

Prof. Osman SAĞDIÇ

Personal Information

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Publons / Web Of Science ResearcherID: AAX-3679-2020

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Research Areas

Food Engineering, Food Science, Food Chemistry, Food Microbiology, Food Technology, Food Biotechnology, Sugars, Syrups, Starches and Candy, Cocoa and Chocolate Products, Engineering and Technology

Academic Titles / Tasks

Professor, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Gıda Mühendisliği, 2013 - Continues

Academic and Administrative Experience

Head of Department, Yildiz Technical University, FACULTY OF CHEMICAL AND METALLURGICAL ENGINEERING, Department of Food Engineering, 2018 - Continues

University Executive Board Member, Yildiz Technical University, 2016 - Continues

Member of the Senate, Yildiz Technical University, 2016 - Continues

Dean, Yildiz Technical University, FACULTY OF CHEMICAL AND METALLURGICAL ENGINEERING, 2016 - Continues

Yıldız Teknik Üniversitesi, Kimya Metalurji Fakültesi, 2015 - Continues

Head of Department, Yildiz Technical University, FACULTY OF CHEMICAL AND METALLURGICAL ENGINEERING, Department of Food Engineering, 2015 - 2017

Deputy Head of Department, Yildiz Technical University, FACULTY OF CHEMICAL AND METALLURGICAL ENGINEERING, Department of Food Engineering, 2012 - 2014

Erciyes Üniversitesi, Nanoteknoloji Merkezi, 2011 - 2012

Erciyes Üniversitesi, Department of Marine Engineering Operations, 2010 - 2012

Erciyes Üniversitesi, Safiye Çıkrıkçıoğlu Meslek Yüksek Okulu, Gıda Teknolojileri, 2010 - 2012

Erciyes Üniversitesi, Biyoteknoloji Merkezi, 2009 - 2012

Erciyes Üniversitesi, Mühendislik Fakültesi, 2009 - 2012

Advising Theses

Sağdıç O., Safrandan gıda boyası üretimi ve mikroenkapsülasyonu, Doctorate, Y.BAYRAM(Student), 2019

Sağdıç O., Sirke üretim prosesinin bazı yabancı meyvelerin biyoaktif özelliklerine etkisi, Postgraduate, E.SEVDE(Student), 2018

Sağdıç O., Çam balının fonksiyonel ve biyoaktif özelliklerinin ülkemizde üretilen diğer önemli ballarla karşılaştırılması, Postgraduate, U.ALPAT(Student), 2018

Sağdıç O., Farklı partikül boyutlarındaki enginar lifinin özelliklerinin ve model gıdadaki etkilerinin belirlenmesi, Postgraduate, H.ATASOY(Student), 2018

Sağdıç O., Türkiye'de ticari olarak üretilen bazı uçucu yağlar ve tohum yağlarının depolama süresince oksidatif stabilitelerinin belirlenmesi, Doctorate, T.DEDEBAŞ(Student), 2018

Sağdıç O., ARICI M., Helal gıda kapsamında yumuşak şekerlemelerde jelatin kökeninin tespitinde spektroskopik ve kromatografik yöntemlerin geliştirilmesi ve metod validasyonu, Doctorate, N.ÇEBİ(Student), 2018

Sağdıç O., Reyhan yaprağından farklı yöntemler ile fenolik bileşik ekstraksiyon optimizasyonu, Postgraduate, B.EBRU(Student), 2018

SAĞDIÇ O., Ekşi hamurdan fitaz aktivitesi yüksek, maya ve laktik asit bakterilerinin izolasyonu ve bu izolatların tam buğday ekmeği üretiminde starter kültür olarak kullanılması, Doctorate, K.KARAMAN(Student), 2017

SAĞDIÇ O., Melastan dekstran üreten leuconostokların izolasyonu, dekstran üretimi ve özellikleri, Postgraduate, T.ÖZKAYA(Student), 2017

SAĞDIÇ O., Farklı Monofloral Arı Polenlerinin Gama Işınlama Ve Uv-C Uygulaması ile Dekontaminasyonu, Postgraduate, S.KAYACAN(Student), 2017

Sağdıç O., Deve sütünden ayran üretimi ve özellikleri, Postgraduate, M.FARZAM(Student), 2017

SAĞDIÇ O., Fermentasyonun Bazı Sebzelerin Biyoaktif Özelliklerine Etkisi, Postgraduate, K.ÖZKAN(Student), 2017

SAĞDIÇ O., Un ve Unlu Mamullerde L-Sistein Tespitine Yönelik Kromatografik Ve Spektroskopik Metotların Geliştirilmesi, Postgraduate, A.DEVELİOĞLU(Student), 2017

SAĞDIÇ O., Farklı polimerizasyon derecesine sahip inulinin kaplamalı çikolata kullanım olanaklarının araştırılması, Postgraduate, H.GÖKTAŞ(Student), 2017

Sağdıç O., Santrifüj tekniği kullanılarak farklı devirlerde üretilen süzme yoğurdun çeşitli kalite özelliklerinin incelenmesi, Postgraduate, H.YAMAN(Student), 2017

Sağdıç O., Ekşi hamurdan fitaz aktivitesi yüksek maya ve laktik asit bakterilerinin izolasyonu ve bu izolatların tam buğday ekmeği üretiminde kullanılması, Doctorate, K.KARAMAN(Student), 2017

SAĞDIÇ O., Çikolata kaplama formülasyonunda kullanılan bitkisel yağ tipi ve içeriğinin optimizasyonu, Doctorate, Ö.Said(Student), 2016

SAĞDIÇ O., BAZI TIBBİ VE AROMATİK BİTKİLERİN SU EKSTRAKTLARININ VE UÇUCU YAĞLARININ BLOK TİP ERİTME PEYNİRİ VE BEYAZ PEYNİR ÜRETİMİNDE KULLANIMININ FİZİKOKİMYASAL, TEKSTÜREL, MİKROBİYOLOJİK VE DUYUSAL ÖZELLİKLER ÜZERİNE ETKİSİ, Doctorate, H.CANKURT(Student), 2016

SAĞDIÇ O., Domatesin farklı yöntemlerle sosa işlenmesi ve son ürüne çeşitli fonksiyonel bileşen ilavesinin domates sosunun biyoaktivitesi ve biyoyararlılığı üzerine etkisi, Doctorate, M.TOMAŞ(Student), 2016

SAĞDIÇ O., YENİLEBİLİR BAZI ÇİÇEKLERDEN BİYOAKTİF EKSTRAKT VE DOĞAL GIDA BOYASI ÜRETİMİ, Postgraduate, O.Bayram(Student), 2016

SAĞDIÇ O., GELENEKSEL OLARAK ÜRETİLEN KIŞ YOĞURDUNUN FİZİKOKİMYASAL, MİKROBİYOLOJİK VE DUYUSAL ÖZELLİKLERİ ÜZERİNE DEPOLAMANIN ETKİSİ, Postgraduate, F.Tokatlı(Student), 2016

SAĞDIÇ O., Sucuk Fermentasyonunun Geliştirilmesinde, Fermente Sarımsak ve Kırmızıbiber Kullanımının Sucuğun Özelliklerine Etkisi, Doctorate, Z.Şimşek(Student), 2016

SAĞDIÇ O., BAZI OZMOFİL MAYALARIN (Zygosaccharomyces rouxii ve Zygosaccharomyces bailii) ELMA SUYUNDA CANLILIĞI VE İNHİBİSYON OLANAKLARININ CEVAP YÜZEY METODU İLE ARAŞTIRILMASI, Postgraduate, K.Karaman(Student), 2016

Sağdıç O., Fermente sarımsak ve kırmızı biber kullanımının sucuğun bazı özelliklerine etkisi, Doctorate, Z.ŞİMŞEK(Student), 2016

Sağdıç O., Balık derilerinden jelatin üretimi, teknolojik ve reolojik özelliklerinin belirlenmesi, Postgraduate, Ş.TEKLE(Student), 2016

SAĞDIÇ O., Yeşil Çaydan Farklı Yöntemlerle Katesin Ekstraksiyonu ve Saflaştırılması, Postgraduate, A.Abdullah(Student), 2016

SAĞDIÇ O., Farklı Renklerdeki Gülhatmi Çiçeklerinin Biyoaktif Özellikleri, Postgraduate, H.Fersahoğlu(Student), 2016

SAĞDIÇ O., GSM 90 ve GSM 180 RADYASYONUNUN İN VİTRO VE MEYVE SUYUNDA ÇEŞİTLİ MİKROORGANİZMALAR İLE ANTIOKSİDAN ÖZELLİKLER ÜZERİNE ETKİLERİ, Postgraduate, Ş.Merve(Student), 2016

SAĞDIÇ O., Çaydan Teanin Ekstraksiyon Optimizasyonu ve Saflaştırılması, Postgraduate, N.Onat(Student), 2016

SAĞDIÇ O., KAYSERİ VE ÇEVRESİNDE YETİŞEN BAZI YABANI MEYVELERİN BİYOAKTİF ÖZELLİKLERİNİN ARAŞTIRILMASI, Postgraduate, B.Polat(Student), 2016

Sağdıç O., Farklı polimerizasyon derecesine sahip inulinin kaplamalık çikolatada kullanım olanaklarının araştırılması, Postgraduate, H.GÖKTAŞ(Student), 2016

Sağdıç O., Yeşil çaydan L-teanin ekstraksiyon optimizasyonu ve saflaştırılması, Postgraduate, N.SAĞCAN(Student), 2016

Sağdıç O., Yeşil çaylardan farklı yöntemlerle kateşin ve kafein ekstraksiyonu ve bunların saflaştırılması için uygun adsorbanların belirlenmesi, Postgraduate, A.ABDULLAH(Student), 2016

SAĞDIÇ O., Tereyağı ve Yayı Tereyağının Tekstür, Aroma ve Diğer Bazı Kalite Özellikleri Üzerine Ekzopolisakkarit Üreten Streptococcus thermophilus 'un Etkisi, Doctorate, F.Tosun(Student), 2016

SAĞDIÇ O., Yağlı ve Yağsız Sütten Ekzopolisakkarit Üreten Kültürlerle Üretilen Beyaz Peynirin Aromatik, Tekstürel ve Mikroyapısal ve Diğer Özelliklerin Araştırılması, Doctorate, E.Demiral(Student), 2016

Sağdıç O., Un ve unlu mamullerde L-sistein tespitine yönelik kromotografik ve spektroskopik metotların geliştirilmesi, Postgraduate, A.DEVELİOĞLU(Student), 2016

SAĞDIÇ O., Atık Balık Ürünlerinden Jelatin Üretimi, Teknolojik ve Reolojik Özelliklerinin Belirlenmesi, Postgraduate, Ş.Tekle(Student), 2016

Sağdıç O., Ekzopolisakkarit üreten laktik kültürlerin tereyağı, yayık tereyağı ve kaymağın kalite özellikleri üzerine etkisi, Doctorate, F.TOSUN(Student), 2016

Sağdıç O., Fermentasyonun bazı sebzelerin biyoaktif özelliklerine etkisi, Postgraduate, K.ÖZKAN(Student), 2016

Sağdıç O., Bazı bitki aromatik su ve uçucu yağlarının blok tipi eritme peyniri ve beyaz peynirin çeşitli özellikleri üzerine etkisi, Doctorate, H.CANKURT(Student), 2015

Sağdıç O., Çakmakçı S., Ekzopolisakkarit oluşturan kültürlerle üretilen yağlı ve düşük yağlı beyaz peynirin tekstür, mikroyapı ve diğer özelliklerinin tespiti, Doctorate, E.DEMİRAL(Student), 2014

SAĞDIÇ O., GELENEKSEL FERMENTE SUCUKLARDAN İZOLE EDİLEN MAYALARIN TANIMLANMASI, TEKNOLOJİK VE FONKSİYONEL ÖZELLİKLERİNİN BELİRLENMESİ VE SUCUK ÜRETİMİNE UYGUN İZOLATLARIN SEÇİLMESİ, Doctorate, İ.Öztürk(Student), 2013

Sağdıç O., Kayseri ve çevresinde yetişen bazı yabancı meyvelerin biyoaktif özelliklerinin araştırılması, Postgraduate, B.POLAT(Student), 2012

Sağdıç O., Yenilebilir bazı çiçeklerden biyoaktif ekstrakt ve doğal gıda boyası üretimi, Postgraduate, O.BAYRAM(Student), 2012

Sağdıç O., GSM 900 ve GSM 1800 radyasyonunun in vitro ve meyve suyunda çeşitli mikroorganizmalar ile antioksidan özellikler üzerine etkileri, Postgraduate, Ş.MERVE(Student), 2012

Sağdıç O., Bazı ozmofil mayaların (Zygosaccharomyces rouxii ve Zygosaccharomyces bailii) elma suyunda canlılığı ve inhibisyon olanaklarının cevap yüzey metodu ile araştırılması, Postgraduate, K.KARAMAN(Student), 2011

Sağdıç O., Geleneksel olarak üretilen kış yoğurdunun fizikokimyasal, mikrobiyolojik ve duyuşal özellikleri üzerine depolamanın etkisi, Postgraduate, F.TOKATLI(Student), 2011

Sağdıç O., Peynirli ketçap üretimi ve depolama stabilitesinin belirlenmesi, Postgraduate, H.CANKURT(Student), 2010

Sağdıç O., Bayat ekmeklerin tarhana üretiminde değerlendirilmesi, Postgraduate, T.GÜL(Student), 2010

Sağdıç O., Fermente sucuk üretiminde, fermentasyon mikroorganizmaları kaynağı olarak turşu suyunun kullanılması, Postgraduate, Z.ŞİMŞEK(Student), 2010

Sağdıç O., Türkiye Helichrysum mill. (Asteraceae) taksonlarının biyoaktiviteleri, Doctorate, S.ALBAYRAK(Student), 2008

Sağdıç O., Geleneksel olarak fermente edilmiş gilaburu (Viburnum opulus L.) meyvesinin suyundan izole edilen laktik asit bakterilerinin endüstriyel gilaburu suyu üretiminde kullanım olanakları, Postgraduate, N.YAPAR(Student), 2008

Published journal articles indexed by SCI, SSCI, and AHCI

1. Impact of Pea Protein Isolate Enrichment on the Nutritional, Functional, and Glycemic Properties of

Tarhana

Kadam A., ÖZKAN K., Du P., Koksel H., SAĞDIÇ O., Koksel F.

Plant Foods for Human Nutrition, vol.80, no.1, 2025 (SCI-Expanded)

- II. **Use of chromatography, spectroscopy and chemometrics for evaluation of cold-pressed oils**
Sanli S. O., ÇEBİ N., BEKİROĞLU H., SAĞDIÇ O.
Journal of Food Composition and Analysis, vol.136, 2024 (SCI-Expanded)
- III. **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, vol.59, no.12, pp.9147-9156, 2024 (SCI-Expanded)
- IV. **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)
- V. **Effects of Drying Methods on Different Characteristics of Chokeberry**
Ceylan C. M., Cakmakoglu S. K., BEKİROĞLU H., Yaman M., AKÇİÇEK A., SAĞDIÇ O., KARASU S.
Journal of Scientific and Industrial Research, vol.83, no.12, pp.1284-1294, 2024 (SCI-Expanded)
- VI. **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)
- VII. **A smartphone-based sensor for detection of iron and potassium in food and beverage samples**
Kul S. M., Chailapakul O., SAĞDIÇ O., ÖZER T.
Food Chemistry, vol.456, 2024 (SCI-Expanded)
- VIII. **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)
- IX. **Changes in the bioactivity of einkorn wheat during the maturation period and their effect on the properties of einkorn bread**
ERKÖLENCİK M. F., KAHRAMAN B., ÖZÜLKÜ G., TULUKÇU E., GÖKTAŞ H., SAĞDIÇ O., ARICI M.
Turkish Journal of Agriculture and Forestry, vol.48, no.5, pp.798-807, 2024 (SCI-Expanded)
- X. **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)
- XI. **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)
- XII. **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)
- XIII. **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)
- XIV. **CoSn(OH)₆ nanocubes as a solid sorbent for the effective preconcentration of copper ions in cinnamon (Cinnamomum zeylanicum) extract**

Bahçivan A., Şaylan M., SAĞDIÇ O., BAKIRDERE S.

Food Chemistry, vol.447, 2024 (SCI-Expanded)

- XV. **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)
- XVI. **Optical biosensors for diagnosis of COVID-19: nanomaterial-enabled particle strategies for post pandemic era**
Tekin Y. S., Kul S. M., SAĞDIÇ O., Rodthongkum N., Geiss B., ÖZER T.
Microchimica Acta, vol.191, no.6, 2024 (SCI-Expanded)
- XVII. **A functional bread produced by supplementing wheat flour with high β -glucan hull-less barley flour**
Koksel H., Cetiner B., Ozkan K., Tekin Çakmak Z. H., Sağdıç O., Sestili F., Jilal A.
Cereal Chemistry, vol.101, no.3, pp.630-640, 2024 (SCI-Expanded)
- XVIII. **A Novel high-amylose wheat-based functional cereal soup (tarhana) with low glycemic index and high resistant starch**
Koksel H., Tekin Çakmak Z. H., Özkan K., Pekacar Z., Oruç S., Kahraman K., Ozer C., Sağdıç O., Sestili F.
Journal of Cereal Science, vol.117, 2024 (SCI-Expanded)
- XIX. **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)
- XX. **Isolation of Protein and Fiber from Hot Pepper Seed Oil Byproduct To Enhance Rheology, Emulsion, and Oxidative Stability of Low-Fat Salad Dressing**
Avcı E., Akçiçek A., Tekin Çakmak Z. H., Kasapoglu M. Z., Sağdıç O., Karasu S.
ACS Omega, vol.9, no.9, pp.10243-10252, 2024 (SCI-Expanded)
- XXI. **Multilocus sequence typing of *L. bulgaricus* and *S. thermophilus* strains from Turkish traditional yoghurts and characterisation of their techno-functional roles**
Dikmen H., Goktas H., Demirbas F., Kayacan Çakmakoglu S., Ispirli H., Arıcı M., Turker M., Sağdıç O., Dertli E.
Food Science and Biotechnology, vol.33, no.3, pp.625-635, 2024 (SCI-Expanded)
- XXII. **Antioxidant activity, anthocyanin profile, and mineral compositions of colored wheats**
Shamanin V. P., TEKİN ÇAKMAK Z. H., KARASU S., Pototskaya I. V., Gordeeva E. I., Verner A. O., Morgounov A. I., Yaman M., SAĞDIÇ O., Koksel H.
Quality Assurance and Safety of Crops and Foods, vol.16, no.1, pp.98-107, 2024 (SCI-Expanded)
- XXIII. **A New Functional Wheat Flour Flatbread (Bazlama) Enriched with High- β -Glucan Hull-Less Barley Flour**
Koksel H., TEKİN ÇAKMAK Z. H., ORUÇ S., Kilic G., Ozkan K., Cetiner B., SAĞDIÇ O., Sestili F., Jilal A.
Foods, vol.13, no.2, 2024 (SCI-Expanded)
- XXIV. **High-beta-glucan and low-glycemic index functional bulgur produced from high-beta-glucan barley**
Hazal Tekin-Cakmak 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)
- XXV. **Molecular fingerprint and anti-carcinogenic properties of Turkish immortelle (*Helichrysum italicum*) essential oil**
ÇEBİ N., AKMAN P. K., Kafa P. N., SAĞDIÇ O.
Journal of Essential Oil-Bearing Plants, vol.27, no.2, pp.498-509, 2024 (SCI-Expanded)
- XXVI. **Characterization of different orchid species and rheological properties of orchids solutions**
Develioglu-Arslan A., SAĞDIÇ O., TEKİN ÇAKMAK Z. H., KARASU S., KAYACAN ÇAKMAKOĞLU S., Yaman M.
Notulae Botanicae Horti Agrobotanici Cluj-Napoca, vol.52, no.4, 2024 (SCI-Expanded)
- XXVII. **Technological quality, bioactive features, and glycemic index of gluten-free cakes formulated with lyophilized wild *Prunus spinosa* fruit**
Cakir E., ÖZÜLKÜ G., BEKİROĞLU H., ARICI M., SAĞDIÇ O.
Quality Assurance and Safety of Crops and Foods, vol.16, no.2, pp.1-11, 2024 (SCI-Expanded)

- XXVIII. **Manufacturing of emulsion type garlic paste: Characterization of rheological properties as affected by lecithin, guar gum, and olive oil using steady, dynamic, and three interval thixotropy tests**
Kutlu G., Baslar M., Yilmaz M. T., Karaman S., Vardar U., Poyraz-Yildirim E., SAĞDIÇ O.
Journal of Food Process Engineering, vol.47, no.1, 2024 (SCI-Expanded)
- XXIX. **A functional barley-based fermented soup (tarhana) with high β -glucan content**
Koksel H., ÖZKAN K., TEKİN ÇAKMAK Z. H., KARASU S., Kahraman K., ORUÇ S., SAĞDIÇ O., Sestili F.
European Food Research and Technology, 2024 (SCI-Expanded)
- XXX. **Biosynthesis of alternan-stabilized selenium nanoparticles: A study on characterization and applications for antibacterial and antifungal purposes**
ElObeid T., Yilmaz M. T., Ispirli H., SAĞDIÇ O., Taylan O., Basahel A., KARABOĞA D., DURAK M. Z., DERTLİ E.
Inorganic and Nano-Metal Chemistry, 2024 (SCI-Expanded)
- XXXI. **Effects of Fish Skin Gelatin Hydrolysates Treated with Alcalase and Savinase on Frozen Dough and Bread Quality**
Tekle S., ÖZÜLKÜ G., Bekiroglu H., SAĞDIÇ O.
Foods, vol.13, no.1, 2024 (SCI-Expanded)
- XXXII. **Optimization of propolis extraction with natural deep eutectic solvents using central composite design**
Alpat U., Nar T., KARASU S., SAĞDIÇ O.
Phytochemistry Letters, vol.58, pp.49-59, 2023 (SCI-Expanded)
- XXXIII. **Influence of Different Drying Techniques on the Drying Kinetics, Total Bioactive Compounds, Anthocyanin Profile, Color, and Microstructural Properties of Blueberry Fruit**
AKÇİÇEK A., Avci E., TEKİN ÇAKMAK Z. H., Kasapoglu M. Z., SAĞDIÇ O., KARASU S.
ACS Omega, vol.8, no.44, pp.41603-41611, 2023 (SCI-Expanded)
- XXXIV. **Importance of rheological properties in enrobing efficiency of dark chocolate: application in wafer products**
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- XIV. **Determination of the Quality Characteristic of Glucomannan Additive Sour Dough Bread**
ÖZMEN D., BEKİROĞLU H., SAĞDIÇ O.
2.Uluslararası Hayvansal Gıdalar Kongresi, Bafra, Cyprus (Kktc), 08 November 2018, pp.19-20
- XV. **Characterization of proteins in gastrocnemius muscle derived from beef as affected by heat at divergent temperatures**
BEKİROĞLU H., ORDU H. R., YILMAZ B., YILDIRIM S., AHMED A., SAĞDIÇ O.
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- XVI. **Determination of Marker Peptides In Bovine and Porcine Gelatins By Nano-LC-MS/MS Technique**
ÇEBİ N., Yayla M. E., Doğan C., SAĞDIÇ O.
2. Uluslararası Hayvansal Gıdalar Kongresi, Famagusta, Cyprus (Kktc), 08 November 2018, pp.22
- XVII. **Evaluation of the Effect of Various Antioxidants on the Oxidation of Edible Oils by FTIR Technique**
Çebi N., Sağdıç O., Yılmaz M. T., Arıcı M.
2. Uluslararası Hayvansal Gıdalar Kongresi, Girne, Cyprus (Kktc), 08 November 2018, pp.21
- XVIII. **Antimicrobial activity of different monofloral bee pollens against foodborne pathogens**
BEKİROĞLU H., SAĞDIÇ O.
European Biotechnology Congress, Athens, Greece, 26 - 28 April 2018, vol.280
- XIX. **The industrial application of Chorchorus olitorius mucilage in preserving quality of prime beef steaks stored at low temperature**
ARICI M., AWAD N., ÇAM M., YILMAZ M. T., SAĞDIÇ O., TÖRNÜK F.
The Japan Food Machinery Manufacturers'xx Association, Tokyo, Japan, 12 - 15 June 2018, vol.83
- XX. **Determination of Quality Characteristics of Sourdough Bread Made With Kavut**
BEKİROĞLU H., SAĞDIÇ O.
7th INTERNATIONAL SYMPOSIUM ON SOURDOUGH, Cork, Ireland, 06 June 2018, pp.97
- XXI. **EFFECTS OF GAMMA IRRADIATION AND UV-C LIGHT ON DECONTAMINATION OF BEE POLLENS**
KAYACAN S., SAĞDIÇ O.
4th INTERNATIONAL CONFERENCE ON ENGINEERING AND NATURAL SCIENCES, Kiev, Ukraine, 02 May 2018, pp.121
- XXII. **BIOACTIVE CHARACTERISTICS OF PEEL AND FRUIT OF MEDLAR (MESPILUS GERMANICA L.) EXTRACTED WITH DIFFERENT SOLVENTS**
BEKİROĞLU H., KAYACAN S., SAĞDIÇ O.
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- XXIII. **DETERMINATION OF THE CHARACTERISTICS OF YOGHURT LIKE PRODUCT FROM BUFFALO MILK WITH PROBIOTIC STRAINS**
BEKİROĞLU H., ÇAKIR E., ARICI M., SAĞDIÇ O.
The 4th International Symposium on "Traditional Foods from Adriatic to Caspian, Kyrenia, Cyprus (Kktc), 19 April 2018, pp.282
- XXIV. **Determination of Some Pomological and Physicochemical Properties of Deer Apple Fruits (*Malus trilobata* v *Eriolobus trilobatus*) Grown in Mediterranean Region**
DEMİRCAN H., SAĞDIÇ O., US A. A., KAYACAN S., ÖZKAN K., ORAL R. A., SARIOĞLU K.
International Conference on Raw Materials to Processed Foods, Antalya, Turkey, 11 April 2018
- XXV. **Optimization of the Parameters of Microwave (MAE) and Ultrasound Assisted (UAE) Extraction of Purple Basil Leaf Phenolics**
KOCAMAZ ÖZCAN B., SAĞDIÇ O., KARASU S.
International Conference on RAW MATERIALS TO PROCESSED FOODS, 11 - 13 April 2018
- XXVI. **Safrandan Renk Pigmentlerinin Ultrason Destekli Ekstraksiyonunun Optimizasyonu ve Elde Edilen Ekstraktların Biyoaktif Bileşenlerinin Belirlenmesi**
BAYRAM Y., ÖZKAN K., KARASU S., SAĞDIÇ O.
2nd International Conference on Agriculture, Forest, Food Sciences and Technologies, İzmir, Turkey, 02 April 2018, pp.1-4
- XXVII. **Accreditation of Halal meat products and diversity of their protein properties**
AHMED A., YILMAZ M. T., SAĞDIÇ O., ARICI M., YETİM H., SAKATA R.
59th meeting of Japan Society for Meat Science and Technology, Tokyo, Japan, 27 - 30 March 2018, no.59, pp.1-5
- XXVIII. **Safrandan Renk Pigmentlerinin Ultrason Destekli Ekstraksiyonunun Optimizasyonu ve Elde Edilen Ekstraktların Biyoaktif Bileşenlerinin Belirlenmesi**
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2nd International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOT 2018 Çeşme-İzmir/Turkey), İzmir, Turkey, 2 - 05 April 2018
- XXIX. **EFFECT OF DIFFERENT DRYING METHODS ON DRYING CHARACTERISTICS AND QUALITY PARAMETERS OF JUJUBE FRUITS**
KARASU S., DOYMAZ İ., KAYACAN S., SAĞDIÇ O., CETİN B.
3rd INTERNATIONAL CONFERENCE ON ADVANCES IN MECHANICAL ENGINEERING ISTANBUL 2017, 19 - 21 December 2017
- XXX. **Farklı Monofloral Arı Polenlerinin Biyoaktif Bileşenlerine Vakum Kurutmanın Etkisi**
KAYACAN S., SAĞDIÇ O.
1. ULUSAL APİTERAPİ KONGRESİ TÜRKİYE UKRAYNA APİTERAPİ ZİRVESİ, İstanbul, Turkey, 16 December 2017, pp.68
- XXXI. **Perfecting the Technology of Goat's Milk Ice Cream with Transglutaminase Enzyme**
ŞANLIDERE ALOĞLU H., ÖZCAN Y., KARASU S., ÇETİN B., SAĞDIÇ O.
IATS'17 8. Uluslararası İleri Teknolojiler Sempozyumu, Elazığ, Turkey, 19 - 22 October 2017, pp.108
- XXXII. **Determination of Drying Behaviour of Deer Apple Fruits (*Malus Trilobata* v *Eriolobus trilobatus*)**
DEMİRCAN H., ÖZKAN K., KAYACAN S., US A. A., SARIOĞLU K., ORAL R. A., SAĞDIÇ O.
17th International Nutrition and Diagnostics Conference, Prag, Czech Republic, 09 October 2017, pp.90
- XXXIII. **Determination of Drying Behaviour of Deer Apple Fruits (*Malus trilobata* v *Eriolobus trilobatus*)**
DEMİRCAN H., ÖZKAN K., KAYACAN S., US A. A., SARIOĞLU K., ORAL R. A., SAĞDIÇ O.
17th International Nutrition and Diagnostics Conference, 9 - 12 October 2017
- XXXIV. **Investigation of Antimicrobial Activity of Deer Apple Fruits (*Malus trilobata* v *Eriolobus trilobatus*)**
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17th International Nutrition and Diagnostics Conference, 9 - 12 October 2017
- XXXV. **R and D Activities and the Current Project Supports in Engineering Researches**
SAĞDIÇ O.
2nd International Conference on Advanced Engineering Technologies - ICADET 2017, Bayburt, Turkey, 21 - 23 September 2017, pp.1653

- XXXVI. **Rheological and Textural Properties of Compound Chocolate: The Effect of Different Vegetable Oils and Their Concentrations**
TOKER Ö. S., SAĞDIÇ O., Dağlıoğlu O., Konar N., Taşan M., Şener D.
IFT, Chicago, United States Of America, 11 July 2016, pp.1
- XXXVII. **Encapsulation Of Tulip Petal Anthocyanin Extract And Use In Food Model System**
SAĞDIÇ O., ARICI M., KARASU S.
3rd International Conference on Engineering and Natural sciences, 3 - 07 May 2017
- XXXVIII. **Physicochemical, Phenolic And Anthocyanin Characterization Of The Tulips Waste As A Potential Of Natural Colorant**
ARICI M., SAĞDIÇ O., KARASU S., Çam M., DURAK M. Z.
3rd International Conference on Engineering and Natural sciences, 3 - 07 May 2017, pp.745
- XXXIX. **Detection of starch in yoghurt using ATR-FTIR spectroscopy**
US A. A., METİN YILDIRIM R., ÖZÜLKÜ G., BAYRAKTAR F. Ş., SAĞDIÇ O.
2nd International Balkan Agriculture Congress, 16 - 18 May 2017
- XL. **FT-IR identification of phytase active lactic acid bacteria and yeasts from sourdough samples**
KARAMAN K., SAĞDIÇ O., DURAK M. Z.
International conference on Agriculture Forest Food Sciences and Technologies, 15 - 17 May 2017
- XLI. **Effect of some hydrosols and essential oils on various properties of block type processed cheese**
CANKURT H., SAĞDIÇ O.
III INTERNATIONAL CONFERENCE ON ENGINEERING AND NATURAL SCIENCES (ICENS), Budapest, Hungary, 3 - 07 May 2017
- XLII. **Effect of some hydrosols and essential oils on various properties of block type processed cheese**
Cankurt H., Sağdıç O.
III. INTERNATIONAL CONFERENCE ON ENGINEERING AND NATURAL SCIENCES (ICENS), Budapest, Hungary, 3 - 07 May 2017
- XLIII. **BIOACTIVE AND AROMATIC PROPERTIES OF DIFFERENT LOQUAT VARIETIES**
Erkolencik M. F., US A. A., SAĞDIÇ O., ARICI M.
I. International Congress on Medical and Aromatic Plants "Natural and Healthy Life", Konya, Turkey, 10 May 2017, pp.433
- XLIV. **Investigation of Aroma Profiles of Crab Apple (*Malus trilobata* v *Eriolobus trilobatus*) at Different Temperatures and Dryers**
KAYACAN S., US A. A., SAĞDIÇ O., Oral R. A.
1 st International Congress on Medicinal and Aromatic Plants, Konya, Turkey, 10 May 2017, pp.1767
- XLV. **In vitro Bioavailability of Different Monofloral Bee Pollens from Turkey**
KAYACAN S., SAĞDIÇ O.
The 3rd International Conference on Engineering and Natural Sciences, Budapeşte, Hungary, 03 May 2017, pp.661
- XLVI. **In-vitro Bioavailability of Different Monofloral Bee Pollens**
KAYACAN S., SAĞDIÇ O.
III International Conference on Engineering and Natural Science, 3 - 07 May 2017
- XLVII. **Rheological Properties of Dextrans Produced by *Leuconostoc mesenteroides* Isolated from Different Molasses**
TOKER Ö. S., Özkaya T., SAĞDIÇ O.
15th International Cereal and Bread Congress, İstanbul, Turkey, 18 April 2016, pp.166
- XLVIII. **Gıda Açısından Helâl Turizmin Değerlendirilmesi**
TEKLE Ş., SAĞDIÇ O., DURAK M. Z.
1. INTERNATIONAL HALAL TOURISM CONGRESS, Alanya, Turkey, 7 - 09 April 2017, pp.882-889
- XLIX. **Phytase activities of lactic acid bacteria and yeasts**
Karlidag S., ARICI M., SAĞDIÇ O.
6th International Chemistry Congress, Riyad, Saudi Arabia, 08 November 2016
- L. **Identification and determination of some bioactive and allergenic compounds in licorice using LC/ESI-MSMS**

Bayraktar F. Ş., US A. A., Özcan N., SAĞDIÇ O.

15th International Conference on Food Processing & Technology, Roma, Italy, 27 October 2016, pp.88

- LI. **The Importance of Hydrocolloids in Confectionery Products**
TOKER Ö. S., Konar N., SAĞDIÇ O.
2nd Congress on Food Structure & Design, Antalya, Turkey, 26 October 2016, pp.176-177
- LII. **Rheological properties of gelatins extracted from gilt head bream**
Tekle Ş., SAĞDIÇ O., TOKER Ö. S., Baltacı C.
2nd Congress on Food Structure & Design, Antalya, Turkey, 26 October 2016, pp.168-169
- LIII. **Fourier Transform Infrared (Kızılötesi) Spektroskopisi Kullanılarak Bal Ürünlerindeki Arı Sütünün Varlığının ve Miktarının Belirlenmesine Yönelik Metot Geliştirilmesi**
Bozkurt F., Sagdic O., YILMAZ M. T.
Türkiye 12. Gıda Kongres, Edirne, Turkey, 05 October 2016, pp.56-58
- LIV. **Recent and advanced techniques for encapsulation of probiotic bacteria to maintain their biofunctionality**
Ermis E., Meral R., YILMAZ M. T., SAĞDIÇ O., ARICI M.
European Biotechnology Conference, Latvia, 5 - 07 May 2016, vol.231
- LV. **Physical and sensory characteristics of cake enriched with honeybee pollen**
ÖZÜLKÜ G., METİN YILDIRIM R., SAĞDIÇ O., ARICI M.
15th International Cereal and Bread Congress, İstanbul, Turkey, 18 April 2016, pp.161
- LVI. **Antibacterial activity of curcumin loaded gliadin nanofiber mats fabricated by electrospinning technique**
Yılmaz M. T., Akman P. K., Sağdıç O.
12th Nanoscience and Nanotechnology Conference, Kocaeli, Turkey, 3 - 05 June 2016
- LVII. **Helal Gıda Denetiminde Jelatin, Glutamat ve L-Sisteinin Kaynağına Yönelik Hızlı, Ekonomik ve Pratik Tespit Metotlarının Geliştirilmesi, Uygulanması ve Yaygınlaştırılması**
Meşe A. E., Özdemir D., ÇEBİ N., Develioğlu A., Öztürk T., doğan C., Yayla M. E., SAĞDIÇ O.
8. Ulusal Analitik Kimya Kongresi, Isparta, Turkey, 30 May 2016
- LVIII. **Investigating the Usage Possibilities of Different Oils in Formulation of Compound Chocolate Considering Melting and Color Properties**
TOKER Ö. S., Şener D., SAĞDIÇ O., Dağlıoğlu O., Konar N., Taşan M., Özcan Ö.
15th International Cereal and Bread Congress, İstanbul, Turkey, 18 April 2016, pp.209
- LIX. **Textural and Sensory Properties of Jellies: Effect of Glucose Syrup and Sucrose Concentration**
Özcan Ö., TOKER Ö. S., Mutlu Z., SAĞDIÇ O., Akbaş N., Çelik G., Çiçek A. F., Konar N.
15th International Cereal and Bread Congress, İstanbul, Turkey, 18 April 2016, pp.208
- LX. **Impact of gamma-irradiation on pasting properties of pea starch**
Gumus T., Toker O. S., Yildiz O., Karaman S., Palabiyik I., SAĞDIÇ O.
15th International Cereal and Bread Congress, İstanbul, Turkey, 18 April 2016, pp.307
- LXI. **Production of Sugar-free Milk Chocolate using β -V Seed Crystals**
Goktas H., Konar N., Toker O., SAĞDIÇ O.
15th International Cereal and Bread Congress, İstanbul, Turkey, 18 April 2016, pp.97
- LXII. **Physical and Sensory Characteristics of Cake Enriched with Honeybee Pollen**
ÖZÜLKÜ G., METİN YILDIRIM R., SAĞDIÇ O., ARICI M.
15th International Cerael and Bread Congress, 18 - 21 April 2016
- LXIII. **Functional Chocolate and Chocolate Products: Reality or Fiction**
Genç Polat D., TOKER Ö. S., Oba Ş., Konar N., SAĞDIÇ O., Artık N.
15th International Cereal and Bread Congress, İstanbul, Turkey, 18 April 2016, pp.96
- LXIV. **Using some hydrocolloids in milk chocolate as prebiotic agent: Interaction between process conditions and rheological parameters**
Toker O. S., Genc Polat D., Ozhan B., Poyrazoglu E., Artık N., SAĞDIÇ O.
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- LXV. **Determination of functionality of exopolysaccharide (EPS) producing probiotic cultures on technological and physicochemical properties of ice cream**
YILMAZ M. T., Toker Ö. S., Dertli E., Tatlısu N. B., Sagdic O., Arici M.
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- LXVI. **Effect of ball mill mixing rate and time on the rheological properties of compound chocolate**
TOKER Ö. S., Zorlucan T. F., Dağlıoğlu O., Şener D., Konar N., SAĞDIÇ O.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 01 October 2015, pp.412
- LXVII. **Rheological properties of compound chocolate refined at different levels**
TOKER Ö. S., Şener D., SAĞDIÇ O., Zorlucan F. T., Dağlıoğlu O., Konar N.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 01 October 2015, pp.143
- LXVIII. **Steady State Rheological Properties of Rose Hip Molasses: Effect of Temperature**
SAĞDIÇ O., TOKER Ö. S., US A. A., ARICI M.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 01 October 2015, pp.329
- LXIX. **Bioactivity and Chemical Properties of Rose Hip Molasses**
US A. A., TOKER Ö. S., SAĞDIÇ O.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 01 October 2015, pp.486
- LXX. **Biodiversity of Lactic Acid Bacteria in Turkish Sourdough and Genotypic Determination of Their Exopolysaccharide EPS Production Characteristics**
DERTLİ E., MERCAN E., KARAMAN S., ARICI M., YILMAZ M. T., SAĞDIÇ O.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", 1 - 04 October 2014
- LXXI. **Identification of Yeast Isolated from Turkish Sourdough**
DURAK M. Z., METİN YILDIRIM R., ÖZÜLKÜ G., ARICI M., SAĞDIÇ O.
Vth Sourdough Symposium, Nantes, France, 30 September 2015, pp.72
- LXXII. **Identification of Lactic Acid Bacteria Isolated from Turkish Industrial Sourdough Samples**
Cakir E., Durak M. Z., Metin Yıldırım R., Özülkü G., Arıcı M., Sağdıç O.
6.Sourdough Symposium, Nantes, France, 30 September - 02 October 2015, pp.73
- LXXIII. **Bread making performance of yeast isolated from Turkish sourdough**
ÖZÜLKÜ G., METİN YILDIRIM R., Yılmaz D., ARICI M., DURAK M. Z., SAĞDIÇ O.
6th Sourdough Symposium, Nantes, France, 30 September 2015, pp.30
- LXXIV. **Determination of yeast diversity in Turkish sourdough by FT-IR spectroscopy**
METİN YILDIRIM R., ÖZÜLKÜ G., DURAK M. Z., ARICI M., SAĞDIÇ O.
Vth Sourdough Symposium, Nantes, France, 30 September 2015, pp.71
- LXXV. **Steady Dynamic and Time Dependent Rheological Properties of Sour Orange Sauce**
İÇYER N. C., TOKER Ö. S., KARASU S., TÖRNÜK F., ARICI M., BOZKURT F., SAĞDIÇ O.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", 1 - 04 October 2015, pp.370
- LXXVI. **The Effect of Cephalaria syriaca Addition on Bread Volume**
İÇYER N. C., TOKER Ö. S., KARASU S., TÖRNÜK F., ARICI M., BOZKURT F., SAĞDIÇ O.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", 1 - 04 October 2015, pp.74
- LXXVII. **Olive paste powder potential ingredient for increasing functionality of many traditional foods**
İÇYER N. C., TOKER Ö. S., KARASU S., TÖRNÜK F., ARICI M., SAĞDIÇ O.
The 3rd international symposium on traditional foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.572
- LXXVIII. **Physicochemical properties of Cephalaria syriaca seeds grown in different regions of Turkey**
TÖRNÜK F., ELİF ŞEYMA U., YILMAZ M. T., SAĞDIÇ O., ARICI M.
The 3rd international symposium on traditional foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.88

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DURAK M. Z., Yıldırım R. M., Özülkü G., ARICI M., SAĞDIÇ O.
VI. Sourdough Symposium, 30 September - 02 October 2015
- LXXX. **Identification of Lactic Acid Bacteria Isolated from Turkish Industrial Sourdough Samples**
Çakar E., DURAK M. Z., Metin Yıldırım R., Özülkü G., ARICI M., SAĞDIÇ O.
VI. Sourdough Symposium, 30 September - 02 October 2015
- LXXXI. **Determination of yeast diversity in Turkish sourdough by FT-IR spectroscopy**
Metin Yıldırım R., Özülkü G., Durak M. Z., Arıcı M., Sağdıç O.
6th Sourdough Symposium, Nantes, France, 30 September - 02 October 2015, pp.71
- LXXXII. **Using inulin to develop prebiotic milk chocolate: Stability under various process conditions**
Konar N., Ozhan B., TOKER Ö. S., SAĞDIÇ O., Poyrazoğlu E. S., Artık N.
International Scientific Conference on Probiotics and Prebiotics IPC 2015, Budapeşte, Hungary, 23 June 2015, pp.83
- LXXXIII. **Orijinleri Farklı Balların FTIR-ATR Spektroskopisi Kullanılarak Sınıflandırılması**
ÇEBİ N., YILMAZ M. T., Dertli E., SAĞDIÇ O.
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- LXXXIV. **Farklı Balların FTIR-ATR Spektroskopisi Kullanılarak Sınıflandırılması**
ÇEBİ N., YILMAZ M. T., Dertli E., SAĞDIÇ O.
Uluslararası Arı Ürünlerinin Gıda Güvenliği ve Otantisitesi Kongresi, İstanbul, Turkey, 21 May 2015, pp.73
- LXXXV. **Methods of Detection of Honey Adulteration Their Advantages and Disadvantages**
TOKER Ö. S., DURAK M. Z., SAĞDIÇ O., ARICI M., TÖRNÜK F.
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- LXXXVI. **Methods of detection of honey edalturation Their advantages and disadvantages**
TOKER Ö. S., DURAK M. Z., SAĞDIÇ O., ARICI M., TÖRNÜK F.
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- LXXXVII. **Vakumlu Ortamda Ultrases Yardımıyla Etlerin Kurutulması**
Başlar M., Kılıçlı M., Toker Ö. S., Sağdıç O., Arıcı M.
Pamukkale Gıda sempozyumu III, Denizli, Turkey, 13 - 15 May 2015, pp.43
- LXXXVIII. **Farklı soğuk pres yağ atıklarının fizikokimyasal özellikleri**
Toker Ö. S., Karaman S., Karasu S., Törnük F., Geçgel Ü., Sağdıç O., Gül O., Özcan N.
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.389
- LXXXIX. **Optimization of Solvent for Phenolic Compounds of Tulip: Mixture Desing Approach**
UÇAK G., ARICI M., SAĞDIÇ O., TOKER Ö. S.
2nd International Conference on Agricultural and Food Engineering, Kuala Lumpur, Malaysia, 01 December 2014, pp.9
- XC. **Viscoelastic rheological propeties of salvia gum**
YILMAZ M. T., Toker Ö. S., Sağdıç O., Özçelik G., Karaman S., Tulucu E.
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- XCI. **Steady and time dependent rheological properties of Salvia gum**
YILMAZ M. T., Sagdic O., Özçelik G., Toker Ö. S., Karaman S., tulucucu E.
1st Congress on Food Structure Design, Porto, Portugal, 15 November 2014, pp.85-88
- XCII. **Decontamination of Chicken Breast Meat contaminated with Salmonella Enteritidis by using Vegetable Hydrocols**
UÇAK G., TÖRNÜK F., DURAK M. Z., SAĞDIÇ O., YETİM H.
III. Et Ürünleri Çalıştayı, Tokat, Turkey, 16 October 2014, pp.22
- XCIII. **Chemical and Functional Properties of Cold Press Oil By-products**
TOKER Ö. S., KARAMAN S., KARASU S., TÖRNÜK F., SAĞDIÇ O., Geçgel Ü., Özcan N., GUL O.
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- XCIV. **Tadı Eski Kendisi Yeni Ürün Şalgam Ketçabı**
CANKURT H., SAĞDIÇ O., YETİM H., DOĞAN C., DOĞAN N.
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- XCV. **Develi Pita Bread with Walnuts and Sugar**
CANKURT H., SAĞDIÇ O.
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- XCVI. **Microbiological, Steady and Dynamic Rheological of Boza Sampes: Temperature Sweep Tests and Applicability of Cox-Merz Rule**
ARICI M., ersöz n. b., TOKER Ö. S., YILMAZ M. T., CANKURT H., DURAK M. Z., SAĞDIÇ O.
2nd International Symposium on Traditional Foods from Adriatic to Caucasus, 24 - 26 October 2013
- XCVII. **Influence of novel active nanocomposite polyethylene films incorporated with nanoclays and plant extracts in controlling lipid oxidation and growth of Escherichia coli O157 H7 in ground beef**
TÖRNÜK F., YETİM H., HANÇER M., SAĞDIÇ O.
59th ICoMST International Congress of Meat Science and Technology, İzmir, Turkey, 18 - 23 August 2013, pp.85
- XCVIII. **Effects of dietary incorporation of Izmir oregano on microbiological properties of broiler meats**
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- XCIX. **Decontamination of Salmonella on shell eggs by summer savory**
DURAK M. Z., TÖRNÜK F., ÖZTÜRK İ., SAĞDIÇ O.
IAFP'S European Symposium on Food Safety, Marsilya, France, 15 - 17 May 2013, pp.11
- C. **KETÇAP ÜRETİMİNDE PEYNİRALTI SUYUNUN KULLANILABİLİRLİĞİ ÜZERİNE BİR ARAŞTIRMA**
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- CI. **Kayseri'de tüketilen etsiz çiğ köftelerdeki uçucu aromatik bileşenlerin belirlenmesi**
TÖRNÜK F., ÖZTÜRK İ., KARAMAN S., SAĞDIÇ O., KAYACIER A., TAŞTEMUR B.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, pp.410
- CII. **Ketçap üretiminde peyniraltı suyunun kullanılabilirliği üzerine bir araştırm**
CANKURT H., TÖRNÜK F., SAĞDIÇ O.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, pp.562
- CIII. **Multiple response optimization of the effect of processing variables on bacterial population and growth survival kinetics using desirability functions**
Yılmaz M. T., Törnük F., Öztürk İ., Sağdıç O., Arıcı M., Durak M. Z., Bayram M.
23rd International ICFMH Symposium FoodMicro, İstanbul, Turkey, 3 - 07 September 2012, pp.6
- CIV. **Inhibitory activity of different honey types against foodborne pathogens**
Silici S., Dogan Z., SAĞDIÇ O.
XXIII Food Micro 2012, 01 September 2012
- CV. **The effect of thyme essential oil on some quality characteristics of chicken meats**
YETİM H., EKİCİ L., SAĞDIÇ O., ÖZTÜRK İ., TÖRNÜK F.
58th ICoMST International Congress of Meat Science and Technology, Montreal, Canada, 12 - 17 August 2012, pp.87
- CVI. **YOĞURT SUYUNUN ŞALGAM SUYU ÜRETİMİNDE DEĞERLENDİRİLMESİ**
CANKURT H., SAĞDIÇ O., YETİM H.
III. GELENEKSEL GIDALAR SEMPOZYUMU (KONYA), Turkey, 10 - 12 May 2012
- CVII. **DİMİZ YOĞURDU**
DEMİRAL E., CANKURT H., SAĞDIÇ O.
III. GELENEKSEL GIDALAR SEMPOZYUMU (KONYA), Turkey, 10 - 12 May 2012
- CVIII. **GELENEKSEL BİR YOĞURT ÇEŞİDİ: "YANNIK YOĞURDU"**
CANKURT H., DEMİRAL E., SAĞDIÇ O., KARABACAK M.
III. GELENEKSEL GIDALAR SEMPOZYUMU, Turkey, 10 - 12 May 2012
- CIX. **Türkiye de yetişen bazı aromatik bitkilerden elde edilen hidrosollerin antimikrobiyal etkileri ve gıdaların dekontaminasyonunda kullanımı**
TÖRNÜK F., ÖZTÜRK İ., SAĞDIÇ O., YETİM H.
3. Geleneksel Gıdalar Sempozyumu, Konya, Turkey, 10 - 12 May 2012, pp.539

- CX. Clostridium botulinum presence in honey and health risks**
CANKURT H., SAĞDIÇ O.
1. Turkish Congress, Expo and Workshop on Honey and Honeybee Products with International Participation, 22 - 26 February 2012
- CXI. Study on the Use of Propolis, Sodium Benzoate and Potassium Sorbate as Surface Antifungals in Storage of Kasar Cheese**
CANKURT H., ÖZKÖK D., SAĞDIÇ O.
The First Turkish Congress, Expo and Workshops on Honey and Honeybee Products with International Participation, 22 - 26 February 2012
- CXII. Some physicochemical and microbiological quality characteristics of Turkish honeys**
TÖRNÜK F., ÖZTÜRK İ., KARAMAN S., SAĞDIÇ O.
The First Turkish Congress, Expo and Workshops on Honey and Honeybee Products, Kayseri, Turkey, 22 - 26 February 2012, pp.54
- CXIII. EKZOPOLİSAKKARİT ÜRETEN Streptococcus thermophilus KULLANILARAK STABİLİZATÖRSÜZ DONDURMA ÜRETİMİ**
SAĞDIÇ O., CANKURT H., YETİM H., AYDIN F.
7. GIDA MÜHENDİSLİĞİ KONGRESİ, Turkey, 24 - 26 November 2011
- CXIV. Utilization of some plant hydrosols as wheat sprout disinfectant**
Törnük F., Öztürk İ., Sağdıç O., Yetim H.
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- CXV. Fruit juice spoilage by Alicyclobacillus and Zygosaccharomyces rouxii**
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- CXVI. Efficiency of a commercial liquid spice extracts mix for the decontamination of Listeria monocytogenes and Escherichia coli O157 H7 from meat surface**
TÖRNÜK F., GÖKMEN S., BUĞDAYCI K., SAĞDIÇ O., YETİM H.
57th ICoMST International Congress of Meat Science and Technology, Ghent, Belgium, 7 - 12 August 2011, pp.814-817
- CXVII. Effect of Kefir Grains on the Survival of Enterobacter sakazaki in baby foods**
CANKURT H., TÖRNÜK F., SAĞDIÇ O.
INTERNATIONAL FOOD CONGRESS NOVEL APPROACHES IN FOOD INDUSTRY, 26 - 29 May 2011
- CXVIII. Determination of the inhibition effect of sodium benzoate and natamycin on the growth of Zygosaccharomyces bailii in apple juice using response surface methodology**
Sagdic O., YILMAZ M. T.
Novel Approaches in Food Industry, İzmir, Turkey, 26 May 2011, pp.85-88
- CXIX. Use of fuzzy logic system and artificial neural network models in prediction of antifungal effect of different grape pomace extracts against Zygosaccharomyces rouxii in apple juice**
Sagdic O., Yetim H., YILMAZ M. T.
Novel Approaches in Food Industry, İzmir, Turkey, 26 May 2011, pp.12-14
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CANKURT H., TÖRNÜK F., SAĞDIÇ O.
International Food Congress, Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011, vol.2, pp.55
- CXXI. Efficacy of plant hydrosols as natural food sanitizers in inhibition of S aureus on fresh cut apples**
SAĞDIÇ O., ÖZTÜRK İ., TÖRNÜK F.
International Food Congress, Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011, vol.2, pp.98
- CXXII. Probiotic boza production with lactic acid bacteria and its sensorial physicochemical and rheological properties**
TÖRNÜK F., ÖZTÜRK İ., KARAMAN S., SAĞDIÇ O., YETİM H.
6th International CIGR Technical Symposium, Nantes, France, 18 - 20 April 2011, vol.2, pp.8
- CXXIII. EFFECT OF GALLIC AND ELLAGIC ACIDS ON FUNCTIONAL PROPERTIES OF ICE CREAM INOCULATED**

WITH Lactobacillus casei

SAĞDIÇ O., CANKURT H., ÖZTÜRK İ., YETİM H.

1st Kiel Food Science Symposium 2010, 18 - 19 May 2010

- CXXIV. **From past to present pastirma and recorded developments in its production**
YILMAZ M. T., Sağdic O., Yetim H., Kesmen Z.
The 1st International Symposium on Traditional Foods from Adriatic to Caucasus, Tekirdağ, Turkey, 15 April 2010, pp.44-49
- CXXV. **HIZLI ŞALGAM SUYU ÜRETİMİ:PEYNİR ALTI SUYU KULLANILARAK FERMENTASYON SÜRESİNİN KISALTILMASI**
CANKURT H., SAĞDIÇ O., YETİM H.
1. Uluslararası Adriyatik'ten Kafkaslara Geleneksel Gıdalar Sempozyumu, 15 - 17 April 2010
- CXXVI. **Fonksiyonel gıda olarak tohum filizleri ve patojen mikroorganizmaların dezenfeksiyonu**
YETİM H., TÖRNÜK F., SAĞDIÇ O.
6. Gıda Mühendisliği Kongresi, Antalya, Turkey, 6 - 08 November 2009, pp.25
- CXXVII. **Wheat sprout production and mitigation of microbial load**
Törnük F., Yetim H., Sağdıç O., Hayta M.
TUBITAK 3rd International Congress on Food and Nutrition, Antalya, Turkey, 22 - 25 April 2009, pp.12
- CXXVIII. **Determination of LAB and some biogenic amines of traditional Turkish tulum cheeses**
SAĞDIÇ O., Şimşek B.
International Dairy Symposium, pp.242
- CXXIX. **Kayseri Piyasasında Satılan Mantıların Bazı Mikrobiyolojik Özellikleri**
Karaman S., SAĞDIÇ O., Kayacier A., Yetim H.
2. Geleneksel Gıdalar Sempozyumu, pp.862-865
- CXXX. **Fermente sucuk üretiminde fermentasyon mikroorganizmaları kaynağı olarak turşu suyu kullanımı**
SAĞDIÇ O., Şimşek Z., Yetim H.
I. Et Ürünleri Sucuk Çalıştayı, pp.28
- CXXXI. **Microbiological and physicochemical characteristics of meatless raw meatballs (Cig kofte) consumed in Turkey**
Ozturk I., SAĞDIÇ O.
International Food Congress, Novel Approaches in Food Industry (NAFI), pp.99
- CXXXII. **Biological Activity of the extract of Sideritis ozturkii, Turkish endemic mountain tea**
SAĞDIÇ O., Aksoy A., Oral G., Ekici L.
International Congress on Bioprocesses in Food Industries (ICBF), pp.206
- CXXXIII. **The Identification and Isolation of yeasts from spoilage butter in Turkey**
SAĞDIÇ O., Ozturk I., Bayram O., Yetim H.
Food Science, Engineering and Technologies 2009
- CXXXIV. **Gıdalarda bulunan bozulma etmeni mayalar ve gıda teknolojisindeki önemleri**
SAĞDIÇ O., Şimşek B., Özçelik S.
XIII. Biyoteknoloji Kongresi, pp.171
- CXXXV. **Gıda ve su kaynaklı protozoonlar ve riskleri**
SAĞDIÇ O., Öztürk İ., Yetim H.
6. Gıda Mühendisliği Kongresi, pp.491-497
- CXXXVI. **Türkiye'de Yetişen İki Senecio Türünün Biyoaktivitesinin Belirlenmesi**
Aksoy A., Budak Ü., SAĞDIÇ O.
19. Ulusal Biyoloji Kongresi
- CXXXVII. **Effect of the harvesting year and flower color on the fatty acid composition and some physicochemical properties of the clary sage seed**
Öztürk I., Yalcin H., SAĞDIÇ O., Donmez M.
International Food Congress, Novel Approaches in Food Industry (NAFI), vol.2, pp.679
- CXXXVIII. **The effect of stale bread flour addition on microfauna and other characteristics of Tarhana, a traditional fermented flour-yoghurt product**

SAĞDIÇ O., Gul T., Hayta M.

1st Kiel Food Science Symposium 2010

- CXXXIX. **In vitro antioxidant and antibacterial activity of grape (*Vitis vinifera* L.) seed extract**
Özkan G., SAĞDIÇ O.
The 4th International Congress 'Environmental Micropaleontology, Microbiology and Meiobenthology', pp.78-81
- CXL. **Türkiye'de Doğal Yayılış Gösteren *Mentha x piperita* Uçucu Yağ ve Ekstraktının Antimikrobiyal Aktivitesinin Belirlenmesi**
Aksoy A., SAĞDIÇ O.
19. Ulusal Biyoloji Kongresi
- CXLI. **Ceviz içinin su ile ekstraksiyonundan elde edilen ekstraktların biyoaktif özelliklerinin belirlenmesi**
SAĞDIÇ O., İter Ş. M., Polat B., Hayta M.
Türkiye 11. Gıda Kongresi, pp.349
- CXLII. **Compositions of the essential oils of *Origanum onites*, *Satureja hortensis* and *Thymbra spicata* grown in Turkey**
SAĞDIÇ O., Ekici L.
30th International Symposium on Essential Oils, pp.196
- CXLIII. **Kekik Ekstraktının Köftede Antimikrobiyal, Antioksidan ve Duyusal Etkileri**
SAĞDIÇ O., Telli R., Akaya L., Yetim H.
Türkiye 10. Gıda Kongresi, pp.547
- CXLIV. **Biodegradation of 5-(hydroxymethyl)-2-furfural (HMF) in model foods using some lactic acid bacteria and yeast**
Oral R. A., Sarioğlu K., SAĞDIÇ O., Kesler Y.
3rd International Symposium on Recent Advances in Food Analysis, pp.7-9
- CXLV. **Fatty acid composition of muscle, skin and depot lipids of domestic geese (*Anser domestica*) in Altıntaş region at the period of extreme low temperate winter**
Uysal K., Yetim H., SAĞDIÇ O., Cankurtaran M., Öztürk İ.
3. International Congress on Food and Nutrition, pp.145
- CXLVI. **Fonksiyonel gıda olarak kullanılan yağ asitleri ve özellikleri**
SAĞDIÇ O., Dönmez M., Uysal K., Cankurtaran M.
6. Gıda Mühendisliği Kongresi, pp.409-415
- CXLVII. **Inhibition of *Saccharomyces cerevisiae* in apple juice by grape pomace extract (GPE)**
SAĞDIÇ O., Yetim H., Ozturk I.
1st International Egyptian-Jordanian Conference; Biotechnology and Sustainable Development: Current Status and Future Scenarios, pp.41
- CXLVIII. **Antimicrobial and Antioxidant Activities of the Extracts of Two Turkish Endemic *Sideritis* Species**
SAĞDIÇ O., Ozelik H.
30th International Symposium on Essential Oils, pp.213
- CXLIX. **Biological Activity of *Menegic* (*Pistacia terebinthus* L.)), Traditional Turkish Snack Food and Coffee**
Polat B., Öztürk I., Ekici L., SAĞDIÇ O.
1. International Symposium Traditional Foods from Adriatic to Caucasus, pp.648-649
- CL. **Gıdaların Muhafazasında Yeni Mikrobiyal İnaktivasyon Metotları**
SAĞDIÇ O., Ekici L., Yetim H.
Türkiye 10. Gıda Kongresi, pp.949-952
- CLI. **Bioactivity of white willow and quince leaves consumed as herbal tea**
Öztürk İ., Karaman K., SAĞDIÇ O.
1st International Congress on Food Technology, pp.237
- CLII. **Effects of gallic and ellagic acids on functional properties of ice cream inoculated with *Lactobacillus casei***
SAĞDIÇ O., Cankurt H., Ozturk I., Yetim H.
1st Kiel Food Science Symposium 2010

- CLIII. **Effects of dried wheat sprout flour on lipid oxidation and some quality characteristics of beef patties**
Yetim H., SAĞDIÇ O.
57th Int. Cong. of Meat Sci. and Technol., pp.213
- CLIV. **Microbiological characteristics of traditionally Turkish fermented European cranberrybush (*Viburnum opulus L.*) fruits**
SAĞDIÇ O., Ozturk I., Yapar N., Tastemur B., Yetim H.
IV International Conference on Environmental, Industrial and Applied Microbiology (BioMicroWorld2011) Torremolinos (Spain), pp.245
- CLV. **Biological activity of *Rhododendron* honeys**
SAĞDIÇ O., Ekici L.
2nd International Congress on Food and Nutrition, pp.129
- CLVI. **Bioactivities characteristics of some wild edible fruits growing in Kayseri regions**
SAĞDIÇ O., Ekici L., Ozturk I., Bayram O., Polat B., Tastemur B.
4th International Congress on Food and Nutrition, pp.186-187
- CLVII. **Türkiye'de Geleneksel Bir Çerez ve Kahve Olarak Tüketilen Termiyenin (*Lupinus albus L.*) Üretimi ve Çeşitli Özellikleri**
Karaman K., Öztürk İ., SAĞDIÇ O.
1. International Symposium Traditional Foods from Adriatic to Caucasus, pp.693-695
- CLVIII. **The fatty acid composition and volatile aroma compounds of the chicken muscles fed with thyme**
Ekici L., Sarioğlu K., Ozturk I., SAĞDIÇ O.
Food Science, Engineering and Technologies 2009
- CLIX. **Türkiye'de Geleneksel Çay Olarak Tüketilen Bazı Bitkilerin Biyoaktif Özellikleri ve İnsan Sağlığı Üzerine Etkileri**
Karaman K., Öztürk İ., SAĞDIÇ O.
1. International Symposium Traditional Foods from Adriatic to Caucasus, pp.693-695
- CLX. **Nutritive values of the pomaces of commercial Turkish grape (*Vitis vinifera L.*) varieties**
SAĞDIÇ O., Kayacier A., Ozkan G., Dogan M.
2nd International Congress on Food and Nutrition, pp.211
- CLXI. **Kekik Uçucu Yağı İlavesinin Kuşbaşı Etler ve Bonfilenin Bazı Özelliklerine Etkisi**
Öztürk İ., SAĞDIÇ O., Yetim H.
Türkiye 10. Gıda Kongresi, pp.557-560
- CLXII. **The fatty acid composition of chicken muscles fed with thyme**
SAĞDIÇ O., Ekici L., Ockerman H. W.
54rd Int. Cong. of Meat Sci. and Technol., pp.79
- CLXIII. **Türkiye'de baharat ve çay olarak kullanılan adaçayı (*Salvia fruticosa*) ve kekik (*Satureja thymbra*) türlerinin uçucu yağ bileşimlerinin ve antimikrobiyal etkilerinin belirlenmesi**
SAĞDIÇ O., Krüger H., Özçelik S.
Gıda Kongresi 2005, pp.15-19
- CLXIV. **Karotenoidlerin bazı özellikleri ve insan sağlığı açısından önemi**
SAĞDIÇ O., Küçüköner E., Özçelik S.
Türkiye 7. Gıda Kongresi, pp.647-656
- CLXV. **Growth ability of *Listeria monocytogenes* in ayran**
Kara R., Telli R., SAĞDIÇ O.
2nd International Congress on Food and Nutrition, pp.115
- CLXVI. **Gıdalarda trans yağ asitlerinin bulunuşu ve insan sağlığı üzerine etkileri**
SAĞDIÇ O., Şimşek B., Küçüköner E.
3. Gıda Mühendisliği Kongresi, pp.751-760
- CLXVII. **Bitkisel Doğal Ajanların Gıdaların Muhafazasında Kullanımı**
SAĞDIÇ O., Şimşek Z., Ekici L.
3. Ulusal Veteriner Gıda Hijyeni Kongresi, pp.143-148

- CLXVIII. **Üç Farklı Bitki Çayı ile Demlenen Sütün Fizikokimyasal ve Duyusal özellikleri**
Öztürk İ., SAĞDIÇ O., Kayacıer A.
Pamukkale Süt ve Süt Ürünleri Sempozyumu, pp.77
- CLXIX. **Sucuk ve sucuk benzeri fermente et ürünlerinde enterokokların rolü**
SAĞDIÇ O., Yetim H.
I. Et Ürünleri Sucuk Çalıştayı, pp.137-143
- CLXX. **Türkiye’de Bitkisel Ürünlerin Antioksidan Kapasitenin Belirlenmesinde Kullanılan Yöntemler**
Aksoy A., SAĞDIÇ O.
19. Ulusal Biyoloji Kongresi
- CLXXI. **Konfokal Mikroskop ve Gıda Mühendisliği Uygulamalarında Kullanımı**
SAĞDIÇ O., Öztürk İ., Yapar N., Yetim H.
Türkiye 10. Gıda Kongresi, pp.1135-1138
- CLXXII. **Total phenolic compounds and antioxidant effect of grape seed extracts on sunflower oil**
Yalçın H., SAĞDIÇ O.
4th International Congress on Food and Nutrition, pp.127
- CLXXIII. **Antifungal activity of propolis against moulds in unpasteurized fruit juices**
Koc A. N., Mutlu-Sarigüzel F., SAĞDIÇ O.
1st International Food and Nutrition Congress, pp.77
- CLXXIV. **Viability of Escherichia coli O157:H7 in ayran; a traditional Turkish yoghurt drink**
SAĞDIÇ O., Özçelik S.
International Dairy Symposium, pp.382
- CLXXV. **Fermentasyonla gilaburunun biyoaktif özelliklerindeki değişim**
SAĞDIÇ O., Yapar N., Öztürk İ., Taştamur B.
Türkiye 11. Gıda Kongresi, pp.369
- CLXXVI. **Farklı reçetelerde hazırlanan peynir helvası (Höşmerim) üretimi**
SAĞDIÇ O., Cankurtaran M.
2. Geleneksel Gıdalar Sempozyumu, pp.367-371
- CLXXVII. **Geleneksel Yöntemle Üretilen Küflü Peynirlerin Mikrobiyolojik Nitelikleri ve Küf Florası**
SAĞDIÇ O., Özçelik S., Şimşek B., Özdemir C.
Türkiye 10. Gıda Kongresi, pp.709-712
- CLXXVIII. **Fatty acid compositions of seven edible plant seeds grown in Turkey**
SAĞDIÇ O., Öztürk İ.
1st International Egyptian-Jordanian Conference; Biotechnology and Sustainable Development: Current Status and Future Scenarios, pp.40
- CLXXIX. **Gıda ve yemlerde mikotoksin oluşumunun önlenmesi ve eliminasyonu**
SAĞDIÇ O., Dığerak M., Özçelik N.
I. Ulusal Mikotoksin Sempozyumu, pp.139-145
- CLXXX. **Biological and Chemical Composition of Essential Oil and Extract Isolated Thymus revolutus Celak**
SAĞDIÇ O., Gokturk R. S., Unal O.
30th International Symposium on Essential Oils, pp.223
- CLXXXI. **Küfle olgunlaştırılan peynirlerin küf florası ve toksik özellikleri**
SAĞDIÇ O., Şimşek B., Özçelik S.
I. Ulusal Mikotoksin Sempozyumu, pp.196
- CLXXXII. **Süt sanayiinde yüksek basınç uygulamaları**
Demirci M., Özdemir S., SAĞDIÇ O.
Türkiye 9. Gıda Kongresi, pp.955-958
- CLXXXIII. **Some Turkish endemic herb extracts as antibacterial and antioxidant agents**
SAĞDIÇ O., Özçelik H.
The 4th International Congress ‘Environmental Micropaleontology, Microbiology and Meiobenthology’, pp.151-154
- CLXXXIV. **Reduction of 5-hydroxy-2-methyl furaldehyde (HMF) concentration in fried potato model**
Oral R. A., Sarioğlu K., SAĞDIÇ O., Kesler Y.

- 1st International Congress on Food Technology, pp.456
- CLXXXV. **Van otlu peynirlerinin elektroforez bantları ve bunların kimyasal ve duyuşal özelliklerle ilişkisi**
SAĐDIĐ O., Kűcűkűner E.
SEYES 2003, Sűt Endűstrisinde Yeni EĐilimler Sempozyumu, pp.367-369
- CLXXXVI. **űzűm Posası Toz ve Ekstraktının Elma ve Portakal Suyundaki Ozmofil Mayalar űzerine Etkisi**
SAĐDIĐ O., űztűrk ., Yetim H.
Tűrkiye 10. Gıda Kongresi, pp.547
- CLXXXVII. **Antioxidative, antiradikale und antimikrobielle Eigenschaften von Granatapfel-Kernextract und Granatapfel-Schalenextract**
SAĐDIĐ O., űztűrk ., Ekici L., Yetim H.
10. Fachsymposium Lebensmittelmikrobiologie, pp.9-11
- :LXXXVIII. **Turkish traditional fermented dairy products as functional foods**
SAĐDIĐ O., Ilter S. M., Polat B., Karaman K.
1st Kiel Food Science Symposium 2010
- CLXXXIX. **Fatty acid composition, CLA contents and cholesterol levels of Turkish yayık butter**
SAĐDIĐ O., Seckin K., Donmez M., Őimşek B., Yetim H.
EURO FOOD CHEM XIII, pp.626-631
- CXC. **Bioactivities and Human Health Effects of Flavonoids and Some Other Phenolic Compounds**
SAĐDIĐ O., Ekici L., Oral R. A., Yetim H.
ITAFE '05 Information Technology in Agriculture, Food & Environment, pp.869-874
- CXCI. **Changes in Functional Components of Wheat Grains During the germination**
Yetim H., SAĐDIĐ O., Hayta M.
3. International Congress on Food and Nutrition, pp.130
- CXCII. **Bioactive characteristics of various tulip flowers, waste of tulip onion production**
SAĐDIĐ O., Ekici L., Ozturk I., Bayram O., Polat B., Tastemur B.
4th International Congress on Food and Nutrition, pp.175
- CXCIII. **Bitki ayı İlaveli Dondurma Mikslerinde Listeria monocytogenes'in CanlılıĐı**
SAĐDIĐ O., Karaman S., Kayacier A., Yetim H.
Pamukkale Sűt ve Sűt űrűnleri Sempozyumu, pp.192
- CXCIV. **Antioxidative, antiradikale und antimikrobielle aktiviteten des auBeren Rindeextrakts von frischen Antep-Pistazien**
űztűrk ., Ekici L., SAĐDIĐ O.
10. Fachsymposium Lebensmittelmikrobiologie, pp.9-11
- CXCV. **Antimikrobielle wirkung von schwarzkűmmelöl. Deutsche gesellschaft fűr hygiene und mikrobiologie**
SAĐDIĐ O., Gecgel ű.
6. Fachsymposium, pp.44
- CXCVI. **Inhibition of Aspergillus fumigatus and Paecilomyces variotii by some plant essential oils**
Demirci S., SAĐDIĐ O., Arici M.
10. Fachsymposium Lebensmittelmikrobiologie, pp.9-11
- CXCVII. **DoĐal antimikrobiyal ve antioksidan madde kaynaklarımız: Baharatlar ve tűrevleri**
SAĐDIĐ O., Yetim H., Yılmaz H.
Gıda Kongresi 2005, pp.123-126
- CXCVIII. **The effect of anthocyanin based extracts on the color of cemen paste used on pastirma, a dry cured meat product**
Ekici L., Őimşek Z., SAĐDIĐ O.
56th Int. Cong. of Meat Sci. and Technol., pp.217

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Aromatik Mayalardan Maya Ekstraktı Üretimi, 2019 - 2022

ARICI M., SAĞDIÇ O., ÖZÜLKÜ G., TULUKÇU E., Erkölencik M. F., Project Supported by Higher Education Institutions, Olgunlaşmamış Siyez Buğdayının Fizikokimyasal Besinsel ve Prebiyotik Özelliklerinin Belirlenmesi, 2019 - 2021

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Awards

Sağdıç O., Bilim Teşvik Ödülü, Tübitak, October 2011

Non Academic Experience

TUBITAK, Marmara Araştırma Merkezi (MAM)

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Adli Tıp Kurumu, 5. Daire

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TUBITAK, TÜBİTAK TEYDEB, Grup Yürütme Komitesi Üyesi