


PERSONAL INFORMATIONS		
Name Surname	Işıl (Karaşahin) Yıldırım	
Title	PhD. (Agricultural Engineer)	
Phone	(0242) 3122976	
E-mail	isilay.yildirim@tarim.gov.tr	
Birth place- date	Eskişehir- 1976	

EDUCATIONAL INFORMATION	
Doctorate (PhD)	
Name of University	University of Akdeniz
Academic Unit/ Date	Inst. of Natural and Applied Sci./Dept. of Horticulture/ 2010
Master of Science	
Name of University	University of Akdeniz
Academic Unit/ Date	Inst. of Natural and Applied Sci./Dept. of Horticulture/ 2002
Graduate	
Name of University	University of Akdeniz
Academic Unit/ Date	Faculty of Agriculture/Department of Horticulture/ 1999

FOREIGN LANGUAGE				
Foreign Language / Degree	YDS (KPDS)	ÜDS	TOEFL	IELTS
	71.25	78.50		

JOB LOCATIONS		
Date	Title	Institution
1999-2009	Research Assistant	University of Akdeniz/Department of Horticulture
2009-	Researcher (Agri. Engi.)	Batı Akdeniz Agricultural Research Institute (BATEM)

PROJECTS
<p>1) Effects of hot water and UV-C treatments on storage of some vegetable species. (Akd. Üniv. BAPB, 2000-2002).</p> <p>2) Selection of carob types in mediterranean region and propagating and storage of these types in means of gene sources storage (Akd. Univ. BAPB,</p>

2000-2002).

3) Effects of postharvest hot water and hot air treatments with plastic film wrapping on clemantine mandarine storage. **(Akd. Üniv. BAPB, 2000-2002).**

4) Effects of postharvest hot water and hot air treatments with plastic film wrapping on orange and lemon storage. **(Akd. Üniv. BAPB, 2000-2002).**

5) Effects of 1-Methylcyclopropene (1-MCP) treatments on postharvest physiology of Elmalı ve Korkuteli ecological conditions grown 'Braeburn', 'Gala', 'Scarlet Spur' ve 'Granny Smith' apples. **(Akd. Üniv. BAPB, 2004-2007).**

6) Effects of postharvest Ultraviole-C (UV-C) light and hot water treatments on rots of entire and fresh-cut (fresh-cut) tomatoes and postharvest physiology **(Tübitak, 2004-2008).**

7) Effects of modified atmosphere storage and Ultraviole-C (UV-C) treatments on antioxidant activity and postharvest physiology of intact and fresh-cut pomegranates **(Tübitak, 2006- 2009).**

8) Researches on Normal and Controlled Atmosphere Conditions Storage of 'Hayward' Kiwifruit cultivar **(Akd. Üniv. BAPB, 2006-2010).**

9) Comparison of economically important some wild and cultured carob types about orchard establishing, nutrients, some physical and biochemical properties of fruit and seeds **(Tübitak, 2007- 2010).**

10) Effects of controlled atmosphere storage and 1-MCP on fruit quality and postharvest physiology of some important new apple cultivars and Deveci pear **(Tübitak, 2010- 2013)**

11) Determination of biochemical properties and postharvest physiology of different prickly pears grow in West Medditerranean region of Türkiye. **(Akd. Üniv. BAPB, 2012-2014)**

12) Investigation of the effects of some essential oils and antioxidant compounds on product quality and shelf stability of dehydrated tomatoes **(TAGEM, 2014- 2016)**

13) Research on adaptation of different tropical fruit species to Antalya conditions **(Antalya İl Özel İdaresi, 2012-2016)**

14) Breeding new orange varieties through mutation from Cara Cara Navel (*Citrus sinensis* (L.) Osbeck) (TUR020-438) orange variety **(TAGEM, 2012-2016) (I. Stage)**

15) Effects of Different Pre-applications and Storage Conditions on Storage Life and Fruit Quality of 'Hicaznar' Pomegranate Cultivar **(TAGEM, 2014-)**

16) Researching of the Growing Possibilities of Pitaya and Passiflora in Antalya Conditions **(TAGEM, 2017-)**

17) Breeding new orange varieties through mutation from Cara Cara Navel (*Citrus sinensis* (L.) Osbeck) (TUR020-438) orange variety **(TAGEM, 2012-2016) (II. Stage)**

PUBLICATIONS

Manuscripts Published in International Refereed Journals

1) Yılmaz, D. and Yıldırım, I. 2016. Effects of different storage techniques on rupture properties of kiwifruits. *Food Measure*. 10:539-545.

2) Boyacı, H. F., Topcu, V., Tepe, A., **Karasahin Yıldırım**. I., Oten, M. and Aktas, A. 2015. Morphological and Molecular Characterization and Relationships of Turkish Local Eggplant Heirlooms. *Not Bot Horti Agrobo*, 43(1):100-107.

3) **Yıldırım, I.** and Bayır Yeğın, A. 2013. Effects of Different Storage Techniques on the Antioxidant Capacity, Total Phenolics and Flavonoids of 'Hayward'

Kiwifruit. VII. International Postharvest Symposium (IPS 2012), Eds: H. Abdullah, M.N. Latifah, Acta Horticulturae, Number 1012, Volume 2, 807-814.

4) Nunes, C., Graça, A., **Yıldırım, I.**, Sahin, G., and Erkan, M. 2010. Metabolic response to UV-C treatments on minimally processed pomegranate arils. Proceedings of the Sixth Int. Postharvest Symposium, Eds: M. Erkan, U. Aksoy, Acta Horticulturae, Number 877, Volume 3, 1505-1509.

5) Onursal, C. E., Gozlekci, S., Erkan, M. and **Yıldırım, I.** 2010. The Effects of UV-C and Hot Water Treatments on Total Phenolic Compounds of Juice, Peel and Seed Extracts of Pomegranate (*Punica granatum L.*). Proceedings of the Sixth Int. Postharvest Symposium, Eds: M. Erkan, U. Aksoy, Acta Horticulturae, Number 877, Volume 1, 657-663.

6) Sayin, C., Karaman, S., Mencet, M.N., Tascioglu, Y. and **Yıldırım, I.** 2010. Determining the Role of Cold Storage Practices for Apple Marketing in Turkey. Proceedings of the Sixth Int. Postharvest Symposium, Eds: M. Erkan, U. Aksoy, Acta Horticulturae, Number 877, Volume 2, 979-987.

7) Pekmezci, M. and **(Karaşahin) Yıldırım, I.** 2008. Effects of Physical Treatments on Storage Decay and quality of eggplants. Proceedings of the Europe-Asia Symposium on Quality Management in Postharvest Systems - Eurasia 2007. Eds: S. Kanlayanarat, E.W. Hewett, I.B. Ferguson, Acta Hort., Number 804, Volume 1, 385-391.

8) Karaşahin, I., Pekmezci, M. and Erkan, M., 2006. Combination treatments of hot water and UV-C reduces postharvest decay and maintains quality of bell peppers. COST 924 Working Group Meeting. The use of UV as a postharvest treatment: Status and Prospects. Antalya, Turkey. p. 29-33.

9) Erkan, M., Pekmezci, M., **Karashahin, I.** and Uslu, H. 2005. Reducing chilling injury and decay in stored 'Clementine mandarins with hot water-dip and curing treatments. European J. Hort. Sci., 70: 183-188

10) Gözlekci, S., Erkan, M., **Karashahin, I.** and Sahin, G. 2005. Effect of 1-methylcyclopropene (1-MCP) on fig (*Ficus carica L.* cv. Bardakci) storage. Proceedings of the 3rd International Symposium on Fig. Eds: J. Leitao, M.A. Neves, Acta Horticulturae, Number 798, Volume 1, 325-330.

11) Erkan, M., Pekmezci, M., Gübbük, H. and **Karaşahin, I.** 2004. Controlled Atmosphere storage reduces scald development in Granny Smith apples. Turkish Journal of Agriculture and Forestry 28: 43-48.

12) Pekmezci, M., Erkan, M., Gübbük, H., **Karaşahin, I.** and Uzun, İ. 2004. Modified atmosphere storage and ethylene absorbent enables prolonged storage of Hayward kiwifruits. XXVI th International Horticultural Congress. 7-12 Ağustos, Toronto, Kanada. Acta Horticulturae 632:337-341.

Manuscripts Published in National Refereed Journals

1) Dal, B., Biner, B. and **Yıldırım, I.** 2011. Black Pepper Growing, Türktarım, Issue: 202, p. 56-59.

2) Pekmezci, M., Gübbük, H., Eti, S., Erkan, M., Onus, N., **(Karaşahin) Yıldırım, I.**, Biner, B. and Adak, N. 2008. The Selection of Wild and Domesticated Carob Types Grown in West Mediterranean and Aegean Regions. Akdeniz Üniversitesi Ziraat Fakültesi Dergisi, 21(2), 145-153.

3) Ulukapı, K., Erkan, M., **(Karaşahin) Yıldırım, I.** ve Onus, M.N. 2008. The effects of postharvest hot water treatments on the storage of California Wonder type pepper. Derim, 25(2): 44-51.

5) Pekmezci, M., Gübbük, H., Eti, S., Erkan, M., Onus, N., Biner, B., Adak, N. ve **Karaşahin, I.** 2005. The selection of wild and domesticated carob types grown in east Mediterranean Region. BAHÇE, 34 (2):73-82.

Papers Presented in International Scientific Meetings

- 1) **Yıldırım, I.**, Yıldız Turgut, D., Yeğın, A. ve Yüksel, K. 2017. Using Essential Oils of Some Aromatic Plants as Alternatives to Sulphites in Tomato Drying. International Symposium on Biodiversity and Edible Wild Species (BEWS 2017), April 3-5, 2017, Türkiye/Antalya. (abstract book), p. 239.
- 2) **Karavaşın, I.**, Pekmezci, M. and Erkan, M. Combined Hot Water and UV-C Treatments Reduces Postharvest Decay and Maintains Quality of Eggplants. 2005. 7th Fruit, Nut and Vegetable Production Engineering Symposium, Information and Technology for Sustainable Fruit and Vegetable Production, FRUTIC 05, 12-16 September 2005, Montpellier/France. On line in <http://www.symposcience.org>
- 3) Gözlekçi, S., Erkan, M., **Karavaşın, I.** and Şahin, G. 2005. Effect of modified atmosphere packaging (MAP) on the storage of pomegranate fruits (cv. Hicaznar). 9th International controlled atmosphere research conference July 5-10, Michigan State University, East Lansing MI, USA. (abstract book), p. 14.

Papers Presented in National Scientific Meetings

- 1) **Yıldırım, I.** ve Biner, B. 2012. Effects of Postharvest Environmentally Friendly Hot Water and UV-C Treatments on Storage of 'Interdonato' Lemons. Türkiye VI. National Horticultural Congress, October 4-8, 2011, Şanlıurfa, Türkiye, 454-461.
- 2) **Yıldırım, I.**, Erkan, M. ve Pekmezci, M. 2012. Effects of 1-Methylcyclopropene (1-MCP) and Modified atmosphere packaging (MAP) on storage life of avocado fruit. V. National Storage and Marketing of Horticultural Products Symposium, September 18-21, 2012, İzmir, Türkiye. 137-145.
- 3) **Yıldırım, I.**, Erkan, M. ve Şahin, G. 2012. Maintaining postharvest quality of 'Golden Delicious' apples by 1-Methylcyclopropene (1-MCP) treatment. V. National Storage and Marketing of Horticultural Products Symposium, September 18-21, 2012, İzmir, Türkiye. 273-279.
- 4) (**Karavaşın) Yıldırım, I.**, Erkan, M., Pekmezci, M., Şahin, G. ve Selçuk, N. 2008. The effects of different 1-Methylcyclopropene (1-MCP) doses on postharvest physiology of 'Granny Smith' apples. IV. National Storage and Marketing of Horticultural Products Symposium, October 08-11, 2008, Antalya, Türkiye. 345-354.
- 5) Erkan, M., Pekmezci, M., Gübbük, H., **Karavaşın, I.** ve Şahin, G. 2005. Effect of 1-Methylcyclopropene (1-MCP) on banana storage. III. National Storage and Marketing of Horticultural Products Symposium, September 6-9, 2005, Antakya/Hatay, Türkiye, 228-234.
- 6) Erkan, M., Pekmezci, M., Gübbük, H., **Karavaşın, I.** ve Yaşın, D. 2005. Effects of different packaging materials on the storage of loquat (**Eriobotria japonica L.**) fruits. III. National Storage and Marketing of Horticultural Products Symposium, September 6-9, 2005, Antakya/Hatay, Türkiye, 122-128.
- 7) Demiral, E.G., Gübbük, H. ve **Karavaşın, I.** 2005. The effect of different harvest times on ripening and fruit quality of papaya (*Carica papaya L.*). III. National Storage and Marketing of Horticultural Products Symposium, September 6-9, 2005, Antakya/Hatay, Türkiye, 424-432.
- 8) Yazıcı, K., **Karavaşın, I.**, Şahin, G., Erkan, M. ve Kaynak, L. 2005. Effect of Kaolin applications and modified atmosphere (MA) conditions on pomegranate storage. III. National Storage and Marketing of Horticultural Products Symposium, September 6-9, 2005, Antakya/Hatay, Türkiye, 235-243.
- 9) Pekmezci, M., Erkan, M., **Karavaşın, I.**, Şahin, G., Eren, İ. ve Dolunay, E. M. 2005. Cold storage of Cooper 43 and Cooper 7 SB2 apple cultivars. III. National Storage and Marketing of Horticultural Products Symposium, September 6-9, 2005, Antakya/Hatay, Türkiye, 409-415.
- 10) Polat, E., Onus, A.N., Ulukapı, K. ve **Karavaşın, I.** 2005. Combined effects of hot water and modified atmosphere on tomato storage. GAP IV. Agricultural Congress, September 21-23, 2005, Şanlıurfa, Türkiye, 1334-1338.

- 11) **Karavaşin, I.**, and M. Pekmezci, 2003. The effects of postharvest hot water dip treatments on the storage of Jubilee F1 bell pepper. Türkiye IV. National Horticultural Congress, September 08-12, Antalya, Türkiye, 411-413.
- 12) Gübbük, H., Pekmezci, M., Erkan, M., Adak, N., Demiral, E., Biner, B. and **Karavaşin, I.** 2003. The Growing possibilities of some new banana cultivars under protected cultivation in Antalya condition. Türkiye IV. National Horticultural Congress, September 08-12, Antalya, Türkiye, 309-310.
- 13) Biner, B., H. Gübbük, M. Pekmezci, E. Demiral and **I. Karavaşin**, 2003. The Effects of different explant and gar types and sub-culture numbers on the propagation of Dwarf Cavendish and Williams banana varieties. Türkiye IV. National Horticultural Congress, September 08-12, Antalya, Türkiye, 320-321.

Other Publications

- 1) Erkan, M. and **Yıldırım, I.** 2017. Minimally Processed Refrigerated Fruits and Vegetables, Chapter: Postharvest Quality and Safety of Fresh-Cut Vegetables, Springer US, Yıldız, Fatih Yıldız, Wiley, Robert C. (Eds.), pp. 271-326. Doi: 10.1007/978-1-4939-7018-6-8
- 2) Erkan, M., **Karavaşin Yıldırım, I.** ve Pekmezci, M. 2017. Paketleme Evi Uygulamaları ve Derim Sonrası İşlemler. pp. 185-224. Türk, R., Tuna Güneş, N., Erkan, M. ve Koyuncu, M. A. (Editörler), Bahçe Ürünlerinin Muhafazası ve Pazara Hazırlanması. Somtad Yayınları Ders Kitabı No: 1, Antalya/Türkiye.

ATTENDANCE of TRAININGS, CONGRESS and SYMPOSIUM

- 1) International Symposium on Biodiversity and Edible Wild Species (BEWS 2017), April 3-5, 2017, Türkiye/Antalya.
- 2) VI. National Storage and Marketing of Horticultural Products Symposium, Türkiye/Bursa, 2014
- 3) 6th European Short Course on Fresh-cut Produce Processing Türkiye/Antalya, 2013
- 4) VII. International Postharvest Symposium (IPS 2012), Malezya/Kuala Lumpur, 2012
- 5) V. National Storage and Marketing of Horticultural Products Symposium, Türkiye/İzmir, 2012.
- 4) VI. National Horticultural Congress, Türkiye/ Şanlıurfa, 2011.
- 6) Postharvest Technology Short Course for Enterprises in Developing & Emerging Economies, April 13-17, 2009.
- 7) VI. Int. Postharvest Symposium, Türkiye/Antalya (Organising comitee member), April 8-12, 2009
- 8) 10th Controlled and Modified Atmosphere Research Conference, Türkiye/Antalya (Organising comitee member), April 8-12, 2009
- 9) IV. National Storage and Marketing of Horticultural Products Symposium, , Türkiye/Antalya, 2008.
- 10) IIIrd International Conference Postharvest Unlimited 2008, Almanya/Berlin, November 5-7, 2008.
- 11) I. International Medical and Aromatic Plants Conference on Culinary Herbs, Türkiye/ Antalya (Organising comitee member), 2007.
- 12) COST 924 Working Group Meeting. The use of UV as a postharvest treatment: Status and Prospects. Türkiye/Antalya (Organising comitee member), 2005.
- 13) FAO-Third International Postharvest Training Course, Akdeniz University Faculty of Agriculture Dept. Of Horticulture, Türkiye/ Antalya, 2005.

14) 7th Fruit, Nut and Vegetable Production Engineering Symposium, Information and Technology for Sustainable Fruit and Vegetable Production, FRUTIC 05, Montpellier/France, 2005.

Radio, TV Interview