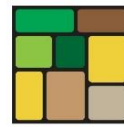


CYCLE	XXXVIII
STUDENT	HULYA CUNEDIOGLU
TUTOR	Giuseppe SPANO
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CURRICULUM	2 <i>Emerging Technologies for Ensuring Food Quality and Safety</i> •
PROVISIONAL TITLE of the RESEARCH PROJECT	Microbial Biotechnologies for Sustainable Management of Food Products
DOCTORAL SCHOLARSHIP	DM 352 ScienzaNova.srl
SHORT CV	Bachelor's Degree, Food Engineering (2011- 2017, Mersin University-Turkiye) Master's Degree, Food Engineering (2019-2022, Mersin University-Turkiye) PhD Degree, Biotechnology and Smart Practices for a Sustainable Management of Natural Resources, Food and Agriculture (2022 – Current, University of Foggia, Italy) Visiting research student, Fondazione Edmund March (August, 2023 Trento, Italy) Visiting research student, INRAe (2025, Aurillac, France)
PUBBLICATIONS	Cirat, R., Benmechernene, Z., <u>Cunedioğlu, H.</u>, Rutigliano, M., Scauro, A., Abderrahmani, K., Mebrouk, K., Capozzi, V., Spano, G., Gatta, B., Rocchetti, M., Fiocco, D., & Fragasso, M. (2024). Cross-Over Application of Algerian Dairy Lactic Acid Bacteria for the Design of Plant-Based Products: Characterization of Weissella cibaria and Lactiplantibacillus plantarum for the Formulation of Quinoa-Based Beverage. <i>Microorganisms</i>, 12, 2042. https://doi.org/10.3390/microorganisms12102042 Santa, D., Huch, M., Stoll, D., <u>Cunedioğlu, H.</u>, Priidik, R., Karakaş Budak, B., Matalas, A.-L., Pennone, V., Girija, A., Arranz, E., Syrpas, M., Mukherjee, A., Cotter, P., Mojsova, S., Chassard, C., Praćer, S., Vergères,



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Goksen G., Awad Nour M.H., Tosif Mansuri M., Cunedioğlu H., Erdogan Eliuz E., Karabulut G., Capozzi V. (2025). Fabrication and Characterization of Biopolymer-based Films and Coatings Loaded with *Lactiplantibacillus plantarum* WCFS1 for Preservation of Fresh-Cut Apples. *Food Chemistry*.