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Education Information

Doctorate, Yildiz Technical University,
Gıda Mühendisliği, Turkey 2014 - 2022

Postgraduate, University of Illinois at
Urbana-Champaign, Aces, Food
Science And Human Nutrition, United
States Of America 2011 - 2013

Undergraduate, Ege University, Faculty
Of Engineering, Gıda Mühendisliği,
Turkey 2005 - 2009

Foreign Languages

English, C1 Advanced

Academic Titles / Tasks

Research Assistant, Yildiz Technical University, Graduate School Of Natural And Applied Sciences, -, 2018 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

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- XXVI. **Fabrication of Curcumin-loaded Gliadin Electrospun Nanofibrous Structures and Bioactive Properties**
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- XXX. **A novel antifungal surface-coating application to limit postharvest decay on coated apples: Molecular, thermal and morphological properties of electrospun zein-nanofiber mats loaded with curcumin**
YILMAZ A., BOZKURT F., Cicek P. K., Dertli E., DURAK M. Z., YILMAZ M. T.
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- XXXI. **Applications of quantum dots in Food Science and biology**
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TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.53, pp.75-89, 2016 (SCI-Expanded)
- XXXII. **Combined design as a useful statistical approach to extract maximum amount of phenolic compounds from virgin olive oil waste**
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- XXXIII. **Effect of vaporized ethyl pyruvate as a novel preservation agent for control of postharvest quality and**

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I. Microbiological, physicochemical, textural and volatile characteristics of traditional kashar cheese produced in Muş

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YILMAZ M. T., Muslu A., KARASU S., BOZKURT F., Dertli E.

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III. Determination of viscoelastic properties of minor concentrations of zein solutions with dynamic light scattering (DLS) microrheology.

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Refereed Congress / Symposium Publications in Proceedings

I. Possibility of using textiles as casing materials in fermented sausages

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II. Preparation and Characterization of Curcumin Loaded Ovalbumin Nanoparticles

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I. International Agricultural Science Congress, Van, Turkey, 09 May 2018, pp.343

III. New combination strategy of doxorubicin and epoxomicin in biocompatibility: Biodegradable polymeric nanoparticles increase apoptosis in breast cancer cells

Kucuksayan E., BOZKURT F., Ozben T., CICEK P. K., HANİKOĞLU A., YILMAZ M. T.

European Biotechnology Congress, Dubrovnik, Croatia, 25 - 27 May 2017, vol.256

IV. Development of gliadin based electrospun nanofiber carriers for colloidal delivery of curcumin: Characterization of morphological, fluorescence, molecular, thermal, crystallographic and bioactive properties

YILMAZ M. T., Bozkurt F., AKMAN P. K., CEYLAN Z.

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V. Bayburt'un farklı bölgelerinden elde edilen balların GC-MS tekniği ile değerlendirilmesi

YILMAZ M. T., Dertli E., Bozkurt F., CEBI N., AKMAN P. K., KARA H.

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VI. Elektro-püskürtme tekniği ile uçucu yağ yüklü kitosan nanoparçacıklarının sentezi, karakterizasyonu ve antifungal özelliklerinin belirlenmesi

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- VII. **Dinamik ışık saçılım spektroskopisi (DLS) ile zein polimerlerinin mikröreolojik özelliklerinin belirlenmesi**
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Supported Projects

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Patent

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