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### Eğitim Bilgileri

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

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### 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

### Verdiği Dersler

#### Lisans

ISI VE KÜTLE AKTARIMI, Lisans, 2024 - 2025

### 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

#### I. A functional barley-based fermented soup (tarhana) with high $\beta$ -glucan content

Koksel H., ÖZKAN K., TEKİN ÇAKMAK Z. H., KARASU S., Kahraman K., ORUÇ S., SAĞDIÇ O., Sestili F.

European Food Research and Technology, cilt.251, sa.1, ss.57-68, 2025 (SCI-Expanded)

- II. **Response surface optimization of protein extraction from cold-pressed terebinth (*Pistacia terebinthus* L.) oil byproducts: Physicochemical and functional characteristics**  
ÖZGÖLET M., Cakmak Z. H., BOZKURT F., SAĞDIÇ O., KARASU S.  
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- III. **A Novel high-amylose wheat-based functional cereal soup (tarhana) with low glycemic index and high resistant starch**  
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- IV. **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.  
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- V. **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, cilt.9, sa.9, ss.10243-10252, 2024 (SCI-Expanded)
- VI. **Optimization of extraction parameters of protein isolate from milk thistle seed: Physicochemical and functional characteristics**  
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FOOD SCIENCE & NUTRITION, cilt.12, ss.3346-3359, 2024 (SCI-Expanded)
- VII. **Characterization of different orchid species and rheological properties of orchids solutions**  
Develioglu-Arslan A., SAĞDIÇ O., TEKİN ÇAKMAK Z. H., KARASU S., KAYACAN ÇAKMAKOĞLU S., Yaman M.  
Notulae Botanicae Horti Agrobotanici Cluj-Napoca, cilt.52, sa.4, 2024 (SCI-Expanded)
- VIII. **High-beta-glucan and low-glycemic index functional bulgur produced from high-beta-glucan barley**  
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- IX. **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.  
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- X. **A New Functional Wheat Flour Flatbread (Bazlama) Enriched with High- $\beta$ -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.  
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- XI. **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.  
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- XII. **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.  
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- XIII. **The formulation and microstructural, rheological, and textural characterization of salep-xanthan gum-based liposomal gels**  
Saroğlu Ö., Karadağ A., Cakmak Z. H., Karasu S.  
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- XIV. **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, cilt.12, sa.18, 2023 (SCI-Expanded)
- XV. **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., Koksel H.

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- XVI. **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.  
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- XVII. **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)
- XVIII. **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.  
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- XIX. **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)
- XX. **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)
- XXI. **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)
- XXII. **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)
- XXIII. **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.  
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- XXIV. **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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- XXV. **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)
- XXVI. **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.  
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- XXVII. **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)
- XXVIII. **Effect of different drying methods on the bioactive, microstructural, and in-vitro bioaccessibility of bioactive compounds of the pomegranate arils**  
Ozay-Arancioğlu I., BEKİROĞLU H., KARADAĞ A., SAROĞLU Ö., Tekin-çakmak Z. H., KARASU S.  
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- XXIX. **Rocket seed (Eruca sativa Mill) gum: physicochemical and comprehensive rheological characterization**  
Kutlu G., AKÇIÇEK A., BOZKURT F., KARASU S., Tekin-Cakmak Z. H.  
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- XXX. **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)
- XXXI. **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)
- XXXII. **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.  
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- XXXIII. **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.  
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- XXXIV. **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.  
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- XXXV. **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)
- XXXVI. **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.  
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- XXXVII. **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.  
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- XXXVIII. **Rapid determination of emulsion stability by rheology-based thermal loop test**  
Tekin Z. H., Avci E., Karasu S., Toker Ö. S.  
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- XXXIX. **The effect of ultrasound-assisted vacuum drying on the drying rate and quality of red peppers**  
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- XL. **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.

## Diğer Dergilerde Yayınlanan Makaleler

- I. **Sürdürülebilir Bitki Bazlı Az Yağlı Salata Sos Üretimi**  
Tekin Çakmak Z. H.  
JOURNAL OF ANATOLIAN ENVIRONMENTAL AND ANIMAL SCIENCES, cilt.10, sa.1, ss.48-55, 2025 (Hakemli Dergi)
- II. **Reasons of Bitterness in Ultrafiltrated White Cheese**  
Tekin Çakmak Z. H.  
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## Kitaplar

- I. **Fruit Juices**  
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- II. **Ultrasound application for juice making**  
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- III. **Ultrasonic Applications for Food Dehydration**  
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## Hakemli Bilimsel Toplantılarda Yayımlanmış Bildiriler

- I. **NOVEL KURUTMA TEKNİKLERİNİN KAN PORTAKALI DİLİMLERİNİN KURUTULMASINDA KULLANIMI**  
Yılmaz D., Tekin Çakmak Z. H., Karasu S.  
INTERNATIONAL CONFERENCE ON GASTRONOMY, NUTRITION AND DIETETICS, İstanbul, Türkiye, 20 - 21 Kasım 2024, ss.173
- II. **SOĞUK PRES ÇÖREK OTU YAĞI YAN ÜRÜNÜN YAĞI AZALTIKMIŞ VEGAN MAYONEZ ÜRETİMİNDE KULLANIMI**  
Çimen S., Tekin Çakmak Z. H., Karasu S.  
INTERNATIONAL CONFERENCE ON GASTRONOMY, NUTRITION AND DIETETICS, İstanbul, Türkiye, 20 - 21 Kasım 2024, ss.174
- III. **Production of Low-Fat Mayonnaise with the Interaction between Citrus Fiber and Hydrocolloid Gums**  
Akalin 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
- IV. **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.  
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- V. **Extraction and characterization of milk thistle seed protein: An optimization study**  
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- VI. **Evaluation of bioactive compounds of different salep species growing in Turkey**  
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INTERNATIONAL EGE AGRICULTURE CONGRESS, İzmir, Türkiye, 1 - 03 Kasım 2023, ss.64-65
- VII. **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
- VIII. **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
- IX. **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
- X. **FARKLI PRES KOŞULLARININ SOĞUK SIKIM ÇÖREK OTU YAĞI YAN ÜRÜNÜN BİYOAKTİF BİLEŞENLERİ ÜZERİNE ETKİSİ**  
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- XI. **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**  
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- XII. **EFFECT OF DIFFERENT DRYING TECHNIQUES ON BIOACTIVE PROPERTIES AND PHENOLIC COMPOSITION OF GOJI BERRY FRUITS**  
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- XIII. **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, Türkiye, 25 - 26 Şubat 2022, ss.45-47
- XIV. **THE EFFECT OF THE USE OF SALEP POWDER OBTAINED FROM DIFFERENT WILD ORCHID SPECIES IN TURKEY ON THE RHEOLOGICAL PROPERTIES OF ICE CREAM**  
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5 TH INTERNATIONAL AEGEAN Symposium on Natural & Medical Sciences, İzmir, Türkiye, 25 - 26 Şubat 2022, ss.45-47
- XV. **SOĞUK PRESS KETEN YAĞI YAN ÜRÜNÜNDEN ELDE EDİLEN GAM BAZLI AKTİF YENİLEBİLİR ANTİMİKROBİYAL FİLMLEİN GELİŞTİRİLMESİ VE KARAKTERİZASYONU**  
Kopuz Ş., Karasu S., Akman P. K., Tekin Çakmak Z. H.  
VII. INTERNATIONAL BATTALGAZİ SCIENTIFIC STUDIES CONGRESS, Malatya, Türkiye, 28 - 29 Ocak 2022, ss.785-786
- XVI. **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.  
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- XVII. **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**

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3rd INTERNATIONAL CONFERENCE on FOOD, AGRICULTURE and VETERINARY, İstanbul, Türkiye, 19 - 20 Haziran 2021, ss.123-125

- XVIII. **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.  
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- XIX. **FARKLI KURUTMA YÖNTEMLERİNİN NAR TANELERİNİN KURUMA KİNETİĞİ, BİYOAKTİF BİLEŞİKLERİ, MİKROYAPISI VE FENOLİK İN-VİTRO BİYOERİŞİLEBİLİRLİĞİ ÜZERİNE ETKİSİ**  
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4 TH INTERNATIONAL CONGRESS ON NUTRITION, OBESITY AND COMMUNITY HEALTH, İstanbul, Türkiye, 24 - 25 Aralık 2020, ss.557-558
- XX. **BAZI SOĞUK PRES YAĞ ATIKLARININ DÜŞÜK YAĞLI YAĞ/SU EMÜLSİYONLARININ REOLOJİK, ANTİMİKROBİYAL VE BİYOERİŞİLEBİLİRLİK ÖZELLİKLERİNE ETKİSİ**  
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## **Desteklenen Projeler**

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