

Dr.Öğr.Üyesi Zeynep Hazal TEKİN ÇAKMAK

Kişisel Bilgiler

E-posta: hazal.cakmak@yildiz.edu.tr

Web: <https://avesis.yildiz.edu.tr/17396>

Uluslararası Araştırmacı ID'leri

ORCID: 0000-0002-3369-3128

Akademik Unvanlar / Görevler

Dr.Öğr.Üyesi, Yıldız Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Böl., 2023 - Devam Ediyor
Araştırma Görevlisi, İstanbul Aydın Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2016 - 2017

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- I. **Capsaicin Rich Low-Fat Salad Dressing: Improvement of Rheological and Sensory Properties and Emulsion and Oxidative Stability**
Avcı E., TEKİN ÇAKMAK Z. H., ÖZGÖLET M., KARASU S., Kasapoglu M. Z., Ramadan M. F., SAĞDIÇ O.
Foods, cilt.12, sa.7, 2023 (SCI-Expanded)
- II. **The stabilisation of low-fat mayonnaise by whey protein isolate-microbial exopolysaccharides (Weissella confusa W-16 strain) complex**
Yalmanci D., DERTLİ E., Tekin-Cakmak Z. H., KARASU S.
International Journal of Food Science and Technology, cilt.58, sa.3, ss.1307-1316, 2023 (SCI-Expanded)
- III. **Effect of Different Drying Techniques on Total Bioactive Compounds and Individual Phenolic Composition in Goji Berries**
Turan B., TEKİN ÇAKMAK Z. H., KAYACAN ÇAKMAKOĞLU S., KARASU S., Kasapoglu M. Z., Avcı E.
Processes, cilt.11, sa.3, 2023 (SCI-Expanded)
- IV. **The Potential Use of Cold-Pressed Coconut Oil By-Product as an Alternative Source in the Production of Plant-Based Drink and Plant-Based Low-Fat Ice Cream: The Rheological, Thermal, and Sensory Properties of Plant-Based Ice Cream**
Kasapoglu M. Z., SAĞDIÇ O., Avcı E., Tekin-Cakmak Z. H., KARASU S., Türker R. S.
Foods, cilt.12, sa.3, 2023 (SCI-Expanded)
- V. **Utilization of exopolysaccharide produced by Leuconostoc lactis GW-6 as an emulsifier for low-fat mayonnaise production**
Yalmanci D., DERTLİ E., Tekin-Cakmak Z. H., KARASU S.
International Journal of Biological Macromolecules, cilt.226, ss.772-779, 2023 (SCI-Expanded)
- VI. **The effect of the use of salep powder obtained from different wild orchid species in Turkey on the rheological, thermal, and sensory properties of ice cream**
Arslan A., SAĞDIÇ O., KARASU S., Tekin-Cakmak Z. H.
Food Science and Technology (Brazil), cilt.43, 2023 (SCI-Expanded)
- VII. **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, 2023 (SCI-Expanded)
- VIII. **The formulation and microstructural, rheological, and textural characterization of salep-xanthan**

gum-based liposomal gels

SAROĞLU Ö., KARADAĞ A., Cakmak Z. H., KARASU S.

POLYMER BULLETIN, 2022 (SCI-Expanded)

- IX. **Antioxidant Capacity and Profiles of Phenolic Acids in Various Genotypes of Purple Wheat**
P. Shamanin V., Tekin Çakmak Z. H., I. Gordeeva E., Karasu S., Pototskaya I., S. Chursin A., E. Pozherukova V., Özülkü G., I. Morgounov A., Sağdıç O., et al.
FOODS, cilt.11, sa.16, ss.1-14, 2022 (SCI-Expanded)
- X. **Extraction of Natural Gum from Cold-Pressed Chia Seed, Flaxseed, and Rocket Seed Oil By-Product and Application in Low Fat Vegan Mayonnaise**
Hijazi T., KARASU S., Tekin-cakmak Z. H., BOZKURT F.
FOODS, cilt.11, sa.3, 2022 (SCI-Expanded)
- XI. **Berberis crataegina DC. as a novel natural food colorant source: ultrasound-assisted extraction optimization using response surface methodology and thermal stability studies**
Demirci M., Tomas M., Tekin-Cakmak Z. H., KARASU S.
FOOD SCIENCE AND TECHNOLOGY, cilt.42, 2022 (SCI-Expanded)
- XII. **Effect of different drying methods on the bioactive, microstructural, and in-vitro bioaccessibility of bioactive compounds of the pomegranate arils**
Ozay-Arancoglu I., BEKİROĞLU H., KARADAĞ A., SAROĞLU Ö., Tekin-çakmak Z. H., KARASU S.
Food Science and Technology (Brazil), cilt.42, 2022 (SCI-Expanded)
- XIII. **Rocket seed (Eruca sativa Mill) gum: physicochemical and comprehensive rheological characterization**
Kutlu G., AKÇİÇEK A., BOZKURT F., KARASU S., Tekin-Cakmak Z. H.
FOOD SCIENCE AND TECHNOLOGY, cilt.42, 2022 (SCI-Expanded)
- XIV. **Oxidative stability of the salad dressing enriched by microencapsulated phenolic extracts from cold-pressed grape and pomegranate seed oil by-products evaluated using OXITEST**
Aksoy F. S., Tekin-Cakmak Z. H., KARASU S., Aksoy A. S.
FOOD SCIENCE AND TECHNOLOGY, cilt.42, 2022 (SCI-Expanded)
- XV. **Ultrasound-assisted vacuum drying as alternative drying method to increase drying rate and bioactive compounds retention of raspberry**
Tekin Cakmak Z. H., KAYACAN ÇAKMAKOĞLU S., Avci E., SAĞDIÇ O., KARASU S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, cilt.45, sa.12, 2021 (SCI-Expanded)
- XVI. **The potential use of cold-pressed pumpkin seed oil by-products in a low-fat salad dressing: The effect on rheological, microstructural, recoverable properties, and emulsion and oxidative stability**
Tekin-Cakmak Z. H., Atik I., KARASU S.
Foods, cilt.10, sa.11, 2021 (SCI-Expanded)
- XVII. **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, cilt.1, sa.1, ss.1-10, 2021 (SCI-Expanded)
- XVIII. **The Effect of Cold Press Chia Seed Oil By-Products on the Rheological, Microstructural, Thermal, and Sensory Properties of Low-Fat Ice Cream**
Atik I., Cakmak Z. H., Avci E., KARASU S.
FOODS, cilt.10, sa.10, 2021 (SCI-Expanded)
- XIX. **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 Çakmakoğlu S., Akman P. K.
Journal Of Food Processing And Preservation, ss.1-13, 2021 (SCI-Expanded)
- XX. **Cold-pressed flaxseed oil by-product as a new source of fat replacers in low-fat salad dressing formulation: Steady, dynamic and 3-ITT rheological properties**
Tekin Z. H., Karasu S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, cilt.44, sa.9, 2020 (SCI-Expanded)

XXI. Rapid determination of emulsion stability by rheology-based thermal loop test

Tekin Z. H., Avci E., Karasu S., Toker Ö. S.

LWT-FOOD SCIENCE AND TECHNOLOGY, cilt.122, 2020 (SCI-Expanded)

XXII. Dehydration of green beans using ultrasound-assisted vacuum drying as a novel technique: drying kinetics and quality parameters

Tekin Z. H., Başlar M., KARASU S., KILICLI M.

JOURNAL OF FOOD PROCESSING AND PRESERVATION, cilt.41, sa.6, 2017 (SCI-Expanded)

Kitap & Kitap Bölümleri

I. Ultrasound application for juice making

Başlar M., Tekin Çakmak Z. H., Ertugay M. F.

Handbook of Ultrasonics and Sonochemistry, Prof. Muthupandian Ashokkumar, Editör, Springer, London/Berlin , London, ss.1225-1246, 2016

II. Ultrasonic Applications for Food Dehydration

Başlar M., Toker Ö. S., Karasu S., Tekin Çakmak Z. H.

Handbook of Ultrasonics and Sonochemistry, Prof. Muthupandian Ashokkumar, Editör, Springer, London/Berlin , London, ss.1247-1270, 2016