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International Researcher IDs

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Publons / Web Of Science ResearcherID: AAM-5732-2021

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Education Information

Doctorate, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering, Turkey 2022 - Continues

Postgraduate, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering, Turkey 2019 - 2022

Undergraduate, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering, Turkey 2014 - 2019

Certificates, Courses and Trainings

Occupational Health and Safety, TS EN ISO 45001:2023 İş Sağlığı ve Güvenliği Yönetim Sistemi İç Tetkik Eğitimi , TÜRK STANDARDLARI ENSTİTÜSÜ, 2024

Environment and Sustainability, TS EN ISO 14001:2015 Çevre Yönetim Sistemi İç Tetkik Eğitimi , TÜRK STANDARDLARI ENSTİTÜSÜ, 2024

Research Areas

Chemical Engineering and Technology

Academic Titles / Tasks

Research Assistant, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering, 2020 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- Determination of Drying Characteristics of Various Seafood by Freeze Drying Method and Investigation of the Effect of Ultrasonic Pretreatment**
Özyalçın Genç Z. Ö., Gules E., Uygunöz D., Bozkurt F., Sağdıç O., Doymaz İ., Tuğrul N., Derun E., Kıpçak A. S.

TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.25, no.2, TRJAS6452, pp.1-10, 2025 (SCI-Expanded)

- II. **Drying and Rehydration Characteristics of Microwave Dried *Mytilus edulis***
Sevim S., ÖZYALÇIN GENÇ Z. Ö., KIPÇAK A. S.
Turkish Journal of Fisheries and Aquatic Sciences, vol.23, no.12, 2023 (SCI-Expanded)
- III. **The Effect of Various Methods on the Drying Kinetics and Mathematical Modelling of Seabass (*Dicentrarchus labrax*)**
ÖZYALÇIN GENÇ Z. Ö., KIPÇAK A. S., TUĞRUL N.
Journal of Aquatic Food Product Technology, vol.32, no.4, pp.384-395, 2023 (SCI-Expanded)
- IV. **The Ultrasound Effect on the Drying Characteristics of *Loligo vulgaris* by the Methods of Oven and Vacuum-oven**
ÖZYALÇIN Z. Ö., KIPÇAK A. S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.31, no.2, pp.187-199, 2022 (SCI-Expanded)
- V. **The Effect of Ultrasonic Pre-Treatment on the Temperature Controlled Infrared Drying of *Loligo vulgaris* and Comparison with the Microwave Drying**
ÖZYALÇIN Z. Ö., KIPÇAK A. S.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.21, no.3, pp.135-145, 2021 (SCI-Expanded)
- VI. **Antimony Adsorption Study of Chitosan Produced from *Caridea* and *Brachyura* Shells**
Kıpçak A. S., Özyalçın Z. Ö.
Journal Of The Indian Chemical Society, vol.97, no.10, pp.2097-2100, 2020 (SCI-Expanded)

Articles Published in Other Journals

- I. **Drying kinetics, mathematical modeling and color analysis of *Solen marginatus*: A comparative study of oven, infrared, and microwave drying methods**
Özyalçın Genç Z. Ö., Kıpçak A. S.
BULGARIAN CHEMICAL COMMUNICATIONS, vol.2024, pp.1-10, 2024 (Scopus)
- II. **The effect of production parameters of crab and shrimp based chitosan on the adsorption of aluminum and lead**
Özyalçın Genç Z. Ö., Kıpçak A. S.
Sigma Journal of Engineering and Natural Sciences, vol.41, no.5, pp.938-946, 2023 (ESCI)
- III. **Effects of drying methods on the drying kinetics of blanched brown crab**
Özyalçın Genç Z. Ö., Kıpçak A. S.
BULGARIAN CHEMICAL COMMUNICATIONS, vol.55, no.3, pp.234-241, 2023 (Scopus)
- IV. **Infrared and microwave drying methods on the rehydration behaviour and mass transfer diffusion coefficient of *Loligo Vulgaris***
Özyalçın Genç Z. Ö., Kıpçak A. S.
SIGMA JOURNAL OF ENGINEERING AND NATURAL SCIENCES, vol.2023, pp.1-8, 2023 (ESCI)
- V. **Rehydration Characteristics and Kinetics of Traditionally Dried Mussels at Different Temperatures**
Özyalçın Z. Ö., Kıpçak A. S.
SIGMA JOURNAL OF ENGINEERING AND NATURAL SCIENCES, vol.41, no.4, pp.858-867, 2023 (ESCI)
- VI. **Ultrasonic Pre-Treatment and Vacuum Effect on the Drying of Cancer *Pagurus* Meat**
Özyalçın Genç Z. Ö., Kıpçak A. S.
Aquatic Science and Engineering, vol.2023, pp.1-10, 2023 (ESCI)
- VII. **A Study of Thin-Layer Pepino Drying with Infrared and Microwave Methods and Color Analysis**
Özyalçın Z. Ö., Kıpçak A. S.
Journal of the Turkish Chemical Society Section B, vol.5, no.2, pp.167-172, 2022 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. **Synthesis of Chitosan from Lobster Shells**
Temiz A. E., Özyalçın Genç Z. Ö., Şenberber Dumanlı F. T., Tuğrul N., Derun E., Kıpçak A. S.
International Food Innovation and Sustainability Congress, İstanbul, Turkey, 16 - 18 May 2024, pp.214
- II. **Mathematical modelling of ultrasound pretreated kumquat (*Citrus japonica* var. *margarita*) in freeze dryer**
Otal Şenol D., ÖZYALÇIN Z. Ö., KIPÇAK A. S.
2nd International Karatekin Science and Technology Conference, Çankırı, Turkey, 21 December 2023
- III. **Drying of Blue Mussels by Freeze Drying Technique and Investigating the Effect of Ultrasonic Pretreatment**
Alp N., Özyalçın Genç Z. Ö., Kıpçak A. S.
6th International Eurasian Conference on Biological and Chemical Sciences (EurasianBioChem 2023), Ankara, Turkey, 11 - 13 October 2023, pp.68
- IV. **Lyophilization of *Dicentrarchus labrax* and Investigation of the Effect of Ultrasonic Pretreatment**
Alp M., Özyalçın Genç Z. Ö., Kıpçak A. S.
6th International Eurasian Conference on Biological and Chemical Sciences (EurasianBioChem 2023), Ankara, Turkey, 11 - 13 October 2023, pp.67
- V. **Drying characterization and quality investigation of quail (*coturnix coturnix*) meat by microwave drying method**
Fakhrutdinov A., Kıpçak A. S., Özyalçın Genç Z. Ö.
ASES VI. International Health, Engineering and Sciences Conference, Van, Turkey, 16 - 18 June 2023, pp.1
- VI. **Investigation of the effect of blanching on the drying characteristics of freeze dried salmon**
Deniz E., ÖZYALÇIN Z. Ö., KIPÇAK A. S.
4th International Eurasian Conference on Science, Engineering and Technology, Ankara, Turkey, 14 December 2022, pp.1481-1486
- VII. **Mathematical modeling of the ultrasonic pretreated freeze dried cockle**
Çağlıyan Y., ÖZYALÇIN Z. Ö., KIPÇAK A. S.
4th International Eurasian Conference on Science, Engineering and Technology, Ankara, Turkey, 14 December 2022, pp.1032-1037
- VIII. **Mikrodalga Yöntemiyle Kurutulan Çarkıfelek Meyvesinin Matematiksel Modellemesi**
Ata P., Özyalçın Z. Ö., Kıpçak A. S.
2nd International Congress of Engineering and Natural Sciences (ICENSS 2022), Ankara, Turkey, 7 - 09 May 2022, pp.425-434
- IX. **Karides ve Pavurya Kabuklarından Kitosan Üretimi ve Baryum Adsorpsiyonunda Kullanılması**
Çelik E., Özyalçın Z. Ö., Kıpçak A. S.
2nd International Congress of Engineering and Natural Sciences (ICENSS 2022), Ankara, Turkey, 7 - 09 May 2022, pp.204-209
- X. **Drying Kinetics and Mathematical Modelling of Oven Dried Blanched Brown Crab (*Cancer Pagurus*) Meat**
Eren M., Akkoç O., Özyalçın Z. Ö., Kıpçak A. S.
6th Conference on Advances in Mechanical Engineering, İstanbul, Turkey, 20 - 22 October 2021
- XI. **Mathematical Modelling on Thin Layer Oven Drying Kinetics of Grooved Razor Shell Meat**
İlter S., Kılıçoğlu O., Özyalçın Z. Ö., Kıpçak A. S.
6th Conference on Advances in Mechanical Engineering, İstanbul, Turkey, 20 - 22 October 2021
- XII. **Influence of Oven Drying on Effective Moisture Diffusion, Activation Energy and Drying Rate of Common Octopus (*Octopus vulgaris*)**
Batur C., Algül M., Özyalçın Z. Ö., Kıpçak A. S.
6th Conference on Advances in Mechanical Engineering, İstanbul, Turkey, 20 - 22 October 2021
- XIII. **Study on Effective Moisture Diffusivity, Activation Energy and Drying Rate of Thin Layer of Pepino Fruit**
Dalgıç I., Özyalçın Z. Ö., Doymaz I., Kıpçak A. S.

6th Conference on Advances in Mechanical Engineering (ICAME 2021), İstanbul, Turkey, 20 - 22 October 2021, pp.1179-1184

XIV. **Mathematical Modelling of Loligo Vulgaris Dried By Microwave Oven**

Özyalçın Z. Ö., Kıpçak A. S.

5th Conference on Advances in Mechanical Engineering, İstanbul, Turkey, 17 - 19 December 2019, pp.681-686

XV. **Effective Moisture Diffusivity and Activation Enregy of Loligo Vulgaris Dried by Temperature Controlled Infrared Drier**

Gur E., Özyalçın Z. Ö., Kıpçak A. S.

2nd International Conferance on Biological and Chemical Sciences, Ankara, Turkey, 28 - 29 June 2019, pp.189-194

Supported Projects

KIPÇAK A. S., DERUN E., ŞENBERBER DUMANLI F. T., ÖZYALÇIN Z. Ö., TUĞRUL N., Project Supported by Higher Education Institutions, Hayvansal Temelli Kaynaklardan Elde Edilen Kitosanın Ağır Metal İçeren Atık Suların Arıtılmasında Kullanımı, 2022 - Continues

Özyalçın Genç Z. Ö., Ok N. O., TUBITAK Project, Fındık Zürefundan Selüloz Bazlı Biyoplastik Üretimi, 2024 - 2025

KIPÇAK A. S., Otal Şenol D., ÖZYALÇIN Z. Ö., Project Supported by Higher Education Institutions, Çeşitli Egzotik Meyvelerin Liyofilizasyon Yöntemi ile Kurutulması ve Kalite Parametrelerinin İncelenmesi, 2023 - 2024

KIPÇAK A. S., ÖZYALÇIN Z. Ö., DOYMAZ İ., DERUN E., TUĞRUL N., UYGUNÖZ D., Project Supported by Higher Education Institutions, Çeşitli Deniz Ürünlerinin Yeni Nesil Dondurarak Kurutma Yöntemi ile Kurutma Karakteristiklerinin Belirlenmesi ve Ultrasonik Önışlemin Etkisinin İncelenmesi, 2021 - 2022

KIPÇAK A. S., ÖZYALÇIN Z. Ö., Project Supported by Higher Education Institutions, Caridea ve Brachyura Kabuklarından Elde Edilen Kitosan ile Atık Sulardan Ağır Metal Giderimi, 2020 - 2022

Metrics

Publication: 28

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