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Education Information

Doctorate, Yildiz Technical University, Graduate School Of Natural And Applied Sciences, Gıda Mühendisliği, Turkey 2016 - 2021

Postgraduate, Yildiz Technical University, Graduate School Of Natural And Applied Sciences, Gıda Mühendisliği, Turkey 2014 - 2015

Undergraduate, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, Turkey 2009 - 2014

Research Areas

Food Engineering

Academic Titles / Tasks

Assistant Professor, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2023 - Continues

Research Assistant, Istanbul Aydın University, Faculty Of Engineering, Department Of Food Engineering, 2016 - 2017

Courses

ISI VE KÜTLE AKTARIMI, Undergraduate, 2024 - 2025

Advising Theses

Karasu S., Tekin Çakmak Z. H., Mikrodalga ve Ultrases Ön İşlemleri Kurutma Yöntemlerinin Antosiyanince Zengin Bazı Meyvelerin Kurutma Kinetiği ve Kalite Özelliklerine Etkisi, Postgraduate, İ.AKYÜZ(Student), 2023

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **A functional bread produced by supplementing wheat flour with high β -glucan hull-less barley flour**
Koksel H., Cetiner B., Ozkan K., Tekin Çakmak Z. H., Sağdıç O., Sestili F., Jilal A.
Cereal Chemistry, vol.101, no.3, pp.630-640, 2024 (SCI-Expanded)
- II. **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, vol.117, 2024 (SCI-Expanded)
- III. **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.
ACS Omega, vol.9, no.9, pp.10243-10252, 2024 (SCI-Expanded)
- IV. **High-beta-glucan and low-glycemic index functional bulgur produced from high-beta-glucan barley**
Hazal Tekin-Çakmak Z. H., Ozer C., Ozkan K., Yildirim H., Sestili F., Jilal A., Sağdıç O., Ozgolet M., Koksel H.
Journal of Functional Foods, vol.112, 2024 (SCI-Expanded)
- V. **Development and characterization of antimicrobial films from gums obtained from cold-pressed flaxseed oil by-product**
Kopuz S., AKMAN P. K., Tekin-Çakmak Z. H., KARASU S.
Polymer Bulletin, vol.81, no.2, pp.1767-1787, 2024 (SCI-Expanded)
- VI. **A New Functional Wheat Flour Flatbread (Bazlama) Enriched with High- β -Glucan Hull-Less Barley Flour**
Koksel H., TEKİN ÇAKMAK Z. H., ORUÇ S., Kilic G., Ozkan K., Cetiner B., SAĞDIÇ O., Sestili F., Jilal A.
Foods, vol.13, no.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., Koksel H.
Quality Assurance and Safety of Crops and Foods, vol.16, no.1, pp.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, vol.8, no.44, pp.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., Çakmak Z. H., Karasu S.
POLYMER BULLETIN, vol.80, no.9, pp.9941-9962, 2023 (SCI-Expanded)
- X. **Quality, Nutritional Properties, and Glycemic Index of Colored Whole Wheat Breads**
Koksel H., Cetiner B., Shamanin V. P., TEKİN ÇAKMAK Z. H., Pototskaya I. V., KAHRAMAN K., SAĞDIÇ O., Morgounov A. I.
Foods, vol.12, no.18, 2023 (SCI-Expanded)
- 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., Sağdıç O., Koksel H.
Plants, vol.12, no.12, 2023 (SCI-Expanded)
- 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., Koksel F., Shepelev S. S., Aydarov A. N., Ozdemir B., Morgounov A. I., Koksel H.
Foods, vol.12, no.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, vol.12, no.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, vol.58, no.3, pp.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., Avci E.
Processes, vol.11, no.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, vol.12, no.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, vol.226, pp.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, vol.15, no.4, pp.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), vol.43, 2023 (SCI-Expanded)
- XX. **Cold-Pressed Okra Seed Oil Byproduct as an Ingredient for Muffins to Decrease Glycemic Index, Maillard Reaction, and Oxidation**
AKÇIÇEK A., ÖZGÖLET M., TEKİN ÇAKMAK Z. H., KARASU S., Duran E., SAĞDIÇ O.
ACS Omega, 2023 (SCI-Expanded)
- 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, vol.51, no.7, pp.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, vol.11, no.16, pp.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, vol.11, no.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, vol.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, vol.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), vol.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, vol.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, vol.45, no.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, vol.10, no.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, vol.1, no.1, pp.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, vol.10, no.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 Çakmakoğlu S., Akman P. K.
Journal Of Food Processing And Preservation, pp.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, vol.44, no.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, vol.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, vol.132, pp.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.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.6, 2017 (SCI-Expanded)

Articles Published in Other Journals

- 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, vol.12, pp.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), vol.2, no.9, pp.39-44,

Books & Book Chapters

I. Fruit Juices

Çebi N., Bekiroğlu H., Tekin Çakmak Z. H., Bozkurt F., Karasu S.

in: Emerging Food Authentication Methodologies Using GC/MS, Kristian Pastor, Editor, Springer, London/Berlin , London, pp.283-297, 2023

II. Ultrasound application for juice making

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

in: Handbook of Ultrasonics and Sonochemistry, Prof. Muthupandian Ashokkumar, Editor, Springer, London/Berlin , London, pp.1225-1246, 2016

III. Ultrasonic Applications for Food Dehydration

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

in: Handbook of Ultrasonics and Sonochemistry, Prof. Muthupandian Ashokkumar, Editor, Springer, London/Berlin , London, pp.1247-1270, 2016

Refereed Congress / Symposium Publications in Proceedings

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, Turkey, 16 - 18 May 2024, pp.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, Turkey, 16 - 18 May 2024, pp.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, Turkey, 2 - 04 November 2023, pp.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, Turkey, 1 - 03 November 2023, pp.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, Turkey, 18 - 19 May 2023, pp.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, Turkey, 18 - 19 May 2023, pp.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, Turkey, 9 - 10 May 2023, pp.368-370

VIII. EFFECT OF DIFFERENT PRESSING CONDITIONS ON BIOACTIVE COMPONENTS OF COLD-PRESSED BLACKCUMIN SEED OIL BY-PRODUCT

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

ANADOLU 11th INTERNATIONAL CONFERENCE ON APPLIED SCIENCES, Diyarbakır, Turkey, 29 - 30 December 2022, pp.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, Turkey, 16 - 18 December 2022, pp.1-16
- X. EFFECT OF DIFFERENT DRYING TECHNIQUES ON BIOACTIVE PROPERTIES AND PHENOLIC COMPOSITION OF GOJI BERRY FRUITS**
Turan B., Tekin Çakmak Z. H., Kayacan Çakmakoğlu S., Karasu S.
IV-INTERNATIONAL CONFERENCE OF FOOD, AGRICULTURE, AND VETERINARY SCIENCES, Van, Turkey, 27 - 28 May 2022, pp.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 Çakmak Z. H., Karasu S., Sağdıç O.
5 TH INTERNATIONAL AEGEAN Symposium on Natural & Medical Sciences, İzmir, Turkey, 25 - 26 February 2022, pp.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 Çakmak Z. H., Karasu S., Sağdıç O.
5 TH INTERNATIONAL AEGEAN Symposium on Natural & Medical Sciences, İzmir, Turkey, 25 - 26 February 2022, pp.45-47
- XIII. DEVELOPMENT AND CHARACTERIZATION OF GAM-BASED ACTIVE EDIBLE ANTIMICROBIAL FILMS OBTAINED FROM COLD PRESS LINEN OIL BY-PRODUCT**
Kopuz Ş., Karasu S., Akman P. K., Tekin Çakmak Z. H.
VII. INTERNATIONAL BATTALGAZİ SCIENTIFIC STUDIES CONGRESS, Malatya, Turkey, 28 - 29 January 2022, pp.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., Özgölet M., Karasu S., Tekin Çakmak Z. H.
International Conference on Raw Materials to Processed Foods, İstanbul, Turkey, 3 - 04 June 2021, pp.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 Çakmak Z. H., Bozkurt F.
3rd INTERNATIONAL CONFERENCE on FOOD, AGRICULTURE and VETERINARY, İstanbul, Turkey, 19 - 20 June 2021, pp.123-125
- XVI. The effect of different drying methods on drying kinetic, bioactive and color properties of cape gooseberry fruit**
Avcı E., Tekin Çakmak Z. H., Kayacan S., Karasu S.
2nd International Conference on Raw Materials to Processed Foods, İstanbul, Turkey, 3 - 04 June 2021, pp.302-303
- XVII. FARKLI KURUTMA YÖNTEMLERİNİN NAR TANELERİNİN KURUMA KİNETİĞİ, BİYOAKTİF BİLEŞİKLERİ, MİKROYAPISI VE FENOLİK İN-VİTRO BİYOERİŞİLEBİLİRLİĞİ ÜZERİNE ETKİSİ**
Özay Arancioğlu İ., Karasu S., Karadağ A., Saroğlu Ö., Tekin Çakmak Z. H., Bekiroğlu H.
4 TH INTERNATIONAL CONGRESS ON NUTRITION, OBESITY AND COMMUNITY HEALTH, İstanbul, Turkey, 24 - 25 December 2020, pp.557-558
- XVIII. THE EFFECTS OF SOME COLD-PRESS OIL BY-PRODUCTS ON THE RHEOLOGICAL, ANTIMICROBIAL AND IN-VITRO BIO-ACCESSIBILITY PROPERTIES OF LOW FAT O/W EMULSIONS**
Tekin Çakmak 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, Turkey, 29 February - 01 March 2020, pp.394-406
- XIX. THE USE OF PROPOLIS AS A NATURAL FOOD PRESERVATIVE IN CAKE PRODUCTION**

Avcı E., Tekin Çakmak Z. H., Karasu S.

2. ULUSLARARASIGIDA, TARIMVEVETERİNERBİLİMLERİKONGRESİ, Konya, Turkey, 29 February - 01 March 2020, pp.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 Çakmak Z. H., Karasu S.

International Conference on Agronomy and Food Science and Technology, İstanbul, Turkey, 20 - 21 June 2019, pp.441-454

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

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

The International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.11-12

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

Tekin Çakmak Z. H.

18. Ulusal Biyoteknoloji Kongresi, Konya, Turkey, 18 - 19 December 2015, pp.156-157

XXIII. Physicochemical and bioactive properties of hardaliye

Vardar U. S., Tekin Çakmak Z. H., Özçelik Kutlu G.

The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, pp.503-504

Supported Projects

Tekin Çakmak Z. H., TUBITAK Project, Glukansükraz E81 Temelli Enzim Mühendisliği ile Özgün Poli/Oligosakkaritlerin Üretilmesi ve Fonksiyonel Etkilerinin Belirlenmesi , 2021 - 2024