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Academic status: Full time professor at Middle East Technical University, *Department of Food Eng.*
Ankara – TURKEY

Date of born: April 26, 1950

Languages: English and French

B.S. Chemistry, *METU* - 1973

M.S. Chemistry, *METU*- 1977

Ph.D. Food Science, *North Carolina State University* - 1982

Cooperations

- University of Wyoming (UW), Dept. of Animal Science, Laramie, USA (1986)
- University of Wyoming (UW), Dept. of Animal Science, Laramie, USA (1993)
- University of Wyoming (UW), Dept. of Animal Science, Laramie, USA (1996)
- University of Wyoming (UW), Dept. of Animal Science, Laramie, USA (1998)
- Ohio State University (OSU), Dept. of Food Eng. Columbus, USA (2001)
- Ohio State University (OSU), Dept. of Food Eng. Columbus, USA (2002)

- Republic of Macedonia Ministry of Science and Education Joint Project 2004
- University of Bordeaux/ France 2005 CNR-TUBİTAK
- Macedonia-NATO-Collaborative Linkage Grant, no: CBP EAP CLG 982023. 2005
- SOCRATES-ERASMUS Programme Teaching Staff Exchange, Technological Educational Institution (T.E.I) of Athens 2005
- University of Bordeaux/ France 2011 CNR-TUBİTAK

Fellowships

- OECD Fellowship to complete Ph.D. work in the NCSU, USA.
- NATO-CRG (1986, 1990, 1996)
- NATO-ASI (1995, Izmir, Turkey)
- NATO-ASI (2000, Kemer, Turkey)
- TUBİTAK-NSF (2001)

International Projects

- Development of Starter Cultures with Desired Characteristics for Meat, 1985-1988, NATO-CRG. 8506/89.
- Mapping of Bac+ Gene and Plasmid Encoding for Bacteriocin Trait in *P.acidilactici*, 1990-1993, NATO-CRG. 9005/7.
- Current Advances in Metabolism, Genetics and Application of Lactic Acid Bacteria, NATO-ASI meeting, Izmir, 1995.
- Bactericidal Efficiency of Hydrostatic Pressure and Bacteriocins in Food Preservation, 1996-1998 NATO-CRG. 9603/86.
- Novel Processes and Control Technologies in the Food Industry, NATO-ASI meeting , Kemer , 2000
- TUBİTAK-NSF Collaborative Project, TOGTAG-NSF-2001. METU Turkey- Ohio State University USA
- Use of low temperatures and additives in inactivation of pathogens by high hydrostatic pressure, Turkish-French University and Scientific Cooperation Project, French Embassy support, 03/2005-.
- SOCRATES-ERASMUS Programme Teaching Staff Exchange, Technological Educational Institution (T.E.I) of Athens, Guest Lecturer, March 13-17, 2006.
- NATO CCMS Pilot Study "Food Chain Security" Group Advisor 2004- 2009

- Yurdugül, S., Bozoglu, F., Yıldız, G.G., Çelekli, A., Kungulovski, D.,
Isolation and Characterization of Cellulolytic Enzymatic Complex of Anaerobic Fungi for
Extending the Shelf Life of Bread,
Turkish Scientific and Technical Research Council (TUBITAK)-TBAG-U-73 (103 T 084)
Republic of. Macedonia Ministry of Science and Education Joint Project 2004
- Yurdugül, S., Bozoglu F., Bogdanov, B. and Kungulovski, D.
Screening of Saponin Rich Antimicrobial Extract for Controlling Tomato Pathogens.
NATO-Collaborative Linkage Grant, no: CBP EAP CLG 982023. 2005

Editorial

- Bozoglu, T.F. and Ray B.
Lactic Acid Bacteria; Current Advances in Metabolism, Genetics and Applications. Cell
Biology Vol.98, 1996. NATO Science Series. Springer.
- Bozoglu, T.F., Deak, T. and Ray, B.
Novel Processes and Control Mechanisms in Food Industry. Life and Behavioral Sciences Vol.
338, 2001. NATO Science Series. IOS Press.

Books

- Food Microbiology 1, ISBN: 978-605-5983-13-0
- Food Microbiology 2, ISBN: 978-605-5983-14-7
- Food Microbiology 3, ISBN: 978-605-5983-15-4
- Food Microbiology 4, ISBN: 978-605-5983-16-1
- Food Safety, ISBN: 978-605-5983-17-8

M.S Thesis

- Preparation and Freeze-Drying preservation of lactic starter cultures
Ufuk Bölükbaşı, September 1985
Advisor: Dr. Faruk Bozoglu
- Effect of Gamma Radiation on *Salmonella* and *E. coli*
Tülin Caner, March 1986
Advisor: Dr. Faruk Bozoglu
- Effect of Lactic Acid Bacteria on the Surface Microflora of Meat
İpek Özbudun, December 1986
Advisor: Dr. Faruk Bozoglu

- Effect of Freezing and Freeze-Drying on Survival and Injury of *Lactobacillus acidophilus*
Candan Gürakan, February 1987
Advisor: Dr. Faruk Bozoglu
- Mixed Growth Kinetics of Lactic Starters
Tunay Berkman, February 1988
Advisor: Dr. Faruk Bozoglu
- Survival of *S. typhimurium* in feta cheese during manufacturing and ripening period
Osman Erkmen, July 1988
Advisor: Dr. Faruk Bozoglu
- Isolation of Penicilline G Resistant Strains of *S. thermophilus*
Osman Yaman 1994
Supervisor: Dr. Faruk Bozoglu
- Computer Controlled Active Yeast Drying
Hami Alpas, July 1995
Advisor: Dr. Mustafa Özilgen
Co-Advisor: Dr. Faruk Bozoglu
- Improvement of Quality Parameters of a Yoghurt-Like Soybean Product, Soghurt
Cenk Gökmen, March 1995
Advisor: Dr. Faruk Bozoglu
- Antioxidative Properties of Silybin and Rosemary Extract on Microsomal Lipid Peroxidation
İdil Nuriye Aras, January 1996
Advisor: Dr. Hüveyda Başağa
Co-Advisor: Dr. Faruk Bozoglu
- Food Consumption Expenditure and Composition Data Analysis in Turkey: Energy, Protein, Fat and Carbohydrate
Reyhan Ünsalan, September 1998
Advisor: Dr. Suat Urgan
Co-Advisor: Dr. Faruk Bozoglu
- Food Consumption Expenditure and Composition Data Analysis in Turkey: Fiber, Fatty Acids, Cholesterol, Vitamins and Minerals
Kılıçhan Kaynak, September 1998
Advisor: Dr. Suat Urgan
Co-Advisor: Dr. Faruk Bozoglu
- Effects of an edible coating and Fungicide Treatment on the Storage of Nectarines
Halil İbrahim Çetin, December 1999
Advisor: Dr. Levent Bayındırlı
Co-Advisor: Dr. Faruk Bozoglu

- Inactivation of *Alicyclobacillus acidoterrestris* by HHP.
Leyla Alma, December 2001
Advisor: Dr. Faruk Bozoglu
Co-Advisor: Dr. Hami Alpas
- Effect of HHP on the Surface Hydrophobicity of Milk Proteins
E. Murat Altuner 2002
Advisor: Dr. Faruk Bozoglu
Co-Advisor: Dr. Hami Alpas
- The Characterization of Bacteria with FTIR
Şebnem Garip 2005
Advisor: Dr. Feride Severcan
Co-Advisor: Dr. Faruk Bozoglu
- Preservation and Shelf Life Extension of Shrimps and mussels by HHP
Mehmet Büyükcan 2006
Advisor: Dr. Hami Alpas
Co-Advisor: Dr. Faruk Bozoglu
- Effect of HHP on Microbial Load and Quality Parameters of Grape Juice
Mecnun Mert 2010
Advisor: Dr. Hami Alpas
Co-Advisor: Dr. Faruk Bozoglu
- Detection of gamma irradiated spices with OSL method and its reliability
Ş. Gizem Aygün 2010
Advisor: Dr. Faruk Bozoglu
Co-advisor: Enver Bulur
- Effect of Ultrasound and HHP on Liquefaction and Quality Parameters of Selected Honey Varieties
İpek Basmacı 2010
Advisor: Dr. Hami Alpas
Co-Advisor: Dr. Faruk Bozoglu

Ph.D Thesis

- Salt, EDTA & pH Effects on Rheological Properties of *Aspergillus niger* Mycelium Suspension
Tunay Dik, June 1992
Advisor: Dr. Faruk Bozoglu
- Identification of Lactobacillus Strains from Turkish-Style Dry Fermented Sausages
Candan Gürakan
Advisor: Dr. Faruk Bozoglu
- Effect of temperature, Ph and Bacteriosins on the Viability of Selected Food Pathogens in Food Systems During HHP Processing.
Hami Alpas June 2000
Advisor: Dr. Faruk Bozoglu
- Construction of an Acetylcholinesterase-choline oxidase Biosensor for the Determination of Aldicarb
Fatma Neşe Kök 2001
Advisor: Dr. Vasıf Hasırcı
Co-Advisor: Dr. Faruk Bozoglu
- Screening of Bacteriocin Producers in Controlling the Malolactic Fermentation of Wines
Seyhun Yurdugül, January 2002
Advisor: Dr. Faruk Bozoglu
Co-Advisor: Dr. Candan Gürakan
- The Evaluation of HHP Effects on Bovine Blood Constituents and Microbial Survival
Çağatay Ceylan 2005
Advisor: Dr. Faruk Bozoglu
Co-Advisor: Dr. Feride Severcan
- Characterization and Purification of a Bacteriocin Produced by *L. mesenteroids* Spp. Cremoris
Halil Dündar 2006
Advisor: Dr. Faruk Bozoglu
Co-Advisor: Dr. Tülin Güray
- Isolation, molecular Characterisation of Food-Borne Drug Resistant *Salmonella* Spp. And Detection of Class 1 Integrons
Dilek Avşaroğlu 2007
Advisor: Dr. Faruk Bozoglu
Co-Advisor: Dr. Mustafa Akçelik
- HHP Induced Inactivation Kinetics of *E. coli* O157: H7 and *S. aureus* in Carrot Juice and Analysis of Cell Volume Change
Mutlu Pilavtepe 2007

Advisor: Dr. Hami Alpas

Co-Advisor: Dr. Faruk Bozoglu

- Antibiotic Resistant *S. aureus* Infection Studies in Hospitals
Annour Mohammed Alalem 2008
Advisor: Dr. Faruk Bozogl

International Publications (BOZOGLU F* OR BOZOGLU TF*)

- Swaisgood HE, Bozoglu F.
Heat inactivation of the extracellular lipase from *Pseudomonas fluorescens* – MC50.
Journal of Agricultural and Food Chemistry 32 (1): 7-10 1984
- Bozoglu F, Swaisgood HE, Adams DM.
Isolation and characterization of an extracellular heat-stable lipase produced by *Pseudomonas fluorescens* – MC50.
Journal of Agricultural and Food Chemistry 32 (1): 2-6 1984
- Bozoglu TF, Ozilgen M, Bakir U.
Survival kinetics of lactic-acid starter cultures during and after freeze-drying.
Enzyme and Microbial Technology 9 (9): 531-537 SEP 1987
- Bozoglu F, Caner T.
Sublethal effect of gamma irradiation of *Salmonella* and *Escherichia coli*.
Journal of Food Protection 51 (10): 829-829 OCT 1988
- Bozoglu TF, Gurakan GC.
Freeze-drying injury of *Lactobacillus acidophilus*.
Journal of Food Protection 52 (4): 259-260 APR 1989
- Yondem F, Ozilgen M, Bozoglu TF.
Growth kinetics of *Streptococcus thermophilus* at subbacteriostatic penicillin-G concentrations. Journal of Dairy Science 72 (10): 2444-2451 OCT 1989
- Berkman T, Bozoglu TF, Ozilgen M.
Mixed culture growth kinetics of *Streptococcus thermophilus* and *Lactobacillus bulgaricus*.
Enzyme and Microbial Technology 12 (2): 138-140 FEB 1990
- Ozilgen M, Celik M, Bozoglu TF.
Kinetics of spontaneous wine production.
Enzyme and Microbial Technology 13 (3): 252-256 MAR 1991
- Yondem F, Ozilgen M, Bozoglu TF.
Kinetic aspects of leavening with mixed cultures of *Lactobacillus plantarum* and *Saccharomyces cerevisiae*.
Food Science and Technology – Lebensmittel Wissenschaft & Technologie 25 (2): 162-167 1992
- Ray B, Motlagh A, Johnson MC, et al.
Mapping of pSMB74, a plasmid encoding bacteriocin, pediocin ACh, production (Pap⁺) by *Pediococcus acidilactici* H. Letters in Applied Microbiology 15 (2): 35-37 AUG 1992

- Berkmandik T, Ozilgen M, Bozoglu TF.
Salt, EDTA, and pH effects on rheological behavior of mold suspensions.
Enzyme and Microbial Technology 14 (11): 944-948 NOV 1992
- Altay G, Bozoglu F, Ray B.
Efficiency of gene transfer by conjugation and electroporation in *Lactococci* and *Pediococci*.
Food Microbiology 11 (4): 265-270 AUG 1994
- Yalcin I, Boz B, Hicsasmaz Z, Bozoglu F.
Characterization of the extracellular gum from freshwater microalgae *Chlorella* sp.
Lebensmittel Wissenschaft and Technologie, 27, 158-165. (1994)
- Gurakan C, Bozoglu F, Weiss N.
Identification of *Lactobacillus* strains from Turkish style dry fermented sausages.
Lebensm. Wiss. U. Technol., 28, 139-144, 1995.
- Erkmen O, Bozoglu F.
Behaviour of *S. typhimurium* in feta cheese during its manufacture and ripening.
Lebensm. Wiss. U. Technol., 28, 259-263, 1995.
- Bozoglu F, Chirica L, Yaman O, Gurakan C.
Induction of penicillin resistance in *S. thermophilus*.
Current Advances in Metabolism, Genetics and Applications.
NATO-ASI Series, Vol: 98 pages:347-358, 1996. (Springer)
- Kocer D, Bozoglu F.
Isolation of antibiotic resistant mutants of *Streptococcus thermophilus*.
Gıda Teknolojisi (Food Technology-Turkey), 2(5); 41-46. 1997
- Alpas H, Ozilgen M, Bozoglu F, Katnas S.
Mathematical modeling of survival and weight loss of baker's yeast during drying.
Enzyme and Microbial Technology 19, 348-351, 1997.
- Chirica C, Guray T, Gurakan C, Bozoglu F.
Characterization of extracellular beta-lactamases from penicillin G-resistant cells of *S. thermophilus*.
J. of Food Protection, 61:7, 896-898, 1998.
- Alpas H, Kalchayanand N, Bozoglu, F, Ray, B.
Interactions of Pressure, Time and Temperature of Pressurization on Viability Loss of *L. innocua*.
World J. Microbiol. Biotechnol., 14, 251-253, 1998.

- Hicsasmaz Z, Yazgan Y, Kocer D, Katnas S, Bozoglu F.
Physical properties of polydextrose substituted cakes.
IFT Annual Meeting Book of Abstracts, Atlanta, GA.1998
- Alpas H, Kalchayanand N, Bozoglu F , Dunne CP, Sikes A and Ray B.
Variation in resistance to hydrostatic pressure among strains of food-borne pathogens.
Appl. Environ. Microbiol. 65(9), 4248-4251, 1999.
- Alpas H, Kalchayanand N, Bozoglu F, Ray,B.
Intraction of high hydrostatic pressure, pressurization temperature and pH on death and injury of pressure-resistant and pressure-sensitive strains of foodborne pathogens.
Int. Jour. of Food Micro: Vol:60 pages 33-42 Month:4, 2000.
- Alpas H, Bozoglu F, Ray B.
Effect of HHP on Different Strains of Food Pathogens.
World Engineering Congress July 19—22 Kuala Lumpur, Malasia. 1999
- Alpas H, Kalchayanand N, Bozoglu F, Ray B.
Interaction of hydrostatic pressure, pressurization temperature and pH on death and injury of pressure-resistant pressure-sensitive strains of food borne pathogens.
10th World Congress of Food Science and Technology, October 3-8, Sidney, Australia. 1999
- Alpas H and Bozoglu F.
Effect of bacteriocins on inactivation of different strains of pathogens in milk and orange juice in addition to high hydrostatic pressure, heat and time.
European Conference on Emerging Food Sci. and Tech. Nov. 22-24 Tampere Finland. 1999
- Alpas H and Bozoglu F.
The combined effect of high hydrostatic pressure, heat and bacteriocins on inactivation of foodborne pathogens in milk and orange juice.
World Jour. Of Microbiology and Biotechnology: Vol:16, P:387-392,Month:5, 2000
- Kok FN, Bozoglu F and Hasirci V.
Construction of acetylcholinesterase-choline oxidase biosensor for aldicarb determination.
Novel Processes and Control Technologies in the Food Industry.
NATO-Science Series Vol 338, pages: 49-62, 2001 (IOS Press)
- Damar S, Alpas H and Bozoglu F.
Use of pulse electric field (PEF) for reduction of viable cell counts in food systems.
Novel Processes and Control Technologies in the Food Industry.
NATO-Science Series Vol 338, pages: 123-144, 2001 (IOS Press)

- Kok FN, Bozoglu F and Hasirci V.
Immobilization of acetylcholinesterase and choline oxidase in/on membrane for biosensor construction.
J. of Biomat. Sci. Pol. Edn. Vol 12, no. 11 pages: 1161-1176, 2001
- Damar S, Bozoglu F, Hizal M and Bayindirli A.
Inactivation and Injury of *E. coli* O157:H7 and *S. aureus* by pulsed electric fields.
World J. of Micro. And Biotech. Vol. 18 pages 1-6, 2002
- Yurdugul S. and Bozoglu F.
Studies on an inhibitor produced by LAB of wines on the control of malolactic fermentation.
J. of European Food Research and Technology, Vol: 215/1, 38-41, 2002.
- Yurdugul S and Bozoglu F.
Bacteriocin-like inhibitor production from malolactic flora of wines to control malolactic Conversion.
FEMS Supported Symposium: 2nd Cong. of Macedonian Microbiologist, May 28-31, Ohrid,R. Macedonia 2002
- Alpas H, Bozoglu F.
Recovery of *Escherichia coli* O157:H7 and *Salmonella* in milk and cream of chicken soup from high hydrostatic pressure and bacteriocin application upon storage.
High Pressure Research, Vol; 22, 685-687. 2002.
- Alpas H, Bozoglu F.
Inactivation of *Staphylococcus aureus* and *Listeria monocytogenes* in milk and cream of chicken soup from high hydrostatic pressure and bacteriocin.
High Pressure Research, Vol; 22, 681-684. 2002.
- Kok N, Bozoglu G, Hasirci V.
Construction of acetylcholinesterase-choline oxidase bisensor for aldicarb determination.
Biosensors and Bioelectronics, Vol:17, 531-539, 2002.
- Alpas H, Alma L, Bozoglu F.
Inactivation of *Alycyclobacillus acidoterrestris* (AAT) in orange, apple and tomato juice by high hydrostatic pressure.
IFT Annual Meeting, Anaheim California, USA. 15D-12, 2002.
- Alpas H, Bozoglu F, Lee J and Kaletunc G.
Studies on the effect of high hydrostatic pressure on cell morphology of *Leuconostoc mesenteroides* with scanning electron microscopy (SEM).
IFT Annual Meeting, Anaheim California, USA. 61C-25, 2002.

- Alpas H, Bayindirli A and Bozoglu F.
Effect of high hydrostatic pressure on survival of foodborne pathogens in freshly squeezed orange juice.
IFT Annual Meeting, Anaheim California, USA. 91E-4, 2002.
- Bayindirli A, Alpas H and Bozoglu F.
Processing of orange and apple juice by a combination of high hydrostatic pressure and mild heat treatment; Inactivation of enzymes and quality factor changes.
IFT Annual Meeting, Anaheim California, USA. 91E-8, 2002.
- Alpas H and Bozoglu F.
Efficiency of high pressure treatment for destruction of *L. monocytogenes* in fruit juices. *FEMS Immunology and Medical Microbiology*, 35 : 269-273, 2003.
- Hicsasmaz Z, Yazgan Y, Bozoglu F and Katnas S.
Effect of polydextrose-substitution on the cell structure of the high-ratio cake system. *Lebensm.-Wiss.U.-Technol.* 36:441-450, 2003.
- Soysal C, Soylemez Z, Bozoglu F.
Effect of high hydrostatic pressure and temperature on carrot peroxidase inactivation.
European Food Research Technology. 218 (2): 152-156, 2004.
- Bozoglu F, Alpas H, Kaletunc G.
Injury recovery of foodborne pathogens in high hydrostatic pressure treated milk during storage.
FEMS Immunology and Medical Microbiology, 40 (3) : 243-247, 2004.
- Buzrul S, Alpas H and Bozoglu F.
Effect of high Hydrostatic Pressure on shelf-life of Lager Beer.
IFT Annual Meeting, Las Vegas, USA, 49H-12, 2004.
- Bozoglu F and Alpas H.
Effect of storage temperature on injury recovery of foodborne pathogens in HHP treated milk
IFT Annual Meeting, LasVegas, Nevada, USA. 12-16 July 49H-9, 2004.
- Buzrul S, Alpas H and Bozoglu F.
Effects of HHP on shelf-life of lager beer.
IFT Annual Meeting, LasVegas, Nevada, USA. 49H-12, 2004.
- Bozoglu F.
Isostatic High Pressure on Foods.
Polfood Project Workshop. Cracow, Poland. 21-24 April, 2004.

- Bozoglu F.
Food Bioterrorism.
NATO-CCMS Food Chain Security 2nd meeting. Liege-Belgium.21-22 May, 2004.
- Bozoglu F.
Food Safety in Russia and ECCA region.
CCMS-NATO/ MNR Russia seminar on Food Security. Moscow, Russia, 28-29 October, 2004.
- Buzrul S, Alpas H, Bozoglu F.
Effect of high hydrostatic pressure on quality parameters of lager beer.
Journal of the Science of Food and Agriculture, 85 (10): 1672-1676 AUG 15, 2005.
- Buzrul S, Alpas H, Bozoglu F.
Effects of high hydrostatic pressure on shelf life of lager beer.
European Food Research and Technology 220 (5-6): 615-618 MAY, 2005.
- Buzrul S, Alpas H, Bozoglu F.
Use of Weibull frequency distribution model to describe the inactivation of Alicyclobacillus acidoterrestris by high pressure at different temperatures
Food Research International 38 (2): 151-157, 2005.
- M Pilavtepe, H Alpas, F Bozoglu.
High hydrostatic pressure inactivation kinetics of E. coli O157:H7 and L. monocytogenes CA in broth and low acid foods.
1st International Food and Nutrition Congress, Istanbul, 161, TÜBİTAK, 2005.
- Ceylan C, Severcan M, Bozoglu F and Severcan F.
Effect of hydrostatic pressure on bovine blood protein and lipid constituent revealed by FTIR.
WSEAS Transaction on Biology and Biomedicine. Issue 3, Volume 2. July 2005.
- Bayindirli A, Alpas H, Bozoglu F, *et al.*
Efficiency of high pressure treatment on inactivation of pathogenic microorganisms and enzymes in apple, orange, apricot and sour cherry juices.
Food Control 17 (1): 52-58 JAN 2006.
- Bozoglu F.
Inactivation mechanism of bacterial cells by high hydrostatic pressure.
Third Congress of Macedonian Microbiologists. Ohrid R. Macedonia 17 May 2006.
- Altuner EM, Alpas H, Erdem YK and Bozoglu F.
Effect of high hydrostatic pressure on physiochemical and biochemical properties of milk.
European Food Research and Technology 222 (3-4): 392-396 FEB 2006.

- Yurdugül S, Bozoglu F.
Effect of bacteriocin-like substance produced by *Leuconostoc mesenteroides* ssp. *cremoris* on spoilage strain *Lactobacillus fructivorans* and various pathogens.
International Journal of Food Science and Technology (accepted for pub.)2006.
- Garip S, Bozoglu F and Severcan F.
Differentiation of mesophilic and thermophilic bacteria with FTIR spectroscopy.
Spec 2006, Shedding Light on Disease. Poster# 49. Heilderberg. May 2006.
- Pilavtepe M, Alpas H and Bozoglu F.
Effect of HHP for sensitizing *L. monocytogenes* in carrot juice.
IFT Meeting Orlando-Florida June 28 2006.
- Bozoglu F.
Different mycotoxin inactivation applications and their inactivation mechanisms.
ARI the Bulletin of the Istanbul Tech. University; vol: 54 Number 4.2007.
- Avsaroglu MD, Junker E, Helmuth R, Schroeter A, Akcelik M, Bozoglu F, Nockler K, Guerra B.
Phenotypic and genotypic characterization of antimicrobial resistance in Turkish *Salmonella infantis* isolates from chicken and minced meat.
17th Eur. Cong. of Clinical Micro. & Infectious Disease, Munich, Germany. March 2007
- Avsaroglu MD, Helmuth R, Schroeter A, Akcelik M, Bozoglu F, Jaber M, Guerra B.
Isolation and characterization of *Salmonella* from Turkish avian food samples.
17th Eur. Cong. of Clinical Micro. & Infectious Disease, Munich, Germany. March 2007
- Dündar H, Bozoglu F.
Leuconostoc mesenteroides ssp. *cremoris* tarafından üretilen bir bakteriyosinin saflaştırılması.
XV Ulusal Biyoteknoloji Kongresi. 28-31 Ekim, Antalya, 2007, s. 51.
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Plasmid-mediated quinolone resistance conferred by qnrS1 in *Salmonella enterica* serovar *Virchow* isolated from Turkish food of avian origin
Journal of Antimicrobial Chemotherapy 60 (5): 1146-1150 NOV 2007
- Yurdugül S, Pancevska NA, Yıldız G, Kungulovski D and Bozoglu F.
Retardation of stalling in bread by a cellulolase containing enzyme complex partially isolated from cellulose degrading anaerobic fungi.
5th Int. Symp. of Anaerobic Microbiology, 21-24 June 2007, Domzale SLOVENIA
- Yurdugül S, Bozoglu F.
Effects of a bacteriocin-like substance produced by *Leuconostoc mesenteroides* ssp. *cremoris* on spoilage strain *Lactobacillus fructivorans* and various pathogens.
International Journal of Food Science and Technology, 43, 76-81. 2007.

- Garip S, Bozoglu F, Severcan F
Differentiation of mesophilic and thermophilic bacteria with FTIR spectroscopy.
Applied Spectroscopy Volume: 61 Issue: 2 Pages: 186-192 Published: FEB 2007
- Yurdugul S, Yilmaz F, Keskindir E, Caliskan N, Bogdanov B, Bozoglu F.
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International Conference entitled Agrochemicals protecting crop, health and natural environment, 8-11 January 2008, New Delhi, India (oral presentation).
- Buzrul S, Alpas H, Largeteau A, Bozoglu F. *et al.*
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Journal of Food Engineering Volume: 85 Issue: 3 Pages: 466-472, APR 2008.
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Effect of high hydrostatic pressure on mycotoxin Citrinin., major phenolics Oleuropein, Hydroxytyrosol, and total antioxidant activity in black table olives.
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TÜRKİYE 10. GIDA KONGRESİ 21-23 Mayıs 2008, Erzurum, Türkiye.
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Evaluation of high hydrostatic pressure effects on bovine red blood cells and platelets.
High Pressure Research Volume: 29 Issue: 2 Pages: 358-368, 2009.
- Pilavtepe-Celik M, Buzrul S, Alpas H, Bozoglu F.
Development of a new mathematical model for inactivation of *Escherichia coli* O157:H7 and *Staphylococcus aureus* by high hydrostatic pressure in carrot juice and peptone water.
Journal of Food Engineering Volume: 90 Issue: 3 Pages: 388-394: FEB 2009
- Avsaroglu MD, Bozoglu F, Akcelik M, *et al.*
Effect of high pressure on lactococcal bacteriophages.
Journal of Food Safety Volume: 29 Issue: 1 Pages: 26-36 FEB 2009.

- Bozoglu F.
Control strategies and inactivation mechanism of mycotoxins.
Mycology, Mycotoxicology and Mycoses. Novi Sad Serbia 2009.
- Buyukcan M, Bozoglu F, Alpas H.
Preservation and shelf-life extension of shrimps and clams by HHP.
International Journal of Food Science and Technology 44 (8) p: 1495-1502, 2009.
- Yurdugül S, Bozoglu F.
Studies on antimicrobial activity and certain chemical parameters of freeze-dried wild plumps (*Prunus Spp*).
Pakistan Journal of Nutrition. 8(9) 1434-1441 ISSN 1680-5194, 2009.
- Tokusoglu Ö, Bozoglu F.
High hydrostatic pressure (HHP) effects on detailed chemical and microbiological aspects of table olives.
156-37 Technical Research Paper. 2009 IFT Annual Meeting+Food Expo. Book of Abstracts p.214, June 6-9, Anaheim/ Orange County, Los Angeles, CA, USA.
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