.1-7, 2017 (Peer-Reviewed Journal)
- III. **Gıdalarda Akrilamid Risk Değerlendirme Çalışmaları**  
BOYACI GÜNDÜZ C. P., CENGİZ M. F.  
GIDA, vol.37, no.5, pp.287-294, 2012 (Peer-Reviewed Journal)
- IV. **Gıdalarda Akrilamid Risk Değerlendirme Çalışmaları**  
BOYACI GÜNDÜZ C. P., CENGİZ M. F.  
GIDA, vol.37, pp.287-294, 2012 (Peer-Reviewed Journal)

### Books & Book Chapters

- 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. **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, Malik A., Erginkaya Z., Erten H., Editor, Springer, pp.51-93, 2019
- III. **Regional fermented vegetables and fruits in Europe**  
ERTEN H., AĞIRMAN B., BOYACI GÜNDÜZ C. P., Ghorbal A. B.  
in: Lactic Acid Fermentation of fruits and vegetables, Paramithiotis, S, Editor, Crc Press, Boca Raton, pp.205-235, 2017
- IV. **Fermentation, Pickling, and Turkish Table Olives**  
ERTEN H., BOYACI GÜNDÜZ C. P., AĞIRMAN B., CABAROĞLU T.  
in: Handbook of Vegetable Preservation and Processing, HUI Y. H., ÖZGÜL EVRANUZ E., BİNGÖL G., ERTEN H., JARAMILLO-FLORES M. E., Editor, Crc Press Taylor&Francis Group Science Publishers, Boca Raton, pp.209-224, 2016
- V. **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, Y.H. Hui, E.O. Evranuz, H. Erten, G. Bingöl, M.E.J. Flores, Editor, CRC PRESS, Boca Raton, pp.209-230, 2015
- VI. **Importance of Yeasts and Lactic Acid Bacteria in Food Processing**  
ERTEN H., AĞIRMAN B., BOYACI GÜNDÜZ C. P., Çarşanba E., Sert S., Bircan S., Tanguler H.  
in: Food Processing: Strategies for Quality Assessment, Malik, A., Z. Erginkaya, S. Ahmad, H. Erten, Editor, Springer,

New York, pp.351-378, 2014

**VII. Importance of Yeasts and Lactic Acid Bacteria in Food Processing**

ERTEN H., AĞIRMAN B., BOYACI GÜNDÜZ C. P., ÇARŞANBA E., SERT S., SEZGİ B., TANGÜLER H.

in: Food Processing Strategies for Quality Assessment A Broad Perspective, Abdul Malik, Zerrin Erginkaya, Saghir Ahmad, Hüseyin Erten, Editor, Springer Science+Business Media, pp.351-378, 2014

**Refereed Congress / Symposium Publications in Proceedings**

- I. **Predominant Yeasts in the Sourdoughs Collected from Different Parts of Turkey**  
BOYACI GÜNDÜZ C. P., ERTEN H.  
ISSY35 - The 35th International Specialised Symposium on Yeasts, Antalya, Turkey, 21 - 25 October 2019
- II. **Application of Foodomics in Food Science and Technology.**  
BOYACI GÜNDÜZ C. P.  
Annual Meeting of the Society for Industrial Microbiology and Biotechnology, Washington, Kiribati, 21 - 24 July 2019
- III. **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 & Design, Antalya, Turkey, 26 - 28 October 2016, pp.100
- IV. **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 & Design, Antalya, Turkey, 26 - 28 October 2016, pp.91
- V. **A study on the production of powder şalgam**  
BOYACI GÜNDÜZ C. P., AĞIRMAN B., ERTEN H.  
2nd Congress on Food Structure & Design, Antalya, Turkey, 26 - 28 October 2016, pp.86
- VI. **Siyah Havuç Suyundan Su Kefiri Benzeri İçecek Üretimi**  
BOYACI GÜNDÜZ C. P., AĞIRMAN B., ERTEN H.  
12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.490
- VII. **Adana Piyasasından Toplanan Biralaraın Bileşimi Üzerine Bir Araştırma**  
ERTEN H., AĞIRMAN B., BOYACI GÜNDÜZ C. P., CABAROĞLU T.  
12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.476
- VIII. **Yeasts in sourdough and chickpea fermentations**  
BOYACI GÜNDÜZ C. P., AĞIRMAN B., ERTEN H.  
14th International Congress on Yeasts, Awaji Adası, Japan, 11 - 15 September 2016, pp.237
- IX. **Yeasts Microbiota of Naturally fermented Black Olives Made From Cv. Gemlik Grown in Various Districts of Turkey**  
ERTEN H., Leventdurur S., AĞIRMAN B., BOYACI GÜNDÜZ C. P., Ghorbal A. B.  
ISSY 32, Perugia, Italy, 13 - 17 September 2015, pp.29
- X. **Yeasts Microbiota of Naturally Fermented Black Olives Made From Cv. Gemlik Grown in Various Districts of Turkey**  
ERTEN H., Leventdurur S., Ghorbal A. B., AĞIRMAN B., BOYACI GÜNDÜZ C. P.  
32th International Specialized Symposium on Yeasts, Perugia, Italy, 13 - 17 September 2015, pp.29
- XI. **The influence of different yeast inoculum levels on the quality of cider. ISSY 31, 31st International Specialised Symposium on Yeast**  
ERTEN H., Tangüler H., AĞIRMAN B., BOYACI GÜNDÜZ C. P., CABAROĞLU T.  
ISSY 31, Vipava, Slovenia, 9 - 12 October 2014, pp.1
- XII. **Microbiological and physicochemical changes during the different ripening stages of cv. Gemlik for the production of naturally fermented black olives**  
ERTEN H., Bircan S., Sert S., AĞIRMAN B., BOYACI GÜNDÜZ C. P.

- Food Micro, Nantes, France, 1 - 04 September 2014, pp.192
- XIII. **Microbiological and Physicochemical Changes During the Different Ripening Stages of cv. Gemlik For the Production of Naturally Fermented Black Olives**  
ERTEN H., AĞIRMAN B., BOYACI GÜNDÜZ C. P., Sert S., Bircan S.  
FoodMicro 2014, Nantes, France, 1 - 03 September 2014, pp.192
- XIV. **The Influence of Different Yeast Inoculum Levels on The Quality of Cider**  
ERTEN H., AĞIRMAN B., BOYACI GÜNDÜZ C. P., CABAROĞLU T.  
31th International Specialized Symposium on Yeasts, Vipava, Slovenia, 9 - 12 August 2014, pp.109
- XV. **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
- XVI. **Şalgam (Shalgam): A Traditional Turkish Lactic Acid Fermented Beverage**  
ERTEN H., AĞIRMAN B., BOYACI GÜNDÜZ C. P., Tanguler H., Sert S., Bircan S., CABAROĞLU T.  
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Ohrid-Struga, Macedonia, 24 - 26 October 2013, pp.275
- XVII. **Evaluation of Traditional Production of Bulgur**  
BOYACI GÜNDÜZ C. P., ERTEN H., Kelebek H., Özer S., Kola O., Çetin A.  
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Ohrid-Struga, Macedonia, 24 - 26 October 2013, pp.46
- XVIII. **Yufka: A Traditional Bread Type in Turkey**  
BOYACI GÜNDÜZ C. P., ÖZER M. S., KOLA O., KELEBEK H., ÇETİN A. E., Uçar B., Dıblan S.  
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Ohrid-Struga, Macedonia, 24 - 26 October 2013, pp.266
- XIX. **Boza: One of the Oldest Turkish Beverages**  
KOLA O., ÇETİN A. E., ÖZER M. S., BOYACI GÜNDÜZ C. P., Uçar B., Oruç M., KELEBEK H.  
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Ohrid-Struga, Macedonia, 24 - 26 October 2013, pp.275
- XX. **Phenolic Composition and Antioxidant Properties Of Shalgam: Traditional Beverage From Southern Turkey's Cities**  
KELEBEK H., ÇETİN A. E., ÖZER M. S., KOLA O., Uçar B., BOYACI GÜNDÜZ C. P., Karabıyık M., SELLİ S.  
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Ohrid-Struga, Macedonia, 24 - 26 October 2013, pp.551
- XXI. **Thermal Degradation of Chlorpyrifos-Ethyl in Tomato Homogenate**  
CENGİZ M. F., Bilgin A. K., BOYACI GÜNDÜZ C. P.  
Eurofoodchem XVII, İstanbul, Turkey, 7 - 10 May 2013, pp.450
- XXII. **Acrylamide Contents Of Commercial Baby Biscuits**  
CENGİZ M. F., BOYACI GÜNDÜZ C. P.  
Eurofoodchem XVII, İstanbul, Turkey, 7 - 10 May 2013, pp.418
- XXIII. **Akrilamidin Diyet Maruziyetinin Değerlendirilmesi**  
BOYACI GÜNDÜZ C. P., CENGİZ M. F.  
3. Gıda Güvenliği Kongresi, İstanbul, Turkey, 3 - 04 May 2012, pp.63
- XXIV. **Dietary Exposure Assessment of Pesticide Residues in Food**  
CENGİZ M. F., Certel M., BOYACI GÜNDÜZ C. P.  
International Food, Agricultural and Gastronomy Congress, Antalya, Turkey, 15 - 19 February 2012, pp.229
- XXV. **Sera Klimatik Koşullarındaki Değişimin Gıdalardaki Pestisit Kalıntı Düzeylerine Etkileri**  
CENGİZ M. F., Certel M., BOYACI GÜNDÜZ C. P.  
7.Gıda Mühendisliği Kongresi, Ankara, Turkey, 24 - 26 November 2011, pp.150
- XXVI. **Effectiveness of the post-harvest culinary application on the reduction of pesticide residues**  
CENGİZ M. F., Certel M., BOYACI GÜNDÜZ C. P.  
The International Food Congress Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011, pp.461
- XXVII. **Recent developments on the analyse of acrylamide in complex food matrices**

CENGİZ M. F., Certel M., BOYACI GÜNDÜZ C. P.

The International Food Congress Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011, pp.558

**XXVIII. Arsenic contamination in food products**

CENGİZ M. F., Certel M., BOYACI GÜNDÜZ C. P.

The International Food Congress Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011, pp.460

**XXIX. New methods for the analysis of melamine in foods**

CENGİZ M. F., Certel M., BOYACI GÜNDÜZ C. P.

The International Food Congress Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011, pp.559

**XXX. Gıdalarda Isıl İşlem Uygulamalarının Tarım İlacı Kalıntılarına Etkileri**

CENGİZ M. F., Şık B., Certel M., BOYACI GÜNDÜZ C. P.

2.Gıda Güvenliği Kongresi, İstanbul, Turkey, 9 - 10 December 2010, pp.11

## Supported Projects

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., BOYACI GÜNDÜZ C. P., Project Supported by Higher Education Institutions, Gıda Mühendisliği Bölümü Endüstriyel Mikrobiyoloji Laboratuvarında Bulunan Çalkalayıcı(IKA KS501) Bakım ve Onarımı, 2017 - 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

## Scientific Refereeing

International Journal of Food Properties, SCI Journal, May 2014

## Metrics

Publication: 45

Citation (WoS): 24

Citation (Scopus): 16

H-Index (WoS): 3

H-Index (Scopus): 2

## Scholarships

BİDEB, Bilim İnsanı Destekleme 2211-Yurt İçi Doktora Bursu, TUBİTAK, 2012 - Continues

BİDEB, Bilim İnsanı Destekleme 2210-Yurt İçi Yüksek Lisans Bursu, TUBİTAK, 2010 - Continues