

Personal Information

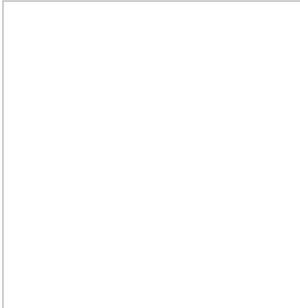
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Education Information

Doctorate, Yildiz Technical University,

Gıda Mühendisliği, Turkey 2014 - 2022

Postgraduate, University of Illinois at

Urbana-Champaign, Aces, Food

Science And Human Nutrition, United

States Of America 2011 - 2013

Undergraduate, Ege University, Faculty

Of Engineering, Gıda Mühendisliği,

Turkey 2005 - 2009

Foreign Languages

English, C1 Advanced

Academic Titles / Tasks

Research Assistant, Yildiz Technical University, Graduate School Of Natural And Applied Sciences, -, 2018 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. Optimization of extraction parameters of protein isolate from milk thistle seed: Physicochemical and functional characteristics

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- XX. Characterization of physicochemical and antioxidant properties of Bayburt honey from the North-east part of Turkey**
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- XXXI. A novel antifungal surface-coating application to limit postharvest decay on coated apples: Molecular, thermal and morphological properties of electrospun zein-nanofiber mats loaded with curcumin**
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- XXXIII. Combined design as a useful statistical approach to extract maximum amount of phenolic compounds from**

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 BOZKURT F., TÖRNÜK F., TOKER Ö. S., KARASU S., ARICI M., DURAK M. Z.
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- I. **Microbiological, physicochemical, textural and volatile characteristics of traditional kashar cheese produced in Muş**
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 Harran Tarım ve Gıda Bilimleri Dergisi, vol.24, no.4, pp.409-419, 2020 (Peer-Reviewed Journal)
- II. **Optimization of pectin extraction from orange pulp and characterization of compositional and steady shear properties Portakal posasından modifiye pektin eldesi ve optimizasyonu, kompozisyonel ve yatkın faz özelliklerinin karakterizasyonu**
 YILMAZ M. T., Muslu A., KARASU S., BOZKURT F., Dertli E.
 Journal of Tekirdag Agricultural Faculty, vol.14, no.2, pp.71-80, 2017 (Scopus)
- III. **Determination of viscoelastic properties of minor concentrations of zein solutions with dynamic light scattering (DLS) microrheology.**
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- I. **Possibility of using textiles as casing materials in fermented sausages**
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 1sr International/11th national food engineering congress, , Antalya, Turkey, 7 - 09 November 2019, vol.1, no.70, pp.70
- II. **Preparation and Characterization of Curcumin Loaded Ovalbumin Nanoparticles**
 TÖRNÜK F., AKMAN P. K., Bozkurt F.
 I. International Agricultural Science Congress, Van, Turkey, 09 May 2018, pp.343
- III. **New combination strategy of doxorubicin and epoxomicin in biocompatibility: Biodegradable polymeric nanoparticles increase apoptosis in breast cancer cells**
 Kucuksayan E., BOZKURT F., Ozben T., CICEK P. K., HANİKOĞLU A., YILMAZ M. T.
 European Biotechnology Congress, Dubrovnik, Croatia, 25 - 27 May 2017, vol.256
- IV. **Development of gliadin based electrospun nanofiber carriers for colloidal delivery of curcumin: Characterization of morphological, fluorescence, molecular, thermal, crystallographic and bioactive properties**
 YILMAZ M. T., Bozkurt F., AKMAN P. K., CEYLAN Z.
 Nanotechnology and Nanomaterials (NANO 2017), Chernivtsi, Ukraine, 25 May 2017, pp.74-75
- V. **Bayburt'un farklı bölgelerinden elde edilen balların GC-MS teknigi ile değerlendirilmesi**
 YILMAZ M. T., Dertli E., Bozkurt F., CEBI N., AKMAN P. K., KARA H.
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- VI. Elektro-püskürme tekniği ile uçucu yağ yüklü kitosan nanoparçacıklarının sentezi, karakterizasyonu ve antifungal özelliklerinin belirlenmesi
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- VII. Dinamik ışık saçılım spektroskopisi (DLS) ile zein polimerlerinin mikroreolojik özelliklerinin belirlenmesi
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- IX. Cephalaria Syriaca Grains as a Natural and Novel Substance for Strengthening of Weak Wheat Flour Dough for Breadmaking A Farinograph Study
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Supported Projects

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Bozkurt F., TUBITAK Project, Mantar Atıkları ve Yan Ürünlerinden Protein Eldesi ve Et Analoglarının Üretimi, 2023 - 2026

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Patent

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Scientific Refereeing

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Metrics

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H-Index (Scopus): 16