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Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: C-4830-2015

ScopusID: 56059967700

Yoksis Researcher ID: 219169

Education Information

Doctorate, Yildiz Technical University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), Turkey 2013 - 2019

Postgraduate, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), Turkey 2010 - 2012

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

Dissertations

Doctorate, Timol Yüklü Nanolif Film Üretimi, Karakterizasyonu ve Kaşar Peyniri Yüzeyinde Antifungal Kaplama Materyali Olarak Kullanılması, Yildiz Technical University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), 2019

Postgraduate, Pirinç sütü ile düşük kalorili dondurma üretimi, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), 2012

Research Areas

Social Sciences and Humanities, Food Engineering

Academic Titles / Tasks

Assistant Professor, Istanbul Gelisim University, FACULTY OF APPLIED SCIENCES, GASTRONOMY AND CULINARY ARTS, 2019 - Continues

Assistant Professor, Istanbul Gelisim University, SCHOOL OF APPLIED SCIENCES, GASTRONOMY, 2019 - Continues

Lecturer, Istanbul Gelisim University, ISTANBUL GELISIM VOCATIONAL SCHOOL, FOOD TECHNOLOGY, 2014 - Continues

Academic and Administrative Experience

Staj Koordinatörü, Istanbul Gelisim University, FACULTY OF APPLIED SCIENCES, GASTRONOMY AND CULINARY ARTS, 2021 - Continues

Head of Department, Istanbul Gelisim University, INSTITUTE OF GRADUATE STUDIES, GASTRONOMY, 2021 - Continues

Head of Department, Istanbul Gelisim University, INSTITUTE OF GRADUATE STUDIES, GASTRONOMY, 2021 - Continues

Head of Department, Istanbul Gelisim University, SCHOOL OF APPLIED SCIENCES, GASTRONOMY AND CULINARY ARTS, 2021 - Continues
Uygulama ve Araştırma Merkezi Yönetim Kurulu Üyesi, Istanbul Gelisim University, 2019 - Continues
Vice Dean, Istanbul Gelisim University, FACULTY OF APPLIED SCIENCES, 2021 - 2023
Deputy Director of the Center, Istanbul Gelisim University, 2021 - 2022
Deputy Head of Department, Istanbul Gelisim University, SCHOOL OF APPLIED SCIENCES, GASTRONOMY, 2020 - 2021
Erasmus Program Department Coordinator, Istanbul Gelisim University, ISTANBUL GELISIM VOCATIONAL SCHOOL, FOOD TECHNOLOGY, 2014 - 2019
Head of Department, Istanbul Gelisim University, ISTANBUL GELISIM VOCATIONAL SCHOOL, FOOD TECHNOLOGY, 2014 - 2019
Istanbul Gelisim University, 2014 - 2018

Courses

Teze Giriş ve Seminer, Postgraduate, 2021 - 2022
Sürdürülebilir Gastronomi Turizmi, Doctorate, 2021 - 2022
Duyusal Analiz ve Ürün Geliştirme, Postgraduate, 2021 - 2022
Teze Giriş ve Seminer, Doctorate, 2021 - 2022, 2020 - 2021
Sürdürülebilir Gastronomi, Postgraduate, 2020 - 2021
Gıda Hijyeni ve Güvenliği, Undergraduate, 2020 - 2021, 2019 - 2020
Mutfak Akımları ve Toplum, Undergraduate, 2020 - 2021, 2019 - 2020
Pişirmede Kimyasal Reaksiyonlar, Undergraduate, 2020 - 2021, 2019 - 2020
İklim Değişikliği ve Biyoçeşitlilik, Undergraduate, 2020 - 2021
Nütrisyonel Genetik, Undergraduate, 2020 - 2021
Gastronomide Güncel Yaklaşımlar ve Yeni Uygulamalar, Doctorate, 2020 - 2021, 2019 - 2020
Gıda Teknolojisi, Associate Degree, 2019 - 2020
Türk ve Dünya Mutfağı, Postgraduate, 2019 - 2020
Mesleki İngilizce I, Undergraduate, 2019 - 2020
Mesleki Uygulamalar 1, Associate Degree, 2017 - 2018, 2016 - 2017, 2015 - 2016
Mesleki Uygulamalar 2, Associate Degree, 2017 - 2018, 2015 - 2016
Tahıl Teknolojisi, Associate Degree, 2017 - 2018, 2016 - 2017, 2015 - 2016
Gıda Muhafaza Yöntemleri, Associate Degree, 2017 - 2018
Bitkisel Yağ Teknolojisi, Associate Degree, 2017 - 2018, 2015 - 2016
Gıda Kimyası ve Biyokimyası, Associate Degree, 2017 - 2018, 2016 - 2017, 2015 - 2016
Et ve Et Ürünleri Teknolojisi, Associate Degree, 2017 - 2018, 2016 - 2017, 2015 - 2016
Genel Beslenme, Associate Degree, 2016 - 2017
Gıda Muhafaza Yöntemleri, Associate Degree, 2016 - 2017
Beslenme İlkeleri, Associate Degree, 2015 - 2016
Gıda ve Medya, Undergraduate, 2015 - 2016
Gıda Muhafaza Yöntemleri, Associate Degree, 2015 - 2016, 2014 - 2015
Gıda Mikrobiyolojisi, Associate Degree, 2014 - 2015
Mutfakta Kalite Yönetimi, Associate Degree, 2014 - 2015
Ziyafet Mutfağı, Associate Degree, 2014 - 2015
Temel Mikrobiyoloji, Associate Degree, 2014 - 2015
Yiyecek İçecek Servisi, Associate Degree, 2014 - 2015
Servis Teknikleri, Undergraduate, 2014 - 2015
Genel Mikrobiyoloji, Associate Degree, 2014 - 2015
Gıdalar ve Özellikleri, Undergraduate, 2014 - 2015

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Comprehensive Review of Transcriptomics (RNAs) Workflows from Blood Specimens**
Husseini A. A., Derakhshandeh M., Tatlisu N. B.
Separation and Purification Reviews, vol.51, no.1, pp.57-77, 2022 (SCI-Expanded)
- II. **A new trend among plant-based food ingredients in food processing technology: Aquafaba**
Eren E., Icyer N. C., Tatlisu N. B., Kilicli M., Kaderoglu G., Toker Ö. S.
Critical Reviews in Food Science and Nutrition, 2021 (SCI-Expanded)
- III. **Fabrication and characterization of thymol-loaded nanofiber mats as a novel antimould surface material for coating cheese surface**
Tatlisu N. B., Yilmaz M. T., ARICI M.
Food Packaging and Shelf Life, vol.21, 2019 (SCI-Expanded)
- IV. **Effects of in situ exopolysaccharide production and fermentation conditions on physicochemical, microbiological, textural and microstructural properties of Turkish-type fermented sausage (sucuk)**
Dertli E., Yilmaz M. T., Tatlisu N. B., Toker O. S., Cankurt H., Sagdic O.
Meat Science, vol.121, pp.156-165, 2016 (SCI-Expanded)
- V. **Development of a fermented ice-cream as influenced by in situ exopolysaccharide production: Rheological, molecular, microstructural and sensory characterization**
Dertli E., TOKER O., DURAK M. Z., YILMAZ M., Tatlisu N. B., SAĞDIÇ O., Cankurt H.
Carbohydrate Polymers, vol.136, pp.427-440, 2016 (SCI-Expanded)
- VI. **Combination of the Simple Additive (SAW) Approach and Mixture Design to Determine Optimum Cocoa Combination of the Hot Chocolate Beverage**
DOĞAN M., Aktar T., TOKER Ö. S., Tatlisu N. B.
International Journal of Food Properties, vol.18, no.8, pp.1677-1692, 2015 (SCI-Expanded)
- VII. **Effect of in situ exopolysaccharide production on physicochemical, rheological, sensory, and microstructural properties of the yogurt drink ayran: An optimization study based on fermentation kinetics**
YILMAZ M., DERTLİ E., TOKER O., Tatlisu N. B., SAĞDIÇ O., ARICI M.
Journal of Dairy Science, vol.98, no.3, pp.1604-1624, 2015 (SCI-Expanded)
- VIII. **Optimization of gum combination for instant pudding based on creep and recovery parameters by mixture design approach**
DOĞAN M., Ersoz N. B., TOKER Ö. S., Kaya Y., Canyılmaz E.
European Food Research and Technology, vol.238, no.1, pp.47-58, 2014 (SCI-Expanded)
- IX. **Microbiological, steady, and dynamic rheological characterization of boza samples: temperature sweep tests and applicability of the Cox-Merz rule**
ARICI M., TATLISU N. B., TOKER Ö. S., YILMAZ M. T., CANKURT H., DURAK M. Z., SAĞDIÇ O.
TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.38, no.3, pp.377-387, 2014 (SCI-Expanded)
- X. **Steady, dynamic and creep rheological analysis as a novel approach to detect honey adulteration by fructose and saccharose syrups: Correlations with HPLC-RID results**
Yilmaz M. T., Tatlisu N. B., TOKER Ö. S., Karaman S., Dertli E., SAĞDIÇ O., ARICI M.
Food Research International, vol.64, pp.634-646, 2014 (SCI-Expanded)
- XI. **Optimization of the content of 5-hydroxymethylfurfural (HMF) formed in some molasses types: HPLC-DAD analysis to determine effect of different storage time and temperature levels**
Toker O. S., DOĞAN M., Ersoz N. B., Yilmaz M. T.
Industrial Crops and Products, vol.50, pp.137-144, 2013 (SCI-Expanded)
- XII. **Application of Different Multi-criteria Decision Techniques to Determine Optimum Flavour of Prebiotic Pudding Based on Sensory Analyses**
Gurmeric V. E., DOĞAN M., Toker O. S., ŞENYİĞİT E., Ersoz N. B.
Food and Bioprocess Technology, vol.6, no.10, pp.2844-2859, 2013 (SCI-Expanded)
- XIII. **The Effects of Different Gums and Their Interactions on the Rheological Properties of a Dairy Dessert: A Mixture Design Approach**

Toker O. S., DOĞAN M., Canıylmaz E., Ersöz N. B., Kaya Y.
Food and Bioprocess Technology, vol.6, no.4, pp.896-908, 2013 (SCI-Expanded)

Articles Published in Other Journals

- I. **Cooking with ChatGPT and Bard: A Study on Competencies of AI Tools on Recipe Correction, Adaption, Time Management and Presentation**
DEĞERLİ A. H., TATLISU N. B.
Journal of Tourism and Gastronomy Studies, vol.11, no.4, pp.2658-2673, 2024 (Peer-Reviewed Journal)
- II. **Effect of in situ exopolysaccharide production on sensory properties of turkish-type fermented sausage**
YILMAZ M. T., TOKER Ö. S., TATLISU N. B., ARICI M., DERTLİ E.
Sigma Journal Engineering and Natural Sciences, vol.34, no.2, pp.261-267, 2016 (ESCI)

Books & Book Chapters

- I. **Gastronomi Mühendisliğine Giriş**
DOĞAN M., TATLISU N. B., SAĞLAM K., DEMİRGÜL F., HÜLAĞA G., ÇETİN A. S., DOĞU BAYKUT E., ÇİRİŞOĞLU E., KÖKLÜ O., TABAK T., et al.
in: Gastronomi Mühendisliği , Murat Doğan, Editor, Nobel Akademik Yayınları, Ankara, pp.1-10, 2023

Refereed Congress / Symposium Publications in Proceedings

- I. **Ulusal ve Uluslararası Literatürlerde Türk Mutfağı İmajı**
KÖKLÜ O., TATLISU N. B.
7. Uluslararası Mardin Artuklu Bilimsel Araştırmalar Kongresi, Mardin, Turkey, 10 December 2021
- II. **Responsible Tourism: An Overview of Sustainable Gastronomy Tourism**
HÜLAĞA G., TATLISU N. B.
International Congress of Emerging Trends in Tourism, Turkey, 30 September 2021
- III. **Investigation of Vertical Agriculture As a Potential Solution**
TATLISU N. B., Hulağa Kaderoğlu G.
7TH INTERNATIONAL CONFERENCE ON AGRICULTURE, ANIMAL SCIENCES AND RURAL DEVELOPMENT, Turkey, 17 September 2021
- IV. **Potential Contributions of Gamification Concept in Social Adoption of Sustainable Development Goals**
TATLISU E., TATLISU N. B.
2nd International City and Ecology Congress within the Framework of Sustainable Urban Development, Trabzon, Turkey, 02 December 2021, vol.1, pp.11
- V. **Mardin Culinary Culture: The Importance and Sustainability of Sherbets**
TATLISU N. B., Ünal D. C.
6th INTERNATIONAL MARDIN ARTUKLU SCIENTIFIC RESEARCHES CONFERENCE, 25 - 27 June 2021
- VI. **Determination of functionality of exopolysaccharide (EPS) producing probiotic cultures on technological and physicochemical properties of ice cream**
YILMAZ M. T., TOKER Ö. S., DERTLİ E., TATLISU N. B., SAĞDIÇ O., ARICI M.
2014 Annual Conference Exhibition Functional Foods, Nutraceuticals, Natural Health Products and Dietary Supplements, 14 November 2014
- VII. **Detection of honey adulteration by fructose and saccharose syrups using steady, dynamic and creep rheological analysis.**

YILMAZ M. T., TATLISU N. B., TOKER Ö. S., KARAMAN S., DERTLİ E., SAĞDIÇ O., ARICI M.

9th Annual European Rheology Conference, Karlsruhe, Germany, 8 - 11 April 2014, pp.74-75

VIII. **Optimization of effect of incubation time and temperature levels on dynamic rheological properties of ayran produced with EPS producing strains**

TOKER Ö. S., YILMAZ M. T., TATLISU N. B., ARICI M., SAĞDIÇ O.

9th Annual European Rheology Conference, Karlsruhe, Germany, 8 - 11 April 2014

IX. **Microbial, steady and dynamic rheological characterization of boza samples: temperature sweep tests and applicability of Cox-Merz rule**

ARICI M., TATLISU N. B., TOKER Ö. S., YILMAZ M. T., CANKURT H., DURAK M. Z.

The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Üsküp, Macedonia, 24 - 26 October 2013

X. **Pekmez ve Tahin Karışım Modelinin Viskoelastik Özelliklerinin Belirlenmesi**

DOĞAN M., TATLISU N. B., KARAMAN S., TOKER Ö. S.

11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012

XI. **Model Hazır Toz Kremşanti Ortamında Gum Sinerjisi**

DOĞAN M., TATLISU N. B.

Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012

XII. **Rheological Characterisation Of Rice Milk Ice Cream Mix Effect Of Temperature**

DOĞAN M., TATLISU N. B., TOKER Ö. S.

ICR 2012, The XVth International Congress on Rheology, Nance, France, 5 - 10 August 2012, pp.1

XIII. **5-Hydroxymethylfurfural (5-Hmf) Content Of Different Food Groups In Turkey**

DOĞAN M., TOKER Ö. S., SARIOĞLU K., TATLISU N. B.

11th International Symposium on the Maillard Reaction (ISMR), Nance, France, 15 September - 20 May 2012, pp.55

XIV. **Analitik hiyerarşi proses (AHP) yöntemi kullanılarak duyu analiz sonuçlarının değerlendirilmesi**

TATLISU N. B., TOKER Ö. S., DOĞAN M., ŞENYİĞİT E.

III. Geleneksel Gıdalar Sempozyumu, Konya, Turkey, 10 - 12 May 2012

XV. **Textural and sensory analyses of cream cheese**

DOĞAN M., TOKER Ö. S., TATLISU N. B., ÖZTÜRK G.

4th International Congress on Food and Nutrition, İstanbul, Turkey, 12 - 14 October 2011, pp.126

XVI. **Traditional Turkish menengic (Pistacia terebinthus) coffee**

DOĞAN M., TOKER Ö. S., TATLISU N. B.

4th International Congress on Food and Nutrition, İstanbul, Turkey, 12 - 14 October 2011, pp.42

XVII. **Steady, dynamic and creep analysis of cheese spread: Effect of different temperatures**

DOĞAN M., TATLISU N. B., TOKER Ö. S.

IbeReo2011, Rheology Trends: from nano to macro systems, Lizbon, Portugal, 7 - 09 September 2011, pp.15

Supported Projects

ÖZGEN A., TATLISU N. B., Project Supported by Higher Education Institutions, 'Mikroalg Türleri Kullanılarak Nanopartikül Biyosentezi ve Üretilen Nanopartiküllerin Antibakteriyel Özelliklerinin Karakterizasyonu/İncelenmesi (BP-221220-MD)', 2021 - Continues

Azarabadi N., Yatmaz H. A., Tepe T. K., Genç Yılmaz E., Tatlısu N. B., Alıcı N., Project Supported by Higher Education Institutions, Farklı Coğrafi Koşullarda Yetişen Türk Safranının (Crocus sativus L.) Aroma Profilinin Belirlenmesi, 2021 - 2024

Tatlısu N. B., TUBITAK Project, Uygulama Mutfaklarında Atık Yönetimi Çalıştayı, 2022 - 2022

TATLISU N. B., Project Supported by Higher Education Institutions, Kan'da Hızlı Toplam RNA İzolasyon Kiti Geliştirmesi (DUP-101219-AAH), 2020 - 2021

TATLISU N. B., TUBITAK Project, Ekzopolisakkarit (EPS) Üreten Laktik Asit Bakterilerinin Bazı Gıdaların Tekstürel, Reolojik ve Mikroyapısal Özelliklerine Etkisi, 2012 - 2014

TATLISU N. B., Project Supported by Higher Education Institutions, PİRİNÇ SÜTÜ İLE DÜŞÜK KALORİLİ DONDURMA ÜRETİMİ, 2012 - 2013