



TAGEM
R&D AND INNOVATION

Pervin ARI AKIN

Food Engineer, MSc

EDUCATION

- PhD**
2018-ongoing
Hacettepe University
Department of Food Engineering
- MSc**
2015-2017
Kansas State University
Grain Science and Industry
- Bachelor's Degree**
2007-2011
Celal Bayar University
Department of Food Engineering

LANGUAGE
IELTS: 7.0 (2014)
Deutsches Sprachdiplom, Stufe II (2007)

CAREER


- 2017-.... Food Engineer- Ministry of Food and Forestry, Central Research Institute for Field Crops, "Quality Evaluation Department" (Ankara/Turkey)

ABOUT ME


I was born in 1989 in Izmir. In 2011, I graduated from Celal Bayar University, Department of Food Engineering. I got my master degree from Kansas State University. I was a visiting researcher at USDA-ARS (United States Department of Agriculture-Agricultural Research Service), Grain Quality & Structure Research Unit, for 9 months in 2017.

My areas of expertise are baking science, gluten-free products, grain quality.

CONTACT

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▪ **PROJECTS**

▪ **Projects Conducted**

1. National Food Legumes Quality Research, TAGEM, Researcher, (2014-2018)

▪ **Ongoing Projects**

1. Middle Anatolian Bread Wheat Quality Studies, TAGEM, Researcher, (2018-2022)
2. Development of Technological and Nutritional Improvement in Wheat Products by Solid State Fermentation Method, TAGEM, Project Leader, (2022-2024)
2. Gluten-Free Sourdough Sorghum Bread, TAGEM, Project Leader, (2022-2025)



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▪ **PUBLICATIONS**

▪ **INTERNATIONAL ARTICLES AND PAPERS**

▪ **Articles Published in International Journals**

1. Tayyarcan E.K., Evran S., Akin Ari P., Soykut E.A., Boyaci I.H. 2021. The use of bacteriophage cocktails to reduce Salmonella Enteritidis in hummus. LWT. 154, 112848.
2. Bean S., Akin Ari P., Aramouni. 2021. Zein functionality in viscoelastic dough for baked food products. Journal of Cereal Science.
3. Akin Ari P. , Tayfun K. E., Tamer U., and Boyaci İ.H. 2021. Use of Tea Fibers as a Source of Dietary Fiber in Wheat Flour and Bread. Cereal Chemistry.
4. Akin Ari P, Sezer B, Bean SR, Peiris K, Tilley M, Apaydın H, Boyacı İH. 2021. Analysis of corn and sorghum flour mixtures using laser-induced breakdown spectroscopy. Journal of the Science of Food and Agriculture 101 (3), 1076-1084.
5. Akin Ari P., Sezer B. Sanal T., Apaydın H., Koksel H., Boyaci İ.H. 2020. Multi-elemental analysis of flour types and breads by using laser induced breakdown spectroscopy. Journal of Cereal Science. 92, 102920.
6. Akin Ari P., Bean S. R., Smith B.M., Tilley M. 2019. Factors Influencing Zein–Whole Sorghum Flour Dough Formation and Bread Quality. Journal of Food Science. 84 (12).3522-3534.
7. Akin Ari, P., Miller R., Jaffe T., Koppel K., Ehmke L. 2019. Sensory profile and quality of chemically leavened gluten-free sorghum bread containing different starches and hydrocolloids. Journal of the Science of Food and Agriculture. 99 (5) p. 4391-4396.
8. Akin Ari P. and Miller R. A. 2017. Starch–hydrocolloid interaction in chemically leavened gluten-free sorghum bread. Cereal Chemistry. 94 (5) p.897-902.

▪ **International Papers, Seminars, etc.**

1. Hydrocolloid and starch interaction in chemically leavened gluten free sorghum bread. AACCI. 2016. Georgia, USA.



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▪ **OTHER PUBLICATIONS**

▪ **Ph.D. Thesis, Master Thesis, Reports, Books etc.**

1. Ari Akin P. 2017. Chemically leavened gluten-free sorghum bread. Kansas State University.



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- **Membership, Training, Course, Meeting, Congress, Symposium and Other Activities**