Prof. BÜLENT ERGÖNÜL

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Education

Undergraduate, Turkey 2014 - 2014
Doctorate, Turkey 2006 - 2009
Postgraduate, Turkey 2001 - 2004

Foreign Languages

English

Dissertations

Doctorate, Farklı probiyotik kültürler kullanılarak hindi sucuğu üretimi ve kalite üzerine etkileri, 1950
Postgraduate, Dondurarak depolama süresinin çiğ hindi dönerlerinin kimyasal, mikrobiyolojik ve duyusal kalitesi üzerine etkisi, 1950

Research Areas

Avesis Research Areas: Agricultural Sciences, Engineering and Technology
WoS Research Areas: Agriculture & Environment Sciences (Age), Natural Sciences (Sci), Life Sciences (Life)
Scopus Research Areas: Life Sciences

Academic Positions

Professor, Manisa Celal Bayar University, 2018 - Present
Associate Professor, 2012 - 2018
Assistant Professor, 2011 - 2012
Research Assistant, 2001 - 2011

Academic and Administrative Experience

Head of Department, Manisa Celal Bayar University, Mühendislik Ve Doğa Bilimleri Fakültesi, Gıda Mühendisliği, 2023 - Present

Deputy Head of Department, Manisa Celal Bayar University, Mühendislik Ve Doğa Bilimleri Fakültesi, Gıda Mühendisliği, 2018 - 2023

Assistant Director of the Institute, Manisa Celal Bayar University, Fen Bilimleri Enstitüsü, 2014 - 2017

Supervised Theses

ERGÖNÜL B., Manisa ilinden temin edilen bazı organik tarım ürünlerinin ilaç kalıntısı (pestisit) yönünden değerlendirilmesi, Postgraduate, G.FATİH(Student), 2023

ERGÖNÜL B., Jelly yumuşak şeker ürünü için proses parametrelerinin son ürün üzerineetkisi ve optimizasyonu, Postgraduate, F.YEL(Student), 2022

ERGÖNÜL B., Bir hazır yemek işletmesinde kalite fonksiyon göçeriminin uygulanması, Postgraduate, N.ÖZGE(Student), 2019

ERGÖNÜL B., Shigatoksin üreten Escherichia coli'lerin sosislerde canlılığının ve asit dayanımının incelenmesi, Doctorate, S.BETÜL(Student), 2019

ERGÖNÜL B., Üzüm posası katkılı muffinlerin bazı kalite özelliklerinin belirlenmesi, Postgraduate, K.ÇELİK(Student), 2018

Articles

I. **How Healthy are Commercial Cream and Butter-Creams? Assessment According to their Fatty Acid Composition, Cholesterol Contents, Atherogenic and Thrombogenic Indices Crimson Publishers**
GÜNÇ ERGÖNÜL P., ERGÖNÜL B.
Novel Techniques in Nutrition and Food Science, vol.6, no.5, pp.626-631, 2023 (Peer-Reviewed Journal)

II. **Determination of hygienic conditions of home kitchen sponges in Manisa, Turkiye**
ERGÖNÜL B.
Journal of Food Safety and Hygiene, vol.8, no.3, pp.165-169, 2022 (Peer-Reviewed Journal)

III. **Determination of the changes in the gastric fluid endurance of O157 and non-O157 Shiga toxin-producing Escherichia coli during storage of experimentally produced beef frankfurter**
BOZATLI S. B., DİKİCİ A., ERGÖNÜL B.
Journal of Food Science and Technology, vol.58, no.8, pp.3086-3093, 2021 (SCI-Expanded, Scopus)

IV. **Survival of Escherichia coli 0157:H7 and non 0157 strains in synthetic gastric fluid inoculated on commercially available frankfurters**
Betul Bozatli S., DİKİCİ A., ERGÖNÜL B.
Fresenius Environmental Bulletin, vol.30, no.2 A, pp.1579-1587, 2021 (SCI-Expanded, Scopus)

V. **Covid-19 Pandemia, Impact on Food Industry and Nutrition**
ÇELİK K., TÜĞEN A., ERGÖNÜL B.
Novel Techniques in Nutrition and Food Science, vol.5, no.3, pp.459-461, 2020 (Peer-Reviewed Journal)

VI. **Determination of Microbiological Attributes of Unpackaged and Packaged Raisin Samples Sold in Manisa Markets**
ÇELİK K., ERGÖNÜL B.
Acta Scientifci Nutritional Health, vol.4, no.5, pp.10-13, 2020 (Peer-Reviewed Journal)

VII. **Changes in Instrumental Textural and Color Attributes of Pre-Treated Potato Slices during Refrigerated Storage**
ÇELİK K., ERGÖNÜL B.
Novel Techniques in Nutrition & Food Science, vol.3, no.2, pp.1-4, 2019 (Peer-Reviewed Journal)

VIII. **Microbiological Quality of Eight Wild Edible Mushroom Species from Turkey**
ERGÖNÜL B., KALYONCU F., AKATA I.
Celal Bayar Üniversitesi Fen Bilimleri Dergisi, vol.14, no.4, pp.461-463, 2018 (TRDizin)

IX. **Biogenic amine contents of tarhana powder and chips (A cereal based fermented food)**
Akyol V., Kundakçı A., ERGÖNÜL B.
Comptes Rendus de L'Academie Bulgare des Sciences, vol.71, no.12, pp.1638-1644, 2018 (SCI-Expanded, Scopus)

X. **Influence of Different Cooking Methods on Quality Attributes of Chicken Breast Meat**
ERGÖNÜL B.
Celal Bayar Üniversitesi Fen Bilimleri Dergisi, vol.13, no.4, pp.883-885, 2017 (TRDizin)

XI. **Cholesterol Levels and Some Nutritional Parameters of Traditional Cheeses in Turkey**
KARAGÖZLÜ C., YERLİKAYA O., AKPINAR A., ÜNAL G., ERGÖNÜL B., ENDER G., UYSAL H. R.
E.Ü. Ziraat Fakültesi Dergisi, vol.53, no.2, pp.161-168, 2016 (TRDizin)

XII. **Antioxidant attributes and total phenolic contents of tarhana chips**
ERGÖNÜL B., Ergönül P.
Comptes Rendus de L'Academie Bulgare des Sciences, vol.69, no.7, pp.859-864, 2016 (SCI-Expanded, Scopus)

XIII. **Immobilization of amyloglucosidase onto macroporous cryogels for continuous glucose production from starch**
Uygun M., Akduman B., ERGÖNÜL B., Aktaş Uygun D., Akgöl S., DENİZLİ A.
Journal of Biomaterials Science, Polymer Edition, vol.26, no.16, pp.1112-1125, 2015 (SCI-Expanded, Scopus)

XIV. **Heavy metal levels in several fish species from Turkey**
ERGÖNÜL B., Aktaş A., Ergönü P. G., Kundakçi A.
Archiv fur Lebensmittelhygiene, vol.66, no.3, pp.79-82, 2015 (SCI-Expanded, Scopus)

XV. **Gıdalarda Biyojen Aminler**
Akyol V., Kundakçı A., ERGÖNÜL B.
CBU Journal of Science, vol.11, no.2, pp.294-305, 2015 (Peer-Reviewed Journal)

XVI. **Hygienic quality of Stuffed Mediterranean mussels (Mytilus gallovincialis) sold by street venders in Izmir, Turkey**
ERGÖNÜL B., Kundakçi A., Durgun S.
Archiv fur Lebensmittelhygiene, vol.65, no.5, pp.121-124, 2014 (SCI-Expanded, Scopus)

XVII. **Microbiological Attributes of Tahin (Sesame) Helva Sold under Market Conditions in Manisa**
Kaya B., ERGÖNÜL B.
JOURNAL OF PURE AND APPLIED MICROBIOLOGY, vol.8, no.2, pp.927-929, 2014 (ESCI, Scopus)

XVIII. **Determination of fatty acid contents of five wild edible mushroom species collected from anatolia**
AKATA I., Ergonul P., ERGÖNÜL B., KALYONCU F.
Journal of Pure and Applied Microbiology, vol.7, no.4, pp.3143-3147, 2013 (SCI-Expanded, Scopus)

XIX. **Instrumental textural properties of mesir paste kept at different temperatures**
ERGÖNÜL B.
International Journal of Food Properties, vol.16, no.7, pp.1530-1533, 2013 (SCI-Expanded, Scopus)

XX. **Consumer awareness and perception to food safety: A consumer analysis**
ERGÖNÜL B.
Food Control, vol.32, no.2, pp.461-471, 2013 (SCI-Expanded, Scopus)

XXI. **Fatty acid compositions of six wild edible mushroom species**
GÜNÇ ERGÖNÜL P., AKATA I., KALYONCU F., ERGÖNÜL B.
The Scientific World Journal, vol.2013, 2013 (SCI-Expanded, Scopus)

XXII. **Instrumental textural properties of plain helva kept at different temperatures**
ERGÖNÜL B., Özçam M.
Quality Assurance and Safety of Crops and Foods, vol.5, no.4, pp.365-367, 2013 (SCI-Expanded, Scopus)

XXIII. **Effect of different temperature-time combinations on chemical, microbiological, textural and sensorial attributes of sous vide turkey breast meats cooked for extended periods**
ERGÖNÜL B., Özçam' M., Obuz E.
Archiv fur Lebensmittelhygiene, vol.64, no.6, pp.175-178, 2013 (SCI-Expanded, Scopus)

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ERGÖNÜL B., Kundakçi A.

International Journal of Food Engineering, vol.8, no.3, 2012 (SCI-Expanded, Scopus)

XXV. **Chemical, textural and sensorial attributes of biltong produced through different manufacturing processes**
Engez S., Baskan P., ERGÖNÜL B.
Korean Journal for Food Science of Animal Resources, vol.32, no.3, pp.263-267, 2012 (SCI-Expanded, Scopus)

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International Journal of Pharmacology, vol.8, no.5, pp.463-466, 2012 (SCI-Expanded, Scopus)

XXVII. **Proximate composition, antimicrobial and antioxidant activities of six wild edible celeries (*Smyrnium* L.)**
MİNARECİ E., ERGÖNÜL B., KALYONCU F.
AFRICAN JOURNAL OF PHARMACY AND PHARMACOLOGY, vol.6, no.13, pp.968-972, 2012 (SCI-Expanded)

XXVIII. **Effect of holding period prior to storage on the chemical attributes of Starking Delicious apples during refrigerated storage**
Batkan A., Kundakci A., ERGÖNÜL B.
CIENCIA E TECNOLOGIA DE ALIMENTOS, vol.32, no.2, pp.223-227, 2012 (SCI-Expanded, Scopus)

XXIX. **Chemical compositions and antioxidant activities of 16 wild edible mushroom species grown in Anatolia**
AKATA I., ERGÖNÜL B., KALYONCU F.
International Journal of Pharmacology, vol.8, no.2, pp.134-138, 2012 (SCI-Expanded, Scopus)

XXX. **Kakao ve çikolata üretimi ile gıda güvenliğinin sağlanmasına yönelik öneriler Standard**
ERGÖNÜL B., Kundakçı A.
Standard, no.Eylül, pp.62-69, 2012 (Peer-Reviewed Journal)

XXXI. **Several quality attributes of beef and turkey meat doner kebabs produced by traditional or continuous process**
ERGÖNÜL B., Tosun H., Obuz E., Kundakçı A.
Journal of Food Science and Technology, vol.49, no.4, pp.515-518, 2012 (SCI-Expanded, Scopus)

XXXII. **Fatty acid compositions, trans-fatty acids and cholesterol contents of cheese-flavored crackers**
ERGÖNÜL B.
Quality Assurance and Safety of Crops and Foods, vol.4, no.2, pp.102-105, 2012 (SCI-Expanded, Scopus)

XXXIII. **Determination of antimicrobial effect of mint and basil essential oils on survival of E. coli O157:H7 and S. typhimurium in fresh-cut lettuce and purslane**
KARAGÖZLÜ N., ERGÖNÜL B., Özcan D.
Food Control, vol.22, no.12, pp.1851-1855, 2011 (SCI-Expanded, Scopus)

XXXIV. **Chemical composition and nutritional value of a wild edible ectomycorrhizal mushroom, Tricholoma anatolicum Yenilebilir yabani ektomikorizal bir makrofungus olan Tricholoma anatolicum'un kimyasal kompozisyonu ve besinsel değeri**
Kalmiş E., Yildiz H., ERGÖNÜL B., KALYONCU F., Solak M. H.
Turkish Journal of Biology, vol.35, no.5, pp.627-633, 2011 (SCI-Expanded, Scopus, TRDizin)

XXXV. **Survival characteristics of Salmonella Typhimurium and Escherichia coli O157:H7 in minimally processed lettuce during storage at different temperatures**
ERGÖNÜL B.
Journal fur Verbraucherschutz und Lebensmittelsicherheit, vol.6, no.3, pp.339-342, 2011 (SCI-Expanded, Scopus)

XXXVI. **Chemical compositions and antioxidant activities of five endemic Asperula taxa**
MİNARECİ E., ERGÖNÜL B., Kayalar H., KALYONCU F.
Archives of Biological Sciences, vol.63, no.3, pp.537-543, 2011 (SCI-Expanded, Scopus)

XXXVII. **Chemical and textural attributes of hellim (Halloumi) cheese mv arketed in Turkey Kemijska i teksturalna svojstva Hellim (Halloumi) sira na tržištu u Turskoj**
ERGÖNÜL B., Ergönül P., Seçkin A. K.
Mljekarstvo, vol.61, no.2, pp.168-174, 2011 (Scopus)

XXXVIII. **Microbiological attributes and biogenic amine content of probiotic Turkish fermented sausage**

ERGÖNÜL B., Kundakçı A.
Journal fur Verbraucherschutz und Lebensmittelsicherheit, vol.6, no.1, pp.49-56, 2011 (SCI-Expanded, Scopus)

XXXIX. **Meat consumption and buying behaviours of consumers living in Manisa city center, Turkey**
ERGÖNÜL B.
Journal of Animal and Veterinary Advances, vol.10, no.3, pp.286-290, 2011 (SCI-Expanded, Scopus)

XL. **Effects of prebiotics (inulin and fructooligosaccharide) on quality attributes of dried yoghurt (kurut)**
Seçkin A. K., ERGÖNÜL B., Tosun H., Ergönül P.
Food Science and Technology Research, vol.15, no.6, pp.605-612, 2010 (SCI-Expanded, Scopus)

XLI. **Chemical composition of four wild edible mushroom species from southwest Anatolia**
KALYONCU F., ERGÖNÜL B., YILDIZ H., KALMIŞ E., SOLAK M. H.
Gazi University Journal of Science, vol.23, no.4, pp.375-379, 2010 (Scopus)

XLII. **Chemical composition of four wild edible mushroom species collected from southwest anatolia**
KALYONCU F., ERGÖNÜL B., Yildiz H., Kalmiş E., Solak M. H.
Gazi University Journal of Science, vol.23, no.4, pp.375-379, 2010 (Scopus)

XLIII. **Cholesterol content and fatty acid profile of chocolates mostly consumed in Turkey Contenido de colesterol y perfil de ácidos grasos de los chocolates más consumidos en Turquía**
Ergönül P., ERGÖNÜL B., Seçkin A.
CYTA - Journal of Food, vol.8, no.1, pp.73-78, 2010 (SCI-Expanded, Scopus)

XLIV. **Effect of various chemical decontamination treatments on natural microflora and sensory attributes of chicken liver**
Tosun H., ERGÖNÜL B., Obuz E.
Archiv fur Lebensmittelhygiene, vol.61, no.1, pp.18-21, 2010 (SCI-Expanded, Scopus)

XLV. **A model HACCP plan for small-scale manufacturing of tarhana (a traditional turkish fermented food)**
KARAGÖZLÜ N., KARAGÖZLÜ C., ERGÖNÜL B.
Bulgarian Journal of Agricultural Science, vol.15, no.6, pp.501-513, 2009 (Scopus)

XLVI. **Changes in quality attributes of intermediate-moisture raisins during storage**
Gülec H., Kundakci A., ERGÖNÜL B.
International Journal of Food Sciences and Nutrition, vol.60, no.3, pp.210-223, 2009 (SCI-Expanded, Scopus)

XLVII. **Functional traits of prebiotic ingredients of meat products - Chemical, textural and sensory traits of meatballs containing inulin and oligofructose as prebiotic additives Funktionelle Eigenschaften Prebiotischer Zutaten in Fleischprodukten - Chemische, Physikalische und Sensorische Eigenschaften von mit Inulin und Oligofruktose Hergestellten Hackfleischbällchen**
ERGÖNÜL B., Ergönül P., Obuz E.
Fleischwirtschaft, vol.89, no.2, pp.140-143, 2009 (SCI-Expanded, Scopus)

XLVIII. **Toz kakao ve çikolata üreten işletmelerde gıda güvenliğinin sağlanması üzerine öneriler 1**
Kundakçı A., ERGÖNÜL B.
Gıda Dergisi, no.Mayıs, pp.62-66, 2009 (Peer-Reviewed Journal)

XLIX. **Toz kakao ve çikolata üreten işletmelerde gıda güvenliğinin sağlanması üzerine öneriler 2**
Kundakçı A., ERGÖNÜL B.
Gıda Dergisi, no.Haziran, pp.66-70, 2009 (Peer-Reviewed Journal)

L. **Su ürünlerinde soğuk zincir etkinliğinin önemi ve ürün kalitesi ile olan ilişkisi**
Kundakçı A., ERGÖNÜL B.
Gıda Teknolojileri Elektronik Dergisi, vol.4, no.1, pp.21-28, 2009 (Peer-Reviewed Journal)

LI. **Kurutulmuş et üretiminde HACCP sisteminin uygulanması**
Engez S., ERGÖNÜL B.
Gıda Teknolojileri Elektronik Dergisi, vol.4, no.3, pp.12-19, 2009 (Peer-Reviewed Journal)

LII. **Microbiological attributes of instant tarhana during fermentation and drying**
KARAGÖZLÜ N., ERGÖNÜL B., KARAGÖZLÜ C.
Bulgarian Journal of Agricultural Science, vol.14, no.6, pp.535-541, 2008 (Scopus)

LIII. **Microbiological attributes of Turkish butters sold under market conditions**

KARAGÖZLÜ N., ERGÖNÜL B.
Journal fur Verbraucherschutz und Lebensmittelsicherheit, vol.3, no.4, pp.376-379, 2008 (Scopus)

LIV. **Sütçülük artıkları**
ERGÖNÜL B., KARAGÖZLÜ N.
Standart, vol.47, no.557, pp.103-105, 2008 (Non Peer-Reviewed Journal)

LV. **Changes in fatty acid profiles and omega fatty acid contents of selected vegetable oils during refining process**
GÜNÇ ERGÖNÜL P., ERGÖNÜL B.
Electronic Journal of Environmental, Agricultural and Food Chemistry, vol.7, no.2, pp.2655-2660, 2008 (Scopus)

LVI. **Minimal işlem görmüş gıdaların üretim teknolojisi ve mikrobiyolojisi**
KARAGÖZLÜ N., ERGÖNÜL B.
Gıda Mühendisliği Dergisi, no.26, pp.50-60, 2008 (Peer-Reviewed Journal)

LVII. **Döner Kebab Üretim Teknolojisi ve Gıda Güvenliği Açısından İrdelenmesi**
ERGÖNÜL B., Kundakçı A.
Et Ürünleri ve Teknolojisi Dergisi, no.2, pp.28-323, 2008 (Peer-Reviewed Journal)

LVIII. **Changes in fattyacid profiles and omega fatty acid contents ofselected vegetable oil during refining process**
GÜNÇ ERGÖNÜL P., ERGÖNÜL B.
Elec. J. of Environ. Agric. Food Chem., vol.7, no.13, pp.2655-2660, 2008 (Peer-Reviewed Journal)

LIX. **Gıda işletmelerinde tesis ve personel hijyeni ile gıda güvenliği kavramlarına genel bir bakış**
ERGÖNÜL B.
Gıda Güvenliği Dergisi, vol.2, no.4, pp.43-47, 2008 (Peer-Reviewed Journal)

LX. **Kestane şekeri üretim teknolojisi ve sorunları**
Kundakçı A., ERGÖNÜL B.
Gıda Mühendisliği Dergisi, no.26, pp.86-92, 2008 (Peer-Reviewed Journal)

LXI. **Effect of starter culture and packaging on the chemical, microbiological and sensory quality of Turkish soudjouck (Sucuk)**
Kundakci A., Kayacier A., ERGÖNÜL B.
International Journal of Food Properties, vol.10, no.3, pp.537-547, 2007 (SCI-Expanded, Scopus)

LXII. **Changes in quality attributes of turkey döner during frozen storage**
ERGÖNÜL B., Kundakci A.
Journal of Muscle Foods, vol.18, no.3, pp.285-293, 2007 (SCI-Expanded, Scopus)

LXIII. **Implementation of HACCP system to be manufacturing line of turnip juice (shalgam)**
KARAGÖZLÜ N., ERGÖNÜL B.
Italian Beverage Technology, vol.14, no.50, pp.11-16, 2007 (Peer-Reviewed Journal)

LXIV. **A research on producing strawberry flavored kefir**
ERGÖNÜL B.
Electronic Journal of Environmental, Agricultural and Food Chemistry, vol.6, no.1, pp.1728-1734, 2007 (Scopus)

LXV. **Ekmek üretiminde kritik kontrol ve kalite kontrol noktalarının belirlenmesi**
ERGÖNÜL B.
Dünya Gıda Dergisi, no.Ocak, pp.82-86, 2007 (Peer-Reviewed Journal)

LXVI. **Survival characteristics of E. coli O157:H7, S. typhimurium and S. aureus during kefir fermentation**
KARAGÖZLÜ N., KARAGÖZLÜ C., ERGÖNÜL B.
Czech Journal of Food Sciences, vol.25, no.4, pp.202-207, 2007 (SCI-Expanded, Scopus)

LXVII. **Et endüstrisi ve soğuk zincir etkinliği**
Kundakçı A., Can S., ERGÖNÜL B.
Et Ürünleri ve Teknolojisi Dergisi, no.1, pp.2-10, 2007 (Peer-Reviewed Journal)

LXVIII. **Chemical composition of raw and cooked turkey meat döner**
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Italian Journal of Food Science, vol.18, no.3, pp.337-341, 2006 (SCI-Expanded, Scopus)

LXIX. **Meşrubat sektöründe HACCP sisteminin uygulanması**

KOREL F., eRKAN g., ERGÖNÜL B.
Gıda Bili ve Teknolojisi Dergisi, no.31, pp.31-36, 2006 (Peer-Reviewed Journal)

LXX. **Kanatlı eti dönerlerinin üretimi depolanması ve tavuk dönerlerinin dondurarak depolama sırasındaki kalite değişimleri**
ERGÖNÜL B., kUNDAKÇI a.
Gıda, vol.31, no.1, pp.29-34, 2006 (Peer-Reviewed Journal)

LXXI. **Şarap üretiminde HACCP sisteminin uygulanması**
ERGÖNÜL B.
Akademik Gıda, vol.4, no.20, pp.36-37, 2006 (Peer-Reviewed Journal)

LXXII. **Taze kaşar peyniri üretiminde HACCP sisteminin uygulanması**
ERGÖNÜL B., KARAGÖZLÜ C.
Süt Dünyası Dergisi, no.5, pp.26-30, 2006 (Peer-Reviewed Journal)

LXXIII. **Tüketilebilir bitkisel sıvı yağ üretim hattında HACCP sisteminin ugulanması**
ERGÖNÜL B., GÜNÇ ERGÖNÜL P.
Standard, no.Kasım, pp.91-95, 2004 (Peer-Reviewed Journal)

LXXIV. **Kuru üzüm işlemede kritik noktaların tespiti ve ürün güvenliğinin sağlanması**
ERGÖNÜL B., Kundakçı A.
Bilmsel Gıda, no.1, pp.23-25, 2004 (Peer-Reviewed Journal)

LXXV. **Manisa İlinde satışa sunulan tereyağlarının mikrobiyolojik kalitesi**
KARAGÖZLÜ N., ERGÖNÜL B., Eriştürk N.
Bilimsel Gıda, no.1, pp.9-12, 2004 (Peer-Reviewed Journal)

LXXVI. **Bazı sebze meyve ve içeceklerin flavonoid kompozisyonları**
ERGÖNÜL B., BAĞDATLIOĞLU N.
Akademik Gıda, no.5, pp.6-12, 2003 (Peer-Reviewed Journal)

LXXVII. **Gıda sanayinde haccp sistemi uygulamalarının ekonomik etkileri**
KOREL F., ERGÖNÜL B., Erkan G.
Gıda, vol.8, no.1, pp.80-82, 2003 (Peer-Reviewed Journal)

LXXVIII. **Minimal işlenmiş gıdalar**
Tan G., ERGÖNÜL B.
Bilimsel Gıda, no.3, pp.14-18, 2003 (Peer-Reviewed Journal)

LXXIX. **Et endüstrisinde HACCP sisteminin uygulanması**
ERGÖNÜL B., KAYAARDI S.
Bilmsel Gıda, no.2, pp.5-7, 2003 (Peer-Reviewed Journal)

LXXX. **Catering sektöründe HACCP sisteminin uygulanması**
KOREL F., ERGÖNÜL B.
Gıda, vol.7, no.1, pp.62-65, 2002 (Peer-Reviewed Journal)

Books

I. **Sürdürülebilir Gıda Üretim Süreçlerinde Elektriksel Yöntemler**
YILMAZ T., ÇİVİ C., ERGÖNÜL B.
in: Mühendislik, Fen ve Sağlık Bilimlerinde Ar-Ge ve İnovasyon Çalışmaları, Sidas Medya, pp.534-542, 2024

II. **Sürdürülebilir Gıda Üretim Süreçlerinde Elektriksel Yöntemler**
YILMAZ T., ÇİVİ C., ERGÖNÜL B.
in: Mühendislik,Fen ve Sağlık Bilimlerinde Ar-Ge ve İnovasyon Çalışmaları, ÇETİN AHMET, AY KADİR, ÜÇER OKTAY, Editor, SİDAS YAYINCILIK, Manisa, pp.534-543, 2024

III. **GIDA SEKTÖRÜ VE AB YEŞİL MUTABAKATI**
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in: Avrupa Yeşil Mutabakatı ve Türkiye YEŞİL GELECEK, Osman Murat Koçtürk, Editor, NOBEL BİLİMSEL ESERLER, Ankara, pp.51-71, 2023

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Metrics

Publication: 98
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H-Index (Scopus): 15

Non Academic Experience

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Universiti Putra Malaysia, Misafir Öğretim Üyesi
University Of Life Sciences in Poznan, Misaifr Öğretim Üyesi