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Published journal articles indexed by SCI, SSCI, and AHCI

- I. pH and thermal stability of black carrot (*Daucus carota ssp. sativus var. atrorubens Alef.*) anthocyanins: the impact of copigmentation
BAY YILMAZ B., Türker N.
Journal of Food Measurement and Characterization, vol.18, no.2, pp.1499-1516, 2024 (SCI-Expanded)

Articles Published in Other Journals

- I. Recent progress in natural seaweed pigments: Green extraction, health-promoting activities, technofunctional properties and role in intelligent food packaging
Manzoor M. F., Afraz M. T., Yilmaz B., Adil M., Arshad N., Goksen G., Ali M., Zeng X.
Journal of Agriculture and Food Research, vol.15, 2024 (ESCI)
- II. Yeni Geliştirilmiş Tam Tahıl Çerezinin Kahvaltıya Alternatif Olma Potansiyelinin Araştırılması
SERİN KARAYİYEN S., BAY YILMAZ B.
Karadeniz Fen Bilimleri Dergisi, vol.13, pp.1595-1603, 2023 (Peer-Reviewed Journal)
- III. SİYAH HAVUÇ (DAUCUS CAROTA SSP. SATIVUS VAR. ATRORUBENS ALEF) LİFİ İLE ZENGİNLEŞTİRİLMİŞ EKMEĞİN KALİTE VE ANTİOKSIDAN ÖZELLİKLERİ
BAY YILMAZ B., PEKMEZ H.
GIDA, vol.45, no.2, pp.290-298, 2020 (Peer-Reviewed Journal)
- IV. Properties of Gaziantep Pita
PEKMEZ H., BAY YILMAZ B.
Biological and Chemical Research, vol.6, pp.41-47, 2019 (Peer-Reviewed Journal)
- V. Anthocyanin Enigma
BAY YILMAZ B., PEKMEZ H., TÜRKER N. İ.
Biological and Chemical Research, vol.6, pp.1-7, 2019 (Peer-Reviewed Journal)
- VI. Quality and Antioxidant Properties of Black Carrot (*Daucus carota ssp. sativus var. atrorubens Alef.*) Fiber Fortified Flat Bread (Gaziantep Pita)
PEKMEZ H., BAY YILMAZ B.
Journal of Agricultural Science and Technology B, vol.8, 2018 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. IDENTIFICATION of DETERIORATION (HIMSIMA) DURING TEMPERING PROCESS in BULGUR

PRODUCTION

BAY YILMAZ B., TÜRKER N. İ., BAYRAM M.

FoodCon2021, Australia, 12 July 2021

II. Some Critical Deteriorations During the Bulgur Production

BAYRAM M., BAY YILMAZ B., TÜRKER N. İ.

1. INTERNATIONAL GAP AGRICULTURELIVESTOCK CONGRESS, 25 - 27 April 2018

III. A study on determining the unit price of black carrot (*Daucus carota ssp. sativus var. atrorubens Alef*) fiber fortified bread

BAY YILMAZ B., PEKMEZ H.

EJONS V – International Conference on Mathematics – Engineering – Natural Medical Sciences, 22 - 24 November 2018, pp.841-844

IV. Quality characteristics and antioxidant properties of bread incorporated by black carrot (*Daucus carota ssp. sativus var. atrorubens Alef*) fiber

PEKMEZ H., BAY YILMAZ B.

Euro-Global Conference on Food Science, Agronomy and Technology- FAT 2018, 20 - 22 September 2018

V. THE FUTURE OF 3D FOOD PRINTERS AND A NEW TOOLHEAD DESIGN FOR CHOCOLATE PROCESSING

Yilmaz M. M., KARA T., BAY YILMAZ B.

3. Uluslararası Mesleki ve teknik Bilimler Kongresi, Gaziantep, Turkey, 21 - 22 June 2018

VI. Quality and antioxidant properties of black carrot (*Daucus carota ssp. sativus var. atrorubens Alef*) fiber fortified Gaziantep pita

BAY YILMAZ B., PEKMEZ H.

3. Uluslararası Mesleki ve Teknik Bilimler Kongresi- UMTEB 2018, 21 - 22 June 2018

VII. Anthocyanin Enigma

BAY YILMAZ B., PEKMEZ H., TÜRKER N. İ.

International Conference on Raw Materials to Processed Foods, 11 - 13 April 2018

VIII. Properties of Gaziantep pita

PEKMEZ H., BAY YILMAZ B.

International Conference on Raw Materials to Processed Foods, 11 - 13 April 2018

IX. Incorporation of black carrot pomace powder into bread as an antioxidant

BAY YILMAZ B., GÖKŞEN G., TÜRKER N. İ., EKİZ H. İ.

15th European Young Cereal Scientists and Technologists Workshop, Bergamo, Italy, 26 - 29 April 2016

Supported Projects

Bay Yilmaz B., Project Supported by Higher Education Institutions, Tahıl cerezinin in vitro sindirim özelliklerinin belirlenmesi, 2022 - 2023

Bay Yilmaz B., Project Supported by Higher Education Institutions, Karabuğday, yulaf ve çavdar içeren sağlıklı atıştırmalık geliştirilmesi ve kalite özelliklerinin araştırılması, 2022 - 2023

Türker N. İ., Bayram M., TUBITAK Project, Bulgur üretiminde tavlama işlemi esnasında meydana gelen bozulmanın belirlenmesi ve önlenmesi, 2018 - 2021

Bay B., Project Supported by Other Official Institutions, Üç Boyutlu Gıda Yazıcısı Tasarımı, İmalatı ve Gıda Sanayii ile Bütünleşmesi, 2015 - 2016

Bay B., Türker N. İ., Project Supported by Higher Education Institutions, Antosianin esaslı gıda boyalarının kararlılıklarının kopigmentasyon ile iyileştirilmesi, 2014 - 2015