

## Res. Asst. DİLAY KÜTÜK

### Personal Information

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### Education Information

Postgraduate, Hacettepe University, Mühendislik Fakültesi Fen Bilimleri Enstitüsü , Gıda Mühendisliği Bölümü, Turkey  
2007 - 2010

### Foreign Languages

English, C1 Advanced

### Dissertations

Doctorate, Biofilm forming microorganisms at dairy plants and characterization of biofilm formation, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), 2016

Postgraduate, Investigation of the effect of different storage conditions on vitamin content of fortified pasta product, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2010

### Research Areas

Life Sciences, Microbiology, Natural Sciences

### Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Microwave decontamination processing of tahini and process design considerations using a computational approach**  
Topcam H., Coskun E., Son E., KÜTÜK D., AYTAÇ S. A., MERT B., Ozturk S., ERDOĞDU F.  
*Innovative Food Science and Emerging Technologies*, vol.86, 2023 (SCI-Expanded)
- II. **Biofilm formation potential of *Bacillus toyonensis* and *Pseudomonas aeruginosa* on the stainless steel test surfaces in a model dairy batch system**  
KÜTÜK AYHAN D., TEMİZ A.  
*FOLIA MICROBIOLOGICA*, vol.67, pp.405-417, 2022 (SCI-Expanded)
- III. **Surface properties and exopolysaccharide production of surface-associated microorganisms isolated from a dairy plant**  
Ayhan D., Temiz A., Sana F. A., GÜMÜŞDERELİOĞLU M.  
*ANNALS OF MICROBIOLOGY*, vol.69, no.9, pp.895-907, 2019 (SCI-Expanded)
- IV. **Investigation of the effect of different storage conditions on vitamin content of enriched pasta**

### **product**

Ayhan D., Koksel H.

QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.11, no.8, pp.701-712, 2019 (SCI-Expanded)

### **V. Enzymes in Minimally Processed Fruits and Vegetables**

Temiz A., Ayhan D.

MINIMALLY PROCESSED REFRIGERATED FRUITS AND VEGETABLES, 2ND EDITION, pp.93-151, 2017 (SCI-Expanded)

### **Supported Projects**

VURAL H., KÜTÜK AYHAN D., TEMİZ A., Project Supported by Higher Education Institutions, SÜT İŞLETMELERİNDE BİYOFİLM OLUŞTURAN MİKROORGANİZMALAR VE BİYOFİLM OLUŞUMUNUN KARAKTERİZASYONU, 2016 - 2017

### **Metrics**

Publication: 5

Citation (WoS): 4

Citation (Scopus): 2

H-Index (WoS): 2

H-Index (Scopus): 1