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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, techno-functional properties and role in intelligent food packaging**
Manzoor M. F., Afraz M. T., Yılmaz 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. *ATORRUBENS ALEF*) LİFİ İLE ZENGİNLEŞTİRİLMİŞ EKMEĞİN KALİTE VE ANTİOKSİDAN 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 Confrence 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 FORCHOCOLATE 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 Yılmaz B., Project Supported by Higher Education Institutions, Tahıl çerezinin in vitro sindirim özelliklerinin belirlenmesi, 2022 - 2023

Bay Yılmaz B., Project Supported by Higher Education Institutions, Karabuğday, yulaf ve çavdar içeren sağlıklı atıştırma 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, Antosiyanin esaslı gıda boyalarının kararlılıklarının kopigmentasyon ile iyileştirilmesi, 2014 - 2015