

## Asst. Prof. FATİH ORTAKCI

### Personal Information

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### International Researcher IDs

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Publons / Web Of Science ResearcherID: ABF-9487-2020

Yoksis Researcher ID: 182259

### Biography

Please click [The ORTAKCI Lab](#) for information about research group and learn other aspects of our lab.

### Education Information

Doctorate, Utah State University, School of Graduate Studies, Food Science, United States Of America 2011 - 2015

Postgraduate, Ataturk University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, Turkey 2008 - 2010

Undergraduate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2004 - 2008

### Foreign Languages

English, C2 Mastery

### Certificates, Courses and Trainings

Quality Management, Six Sigma Green Belt Certification, DuPont Nutrition and Biosciences, 2019

Project Management, Project Management, Planning and Control , Uw Madison Business School, 2017

Project Management, How to Influence Without Direct Authority, UW Madison Business School, 2017

New Product Development, Innovation and New Product Development, UW Madison Business School, 2017

Finance, Finance and Accounting for Non-Finance Professionals, University of Wisconsin - Madison, 2017

Data Analysis, Statistical Process Control Workshop, Utah State University, 2012

Quality Management, Quality Control Workshop (GMP), Utah State University, 2012

Vocational Training, Employee "Train-the-Trainer" Food Safety Workshop, Utah State University, 2012

Security, HACCP Workshop, Utah State University, 2012

Security, Safe Quality Foods Workshop, Utah State University, 2012

### Research Areas

Biotechnology, Bioreactor, Industrial Biotechnology, Microbial Biotechnology, Microbiology, Bacteriology, Microbial Genetics

## Academic Titles / Tasks

Assistant Professor, Abdullah Gul University, Yaşam Ve Doğa Bilimleri Fakültesi, Biyomühendislik, 2020 - Continues  
Research Assistant, Utah State University, School of Graduate Studies, Food Science, 2011 - 2015

## Academic and Administrative Experience

Member of the Senate, Abdullah Gul University, 2021 - Continues  
Assistant Director of the Institute, Abdullah Gul University, Fen Bilimleri Enstitüsü, 2021 - Continues

## Courses

Mikrobiyoloji, Undergraduate, 2021 - 2022  
Microbial Fermentation Process Development, Doctorate, 2020 - 2021  
Biotechnology, Undergraduate, 2020 - 2021

## Designed Lessons

Ortakçı F., İšoğlu İ. A., Kaplan O. İ., BioEngineering Lab I, Undergraduate, 2020 - 2021  
Ortakçı F., BioProcess Engineering, Undergraduate, 2020 - 2021  
Ortakçı F., Heat and Mass Transfer, Undergraduate, 2020 - 2021  
Ortakçı F., Microbiology, Undergraduate, 2020 - 2021

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

- I. **In Silico Analysis of Bacteriocins from Lactic Acid Bacteria Against SARS-CoV-2**  
Erol I., Kotil S. E., FİDAN Ö., YETİMAN A. E., Durdagi S., ORTAKCI F.  
PROBIOTICS AND ANTIMICROBIAL PROTEINS, vol.15, no.1, pp.17-29, 2023 (SCI-Expanded)
- II. **Genomic, probiotic, and metabolic potentials of *Liquorilactobacillus nagelii* AGA58, a novel bacteriocinogenic motile strain isolated from lactic acid-fermented shalgam**  
YETİMAN A. E., ORTAKCI F.  
Journal of Bioscience and Bioengineering, vol.135, no.1, pp.34-43, 2023 (SCI-Expanded)
- III. **Comparative Genomics of *Lentilactobacillus parabuchneri* isolated from dairy, KEM complex, Makgeolli, and Saliva Microbiomes**  
Gumustop I., ORTAKCI F.  
BMC GENOMICS, vol.23, no.1, 2022 (SCI-Expanded)
- IV. **Comparative genomics of *Leuconostoc lactis* strains isolated from human gastrointestinal system and fermented foods microbiomes**  
Gumustop I., Ortakçı F.  
BMC Genomic Data, vol.23, no.61, pp.1-14, 2022 (SCI-Expanded)
- V. **Characterization of genomic, physiological, and probiotic features *Lactiplantibacillus plantarum* DY46 strain isolated from traditional lactic acid fermented shalgam beverage**  
Yetiman A. E., Keskin A., Darendeli B. N., Kotil E., Ortakçı F., Doğan M.  
Food Bioscience, vol.46, no.101499, pp.1-13, 2022 (SCI-Expanded)

- VI. **Hot topic: Geographical distribution and strain diversity of *Lactobacillus wasatchensis* isolated from cheese with unwanted gas formation**  
Culumber M., McMahon D. J., Ortakci F., Montierth L., Villalba B., Broadbent J. R., Oberg C. J.  
JOURNAL OF DAIRY SCIENCE, vol.100, no.11, pp.8764-8767, 2017 (SCI-Expanded)
- VII. ***Lactobacillus wasatchensis* sp nov., a non-starter lactic acid bacteria isolated from aged Cheddar cheese**  
Oberg C. J., Oberg T. S., Culumber M. D., Ortakci F., Broadbent J. R., McMahon D. J.  
INTERNATIONAL JOURNAL OF SYSTEMATIC AND EVOLUTIONARY MICROBIOLOGY, vol.66, pp.158-164, 2016 (SCI-Expanded)
- VIII. **Late blowing of Cheddar cheese induced by accelerated ripening and ribose and galactose supplementation in presence of a novel obligatory heterofermentative nonstarter *Lactobacillus wasatchensis***  
Ortakci F., Broadbent J. R., Oberg C. J., McMahon D. J.  
JOURNAL OF DAIRY SCIENCE, vol.98, no.11, pp.7460-7472, 2015 (SCI-Expanded)
- IX. **Growth and gas formation by *Lactobacillus wasatchensis*, a novel obligatory heterofermentative nonstarter lactic acid bacterium, in Cheddar-style cheese made using a *Streptococcus thermophilus* starter**  
Ortakci F., Broadbent J. R., Oberg C. J., McMahon D. J.  
JOURNAL OF DAIRY SCIENCE, vol.98, no.11, pp.7473-7482, 2015 (SCI-Expanded)
- X. **Growth and gas production of a novel obligatory heterofermentative Cheddar cheese nonstarter lactobacilli species on ribose and galactose**  
Ortakci F., Broadbent J. R., Oberg C. J., McMahon D. J.  
JOURNAL OF DAIRY SCIENCE, vol.98, no.6, pp.3645-3654, 2015 (SCI-Expanded)
- XI. **Effect of pulsed electric field treatment on polyphenol oxidase, total phenolic compounds, and microbial growth of apple juice**  
Ertugay M. F., Başlar M., Ortakci F.  
Turkish Journal Of Agriculture And Forestry, vol.37, pp.772-780, 2013 (SCI-Expanded)
- XII. **Stability of free and encapsulated *Lactobacillus acidophilus* ATCC 4356 in yogurt and in an artificial human gastric digestion system**  
Ortakci F., SERT Ş.  
JOURNAL OF DAIRY SCIENCE, vol.95, no.12, pp.6918-6925, 2012 (SCI-Expanded)
- XIII. **Survival of microencapsulated probiotic *Lactobacillus paracasei* LBC-1e during manufacture of Mozzarella cheese and simulated gastric digestion**  
Ortakci F., Broadbent J. R., McManus W. R., McMahon D. J.  
JOURNAL OF DAIRY SCIENCE, vol.95, no.11, pp.6274-6281, 2012 (SCI-Expanded)

## Articles Published in Other Journals

- I. **Evaluating the microbial growth kinetics and artificial gastric digestion survival of a novel *Pichia kudriavzevii* FOL-04**  
Gumustop I., Ortakci F.  
Biotech Studies, vol.31, no.1, pp.28-35, 2022 (Peer-Reviewed Journal)
- II. **Enkapsüle Edilmiş ve Serbest Formda Probiyotik *Lactobacillus acidophilus* ATCC 4356 Suşunun Dondurma Depolama Periyodunda Stabilitésinin İncelenmesi**  
SEDEFOĞLU S., ORTAKCI F., SERT S.  
Atatürk Üniversitesi Ziraat Fakültesi Dergisi, vol.53, no.1, pp.14-23, 2022 (Peer-Reviewed Journal)
- III. **Evaluation of the stability of encapsulated and free probiotic *Lactobacillus acidophilus* ATCC4356 strain during ice cream storage**  
Sedefoğlu S., Ortakci F., Sert S.  
Atatürk Üniversitesi Ziraat Fakültesi Dergisi, vol.54, no.1, pp.14-23, 2022 (Peer-Reviewed Journal)

#### IV. Microbiological Quality of Turkish Safranbolu Delight

Ortakçı F., Gürses M., Sert S.

Journal of Agricultural Faculty of Ataturk University, vol.41, pp.145-147, 2011 (Peer-Reviewed Journal)

### Refereed Congress / Symposium Publications in Proceedings

- I. **Isolation and molecular identification of a novel *Pichia kudriavzevii* FOL-27**  
Ortakçı F.  
6th International Congress on Advances in Bioscience and Biotechnology (ICABB), Aksaray, Turkey, 25 - 29 July 2022, pp.1-2
- II. **EXPLORING THE IN VITRO PROBIOTIC POTENTIAL AND BIOPROCESS DEVELOPMENT COMPATIBILITY OF A NOVEL *PICHIA KUDRIAVZEVII* FOL-27**  
Yumuk K., Ortakçı F.  
The Sixth International Symposium on Pharmaceutical and Biomedical Sciences, Gaziantep, Turkey, 26 - 28 May 2022, pp.1-2
- III. **Genome analysis of a new potential probiotic strain *Lactiplantibacillus plantarum* DY46 isolated from fermented turnip**  
Ortakçı F., Yetiman A. E., Kotil E.  
International Biotechnology Congress, İstanbul, Turkey, 8 - 10 September 2021, pp.1
- IV. **A novel gas forming lactic acid bacterium in cheese**  
Ortakçı F.  
UW Madison Food Science Department Invited Talk, Wisconsin, United States Of America, 07 October 2019
- V. **Viability of free and encapsulated *Lactobacillus acidophilus* ATCC 4356 in yogurt and artificial human gastric digestion system**  
Ortakçı F., Sert S.  
American Dairy Science Association Joint Annual Meeting, Arizona, United States Of America, 2 - 06 July 2012, pp.528
- VI. **Survival of microencapsulated probiotic *Lactobacillus paracasei* LBC-1e during manufacture of Mozzarella cheese and simulated gastric digestion**  
Ortakçı F., Broadbent J., Mcmanus W. R., McMahon D.  
American Dairy Science Association Joint Annual Meeting, Arizona, United States Of America, 2 - 07 July 2012, vol.95, pp.650

### Supported Projects

Ortakçı F., Yetiman A. E., Doğan M., Project Supported by Higher Education Institutions, Fermente Şalgam Suyu Mikrobiyomundaki Laktik Asit Bakterilerinin İzolasyonu ve Probiyotik Özelliklerinin "in vitro" Karakterizasyonu, 2020 - 2021

Ortakçı F., Sert S., Project Supported by Higher Education Institutions, Development of probiotic fruit juices, 2010 - 2012

Ortakçı F., Sert S., Project Supported by Higher Education Institutions, Improving the health benefits of probiotic *Lb. acidophilus* ATCC4356 by microencapsulation, 2009 - 2010

### Metrics

Publication: 23

Citation (WoS): 162

Citation (Scopus): 195

H-Index (WoS): 6

H-Index (Scopus): 7

## **Invited Talks**

A novel gas forming bacterium in cheese, Seminar, The University of Wisconsin Madison, United States Of America, October 2018

Gas forming bacteria in cheese, Conference, World Cheese Technology Expo, United States Of America, September 2013

## **Scholarships**

Utah State Üniversitesi'nce sağlanan Full Doktora Bursu, University, 2011 - 2015

## **Awards**

Ortakçı F., Technical Excellence and Value Creation Award, Dupont Nutrition & Biosciences, December 2018

Ortakçı F., Consistently Exceptional Performance Award, Dupont Nutrition & Biosciences, December 2018

Ortakçı F., Consistently Exceptional Performance Award, Dupont Nutrition & Biosciences, December 2017

Ortakçı F., Best Poster Presentation Award, Institute Of Food Technologists (Ift), April 2015

Ortakçı F., Nominated for outstanding graduate researcher of the year at Utah State University, Utah State University, December 2014

Ortakçı F., Outstanding Graduate Researcher of College of Agriculture and Applied Sciences, College Of Agriculture And Applied Sciences, November 2014

Ortakçı F., Best Poster Presentation Award, Institute Of Food Technologists, April 2014

Ortakçı F., Outstanding Graduate Researcher of Department of Food Science, Department Of Nutrition And Food Science-Utah State University, November 2013

## **Non Academic Experience**

Company

Company