



DR. ÖĞR. ÇAĞIM AKBULUT ÇAKIR ÜYESİ

Kişisel Bilgiler

Eposta: cagim@harran.edu.tr

Birim: Gıda Bilimleri

Dahili : 3729

Makaleler (YOKSIS)

- 1 **A comparison of the acid gelation properties of nonfat cow, sheep and goat milk with standardized protein contents**

AKBULUT ÇAKIR ÇAĞIM, TEKER ERGÜL

JOURNAL OF FOOD PROCESSING AND PRESERVATION,<http://doi.org/10.1111/jfpp.1614>

- 2 **Determination of Some Chemical, Textural and Microbiological Properties of Kargı Tulum Cheese**

AKBULUT ÇAKIR ÇAĞIM, BÜYÜKSİRİT BEDİR TUBA, İstanbullu Paksoy Özlem

Euroasia Journal of Mathematics, Engineering, Natural and Medical Sciences,https://www.euroasiajournal.org/Makaleler/427454544_626_127-134.pdf

- 3 **Effect of Oryctolagus cuniculus (rabbit) rennet on the texture, rheology, and sensory properties of white cheese/title**

ALİHANOĞLU SELİN,Ekitren Demet,AKBULUT ÇAKIR ÇAĞIM,VARDİN HASAN,KARAASLAN ASLİYE,KARAASLAN MEHMET

Food Science Nutrition,<http://doi.wiley.com/10.1002/fsn3.649>

- 4 **Evaluation of X ray fluorescence spectroscopy as a method for the rapid and direct determination of sodium in cheese**

Stankey JA,AKBULUT ÇAKIR ÇAĞIM,Romero J E,Govindasamy Lucey S

Journal of Dairy Science,<http://linkinghub.elsevier.com/retrieve/pii/S0022030215003720>

- 5 **Farklı Ornlarda Menengiç İlavesinin Dondurmanın Fiziksel, Kimyasal, Duyusal Özellikleri ve Antioksidan Aktivitesi Üzerine Etkisi**

AKBULUT ÇAKIR ÇAĞIM, ERGENEKON METEHAN

ISPEC Journal of Agricultural Sciences,<http://dx.doi.org/10.46291/ispecjasvol5iss3pp704-713>

- 6 **Impact of grating size on the texture and melting properties of reformed non fat cheese**

Akbulut C, GovindasamyLucey S, Lucey JA, Jaeggi, JJ, Johnson, ME

Milchwissenschaft – Milk Science International,

7 Impact of low-dose gamma irradiation treatment on microbial and chemical properties of raw milk white cheese

AKBULUT ÇAKIR ÇAĞIM, AKIN MUSA SERDAR, AKIN MUTLU BUKET, Vural Yıldız Kevser
Harran Tarım ve Gida Dergisi,<http://dx.doi.org/10.29050/harranziraat.1381189>

8 Impact of pH on the salty taste perception of the yogurt drink, ayran

AKBULUT ÇAKIR ÇAĞIM
Harran Tarım ve Gıda Bilimleri Dergisi,<https://doi.org/10.29050/harranziraat. 698654>

9 Impact of Temperature on the Salty Taste Perception of Reduced Salt Ayran

AKBULUT ÇAKIR ÇAĞIM
Eurasian Journal of Agricultural Research,<https://dergipark.org.tr/tr/download/article-file/3237947#:~:text=Temperature%20influenced%20the%20sensory%20saltiness,were%20higher%20at%20low%20temperatures.&text=Ayran%20or%20so%2Dcalled%20yogurt,fermented%20milk%20drink%20in%20Turkey.>

10 Impact of Whey pH at Drainage on the Physicochemical Sensory and Functional Properties of Mozzarella Cheese Made from Buffalo Milk

YAZICI FEHMI, AKBULUT ÇAĞIM
Journal of Agricultural and Food Chemistry,<http://pubs.acs.org/doi/abs/10.1021/jf071655n>

11 MİNERAL TUZ İKAME MADDELERİİNİN AYRANIN FİZİKOKİMYASAL, MİKROBİYAL VE DUYUSAL ÖZELLİKLERİ ÜZERİNE ETKİSİ

AKBULUT ÇAKIR ÇAĞIM, BOZKURT AYŞE
GIDA / THE JOURNAL OF FOOD,<http://dx.doi.org/10.15237/gida.gd21081>

12 Urfa Peynirinin Fiziksel, Kimyasal ve Mikrobiyolojik Özellikleri Üzerine Farklı Tuz Konsantrasyonlarının Etkisi

AKBULUT ÇAKIR ÇAĞIM, Demirkapı Fatima
ISPEC Tarım Bilimleri Dergisi,<https://ispecjournal.com/index.php/ispecjas/article/view/486>

Bildiriler (YOKSIS)

1 A comparison of the acid gelation properties of nonfat cow, sheep and goat milks with standardized protein contents

AKBULUT ÇAKIR ÇAĞIM, TEKER ERGÜL
2. International conference on raw materials to processed foods RPFOODS 2021 ,
<http://www.rpfoods.net/images/downloads/Rpfoods2021%20Proceeding%20Book1.pdf>

2 Bafra Kızılırmak Deltasında Elde Edilen Manda Sütlerinin Değerlendirilmesi ve Deltadaki Ekolojik Dengeyi Korumada Önem

AKBULUT ÇAĞIM
SamsunSempozyumu ,

3 Change in the antioxidant activity and total phenolics with thermal treatment and incorporation way of Pistacia terebinthus in ice cream

AKBULUT ÇAKIR ÇAĞIM, ERGENEKON METEHAN
2. International conference on raw materials to processed foods RPFOODS 2021 ,
<http://www.rpfoods.net/images/downloads/Rpfoods2021%20Proceeding%20Book1.pdf>

4 Determination of Some Chemical, Textural and Microbiological Properties of Kargı Tulum Cheese

- 4 AKBULUT ÇAKIR ÇAĞIM, BÜYÜKSİRİT BEDİR TUBA, İSTANBULLU PAKSOY ÖZLEM**
4th International GAP Food, Agriculture and Veterinary Sciences Congress ,
- 5 Dondurma üretiminde menengiç kullanımı**
AKBULUT ÇAĞIM
GAP VII. TARIM KONGRESİ , http://ziraat.harran.edu.tr/assets/uploads/other/files/ziraat/files/Dekan%C4%B1k/KONGRELER/7_GAP_VII._TARIM_KONGRES%C4%B0.pdf
- 6 Effect of mineral salt replacers on the physicochemical, microbial and sensory properties of yogurt drink**
AKBULUT ÇAKIR ÇAĞIM, BOZKURT AYŞE
III. International Turkic World Congress on Science and Engineering TURK-COSE 2021 , <http://turk-cose.ohu.edu.tr/pdf/21/bookofabstract.pdf>
- 7 Evaluation of an alternative method for the rapid and direct determination of sodium in cheese**
Stankey J. A., AKBULUT ÇAKIR ÇAĞIM, Romero J., Govindasamy Lucey S.
ADSA Joint Annual Meeting , <https://www.jtmtg.org/JAM/2013/abstracts/JAM13-Abstracts.pdf>
- 8 Impact of different types of emulsifiers on the reformability of grated cheese**
CAGIM AKBULUT, JOHN A LUCEY
ADSA Annual Meeting ,
- 9 Impact of grating and reforming on the texture of low fat nonfat cheese**
Akbulut. C, S GovindasamyLucey, JA Lucey, JJ Jaeggi, and ME Johnson
ADSA Annual Meeting ,
- 10 Impact of physical disruption and reforming on cheese texture factors that control reformability of cheese**
AKBULUT ÇAĞIM
Eurofoodchem XVII ,
- 11 Impcat of Adding Terebinth At Different Ratios on The Physical, Chemical, Sensory Properties and Antioxidant Activity of Ice Cream**
AKBULUT ÇAKIR ÇAĞIM, ERGENEKON METEHAN
4th International GAP Food, Agriculture and Veterinary Sciences Congress ,
- 12 Küflü Çökelek**
Bozkurt Ayşe,AKBULUT ÇAĞIM
4. Geleneksel Gıdalar Sempozyumu ,
- 13 Proteolytic activity of Oryctalagus cuniculus rabbit rennet in white cheese during storage**
Ektiren Demet,ENGİN SELİN,AKBULUT ÇAĞIM,VARDİN HASAN,KARAASLAN MEHMET
IMSEC 2016 ,
- 14 Suitability of Oryctalagus cuniculus Rabbit Rennet as a Coagulant for White Cheese**
Alihanoğlu Selin,Ektiren Demet,AKBULUT ÇAĞIM,VARDİN HASAN,KARAASLAN MEHMET
International congress on food of animal origin ,
- 15 The Effect of Irradiation on Some Microiological and Chemical Properties of Reduced Fat White Cheese From Raw Milk**

15 AKBULUT ÇAKIR ÇAĞIM, AKIN MUTLU BUKET, AKIN MUSA SERDAR, Vural Yıldız Kevser
11th Central European Food Congress on Food and Nutrition CEFood 2022 ,

16 The functionality of the cheese as an ingredient in traditional Turkish foods

AKBULUT ÇAĞIM

Traditional Foods from Adriatic to Caucasus ,