Res. Asst. DORA MUTLU

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Education Information

Postgraduate, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey 2024 - Continues Postgraduate, Yildiz Technical University, Faculty Of Economic And Administrative Sciences, Department Of Administration, Turkey 2023 - 2024 Undergraduate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 2018 - 2023

Research Areas

Food Microbiology, Food Biotechnology

Academic Titles / Tasks

Research Assistant, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2024 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

 I. Novel vegan ice cream made from red kidney bean milk with a probiotic: Technological and biofunctional characteristics
 Acar E. B., Karahan T., Mutlu D., Sağdıç O., Öztürk H. İ.
 JOURNAL OF FOOD SCIENCE, vol.90, 2025 (SCI-Expanded)

Refereed Congress / Symposium Publications in Proceedings

- I. Gıda Kaynaklı Biyoaktif Bileşiklerin Nutrikozmetik Olarak Kullanımları
 SAĞDIÇ O., KARAKAŞ C. Y., MUTLU D.
 Fitovizyon Kongresi, 22 23 February 2025
- II. Combining Different Methods with Pulsed Electric Field as a Modification Tool for Starch MUTLU D., SAĞDIÇ O., TOKER Ö. S.
 Intermetional East Intermetion and Sustainability Compared International Types 16, 10 May 2024, pp. 210

International Food Innovation and Sustainability Congress, İstanbul, Turkey, 16 - 18 May 2024, pp.218

III. Use of Taguchi Method in Optimization of Food Production

MUTLU D., SAĞDIÇ O. International Food Innovation and Sustainability Congress, İstanbul, Turkey, 16 - 18 May 2024, pp.201

Metrics

Publication: 4