

Assoc. Prof. NENE MELTEM KEKLİK

Personal Information

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International Researcher IDs

ORCID: 0000-0002-8421-6284

Publons / Web Of Science ResearcherID: AAC-9707-2019

Yoksis Researcher ID: 59250

Education Information

Doctorate, Pennsylvania State University, College of Agricultural Sciences / College of Engineering, Agricultural And Biological Engineering, United States Of America 2006 - 2009

Postgraduate, Gaziantep University, Institute Of Science, Gıda Mühendisliği (YI) (Tezli), Turkey 2003 - 2006

Undergraduate, Gaziantep University, Faculty Of Engineering, Department Of Food Engineering (English), Turkey 1998 - 2003

Foreign Languages

English, C2 Mastery

Dissertations

Doctorate, Decontamination of Poultry Products By Pulsed UV-Light, Pennsylvania State University, Agricultural And Biological Engineering, 2009

Postgraduate, Effect of High Hydrostatic Pressure on Aflatoxin Content in Dried Red Pepper, Gaziantep University, Institute Of Science, Gıda Mühendisliği (YI) (Tezli), 2006

Research Areas

Engineering and Technology

Academic Titles / Tasks

Associate Professor, Sivas Cumhuriyet University, Turizm Fakültesi, Gastronomi Ve Mutfak Sanatları Bölümü, 2021 - Continues

Assistant Professor, Sivas Cumhuriyet University, Mühendislik Fakültesi, Gıda Mühendisliği, 2010 - 2021

Research Assistant, Pennsylvania State University, College Of Agricultural Sciences / College Of Engineering, Agricultural And Biological Engineering, 2006 - 2009

Academic and Administrative Experience

Deputy Head of Department, Sivas Cumhuriyet University, Turizm Fakültesi, Gastronomi Ve Mutfak Sanatları Bölümü,
2022 - Continues

Deputy Head of Department, Sivas Cumhuriyet University, Mühendislik Fakültesi, Gıda Mühendisliği, 2011 - 2021

Courses

Bitirme Tezi ve Seminer, Undergraduate, 2022 - 2023, 2021 - 2022

Gastronomide İşbaşı Eğitimi Uygulamaları - I, Undergraduate, 2022 - 2023

Mesleki İngilizce-IV, Undergraduate, 2022 - 2023, 2021 - 2022

Çay ve Kahve Kültürü, Postgraduate, 2022 - 2023, 2021 - 2022

Gıda Kimyası, Undergraduate, 2022 - 2023

Proje Dersi, Postgraduate, 2022 - 2023

Mesleki İngilizce - II, Undergraduate, 2022 - 2023

Beslenmenin Temel İlkeleri, Undergraduate, 2022 - 2023

Gıda Pazarlama, Postgraduate, 2022 - 2023, 2021 - 2022

Mesleki İngilizce-I, Undergraduate, 2022 - 2023, 2021 - 2022

Gastronomide İşbaşı Eğitimi Uygulamaları-II, Undergraduate, 2022 - 2023, 2021 - 2022

Mesleki İngilizce-IV, Undergraduate, 2021 - 2022

Mesleki İngilizce-III, Undergraduate, 2022 - 2023, 2021 - 2022

Mesleki İngilizce-II, Undergraduate, 2021 - 2022

Gastronomide İşbaşı Eğitimi Uygulamaları-I, Undergraduate, 2021 - 2022

Mesleki İngilizce-II, Undergraduate, 2021 - 2022

Gıda Mühendisliğinde Kinetik Modelleme, Postgraduate, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015

Proses Tasarımı, Undergraduate, 2020 - 2021, 2018 - 2019

Kütle Aktarımı, Undergraduate, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014

Mesleki İngilizce - II, Undergraduate, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018

Soğutma Teknikleri ve Depolama, Undergraduate, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018

Mesleki İngilizce-III, Undergraduate, 2021 - 2022

Mesleki İngilizce - I, Undergraduate, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018

Mesleki İngilizce-I, Undergraduate, 2021 - 2022

Gıda Mühendisliğinde Reaksiyon Kinetiği, Undergraduate, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013

Temel İşlemler, Undergraduate, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013

Gıda Mühendisliğinde Optimizasyon, Postgraduate, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015

Gıdalarda Duyusal Analiz, Postgraduate, 2020 - 2021, 2019 - 2020, 2017 - 2018

Gıda Kaynaklı Patojenlerin Saptanması ve Karakterizasyonu, Postgraduate, 2020 - 2021, 2019 - 2020, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015

Isıl Olmayan Gıda Koruma Yöntemleri, Postgraduate, 2020 - 2021, 2019 - 2020, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015

Bitirme Ödevi, Undergraduate, 2020 - 2021, 2019 - 2020, 2018 - 2019

Ürün Geliştirme ve Optimizasyon, Undergraduate, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014

Gıda Mühendisliğinde Proses Hesaplamaları, Postgraduate, 2019 - 2020, 2018 - 2019

Temel İşlemler Laboratuvarı, Undergraduate, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2013 - 2014, 2012 - 2013

Isı Aktarımı, Undergraduate, 2018 - 2019

Proses Tasarım Projeleri, Undergraduate, 2017 - 2018

Yağ Teknolojisi, Undergraduate, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014

Gıda Teknolojisi Laboratuvarı-I, Undergraduate, 2013 - 2014

Isı ve Kütle Aktarımı, Undergraduate, 2012 - 2013

Kütle ve Enerji Denklıkları, Undergraduate, 2012 - 2013

Advising Theses

Keklik N. M., Kuzukulağı (*Rumex Acetosa* L.), tere (*Lepidium Sativum* L.) ve roka (*Eruca Sativa* L.) yapraklarının mikrodalga tekniği ile kurutulması, Postgraduate, F.AÇIKALIN(Student), 2021

KEKLİK N. M., Aromalı soğuk kahve içeceğinin geliştirilmesi ve raf ömrünün belirlenmesi, Postgraduate, D.KARAHAN(Student), 2017

KEKLİK N. M., Atımlı UV ışık ve gümüş nanopartiküllerinin beyaz şapkali kültür mantarı (*Agaricus bisporus*) yüzeyinde *Listeria monocytogenes*'in inaktivasyonu üzerine etkileri, Postgraduate, G.KOÇER(Student), 2017

KEKLİK N. M., Şalgam suyunda bozulma yapan mayaların atımlı uv ışık ile inaktivasyonu, Postgraduate, H.AYBÜKE(Student), 2013

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Modeling of *Listeria monocytogenes* survival and quality attributes of sliced mushroom (*Agaricus bisporus*) subjected to pulsed UV light**
Alasalvar G. K., Keklik N. M.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.44, no.1, 2021 (SCI-Expanded)
- II. **Surface decontamination of white cheese by pulsed UV light treatment**
KEKLİK N. M., ELİK A., SALGIN U., Demirci A., Kocer G.
JOURNAL OF FOOD SAFETY AND FOOD QUALITY-ARCHIV FÜR LEBENSMITTELHYGIENE, vol.71, no.4, pp.86-92, 2020 (SCI-Expanded)
- III. **Treatment of pastirma with pulsed UV light: Modeling of *Staphylococcus aureus* inactivation and assessment of quality changes**
KEKLİK N. M.
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.26, no.2, pp.185-198, 2020 (SCI-Expanded)
- IV. **Inactivation of *Staphylococcus aureus* and *Escherichia coli* O157:H7 on fresh kashar cheese with pulsed ultraviolet light**
KEKLİK N. M., ELİK A., SALGIN U., Demirci A., Kocer G.
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.25, no.8, pp.680-691, 2019 (SCI-Expanded)
- V. **Degradation kinetics of anthocyanin and physicochemical changes in fermented turnip juice exposed to pulsed UV light**
KARAOĞLAN H. A., KEKLİK N. M., DEVELİ İŞIKLI N.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.56, no.1, pp.30-39, 2019 (SCI-Expanded)
- VI. **Effect of different cooking procedures on cholesterol and fat contents of selected meat products**
KEKLİK N. M., BOZKURT H., TEKİN A. R.
FOOD SCIENCE AND TECHNOLOGY, vol.38, no.4, pp.683-690, 2018 (SCI-Expanded)
- VII. **Estimation of the shelf life of pezik pickles using Weibull hazard analysis**
KEKLİK N. M., DEVELİ İŞIKLI N., SUR E. B.
FOOD SCIENCE AND TECHNOLOGY, vol.37, pp.125-130, 2017 (SCI-Expanded)
- VIII. **Modeling Inactivation of *Candida inconspicua* Isolated from Turnip Juice using Pulsed UV Light**
KARAOĞLAN H. A., KEKLİK N. M., DEVELİ İŞIKLI N.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.40, no.2, 2017 (SCI-Expanded)
- IX. **Modeling the Inactivation of *Salmonella Typhimurium*, *Listeria monocytogenes*, and *Salmonella***

Enteritidis on Poultry Products Exposed to Pulsed UV Light

KEKLİK N. M., Demirci A., Puri V. M., Heinemann P. H.

JOURNAL OF FOOD PROTECTION, vol.75, no.2, pp.281-288, 2012 (SCI-Expanded)

- X. **SURFACE DECONTAMINATION OF WHOLE CHICKEN CARCASSES USING A PILOT-SCALE PULSED UV LIGHT SYSTEM**
Keklik N. M., Demirci A., Bock R. G.
TRANSACTIONS OF THE ASABE, vol.54, no.3, pp.993-1000, 2011 (SCI-Expanded)
- XI. **Pulsed UV Light Inactivation of Salmonella Enteritidis on Eggshells and Its Effects on Egg Quality**
Keklik N. M., Demirci A., Patterson P. H., Puri V. M.
JOURNAL OF FOOD PROTECTION, vol.73, no.8, pp.1408-1415, 2010 (SCI-Expanded)
- XII. **Decontamination of unpackaged and vacuum-packaged boneless chicken breast with pulsed ultraviolet light**
Keklik N. M., Demirci A., Puri V. M.
POULTRY SCIENCE, vol.89, no.3, pp.570-581, 2010 (SCI-Expanded)
- XIII. **Inactivation of Listeria monocytogenes on Unpackaged and Vacuum-Packaged Chicken Frankfurters Using Pulsed UV-Light**
Keklik N. M., Demirci A., Puri V. M.
JOURNAL OF FOOD SCIENCE, vol.74, no.8, 2009 (SCI-Expanded)

Articles Published in Other Journals

- I. **Inactivation of Listeria monocytogenes on the surface of cultivated mushroom (Agaricus bisporus) by pulsed UV light**
Koçer G., Keklik N. M.
GIDA, vol.43, no.6, pp.896-905, 2018 (Peer-Reviewed Journal)
- II. **Development of a new flavored cold coffee drink and determination of its shelf life**
Karahana D., Keklik N. M.
GIDA, vol.43, no.6, pp.906-916, 2018 (Peer-Reviewed Journal)
- III. **Pulsed UV light advantages for food decontamination**
KEKLİK N. M., DEMİRCİ A.
Resource: Engineering & Technology for a Sustainable World, vol.16, no.18, 2009 (Non Peer-Reviewed Journal)

Books & Book Chapters

- I. **Production and Consumption of Red Meat: A Controversial Issue**
Keklik N. M.
in: Meat Products: Chemistry, Consumption and Health Aspects, Castro Marcela Paola, Cayré María Elisa, Editor, Nova Science Publishers, New York, pp.1-26, 2021
- II. **Applications and Modeling Aspects of UV and Pulsed UV-Light for Food Decontamination**
Keklik N. M., Demirci A.
in: Novel Food Preservation and Microbial Assessment Techniques, Ioannis S Boziaris, Editor, CRC, New York, Florida, pp.67-101, 2014
- III. **Microbiological Safety and Decontamination of Chicken Eggs**
Dev S. R., Keklik N. M., Demirci A., Raghavan G. V.
in: Eggs: Nutrition, Consumption and Health, Segil Wallace, Zou Hong, Editor, NOVA Science Publishers Inc., New-York, pp.129-161, 2012
- IV. **Process Design Involving Pulsed UV Light**
Demirci A., Keklik N. M.
in: Handbook of Food Process Design, Ahmed Jasim, Rahman Mohammad Shafiur, Editor, John Wiley & Sons, West

Sussex, UK , London, pp.1166-1187, 2012

V. Microbial decontamination of food by ultraviolet (UV) and pulsed UV light

Keklik N. M., Krishnamurthy K., Demirci A.

in: Microbial Decontamination in the Food Industry - Novel Methods and Applications, Demirci Ali, Ngadi Michael O., Editor, Woodhead Publishing Limited , London, pp.344-369, 2012

Refereed Congress / Symposium Publications in Proceedings

- I. **Comparison of the Sensory Properties of Bread Prepared with Different Soy Flour and Dill Formulations with the Simple Additive Weighting Method**
Güler A., Keklik N. M., Hastaoğlu E.
GANUD - 3 International Conference on Gastronomy, Nutrition and Dietetics, İstanbul, Turkey, 6 - 08 May 2022, pp.24-25
- II. **Modeling Inactivation of E. coli O157:H7 on Sucuk Slices by Pulsed UV Light**
BAŞGÖZ B., KEKLİK N. M.
2nd International / 12th National Food Engineering Congress, Turkey, 25 - 27 November 2021
- III. **Kuzukulağı (Rumex Acetosa) Yapraklarının Mikrodalga Tekniği ile Kurutulması: Matematiksel Modelleme ve Rehidrasyon Hususları**
AÇIKALIN F., KEKLİK N. M.
2nd International Cukurova Agriculture and Veterinary Congress, Adana, Turkey, 4 - 05 January 2021
- IV. **Atımlı UV Işık ve Gümüş Nanopartikülleri ile Mantar (Agaricus bisporus) Yüzeyinde Listeria monocytogenes'in İnaktivasyonu**
KOÇER G., KEKLİK N. M.
İç Anadolu Bölgesi 3. Tarım ve Gıda Kongresi, Sivas, Turkey, 26 - 28 October 2017
- V. **Consumer Preference and Sensory Optimization of a New Cold Coffee Drink**
KARAHAN D., KEKLİK N. M.
EuroAliment 2017, Galati, Romania, 7 - 08 September 2017
- VI. **Surface decontamination of Turkish style sausage sucuk by pulsed UV light**
KEKLİK N. M.
The Food Factor I, Barcelona, Spain, 2 - 04 November 2016
- VII. **Modeling the inactivation of Escherichia coli O157 H7 on Turkish style sausage sucuk exposed to pulsed UV light**
KEKLİK N. M.
3rd European Food Safety and Standards Conference, Valencia, Spain, 24 - 25 October 2016
- VIII. **Gümüş nanopartiküllerinin gıda patojenleri üzerindeki antibakteriyel etkileri**
KOÇER G., KEKLİK N. M.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016
- IX. **Effect of pulsed UV light on the quality of white and kasar cheese**
KEKLİK N. M., DEMİRCİ A., ELİK A., SALGIN U.
3 rd International ISEKI Food Conference, 21 May 2014 - 23 May 2015
- X. **Inactivation of Candida inconspicua isolated from Turkish fermented beverage shalgam by pulsed UV light**
KARAOĞLAN H. A., KEKLİK N. M., DEVELİ İŞIKLI N.
3rd ISEKI Food Conference, Atina, Greece, 21 - 23 May 2014
- XI. **Şalgam suyunun fiziksel ve kimyasal özellikleri üzerine geleneksel olarak kullanılan muhafaza yöntemlerinin ve atımlı UV ışığın etkisi**
KARAOĞLAN H. A., KEKLİK N. M., DEVELİ İŞIKLI N.
TGDF Gıda Kongresi, Side, Antalya, Turkey, 12 - 14 November 2013
- XII. **Effects of pulsed UV light on physical and chemical properties of turnip juice**
KARAOĞLAN H. A., KEKLİK N. M., DEVELİ İŞIKLI N.

The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Struga (Ohrid Lake), Macedonia, 24 - 26 October 2013

- XIII. **Weibull tehlike analizi kullanılarak pezik turşularının raf ömrünün belirlenmesi**
KEKLİK N. M., DEVELİ IŞIKLI N., BİÇER E. B.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012
- XIV. **Gıdaların raf ömrünün duyusal olarak belirlenmesinde Weibull tehlike yönteminin uygulanması**
KEKLİK N. M., DEVELİ IŞIKLI N., BİÇER E. B.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012
- XV. **Pezik turşusu üretimi ve haşlama süresinin duyusal özellikler üzerine etkisi**
BİÇER E. B., KEKLİK N. M., DEVELİ IŞIKLI N.
III. Geleneksel Gıdalar Sempozyumu, Konya, Turkey, 10 - 12 May 2012, pp.509-511
- XVI. **The effect of high hydrostatic pressure on the aflatoxin content of dried red pepper**
KEKLİK N. M., KARATAŞ Ş., ALPAS H.
4th International Congress on Food and Nutrition together with the 3rd SAFE Consortium International Congress on Food Safety, İstanbul, Turkey, 12 - 14 October 2011
- XVII. **An industrial scale plant design for ethanol production from sugar beet molasses by *Saccharomyces cerevisiae***
KEKLİK N. M., CHENG K. C., TURHAN İ.
Northeast Agricultural and Biological Engineering Conference, Aberdeen, Maryland, United States Of America, 27 - 30 July 2008
- XVIII. **Decontamination of unpackaged and vacuum packaged boneless chicken breast with pulsed UV light**
KEKLİK N. M., DEMİRCİ A., VIRENDRA P.
ASABE Meeting, Providence, Rhode Island, United States Of America, 29 June - 02 July 2008
- XIX. **Pulsed UV-light technology for the decontamination of food surfaces**
KEKLİK N. M., DEMİRCİ A.
Northeast Agricultural Biological Engineering Conference, Wooster, Ohio, United States Of America, 29 July - 01 August 2007
- XX. **Yüksek hidrostatik basıncın kırmızı biberde aflatoksin miktarı üzerine etkisi**
KARATAŞ Ş., KEKLİK N. M.
2. Ulusal Mikotoksin Sempozyumu, İstanbul, Turkey, 23 - 24 May 2005

Supported Projects

Keklik N. M., Koçer G., Project Supported by Higher Education Institutions, Atımlı UV Işık ve Ag Nanopartiküllerinin Beyaz Şapkaklı Kültür Mantarı (*Agaricus bisporus*) Yüzeyinde *Listeria monocytogenes*'in İnaktivasyonu Üzerine Etkileri, 2016 - 2017

KEKLİK N. M., ELİK A., SALGIN U., Project Supported by Higher Education Institutions, Beyaz Peynir ve Kaşar Peynirinde *Staphylococcus aureus* ve *Escherichia coli* O157 H7 nin Atımlı UV Işık Kullanılarak İnaktivasyonu, 2012 - 2016

Keklik N. M., Develi Işıklı N., KARAOĞLAN H. A., Project Supported by Higher Education Institutions, Şalgam Suyunda Bozulma Yapan Mayaların Atımlı UV Işık ile İnaktivasyonu, 2013 - 2014

Eleroğlu H., Keklik N. M., Sarı F., Mazlum S., Project Supported by Higher Education Institutions, Sivas Koşullarında Kurt Üzümlü *Lycium barbarum* Yetiştiriciliği ve Farklı Kurutma Yöntemleriyle Kuruma Kinetiğinin İncelenmesi, 2012 - 2014

Keklik N. M., Pittia P., H2020 Project, ISEKI_Food-4. Towards the innovation of the food chain through the modernization of Food Studies., 2011 - 2014

Metrics

Publication: 43

Citation (WoS): 209

Citation (Scopus): 281

H-Index (WoS): 7

H-Index (Scopus): 8

Awards

Keklik N. M., Sözlü sunum birinciliği, Northeast Agricultural And Biological Engineering Conference, July 2008

Keklik N. M., Poster sunum üçüncülüğü, Northeast Agricultural And Biological Engineering Conference, July 2008

Keklik N. M., Poster sunum ikinciliği, Pennsylvania State University/The Twenty-Third Annual Graduate Exhibition, April 2007