

## Lect. Ruşen METİN YILDIRIM

### Personal Information

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### Education Information

Doctorate, Yildiz Technical University, Graduate School Of Natural And Applied Sciences, Gıda Mühendisliği, Turkey 2014 - 2020

Postgraduate, Trakya University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2003 - 2006

Undergraduate, Trakya University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 1999 - 2003

### Foreign Languages

English, C1 Advanced

### Dissertations

Doctorate, Ekşi hamurdan izole edilen laktik asit bakterileri ve mayaların fitaz aktivitelerinin belirlenmesi, Yildiz Technical University, Graduate School Of Natural And Applied Sciences, 2020

### Research Areas

Food Engineering, Food Science, Food Microbiology, Engineering and Technology

### Academic Titles / Tasks

Lecturer, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, 2020 - Continues

### Published journal articles indexed by SCI, SSCI, and AHCI

- I. **The Properties of Pectin Extracted from the Residues of Vinegar-Fermented Apple and Apple Pomace**  
Muslu Can A., METİN YILDIRIM R., KARADAĞ A.  
Fermentation, vol.10, no.11, 2024 (SCI-Expanded)
- II. **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)
- III. **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)

- IV. **Impact of grape marc, as a partial replacer of sugar and wheat flour, on the bioaccessibility of polyphenols, technological, sensory, and quality properties of cake by mixture design approach**  
Bursa K., Isik G., METİN YILDIRIM R., ÖZÜLKÜ G., Kian-Pour N., TOKER Ö. S., PALABIYIK İ., Gulcu M.  
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.18, no.8-9, pp.611-626, 2022 (SCI-Expanded)
- V. **Enrichment of lecithin with phenolics from olive mill wastewater by cloud point extraction and its application in vegan salad dressing**  
KARADAĞ A., KAYACAN ÇAKMAKOĞLU S., Yildirim R. M., KARASU S., Avci E., Ozer H., SAĞDIÇ O.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.7, 2022 (SCI-Expanded)
- VI. **The effect of press temperature on the total tocopherols, sterol, fatty acid, phenolic profile, in-vitro cytotoxicity assay, and anti-inflammatory activity**  
Başdoğan H., Akman P. K., Metin Yildirim R., Sağdıç O., Geçgel Ü., Tekin-Cakmak Z. H., Karasu S.  
Ciencia E Tecnologia De Alimentos, vol.1, no.1, pp.1-10, 2021 (SCI-Expanded)
- VII. **The effect of taro-wheat flour and taro-gluten free flour on cake batters and quality**  
Arıcı M., Özülkü G., Kahraman B., Metin Yildirim R., Toker Ö. S.  
Journal of Food Measurement and Characterization, vol.15, no.1, pp.531-540, 2021 (SCI-Expanded)
- VIII. **Taro flour usage in wheat flour bread and gluten-free bread: Evaluation of rheological, technological and some nutritional properties**  
Arıcı M., Özülkü G., Kahraman B., Yildirim R., Toker Ö. S.  
JOURNAL OF FOOD PROCESS ENGINEERING, vol.43, no.9, 2020 (SCI-Expanded)
- IX. **Production of Functional Yogurt Drink, Apple and Orange Juice Using Nano-Encapsulated *L. brevis* Within Sodium Alginate-Based Biopolymers**  
Mohaisen M. J. M., Yildirim R. M., YILMAZ M. T., DURAK M. Z.  
SCIENCE OF ADVANCED MATERIALS, vol.11, no.12, pp.1788-1797, 2019 (SCI-Expanded)
- X. **The effect of invertase concentration on quality parameters of fondant**  
Ozcan O., Yildirim R., Toker Ö. S., Akbas N., Özülkü G., Yaman M.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.56, no.9, pp.4242-4250, 2019 (SCI-Expanded)
- XI. **Effect of the fermentation temperature on the degradation of phytic acid in whole-wheat sourdough bread**  
Metin Yildirim R., Arıcı M.  
LWT, vol.112, 2019 (SCI-Expanded)
- XII. **Optimization of a gluten free formulation of the Turkish dessert revani using different types of flours, protein sources and transglutaminase**  
Yildirim R. M., Gumus T., ARICI M.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.95, pp.72-77, 2018 (SCI-Expanded)
- XIII. **Investigating the usage of unsaturated fatty acid-rich and low-calorie oleogels as a shortening mimetics in cake**  
Pehlivanoglu H., ÖZÜLKÜ G., YILDIRIM R. M., Demirci M., TOKER Ö. S., SAĞDIÇ O.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.6, 2018 (SCI-Expanded)
- XIV. **Biodiversity and technological properties of yeasts from Turkish sourdough**  
Arıcı M., Özülkü G., Yildirim R. M., Sağdıç O., Durak M. Z.  
FOOD SCIENCE AND BIOTECHNOLOGY, vol.27, pp.499-508, 2018 (SCI-Expanded)
- XV. **Rapid detection of adulteration of cold pressed sesame oil adulterated with hazelnut, canola, and sunflower oils using ATR-FTIR spectroscopy combined with chemometric**  
Özülkü G., Yildirim R. M., Toker Ö. S., Karasu S., Durak M. Z.  
Food Control, vol.82, pp.212-216, 2017 (SCI-Expanded)
- XVI. **Modeling of Bioactive Compound Content of Different Tea Bags: Effect of Steeping Temperature and Time**  
YILDIRIM R. M., ÖZÜLKÜ G., TOKER Ö. S., Baslar M., DURAK M. Z., SAĞDIÇ O.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.1, 2017 (SCI-Expanded)

- XVII. **Physicochemical and nutritional properties of taro (*Colocasia esculenta* L. Schott) flour as affected by drying temperature and air velocity**  
ARICI M., YILDIRIM R. M., ÖZÜLKÜ G., YASAR B., TOKER Ö. S.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.74, pp.434-440, 2016 (SCI-Expanded)

## Articles Published in Other Journals

- I. **Effect of Addition of Fig Seed Cold Press Oil Byproduct on Physicochemical, Sensory, Textural and Bioactive Properties of Bread**  
ÇAKIR E., METİN YILDIRIM R., ÖZÜLKÜ G., TÖRNÜK F., TOKER Ö. S., SAĞDIÇ O., ARICI M.  
European Food Science and Engineering, vol.2, no.2, pp.59-64, 2021 (Peer-Reviewed Journal)

## Books & Book Chapters

- I. **Ekşi Hamur ile Ekmek Üretim Teknolojisi**  
Sağdıç O., Arıcı M., Özülkü G., Metin Yıldırım R.  
in: Hububat Bilimi ve Teknolojisi, Hamit Köksel, Oğuz Acar, Buket Çetiner, Filiz Köksel, Editor, Sidas Medya, İzmir, pp.335-353, 2021
- II. **Minerali Su ve Kaynak suyuna Genel Bakış**  
Akçiçek A., Metin Yıldırım R., Arıcı M.  
in: Mucize İçecek Maden Suyu, Muhammet Arıcı, Salih Karasu, Ayşe Karadağ, Editor, Kızılay Kültür Sanat Yayınları, İstanbul, pp.27-46, 2020

## Refereed Congress / Symposium Publications in Proceedings

- I. **Natural Food Colorants From Tulip Petals**  
Arıcı M., Sağdıç O., Metin Yıldırım R., Karaagaçlı M.  
Uluslararası Mezopotamya Tarım Kongresi, Diyarbakır, Turkey, 22 - 25 September 2014, pp.1111
- II. **Rheological properties of sourdough fermented with different lactic acid bacteria strains**  
Metin Yıldırım R., Arıcı M.  
The International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.148
- III. **Identification of Phytate Degrading Lactic Acid Bacteria Isolated From Sourdough**  
Metin Yıldırım R., Arıcı M.  
VII INTERNATIONAL SYMPOSIUM ON SOURDOUGH, Cork, Ireland, 6 - 08 June 2018, pp.70
- IV. **Replacement of Sugar and Wheat Flour with Grape Marc in Cake Formulation: Effect on Textural Properties**  
METİN YILDIRIM R., Işık G., Bursa K., TOKER Ö. S., Palabıyık İ., ÖZÜLKÜ G.  
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Kyrenia, Cyprus (Kkct), 19 April 2018, pp.242
- V. **Usage of Invertase Enzyme in Fondant Production: The Effect of Concentration on Quality Parameters**  
METİN YILDIRIM R., TOKER Ö. S., Akbaş N., ÖZÜLKÜ G., Yaman M.  
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Kyrenia, Cyprus (Kkct), 19 April 2018, pp.383
- VI. **Effect of Different Flour Mixtures and Protein Sources on Gluten Free Formulation of the Turkish Dessert Revani**  
METİN YILDIRIM R., Gümüş T., ARICI M.  
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Kyrenia, Cyprus (Kkct), 19

April 2018, pp.115

- VII. **Ekşi Ekmek Hamurundan İzole Edilen Mayaların Teknolojik Özellikleri**  
YILMAZ D., ARICI M., METİN YILDIRIM R., ÖZÜLKÜ G.  
19.ULUSLARARASI KATILIMLI ULUSAL BİYOTEKNOLOJİ KONGRESİ, Turkey, 1 - 03 December 2017
- VIII. **Türk Ekşi Hamurlarından İzole Edilen Mayaların Fitaz Aktiviteleri**  
METİN YILDIRIM R., ARICI M.  
19.Uluslararası Katılımlı Ulusal Biyoteknoloji Kongresi, Turkey, 1 - 03 December 2017
- IX. **PHYTASE ACTIVE OF LACTIC ACID BACTERIA FROM TURKISH SOURDOUGH**  
METİN YILDIRIM R., ARICI M., ÖZÜLKÜ G., DURAK M. Z.  
International Congress on Fundamental and Applied Sciences, Saraybosna, Bosnia And Herzegovina, 21 August 2017, pp.69
- X. **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
- XI. **Detection of Adulteration of Orange Juice Adulterated with Grapefruit, Mandarin, Apple and Grape Juices using ATR-FTIR Spectroscopy**  
ÖZÜLKÜ G., METİN YILDIRIM R., TOKER Ö. S., Cebi N., DURAK M. Z., ARICI M.  
II. International Turkic World Conference on Chemical Sciences and Technologies, Üsküp, Macedonia, 26 October 2016, pp.164
- XII. **Gölevez (Colocasia esculenta L. Schott) Ununun Ekmek Üretiminde Kullanılması**  
Arıcı M., Yaşar B., Özülkü G., Metin Yıldırım R., Toker Ö. S.  
TÜRKİYE 12. GIDA KONGRESİ, Edirne, Turkey, 5 - 07 October 2016, pp.252
- XIII. **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
- XIV. **Resistant Starch Content of Taro (Colocasia esculenta L. Schott) Flour Drying at Different Conditions**  
ARICI M., METİN YILDIRIM R., ÖZÜLKÜ G., TOKER Ö. S., Yasar B.  
IFT Annual Meeting, Chicago, United States Of America, 16 July 2016
- XV. **Improvement Functionality of Bread With Olive Pulp Powder**  
ARICI M., Cakir E., ÖZÜLKÜ G., TOKER Ö. S., METİN YILDIRIM R.  
IFT Annual Meeting, Chicago, United States Of America, 16 July 2016
- XVI. **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
- XVII. **Identification of Lactic Acid Bacteria Isolated form 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
- XVIII. **Determination of yeast diversity in Turkish sourdough by FT-IR spectroscopy**  
METİN YILDIRIM R., ÖZÜLKÜ G., DURAK M. Z., ARICI M., SAĞDIÇ O.  
VIth Sourdough Symposium, Nantes, France, 30 September 2015, pp.71
- XIX. **Identification of Yeast Isolated from Turkish Sourdough**  
DURAK M. Z., METİN YILDIRIM R., ÖZÜLKÜ G., ARICI M., SAĞDIÇ O.  
VIth Sourdough Symposium, Nantes, France, 30 September 2015, pp.72
- XX. **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
- XXI. **Utilization of Rice Bran As A Raw Material in The Food Industry**  
Metin Yıldırım R., Arıcı M.  
Uluslararası Mezopotamya Tarım Kongresi , Diyarbakır, Turkey, 22 - 25 September 2014, pp.1112

## **Metrics**

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