

Dr. Öğr. Üyesi FATİH ORTAKCI

Kişisel Bilgiler

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Uluslararası Araştırmacı ID'leri

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

Yoksis Araştırmacı ID: 182259

Biyografi

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

Eğitim Bilgileri

Doktora, Utah State University, School of Graduate Studies, Food Science, Amerika Birleşik Devletleri 2011 - 2015

Yüksek Lisans, Atatürk Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, Türkiye 2008 - 2010

Lisans, Atatürk Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği, Türkiye 2004 - 2008

Yabancı Diller

İngilizce, C2 Ustalık

Sertifika, Kurs ve Eğitimler

Kalite Yönetimi, Six Sigma Green Belt Certification, DuPont Nutrition and Biosciences, 2019

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

Proje Yönetimi, How to Influence Without Direct Authority, UW Madison Business School, 2017

Yeni Ürün Geliştirme, Innovation and New Product Development, UW Madison Business School, 2017

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

Veri Analizi, Statistical Process Control Workshop, Utah State University, 2012

Kalite Yönetimi, Quality Control Workshop (GMP), Utah State University, 2012

Mesleki Eğitim, Employee "Train-the-Trainer" Food Safety Workshop, Utah State University, 2012

Güvenlik, HACCP Workshop, Utah State University, 2012

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

Araştırma Alanları

Biyoteknoloji, Biyoreaktör, Endüstriyel Biyoteknoloji, Mikrobiyal Biyoteknoloji, Mikrobiyoloji, Bakteriyoloji, Mikrobiyal Genetik

Akademik Unvanlar / Görevler

Dr.Öğr.Üyesi, Abdullah Gül Üniversitesi, Yaşam Ve Doğa Bilimleri Fakültesi, Biyomühendislik, 2020 - Devam Ediyor
Araştırma Görevlisi, Utah State University, School of Graduate Studies, Food Science, 2011 - 2015

Akademik İdari Deneyim

Senato Üyesi, Abdullah Gül Üniversitesi, 2021 - Devam Ediyor
Enstitü Müdür Yardımcısı, Abdullah Gül Üniversitesi, Fen Bilimleri Enstitüsü, 2021 - Devam Ediyor

Verdiği Dersler

Mikrobiyoloji, Lisans, 2021 - 2022
Microbial Fermentation Process Development, Doktora, 2020 - 2021
Biotechnology, Lisans, 2020 - 2021

Tasarladığı Dersler

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

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- 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, cilt.15, sa.1, ss.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, cilt.135, sa.1, ss.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, cilt.23, sa.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, cilt.23, sa.61, ss.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, cilt.46, sa.101499, ss.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, cilt.100, sa.11, ss.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, cilt.66, ss.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, cilt.98, sa.11, ss.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, cilt.98, sa.11, ss.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, cilt.98, sa.6, ss.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, cilt.37, ss.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, cilt.95, sa.12, ss.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, cilt.95, sa.11, ss.6274-6281, 2012 (SCI-Expanded)

Diğer Dergilerde Yayınlanan Makaleler

- I. **Evaluating the microbial growth kinetics and artificial gastric digestion survival of a novel *Pichia kudriavzevii* FOL-04**
Gumustop I., Ortakci F.
Biotech Studies, cilt.31, sa.1, ss.28-35, 2022 (Hakemli Dergi)
- 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, cilt.53, sa.1, ss.14-23, 2022 (Hakemli Dergi)
- 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, cilt.54, sa.1, ss.14-23, 2022 (Hakemli Dergi)

IV. Microbiological Quality of Turkish Safranbolu Delight

Ortakçı F., Gürses M., Sert S.

Journal of Agricultural Faculty of Ataturk University, cilt.41, ss.145-147, 2011 (Hakemli Dergi)

Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar

- 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, Türkiye, 25 - 29 Temmuz 2022, ss.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, Türkiye, 26 - 28 Mayıs 2022, ss.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, Türkiye, 8 - 10 Eylül 2021, ss.1
- IV. **A novel gas forming lactic acid bacterium in cheese**
Ortakçı F.
UW Madison Food Science Department Invited Talk, Wisconsin, Amerika Birleşik Devletleri, 07 Ekim 2019
- V. **Viability of free and encapsulated Lactobacillus acidophili- lus ATCC 4356 in yogurt and artificial human gastric digestion system**
Ortakçı F., Sert S.
American Dairy Science Association Joint Annual Meeting, Arizona, Amerika Birleşik Devletleri, 2 - 06 Temmuz 2012, ss.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., McMahan D.
American Dairy Science Association Joint Annual Meeting, Arizona, Amerika Birleşik Devletleri, 2 - 07 Temmuz 2012, cilt.95, ss.650

Desteklenen Projeler

Ortakçı F., Yetiman A. E., Doğan M., Yükseköğretim Kurumları Destekli Proje, Fermente Şalgam Suyu Mikrobiyomundaki Laktik Asit Bakterilerinin İzolasyonu ve Probiyotik Özelliklerinin "in vitro" Karakterizasyonu, 2020 - 2021

Ortakçı F., Sert S., Yükseköğretim Kurumları Destekli Proje, Development of probiotic fruit juices, 2010 - 2012

Ortakçı F., Sert S., Yükseköğretim Kurumları Destekli Proje, Improving the health benefits of probiotic Lb. acidophilus ATCC4356 by microencapsulation, 2009 - 2010

Metrikler

Yayın: 23

Atıf (WoS): 162

Atıf (Scopus): 195

H-İndeks (WoS): 6

H-İndeks (Scopus): 7

Davetli Konuşmalar

A novel gas forming bacterium in cheese, Seminer, The University of Wisconsin Madison, Amerika Birleşik Devletleri, Ekim 2018

Gas forming bacteria in cheese, Konferans, World Cheese Technology Expo, Amerika Birleşik Devletleri, Eylül 2013

Burslar

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

Ödüller

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

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

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

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

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

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

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

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

Akademi Dışı Deneyim

Şirket, DuPont Nutrition and Biosciences/Danisco USA Inc.

Şirket, DuPont Nutrition and Biosciences/Danisco USA Inc