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International Researcher IDs

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Education Information

Doctorate, Yildiz Technical University, Graduate School Of Natural And Applied Sciences, Gıda Mühendisliği, Turkey 2018
- Continues

Postgraduate, Istanbul Technical University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2016 - 2018

Undergraduate, Istanbul Technical University, Kimya Metalurji Fakültesi, Gıda Mühendisliği, Turkey 2012 - 2016

Dissertations

Postgraduate, Detection of some quality properties and antioxidant activity of bee products like; honey, pollen and propolis obtained from Bayburt and different regions of Turkey, İstanbul Teknik Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2018

Research Areas

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

Academic Titles / Tasks

Research Assistant, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2018 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. Liposomal black mulberry extract loaded-nanofibers: preparation, characterisation, and bioaccessibility of phenolics by simulated in vitro digestion combined with the Caco-2 cell model**
Kalintas Caglar N., 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)
- II. Comparison of bioactive constituents by HPLC–DAD–ESI–MS and UFLC and in vitro antioxidant activities of blossom honey, bee pollen, and propolis**
SAROĞLU Ö., Ecem Bayram N., Günşar B.
European Food Research and Technology, vol.249, no.12, pp.3085-3096, 2023 (SCI-Expanded)

- III. **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., Karadağ A.
International Journal of Biological Macromolecules, vol.250, 2023 (SCI-Expanded)
- IV. **The formulation and microstructural, rheological, and textural characterization of salep-xanthan gum-based liposomal gels**
Saroğlu Ö., Karadağ A., Cakmak Z. H., Karasu S.
POLYMER BULLETIN, vol.80, no.9, pp.9941-9962, 2023 (SCI-Expanded)
- V. **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)
- VI. **The Effects of Different Drying Methods on the In Vitro Bioaccessibility of Phenolics, Antioxidant Capacity, and Morphology of European Plums (*Prunus domestica* L.)**
Yener E., SAROĞLU Ö., SAĞDIÇ O., KARADAĞ A.
ACS Omega, 2023 (SCI-Expanded)
- VII. **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)
- VIII. **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)
- IX. **Response surface optimization of ultrasound-assisted protein extraction from *Spirulina platensis*: investigation of the effect of extraction conditions on techno-functional properties of protein concentrates**
Yüçetepe A., Saroğlu Ö., Özçelik B.
Journal of Food Science and Technology, vol.56, no.7, pp.3282-3292, 2019 (SCI-Expanded)
- X. **Optimisation of ultrasound-assisted extraction of protein from *Spirulina platensis* using RSM**
Yucetepe A., Saroglu O., Daskaya-Dikmen C., Bildik F., Özçelik B.
Czech Journal of Food Sciences, vol.36, no.1, pp.98-108, 2018 (SCI-Expanded)

Articles Published in Other Journals

- I. **Propolis-loaded liposomes: characterization and evaluation of the in vitro bioaccessibility of phenolic compounds**
Karadağ A., Saroglu 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)

Books & Book Chapters

- I. **Multiple-effect evaporators in the food industry**
SAROĞLU Ö., KARADAĞ A.
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.

in: Saffron, Charis M. Galanakis, Editor, Academic Press , California, pp.183-220, 2021

Refereed Congress / Symposium Publications in Proceedings

- 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**
ÖZCAN B. E., KARADAĞ A., KARAKAŞ C. Y., SAROĞLU Ö.
INTERNATIONAL MALDIA HEALTH SCIENCES CONGRESS, Turkey, 14 - 16 October 2022
- III. Safranın 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
- IV. 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
- V. STEADY SHEAR RHEOLOGICAL PROPERTIES OF GUM EXTRACTED FROM ACACIA SEEDS**
SAROĞLU Ö., AÇAN B. G., TOKER Ö. S., ARICI M.
International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 October 2018, pp.104
- VI. The Effect of NaCl Concentration and pH on Phycocyanin Extraction from Microalgae *Spirulina platensis* as a Traditional Food**
YÜCETEPE A., ÖZÇELİK B., DURAN A., SAROĞLU Ö.
INTERNATIONAL CONFERENCE ON AGRICULTURE, FOREST, VETERINARY SCIENCES AND TECHNOLOGIES, 2 - 05 April 2018
- VII. The influence of extraction conditions on in vitro protein digestibility of *Spirulina platensis* protein extracts: An optimization study with RSM**
YÜCETEPE A., SAROĞLU Ö., DAŞKAYA DİKMEN C., ÖZÇELİK B.
5th International Conference on Food Digestion, Rennes, France, 4 - 06 May 2017
- VIII. Ultrasound assisted extraction of protein from *spirulina platensis*; Determination of total phenolic contents and antioxidant activity of protein extracts and optimization of process parameters**
YÜCETEPE A., SAROĞLU Ö., BİLDİK F., ÖZÇELİK B.
1st Food Chemistry Conference: Shaping the future of food quality, health and safety, Amsterdam, Netherlands, 30 October - 01 November 2016

Supported Projects

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

Metrics

Publication: 23

Citation (WoS): 99

Citation (Scopus): 183

H-Index (WoS): 4

H-Index (Scopus): 5