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Education Information

Post Doctorate, Danmarks Tekniske Universitet, Food Institutute, Food Institutute, Denmark 2014 - 2015

Doctorate, Istanbul Technical University, Kimya-Metalurji Fakültesi, Gıda Mühendisliği, Turkey 2008 - 2013

Doctorate, Universitaet Hohenheim, Food Science And Biotechnology Inst, Food Science And Biotechnology Inst, Germany 2011 - 2012

Doctorate, Rutgers, The State University of New Jersey, Dept. Of Food Science, Dept. Of Food Science, United States Of America 2010 - 2011

Postgraduate, Istanbul Technical University, Kimya-Metalurji Fakültesi, Gıda Mühendisliği, Turkey 2001 - 2005

Undergraduate, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Kimya Mühendisliği, Turkey 1997 - 2001

Foreign Languages

English, C1 Advanced

Dissertations

Doctorate, Design of Nanosized Food Delivery Systems for Antioxidants by Using Nanoemulsion, Nanosuspension and Layer by Layer Depositioning of Liposomes , İstanbul Teknik Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2013

Postgraduate, Gama Işınlarnın Kıyma ve Köfte Örneklerinin Kalitesi Üzerine Etkileri , İstanbul Teknik Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2005

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Additives, Food Technology, Engineering and Technology

Academic Titles / Tasks

Associate Professor, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2020 - Continues
Assistant Professor, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2018 - 2020
Researcher, Danmarks Tekniske Universitet (Technical University of Denmark), Food Inst., Food Inst, 2014 - 2015
Student, Universitaet Hohenheim, Food Science And Biotechnology Inst, Food Structure And Functionality, 2011 - 2012
Student, Rutgers, The State University of New Jersey, Dept. Of Food Science, Nanotechnology Lab., 2010 - 2011

Advising Theses

Karadağ A., Ellajik Asitle Yüklənmiş Kitosan Kaplı Aljinat Mikro-hidrojjellerinin Elektrospreyleme Tekniđi ile Üretimi, Karakterizasyonu ve in vitro Sindirim Modelinde Deđerlendirilmesi, Postgraduate, H.RUMEYSA(Student), 2022
Karadağ A., Yenilebilir Yapraklardan Elde Edilen Suda Çözünen Polisakkaritlerin Biyoaktif Özelliklerinin Belirlenmesi, Postgraduate, B.AKTAN(Student), 2022
Karadağ A., Safranın Biyopolimerlerle Kaplanmış Nanolipozomal Sistemlerle Enkapsülasyonu, Postgraduate, B.ATALI(Student), 2022
Karadağ A., The effects of inulin with different degree of polymerization on the encapsulation of lactobacillus fermentum by electrospinning, Postgraduate, D.Duman(Student), 2020
Karadağ A., Farklı Kurutma Yöntemlerinin Erik Meyvesinin Fizikokimyasal Özellikleri ve Biyoaktif Maddelerinin Sindirilebilirliđi Üzerine Etkisi, Postgraduate, E.YENER(Student), 2020
Karasu S., Karadağ A., Modern Kurutma Yöntemlerinin Prunus Laurocerasus Meyvesinin Kalite Özelliklerine Etkisinin Araştırılması, Doctorate, F.TÜRKMEN(Student), 2020
Karadağ A., The effect of different drying methods on bioactivity and bioaccessibility of oyster mushroom, Postgraduate, T.Merve(Student), 2019

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Liposomal black mulberry extract loaded-nanofibers: preparation, characterisation, and bioaccessibility of phenolics by simulated in vitro digestion combined with the Caco-2 cell model**
Kalintas Caglar N., SAROĐLU Ö., Karakas C. Y., Tasci C. O., Çatalkaya G., Yildirim R. M., Gultepe E. E., Gulec S., SAĐDIÇ O., Çapanođlu Güven E., et al.
International Journal of Food Science and Technology, vol.59, no.12, pp.9298-9309, 2024 (SCI-Expanded)
- II. **The Properties of Pectin Extracted from the Residues of Vinegar-Fermented Apple and Apple Pomace**
Muslu Can A., METİN YILDIRIM R., KARADAĐ A.
Fermentation, vol.10, no.11, 2024 (SCI-Expanded)
- III. **Application of purple basil leaf anthocyanins-loaded alginate-carrageenan emulgel beads in gelatin-based jelly candies**
Ozcan B. E., Karakas C. Y., KARADAĐ A.
International Journal of Biological Macromolecules, vol.277, 2024 (SCI-Expanded)
- IV. **Effect of drying methods on free and bound phenolic compounds, antioxidant capacities, and bioaccessibility of Cornelian cherry**
BAYRAM H. M., Ozkan K., ÖZTÜRKCAN S. A., SAĐDIÇ O., Gunes E., KARADAĐ A.
European Food Research and Technology, vol.250, no.9, pp.2461-2478, 2024 (SCI-Expanded)
- V. **Innovative utilization of olive mill wastewater phenolics extracted by lecithin: spray-dried powders in cake formulations**
KARADAĐ A., Cakmakoglu S. K., BEKİROĐLU H., KARASU S., Ozer H., SAĐDIÇ O., Yildirim R. M.
Journal of Food Measurement and Characterization, vol.18, no.9, pp.7979-7993, 2024 (SCI-Expanded)
- VI. **Emulsion-based edible chitosan film containing propolis extract to extend the shelf life of**

strawberries

Akkuzu N., Karakas C. Y., Devocioğlu D., Karbancıoğlu Güler H. F., SAĞDIÇ O., KARADAĞ A.

International Journal of Biological Macromolecules, vol.273, 2024 (SCI-Expanded)

- VII. **Development of microencapsulated grape juice powders using black 'Isabel' grape peel pectin and application in jelly formulation with enhanced in vitro bioaccessibility of anthocyanins.**
Karadag A., Ozkan K., Sagdic O.
Journal of food science, vol.89, no.4, pp.2067-2083, 2024 (SCI-Expanded)
- VIII. **The evaluation of L-arginine solution as a solvent for propolis extraction: The phenolic profile, antioxidant, antibacterial activity, and in vitro bioaccessibility**
Mergen Duymaz G., Duz G., Ozkan K., KARADAĞ A., Yilmaz O., Karakus A., Cengiz O., Akyildiz I. E., Basdogan G., Damarlı E., et al.
Food Science and Nutrition, vol.12, no.4, pp.2724-2735, 2024 (SCI-Expanded)
- IX. **Co-axial electrospinning of liposomal propolis loaded gelatin-zein fibers as a potential wound healing material**
Karakas C. Y., ÜSTÜNDAĞ C. B., ŞAHİN A., KARADAĞ A.
Journal of Applied Polymer Science, vol.140, no.46, 2023 (SCI-Expanded)
- X. **Encapsulation of purple basil leaf extract by electrospaying in double emulsion (W/O/W) filled alginate-carrageenan beads to improve the bioaccessibility of anthocyanins**
Ozcan B. E., Saroglu Ö., Karakas C. Y., Karadag A.
International Journal of Biological Macromolecules, vol.250, 2023 (SCI-Expanded)
- XI. **The formulation and microstructural, rheological, and textural characterization of salep-xanthan gum-based liposomal gels**
Saroglu Ö., Karadağ A., Cakmak Z. H., Karasu S.
POLYMER BULLETIN, vol.80, no.9, pp.9941-9962, 2023 (SCI-Expanded)
- XII. **Encapsulation of Lactobacillus plantarum ELB90 by electrospaying in a double emulsion (W1/O/W2) loaded alginate beads to improve the gastrointestinal survival and thermal stability**
Karakas C. Y., Yildirim R. M., Karadag A.
Journal of the Science of Food and Agriculture, vol.103, no.7, pp.3427-3436, 2023 (SCI-Expanded)
- XIII. **Microencapsulation of olive mill wastewater in Saccharomyces cerevisiae cells by spray drying and in vitro bioaccessibility of phenolic compounds**
Saroglu Ö., Tav B., Yildirim R. M., Karadağ A.
Food and Function, vol.14, no.8, pp.3746-3759, 2023 (SCI-Expanded)
- XIV. **The effects of different drying methods on the sugar, organic acid, volatile composition, and textural properties of black 'Isabel' grape**
Ozkan K., KARADAĞ A., SAĞDIÇ O., Ozcan F. S., Ozer H.
Journal of Food Measurement and Characterization, vol.17, no.2, pp.1852-1861, 2023 (SCI-Expanded)
- XV. **A mechanistic updated overview on lycopene as potential anticancer agent.**
Ozkan G., Günel-Köroğlu D., Karadag A., Capanoglu E., Cardoso S. M., Al-Omari B., Calina D., Sharifi-Rad J., Cho W. C.
Biomedicine & pharmacotherapy = Biomedecine & pharmacotherapie, vol.161, pp.114428, 2023 (SCI-Expanded)
- XVI. **Evaluation of the Antioxidant Capacity, Antimicrobial Effect, and In Vitro Digestion Process of Bioactive Compounds of Cherry Laurel Leaves Extracts**
Özkan K., KARADAĞ A., SAĞDIÇ O.
Tarim Bilimleri Dergisi, vol.29, no.1, pp.352-361, 2023 (SCI-Expanded)
- XVII. **The Effects of Different Drying Methods on the In Vitro Bioaccessibility of Phenolics, Antioxidant Capacity, and Morphology of European Plums (Prunus domestica L.)**
Yener E., SAROĞLU Ö., SAĞDIÇ O., KARADAĞ A.
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- XVIII. **Characterization of nanoliposomes loaded with saffron extract: in vitro digestion and release of crocin**
SAROĞLU Ö., Atali B., Yildirim R. M., KARADAĞ A.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.16, no.6, pp.4402-4415, 2022 (SCI-Expanded)

- XIX. **Production of Freeze-Dried Flaxseed Oil Powders by Using Rocket Seed Gum as an Alternative Novel Encapsulation Agent to Improve Oxidative Stability** Penghasilan Serbuk Minyak Biji Rami Kering Beku menggunakan Gam Biji Raket sebagai Agen Alternatif Enkapsulasi Novel untuk Meningkatkan Kestabilan Oksidatif
Avci E., KARADAĞ A., KARASU S.
Sains Malaysiana, vol.51, no.11, pp.3647-3662, 2022 (SCI-Expanded)
- XX. **Enrichment of lecithin with phenolics from olive mill wastewater by cloud point extraction and its application in vegan salad dressing**
KARADAĞ A., KAYACAN ÇAKMAKOĞLU S., Yildirim R. M., KARASU S., Avci E., Ozer H., SAĞDIÇ O.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.7, 2022 (SCI-Expanded)
- XXI. **The effects of different drying methods on the in vitro bioaccessibility of phenolics, antioxidant capacity, minerals and morphology of black 'Isabel' grape**
Ozkan K., KARADAĞ A., SAĞDIÇ O.
LWT, vol.158, 2022 (SCI-Expanded)
- XXII. **The effects of drying and fermentation on the bioaccessibility of phenolics and antioxidant capacity of Thymus vulgaris leaves**
Ozkan K., Karadag A., Sagdic O.
Acta Alimentaria, vol.1, no.1, pp.1-5, 2022 (SCI-Expanded)
- XXIII. **Electrosprayed 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)
- XXIV. **Formulation optimization of low-fat emulsion stabilized by rocket seed (Eruca Sativa Mill) gum as novel natural fat replacer: Effect on steady, dynamic and thixotropic behavior**
Akgül C., AKÇIÇEK A., KARADAĞ A., KARASU S.
Acta Scientiarum - Technology, vol.44, 2022 (SCI-Expanded)
- XXV. **The effects of different protease treatments on the techno-functional, structural, and bioactive properties of bovine casein**
BEKİROĞLU H., BOZKURT F., KARADAĞ A., Ahhmed A. M., SAĞDIÇ O.
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, vol.52, no.10, pp.1097-1108, 2022 (SCI-Expanded)
- XXVI. **Effect of different drying methods on the bioactive, microstructural, and in-vitro bioaccessibility of bioactive compounds of the pomegranate arils**
Ozay-Arancioglu I., BEKİROĞLU H., KARADAĞ A., SAROĞLU Ö., Tekin-çakmak Z. H., KARASU S.
Food Science and Technology (Brazil), vol.42, 2022 (SCI-Expanded)
- XXVII. **Inulin added electrospun composite nanofibres by electrospinning for the encapsulation of probiotics: characterisation and assessment of viability during storage and simulated gastrointestinal digestion**
Duman D., KARADAĞ A.
International Journal of Food Science and Technology, vol.56, no.2, pp.927-935, 2021 (SCI-Expanded)
- XXVIII. **Formulation optimization of Low-Fat Emulsion Stabilized by Rocket Seed (Eruca Sativa Mill) Gum as Novel Natural Fat Replacer: Effect on Steady, Dynamic and Thitsotropic Behavior**
Akgül C., Akçiçek A., Karadağ A., Karasu S.
Acta Scientiarum-Technology, vol.2021, pp.1-9, 2021 (SCI-Expanded)
- XXIX. **Determination of the in vitro bioaccessibility of phenolic compounds and antioxidant capacity of Juniper berry (Juniperus drupacea Labill.) pekmez**
Ozkan K., KARADAĞ A., SAĞDIÇ O.
TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.45, no.3, pp.290-300, 2021 (SCI-Expanded)
- XXX. **Effects of Different Drying Methods and Temperature on the Drying Behavior and Quality Attributes of Cherry Laurel Fruit**
Turkmen F., KARASU S., KARADAĞ A.
PROCESSES, vol.8, no.7, 2020 (SCI-Expanded)

- XXXI. **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)
- XXXII. **The effects of vacuum and freeze-drying on the physicochemical properties and in vitro digestibility of phenolics in oyster mushroom (*Pleurotus ostreatus*)**
Ucar T. M., Karadağ A.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.13, pp.2298-2309, 2019 (SCI-Expanded)
- XXXIII. **Optimisation of green tea polysaccharides by ultrasound-assisted extraction and their in vitro antidiabetic activities**
KARADAĞ A., Pelvan E., Dogan K., Celik N., Ozturk D., Akalın K., Alasalvar C.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.11, no.5, pp.479-490, 2019 (SCI-Expanded)
- XXXIV. **Phenolic profiles and antioxidant activity of Turkish Tombul hazelnut samples (natural, roasted, and roasted hazelnut skin)**
PELVAN E., OLGUN E. O., Karadag A., ALASALVAR C.
FOOD CHEMISTRY, vol.244, pp.102-108, 2018 (SCI-Expanded)
- XXXV. **Cardio-protective effects of phytosterol-enriched functional black tea in mild hypercholesterolemia subjects**
ÖREM A., ALASALVAR C., Kural B. V., Yaman S., ÖREM C., Karadag A., PELVAN E., Zawistowski J.
JOURNAL OF FUNCTIONAL FOODS, vol.31, pp.311-319, 2017 (SCI-Expanded)
- XXXVI. **Oxidative stability and microstructure of 5% fish-oil-enriched granola bars added natural antioxidants derived from brown alga *Fucus vesiculosus***
Karadag A., Hermund D. B., Jensen L. H. S., ANDERSEN U., JONSDOTTIR R., KRISTINSSON H. G., ALASALVAR C., Jacobsen C.
EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, vol.119, no.4, 2017 (SCI-Expanded)
- XXXVII. **Oxidative Stability of Granola Bars Enriched with Multilayered Fish Oil Emulsion in the Presence of Novel Brown Seaweed Based Antioxidants**
Hermund D. B., Karadag A., ANDERSEN U., JONSDOTTIR R., KRISTINSSON H. G., ALASALVAR C., Jacobsen C.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.64, no.44, pp.8359-8368, 2016 (SCI-Expanded)
- XXXVIII. **Fortification of dark chocolate with spray dried black mulberry (*Morus nigra*) waste extract encapsulated in chitosan-coated liposomes and bioaccessibility studies**
Gultekin-Ozguven M., Karadag A., Duman S., Özkal B., Özçelik B.
FOOD CHEMISTRY, vol.201, pp.205-212, 2016 (SCI-Expanded)
- XXXIX. **Effect of Microwave Technology on Some Quality Parameters and Sensory Attributes of Black Tea**
Karadag A., Avci N., Kasapoğlu K. N., Özçelik B.
CZECH JOURNAL OF FOOD SCIENCES, vol.34, no.5, pp.397-405, 2016 (SCI-Expanded)
- XL. **Development of a novel synbiotic dark chocolate enriched with *Bacillus indicus* HU36, maltodextrin and lemon fiber: Optimization by response surface methodology**
Erdem O., Gultekin-Ozguven M., Berktaş I., Ersan S., Tuna H. E., Karadag A., Özçelik B., Güneş G., CUTTING S. M.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.56, no.1, pp.187-193, 2014 (SCI-Expanded)
- XLI. **Quercetin Nanosuspensions Produced by High-Pressure Homogenization**
Karadag A., Özçelik B., Huang Q.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.62, pp.1852-1859, 2014 (SCI-Expanded)
- XLII. **Optimization of Preparation Conditions for Quercetin Nanoemulsions Using Response Surface Methodology**
Karadag A., YANG X., Özçelik B., HUANG Q.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.61, no.9, pp.2130-2139, 2013 (SCI-Expanded)
- XLIII. **Presence of Electrostatically Adsorbed Polysaccharides Improves Spray Drying of Liposomes**
Karadag A., Özçelik B., SRAMEK M., GIBIS M., KOHLUS R., WEISS J.
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- XLIV. **Influence of Extraction Time and Different Sage Varieties on Sensory Characteristics of a Novel**

Functional Beverage by RSM

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XLV. Review of Methods to Determine Antioxidant Capacities

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XLVI. The effects of gamma irradiation on the quality of ready-to-cook meatballs

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TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.32, no.4, pp.269-274, 2008 (SCI-Expanded)

Articles Published in Other Journals

- I. **Propolis-loaded liposomes: characterization and evaluation of the in vitro bioaccessibility of phenolic compounds**
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- II. **Available technologies on improving the stability of polyphenols in food processing**
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Food Frontiers, vol.2, 2021 (Peer-Reviewed Journal)
- III. **Farklı Partikül Boyutlarındaki Enginar Lifi İlavesinin Köfte Kalitesi Üzerine Etkisi**
Atasoy H., Özkan K., Karadağ A., Sağdıç O.
Avrupa Bilim ve Teknoloji Dergisi, vol.16, pp.275-282, 2019 (Peer-Reviewed Journal)
- IV. **Türkiye'deki Bazı Tıbbi ve Aromatik Bitkilerin Antioksidan Potansiyelleri ve Fenolik Kompozisyonları**
Karadağ A.
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- V. **Gıda muhafazasında yeni yöntemlerin kullanılması**
KARADAĞ A., Yolci Ömeroglu P., Saner S.
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- VI. **Gama ışınlarının gıdaların besin değeri üzerindeki etkileri**
KARADAĞ A., Güneş G.
Dünya Gıda, vol.9, pp.55-60, 2005 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Multiple-effect evaporators in the food industry**
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- II. **Chapter 5 -Encapsulation of saffron bioactive compounds**
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in: Saffron, Charis M. Galanakis, Editor, Academic Press , California, pp.183-220, 2021
- III. **Extraction of bioactive compounds from saffron species**
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- IV. **Chapter 32. Melon Juice**
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- V. **Bölüm 12: Yağlarda Biyoteknolojik Uygulamalar ve Yapılandırılmış Yağlar.**
KARADAĞ A., Özçelik B.
in: Gıda Biyoteknolojisi, Aran, Necla, Editor, Nobel Yayın Dağıtım, İstanbul, pp.343-370, 2010

Refereed Congress / Symposium Publications in Proceedings

- I. **Encapsulation of Anthocyanins of Purple Basil Leaf**
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- II. **Safranın Biyopolimerlerle Kaplanmış Nanolipozomal Sistemlerle Enkapsülasyonu**
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- III. **Farklı Kurutma Yöntemlerinin Nar Tanelerinin Kuruma Kinetiği, Biyoaktif Bileşikleri, Mikroyapısı ve Fenolik İn-Vitro Biyoerişilebilirliği Üzerine Etkisi**
ÖZAY ARANCIOĞLU İ., KARASU S., KARADAĞ A., SAROĞLU Ö., TEKİN ÇAKMAK Z. H., BEKİROĞLU H.
4. Uluslararası Beslenme Obezite ve Toplum Sağlığı Kongresi, İstanbul, Turkey, 24 December 2020, vol.4, pp.557-558
- IV. **KETEN TOHUMU YAĞININ NOVEL BİR KAPLAMA AJANI OLARAK ROKA TOHUMU GAMI İLE ENKAPSÜLASYONU**
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2. ULUSLARARASIGIDA, TARIMVEVETERİNERBİLİMLERİKONGRESİ, Konya, Turkey, 29 February - 01 March 2020, pp.60-71
- V. **The Characterization and Rheological Properties of Pectin Extracted from Turkish Quince**
KARADAĞ A.
3rd International Conference on Advanced on Engineering Technologies, 19 - 21 September 2019
- VI. **The effects of surfactants on the oxidation of sunflower oil in emulsions**
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- VII. **Production of quercetin sub-micrometer suspensions by the combination of high-pressure homogenization and spray drying**
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- VIII. **Spray drying of liposome structures and encapsulation of black mulberry extract**
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- IX. **Spray drying of coated liposomes**
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- X. **Effects of microwave process on Turkish black tea quality**
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Supported Projects

ATAYILMAZ Ş. Ö., DEMİR H., KARADAĞ A., ARPACI E., GEMİCİ Z., SEVİNDİR M. K., SAROĞLU Ö., METİN YILDIRIM R.,
Project Supported by Higher Education Institutions, Isı Pompalı Mikrodalga Destekli Gıda Kurutma Sisteminin Deneysel ve Sayısal İncelenmesi, 2022 - Continues
METİN YILDIRIM R., KARADAĞ A., Project Supported by Higher Education Institutions, Fermente Kahve İçeceği

Üretilmesi ve Biyoaktif Bileşenlerin Değişiminin İncelenmesi, 2022 - 2024

Karadağ A., Yildirim R. M., Karasu S., TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, Farklı Sürfaktanların Zeytin Karasuyundan Elde Edilen Fenolik Maddelerce Zenginleştirilmesi ve Gıda Ürünlerinde Kullanılması, 2021 - 2024

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Non Academic Experience

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