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International Researcher IDs

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Education Information

Doctorate, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, Turkey 2009 - 2014

Postgraduate, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, Turkey 2006 - 2009

Undergraduate, Selcuk University, Faculty Of Agriculture, Department Of Food Engineering, Turkey 2002 - 2006

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, Biyoaktif madde yüklenmiş nanokillerle güçlendirilmiş aktif ambalaj üretimi ve gıda ambalajlamada kullanımı, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, 2014

Postgraduate, Farklı nispi nem ve sıcaklıklarda üretilen buğday filizlerinin mikrobiyal yükünün belirlenmesi ve azaltma olanaklarının araştırılması, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, 2009

Research Areas

Food Engineering, Food Science, Food Microbiology, Food Hygiene and Sanitation, Food Technology, Food Packaging, Engineering and Technology

Academic Titles / Tasks

Professor, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2023 - Continues

Associate Professor, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2018 - 2023

Assistant Professor, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2014 - 2018

Expert, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering,

2013 - 2014

Lecturer, Erciyes University, Safiye Çıkrıkçiođlu Myo, Gıda Teknolojisi, 2009 - 2013

Lecturer, Cumhuriyet Üniversitesi, Suşehri Myo, Süt Ürünleri Programı, 2007 - 2009

Academic and Administrative Experience

Yıldız Teknik Üniversitesi, Gıda Mühendisliği Bölümü, 2015 - 2019

Advising Theses

Törnük F., Kayısı posasından fenolik bileşen ve selüloz nanokristaliekstraksiyon koşullarının optimizasyonu, Doctorate, E.DİNÇEL(Student), 2023

Törnük F., Karaçam ve kızılçam ağaç kabuđu ekstrelerinin biyoaktif niteliklerinin belirlenmesi ve model gıda uygulamaları, Doctorate, K.FEYZA(Student), 2023

Törnük F., Farklı ağaç yapraklarından selülozun kazanımı ve biyobozunur ambalajlamada değerlendirilmesi, Postgraduate, S.ÇELİK(Student), 2022

Törnük F., Durak M. Z., Modifiye nanokillerin biyobozunur gıda ambalajlarında kullanımı, Doctorate, K.İLASLAN(Student), 2022

Törnük F., Ruşeym yağının nanoenkapsülasyonu ve gıdalarda kullanım olanaklarının artırılması, Doctorate, G.KUTLU(Student), 2021

Törnük F., Çeşitli yenilebilir çiçeklerde fenolik ekstraksiyon koşullarının optimizasyonu ve bazı biyoaktif özelliklerin belirlenmesi, Postgraduate, B.YAŞAR(Student), 2021

Törnük F., Timol yüklü kitosan nanopartiküllerinin optimizasyonu ve karakterizasyonu, Doctorate, M.ALİ(Student), 2020

Törnük F., Türkiye'nin farklı bölgelerinden temin edilen madımak örneklerinin bazı biyoaktif özelliklerinin belirlenmesi, Postgraduate, N.MARANGOZ(Student), 2020

TÖRNÜK F., Ekmeklik Unlara Diyet Lif Kaynađı Olarak İđde Tozu İlavasının Hamur ve Ekmek Kalitesi Üzerine Etkisinin İncelenmesi, Postgraduate, Z.Yavuz(Student), 2019

TÖRNÜK F., Elektropüskürtme Yöntemiyle Propolis Yüklenmiş Polivinil Alkol Nanopartiküllerinin Üretimi ve Karakterizasyonu, Postgraduate, B.ŞUBAŞI(Student), 2018

TÖRNÜK F., Optimization of Ultraviolet Pasteurization Conditions of Shalgam Juice and Determination of Its Shelf Life, Postgraduate, K.DOĐAN(Student), 2017

TÖRNÜK F., Çemen Tohumu Bazlı Nanokil Katkılı Biyobozunur Nanokompozit Film Üretimi ve Karakterizasyonu, Postgraduate, S.MEMİŞ(Student), 2017

TÖRNÜK F., Buđday, Maş Fasulyesi ve Yeşil Mercimeđin Çimlendirme Öncesi Bitki Hidrosolleri ile Dekontaminasyonu, Postgraduate, N.Şahan(Student), 2017

TÖRNÜK F., Satureja hortensis L. Uçucu Yađı Yüklenmiş Kitosan Nanopartiküllerinin ve Kitosan Filmlerin Üretimi ve Karakterizasyonu, Postgraduate, G.Cansu(Student), 2016

TÖRNÜK F., Zayıf Unların Ekmeklik Kalitelerinin Pelemir (Cephalaria syriaca) Ekstraktı İlavesiyle Geliştirilmesi, Postgraduate, E.Şeyma(Student), 2016

TÖRNÜK F., İstanbul İlinde Satışa Sunulan Pastalarda Patojen Bakteri Varlığının İncelenmesi, Postgraduate, E.Çalışkan(Student), 2016

Jury Memberships

Post Graduate, Yüksek Lisans Tez Savunması, İstanbul Teknik Üniversitesi, June, 2019

Post Graduate, Yüksek Lisans Tez Savunması, Yıldız Teknik Üniversitesi, May, 2019

Doctorate, Doktora Tez Savunması, Erciyes Üniversitesi, April, 2019

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Enzymatic and antimicrobial activities of lactic acid bacteria and yeasts isolated from boza, a traditional fermented grain based beverage**
Usal M., ÖZGÖLET M., ARICI M., TÖRNÜK F.
Food Bioscience, vol.61, 2024 (SCI-Expanded)
- II. **Microplastic Release from Single-Use Plastic Beverage Cups**
Akbulut S., Akman P. K., Törnük F., Yetim H.
FOODS, vol.13, no.10, pp.1564, 2024 (SCI-Expanded)
- III. **Design and characterization of chitosan-based films incorporated with summer savory (*Satureja hortensis* L.) essential oil for active packaging**
Atlar G. C., Kutlu G., TÖRNÜK F.
International Journal of Biological Macromolecules, vol.254, 2024 (SCI-Expanded)
- IV. **Use of cellulose microfibers from olive pomace to reinforce green composites for sustainable packaging applications**
Amara C., El Mahdi A., Akman P. K., Medimagh R., Törnük F., Khwaldia K.
FOOD SCIENCE & NUTRITION, vol.11, no.9, pp.5102-5113, 2023 (SCI-Expanded)
- V. **Development and characterization of a novel sodium alginate based active film supplemented with *Lactiplantibacillus plantarum* postbiotic**
Akman P. K., Kutlu G., Törnük F.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, no.244, pp.125240, 2023 (SCI-Expanded)
- VI. **Production of tomato powder from tomato puree with foam-mat drying using green pea aquafaba: drying parameters and bioaccessibility of bioactive compounds**
Kilicli M., Erol K. F., Toker Ö. S., Törnük F.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.103, no.7, pp.3691-3700, 2023 (SCI-Expanded)
- VII. **Structural Characterization, Technofunctional and Rheological Properties of Sesame Proteins Treated by High-Intensity Ultrasound**
Gul O., Saricaoglu F. T., ATALAR İ., Gul L. B., TÖRNÜK F., Simsek S.
Foods, vol.12, no.9, 2023 (SCI-Expanded)
- VIII. **Determination of antioxidant, anticancer, antidiabetic and antimicrobial activities of Turkish red pine (*Pinus brutia* Ten.) bark ultrasound-assisted extract as a functional food additive**
Erol K. F., Kutlu G., Törnük F., Güzel M., Dönmez İ. E.
ACTA ALIMENTARIA, vol.52, no.1, pp.102-112, 2023 (SCI-Expanded)
- IX. **Extraction Optimization and Characterization of Cellulose Nanocrystals from Apricot Pomace**
Dinçel Kasapoğlu E., Kahraman S., TÖRNÜK F.
Foods, vol.12, no.4, 2023 (SCI-Expanded)
- X. **Process optimization of a cereal-based fermented beverage (Boza) powder and investigating upscaling conditions**
Gül O., ATALAR İ., TÖRNÜK F., AKGÜN A.
Journal of Food Process Engineering, vol.46, no.2, 2023 (SCI-Expanded)
- XI. **Characterization of Silver Ions-Doped Organomodified Nanoclays**
İlaslan K., Törnük F.
ARABIAN JOURNAL FOR SCIENCE AND ENGINEERING, vol.48, no.1, pp.327-340, 2023 (SCI-Expanded)
- XII. **Incorporation of oleaster (*Elaeagnus angustifolia* L.) flour into white bread as a source of dietary fibers**
Yavuz Z., Kutlu G., Törnük F.
Journal of Food Processing and Preservation, vol.46, no.11, 2022 (SCI-Expanded)
- XIII. **Recent advances in the improvement of carboxymethyl cellulose-based edible films**
Yildirim-Yalcin M., Törnük F., Toker Ö. S.
Trends in Food Science and Technology, vol.129, pp.179-193, 2022 (SCI-Expanded)
- XIV. **Edible flowers as sources of bioactive compounds: Determination of phenolic extraction conditions**

- Yaşar B., Kutlu G., Törnük F.
INTERNATIONAL JOURNAL OF GASTRONOMY AND FOOD SCIENCE, vol.30, pp.100618, 2022 (SCI-Expanded)
- XV. **Development of polycaprolactone biodegradable films reinforced with silver-doped organoclay and effect on the microbiological quality of ground beef meat**
İlaslan K., Törnük F., Durak M. Z.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.10, 2022 (SCI-Expanded)
- XVI. **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)
- XVII. **Optimization of ultrasound assisted antioxidant extraction from apricot pomace using response surface methodology**
Kasapoglu E. D., KAHRAMAN S., TÖRNÜK F.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.15, no.6, pp.5277-5287, 2021 (SCI-Expanded)
- XVIII. **Potential probiotic lactic acid bacteria isolated from fermented gilaburu and shalgam beverages**
Akman P. K., Özülkü G., Törnük F., Yetim H.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.149, pp.111705, 2021 (SCI-Expanded)
- XIX. **Role of non-thermal treatments and fermentation with probiotic *Lactobacillus plantarum* on in vitro bioaccessibility of bioactives from vegetable juice**
Dogan K., Akman P. K., Törnük F.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.101, no.11, pp.4779-4788, 2021 (SCI-Expanded)
- XX. **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)
- XXI. **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)
- XXII. **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)
- XXIII. **Optimization of production parameters for fabrication of thymol-loaded chitosan nanoparticles**
ÇAKIR M., İcyer N. C., TÖRNÜK F.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.151, pp.230-238, 2020 (SCI-Expanded)
- XXIV. **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)
- XXV. **Development of probiotic carrier dried apples for consumption as snack food with the impregnation of *Lactobacillus paracasei***
Akman P. K., Uysal E., Ozkaya G., Törnük F., Durak M. Z.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.103, pp.60-68, 2019 (SCI-Expanded)
- XXVI. **Synthesis and Biological Evaluation of Novel Tricyclic Pyrrolidinyl (R)-Alcohols and Amines**
Sahin E., KILIÇ H., TÖRNÜK F., Dertli E.
Journal of Heterocyclic Chemistry, vol.56, no.3, pp.824-831, 2019 (SCI-Expanded)
- XXVII. **Determination of mold contamination and aflatoxin levels of the meat products/ingredients collected from Turkey market**
Cavus S., TÖRNÜK F., SARIOĞLU K., Yetim H.
JOURNAL OF FOOD SAFETY, vol.38, no.5, 2018 (SCI-Expanded)

- XXVIII. **Development of LLDPE based active nanocomposite films with nanoclays impregnated with volatile compounds**
TÖRNÜK F., SAĞDIÇ O., Hancer M., Yetim H.
FOOD RESEARCH INTERNATIONAL, vol.107, pp.337-345, 2018 (SCI-Expanded)
- XXIX. **Production and characterization of a new biodegradable fenugreek seed gum based active nanocomposite film reinforced with nanoclays**
MEMIS S., TÖRNÜK F., BOZKURT F., DURAK M. Z.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.103, pp.669-675, 2017 (SCI-Expanded)
- XXX. **Effect of xanthan and locust bean gum synergistic interaction on characteristics of biodegradable edible film**
Kurt A., TOKER Ö. S., TÖRNÜK F.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.102, pp.1035-1044, 2017 (SCI-Expanded)
- XXXI. **EFFECTS OF SOME FOOD JUICES AND ADDITIVES ON SOME PHYSICOCHEMICAL, TEXTURAL, COLOR, MICROBIOLOGICAL AND SENSORY PROPERTIES OF CEMEN PASTE**
Yetim H., EKİCİ L., ÖZCAN C., Ozturk I., TÖRNÜK F., Karaman S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.3, 2017 (SCI-Expanded)
- XXXII. **Microencapsulation of fig seed oil rich in polyunsaturated fatty acids by spray drying**
Icyer N. C., TOKER Ö. S., KARASU S., TÖRNÜK F., Kahyaoglu T., ARICI M.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.11, no.1, pp.50-57, 2017 (SCI-Expanded)
- XXXIII. **Microbial ecology of mayonnaise, margarine, and sauces**
SAĞDIÇ O., TÖRNÜK F., KARASU S., DURAK M. Z., ARICI M.
QUANTITATIVE MICROBIOLOGY IN FOOD PROCESSING: MODELING THE MICROBIAL ECOLOGY, pp.519-532, 2017 (SCI-Expanded)
- XXXIV. **Decontamination of iceberg lettuce by some plant hydrosols**
Ozturk I., TÖRNÜK F., Caliskan-Aydogan O., DURAK M. Z., SAĞDIÇ O.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.74, pp.48-54, 2016 (SCI-Expanded)
- XXXV. **Development of chitosan nanoparticles loaded with summer savory (*Satureja hortensis* L.) essential oil for antimicrobial and antioxidant delivery applications**
Feyzioğlu G. C., TÖRNÜK F.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.70, pp.104-110, 2016 (SCI-Expanded)
- XXXVI. **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)
- XXXVII. **Multiple response optimization of the effect of thyme essential oil against *Listeria monocytogenes* in ground meat at different times and temperatures**
TÖRNÜK F., YILMAZ M. T., Ozturk I., SAĞDIÇ O., ARICI M., DURAK M. Z., Bayram M.
MEDYCYNA WETERYNARYJNA-VETERINARY MEDICINE-SCIENCE AND PRACTICE, vol.72, no.7, pp.435-447, 2016 (SCI-Expanded)
- XXXVIII. **Antioxidant and Textural Properties and Aroma and Fatty Acid Profile of Meatless Cig Kofte, a Special Food in Turkey, Produced by Industrial Processing**
Ozturk I., Karaman S., Tastemur B., TÖRNÜK F., SAĞDIÇ O., KAYACIER A.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.40, no.1, pp.48-55, 2016 (SCI-Expanded)
- XXXIX. **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)
- XL. **Application of plant hydrosols for decontamination of wheat, lentil and mung bean seeds prior to sprouting**
Sahan N., TÖRNÜK F.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.8, no.4, pp.575-582, 2016 (SCI-Expanded)

- XLI. Decontamination of Escherichia coli O157: H7 and Staphylococcus aureus from Fresh-Cut Parsley with Natural Plant Hydrosols**
TÖRNÜK F., Dertli E.
Journal of Food Processing and Preservation, vol.39, no.6, pp.1587-1594, 2015 (SCI-Expanded)
- XLII. A NOVEL METHOD FOR FRESH-CUT DECONTAMINATION: EFFICIENCY OF VAPORIZED ETHYL PYRUVATE IN REDUCING STAPHYLOCOCCUS AUREUS AND ESCHERICHIA COLI O157: H7 FROM FRESH PARSLEY**
TÖRNÜK F., DURAK M. Z.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.39, no.6, pp.1518-1524, 2015 (SCI-Expanded)
- XLIII. LLDPE based food packaging incorporated with nanoclays grafted with bioactive compounds to extend shelf life of some meat products**
TÖRNÜK F., Hancer M., SAĞDIÇ O., Yetim H.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.64, no.2, pp.540-546, 2015 (SCI-Expanded)
- XLIV. Essential Oil Composition, Antimicrobial and Bioactive Properties of Origanum hypericifolium, An Endemic Plant Species grown in Turkey**
Fakir H., Us A. A., SAĞDIÇ M., TÖRNÜK F.
RESEARCH JOURNAL OF BIOTECHNOLOGY, vol.10, no.11, pp.102-108, 2015 (SCI-Expanded)
- XLV. Molecular characterization of silver-stearate nanoparticles (AgStNPs): A hydrophobic and antimicrobial material against foodborne pathogens**
Bakirdere S., Yılmaz M. T., Törnük F., Keyf S., Yılmaz A., Sağdıç O., Kocabas B.
FOOD RESEARCH INTERNATIONAL, vol.76, pp.439-448, 2015 (SCI-Expanded)
- XLVI. Antioxidant, antimicrobial, mineral, volatile, physicochemical and microbiological characteristics of traditional home-made Turkish vinegars**
Ozturk I., Caliskan O., TÖRNÜK F., OZCAN N., YALÇIN H., Baslar M., SAĞDIÇ O.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.63, no.1, pp.144-151, 2015 (SCI-Expanded)
- XLVII. Effects of black carrot concentrate on some physicochemical, textural, bioactive, aroma and sensory properties of sucuk, a traditional Turkish dry-fermented sausage**
EKİCİ L., Ozturk I., Karaman S., Caliskan O., TÖRNÜK F., SAĞDIÇ O., Yetim H.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.62, no.1, pp.718-726, 2015 (SCI-Expanded)
- XLVIII. Recovery Potential of Cold Press Byproducts Obtained from the Edible Oil Industry: Physicochemical, Bioactive, and Antimicrobial Properties**
Karaman S., KARASU S., TÖRNÜK F., TOKER Ö. S., Gecgel U., SAĞDIÇ O., OZCAN N., Gul O.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.63, no.8, pp.2305-2313, 2015 (SCI-Expanded)
- XLIX. Rheological and some physicochemical properties of probiotic boza beverage fermented with Lactobacillus casei Shirota: application of principal component analysis for the characterisation**
TÖRNÜK F., ÖZTÜRK I., Karaman S., SAĞDIÇ O., Yetim H.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.6, no.2, pp.237-247, 2014 (SCI-Expanded)
- L. Effect of wheat sprout powder incorporation on lipid oxidation and physicochemical properties of beef patties**
Ozturk I., SAĞDIÇ O., TÖRNÜK F., Yetim H.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, no.4, pp.1112-1121, 2014 (SCI-Expanded)
- LI. APPLICATION OF PREDICTIVE INACTIVATION MODELS TO EVALUATE SURVIVAL OF STAPHYLOCOCCUS AUREUS IN FRESH-CUT APPLES TREATED WITH DIFFERENT PLANT HYDROSOLS**
TÖRNÜK F., Ozturk I., SAĞDIÇ O., YILMAZ A., Erkmen O.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.17, no.3, pp.587-598, 2014 (SCI-Expanded)
- LII. Quality characterization of artisanal and retail Turkish blossom honeys: Determination of physicochemical, microbiological, bioactive properties and aroma profile**
TÖRNÜK F., Karaman S., Ozturk I., TOKER Ö. S., Tastemur B., SAĞDIÇ O., DOĞAN M., Kayacier A.
INDUSTRIAL CROPS AND PRODUCTS, vol.46, pp.124-131, 2013 (SCI-Expanded)
- LIII. Inactivation of non-toxicogenic and toxicogenic Escherichia coli O157:H7 inoculated on minimally**

processed tomatoes and cucumbers: Utilization of hydrosols of Lamiaceae spices as natural food sanitizers

SAĞDIÇ O., Ozturk I., Tornuk F.

FOOD CONTROL, vol.30, no.1, pp.7-14, 2013 (SCI-Expanded)

- LIV. **Physicochemical and rheological characteristics of alcohol-free probiotic boza produced using Lactobacillus casei Shirota: estimation of the apparent viscosity of boza using nonlinear modeling techniques**
Ozturk I., Karaman S., TÖRNÜK F., SAĞDIÇ O.
TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.37, no.4, pp.475-487, 2013 (SCI-Expanded)
- LV. **Interaction Between Some Phenolic Compounds and Probiotic Bacterium in Functional Ice Cream Production**
Sagdic O., Ozturk I., CANKURT H., Tornuk F.
FOOD AND BIOPROCESS TECHNOLOGY, vol.5, no.8, pp.2964-2971, 2012 (SCI-Expanded)
- LVI. **Application of Non-linear Models to Predict Inhibition Effects of Various Plant Hydrosols on Listeria monocytogenes Inoculated on Fresh-Cut Apples**
Ozturk I., Tornuk F., SAĞDIÇ O., Kisi O.
FOODBORNE PATHOGENS AND DISEASE, vol.9, no.7, pp.607-616, 2012 (SCI-Expanded)
- LVII. **Efficacy of various plant hydrosols as natural food sanitizers in reducing Escherichia coli O157:H7 and Salmonella Typhimurium on fresh cut carrots and apples.**
TORNUK F., CANKURT H., OZTURK I., Sagdic O., BAYRAM O., YETIM H.
International journal of food microbiology, vol.148, pp.30-5, 2011 (SCI-Expanded)
- LVIII. **Determination and Improvement of Microbial Safety of Wheat Sprouts with Chemical Sanitizers**
Tornuk F., Ozturk I., Sagdic O., Yetim H.
FOODBORNE PATHOGENS AND DISEASE, vol.8, no.4, pp.503-508, 2011 (SCI-Expanded)

Articles Published in Other Journals

- I. **Potential application of pomegranate and lemon peel phenolic extract with chitosan as edible coating on apple and kiwifruit slices: Physical, chemical and sensory characteristics**
Burun İ., Kutlu G., Tornuk F.
Çukurova Tarım ve Gıda bilimleri dergisi (Online), vol.39, no.1, pp.192-207, 2024 (Peer-Reviewed Journal)
- II. **Optimization of spray-drying process parameters for microencapsulation of three probiotic lactic acid bacteria selected by their high viability rate in sucrose and fructose levels and high temperatures**
Bagdat E. S., AKMAN P. K., Kutlu G., TÖRNÜK F.
Systems Microbiology and Biomanufacturing, vol.4, no.2, pp.687-698, 2024 (Scopus)
- III. **Review of Arnebia euchroma as a Potential Medicinal Plant Based on Phytochemistry and Pharmacological Activity**
KAZYBEKOV U., Kurmanbekova G., Tornuk F.
Yüzüncü Yıl Üniversitesi Tarım Bilimleri Dergisi, vol.34, no.1, pp.176-191, 2024 (Scopus)
- IV. **Effect of ethanolic extract of Cephalaria syriaca on dough rheological properties from different wheat flour blends: A comparative study with ascorbic acid**
Bekiroğlu H., Akman P. K., Topçu Ö., Törnük F., Memiş S., Bağdat E. Ş., Sağdıç O.
European Food Science and Engineering, vol.4, no.1, pp.26-32, 2023 (Peer-Reviewed Journal)
- V. **Polyvinyl alcohol nanoparticles loaded with propolis extract: Fabrication, characterization and antimicrobial activity**
Subaşı-Zarbaliyev B., Kutlu G., Törnük F.
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- TÖRNÜK F., AKMAN P. K., Bozkurt F., Doğan K., Project Supported by Higher Education Institutions, Lactobacillus plantarum İçeren Probiyotik Taşıyıcısı Yenilebilir Sodyum Aljinat Filmi Üretimi, Karakterizasyonu Ve Gıda Ambalaj Materyali Olarak Kullanım Olanaklarının Araştırılması, 2019 - 2021

Törnük F., Kılıçalan H., TUBITAK Project, SEMİZOTUDAN GAM EKSTRAKSİYONU VE YENİLEBİLİR FİLM OLUŞTURMA OLANAKLARININ ARAŞTIRILMASI, 2019 - 2020

TÖRNÜK F., SUBAŞI B., Project Supported by Higher Education Institutions, Elektropüskürtme Yöntemiyle Propolis Yüklenmiş Polivinil Alkol Nanopartiküllerinin Üretimi ve Karakterizasyonu, 2016 - 2018

AKMAN P. K., TÖRNÜK F., Project Supported by Higher Education Institutions, Biyoaktif madde yüklü gluten ikame protein kaplı nano taşıyıcılarının elektrosprey kaplama yöntemi ile üretimi, 2016 - 2018

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 stabilitelelerinin belirlenmesi, 2015 - 2018

TÖRNÜK F., BOZKURT F., AKMAN P. K., Project Supported by Higher Education Institutions, Kurkumin Taşıyıcısı Olarak Üretilen Ovalbumin Nanopartiküllerinin Karakterizasyonu, 2015 - 2018

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

TÖRNÜK F., Project Supported by Higher Education Institutions, TÜRKİYE'DE YETİŞTİRİLEN ÇEMENOTU TOHUMLARINDAN ELDE EDİLEN GAMLARDAN NANOKİLLERLE GÜÇLENDİRİLMİŞ BİYOBÖZÜNÜR NANOKOMPOZİT FİLM ÜRETİMİ, OPTİMİZASYONU VE KARAKTERİZASYONU, 2015 - 2017

YILMAZ M. T., TÖRNÜK F., TUBITAK Project, EKMEKLİK UNLARIN PELEMİR (CEPHALARİA SYRİACA L.) İLE KUVVETLENDİRİLMESİ:PELEMİR TOHUMUNUN KARAKTERİZASYONU, ACILIĞIN GİDERİLMESİ VE EKMEKÇİLİK KALİTESİNİ ARTIRMASI BAKIMINDAN DEĞERLENDİRİLMESİ, 2015 - 2016

TÖRNÜK F., Project Supported by Higher Education Institutions, Nanokil Takviyeli Antimikrobiyal-Antioksidan Özellik Taşıyan Aktif Ambalaj Üretimi ve Gıda Ambalajlamada Kullanımı, 2013 - 2014

TÖRNÜK F., Project Supported by Other Official Institutions, Tıbbi Aromatik Bitkilerin Peynir Endüstrisinde Kullanılarak Ekonomiye Kazandırılması, 2012 - 2014

TÖRNÜK F., Project Supported by Other Official Institutions, BİTKİ VE BAHARATLARDAN ELDE EDİLEN HİDROSOLLERİN ÇEŞİTLİ GIDA MADDELERİNDE DOĞAL DEZENFEKTAN OLARAK KULLANIMI, 2012 - 2013

TÖRNÜK F., Project Supported by Higher Education Institutions, Bazı Tahılların Farklı Sıcaklık ve Nemde Çimlendirilmesi Sırasında Ortaya Çıkan Mikrobiyal Yükün İncelenmesi, 2006 - 2009

Student Project

R & D Project, Ay ve Kabak Çekirdeği Kabuğunun Biyobozunur Ambalajların Kuvvetlendirilmesinde Kullanımı, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey, 2021 - 2021

R & D Project, Semizotu gamının biyobozunur ambalaj materyali üretiminde kullanımı , Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey, 2020 - 2020

Activities in Scientific Journals

European Food Science and Engineering, First Editor, 2020 - Continues

Necmettin Erbakan Üniversitesi Fen ve Mühendislik Bilimleri Dergisi, Advisory Committee Member, 2019 - Continues
FOODS, Special Issue Editor, 2022 - 2023

Sigma Journal of Engineering and Natural Sciences, Assistant Editor/Section Editor, 2021 - 2022

Scientific Refereeing

LWT - Food Science and Technology, SCI Journal, January 2015

Quality Assurance and Safety of Crops and Foods, SCI Journal, September 2012

Industrial Crops and Products, SCI Journal, May 2012

Journal of Food Science, SCI Journal, May 2012

Journal of Agricultural and Food Chemistry, SCI Journal, January 2012

Metrics

Publication: 145

Citation (WoS): 1010

Citation (Scopus): 1275

H-Index (WoS): 18

H-Index (Scopus): 21

Congress and Symposium Activities

II. International Biology Congress, Invited Speaker, Bishkek, Kyrgyzstan, 2022

2 nd International Conference on Energetics, Civil and Agricultural Engineering, Attendee, Toskent, Uzbekistan, 2021

10th Probiotics, Prebiotics and New Foods, Nutraceuticals and Botanicals for Nutrition & Human and Microbiota Health, Attendee, Rome, Italy, 2019

Agriculture & Food 6th International Conference, Working Group, Burgas, Bulgaria, 2018

I. International Agricultural Science Congress, Working Group, Van, Turkey, 2018

İç Anadolu Bölgesi 3. Tarım ve Gıda Kongresi (Uluslararası Katılımlı), Working Group, Sivas, Turkey, 2017

I. International Congress on Medicinal and Aromatic Plants, Working Group, Konya, Turkey, 2017

Türkiye 12. Gıda Kongresi, Working Group, Edirne, Turkey, 2016

IFT'16 Annual Event & Food Expo, Working Group, Illinois, United States Of America, 2016

5TH INTERNATIONAL VOCATIONAL SCHOOLS SYMPOSIUM, Working Group, Prizren, Kosova, 2016

First International Conference on Applied Chemistry, Working Group, Jiddah, Saudi Arabia, 2015

The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", Working Group, Sarajevo, Bosnia And Herzegovina, 2015

International Congress on Safety and Authenticity of Bee Products, Working Group, İstanbul, Turkey, 2015

İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Working Group, Nevşehir, Turkey, 2015

International Mesopotamia Agriculture Congress, Working Group, Diyarbakır, Turkey, 2014

TGDF Gıda Kongresi, Working Group, Antalya, Turkey, 2013

59th ICoMST International Congress of Meat Science and Technology, Working Group, İzmir, Turkey, 2013

Türkiye 11. Gıda Kongresi, Working Group, Hatay, Turkey, 2012

FoodMicro, Global Issues in Food Microbiology, Working Group, İstanbul, Turkey, 2012

3. Geleneksel Gıdalar Sempozyumu, Working Group, Konya, Turkey, 2012

The First Turkish Congress, Expo and Workshops on Honey and Honeybee Products, Working Group, Kayseri, Turkey, 2012

TUBITAK 4th International Congress on Food and Nutrition, Working Group, İstanbul, Turkey, 2011

IV. International Conference on Environmental, Industrial and Applied Microbiology, Working Group, Malaga, Spain, 2011

I. Et Ürünleri Sucuk Çalıştayı, Working Group, İzmir, Turkey, 2010

Türkiye 10. Gıda Kongresi, Working Group, Erzurum, Turkey, 2008

Invited Talks

II. International Biology Congress, Conference, Kyrgyzstan, May 2022