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Education Information

Doctorate, Yıldız Technical University, Graduate School Of Natural And Applied Sciences, Gıda Mühendisliği Bölümü, Turkey

2016 - 2023

Postgraduate, Yıldız Technical University, Graduate School Of Natural And Applied Sciences, Gıda Mühendisliği Bölümü, Turkey

2014 - 2016

Undergraduate, Selcuk University, Faculty Of Agriculture, Department Of Food Engineering, Turkey 2009 - 2013

Dissertations

Postgraduate, Elektrodöndürme Tekniği ile Üretilen Kurkumin Yüklü Nanoliflerin Üretimi ve Karakterizasyonu, Yıldız Teknik Üniversitesi, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği Anabilim Dalı, 2016

Research Areas

Food Engineering, Food Science, Food Microbiology, Food Technology, Food Packaging, Engineering and Technology

Academic Titles / Tasks

Research Assistant, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2014 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Development and characterization of antimicrobial films from gums obtained from cold-pressed flaxseed oil by-product**
Kopuz S., AKMAN P. K., Tekin-Cakmak Z. H., KARASU S.
Polymer Bulletin, vol.81, no.2, pp.1767-1787, 2024 (SCI-Expanded)
- II. **Molecular fingerprint and anti-carcinogenic properties of Turkish immortelle (*Helichrysum italicum*) essential oil**
ÇEBİ N., AKMAN P. K., Kafa P. N., SAĞDIÇ O.
Journal of Essential Oil-Bearing Plants, vol.27, no.2, pp.498-509, 2024 (SCI-Expanded)
- III. **Development and characterization of a novel sodium alginate based active film supplemented with *Lactiplantibacillus plantarum* postbiotic**
Akman P. K., Kutlu G., Törnük F.

- INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, no.244, pp.125240, 2023 (SCI-Expanded)
- IV. Use of cellulose microfibers from olive pomace to reinforce green composites for sustainable packaging applications
Amara C., El Mahdi A., Akman P. K., Medimagh R., Törnük F., Khwaldia K.
FOOD SCIENCE & NUTRITION, vol.11, no.9, pp.5102-5113, 2023 (SCI-Expanded)
- V. Effect of the Different Infrared Levels on Some Properties of Sage Leaves.
Kayacan Çakmakoglu S., Atik İ., Akman P. K., Doymaz İ., Sağdıç O., Karasu S.
CHEMICAL INDUSTRY AND CHEMICAL ENGINEERING QUARTERLY, vol.29, no.3, pp.235-242, 2023 (SCI-Expanded)
- VI. Bioactive and Functional properties of gelatin peptide fractions obtained from sea bass (*Dicentrarchus labrax*) skin
Tekle S., BOZKURT F., AKMAN P. K., SAĞDIÇ O.
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (SCI-Expanded)
- VII. Fabrication and characterization of curcumin loaded ovalbumin nanocarriers and bioactive properties
AKMAN P. K., BOZKURT F., TÖRNÜK F.
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (SCI-Expanded)
- VIII. The effect of press temperature on the total tocopherols, sterol, fatty acid, phenolic profile, in-vitro cytotoxicity assay, and anti-inflammatory activity
Başdoğan H., Akman P. K., Metin Yıldırım R., Sağdıç O., Geçgel Ü., Tekin-Cakmak Z. H., Karasu S.
Ciencia E Tecnologia De Alimentos, vol.1, no.1, pp.1-10, 2021 (SCI-Expanded)
- IX. An effective polydopamine coating to improve stability and bioactivity of carvacrol-loaded zein nanoparticles
Yilmaz M. T., AKMAN P. K., BOZKURT F., KARASU S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.56, no.11, pp.6011-6024, 2021 (SCI-Expanded)
- X. Potential probiotic lactic acid bacteria isolated from fermented gilaburu and shalgam beverages
Akman P. K., Özülükü G., Törnük F., Yetim H.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.149, pp.111705, 2021 (SCI-Expanded)
- XI. Role of non-thermal treatments and fermentation with probiotic *Lactobacillus plantarum* on in vitro bioaccessibility of bioactives from vegetable juice
Dogan K., Akman P. K., Törnük F.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.101, no.11, pp.4779-4788, 2021 (SCI-Expanded)
- XII. Fabrication and characterization of bioactive nanoemulsion-based delivery systems
Yilmaz A., Meral R., Kabli M., Ermis E., AKMAN P. K., DERTLİ E., Taylan O., SAĞDIÇ O., Yilmaz M. T.
Emerging Materials Research, vol.10, no.3, pp.265-271, 2021 (SCI-Expanded)
- XIII. Fabrication and characterization of probiotic *Lactobacillus plantarum* loaded sodium alginate edible films
AKMAN P. K., BOZKURT F., Dogan K., TÖRNÜK F., Tamturk F.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.15, no.1, pp.84-92, 2021 (SCI-Expanded)
- XIV. Investigation of potential use of by-products from cold-press industry as natural fat replacers and functional ingredients in a low-fat salad dressing
Tekin Çakmak Z. H., Karasu S., Kayacan Çakmakoglu S., Akman P. K.
Journal Of Food Processing And Preservation, pp.1-13, 2021 (SCI-Expanded)
- XV. Characterization of physicochemical and antioxidant properties of Bayburt honey from the North-east part of Turkey
Bayram N. E., Kara H. H., Can A. M., BOZKURT F., AKMAN P. K., Vardar S. U., ÇEBİ N., YILMAZ M. T., SAĞDIÇ O., Dertli E.
JOURNAL OF APICULTURAL RESEARCH, vol.60, no.1, pp.46-56, 2021 (SCI-Expanded)
- XVI. Development and characterization of sodium alginate based active edible films incorporated with essential oils of some medicinal plants
Mahcene Z., Khelil A., Hasni S., Akman P. K., Bozkurt F., Birech K., Goudjil M. B., Törnük F.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.145, pp.124-132, 2020 (SCI-Expanded)
- XVII. Effect of Different Drying Methods on Total Bioactive Compounds, Phenolic Profile, in Vitro Bioaccessibility of Phenolic and HMF Formation of Persimmon
Kayacan Çakmakoglu S., Karasu S., Akman P. K., Goktas H., Doymaz İ., Sağdıç O.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.118, no.2020, 2020 (SCI-Expanded)
- XVIII. Fabrication of Curcumin-loaded Gliadin Electrospun Nanofibrous Structures and Bioactive Properties
AKMAN P. K., BOZKURT F., Balubaid M., YILMAZ M. T.

- FIBERS AND POLYMERS, vol.20, no.6, pp.1187-1199, 2019 (SCI-Expanded)
- XIX. **Development of probiotic carrier dried apples for consumption as snack food with the impregnation of Lactobacillus paracasei**
 Akman P. K., Uysal E., Ozkaya G., Törnük F., Durak M. Z.
 LWT-FOOD SCIENCE AND TECHNOLOGY, vol.103, pp.60-68, 2019 (SCI-Expanded)
- XX. **Electrospraying method for fabrication of essential oil loaded-chitosan nanoparticle delivery systems characterized by molecular, thermal, morphological and antifungal properties**
 Yilmaz M. T., YILMAZ A., AKMAN P. K., BOZKURT F., Dertli E., BASAHEL A., AL-SASI B., TAYLAN O., SAĞDIÇ O.
 Innovative Food Science and Emerging Technologies, vol.52, pp.166-178, 2019 (SCI-Expanded)
- XXI. **PRODUCTION OF GHK TRipeptide EMBEDDED POLY VINYL ALCOHOL-NANOFIBERS**
 Budama-Kilinc Y., Cakir-Koc R., Eren G. O., AKMAN P. K., YILMAZ M. T.
 FRESENIUS ENVIRONMENTAL BULLETIN, vol.27, no.2, pp.1202-1209, 2018 (SCI-Expanded)
- XXII. **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**
 YILMAZ A., BOZKURT F., Cicek P. K., Dertli E., DURAK M. Z., YILMAZ M. T.
 Innovative Food Science and Emerging Technologies, vol.37, pp.74-83, 2016 (SCI-Expanded)

Articles Published in Other Journals

- I. **Optimization of spray-drying process parameters for microencapsulation of three probiotic lactic acid bacteria selected by their high viability rate in sucrose and fructose levels and high temperatures**
 Bagdat E. S., AKMAN P. K., Kutlu G., TÖRNÜK F.
 Systems Microbiology and Biomanufacturing, vol.4, no.2, pp.687-698, 2024 (Scopus)
- II. **Effect of ethanolic extract of Cephalaria syriaca on dough rheological properties from different wheat flour blends: A comparative study with ascorbic acid**
 Bekiroğlu H., Akman P. K., Topçu Ö., Törnük F., Memiş S., Bağdat E. Ş., Sağıç O.
 European Food Science and Engineering, vol.4, no.1, pp.26-32, 2023 (Peer-Reviewed Journal)
- III. **Improvement of Bioavailability of Sage and Mint by Ultrasonic Extraction**
 Doğan K., Akman P. K., Törnük F.
 International Journal of Life Sciences and Biotechnology, vol.2, no.2, pp.122-135, 2019 (Peer-Reviewed Journal)
- IV. **Tree barks as potential sources of value-added components for the food industry**
 Doğan K., Akman P. K., Törnük F.
 International Journal of Food Technology and Nutrition, vol.2, pp.25-35, 2019 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Biodegradable polymer nanocomposites for food packaging applications**
 TÖRNÜK F., AKMAN P. K.
 in: Biodegradable and Biocompatible Polymer Nanocomposites: Processing, Characterization, and Applications, Kalim Deshmukh, Mayank Pandey, Editor, Elsevier, pp.639-674, 2023

Refereed Congress / Symposium Publications in Proceedings

- I. **Bioactive and functional properties of gliadin hydrolysates**
 BOZKURT F., BEKİROĞLU H., AKMAN P. K., TEKLE Ş., KARASU S., SAĞDIÇ O.
 BIO Türkiye-Uluslararası Biyoteknoloji Kongresi, Turkey, 9 - 11 September 2021
- II. **Production of fruit based drinks as carriers of probiotic bacteria Lactobacillus rhamnosus sp.**
 Akman P. K., Törnük F., Yetim H.
 10th Probiotics, Prebiotics & New Foods, Rome, Italy, 8 - 10 September 2019, pp.84
- III. **Tree barks as potential sources of value-added components for food industry**
 Doğan K., Akman P. K., Törnük F.

- International Congress on Natural, Health Sciences and Technology, Tetovo, Macedonia, 15 - 17 May 2019, pp.510-511
- IV. **Fruits as carrier for probiotic bacteria: survival of Lactobacillus paracasei and Lactobacillus GG in persimmon fruit**
AKMAN P. K., TÖRNÜK F., TOKER Ö. S.
European Biotechnology Congress, Athens, Greece, 26 - 28 April 2018, vol.280, no.30
- V. **A novel probiotic carrier fruit-based snack food: Apricot pestil**
Uslu E. S., Ucak G., AKMAN P. K., TÖRNÜK F.
European Biotechnology Congress, Athens, Greece, 26 - 28 April 2018, vol.280, no.30
- VI. **Edible Films as Carrier for Probiotic Bacteria: Survival of Lactobacillus paracasei in Sodium Alginate Based Films**
TÖRNÜK F., AKMAN P. K., Uysal E.
I. International Agricultural Science Congress, Van, Turkey, 09 May 2018, pp.361
- VII. **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
- VIII. **The effect of different extraction methods on total phenolic and antioxidant composition of hawthorn berries**
Uçak Özkaya G., Akman P. K., Törnük F., Yetim H.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Lefkoşa, Cyprus (Kktc), 19 - 21 April 2018, pp.323
- IX. **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
- X. **Nanoemulsion-based delivery systems to improve functionality of oregano essential oil: Molecular characterization and in-vitro antifungal activity**
Ermiş E., Akman P. K., Meral R., Dertli E., Yilmaz M. T.
European Biotechnology Congress, Dubrovnik, Croatia, 25 May 2017, pp.5-9
- XI. **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
- XII. **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.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF), Nevşehir, Turkey, 15 May 2017, pp.23-26
- XIII. **Polymeric nanofibers for tissue engineering**
Eren G. Ö., KILINÇ Y., ÇAKIR KOÇ R., AKMAN P. K., YILMAZ M. T.
22nd International Biomedical Science & Technology Symposium, Ankara, Turkey, 12 May 2017, pp.155
- XIV. **Elektro-püskürme teknigi ile uçucu ya  g   yükl   kitosan nanoparçacıklar  n sentezi, karakterizasyonu ve antifungal özelliklerinin belirlenmesi**
YILMAZ M. T., YILMAZ A., DERTLI E., Bozkurt F., AKMAN P. K.
G  da, Metabolizma & Sa  hk: Biyoaktif Bile  nler ve Do  al Katk  lar Kongresi, İstanbul, Turkey, 28 November 2016, pp.1-3
- XV. **  eker Pancar   Pos  s   Pektini ve   eker Pancar   Pos  s   Modifiye Pektinin Prebiyotik Özellikinin Belirlenmesi**
Muslu A., Akman P. K., Yilmaz M. T.
T  rkiye 12. G  da Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.12-17
- XVI. **Dinamik   isk sa  l  m spektroskopisi (DLS) ile zein polimerlerinin mikroreolojik özelliklerinin belirlenmesi**
Yilmaz M. T., Poyraz E., Bozkurt F., Akman P. K.
T  rkiye 12. G  da Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.17
- XVII. **Antibacterial activity of curcumin loaded gliadin nanofiber mats fabricated by electrospinning technique**
Yilmaz M. T., Akman P. K., Sa  d  c O.
12th Nanoscience and Nanotechnology Conference, Kocaeli, Turkey, 3 - 05 June 2016
- XVIII. **Production of Gliadin Nanoparticles Using Electrospray Deposition System**

- Subaşı B., Akman P. K., Yılmaz M. T.
15th International Cereal and Bread Congress, İstanbul, Turkey, 18 - 20 April 2016, pp.89-90
- XIX. **Kurkumin Yuklu Zein Lifi ile Yuzyeleri Kaplanan Elmalarda Antifungal Aktivitenin İncelenmesi**
Bozkurt F., Akman P. K., Dertli E., Durak M. Z., Yılmaz M. T.
18. Ulusal Biyoteknoloji Kongresi, Konya, Turkey, 18 - 20 December 2015, pp.23-25
- XX. **Elektrodöndürme Tekniği ile Üretilen Gliadin Nanoliflerinden Kurkumin Salınımı**
Yılmaz M. T., Bozkurt F., Akman P. K.
18. Ulusal Biyoteknoloji Kongresi, Konya, Turkey, 18 - 20 December 2015, pp.12
- XXI. **The Evaluation of Sugar Profiles of Honey Samples Obtained from Various Regions of Bayburt Using HPLC with Refractive Index Detector**
Akman P. K., Dertli E., Yılmaz A., Yılmaz M. T.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 03 October 2015, pp.56-58

Supported Projects

- YILMAZ M. T., AKMAN P. K., Project Supported by Higher Education Institutions, Elektrosprey kaplama yöntemi ile kurkumin yüklü gliadin nanotaşıcılarının üretimi, 2015 - Continues
- Törnük F., Durak M. Z., TUBITAK Project, Kalorisi Azaltılmış, Fonksiyonel ve Doğal, Probiyotik Laktoferment Meyve Bazlı İçecek Üretimi, 2020 - 2022
- TÖRNÜK F., AKMAN P. K., Bozkurt F., Doğan K., Project Supported by Higher Education Institutions, Lactobacillus plantarum İçeren Probiyotik Taşıyıcısı Yenilebilir Sodyum Aljinat Filmi Üretimi, Karakterizasyonu Ve Gıda Ambalaj Materyali Olarak Kullanım Olanaklarının Araştırılması, 2019 - 2021
- YILMAZ M. T., AKMAN P. K., BOZKURT F., Project Supported by Higher Education Institutions, Farklı meyve atıklarından elde edilen doğal polimerlerin biyoaktif ve reolojik özelliklerinin belirlenmesi, 2015 - 2019
- AKMAN P. K., TÖRNÜK F., Project Supported by Higher Education Institutions, Biyoaktif madde yüklü gluten ikame protein kaplı nanotaşıcılarının elektrosprey kaplama yöntemi ile üretimi, 2016 - 2018
- AKMAN P. K., YILMAZ M. T., TÖRNÜK F., BOZKURT F., Project Supported by Higher Education Institutions, Gidalarda kullanılabilir koloidal ovalbumin kaynaklı nanotaşıcıların üretimi ve stabilitelerinin belirlenmesi, 2015 - 2018
- TÖRNÜK F., BOZKURT F., AKMAN P. K., Project Supported by Higher Education Institutions, Kurkumin Taşıyıcısı Olarak Üretilen Ovalbumin Nanopartiküllerinin Karakterizasyonu, 2015 - 2018

Metrics

- Publication: 48
Citation (WoS): 255
Citation (Scopus): 437
H-Index (WoS): 6
H-Index (Scopus): 8