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Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: FRB-9772-2022

Yoksis Researcher ID: 271485

Education Information

Doctorate, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey 2020 - Continues

Postgraduate, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey 2017 - 2020

Undergraduate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 2010 - 2015

Research Areas

Engineering and Technology

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Response surface optimization of protein extraction from cold-pressed terebinth (*Pistacia terebinthus* L.) oil byproducts: Physicochemical and functional characteristics**
ÖZGÖLET M., Cakmak Z. H., BOZKURT F., SAĞDIÇ O., KARASU S.
Journal of Food Science, vol.89, no.11, pp.7380-7396, 2024 (SCI-Expanded)
- II. **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)
- III. **Enhancing Gluten-Free Muffins with Milk Thistle Seed Proteins: Evaluation of Physicochemical, Rheological, Textural, and Sensory Characteristics**
Ozgolet M., Kasapoglu M. Z., Avcı E., Karasu S.
Foods, vol.13, no.16, 2024 (SCI-Expanded)
- IV. **Harnessing the Role of Three Lactic Acid Bacteria (LAB) Strains for Type II Sourdough Production and Influence of Sourdoughs on Bread Quality and Maillard Reaction Products**
Sahin M., Ozgolet M., Cankurt H., Dertli E.
Foods, vol.13, no.12, 2024 (SCI-Expanded)
- V. **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)

- VI. **High-beta-glucan and low-glycemic index functional bulgur produced from high-beta-glucan barley**
Hazal Tekin-Çakmak Z. H., Ozer C., Ozkan K., Yildirim H., Sestili F., Jilal A., Sağdıç O., Ozgolet M., Koksel H.
Journal of Functional Foods, vol.112, 2024 (SCI-Expanded)
- VII. **Capsaicin Rich Low-Fat Salad Dressing: Improvement of Rheological and Sensory Properties and Emulsion and Oxidative Stability**
Avcı E., TEKİN ÇAKMAK Z. H., ÖZGÖLET M., KARASU S., Kasapoglu M. Z., Ramadan M. F., SAĞDIÇ O.
Foods, vol.12, no.7, 2023 (SCI-Expanded)
- VIII. **Cold-Pressed Okra Seed Oil Byproduct as an Ingredient for Muffins to Decrease Glycemic Index, Maillard Reaction, and Oxidation**
AKÇIÇEK A., ÖZGÖLET M., TEKİN ÇAKMAK Z. H., KARASU S., Duran E., SAĞDIÇ O.
ACS Omega, 2023 (SCI-Expanded)
- IX. **BIOACCESSIBILITY OF α -DICARBONYL COMPOUNDS IN BREADS AND OTHER BAKERY PRODUCTS USING AN IN VITRO STIMULATED GASTROINTESTINAL DIGESTIVE SYSTEMS**
Yaman M., Ede-Cintesun E., ÖZGÖLET M., Serdar E., Mizrak O., Yildirim-Servi E.
Latin American Applied Research, vol.53, no.2, pp.111-117, 2023 (SCI-Expanded)
- X. **The effect of five different sourdough on the formation of glyoxal and methylglyoxal in bread and influence of in vitro digestion**
ÖZGÖLET M., Yaman M., DURAK M. Z., KARASU S.
FOOD CHEMISTRY, vol.371, 2022 (SCI-Expanded)

Articles Published in Other Journals

- I. **Characterization of functional effects of different LAB isolated from sourdoughs in Turkey**
Alkay Z., Sagir E. M., ÖZGÖLET M., DURAK M. Z.
Nova Biotechnologica et Chimica, vol.21, no.2, 2022 (Scopus)

Refereed Congress / Symposium Publications in Proceedings

- I. **Enhancing Gluten-Free Muffins with Milk Thistle Seed Proteins: Evaluation of Physicochemical, Rheological, Textural, and Sensory Characteristics**
Özgölet M., Karasu S.
International Food Innovation and Sustainability Congress, İstanbul, Turkey, 16 May - 18 June 2024, pp.134
- II. **Effects of Rhodiola Rosea and Withania Somnifera Powders on Textural and Functional Properties of Chewing Gum**
Özgölet M., Ermiş E., Palabıyık İ., Vahapoğlu B., Kömürkuru M.
International Food Innovation and Sustainability Congress, İstanbul, Turkey, 16 - 18 May 2024, pp.89
- III. **Determination of Enzymatic and Antimicrobial Activities of Lactic Acid Bacteria And Yeasts Isolated From Boza**
Usal M., Özgölet M., Arıcı M., Törnük F.
ICSAS 2nd INTERNATIONAL CONFERENCE ON APPLIED SCIENCES, Erzurum, Turkey, 19 - 21 April 2024, pp.15-16
- IV. **Extraction and characterization of milk thistle seed protein: An optimization study**
Özgölet M., Bozkurt F., Tekin Çakmak Z. H., Sağdıç O., Karasu S.
International Congress on Oil and Protein Crops, Antalya, Turkey, 2 - 04 November 2023, pp.120
- V. **The improvement of rheological properties, emulsion and oxidative stability of low-fat salad dressing by cold pressed hot pepper seed oil by-product**
Avcı E., Özgölet M., Karasu S., Tekin Çakmak Z. H.
International Conference on Raw Materials to Processed Foods, İstanbul, Turkey, 3 - 04 June 2021, pp.302
- VI. **The Effects of Utilization of Chia, Pumpkin Seed and Flaxseed Flour Mixture Substituted with Gums on Bread Quality Parameters**

Köse A., Özgölet M., Durak M. Z.

3rd INTERNATIONAL CONFERENCE on FOOD, AGRICULTURE and VETERINARY, İzmir, Turkey, 19 - 20 June 2021, pp.160

VII. **Ekşi Hamur Kullanılarak Üretilen ekmeklerin glikozillenmiş ara ürünler üzerine etkisi**

Özgölet M., Yaman M., Durak M. Z.

2. Uluslararası Gıda, Tarım, Veteriner Bilimleri Kongresi , Konya, Turkey, 29 February - 01 March 2020, pp.12-13

Metrics

Publication: 19

Citation (WoS): 19

Citation (Scopus): 26

H-Index (WoS): 4

H-Index (Scopus): 4

Non Academic Experience

GİMDES (Gıda ve İhtiyaç Maddeleri Denetleme ve Sertifikalama Araştırmaları Derneği)