

Asst. Prof.
Fatih
BOZKURT



Personal Information

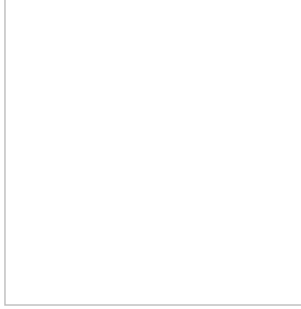
Mobile Phone: [+90 507 003 7267](tel:+905070037267)

Office Phone: [+90 507 003 7267](tel:+905070037267)

Email: fbozkurt@yildiz.edu.tr

Web:

<https://avesis.yildiz.edu.tr/fbozkurt>



International Researcher IDs

ORCID: 0000-0003-4905-095X

Yoksis Researcher ID: 264243

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

- I. **Determination of Drying Characteristics of Various Seafood by Freeze Drying Method and Investigation of the Effect of Ultrasonic Pretreatment**
Özyalçın Genç Z. Ö., Gules E., Uygunöz D., Bozkurt F., Sağdıç O., Doymaz İ., Tuğrul N., Derun E., Kıpçak A. S.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.25, no.2, TRJAS6452, pp.1-10, 2025 (SCI-Expanded)
- II. **Nanoencapsulation of wheat germ oil with chitosan-nettle seed gum-ovalbumin: Preparation, optimization, and characterization**
Kutlu G., AKMAN P. K., Erol K. F., BOZKURT F., TÖRNÜK F.
European Journal of Lipid Science and Technology, vol.126, no.10, 2024 (SCI-Expanded)
- III. **Production of bioactive peptides during yogurt fermentation, their extraction and functional characterization**
KAYACAN ÇAKMAKOĞLU S., DERE S., Bekiroğlu H., BOZKURT F., KARASU S., Dertli E., Türker M., SAĞDIÇ O.
Food Bioscience, vol.61, 2024 (SCI-Expanded)

- IV. **Characterization of some physicochemical, textural, and antioxidant properties of muffins fortified with hydrolyzed whey protein**
Bekiroglu H., Karaman S., BOZKURT F., SAĞDIÇ O.
Food Science and Nutrition, vol.12, no.10, pp.8105-8117, 2024 (SCI-Expanded)
- V. **Determination of prebiotic activity and probiotic encapsulation ability of inulin type fructans obtained from Inula helenium roots**
MERAL H. M., Özcan F. Ş., Özcan N., BOZKURT F., SAĞDIÇ O.
Journal of Food Science, vol.89, no.9, pp.5335-5349, 2024 (SCI-Expanded)
- VI. **Optimization of extraction parameters of protein isolate from milk thistle seed: Physicochemical and functional characteristics**
ÖZGÖLET M., Cakmak Z. H. T., BOZKURT F., SAĞDIÇ O., KARASU S.
Food Science and Nutrition, vol.12, no.5, pp.3346-3359, 2024 (SCI-Expanded)
- VII. **Evaluating the multifaceted impact of Cephalaria extract on dough quality: Antioxidant, antimicrobial, and cytotoxic properties**
Bağdat E. Ş., BOZKURT F., Kahraman İlkkan Ö., SAĞDIÇ O., TÖRNÜK F.
International Journal of Food Science and Technology, 2024 (SCI-Expanded)
- VIII. **Response surface optimization of protein extraction from cold-pressed terebinth (Pistacia terebinthus L.) oil byproducts: Physicochemical and functional characteristics**
ÖZGÖLET M., Cakmak Z. H. T., BOZKURT F., SAĞDIÇ O., KARASU S.
Journal of Food Science, 2024 (SCI-Expanded)
- IX. **Enhanced Antifungal Activity of Electrospayed Poly (vinyl alcohol)/Chitosan Nanospheres Loaded with Sage Essential Oil on the Viability of Aspergillus niger and Botrytis cinerea**
Erarslan A., Karakaş C. Y., Bozkurt F., Sağdıç O.
CHEMISTRYSELECT, vol.8, no.21, pp.1-13, 2023 (SCI-Expanded)
- X. **Utilisation of an active branching sucrose from Lactobacillus kunkeei AP-37 to produce techno-functional poly-oligosaccharides**
İspirli H., KORKMAZ K., Arioglu-Tuncil S., BOZKURT F., SAĞDIÇ O., Tunçil Y. E., Narbad A., DERTLİ E.
International Journal of Biological Macromolecules, vol.236, 2023 (SCI-Expanded)
- XI. **Egg Yolk-Free Vegan Mayonnaise Preparation from Pickering Emulsion Stabilized by Gum Nanoparticles with or without Loading Olive Pomace Extracts**
AKÇİÇEK A., KARASU S., BOZKURT F., KAYACAN ÇAKMAKOĞLU S.
ACS OMEGA, vol.7, no.30, pp.26316-26327, 2022 (SCI-Expanded)
- XII. **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)
- XIII. **Extraction of Natural Gum from Cold-Pressed Chia Seed, Flaxseed, and Rocket Seed Oil By-Product and Application in Low Fat Vegan Mayonnaise**
Hijazi T., KARASU S., Tekin-cakmak Z. H., BOZKURT F.
FOODS, vol.11, no.3, 2022 (SCI-Expanded)
- XIV. **Electrospayed chitosan-coated alginate-pectin beads as potential system for colon-targeted delivery of ellagic acid**
Karakas C. Y., Ordu H. R., BOZKURT F., KARADAĞ A.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.102, no.3, pp.965-975, 2022 (SCI-Expanded)
- XV. **Rocket seed (Eruca sativa Mill) gum: physicochemical and comprehensive rheological characterization**
Kutlu G., AKÇİÇEK A., BOZKURT F., KARASU S., Tekin-Cakmak Z. H.
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (SCI-Expanded)
- XVI. **Bioactive and Functional properties of gelatin peptide fractions obtained from sea bass (Dicentrarchus labrax) skin**
Tekle S., BOZKURT F., AKMAN P. K., SAĞDIÇ O.
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (SCI-Expanded)
- XVII. **The effects of different protease treatments on the techno-functional, structural, and bioactive properties of bovine casein**
BEKİROĞLU H., BOZKURT F., KARADAĞ A., Ahmed A. M., SAĞDIÇ O.

- PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, vol.52, no.10, pp.1097-1108, 2022 (SCI-Expanded)
- XVIII. Fabrication and characterization of curcumin loaded ovalbumin nanocarriers and bioactive properties**
AKMAN P. K., BOZKURT F., TÖRNÜK F.
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (SCI-Expanded)
- XIX. Drying kinetics, total bioactive compounds, antioxidant activity, phenolic profile, lycopene and beta-carotene content and color quality of Rosehip dehydrated by different methods**
Goztepe B., Kayacan S., BOZKURT F., Tomas M., SAĞDIÇ O., KARASU S.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.153, 2022 (SCI-Expanded)
- XX. Production and characterization of yeast extracts produced by *Saccharomyces cerevisiae*, *Saccharomyces boulardii* and *Kluyveromyces marxianus***
Demirgul F., ŞİMŞEK Ö., BOZKURT F., DERTLİ E., SAĞDIÇ O.
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, vol.52, no.6, pp.657-667, 2022 (SCI-Expanded)
- XXI. An effective polydopamine coating to improve stability and bioactivity of carvacrol-loaded zein nanoparticles**
Yilmaz M. T., AKMAN P. K., BOZKURT F., KARASU S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.56, no.11, pp.6011-6024, 2021 (SCI-Expanded)
- XXII. 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)
- XXIII. Encapsulation of Olive Pomace Extract in Rocket Seed Gum and Chia Seed Gum Nanoparticles: Characterization, Antioxidant Activity and Oxidative Stability**
Akcicek A., BOZKURT F., Akgul C., KARASU S.
FOODS, vol.10, no.8, 2021 (SCI-Expanded)
- XXIV. A new combination strategy to enhance apoptosis in cancer cells by using nanoparticles as biocompatible drug delivery carriers**
Kucuksayan E., BOZKURT F., YILMAZ M. T., Sircan-Kucuksayan A., Hanikoglu A., Ozben T.
SCIENTIFIC REPORTS, vol.11, no.1, 2021 (SCI-Expanded)
- XXV. Home-made cheese preservation using sodium alginate based on edible film incorporating essential oils**
Mahcene Z., Khelil A., Hasni S., Bozkurt F., Goudjil M. B., Törnük F.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.58, no.6, pp.2406-2419, 2021 (SCI-Expanded)
- XXVI. Fabrication and characterization of probiotic *Lactobacillus plantarum* loaded sodium alginate edible films**
AKMAN P. K., BOZKURT F., Dogan K., TÖRNÜK F., Tamturk F.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.15, no.1, pp.84-92, 2021 (SCI-Expanded)
- XXVII. Characterization of physicochemical and antioxidant properties of Bayburt honey from the North-east part of Turkey**
Bayram N. E., Kara H. H., Can A. M., BOZKURT F., AKMAN P. K., Vardar S. U., ÇEBİ N., YILMAZ M. T., SAĞDIÇ O., Dertli E.
JOURNAL OF APICULTURAL RESEARCH, vol.60, no.1, pp.46-56, 2021 (SCI-Expanded)
- XXVIII. Extraction of a novel water-soluble gum from nettle (*Urtica dioica*) seeds: Optimization and characterization**
Kutlu G., BOZKURT F., TÖRNÜK F.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.162, pp.480-489, 2020 (SCI-Expanded)
- XXIX. Extraction of a novel water-soluble gum from nettle (*Urtica dioica*) seeds: Optimization and characterization**
Kutlu G., Bozkurt F., Törnük F.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.162, pp.480-489, 2020 (SCI-Expanded)
- XXX. Comparison of the fabrication methods, formation dynamics, structure, and delivery performance of solid nanoparticles and hollow layer-by-layer edible/biodegradable nanodelivery systems**
Turasan H., Bonilla J., Bozkurt F., Maldonado L., Li X., Yilmaz T., Sadeghi R., Kokini J.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.43, no.5, 2020 (SCI-Expanded)
- XXXI. Development and characterization of sodium alginate based active edible films incorporated with essential oils of some medicinal plants**
Mahcene Z., Khelil A., Hasni S., Akman P. K., Bozkurt F., Birech K., Goudjil M. B., Törnük F.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.145, pp.124-132, 2020 (SCI-Expanded)
- XXXII. An evaluation of FTIR spectroscopy for prediction of royal jelly content in hive products**
Çebi N., Bozkurt F., Yilmaz M. T., Sağdıç O.

- JOURNAL OF APICULTURAL RESEARCH, vol.59, no.2, pp.146-155, 2020 (SCI-Expanded)
- XXXIII. **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)
- XXXIV. **Fabrication of Curcumin-loaded Gliadin Electrospun Nanofibrous Structures and Bioactive Properties**
AKMAN P. K., BOZKURT F., Balubaid M., YILMAZ M. T.
FIBERS AND POLYMERS, vol.20, no.6, pp.1187-1199, 2019 (SCI-Expanded)
- XXXV. **Electrospraying method for fabrication of essential oil loaded-chitosan nanoparticle delivery systems characterized by molecular, thermal, morphological and antifungal properties**
Yilmaz M. T., YILMAZ A., AKMAN P. K., BOZKURT F., Dertli E., BASAHEL A., AL-SASI B., TAYLAN O., SAĞDIÇ O.
Innovative Food Science and Emerging Technologies, vol.52, pp.166-178, 2019 (SCI-Expanded)
- XXXVI. **Powder Flow Tester (PFT): a new tool to evaluate wheat flour dough behavior by measuring unconfined failure strength under variable consolidation stresses**
Ermiş E., Yasasin M., BOZKURT F., YILMAZ M. T.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.3, pp.1678-1685, 2018 (SCI-Expanded)
- XXXVII. **Production and characterization of a new biodegradable fenugreek seed gum based active nanocomposite film reinforced with nanoclays**
MEMİS S., TÖRNÜK F., BOZKURT F., DURAK M. Z.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.103, pp.669-675, 2017 (SCI-Expanded)
- XXXVIII. **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.
Innovative Food Science and Emerging Technologies, vol.37, pp.74-83, 2016 (SCI-Expanded)
- XXXIX. **Applications of quantum dots in Food Science and biology**
Bonilla J. C., Bozkurt F., ANSARI S., SOZER N., Kokini J. L.
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.53, pp.75-89, 2016 (SCI-Expanded)
- XL. **Combined design as a useful statistical approach to extract maximum amount of phenolic compounds from virgin olive oil waste**
Icyer N. C., TOKER Ö. S., KARASU S., TÖRNÜK F., BOZKURT F., ARICI M., SAĞDIÇ O.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.70, pp.24-32, 2016 (SCI-Expanded)
- XLI. **Effect of vaporized ethyl pyruvate as a novel preservation agent for control of postharvest quality and fungal damage of strawberry and cherry fruits**
BOZKURT F., TÖRNÜK F., TOKER Ö. S., KARASU S., ARICI M., DURAK M. Z.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.65, pp.1044-1049, 2016 (SCI-Expanded)
- XLII. **Probing the distribution of gliadin proteins in dough and baked bread using conjugated quantum dots as a labeling tool**
ANSARI S., Bozkurt F., Yazar G., Ryan V., Bhunia A., KOKINI J.
JOURNAL OF CEREAL SCIENCE, vol.63, pp.41-48, 2015 (SCI-Expanded)
- XLIII. **Distribution and location of ethanol soluble proteins (Osborne gliadin) as a function of mixing time in strong wheat flour dough using quantum dots as a labeling tool with confocal laser scanning microscopy**
Bozkurt F., ANSARI S., YAU P., YAZAR G., RYAN V., KOKINI J.
FOOD RESEARCH INTERNATIONAL, vol.66, pp.279-288, 2014 (SCI-Expanded)

Articles Published in Other Journals

- I. **Microbiological, physicochemical, textural and volatile characteristics of traditional kashar cheese produced in Muş**
IŞIK S., BOZKURT F., Guner S., Işık S., Topalcengiz Z.
Harran Tarım ve Gıda Bilimleri Dergisi, vol.24, no.4, pp.409-419, 2020 (Peer-Reviewed Journal)
- II. **Optimization of pectin extraction from orange pulp and characterization of compositional and steady shear properties Portakal posasından modifiye pektin eldesi ve optimizasyonu, kompozisyonel ve yatışkan faz özelliklerinin karakterizasyonu**

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

Journal of Tekirdag Agricultural Faculty, vol.14, no.2, pp.71-80, 2017 (Scopus)

- III. **Determination of viscoelastic properties of minor concentrations of zein solutions with dynamic light scattering (DLS) microrheology.**
poyraz yıldırım e., DEMİRCİ M., BOZKURT F., YILMAZ M. T.
Advances in food sciences, vol.39, no.4, 2017 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. **Possibility of using textiles as casing materials in fermented sausages**
Yetim H., Bozkurt F., Ahmed A.
1st International/11th national food engineering congress, , Antalya, Turkey, 7 - 09 November 2019, vol.1, no.70, pp.70
- II. **Preparation and Characterization of Curcumin Loaded Ovalbumin Nanoparticles**
TÖRNÜK F., AKMAN P. K., Bozkurt F.
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.
Nanotechnology and Nanomaterials (NANO 2017), Chernivtsi, Ukraine, 25 May 2017, pp.74-75
- 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.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF), Nevşehir, Turkey, 15 May 2017, pp.23-26
- VI. **Elektro-püskürtme tekniği ile uçucu yağ yüklü kitosan nanoparçacıklarının sentezi, karakterizasyonu ve antifungal özelliklerinin belirlenmesi**
YILMAZ M. T., YILMAZ A., DERTLİ E., Bozkurt F., AKMAN P. K.
Gıda, Metabolizma & Sağlık: Biyoaktif Bileşenler ve Doğal Katkılar Kongresi, İstanbul, Turkey, 28 November 2016, pp.1-3
- VII. **Dinamik ışık saçılım spektroskopisi (DLS) ile zein polimerlerinin mikroeolojik özelliklerinin belirlenmesi**
YILMAZ M. T., Poyraz E., Bozkurt F., Cicek P. K.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 05 October 2016, pp.12-17
- VIII. **Dinamik ışık saçılım spektroskopisi (DLS) ile zein polimerlerinin mikroeolojik özelliklerinin belirlenmesi**
Yılmaz M. T., Poyraz E., Bozkurt F., Akman P. K.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.17
- IX. **Cephalaria Syriaca Grains as a Natural and Novel Substance for Strengthening of Weak Wheat Flour Dough for Breadmaking A Farinograph Study**
TÖRNÜK F., Uslu E. Ş., Bozkurt F.
IFT'16, Chicago, United States Of America, 16 July 2016, pp.43
- X. **Cephalaria syriaca tohumlarının glikozit kaynaklı acılığının enzim veya bakteri muamelesi ile azaltılması**
Uslu E. Ş., Bozkurt F., Törnük F.
5TH INTERNATIONAL VOCATIONAL SCHOOLS SYMPOSIUM, Prizren, Kosovo, 18 - 20 May 2016, pp.81-85
- XI. **Elektrodöndürme Tekniği ile Üretilen Gliadin Nanoliflerinden Kurkumin Salınımı**
Yılmaz M. T., Bozkurt F., Akman P. K.
18. Ulusal Biyoteknoloji Kongresi, Konya, Turkey, 18 - 20 December 2015, pp.12
- XII. **Kurkumin Yuklu Zein Lifi ile Yuzeyleyi Kaplanan Elmalarda Antifungal Aktivitenin İncelenmesi**
Bozkurt F., Akman P. K., Dertli E., Durak M. Z., Yılmaz M. T.
18. Ulusal Biyoteknoloji Kongresi, Konya, Turkey, 18 - 20 December 2015, pp.23-25
- XIII. **Bayburt'un değişik bölgelerinden elde edilen balların bazı fizikokimyasal ve termal özelliklerinin değerlendirilmesi**

YILMAZ M. T., Muslu A., Dertli E., Kara H. H., Çebi N., Bozkurt F.

International Congress on Safety and Authenticity of Bee Products, İstanbul, Turkey, 21 May 2015, pp.12-17

XIV. **Pectin and modified pectin derivatives as stabilisers and emerging bioactive polysaccharides**

YILMAZ M. T., Dertli E., Toker O. S., Bozkurt F.

International Mesopotamia Agriculture Congress, Diyarbakır, Turkey, 22 September 2014, pp.69-72

Supported Projects

SAĞDIÇ O., BOZKURT F., AYYASH M., İSPİRLİ H., NARBAD A., TUNÇİL Y. E., FATEMİZADEH S. S., TÖRNÜK F., AKMAN P. K., KORKMAZ K., et al., Project Supported by Higher Education Institutions, Özgün glukansükrazlar ile üretilecek farklı yapıdaki mikrobiyal glukanoların prebiyotik ve antimikrobiyal etkili olmak üzere fonksiyonel biyobozunur ve yenilebilir ambalaj materyallerinin üretiminde kullanım olanaklarının araştırılması, 2024 - Continues

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

Bozkurt F., TUBITAK Project, Mantar Atıkları ve Yan Ürünlerinden Protein Eldesi ve Et Analoglarının Üretimi, 2023 - 2026

Bozkurt F., TUBITAK Project, Soğuk Plazma Uygulamasının Karbon Nokta İçerikli Floresans Nişasta Filmlerinin Mekanik ve Bariyer Özelliklerine Etkisinin İncelenmesi, 2023 - 2024

Bozkurt F., TUBITAK Project, Balık Atıklarından Jelatin, Protein Tozu Ve Biyoaktif Peptid Üretimi, 2021 - 2023

Bozkurt F., TUBITAK Project, Gıda Sanayi Atıklarının Değerlendirilerek Yüksek Değerli Gıda Takviyesi Üretimi, 2018 - 2019

AKMAN P. K., YILMAZ M. T., TÖRNÜK F., BOZKURT F., Project Supported by Higher Education Institutions, Gıdalarda kullanılabilir koloidal ovalbumin kaynaklı nano taşıyıcıların üretimi ve stabiliteilerinin belirlenmesi, 2015 - 2018

Törnük F., TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, EKMEKLİK UNLARIN PELEMİR CEPHALARİA SYRIACA L İLE KUVVETLENDİRİLMESİ PELEMİR TOHUMUNUN KARAKTERİZASYONU ACILIĞIN GİDERİLMESİ VE EKMEKÇİLİK KALİTESİNİ ARTIRMASI BAKIMINDAN DEĞERLENDİRİLMESİ, 2015 - 2018

Yılmaz M. T., Bozkurt F., Project Supported by Other Official Institutions, Nanopartikül İçerisine Kapsüle Edilen Doksorubisin ve Epoksomisin Kombinasyonunun Meme Kanseri Hücrelerine Olan Sitotoksik Etkileri, 2015 - 2017

Patent

BOZKURT F., Ketencik (Camelina sativa (L) Crantz) tohumundan üretilen yeni bir gam, Patent, CHAPTER C Chemistry; Metallurgy, Standard Registration, 2017

Scientific Refereeing

journal of food chemistry, SCI Journal, September 2018

journal of Agricultural food chemistry, SCI Journal, July 2018

Metrics

Publication: 66

Citation (WoS): 435

Citation (Scopus): 948

H-Index (WoS): 17

H-Index (Scopus): 17