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Publons / Web Of Science ResearcherID: HJH-5999-2023

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Education

Doctorate 2019 - Continues	Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey
Postgraduate 2016 - 2019	Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Gıda Mühendisliği Bölümü, Turkey
Undergraduate 2011 - 2016	Ege University, Faculty Of Engineering, Gıda Mühendisliği Bölümü, Turkey

Foreign Languages

English, C1 Advanced

Certificates, Courses and Trainings

Vocational Training, Training School on NMR in Food Science, ODTÜ Food Engineering, 2019

Dissertations

Postgraduate, GIDA ENDÜSTRİSİNDE KULLANILAN BAZI HİDROKOLLOİDLERİN DOĞRUSAL OLMAYAN BÖLGEDEKİ REOLOJİK DAVRANIŞLARININ İNCELENMESİ, Yıldız Technical University, Graduate School Of Natural And Applied Sciences, 2019

Academic Titles / Tasks

Research Assistant 2017 - Continues	Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering
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Supported Projects

1. TOKER Ö. S., KARASU S., ÖZMEN D., ARIKAN O., BEKİROĞLU H., KARAMAN S., AKIN F., BOZKURT F., Project Supported by Higher Education Institutions, Endüstriyel Gıda Atıklarından Elde Edilen Proteinlerin Yüksek Gerilim Uygulamasıyla Modifiye Edilerek Model Gıdalarda Kullanım Olanaklarının Araştırılması, 2023 - Continues
2. Özmen D., Yıldırım Ş., TUBITAK Project, Kolajen İlaveli Fonksiyonel Kefir Üretilmesi, 2021 - 2022
3. Toker Ö. S., Konar N., Palabiyik İ., TUBITAK Project, Çikolata Pre-Kristalizasyon Kinetiğinin ve Oluşan Polimorf Çeşitlerinin Belirlenmesine Yönelik Reometre Temelli Yeni Metot Geliştirilmesi, 2019 - 2022
4. ÖZMEN D., TUBITAK Project, Meyankökünün Kurutulmasında Alternatif Kurutma Yöntemlerinin Etkilerinin İncelenmesi, Kurutma Kinetiğinin Ve İşlem Performansının Değerlendirilmesi, 2015 - 2016

Published journal articles indexed by SCI, SSCI, and AHCI

1. **Lemon Fiber as a New Source of Fat Replacement in Filling Creams**
ÖZMEN D., TOKER Ö. S., Öztürk S. A.
Journal of Food Process Engineering, vol.48, no.2, 2025 (SCI-Expanded)
2. **Can rheometer be used for determination of baking stability of cocoa based filling creams**
Aktar B. U., İshak A. K., ÖZMEN D., Tuna Ağırbaş H. E., Atıl O., TOKER Ö. S.
Journal of Food Engineering, vol.387, 2025 (SCI-Expanded)
3. **Structural and sensory impact of various emulsifiers in cocoa hazelnut spread formulations**
Icyer N. C., ÖZMEN D., Sener D., Kokyar N., TOKER Ö. S.
Journal of Food Science, vol.89, no.10, pp.6590-6600, 2024 (SCI-Expanded)
4. **A new synergistic hydrocolloid with superior rheology: Locust bean /xanthan gum binary solution powdered by different drying methods**
Mezreli G., Kurt A., Akdeniz E., ÖZMEN D., Basyigit B., TOKER Ö. S.
Food Hydrocolloids, vol.154, 2024 (SCI-Expanded)
5. **Textural, rheological, and structural properties of turkey and chicken gelatins from mechanical deboning residues**
Kurt A., TOKER Ö. S., Akbulut M., Coklar H., ÖZMEN D., Ozcan Y., Hosseini S. R., Saricaoglu F. T., Demir G., Argun M. S.
Food Science and Nutrition, vol.12, no.7, pp.4952-4965, 2024 (SCI-Expanded)
6. **Effect of extraction temperature of taro mucilage on physicochemical and rheological properties**
Arıcı M., Şenol B. M., Öztürk E., Özmen D., Toker Ö. S.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.18, pp.1-9, 2024 (SCI-Expanded)
7. **Effect of ultrasound-ethanol immersion, microwave and starch-blanching pretreatments on drying kinetics, rehydration, and quality properties of beetroot chips**
Kian-Pour N., Ceyhan T., ÖZMEN D., TOKER Ö. S.
International Journal of Food Engineering, vol.20, no.2, pp.85-99, 2024 (SCI-Expanded)
8. **Microwave-modified xanthan gum: Alterations in steady and dynamic rheological behaviors**
Kurt A., Öztürk E., Özmen D., Yıldırım Yalçın M., Arıcı M., Toker Ö. S.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.47, no.1, pp.14525, 2024 (SCI-Expanded)
9. **Modification of chia (*Salvia hispanica* L.) seed mucilage (a heteropolysaccharide) by atmospheric pressure cold plasma jet treatment**
Mutlu S., Palabiyik İ., Kopuk B., Gunes R., Boluk E., BAĞCI U., ÖZMEN D., TOKER Ö. S., KONAR N.
Food Bioscience, vol.56, 2023 (SCI-Expanded)
10. **Gelatin production from turkey (*Meleagris gallopavo*) skin as a new source: from waste to a sustainable food gelling agent**
Ozcan Y., Kurt A., ÖZMEN D., TOKER Ö. S.
Journal of the Science of Food and Agriculture, vol.103, no.11, pp.5511-5520, 2023 (SCI-Expanded)
11. **Improvement of some techno-functional properties of aquafaba by pre-fermentation with *Lactobacillus plantarum* MA2**
BEKİROĞLU H., Karimidashtjerd A., ÖZMEN D., TOKER Ö. S., Inan M., SAĞDIÇ O., DERTLİ E.

Food Bioscience, vol.54, 2023 (SCI-Expanded)

12. **Relation between large amplitude oscillatory shear analysis and bubble forming properties of chewing gum**
Yildirim-Mavis C., ÖZMEN D., Akdeniz E., Palabiyik I., TOKER Ö. S.
Journal of Food Engineering, vol.346, 2023 (SCI-Expanded)
13. **Usage of green pea aquafaba modified with ultrasonication in production of whipped cream**
Kılıçlı M., Özmen D., Bayram M., Toker Ö. S.
INTERNATIONAL JOURNAL OF GASTRONOMY AND FOOD SCIENCE, vol.32, pp.1-11, 2023 (SCI-Expanded)
14. **A review on latest innovations in physical modifications of galactomannans**
Kian-Pour N., Yildirim-Yalcin M., Kurt A., ÖZMEN D., TOKER Ö. S.
Food Hydrocolloids, vol.138, 2023 (SCI-Expanded)
15. **Improvement of spreadability of grape molasses with induced crystallization for production of creamed molasses as a novel product**
Özmen D., Metin Yıldırım R., Bursa K., Kian-Pour N., Toker Ö. S., Palabiyik İ., Konar N., Yurt B.
INTERNATIONAL JOURNAL OF GASTRONOMY AND FOOD SCIENCE, vol.31, pp.1-10, 2023 (SCI-Expanded)
16. **Determination of Viscoelastic and Physicochemical Interactions of Dextran Type Exopolysaccharides (EPS) with Different Starch Samples**
Gokcan H., Özmen D., Yalcin M. Y., Dertli E., Toker O. S., Sujka M.
SUSTAINABILITY, vol.15, no.6, pp.4934, 2023 (SCI-Expanded)
17. **A study on the structural, physicochemical, rheological and thermal properties of high hydrostatic pressurized pearl millet starch**
Mirzababae S. M., ÖZMEN D., Hesarinejad M. A., TOKER Ö. S., Yeganehzad S.
International Journal of Biological Macromolecules, vol.223, pp.511-523, 2022 (SCI-Expanded)
18. **Effect of soapwort extract as an alternative to albumin on the physical, textural, sensory, and rheological properties of marshmallow**
Ozcan Y., İÇYER N. C., ÖZMEN D., TOKER Ö. S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.11, 2022 (SCI-Expanded)
19. **High potential food wastes: Evaluation of melon seeds as spreadable butter**
Sahin E., Erem E., Guzey M., Kesen M. S., İcyer N. C., ÖZMEN D., TOKER Ö. S., Cakmak H.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.10, 2022 (SCI-Expanded)
20. **Large-amplitude oscillatory shear behavior of xanthan gum/locust bean gum mixture: Effect of preparation methods on synergistic interaction**
ÖZMEN D., TOKER Ö. S.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.45, no.9, 2022 (SCI-Expanded)
21. **Evaluation of kashar cheese meltability by tack and large amplitude oscillatory shear (LAOS) tests**
Yildirim-Mavis C., ÖZMEN D., Yakisik E., TOKER Ö. S., PALABIYIK İ., Kaner O.
INTERNATIONAL DAIRY JOURNAL, vol.127, 2022 (SCI-Expanded)
22. **Large amplitude oscillatory shear (LAOS) measurements as a promising tool to predict electrospinnability of pectin solutions**
ÖZMEN D., Balık B. A., Argin S., Yildirim-Mavis C., TOKER Ö. S.
JOURNAL OF APPLIED POLYMER SCIENCE, vol.139, no.7, 2022 (SCI-Expanded)
23. **A tracer microrheology for determination of viscoelasticity of dilute ovalbumin colloids**
Bakhsh A., Elobeid T., Avci E., Demirci M., Taylan O., Özmen D., Meral R., Yilmaz M. T.
Emerging Materials Research, vol.11, no.1, 2021 (SCI-Expanded)
24. **Drying of licorice root by novel radiative methods**
İçier F., Özmen D., Çevik M., Çokgezme Ö. F.
Journal Of Food Processing And Preservation, no.15214, 2020 (SCI-Expanded)
25. **Physicochemical, rheological, molecular, thermal and sensory evaluation of newly developed complementary infant (6-24 months old) foods prepared with quinoa (Chenopodium quinoa Willd.) flour**
Ayseli M. T., YILMAZ M. T., ÇEBİ N., SAĞDIÇ O., ÖZMEN D., Capanoglu E.

FOOD CHEMISTRY, vol.315, 2020 (SCI-Expanded)

26. **Impact of glucan type exopolysaccharide (EPS) production on technological characteristics of sourdough bread**
İspirli H., ÖZMEN D., YILMAZ M. T., SAĞDIÇ O., Dertli E.
Food Control, vol.107, 2020 (SCI-Expanded)
27. **Non-linear rheological (LAOS) behavior of sourdough-based dough**
Yildirim-Mavis C., Yilmaz M. T., Dertli E., Arıcı M., Özmen D.
Food Hydrocolloids, vol.96, pp.481-492, 2019 (SCI-Expanded)

Articles Published in Other Journals

1. **PLANT SEED MUCILAGES AND ITS USE IN FOODS**
Vardar U. S., Özcan Y., Özmen D., Toker Ö. S.
Gıda, vol.46, no.2, pp.269-278, 2021 (Peer-Reviewed Journal)

Books

1. **Modification of Food Powders**
Kian-Pour N., Özmen D., Toker Ö. S.
in: Food Powders Properties and Characterization, Ertan Ermiş, Editor, Springer-Verlag , Basel, pp.125-153, 2021

Papers Published in Refereed Scientific Meetings

1. **Production of Fruit-Based Cocolin-Like Tablet Product**
Kılavuz T., Bozkurt F., Akman P. K., Özmen D., Toker Ö. S.
International Food Innovation and Sustainability Congress, İstanbul, Turkey, 16 May - 18 August 2024, pp.167
2. **Lemon Fiber: A Sustainable Solution for Healthier Cream Fillings**
Özmen D., Toker Ö. S., Akyil Ozturk S.
International Food Innovation and Sustainability Congress , İstanbul, Turkey, 16 - 18 May 2024, pp.107
3. **Determination of Physicochemical Properties of Cocoa Fiber Obtained from Cocoa Processing by-Product**
Polat M. M., Özmen D., Toker Ö. S., Çapanoğlu Güven E., Gunes R.
International Food Innovation and Sustainability Congress, İstanbul, Turkey, 16 - 18 May 2024, pp.188
4. **Obtaining Aquafaba from Sprouted and Fermented Legumes**
Kaplan T., Babacan M., Sahin E. R., Özmen D., Toker Ö. S.
International Food Innovation and Sustainability Congress, İstanbul, Turkey, 16 - 18 May 2024, pp.226
5. **Investigation of Rheological Behavior of Hydrocolloids Commonly Used in Food Industry in Non-Linear Region**
Özmen D., Toker Ö. S.
2.Uluslararası Hayvansal Gıdalar Kongresi, Girne, Cyprus (Kktc), 08 November 2018, pp.17-18
6. **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
7. **EFFECT OF HEAT TREATMENT ON RHEOLOGICAL PROPERTIES OF ACTOMYOSIN**
AHHMED A., ÖZMEN D., Bursa K., TOKER Ö. S., Sakata R.
The International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 October 2018, pp.74
8. **INVESTIGATION OF LAOS BEHAVIOR OF XANTHAN AND LOCUST BEAN GUM**
Özmen D., Toker Ö. S.

- The International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 October 2018, pp.102
9. **EFFECT OF SPROUTED WHEAT FLOUR ON LAOS PROPERTIES OF WHEAT FLOUR-WATER DOUGH**
Yıldırım Ç., YILMAZ M. T., ÖZMEN D., ARICI M.
The International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 October 2018, pp.101
10. **Fabrication of propolis loaded electrosprayed nanoparticles**
ÖZMEN D., Karakas C. Y., YILMAZ A., Dertli E., Bayram N. E., Yılmaz M. T.
European Biotechnology Congress, Athens, Greece, 26 - 28 April 2018, vol.280
11. **Bazı tıbbi bitkilerin toplam fenolik madde miktarının belirlenmesi**
ÖZMEN D., Vardar U. S., YILMAZ M. T.
International Symposium On Medicinal, Aromatic And Dye Plants, Malatya, Turkey, 05 October 2017, pp.12-13
12. **Meyankökünün Kurutulmasında Alternatif Kurutma Yöntemlerinin Bazı Kalite Kriterleri Üzerine Etkilerinin İncelenmesi**
İçier F., ÖZMEN D., Çevik M., Çokgezme Ö. F.
TÜRKİYE 12. GIDA KONGRESİ, Edirne, Turkey, 05 October 2016, pp.521

Tasks In Event Organizations

Özmen D., International Food Innovation and Sustainability Congress, Scientific Congress, Turkey, Ağustos 2024
Özmen D., The International Symposium on Food Rheology & Texture, Scientific Congress, İstanbul, Turkey, Ekim 2018

Metrics

Publication: 42
Citation (WoS): 55
Citation (Scopus): 227
H-Index (WoS): 3
H-Index (Scopus): 7

Congress and Symposium Activities

International Food Innovation and Sustainability Congress, Attendee, İstanbul, Turkey, 2024
2.Uluslararası Hayvansal Gıdalar Kongresi, Attendee, Gazimagusa, Cyprus (Kktc), 2018
The International Symposium on Food Rheology & Texture, Attendee, İstanbul, Turkey, 2018
European Biotechnology Congress, Attendee, Athens, Greece, 2018

Research Areas

Food Engineering, Engineering and Technology