

Asst. Prof. DİLİN İPEK

Personal Information

Office Phone: [+90 286 618 4525](tel:+902866184525) Extension: 112

Fax Phone: [+90 286 618 4546](tel:+902866184546)

Email: dilvinipek@comu.edu.tr

Web: <https://avesis.comu.edu.tr/877>

Address: Çanakkale Onsekiz Mart Üniversitesi Ezine Meslek Yüksekokulu Yahya Çavuş Yerleşkesi

International Researcher IDs

ORCID: 0000-0003-2946-5437

Yoksis Researcher ID: 38139

Biography

Dr.Dilvin İpek graduated from Food Engineering Dept. (BSc, MSc. and PhD). Her PhD thesis was “Applicability of Ezine Cheese Process Lines Disinfection by New Disinfectant Formula: Antibiofilm-Antiquorum Sensing Agents” with supervising by both Food Eng. Dept. (COMU) and Environmental Engineering Dept. (Konkuk University, Seoul, Korea). Her post-doc study was about natural extracts effects on food viruses (FCV, MNV and Hepatitis A) which was supervised by Dr.Gloria Sanchez [Institute of Agrochemistry and Food Technology (IATA-CSIC)]. She is working as Assistant Professor (2019) in Food Processing Dept., Ezine Vocational School, Çanakkale Onsekiz Mart University, Çanakkale, Turkey.

Education Information

Post Doctorate, Consejo Superior de Investigaciones Científicas, IATA CSIC - Instituto de Agroquímica y Tecnología de Alimentos, Gıda Güvenliği, Spain 2019 - 2019

Doctorate, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2011 - 2017

Postgraduate, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2006 - 2009

Undergraduate, Ege University, Faculty Of Engineering, Gıda Mühendisliği, Turkey 2001 - 2006

Foreign Languages

English, B2 Upper Intermediate

Greek, A1 Beginner

Korean, A1 Beginner

Spanish, A1 Beginner

Certificates, Courses and Trainings

Education Management and Planning, Hands-on course in advanced techniques to study food-biofilms, Cost Action FA1202-2nd BacFoodNet, 2014

Education Management and Planning, VIII. Uygulamalı Moleküler Mikrobiyoloji Kursu, Ulusal Moleküler Biyoloji Referans Laboratuvarı, 2013

Quality Management, ISO 19011-Baş Tetkikçi, sisbel (sistem belgelendirme), 2012

Dissertations

Doctorate, EZİNE PEYNİRİ ÜRETİM HATTINDA DEZENFEKSİYONUN YENİ DEZENFEKTAN FORMÜLLERİ İLE YAPILABİLİRLİĞİ: ANTİBİYOFİLM-ANTİQUORUM SENSİNG MADDELER, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2017

Postgraduate, Üretim Aşamaları ve Farklı Ambalajlama Tekniklerinin Lokum Kalitesine Etkisi, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2009

Research Areas

Food Engineering, Food Science, Food Microbiology, Food Hygiene and Sanitation, Engineering and Technology

Academic Titles / Tasks

Assistant Professor, Canakkale Onsekiz Mart University, Ezine Meslek Yüksekokulu, Gıda İşleme, 2019 - Continues

Lecturer, Canakkale Onsekiz Mart University, Ezine Meslek Yüksekokulu, Gıda İşleme, 2010 - 2019

Courses

General Microbiology, Associate Degree, 2021 - 2022

Gıda Muhafaza, Associate Degree, 2018 - 2019

Süt Tesis Tasarımı, Associate Degree, 2018 - 2019

Gıda Endüstri Makinaları, Associate Degree, 2017 - 2018

Gıda Mikrobiyolojisi, Associate Degree, 2017 - 2018

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Carbapenem resistance and biofilm formation status of Enterobacterales isolated from raw milk via molecular versus phenotypic methods**
ÖZDİKMENLİ TEPELİ S., Numanoglu Cevik Y., Tosun M. N., Taylan Yalcin G., KAYA B., İPEK D., Bakkaloglu Z., Simsek H., DEMİREL ZORBA N. N.
Antonie van Leeuwenhoek, International Journal of General and Molecular Microbiology, vol.116, no.1, pp.67-80, 2023 (SCI-Expanded)
- II. **Corrigendum to “Microbial load of white cheese process lines after CIP and COP: A case study in Turkey” [LWT-Food Science and Technology 90 (2018) 505–512]**
İPEK D., DEMİREL ZORBA N. N.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.114, pp.1, 2019 (SCI-Expanded)
- III. **Microbial load of white cheese process lines after CIP and COP: A case study in Turkey**
İPEK D., Zorba N. N. D.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.90, pp.505-512, 2018 (SCI-Expanded)
- IV. **Effects of process stages on Turkish delight/lokum microbiological quality**
İPEK D., DEMİREL ZORBA N. N.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, no.9, pp.2061-2066, 2014 (SCI-Expanded)

Articles Published in Other Journals

- I. **EVALUATION OF QUORUM SENSING SIGNALS OF STRONG BIOFILM PRODUCING BACTERIA VIA LC-MS/MS, HPLC AND BIOSENSORS**
İpek D.
TRAKYA UNIVERSITY JOURNAL OF NATURAL SCIENCES, vol.24, no.2, pp.1-2, 2023 (ESCI)
- II. **Therapeutic Effect of Honey on blaCTX-M Positive and Biofilm-Producing Enterobacterales Isolated from Bovine Mastitis**
ÖZDİKMENLİ TEPELİ S., KAYA B., İPEK D.
KSU TARIM VE DOĞA DERGİSİ-KSU JOURNAL OF AGRICULTURE AND NATURE, 2022 (ESCI)
- III. **Ezine Yöresel Pazarlarında Satılan Ev Yapımı Tereyağların Mikrobiyolojik Kalitesi**
İPEK D.
Karadeniz Fen Bilimleri Dergisi, vol.10, no.2, pp.315-323, 2020 (Peer-Reviewed Journal)
- IV. **Türk Lokumuna Uygulanan Farklı Ambalajlama Tekniklerinin Mikrobiyolojik Kaliteye Etkisi**
İPEK D., ZORBA N. N.
Gıda Teknolojileri Elektronik Dergisi, vol.1, pp.1-6, 2008 (Peer-Reviewed Journal)
- V. **Gıda Endüstrisinde Risk Analizi ve Yönetimi**
İPEK D., ZORBA M.
AKADEMİK GIDA, vol.5, no.28, pp.28-35, 2007 (Peer-Reviewed Journal)
- VI. **Gıda endüstrisinde risk analizi ve yönetimi**
İPEK D., ZORBA M.
AKADEMİK GIDA, vol.5, no.28, pp.28-35, 2007 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Applicability Of Natural Quorum Quenching Disinfectant For Food Industry**
İPEK D.
in: Research & Review in Engineering, BAŞYİĞİT KILIÇ G., ÇİFÇİ A., YILMAZ A., Editor, Gece Açık Akademi Yayınları, Ankara, pp.187-196, 2019
- II. **Importance of Biofilms on Dairy Industry Safety.**
İPEK D., DEMİREL ZORBA N. N.
in: Understanding microbial pathogens: current knowledge and educational ideas on antimicrobial research, A.Mendez-Vilas, Editor, Microbiology Book Series #7, Badajoz, pp.146-152, 2018
- III. **Importance of Biofilms on Dairy Industry Safety**
İPEK D., ZORBA N. N.
in: Understanding microbial pathogens: current knowledge and educational ideas on antimicrobial research, (Enrique Torres-Hergueta and A. Méndez-Vilas, Eds.), Editor, Formatex Research Center, pp.146-152, 2018
- IV. **Karmaşık (Kompleks) Sayılar**
AYGÜN S., KANMAZ K., baykal m., AŞKIN A., ZAYİM B., İPEK D., ÜNLÜ E., KANMAZ E., KOCABIYIK H., HACIKURU İ., et al.
in: Temel Matematik, Can AKTAŞ, Editor, Kriter, 2013
- V. **Çarpanlara Ayırma**
İPEK D., AYGÜN S., Kanmaz K., Baykal M., AŞKIN A., ZAYİM B., ÜNLÜ E., Kanmaz E., Kocabiyyık H., HACIKURU İ., et al.
in: Temel Matematik, Can Aktaş, Editor, Kriter, İstanbul, 2013

Refereed Congress / Symposium Publications in Proceedings

- I. **Protected Geographical Indication Products And Improving The Value Chain: The Case of Ezine Cheese with Intelligent Tracking Systems**

ARSLAN E., İPEK D., HATİPOĞLU S.

VIII. INTERNATIONAL ICONTECH CONFERENCE ON INNOVATIVE SURVEYS IN POSITIVE SCIENCES, Baku, Azerbaijan, 16 - 18 March 2024

II. Perception of Employees in the Dairy Industry towards Digital-Smart Tracking Systems: A Case Study on Ezine Cheese Producers

İpek D., Erenoğlu R. C.

3rd International Congress of the Turkish Journal of Agriculture - Food Science and Technology- TURJAF 2023, Malatya, Turkey, 13 - 16 September 2023, pp.103

III. Natural Preservative and Pesticide Potantial of White Cheese Isolated Lactic Acid Bacteria: Quorum Quenching, Antibacterial and Antitumor

İpek D., Adsız Z. N.

3rd International Congress of the Turkish Journal of Agriculture - Food Science and Technology- TURJAF 2023, Malatya, Turkey, 13 - 16 September 2023, pp.104

IV. Sanitizing Stainless Steel Process surfaces by New Natural Disinfectant Formula

İPEK D., ZORBA N. N.

VI. International Anatolian Agriculture, Food, Environment and Biology Congress, Konya, Turkey, 7 - 09 October 2022, vol.1, pp.381

V. Antiviral and Antibacterial Effects of Anatolian Folk Medicinal Plants Sideritis Trojana Ehrend and Hypericum perforatum Extracts via Ethanolic and Ultrasound

İpek D., Falcó I., Sánchez G., Tuncel N. B., Özdikmenli Tepeli S.

VI. International Anatolian Agriculture, Food, Environment and Biology Congress, Kütahya, Turkey, 7 - 09 October 2022, pp.380

VI. Çiğ Sütlerde Genişlemiş Spektrumlu Beta-Laktamaz Üreten Enterobacterales Suşları ve Biyofilm Özellikleri

ÖZDİKMENLİ TEPELİ S., Tosun M., Taylan G., Kaya B., İPEK D., DEMİREL ZORBA N. N.

1. Ulusal Tek Sağlık Sempozyumu, Ankara, Turkey, 21 - 23 November 2019, pp.64

VII. Biofilm Formation of blaCTX-M positive Enterobacterales Isolated from Bovine Milk with Subclinical Mastitis

ÖZDİKMENLİ TEPELİ S., İPEK D., DEMİREL ZORBA N. N.

3 rd Union of Thrace Universities International Health Sciences Congress, Çanakkale, Turkey, 24 - 26 October 2019, pp.188-189

VIII. Biofilm Formation of blaCTX-M positive Enterobacterales Isolated from Bovine Milk with Subclinical Mastitis.

ÖZDİKMENLİ TEPELİ S., İPEK D., DEMİREL ZORBA N. N.

Union of Thrace universities 3. International Health Sciences Congress, Çanakkale, Turkey, 24 - 26 October 2019

IX. Quorum Sensing Signal Presence Determination of Food Process Line Isolated Biofilm Positive Gram Positive/Negative Isolates By LC/MSMS

İPEK D., DEMİREL ZORBA N. N.

XXXVII Türk Mikrobiyoloji Kongresi, Antalya, Turkey, 4 - 08 November 2018

X. APPLICABILITY OF NATURAL QUORUM QUENCHING DISINFECTANT FOR FOOD INDUSTRY

İPEK D.

The 4th International Conference on Sustainable Development (ICSD), Atina, Greece, 11 - 15 April 2018, pp.58

XI. THE ANTIMICROBIAL AND QUORUM QUENCHING EFFECTS OF NATURAL COMPOUNDS ON BIOFILM FORMING BACTERIA

İPEK D., ZORBA N. N., KWEON J. H., LADE H.

Microbiologia Balkanica'2017, sofya, Bulgaria, 16 - 18 November 2017, pp.13

XII. Microbial Load of White Cheese Process Lines after CIP and COP: A Case Study in Turkey. Poster Presentation

İPEK D., ZORBA N. N.

3 rd. European Congress on Microbial Biofilms-Basic and Clinical Aspects, Foodmicro201, 19 - 22 July 2016

XIII. Milky Göce Production Nutritional Value

YALMAN M., ÖZDİKMENLİ TEPELİ S., PALA Ç., İPEK D.

3.International Symposium on Traditional Foods from Adriatic to Caucasus, 1 - 04 October 2015, pp.125

XIV. Importance of the Biofilms on Food Safety Sustainability

İPEK D., ZORBA N. N.

Regional Workshop on Sustainable Management of Food Security, 9 - 10 April 2015

XV. Importance of the Biofilms on Food Safety Sustainability

İPEK D., ZORBA N. N.

Regional Workshop on Sustainable Management of Food Security, İstanbul, Turkey, 9 - 10 April 2015

XVI. Hazard Analyses and Critical Control Point s System Optimization in Tahini Halva Production

İPEK D., ZORBA N. N.

International Journal of Food Science and Technology (Ifst) 50 th Volume Celebration Conference, 17 - 19 February 2015

XVII. Hazard Analysis and Crtical Control Points System Optimization in Tahini Helva Production

İPEK D., ZORBA N. N., ZORBA M.

ICFST 50TH CELEBRATION CONFERENCE: THE FUTURE OF FOOD INNOVATION, 17 - 19 February 2015, pp.92

XVIII. Biofilm Risk in Turkish Dairy Industry

İPEK D., ZORBA N. N.

3 rd. European Congress on Microbial Biofilms-Basic and Clinical Aspects, Eurobiofilm2013, 9 - 12 September 2013

XIX. Determination of Dairy Companies' Problems in The Ezine Region. Poster Presentation

İPEK D., ÖZATAY Ş., ŞENTÜRK E.

23 rd. International ICFMH Symposium, FoodMicro2012 Global Issues in Food Microbiology, 3 - 07 September 2012

XX. Effects of Production Stages on Turkish Delight or Lokhum

İPEK D., ZORBA N. N.

23 rd. International ICFMH Symposium, FoodMicro2012 Global Issues in Food Microbiology, 3 - 07 September 2012

XXI. The Antimicrobial Effect of Origanum onites and Ocimum basilicum Essential oils against Salmonella serovar Typhimurium in Minced Beef Meat

İPEK D., ZORBA N. N.

23rd International ICFMH Symposium Food Micro-2012 Global Issues in Food Microbiology, İstanbul, Turkey, 3 - 07 September 2012, pp.777

XXII. Effects of Production Stages on Turkish Delight Lokum Microbiological Quality

İPEK D., ZORBA N. N.

23rd International ICFMH Symposium Food Micro-2012 Global Issuesin Food Microbiology, İstanbul, Turkey, 3 - 07 September 2012

XXIII. Kaşar Peyniri Üretim Hattı Mikroflorasının Belirlenmesi

İPEK D., ZORBA N. N., BAYRAM A.

Türkiye 3. Ulusal Veteriner Gıda Hijyeni Kongresi, Bursa, Turkey, 14 - 16 May 2009

XXIV. Geleneksel Bayramiç Tahin Helvası

İPEK D., ZORBA N. N., GÜNEŞER O., ZORBA M., GÜVEN S.

Bayramiç Sempozyumu, Çanakkale, Turkey, 3 - 05 August 2007, pp.185

Supported Projects

Arslan E., Erenoğlu R. C., Ipek D., TUBITAK Project, Smart Tracking Software for Geographical Indication Violation and Fraud/Non-Standard Product Detection in Geographical Indications Products, 2022 - 2024

İpek D., Adsız Z. N., TUBITAK Project, Determination Quorum Quenching Activity of White Cheese Isolated Lactic Acid Bacteria, 2023 - 2023

Berber N., Öge Ç., Baruk Bulut G., Katra H., Erenoğlu R. C., İpek D., CB Strateji ve Bütçe Başkanlığı (Kalkınma Bakanlığı)

Projesi, Ezine Yöresinde Süt ve Ürünleri Alanında İş Gücü Niteliğinin Arttırılmasına Yönelik Yenilikçi Mesleki Eğitimlerin Verilmesi, 2018 - 2019

İPEK D., DEMİREL ZORBA N. N., Project Supported by Higher Education Institutions, Gıda Üretim Hatlarından İzole edilen Biyofilm Pozitif Gram Negatif ve Pozitif İzolatların Quorum Sensing Sinyal Varlığının LCMSMS ile Araştırılması, 2018 - 2019

DEMİREL ZORBA N. N., İPEK D., KWEON J., Project Supported by Higher Education Institutions, Ezine peyniri üretim hattında dezenfeksiyonun yeni dezenfektan formülleri ile yapılabilirliği: antibiyofilm-antiquorumsensing maddeler, 2016 - 2017

DEMİREL ZORBA N. N., İPEK D., Project Supported by Higher Education Institutions, Ezine Peyniri Üretim Hattında Pseudomonas spp, Bacillus spp., Enterobacteriaceae spp.ve Listeria spp.’nin Biofilm Oluşturma Kapasitesi, 2014 - 2017

DEMİREL ZORBA N. N., İPEK D., Project Supported by Higher Education Institutions, Üretim Aşamaları ve Farklı Ambalajlama Tekniklerinin Lokum Kalitesine Etkisi, 2007 - 2009

Patent

İpek D., Natural Disinfectant Solution-Naturdisinfect, Patent, CHAPTER A Human Needs, The Invention Recourse Number: TR-2017/19941 , 2017, 2020

Student Project

R & D Project, Determination Quorum Quenching Aktivite of White Cheese Isolated Lactic Acid Bacteria, Canakkale Onsekiz Mart University, Ezine Meslek Yüksekokulu, Gıda İşleme, Turkey, 2023 - 2023

Memberships / Tasks in Scientific Organizations

Türk Mikrobiyoloji Cemiyeti, Member, 2016 - Continues

Scientific Refereeing

Project Supported by Higher Education Institutions, November 2018

Turkish Journal Of Agriculture-Food Science and Technology, SCI Journal, October 2018

BAOJ Food sciences & Technology, Other Indexed Journal, March 2018

Metrics

Publication: 57

Citation (WoS): 6

Citation (Scopus): 11

H-Index (WoS): 2

H-Index (Scopus): 2

Scholarships

Training School: Hands-on course in advanced techniques to study food-biofilms Scholarship, European Commission, 2014 - Continues

Awards

İpek D., Demirel Zorba N. N., Grand Prize and Gold Medal- Natural Disinfectant Solution-Naturdisinfect-Innovation Week IWA 2020 –OFEED by IFIA-International International Federation of Inventors Associations, Ofed By Ifia-International International Federation Of Inventors Associations, November 2020

İpek D., Demirel Zorba N. N., Uluslararası Group Renault- Licence to Clean Competition, Uluslararası Group Renault, October 2020

İpek D., Demirel Zorba N. N., GOLD MEDAL- in recognition of excellent and creative efforts to invent, Turkish Patent And Trademark Office-Türkpatent, September 2020

İpek D., Demirel Zorba N. N., Erdem Kaya Patent, Gün + Partners and Atabay Medicine Sponsored "PatentMeet - University Patents Demo Day" by PatentEffect, Patentmeet Etkinliği: Erdem Kaya Patent, July 2020

İPEK D., Excellence in Research, Konkuk Üniversitesi Çevre Mühendisliği Bölümü, April 2016

Representation and Promotion Activities

Institutional Representation, NTV Ortak Programı, Turkey, İstanbul, 2021 - 2021

Non Academic Experience

Consejo Superior de Investigaciones Científicas, IATA CSIC - Instituto de Agroquímica y Tecnología de Alimentos

Consejo Superior de Investigaciones Científicas, IATA CSIC - Instituto de Agroquímica y Tecnología de Alimentos

Konkuk Üniversitesi

T.C. Ziraat Bankası

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