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ScopusID: 57222317674

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### Eğitim Bilgileri

Doktora, Yıldız Teknik Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Türkiye 2016 - 2021

Yüksek Lisans, Yıldız Teknik Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Türkiye 2014 - 2015

Lisans, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 2009 - 2014

### Araştırma Alanları

Gıda Mühendisliği

### 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

### Yönetilen Tezler

Karasu S., Tekin Çakmak Z. H., Mikrodalga ve Ultrases Ön İşlemlili Kurutma Yöntemlerinin Antosiyanince Zengin Bazı Meyvelerin Kurutma Kinetiği ve Kalite Özelliklerine Etkisi, Yüksek Lisans, İ.AKYÜZ(Öğrenci), 2023

### SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- A functional bread produced by supplementing wheat flour with high  $\beta$ -glucan hull-less barley flour**  
Koksel H., Cetiner B., Ozkan K., Tekin Çakmak Z. H., Sağdıç O., Sestili F., Jilal A.  
Cereal Chemistry, cilt.101, sa.3, ss.630-640, 2024 (SCI-Expanded)
- A Novel high-amylose wheat-based functional cereal soup (tarhana) with low glycemic index and high resistant starch**  
Koksel H., Tekin Çakmak Z. H., Özkan K., Pekacar Z., Oruç S., Kahraman K., Ozer C., Sağdıç O., Sestili F.  
Journal of Cereal Science, cilt.117, 2024 (SCI-Expanded)
- Isolation of Protein and Fiber from Hot Pepper Seed Oil Byproduct To Enhance Rheology, Emulsion,**

### **and Oxidative Stability of Low-Fat Salad Dressing**

Avcı E., Akçiçek A., Tekin Çakmak Z. H., Kasapoglu M. Z., Sağdıç O., Karasu S.  
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- IV. **High-beta-glucan and low-glycemic index functional bulgur produced from high-beta-glucan barley**  
Hazal Tekin-Cakmak Z. H., Ozer C., Ozkan K., Yildirim H., Sestili F., Jilal A., Sağdıç O., Ozgolet M., Koxsel H.  
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- V. **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, cilt.81, sa.2, ss.1767-1787, 2024 (SCI-Expanded)
- VI. **A New Functional Wheat Flour Flatbread (Bazlama) Enriched with High-β-Glucan Hull-Less Barley Flour**  
Koxsel H., TEKİN ÇAKMAK Z. H., ORUÇ S., Kilic G., Ozkan K., Cetiner B., SAĞDIÇ O., Sestili F., Jilal A.  
Foods, cilt.13, sa.2, 2024 (SCI-Expanded)
- VII. **Antioxidant activity, anthocyanin profile, and mineral compositions of colored wheats**  
Shamanin V. P., TEKİN ÇAKMAK Z. H., KARASU S., Pototskaya I. V., Gordeeva E. I., Verner A. O., Morgounov A. I., Yaman M., SAĞDIÇ O., Koxsel H.  
Quality Assurance and Safety of Crops and Foods, cilt.16, sa.1, ss.98-107, 2024 (SCI-Expanded)
- VIII. **Influence of Different Drying Techniques on the Drying Kinetics, Total Bioactive Compounds, Anthocyanin Profile, Color, and Microstructural Properties of Blueberry Fruit**  
AKÇIÇEK A., Avcı E., TEKİN ÇAKMAK Z. H., Kasapoglu M. Z., SAĞDIÇ O., KARASU S.  
ACS Omega, cilt.8, sa.44, ss.41603-41611, 2023 (SCI-Expanded)
- IX. **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, cilt.80, sa.9, ss.9941-9962, 2023 (SCI-Expanded)
- X. **Quality, Nutritional Properties, and Glycemic Index of Colored Whole Wheat Breads**  
Koxsel H., Cetiner B., Shamanin V. P., TEKİN ÇAKMAK Z. H., Pototskaya I. V., KAHRAMAN K., SAĞDIÇ O., Morgounov A. I.  
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- XI. **Phenolic Content and Antioxidant Capacity of Synthetic Hexaploid Wheats**  
Shamanin V. P., Tekin Çakmak Z. H., Karasu S., Pototskaya I. V., Shepelev S. S., Chursin A., Morgounov A., Sagdic O., Koxsel H.  
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- XII. **Utilization of Intermediate Wheatgrass (Thinopyrum intermedium) as an Innovative Ingredient in Bread Making**  
Cetiner B., Shamanin V. P., TEKİN ÇAKMAK Z. H., Pototskaya I. V., Koxsel F., Shepelev S. S., Aydarov A. N., Ozdemir B., Morgounov A. I., Koxsel H.  
Foods, cilt.12, sa.11, 2023 (SCI-Expanded)
- XIII. **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)
- XIV. **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)
- XV. **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)

- XVI. **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., Avci E., Tekin-Cakmak Z. H., KARASU S., Türker R. S.  
Foods, cilt.12, sa.3, 2023 (SCI-Expanded)
- XVII. **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)
- XVIII. **Effects of phenolic compounds of colored wheats on colorectal cancer cell lines**  
Geyik Ö. G., TEKİN ÇAKMAK Z. H., Shamanin V. P., KARASU S., Pototskaya I. V., Shepelev S. S., Chursin A. S., Morgounov A. I., Yaman M., SAĞDIÇ O., et al.  
Quality Assurance and Safety of Crops and Foods, cilt.15, sa.4, ss.21-31, 2023 (SCI-Expanded)
- XIX. **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)
- XX. **Cold-Pressed Okra Seed Oil Byproduct as an Ingredient for Muffins to Decrease Glycemic Index, Maillard Reaction, and Oxidation**  
AKÇİÇEK A., ÖZGÖLET M., TEKİN ÇAKMAK Z. H., KARASU S., Duran E., SAĞDIÇ O.  
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- XXI. **Low-Fat Salad Dressing as a Potential Probiotic Food Carrier Enriched by Cold-Pressed Tomato Seed Oil By-Product: Rheological Properties, Emulsion Stability, and Oxidative Stability**  
Akçiçek A., Metin Yıldırım R., Tekin Çakmak Z. H., Karasu S.  
ACS OMEGA, cilt.51, sa.7, ss.48520-48530, 2022 (SCI-Expanded)
- XXII. **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)
- XXIII. **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)
- XXIV. **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)
- XXV. **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)
- XXVI. **Effect of different drying methods on the bioactive, microstructural, and in-vitro bioaccessibility of bioactive compounds of the pomegranate arils**  
Ozay-Arancioglu I., BEKİROĞLU H., KARADAĞ A., SAROĞLU Ö., Tekin-çakmak Z. H., KARASU S.  
Food Science and Technology (Brazil), cilt.42, 2022 (SCI-Expanded)
- XXVII. **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)
- XXVIII. **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)
- XXIX. **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)
- XXX. **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)
- XXXI. **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)
- XXXII. **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, ss.1-13, 2021 (SCI-Expanded)
- XXXIII. **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)
- XXXIV. **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)
- XXXV. **The effect of ultrasound-assisted vacuum drying on the drying rate and quality of red peppers**  
Tekin Çakmak Z. H., Başlar M.  
Journal of Thermal Analysis and Calorimetry, cilt.132, ss.1131-1143, 2018 (SCI-Expanded)
- XXXVI. **Dehydration of green beans using ultrasound-assisted vacuum drying as a novel technique: drying kinetics and quality parameters**  
Tekin Z. H., Baslar M., KARASU S., KILICLI M.  
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## **Diğer Dergilerde Yayınlanan Makaleler**

- I. **Optimization of extraction parameters of protein isolate from milk thistle seed: Physicochemical and functional characteristics**  
Özgölet M., Tekin Çakmak Z. H., Bozkurt F., Sağdıç O., Karasu S.  
Food Science&Nutrition, cilt.12, ss.3346-3359, 2024 (Scopus)
- II. **Reasons of Bitterness in Ultrafiltrated White Cheese**  
Tekin Çakmak Z. H.  
International Journal of Innovative Studies in Sciences and Engineering Technology (IJISSET), cilt.2, sa.9, ss.39-44, 2016 (Hakemli Dergi)

## **Kitap & Kitap Bölümleri**

- I. **Fruit Juices**  
Çebi N., Bekiroğlu H., Tekin Çakmak Z. H., Bozkurt F., Karasu S.  
Emerging Food Authentication Methodologies Using GC/MS, Kristian Pastor, Editör, Springer, London/Berlin ,

London, ss.283-297, 2023

**II. 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

**III. Ultrasonic Applications for Food Dehydration**

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

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## **Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar**

**I. Production of Low-Fat Mayonnaise with the Interaction between Citrus Fiber and Hydrocolloid Gums**

Akalın B., Genç Yılmaz E., Tekin Çakmak Z. H., Karasu S., Toker Ö. S., Akyıl Öztürk S.

International Food Innovation and Sustainability Congress, İstanbul, Türkiye, 16 - 18 Mayıs 2024, ss.205-206

**II. Investigating the Rheological, Microstructural, and Textural Properties of Liposomal Gels Derived from Salep and Xanthan Gum**

Saroğlu Ö., Karadağ A., Tekin Çakmak Z. H., Karasu S.

International Food Innovation and Sustainability Congress, İstanbul, Türkiye, 16 - 18 Mayıs 2024, ss.118-119

**III. Extraction and characterization of milk thistle seed protein: An optimization study**

Özgölet M., Bozkurt F., Tekin Çakmak Z. H., Sağdıç O., Karasu S.

International Congress on Oil and Protein Crops, Antalya, Türkiye, 2 - 04 Kasım 2023, ss.120

**IV. Evaluation of bioactive compounds of different salep species growing in Turkey**

Arslan A., Tekin Çakmak Z. H., Kayacan Çakmakçoğlu S., Karasu S., Sağdıç O.

INTERNATIONAL EGE AGRICULTURE CONGRESS, İzmir, Türkiye, 1 - 03 Kasım 2023, ss.64-65

**V. Synthetic hexaploid wheats: phenolic acid composition and antioxidant capacity**

Tekin Çakmak Z. H., Köksel H.

International Conference on Raw Material to Processed Foods , İstanbul, Türkiye, 18 - 19 Mayıs 2023, ss.150-151

**VI. Development of Mediterranean cereal foods (bread and bulgur) with high beta-glucan content**

Tekin Çakmak Z. H., Köksel H.

International Conference on Raw Material to Processed Foods , İstanbul, Türkiye, 18 - 19 Mayıs 2023, ss.149-150

**VII. THE EFFECT OF DIFFERENT DRYING TECHNIQUES ON DRYING KINETICS AND BIOACTIVE PROPERTIES OF BLACK MULBERRY FRUIT**

Topal İ., Karasu S., Tekin Çakmak Z. H.

4. International Antalya Scientific Research and Innovative Studies Congress, Antalya, Türkiye, 9 - 10 Mayıs 2023, ss.368-370

**VIII. FARKLI PRES KOŞULLARININ SOĞUK SIKIM ÇÖREK OTU YAĞI YAN ÜRÜNÜN BİYOAKTİF BİLEŞENLERİ ÜZERİNE ETKİSİ**

Ergelen N., Tekin Çakmak Z. H., Karasu S.

ANADOLU 11th INTERNATIONAL CONFERENCE ON APPLIED SCIENCES, Diyarbakır, Türkiye, 29 - 30 Aralık 2022, ss.41-42

**IX. THE POTENTIAL USE OF COLD-PRESSED COCONUT OIL BY-PRODUCT AS ALTERNATIVE SOURCE IN A PRODUCTION OF PLANT BASED MILK AND PLANT BASED LOW FAT ICE CREAM: THE RHEOLOGICAL, THERMAL, AND SENSORY PROPERTIES OF PLANT-BASED ICE CREAM**

Kasapoğlu M. Z., Avcı E., Tekin Çakmak Z. H., Karasu S., Sağdıç O.

4th INTERNATIONAL CONFERENCE ON GASTRONOMY, NUTRITION AND DIETETICS, İstanbul, Türkiye, 16 - 18 Aralık 2022, ss.1-16

**X. EFFECT OF DIFFERENT DRYING TECHNIQUES ON BIOACTIVE PROPERTIES AND PHENOLIC COMPOSITION OF GOJI BERRY FRUITS**

Turan B., Tekin akmak Z. H., Kayacan akmakođlu S., Karasu S.

IV-INTERNATIONAL CONFERENCE OF FOOD, AGRICULTURE, AND VETERINARY SCIENCES, Van, Trkiye, 27 - 28 Mayıs 2022, ss.444-445

- XI. **THE EFFECT OF THE USE OF SALEP POWDER OBTAINED FROM DIFFERENT WILD ORCHID SPECIES IN TURKEY ON THE RHEOLOGICAL PROPERTIES OF ICE CREAM**  
Arslan A., Tekin akmak Z. H., Karasu S., Sađdı O.  
5 TH INTERNATIONAL AEGEAN Symposium on Natural & Medical Sciences, İzmir, Trkiye, 25 - 26 Őubat 2022, ss.45-47
- XII. **THE EFFECT OF THE USE OF SALEP POWDER OBTAINED FROM DIFFERENT WILD ORCHID SPECIES IN TURKEY ON THE RHEOLOGICAL PROPERTIES OF ICE CREAM**  
Arslan A., Tekin akmak Z. H., Karasu S., Sađdı O.  
5 TH INTERNATIONAL AEGEAN Symposium on Natural & Medical Sciences, İzmir, Trkiye, 25 - 26 Őubat 2022, ss.45-47
- XIII. **SOĐUK PRESS KETEN YAĐI YAN RNNDEN ELDE EDİLEN GAM BAZLI AKTİF YENİLEBİLİR ANTİMİKROBİYAL FİLMERİN GELİŐTİRİLMESİ VE KARAKTERİZASYONU**  
Kopuz Ő., Karasu S., Akman P. K., Tekin akmak Z. H.  
VII. INTERNATIONAL BATTALGAZİ SCIENTIFIC STUDIES CONGRESS, Malatya, Trkiye, 28 - 29 Ocak 2022, ss.785-786
- XIV. **The improvement of rheological properties, emulsion and oxidative stability of low-fat salad dressing by cold pressed hot pepper seed oil by-product**  
Avcı E., zglet M., Karasu S., Tekin akmak Z. H.  
International Conference on Raw Materials to Processed Foods, İstanbul, Trkiye, 3 - 04 Haziran 2021, ss.302
- XV. **Modeling Of Thixotropic Behavior Of The Gum Solution Obtained From Oil Industry By-Products: Chia Seed Oil By-Product Gum, Flaxseed Oil By-Product Gum And, Rocket Seed Oil By-Product Gum**  
Hijazi T., Karasu S., Tekin akmak Z. H., Bozkurt F.  
3rd INTERNATIONAL CONFERENCE on FOOD, AGRICULTURE and VETERINARY, İstanbul, Trkiye, 19 - 20 Haziran 2021, ss.123-125
- XVI. **The effect of different drying methods on drying kinetic, bioactive and color properties of cape gooseberry fruit**  
Avcı E., Tekin akmak Z. H., Kayacan S., Karasu S.  
2nd International Conference on Raw Materials to Processed Foods, İstanbul, Trkiye, 3 - 04 Haziran 2021, ss.302-303
- XVII. **FARKLI KURUTMA YNTEMLERİNİN NAR TANELERİNİN KURUMA KİNETİĐİ, BİYOAKTİF BİLEŐİKLERİ, MİKROYAPISI VE FENOLİK İN-VİTRO BİYOERİŐİLEBİLİRLİĐİ ZERİNE ETKİSİ**  
zay Aranciođlu İ., Karasu S., Karadađ A., Sarođlu ., Tekin akmak Z. H., Bekirođlu H.  
4 TH INTERNATIONAL CONGRESS ON NUTRITION, OBESITY AND COMMUNITY HEALTH, İstanbul, Trkiye, 24 - 25 Aralık 2020, ss.557-558
- XVIII. **BAZI SOĐUK PRES YAĐ ATIKLARININ DŐUK YAĐLI YAĐ/SU EMLSİYONLARININ REOLOJİK, ANTİMİKROBİYAL VE BİYOERİŐİLEBİLİRLİK ZELLİKLERİNE ETKİSİ**  
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2 . U L U S L A R A R A S I G I D A , T A R I M V E V E T E R İ N E R B İ L İ M L E R İ K O N G R E S İ, Konya, Trkiye, 29 Őubat - 01 Mart 2020, ss.394-406
- XIX. **KEK RETİMİNDE DOĐAL GIDA KORUYUCUSU OLARAK PROPOLİS KULLANIMI**  
Avcı E., Tekin akmak Z. H., Karasu S.  
2 . U L U S L A R A R A S I G I D A , T A R I M V E V E T E R İ N E R B İ L İ M L E R İ K O N G R E S İ, Konya, Trkiye, 29 Őubat - 01 Mart 2020, ss.407-417
- XX. **Investigation of Potential Use of By-products from Cold Press Industry as Natural Fat Substitutes and Functional Ingredients in a Low Fat Salad Dressing**  
Tekin akmak Z. H., Karasu S.  
International Conference on Agronomy and Food Science and Technology, İstanbul, Trkiye, 20 - 21 Haziran 2019, ss.441-454

**XXI. Thermal loop test as a novel method for determination of emulsion stability**

Tekin akmak Z. H., Karasu S., Toker . S.

The International Symposium on Food Rheology and Texture, İstanbul, Türkiye, 19 - 21 Ekim 2018, ss.11-12

**XXII. Kırmızıbiberlerin Ultrason Destekli Vakum Kurutma Yöntemiyle Kurutulmasının Mikrobiyal Etkilerinin Araştırılması**

Tekin akmak Z. H.

18. Ulusal Biyoteknoloji Kongresi, Konya, Türkiye, 18 - 19 Aralık 2015, ss.156-157

**XXIII. Physicochemical and bioactive properties of hardaliye**

Vardar U. S., Tekin akmak Z. H., Özçelik Kutlu G.

The 3rd International Symposium on 'Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosna-Hersek, 1 - 04 Ekim 2015, ss.503-504

## **Desteklenen Projeler**

Tekin akmak Z. H., TÜBİTAK Projesi, Glukansükraz E81 Temelli Enzim Mühendisliği ile Özgün Poli/Oligosakkaritlerin Üretilmesi ve Fonksiyonel Etkilerinin Belirlenmesi , 2021 - 2024