

Res. Asst. Muhammed ÖZGÖLET

Personal Information

Email: mozgolet@yildiz.edu.tr
Web: <https://avesis.yildiz.edu.tr/mozgolet>

International Researcher IDs

ORCID: 0000-0001-5584-097X
Yoksis Researcher ID: 271485

Education Information

Doctorate, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey 2020 - Continues

Postgraduate, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey 2017 - 2020

Undergraduate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 2010 - 2015

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Cold-Pressed Okra Seed Oil Byproduct as an Ingredient for Muffins to Decrease Glycemic Index, Maillard Reaction, and Oxidation**
Akçiçek A., Özgölet M., Tekin-Cakmak Z. H., Karasu S., Duran E., Sağdıç O.
ACS OMEGA, vol.9, no.7, pp.7491-7501, 2024 (SCI-Expanded)
- II. **High-beta-glucan and low-glycemic index functional bulgur produced from high-beta-glucan barley**
Hazal Tekin-Cakmak Z., Ozer C., Ozkan K., Yildirim H., Sestili F., Jilal A., SAĞDIÇ O., Ozgolet M., Koksel H.
Journal of Functional Foods, vol.112, 2024 (SCI-Expanded)
- III. **Optimization of extraction parameters of protein isolate from milk thistle seed: Physicochemical and functional characteristics**
ÖZGÖLET M., Cakmak Z. H. T., BOZKURT F., SAĞDIÇ O., KARASU S.
Food Science and Nutrition, 2024 (SCI-Expanded)
- IV. **Capsaicin Rich Low-Fat Salad Dressing: Improvement of Rheological and Sensory Properties and Emulsion and Oxidative Stability**
Avci E., TEKİN ÇAKMAK Z. H., ÖZGÖLET M., KARASU S., Kasapoglu M. Z., Ramadan M. F., SAĞDIÇ O.
Foods, vol.12, no.7, 2023 (SCI-Expanded)
- V. **BIOACCESSIBILITY OF α -DICARBONYL COMPOUNDS IN BREADS AND OTHER BAKERY PRODUCTS USING AN IN VITRO STIMULATED GASTROINTESTINAL DIGESTIVE SYSTEMS**
Yaman M., Ede-Cintesun E., ÖZGÖLET M., Serdar E., Mizrak O., Yildirim-Servi E.
Latin American Applied Research, vol.53, no.2, pp.111-117, 2023 (SCI-Expanded)
- VI. **The effect of five different sourdough on the formation of glyoxal and methylglyoxal in bread and influence of in vitro digestion**
ÖZGÖLET M., Yaman M., DURAK M. Z., KARASU S.
FOOD CHEMISTRY, vol.371, 2022 (SCI-Expanded)

I. Characterization of functional effects of different LAB isolated from sourdoughs in Turkey

Alkay Z., Sagir E. M., ÖZGÖLET M., DURAK M. Z.

Nova Biotechnologica et Chimica, vol.21, no.2, 2022 (Scopus)

Refereed Congress / Symposium Publications in Proceedings

I. The Effects of Utilization of Chia, Pumpkin Seed and Flaxseed Flour Mixture Substituted with Gums on Bread Quality Parameters

Köse A., Özgölet M., Durak M. Z.

3rd INTERNATIONAL CONFERENCE on FOOD, AGRICULTURE and VETERINARY, İzmir, Turkey, 19 - 20 June 2021, pp.160

II. Ekşi Hamur Kullanılarak Üretilen ekmeklerin glikozillenmiş ara ürünler üzerine etkisi

Özgölet M., Yaman M., Durak M. Z.

2. Uluslararası Gıda, Tarım, Veteriner Bilimleri Kongresi, Konya, Turkey, 29 February - 01 March 2020, pp.12-13

Metrics

Publication: 9

Citation (Scopus): 11

H-Index (Scopus): 1

Non Academic Experience

GİMDES (Gıda ve İhtiyaç Maddeleri Denetleme ve Sertifikalama Araştırmaları Derneği)