

Lect. PhD BETÜL BAY YILMAZ

Personal Information

Office Phone: [+90 000 000 0000](tel:+90000000000)

Web: <https://avesis.yildiz.edu.tr/betul.bayyilmaz>

Address: betul.bayyilmaz@yildiz.edu.tr

International Researcher IDs

ORCID: 0000-0002-3817-7886

ScopusID: 57832168200

Yoksis Researcher ID: 13550

Education Information

Doctorate, Mersin University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2015 - 2022

Postgraduate, Mersin University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2012 - 2015

Undergraduate, Gaziantep University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2007 - 2012

Research Areas

Food Engineering, Food Science, Food Technology, Engineering and Technology

Academic Titles / Tasks

Lecturer PhD, Yıldız Technical University, 2023 - Continues

Lecturer, Gaziantep University, Naci Topçuoğlu Meslek Yüksekokulu, Gıda Teknolojisi, 2017 - 2023

Research Assistant, Mersin University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2013 - 2017

Academic and Administrative Experience

Head of Department, Gaziantep University, Naci Topçuoğlu Meslek Yüksekokulu, Gıda Teknolojisi, 2021 - 2023

Published journal articles indexed by SCI, SSCI, and AHCI

- 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

- 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. ATRORUBENS 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)

Books

- I. **Perspectives of Biodegradable Nanocoating in Food Packaging**
Bay Yılmaz B.
in: Sustainable Approach to Protective Nanocoatings, Rajni Garg, Ansar Anjum, Editor, IGI Global, Pennsylvania, pp.1-300, 2024

Refereed Congress / Symposium Publications in Proceedings

- I. **IDENTIFICATION of DETERIORATION (HIMSİMA) 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**
Yılmaz 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 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., Yılmaz M. M., 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