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Education Information

Post Doctorate, Danmarks Tekniske Universitet, Food Institute, 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, Gıda Işıklarının 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

Supervised Theses

Karadağ A., Ellajik Asitle Yüklənmiş Kitosan Kaplı Aljinat Mikro-hidrojjellerinin Elektrospreyleme Tekniğı ile Üretimi, Karakterizasyonu ve in vitro Sindirim Modelinde Değerlendirilmesi, Postgraduate, H.RUMEYSA(Student), 2022
Karadağ A., Yenilebilir Yapraklardan Elde Edilen Suda Çözünen Polisakkaritlerin Biyoaktif Özelliklerinin Belirlenmesi, Postgraduate, B.AKTAN(Student), 2022
Karadağ A., Safranin 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 Sindirilebilirliğı 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 propolis loaded xanthan gum-salep hydrogels: Preparation, characterization, and in vitro bioaccessibility of phenolics**
SAROĞLU Ö., KARAKAŞ C. Y., Yildirim R. M., Erdem O., KARASU S., SAĞDIÇ O., KARADAĞ A.
International Journal of Biological Macromolecules, vol.300, 2025 (SCI-Expanded)
- II. **Pasta with grape leaves and hops extract: Effect on quality properties, predicted glycemic index and in vitro bio-accessibility of phenolics**
Bekiroğlu H., ÖZÜLKÜ G., Erol K. F., KARADAĞ A., SAĞDIÇ O.
Food Bioscience, vol.64, 2025 (SCI-Expanded)
- III. **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., SAROĞLU Ö., Karakas C. Y., Tasci C. O., Çatalkaya G., Yildirim R. M., Gultepe E. E., Gulec S., SAĞDIÇ O., Çapanoğlu Güven E., et al.
International Journal of Food Science and Technology, vol.59, no.12, pp.9298-9309, 2024 (SCI-Expanded)
- IV. **The Properties of Pectin Extracted from the Residues of Vinegar-Fermented Apple and Apple Pomace**
Muslu Can A., METİN YILDIRIM R., KARADAĞ A.
Fermentation, vol.10, no.11, 2024 (SCI-Expanded)
- V. **Application of purple basil leaf anthocyanins-loaded alginate-carrageenan emulgel beads in gelatin-based jelly candies**
Ozcan B. E., Karakas C. Y., KARADAĞ A.
International Journal of Biological Macromolecules, vol.277, 2024 (SCI-Expanded)
- VI. **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., SAĞDIÇ O., Gunes E., KARADAĞ A.

European Food Research and Technology, vol.250, no.9, pp.2461-2478, 2024 (SCI-Expanded)

- VII. **Innovative utilization of olive mill wastewater phenolics extracted by lecithin: spray-dried powders in cake formulations**
KARADAĞ A., Cakmakoglu S. K., BEKİROĞLU H., KARASU S., Ozer H., SAĞDIÇ O., Yildirim R. M.
Journal of Food Measurement and Characterization, vol.18, no.9, pp.7979-7993, 2024 (SCI-Expanded)
- VIII. **Emulsion-based edible chitosan film containing propolis extract to extend the shelf life of strawberries**
Akkuzu N., Karakas C. Y., Devecioğlu D., Karbancıoğlu Güler H. F., SAĞDIÇ O., KARADAĞ A.
International Journal of Biological Macromolecules, vol.273, 2024 (SCI-Expanded)
- IX. **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)
- X. **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)
- XI. **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)
- XII. **Encapsulation of purple basil leaf extract by electrospraying 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)
- XIII. **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)
- XIV. **Encapsulation of Lactobacillus plantarum ELB90 by electrospraying 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)
- XV. **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)
- XVI. **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)
- XVII. **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)
- XVIII. **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.
Tarım Bilimleri Dergisi, vol.29, no.1, pp.352-361, 2023 (SCI-Expanded)

- XIX. **The Effects of Different Drying Methods on the In Vitro Bioaccessibility of Phenolics, Antioxidant Capacity, and Morphology of European Plums (Prunes domestica L.)**
Yener E., SAROĞLU Ö., SAĞDIÇ O., KARADAĞ A.
ACS Omega, 2023 (SCI-Expanded)
- XX. **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)
- XXI. **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)
- XXII. **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)
- XXIII. **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)
- XXIV. **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)
- XXV. **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)
- XXVI. **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**
Akgul C., AKÇİÇEK A., KARADAĞ A., KARASU S.
Acta Scientiarum - Technology, vol.44, 2022 (SCI-Expanded)
- XXVII. **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)
- XXVIII. **Effect of different drying methods on the bioactive, microstructural, and in-vitro bioaccessibility of bioactive compounds of the pomegranate arils**
Ozay-Arancioğlu I., BEKİROĞLU H., KARADAĞ A., SAROĞLU Ö., Tekin-çakmak Z. H., KARASU S.
Food Science and Technology (Brazil), vol.42, 2022 (SCI-Expanded)
- XXIX. **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)
- XXX. **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)

- XXXI. **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)
- XXXII. **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)
- 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. **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)
- XXXV. **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., Akalin K., Alasalvar C.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.11, no.5, pp.479-490, 2019 (SCI-Expanded)
- XXXVI. **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)
- XXXVII. **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)
- XXXVIII. **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)
- XXXIX. **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)
- XL. **Fortification of dark chocolate with spray dried black mulberry (*Morus nigra*) waste extract encapsulated in chitosan-coated liposomes and bioaccessability studies**
Gultekin-Ozguven M., Karadag A., Duman S., Özkal B., Özçelik B.
FOOD CHEMISTRY, vol.201, pp.205-212, 2016 (SCI-Expanded)
- XLI. **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)
- XLII. **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)
- XLIII. **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)

- XLIV. **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)
- XLV. **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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- XLVI. **Influence of Extraction Time and Different Sage Varieties on Sensory Characteristics of a Novel Functional Beverage by RSM**
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- XLVII. **Review of Methods to Determine Antioxidant Capacities**
Karadag A., Özçelik B., SANER S.
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- XLVIII. **The effects of gamma irradiation on the quality of ready-to-cook meatballs**
Karadag A., Gunes G.
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**
Karadağ A., Saroğlu Ö.
ADMET and DMPK, vol.12, no.1, pp.209-224, 2024 (ESCI)
- II. **Available technologies on improving the stability of polyphenols in food processing**
Cao H., SAROĞLU Ö., KARADAĞ A., Diaconeasa Z., Zoccatelli G., Conte-Junior C. A., Gonzalez-Aguilar G. A., Ou J., Bai W., Zamarioli C. M., et al.
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.
Avrupa Bilim ve Teknoloji Dergisi, vol.16, pp.631-637, 2019 (Peer-Reviewed Journal)
- V. **Gıda muhafazasında yeni yöntemlerin kullanılması**
KARADAĞ A., Yolci Ömeroglu P., Saner S.
Gıda Güvenliği Dergisi, vol.1, no.1, pp.50-54, 2008 (Peer-Reviewed Journal)
- VI. **Gama ışınlarının gıdaların besin değeri üzerindeki etkileri**
KARADAĞ A., Güneş G.
Dünya Gıda, vol.9, pp.55-60, 2005 (Peer-Reviewed Journal)

Books

- I. **Multiple-effect evaporators in the food industry**
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in: Evaporation technology in food processing, Jafari Seid Mahdi, ÇAPANOĞLU GÜVEN ESRA, CAN KARAÇA ASLI, Editor, woodhead publishing, pp.57-78, 2024
- II. **Chapter 5 -Encapsulation of saffron bioactive compounds**
Saroğlu Ö., Bekiroğlu H., Karadağ A.

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IV. Chapter 32. Melon Juice

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V. Bölüm 12: Yağlarda Biyoteknolojik Uygulamalar ve Yapılandırılmış Yağlar.

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Papers Published in Refereed Scientific Meetings

I. Investigating the Rheological, Microstructural, and Textural Properties of Liposomal Gels Derived from Salep and Xanthan Gum

Saroğlu Ö., Karadağ A., Tekin Çakmak Z. H., Karasu S.

International Food Innovation and Sustainability Congress, İstanbul, Turkey, 16 - 18 May 2024, pp.118-119

II. Encapsulation of Anthocyanins of Purple Basil Leaf

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III. Encapsulation of probiotic bacteria by electrospraying in a double emulsion (W1/O/W2) loaded alginate beads to improve the gastrointestinal survival and thermal stability

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IV. Encapsulation of Anthocyanins of Purple Basil Leaf

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V. Safranin Biyopolimerlerle Kaplanmış Nanolipozomal Sistemlerle Enkapsülasyonu

Atalı B., Saroğlu Ö., Karadağ A.

İZÜ Fen ve Mühendislik Bilimleri Lisansüstü Öğrenci Kongresi , İstanbul, Turkey, 5 - 06 June 2021, pp.16

VI. 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

VII. FARKLI KURUTMA YÖNTEMLERİNİN NAR TANELERİNİN KURUMA KİNETİĞİ, BİYOAKTİF BİLEŞİKLERİ, MİKROYAPISI VE FENOLİK İN-VİTRO BİYOERİŞİLEBİLİRLİĞİ ÜZERİNE ETKİSİ

Özay Arancioğlu İ., Karasu S., Karadağ A., Saroğlu Ö., Tekin Çakmak Z. H., Bekiroğlu H.

4 TH INTERNATIONAL CONGRESS ON NUTRITION, OBESITY AND COMMUNITY HEALTH, İstanbul, Turkey, 24 - 25 December 2020, pp.557-558

VIII. KETEN TOHUMU YAĞININ NOVEL BİR KAPLAMA AJANI OLARAK ROKA TOHUMU GAMI İLE ENKAPSÜLASYONU

Karasu S., Karadağ A., Avcı E.

2. ULUSLARARASI GIDA, TARIM VE VETERİNER BİLİMLERİ KONGRESİ, Konya, Turkey, 29 February - 01 March 2020, pp.60-71

IX. The Characterization and Rheological Properties of Pectin Extracted from Turkish Quince

KARADAĞ A.

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X. The effects of surfactants on the oxidation of sunflower oil in emulsions

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- XI. **Production of quercetin sub-micrometer suspensions by the combination of high-pressure homogenization and spray drying**
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