

## Res. Asst. Hatice BEKİROĞLU

### **Personal Information**

**Email:** bkroglu@yildiz.edu.tr

**Web:** <https://avesis.yildiz.edu.tr/bkroglu>

**Address:** h.bkroglu@gmail.com

### **International Researcher IDs**

ORCID: 0000-0003-3328-1550

Yoksis Researcher ID: 247440

### **Education Information**

Doctorate, Yıldız Technical University, Fen Bilimleri, Gıda Mühendisliği, Turkey 2016 - Continues

### **Foreign Languages**

English, B1 Intermediate

### **Dissertations**

Postgraduate, Manda sütünden yapılan dondurma örneklerinin kalitesi, Atatürk Üniversitesi, Fen Bilimleri , Gıda Mühendisliği, 2015

### **Academic Titles / Tasks**

Research Assistant, Yıldız Technical University, Fen Bilimleri , Gıda Mühendisliği, 2016 - Continues

### **Published journal articles indexed by SCI, SSCI, and AHCI**

- I. **Nondestructive Metabolomic Fingerprinting: FTIR, NIR and Raman Spectroscopy in Food Screening**  
ÇEBİ N., BEKİROĞLU H., ERARSLAN A.  
Molecules, vol.28, no.23, 2023 (SCI-Expanded)
- II. **Effects of Casein Hydrolysate Prepared with Savinase on the Quality of Bread Made by Frozen Dough**  
BEKİROĞLU H., ÖZÜLKÜ G., SAĞDIÇ O.  
Foods, vol.12, no.20, 2023 (SCI-Expanded)
- III. **Improvement of some techno-functional properties of aquafaba by pre-fermentation with Lactobacillus plantarum MA2**  
BEKİROĞLU H., Karimidastjerd A., ÖZMEN D., TOKER Ö. S., Inan M., SAĞDIÇ O., DERTLİ E.  
Food Bioscience, vol.54, 2023 (SCI-Expanded)
- IV. **Rapid Sensing: Hand-Held and Portable FTIR Applications for On-Site Food Quality Control from Farm to Fork**  
ÇEBİ N., BEKİROĞLU H., ERARSLAN A., Rodriguez-Saona L.

- Molecules, vol.28, no.9, 2023 (SCI-Expanded)
- V. Determination of rheological, melting and sensorial properties and volatile compounds of vegan ice cream produced with fresh and dried walnut milk  
BEKİROĞLU H., Goktas H., Karaibrahim D., BOZKURT F., SAĞDIÇ O.  
INTERNATIONAL JOURNAL OF GASTRONOMY AND FOOD SCIENCE, vol.28, 2022 (SCI-Expanded)
- VI. A detailed comparative investigation on structural, technofunctional and bioactive characteristics of protein concentrates from different common bean genotypes  
KARAMAN K., BEKİROĞLU H., KAPLAN M., Çiftci B., Yürürdurmaz C., SAĞDIÇ O.  
International Journal of Biological Macromolecules, vol.200, pp.458-469, 2022 (SCI-Expanded)
- VII. EFFECT OF USING RESISTANT STARCH ON THE GLYCEMIC INDEX AND RHEOLOGICAL PROPERTIES OF MILKY PUDDING  
Bekiroglu H., Komurlu E., Cebi N., Sagdic O.  
LATIN AMERICAN APPLIED RESEARCH, vol.52, no.1, pp.1-6, 2022 (SCI-Expanded)
- VIII. In vitro bioaccessibility, antioxidant and antibacterial activities of three differensafflower (*Carthamus tinctorius L.*) genotypes  
Ozkan K., BEKİROĞLU H., Bayram Y., SAĞDIÇ O., Erbas S.  
Food Science and Technology (Brazil), vol.42, 2022 (SCI-Expanded)
- IX. The effects of different protease treatments on the techno-functional, structural, and bioactive properties of bovine casein  
BEKİROĞLU H., BOZKURT F., KARADAĞ A., Ahhmed A. M., SAĞDIÇ O.  
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, vol.52, no.10, pp.1097-1108, 2022 (SCI-Expanded)
- X. 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)
- XI. Characteristics of functional ice cream produced with probiotic *Saccharomyces boulardii* in combination with *Lactobacillus rhamnosus* GG  
Goktas H., Dikmen H., BEKİROĞLU H., ÇEBİ N., DERTLİ E., SAĞDIÇ O.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.153, 2022 (SCI-Expanded)
- XII. Technological and bioactive properties of wheat glutenin hydrolysates prepared with various commercial proteases  
BOZKURT F., BEKİROĞLU H., Dogan K., KARASU S., SAĞDIÇ O.  
LWT, vol.149, 2021 (SCI-Expanded)
- XIII. TC and MF leaves as natural alternatives  
Awad N., ÇAM M., Bektas S., Yetim H., Takeda S., Sakata R., BEKİROĞLU H., Awen F. S., Ahhmed A.  
FLEISCHWIRTSCHAFT, vol.101, no.10, pp.170-177, 2021 (SCI-Expanded)
- XIV. Use of Principal Component Analysis and Cluster Analysis for Differentiation of Traditionally-Manufactured Vinegars Based on Phenolic and Volatile Profiles, and Antioxidant Activity  
KARADAĞ A., BOZKURT F., BEKİROĞLU H., SAĞDIÇ O.  
POLISH JOURNAL OF FOOD AND NUTRITION SCIENCES, vol.70, no.4, pp.347-360, 2020 (SCI-Expanded)

## Articles Published in Other Journals

- I. The quality of ice cream samples made from buffalo milk  
BEKİROĞLU H., ÖZDEMİR S.  
Food and Health, vol.6, no.1, pp.20-26, 2020 (Peer-Reviewed Journal)

## **Books & Book Chapters**

- I. **Chapter 5 -Encapsulation of saffron bioactive compounds**  
Saroğlu Ö., Bekiroğlu H., Karadağ A.  
in: Saffron, Charis M. Galanakis, Editor, Academic Press , California, pp.183-220, 2021

## **Refereed Congress / Symposium Publications in Proceedings**

- I. **Bioactive and functional properties of gliadin hydrolysates**  
BOZKURT F., BEKİROĞLU H., AKMAN P. K., TEKLE Ş., KARASU S., SAĞDIÇ O.  
BIO Türkiye-Uluslararası Biyoteknoloji Kongresi, Turkey, 9 - 11 September 2021
- II. **Investigation of the effect of enzymatic hydrolysis on cytotoxic and antioxidant characters of casein**  
BEKİROĞLU H., SAĞDIÇ O., Doğan K. F., bozkurt f.  
BIO Türkiye-Uluslararası Biyoteknoloji Kongresi, Turkey, 09 September 2021
- III. **Farklı Kurutma Yöntemlerinin Nar Tanelerinin Kuruma Kinetiği, Biyoaktif Bileşikleri, Mikroyapısı ve Fenolik İn-Vitro Biyoerişilebilirliği Üzerine Etkisi**  
ÖZAY ARANCIOĞLU İ., KARASU S., KARADAĞ A., SAROĞLU Ö., TEKİN ÇAKMAK Z. H., BEKİROĞLU H.  
4. Uluslararası Beslenme Obezite ve Toplum Sağlığı Kongresi, İstanbul, Turkey, 24 December 2020, vol.4, pp.557-558
- IV. **Characterization of proteins in gastrocnemius muscle derived from beef as affected by heat at divergent temperatures**  
BEKİROĞLU H., ORDU H. R., YILMAZ B., YILDIRIM S., AHHMED A., SAĞDIÇ O.  
2. ULUSLARARASI HAYVANSAL GİDALAR KONGRESİ, Bafra, Cyprus (Kktc), 08 November 2018, pp.36-37
- V. **Determination of the Quality Characteristic of Glucomannan Additive Sour Dough Bread**  
ÖZMEN D., BEKİROĞLU H., SAĞDIÇ O.  
2.Uluslararası Hayvansal Gıdalar Kongresi, Bafra, Cyprus (Kktc), 08 November 2018, pp.19-20
- VI. **The Investigation of The Effect Buffalo Milk's on The Sensory Quality of Ice Cream**  
BEKİROĞLU H., ÖZDEMİR S.  
2. ULUSLARARASI HAYVANSAL GİDALAR KONGRESİ, Bafra, Cyprus (Kktc), 08 November 2018, pp.38-39
- VII. **THE EFFECT OF BUFFALO MILK ON THE PHYSICAL QUALITY CHARACTERISTICS OF ICE CREAM**  
BEKİROĞLU H., ÖZDEMİR S.  
The International Symposium Food Rheology and Texture, İstanbul, Turkey, 19 October 2018, pp.165
- VIII. **Antimicrobial activity of different monofloral bee pollens against foodborne pathogens**  
BEKİROĞLU H., SAĞDIÇ O.  
European Biotechnology Congress, Athens, Greece, 26 - 28 April 2018, vol.280
- IX. **Determination of Quality Characteristics of Sourdough Bread Made With Kavut**  
BEKİROĞLU H., SAĞDIÇ O.  
7th INTERNATIONAL SYMPOSIUM ON SOURDOUGH, Cork, Ireland, 06 June 2018, pp.97
- X. **BIOACTIVE CHARACTERISTICS OF PEEL AND FRUIT OF MEDLAR (*MESPILUS GERMANICA L.*) EXTRACTED WITH DIFFERENT SOLVENTS**  
BEKİROĞLU H., KAYACAN S., SAĞDIÇ O.  
4th International Conference on Engineering and Natural Sciences, 2 - 06 May 2018
- XI. **DETERMINATION OF THE CHARACTERISTICS OF YOGHURT LIKE PRODUCT FROM BUFFALO MILK WITH PROBIOTIC STRAINS**  
BEKİROĞLU H., ÇAKIR E., ARICI M., SAĞDIÇ O.  
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus, Kyrenia, Cyprus (Kktc), 19 April 2018, pp.282

## **Metrics**

**Publication:** 30

**Citation (WoS):** 22

**Citation (Scopus):** 75

**H-Index (WoS):** 3

**H-Index (Scopus):** 5