

The Tradition of the Island is in Safe Hands: Near East University Carries Halloumi into the Future through Science

One of Cyprus's oldest traditions, halloumi, is being carried into the future through the scientific research conducted by Near East University. Operating under the İrfan Günsel Research Center, the Innovative Foods Research Group aims to preserve both the taste and production quality of halloumi by combining traditional craftsmanship with modern production techniques.

At the small-scale production center established by Near East University academics for research and development purposes, halloumi is produced using traditional methods and offered to consumers under scientific supervision. Researchers within the group are conducting studies to preserve the authentic structure of halloumi while enhancing its nutritional value. The findings obtained from these studies are shared through national and international scientific publications. At the same time, the project aims to contribute to the global promotion of Cyprus's traditional products and add economic value to the island.

Research Article

Ankara Univ Vet Fak Derg, 72 • 3, 251-255, 2025

Presence of *Salmonella* spp., *Listeria monocytogenes* and *Staphylococcus aureus* in halloumi sold in Northern Cyprus

Fatma Işın MAHAN^{1,a}, Beyza Hatice ULUSOY^{2,3,b}, Fatma Kaya YILDIRIM^{2,3,c,✉}, Canan HECER^{4,d}

¹Turkish Republic of Northern Cyprus Ministry of Agriculture and Natural Resources Veterinary Department, Cyprus; ²Near East University, Faculty of Veterinary Medicine, Department of Food Hygiene and Technology, Nicosia, Cyprus; ³DESAM Research Institute, Near East University, Nicosia, Cyprus; ⁴Cyprus West University, Faculty of Health Sciences, Department of Nutrition and Dietetics, Famagusta, Cyprus.

^aORCID: 0009-0003-2124-088X; ^bORCID: 0000-0001-9278-2537; ^cORCID: 0000-0003-1281-846X; ^dORCID: 0000-0003-1156-9510

Research Article

Ankara Univ Vet Fak Derg, 71 • 4, 463-470, 2024

Investigation of quality characteristics of industrially produced halloumi cheese

Beyza Hatice ULUSOY^{1,5,a}, Fatma Kaya YILDIRIM^{1,5,b,✉}, Doruk Halil KAYNARCA^{1,5,c}, Şifa BERKAN^{2,d}, Hafizu İbrahim KADEMİ^{3,e}, Canan HECER^{4,f}

¹Near East University, Faculty of Veterinary Medicine, Department of Food Hygiene and Technology, Nicosia/TRNC; ²Değirmenlik Manuciplity, Department of Health Affairs, Nicosia/TRNC; ³Kano University of Science and Technology, P.M.B 3244 Wudil, Kano State Nigeria; ⁴Faculty of Health Sciences, Department of Nutrition and Dietetics, Cyprus West University, Famagusta/TRNC; ⁵DESAM Research Institute, Near East University, TRNC

^aORCID: 0000-0001-9278-2537; ^bORCID: 0000-0003-1281-846X; ^cORCID: 0000-0003-0721-7547; ^dORCID: 0000-0002-4414-9697

^eORCID: 0000-0001-5888-8709; ^fORCID: 0000-0003-1156-9510



Research Article

IDENTIFICATION HEAT-RESISTANT MOLDS FROM MEAT AND DAIRY PRODUCTS ON MARKET SHELVES IN NORTHERN CYPRUS

Fatma Kaya Yıldırım^{1,3}✉, Hazel Tamakan Yeşilovalı², H. Doruk Kaynarca^{1,3}
Halit Şükür², Beyza H. Ulusoy^{1,3}

¹Department of Food Hygiene and Technology, Faculty of Veterinary Medicine, Near East University, Nicosia, Cyprus

²Department of Microbiology, Faculty of Veterinary Medicine, Near East University, Nicosia, Cyprus

³DESAM Research Institute, Near East University, Nicosia, Cyprus

✉fatma.kaya@neu.edu.tr

Kıbrıs Lezzeti: Hellim

Taste of Cyprus: Halloumi

Canan HECER^a,
Beyza H. ULUSOY^a,
Halil Doruk KAYNARCA^a

^aGıda Hijyeni ve Teknolojisi AD,
Yakın Doğu Üniversitesi
Veteriner Fakültesi,
Lefkoşa, KKTC

Yazışma Adresi/Correspondence:
Halil Doruk KAYNARCA
Yakın Doğu Üniversitesi
Veteriner Fakültesi,
Gıda Hijyeni ve Teknolojisi AD,
Lefkoşa, KKTC
doruk.kaynarca@neu.edu.tr

ÖZET Kıbrıs kültüründe hellim vazgeçilmez bir yere sahiptir. Kendine has aroması ve lezzeti olan hellim son yıllarda popülaritesini artırarak, Ortadoğu ve Akdeniz ülkelerinde de sevilerek tüketilmeye başlanmıştır. Hellime olan talep ile birlikte ihracat ve ekonomik gelir kaynağı hacmi de artmaktadır. Hellimin coğrafi işaretli bir ürün olması için gerekli başvuruların yapılması sonucunda, 2015 yılında Avrupa Birliği tarafından 'Χαλούμι' (Halloumi)/'Hellim' şeklinde hem Türkçe hem de Rumca ismiyle tescillenme yolundadır. Bu tescil başvurusu ile hellimin fizikokimyasal, duyuşal ve mikrobiyolojik özelliklerine de bazı standartlar getirilmiştir. Bu derlememizde hellimin tescili, üretim teknolojisi ve tescil şartları ile korunmuş genel özellikleri hakkında verilerin derlenip, özetlenmesi amaçlanmıştır.

Anahtar Kelimeler: Hellim; hellim tescili; Kıbrıs peyniri; standart

ABSTRACT Hellim (halloumi) has an indispensable place in the culture of Cyprus. The unique aroma and flavor of cause increasing popularity for hellim in recent years and began to be consumed in the Mediterranean and Middle Eastern countries. Along with the demand for hellim, the volume of export and economic income depending on hellim market is also increasing. In order to make hellim a geographically marked product, Cyprus applied European Union for registration and process of being registered as 'Χαλούμι' (Halloumi)/'Hellim' by both Greek and Turkish names has started in 2015. In accordance with this registration application, some standards have been introduced in physicochemical, sensory and microbiological properties of hellim. In this article, it is aimed to summarize the data about the general characteristics this cheese type, technology and registration standards.

Keywords: Halloumi; halloumi registration; Cyprus cheese; standard



