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Education

Graduation : Balıkesir University, Faculty of Arts and Science, Department of Chemistry

Master of Science: Karadeniz Technical University, Institution of Natural Science, Department of Chemistry

PhD: Karadeniz Technical University, Institution of Natural Science, Department of Chemistry

Research Interests

Saban Keskin received her PhD in Biochemistry at Karadeniz Technical University, Department of Chemistry, Trabzon in 2015. He works on natural products, phytochemistry, bee products chemistry, apitherapy, food additives, food chemistry, enzyme inhibition, enzyme immobilization and encapsulation of phytochemicals.

Publications

1. **Keskin S.**, Ertunga N. S., Colak A., Akatin M. Y., Özel A., Kolcuoglu Y. (2012). Characterization of a Polyphenol Oxidase Having Monophenolase and Diphenolase Activities from a Wild Edible Mushroom, *Russula delica*, *Asian Journal of Chemistry*, 24, 1203-1208. (SCI)
2. Ertunga N.S., Turan A., Akatin Y.M., **Keskin S.** (2014). Partial Purification and Characterization of *Armillaria mellea* β -Glucosidase, *International J. of Food Properties*, 17:678–689. (SCI)
3. Can Z, Baltaş N, **Keskin Ş**, Yıldız O, Kolaylı S. (2017). Properties of antioxidant and anti-inflammatory activity and phenolic profiles of Şevketi bostan (*Cnicus benedictus* L.) cultivated in Aegean region from Turkey. *Turkish Journal of Agriculture–Food Science and Technology*, 5(4),308-314. (DOAJ)
4. **Keskin Ş**, Ertunga N. S. (2017). Purification, Immobilization and Characterization of Thermostable α -amylase from a Thermophilic Bacterium *Geobacillus sp.* TF14. *Turkish Journal of Biochemistry*, Doi: 10.1515/tjb-2016-0123. (SCI-E)
5. **Keskin Ş**, Ertunga N. S, İnan K. B. (2017). Covalent Immobilization of α -amylase from a thermophilic *Geobacillus sp.* TF14 on Chitosan Beads. *Sakarya Üniversitesi Fen Bilimleri Enstitüsü Dergisi*, 21 (6), 142-1348. (DOAJ)
6. **Keskin Ş.**, Sirin, Y., Çakır, H.E., Keskin, M. An Investigation of *Humulus lupulus* L.: Phenolic Composition, Antioxidant Capacity and Inhibition Properties of Clinically Important Enzymes, *South African Journal of Botany*, Special Issue, 2018, Accepted Paper, (SCI-E).
7. Keskin M, **Keskin Ş**, Kolaylı S. Comparing the Release of Alginate-Propolis Micro Capsules in an in vitro Digestion System with the Release of Raw Propolis, *Uludağ Bee Journal*, 2018, 18 (2): 94-100.

Oral Presentations

1. **Keskin Ş**, Gül, U.D, Keskin M, Silah H. “Optimization of α -Amylase Production and Purification of the Enzyme from *Rhizopus arrhizus*” International Conference on Biological Science, Selçuk Üniversitesi, Konya, 2016 (Oral presentation)
2. **Keskin Ş**, Keskin M. “*Trachystemon orientalis (L.)*’den Pektin Eldesi ve Kısmi Karakterizasyonu” Gıda Metabolizma & Sağlık: Biyoaktif Bileşenler ve Doğal Katkılar Kongresi, İstanbul teknik Üniversitesi, İstanbul, 2016 .
3. **Keskin Ş**, Şirin Y, Çakır H, Keskin M, Kolaylı S, “Inhibition of some medically important enzymes by methanolic extract of *Humulus Lupulus L.*”, Uluslararası Tıbbi Aromatik ve Boya Bitkileri Sempozyumu (REYHAN 2017), 2017, Malatya .
4. **Keskin Ş**, Keskin M, Yıldız O, Kolaylı S, “Encapsulation of propolis extract by orange peel pectin”, International Honey Commission Congress (IHC2017), Antalya .
5. Keskin M, **Keskin Ş**, Kolaylı S “Standardization of propolis extracts”, International Honey Commission Congress (IHC2017), 2017, Antalya .
6. **Keskin Ş**, Ertunga NS, “Purification of α -amylase from a thermophilic bacterium *Geobacillus sp. TF14*”, 8th International Advanced Technologies Symposium (IATS’17), 2017, Elazığ .
7. **Keskin Ş**, Ertunga NS, “Immobilization of α -amylase Formerly Purified from a Thermophilic Bacterium *Geobacillus sp. TF14*”, 8th International Advanced Technologies Symposium (IATS’17), 2017, Elazığ .
8. Keskin M, **Keskin Ş**, Birinci E, Birinci C, Kolaylı S. “Propolisli Pektin Film Eldesi ve Karakterizasyonu”, 1. Ulusal Apiterapi Kongresi (APIKON2017), 2017, İstanbul .
9. **Keskin Ş**, Keskin M. “Propolis Ekstraktının Polen Taneler Üzerine Kapsülasyonu”, 1. Ulusal Apiterapi Kongresi (APIKON2017), 2017, İstanbul .

Poster Presentations

1. **Keskin S**, Ertunga N. S, Colak A, Sesli E. “ Characterization of monophenolase activity from a wild edible mushroom *Russula delica*.” The International Enzyme Engineering Symposium, 2008, Kuşadası.
2. **Keskin S**, Ertunga N. S, Colak A, Yıldırım M, Kolcuoğlu Y, Sesli E. “Yabani ve yenilebilir bir mantar olan *Russula delica*’dan elde edilen ham özütten polifenol oksidaz enziminin difenolaz aktivitesinin karakterizasyonu.” 19.Ulusal Biyoloji Kongresi, 2008, Trabzon.

3. **Keskin S**, Demirkan G, Ertunga N.S. “ Climacocystis borealis'ten β -Glikozidaz Enziminin Saflařtırılması ve Karakterizasyonu” Kromatografi 2010 Kongresi, **2010**, Erzurum.
4. Keskin M, **Keskin Ő**, Can Z, Kolaylı S, “Preparation of alginate propolis capsules”, International Honey Commission Congress (IHC2017), **2017**, Antalya .
5. Őirin Y, **Keskin Ő**, akır H, Keskin M, Kolaylı S, “Phenolic composition and antioxidant properties of *Wisteria sinensis*”, Uluslararası Tıbbi, Aromatik Ve Boya Bitkileri Sempozyumu (REYHAN 2017), **2017**, Malatya.
6. Őirin Y, **Keskin Ő**, akır H, Keskin M, Kolaylı S, “Phenolic composition and antioxidant properties of *Spireaea nipponica*”, Uluslararası Tıbbi, Aromatik ve Boya Bitkileri Sempozyumu (REYHAN 2017), **2017**, Malatya.