

## Prof. Osman SAĞDIÇ

### Personal Information

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### International Researcher IDs

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

ScopusID: 6701802186

Yoksis Researcher ID: 12350

### 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 kromatografik 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 duyuşsal 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. 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)

- II. **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)
- III. **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)
- IV. **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)
- V. **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)
- VI. **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)
- VII. **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)
- VIII. **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)
- IX. **CoSn(OH)<sub>6</sub> nanocubes as a solid sorbent for the effective preconcentration of copper ions in cinnamon (Cinnamomum zeylanicum) extract**  
Bağcıvan A., Şaylan M., SAĞDIÇ O., BAKIRDERE S.  
Food Chemistry, vol.447, 2024 (SCI-Expanded)
- X. **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)
- XI. **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)
- XII. **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)
- XIII. **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)
- XIV. **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)

- XV. **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)
- XVI. **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)
- XVII. **Evaluating the multifaceted impact of *Cephalaria* extract on dough quality: Antioxidant, antimicrobial, and cytotoxic properties**  
Bağdat E. Ş., BOZKURT F., Kahraman Ilıkkan Ö., SAĞDIÇ O., TÖRNÜK F.  
International Journal of Food Science and Technology, 2024 (SCI-Expanded)
- XVIII. **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)
- XIX. **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)
- XX. **Response surface optimization of protein extraction from cold-pressed terebinth (*Pistacia terebinthus* L.) oil byproducts: Physicochemical and functional characteristics**  
ÖZGÖLET M., Cakmak Z. H. T., BOZKURT F., SAĞDIÇ O., KARASU S.  
Journal of Food Science, 2024 (SCI-Expanded)
- XXI. **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., Koxsel H.  
Journal of Functional Foods, vol.112, 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., Koxsel H.  
Quality Assurance and Safety of Crops and Foods, vol.16, no.1, pp.98-107, 2024 (SCI-Expanded)
- XXIII. **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)
- XXIV. **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)
- XXV. **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)
- XXVI. **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, 2024 (SCI-Expanded)
- XXVII. **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)
- XXVIII. **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)
- XXIX. **Influence of Different Drying Techniques on the Drying Kinetics, Total Bioactive Compounds, Anthocyanin Profile, Color, and Microstructural Properties of Blueberry Fruit**  
AKÇIÇEK A., Avcı E., TEKİN ÇAKMAK Z. H., Kasapoglu M. Z., SAĞDIÇ O., KARASU S.  
ACS Omega, vol.8, no.44, pp.41603-41611, 2023 (SCI-Expanded)
- XXX. **Importance of rheological properties in enrobing efficiency of dark chocolate: application in wafer products**  
Ertural G. I., Gunes R., TOKER Ö. S., Palabiyik I., KONAR N., SAĞDIÇ O.  
International Journal of Food Science and Technology, vol.58, no.11, pp.5938-5946, 2023 (SCI-Expanded)
- XXXI. **Valorization of viticulture waste as verjuice powders: their characterization, storage stability and application in beverage formulation**  
Bayram Y., Ozkan K., SAĞDIÇ O.  
European Food Research and Technology, vol.249, no.11, pp.2897-2910, 2023 (SCI-Expanded)
- XXXII. **Effects of Casein Hydrolysate Prepared with Savinase on the Quality of Bread Made by Frozen Dough**  
BEKİROĞLU H., ÖZÜLKÜ G., SAĞDIÇ O.  
Foods, vol.12, no.20, 2023 (SCI-Expanded)
- XXXIII. **Quality, Nutritional Properties, and Glycemic Index of Colored Whole Wheat Breads**  
Koksel H., Cetiner B., Shamanin V. P., TEKİN ÇAKMAK Z. H., Pototskaya I. V., KAHRAMAN K., SAĞDIÇ O., Morgounov A. I.  
Foods, vol.12, no.18, 2023 (SCI-Expanded)
- XXXIV. **Improvement of some techno-functional properties of aquafaba by pre-fermentation with Lactobacillus plantarum MA2**  
BEKİROĞLU H., Karimidastjerd A., ÖZMEN D., TOKER Ö. S., Inan M., SAĞDIÇ O., DERTLİ E.  
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## extraction

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**extend shelf life of some meat products**

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## Supported Projects

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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

ÇEBİ N., SAĞDIÇ O., ARICI M., Project Supported by Higher Education Institutions, Gül Yağının FTIR ve Raman Teknikleri Kullanılarak Otantisitesinin Belirlenmesi, 2019 - 2020

ERARSLAN A., Karakaş C. Y., SAĞDIÇ O., BOZKURT F., Project Supported by Higher Education Institutions, Uçucu yağların Polivinil alkol/Kitosan nanopartikülleri içerisine elektrosprey metodu ile enkapsüle edilmesi ve antifungal etkinliklerinin belirlenmesi, 2018 - 2019

Sağdıç O., Cankurt H., TUBITAK Project, Düşük Tuz Yüksek Sağlık, Peynir Tuzlamada Yeni Bir Yöntem: Jel Salamura Tekniği, 2017 - 2019

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SAĞDIÇ O., TUBITAK Project, Piliç etlerinin lezzet kalitesi ve raf ömrünün geliştirilmesinde kekikli yem kullanımı, 2006 - 2008

SAĞDIÇ O., TUBITAK Project, Gıdalarda toksik bir bileşik olan hidrokسيمetilfurfuralin (5-HMF) biyolojik ve kimyasal yöntemle azaltılma olanakları, 2006 - 2008

SAĞDIÇ O., TUBITAK Project, Üzüm posasının antimikrobiyal ve antioksidan katkı olarak gıda sanayinde değerlendirilmesi, 2005 - 2008

SAĞDIÇ O., Ülkemizde üretilen toksik balların kimyasal, antibakteriyel ve toksik özelliklerinin belirlenmesi, 2005 - 2007

SAĞDIÇ O., Et ve et ürünlerinde farklı tür hayvan etlerinin saptanması için multiplex ve real time PCR tekniklerinin geliştirilmesi ve biyoçip üretimi, 2005 - 2007

SAĞDIÇ O., TUBITAK Project, Türkiye 'de ticari açıdan önemli Lamiaceae (Labiatae) familyasına ait baharat veya çeşni olarak kullanılan bitkilerin fenolik bileşenleri ile antioksidan ve antimikrobiyal etkilerinin belirlenmesi, 2004 - 2006

SAĞDIÇ O., TUBITAK Project, Etlik Piliç ve Cıvcıvlerde Tıbbi ve Aromatik Bitkilerin Antibakteriyal, Antioksidan ve Büyüme Artırıcı Etkilerinin Araştırılması, 2004 - 2005

## Patent

Toker Ö. S., Sağdıç O., Pehlivanoglu H., Demirci M., OLEİK ASİT İÇERİĞİ YÜKSEK BİTKİSEL SIVI YAĞ KARIŞIM OLEOJELİNE BAL İLAVESİ İLE ÜRETİLEN YENİ BİR SÜRÜLEBİLİR KAHVALTILIK MARGARİN, Patent, CHAPTER A Human Needs, The Invention Registration Number: 2017 03522 , Standard Registration, 2023

## Activities in Scientific Journals

European Journal of Science and Technology, First Editor, 2014 - Continues

Turkish Journal of Agriculture and Forestry, Editor, 2013 - Continues

## Metrics

Publication: 550

Citation (WoS): 7695

Citation (Scopus): 8569

H-Index (WoS): 45

H-Index (Scopus): 51

## Awards

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

## Non Academic Experience

TUBITAK, Marmara Araştırma Merkezi (MAM)

Ministry, Adli Tıp Kurumu, Gıda Mühendisi

Adli Tıp Kurumu, 5. Daire

TÜBİTAK- MAM

TÜBİTAK- MAM

TUBITAK, TÜBİTAK MAM, Danışman

TUBITAK, TÜBİTAK MAM, Müdür

TÜBİTAK MAM GIDA ENSTİTÜSÜ

Ministry, Gıda, Tarım ve Hayvancılık Bakanlığı, Üye

TÜBİTAK

TÜBİTAK-MAM GIDA ENSTİTÜSÜ

TUBITAK, TÜBİTAK MAM, Danışman

TUBITAK, TÜBİTAK TEYDEB, Grup Yürütme Komitesi Üyesi