

Assoc. Prof. Salih KARASU

Personal Information

Web: <https://avesis.yildiz.edu.tr/skarasu>

Address: skarasu@yildiz.edu.tr, salihkarasu@gmail.com

Education Information

Doctorate, Namık Kemal Üniversitesi, Fenbilimleri, Gıda Mühendisliği, Turkey 2010 - 2015

Post Graduate, Erciyes Üniversitesi, Fenbilimleri, Gıda Mühendisliği, Turkey 2007 - 2009

Under Graduate, Ege Üniversitesi, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği, Turkey 2003 - 2007

Foreign Languages

English, C1 Advanced

Research Areas

Food Engineering, Food Technology, Fats Technology, Engineering and Technology

Academic Titles / Tasks

Associate Professor, Yıldız Technical University, FACULTY OF CHEMICAL AND METALLURGICAL ENGINEERING, Department of Food Engineering, 2019 - Continues

Assistant Professor, Yıldız Technical University, Gıda Mühendisliği, 2016 - 2019

Research Assistant, Yıldız Teknik Üniversitesi, Kimya Metalurji, Gıda Mühendisliği, 2013 - 2016

Professional Experience

Deputy Head of Department, Yıldız Teknik Üniversitesi, 2017 - Continues

Courses

Gıda Lipitleri, Post Graduate, 2017 - 2018

ileri Gıda Kimyası, Post Graduate, 2017 - 2018

Gıda Kimyası ve Biyokimyası, Under Graduate, 2017 - 2018

Advising Theses

Karasu S., Hidrolize Buğday Unu Üretilmesi ve Fiziksel, Kimyasal, Besinsel ve Teknolojik Özelliklerinin Belirlenmesi, Doctorate, F.BOZKURT(Student), Continues

Karasu S., Effects of different drying methods on drying kinetics, microstructural, color, and the rehydration ratio of minced meat, Doctorate, A.Aksoy(Student), 2019

Karasu S., Soğuk pres nar ve üzüm çekirdeği yağı atıklarından elde edilen ekstraktların enkapsülasyonu ve salata soslarının raf ömrü üzerine etkisi, Post Graduate, F.Sema(Student), 2017

KARASU S., Soğuk pres tekniği ile elde edilen chia tohumu atıklarının salata sosu üretiminde kullanılması, Post Graduate, A.Akçiçek(Student), 2017

KARASU S., Tahinlerdeki faz ayrımı ve reolojik özellikler üzerine ultrases işleminin etkisi, Post Graduate, H.Başdoğan(Student), 2016

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- **Effects of Different Drying Methods and Temperature on the Drying Behavior and Quality Attributes of Cherry Laurel Fruit**
Turkmen F., KARASU S., KARADAĞ A.
PROCESSES, vol.8, 2020 (Journal Indexed in SCI)
- **The molecular and technological characterization of lactic acid bacteria in einkorn sourdough: effect on bread quality**
Çakır E., Arıcı M., Durak M. Z. , Karasu S.
Journal of Food Measurement and Characterization, vol.14, pp.1646-1655, 2020 (Journal Indexed in SCI)
- **Cold-pressed flaxseed oil by-product as a new source of fat replacers in low-fat salad dressing formulation: Steady, dynamic and 3-ITT rheological properties**
Tekin Z. H. , Karasu S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, 2020 (Journal Indexed in SCI)
- **Rapid determination of emulsion stability by rheology-based thermal loop test**
Tekin Z. H. , Avci E., Karasu S., Toker Ö. S.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.122, 2020 (Journal Indexed in SCI)
- **Effect of different drying methods on total bioactive compounds, phenolic profile, in vitro bioaccessibility of phenolic and HMF formation of persimmon**
KAYACAN S., KARASU S., AKMAN P. K. , Goktas H., DOYMAZ İ., SAĞDIÇ O.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.118, no.108830, 2020 (Journal Indexed in SCI)
- **Effects of Different Drying Methods on Drying Kinetics, Microstructure, Color, and the Rehydration Ratio of Minced Meat.**
Aksoy A., Karasu S., Akcicek A., Kayacan S.
Foods (Basel, Switzerland), vol.8, 2019 (Journal Indexed in SCI Expanded)
- **Extraction optimization crocin pigments of saffron (Crocus sativus) using response surface methodology and determination stability of crocin microcapsules**
KARASU S., Bayram Y., Ozkan K., SAĞDIÇ O.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.13, pp.1515-1523, 2019 (Journal Indexed in SCI)
- **Valorisation of seeds from different grape varieties for protein, mineral, bioactive compounds content, and oil quality**
koç m., Gecgel U., KARASU S., Sivri G. T. , Apaydın D., Gulcu M., Ozcan M. M.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.11, no.65, pp.351-359, 2019 (Journal Indexed in SCI)
- **Utilization of cold pressed chia seed oil waste in a low-fat salad dressing as natural fat replacer**
Akçicek A., Karasu S.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.41, 2018 (Journal Indexed in SCI)
- **Influence of transglutaminase treatment on the physicochemical, rheological, and melting properties of ice cream prepared from goat milk**
Aloğlu H., Özcan Y., KARASU S., Cetin B., SAĞDIÇ O.
MLJEKARSTVO, vol.68, pp.126-138, 2018 (Journal Indexed in SCI)

● **Oleogels, a promising structured oil for decreasing saturated fatty acid concentrations: Production and food-based applications**

Pehlivanoglu H., Demirci M., TOKER Ö. S. , Konar N., KARASU S., SAĞDIÇ O.

CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, vol.58, pp.1330-1341, 2018 (Journal Indexed in SCI)

● **Effect of air temperature on drying kinetics, colour changes and total phenolic content of sage leaves (*Salvia officinalis*)**

DOYMAZ İ., KARASU S.

QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.10, pp.269-276, 2018 (Journal Indexed in SCI)

● **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., Yıldırım R. M. , Toker Ö. S. , Karasu S., Durak M. Z.

Food Control, vol.82, pp.212-216, 2017 (Journal Indexed in SCI)

● **Dehydration of green beans using ultrasound-assisted vacuum drying as a novel technique: drying kinetics and quality parameters**

Tekin Z. H. , Baslar M., KARASU S., KILICLI M.

JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, 2017 (Journal Indexed in SCI)

● **Microencapsulation of fig seed oil rich in polyunsaturated fatty acids by spray drying**

Icyer N. C. , TOKER Ö. S. , KARASU S., TÖRNÜK F., Kahyaoglu T., ARICI M.

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.11, pp.50-57, 2017 (Journal Indexed in SCI)

● **Tulip petal as a novel natural food colorant source: Extraction optimization and stability studies**

Arici M., Karasu S., Baslar M., Toker O. S. , Sagdic O., KARAAGACLI M.

INDUSTRIAL CROPS AND PRODUCTS, vol.91, pp.215-222, 2016 (Journal Indexed in SCI)

● **Combined design as a useful statistical approach to extract maximum amount of phenolic compounds from virgin olive oil waste**

Icyer N. C. , TOKER Ö. S. , KARASU S., TÖRNÜK F., BOZKURT F., ARICI M., SAĞDIÇ O.

LWT-FOOD SCIENCE AND TECHNOLOGY, vol.70, pp.24-32, 2016 (Journal Indexed in SCI)

● **Effects of infrared heating on drying kinetics, antioxidant activity, phenolic content, and color of jujube fruit**

DOYMAZ İ., KARASU S., Baslar M.

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.10, pp.283-291, 2016 (Journal Indexed in SCI)

● **Effect of vaporized ethyl pyruvate as a novel preservation agent for control of postharvest quality and fungal damage of strawberry and cherry fruits**

BOZKURT F., TÖRNÜK F., TOKER Ö. S. , KARASU S., ARICI M., DURAK M. Z.

LWT-FOOD SCIENCE AND TECHNOLOGY, vol.65, pp.1044-1049, 2016 (Journal Indexed in SCI)

● **Characterization of some bioactive compounds and physicochemical properties of grape varieties grown in Turkey: thermal degradation kinetics of anthocyanin**

KARASU S., Baslar M., Karaman S., KILICLI M., Us A. A. , Yaman H., SAĞDIÇ O.

TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.40, pp.177-185, 2016 (Journal Indexed in SCI)

● **Differentiation of olive oils based on rheological and sensory characteristics obtained from six olive cultivars**

Dagdelen A., ÖZKAN G., KARASU S., SAĞDIÇ O.

QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.8, pp.415-425, 2016 (Journal Indexed in SCI)

● **DEHYDRATION KINETICS AND CHANGES OF BIOACTIVE COMPOUNDS OF TULIP AND POPPY PETALS AS A NATURAL COLORANT UNDER VACUUM AND OVEN CONDITIONS**

KARASU S., KILICLI M., Baslar M., ARICI M., SAĞDIÇ O., KARAAGACLI M.

JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.39, pp.2096-2106, 2015 (Journal Indexed in SCI)

● **Three interval thixotropy test (3ITT) in food applications: A novel technique to determine structural regeneration of mayonnaise under different shear conditions**

TOKER Ö. S. , KARASU S., YILMAZ M. T. , Karaman S.

FOOD RESEARCH INTERNATIONAL, vol.70, pp.125-133, 2015 (Journal Indexed in SCI)

● **Recovery Potential of Cold Press Byproducts Obtained from the Edible Oil Industry: Physicochemical,**

Bioactive, and Antimicrobial Properties

Karaman S., KARASU S., TÖRNÜK F., TOKER Ö. S. , Gecgel U, SAĞDIÇ O., OZCAN N., Gul O.

JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.63, pp.2305-2313, 2015 (Journal Indexed in SCI)

Comparison of Fatty Acid Composition between Female and Male Japanese Quail Meats

Gecgel U, Yilmaz I, Gurcan E. K. , KARASU S., Dulger G. C.

JOURNAL OF CHEMISTRY, 2015 (Journal Indexed in SCI)

Thermal loop test to determine structural changes and thermal stability of creamed honey: Rheological characterization

KARASU S., TOKER Ö. S. , YILMAZ M. T. , Karaman S., Dertli E.

Journal of Food Engineering, vol.150, pp.90-98, 2015 (Journal Indexed in SCI Expanded)

Degradation Kinetics of Bioactive Compounds and Antioxidant Activity of Pomegranate Arils during the Drying Process

Baslar M., Karasu S., Kılıçlı M., Us A. A. , Sağdıç O.

INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.10, pp.839-848, 2014 (Journal Indexed in SCI)

Modeling of rheological properties of mellorine mix including different oil and gum types by combined design, ANN, and ANFIS models

Karasu S., DOĞAN M., Toker O. S. , Caniyılmaz E.

TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.38, pp.745-757, 2014 (Journal Indexed in SCI)

Articles Published in Other Journals

Characterization of Some Physicochemical Properties of Cold Press Sweet Cherry (Prunus avium) Seed Oil

Karasu S., Şevik R., Atik İ.

European Journal of Science and Technology, pp.959-965, 2019 (Refereed Journals of Other Institutions)

Soğuk Pres Üzüm Çekirdeği Yağı Atığının Düşük Yağlı Yağ/ SuEmülsiyonların Reolojik Özelliklerine Etkisi

Karasu S., Çetin B., Toker Ö. S.

academic food journal, vol.16, pp.27-32, 2018 (Refereed Journals of Other Institutions)

Portakal Posasından Modifiye Pektin Eldesi ve Optimizasyonu, Kompozisyonel ve Yatışkan Faz Özelliklerinin Karakterizasyonu

YILMAZ M. T. , MUSLU A., KARASU S., BOZKURT F., DERTLİ E.

Tekirdağ Ziraat Fakültesi Dergisi, 2017 (Journal Indexed in ESCI)

Portakal Posasından Modifiye Pektin Eldesi ve Optimizasyonu, Kompozisyonel ve Yatışkan Faz Özelliklerinin Karakterizasyonu

YILMAZ M. T. , MUSLU CAN A., KARASU S., BOZKURT F., DERTLİ E.

Journal of Tekirdag Agricultural Faculty, vol.14, pp.71-80, 2017 (Other Refereed National Journals)

Optimization of pectin extraction from orange pulp and characterization of compositional and steady shear properties Portakal posasından modifiye pektin eldesi ve optimizasyonu, kompozisyonel ve yatışkan faz özelliklerinin karakterizasyonu

YILMAZ M. T. , Muslu A., KARASU S., BOZKURT F., Dertli E.

Journal of Tekirdag Agricultural Faculty, vol.14, pp.71-80, 2017 (Refereed Journals of Other Institutions)

Investigation of Microbiological Quality of Some Dairy Products in Kırklareli Detection of Salmonella spp and Listeria monocytogenes by Real Time PCR

Çetin B., Karasu S., Atik A., Durak M. Z.

Namık Kemal Üniversitesi Tekirdağ Ziraat Fakültesi Dergisi, vol.12, pp.74-80, 2015 (Other Refereed National Journals)

Gıda Biyoteknolojisi ve Biyoproseslerinde Yeni Gelişmeler

Karasu S., Durak M. Z. , Toker Ö. S.

Avrupa Bilim ve Teknoloji Dergisi, vol.2, pp.161-164, 2015 (Refereed Journals of Other Institutions)

● Kırklareli'nde Üretilen Yoğurt ve Ayrarların Fizikokimyasal ve Mikrobiyolojik Kalitesi

Çetin B., Atik A., Karasu S.

Akademik Gıda, vol.12, pp.57-60, 2014 (Other Refereed National Journals)

Books & Book Chapters

● Microbial ecology of mayonnaise, margarine, and sauces

SAĞDIÇ O., TÖRNÜK F., KARASU S., DURAK M. Z. , ARICI M.

in: Quantitative Microbiology in Food Processing: Modeling the Microbial Ecology, A. de Souza Sant'Ana, Editor, John Wiley & Sons, Ltd, Chichester, pp.519-532, 2017

● Turkish Meat Products

Öztürk İ., Karasu S., Sağdıç O., Yetim H.

in: MEDITERRANEAN FOODS COMPOSITION AND PROCESSING, Rui M. S. da Cruz, Maria M. C. Vieira, Editor, CRC, New York , New-York, pp.240-266, 2017

● Ultrasonic Applications for Food Dehydration

Karasu S.

in: Handbook of Ultrasonics and Sonochemistry, Muthupandian Ashokkumar, Editor, Springer, London/Berlin , Singapore, pp.1247-1270, 2016

● Mikrobiyal Biyokütle Üretimi

Arıcı M., Sağdıç O., Karasu S., Törnük F.

in: Endüstriyel Mikrobiyolojiye Giriş, İrfan Turhan, Editor, Palme Yayın Dağıtım, Ankara, pp.218-228, 2015

● Biological Preservation of Foods

Sağdıç O., Törnük F., Ozturk I., Karasu S., Yılmaz M. T.

in: Microbial Food Safety and Preservation Techniques, Ravishankar, R.V., Bai, J.A., Editor, Crc Press, Adana, pp.453-473, 2014

Refereed Congress / Symposium Publications in Proceedings

● SOĞUK PRES KETEN TOHUMU YAĞ ATIĞININ DONDURMA ÜRETİMİNDE KULLANILMASI

Karasu S., Şen E., Akçiçek A.

2. ULUSLARARASI GIDA, TARIM VE VETERİNER BİLİMLERİ KONGRESİ, Konya, Turkey, 29 February - 01 March 2020, pp.87-88

● THE USE OF PROPOLIS AS A NATURAL FOOD PRESERVATIVE IN CAKE PRODUCTION

Karasu S., Tekin Z. H. , Avcı E.

2. ULUSLARARASI GIDA, TARIM VE VETERİNER BİLİMLERİ KONGRESİ, Konya, Turkey, 29 February - 01 March 2020, pp.407-417

● KETEN TOHUMU YAĞININ NOVEL BİR KAPLAMA AJANI OLARAK ROKA TOHUMU GAMI İLE ENKAPSÜLASYONU

Karasu S., Karadağ A., Avcı E.

2. ULUSLARARASI GIDA, TARIM VE VETERİNER BİLİMLERİ KONGRESİ, Konya, Turkey, 29 February - 01 March 2020, pp.60-71

● THE EFFECTS OF SOME COLD-PRESS OIL BY-PRODUCTS ON THE RHEOLOGICAL, ANTIMICROBIAL AND IN-VITRO BIO-ACCESSIBILITY PROPERTIES OF LOW FAT O/W EMULSIONS

Karasu S., Tekin Z. H.

ULUSLARARASI GIDA, TARIM VE VETERİNER BİLİMLERİ KONGRESİ, Konya, Turkey, 29 February - 01 March 2020, pp.394-405

● Investigation of Potential Use of By-products from Cold Press Industry as Natural Fat Substitutes and Functional Ingredients in a Low Fat Salad Dressing

Karasu S.

International Conference on Agronomy and Food Science and Technology (AgroFood), İstanbul, Turkey, 20 - 21 June 2019, pp.441-454

ENHANCED THERMAL CONDUCTIVITY PERFORMANCE OF BORON-DOPED REFRACTORY PARTICLE COATINGS ON VITREOUS ENAMEL COOKWARES AND INVESTIGATION OF ITS POTENTIAL APPLICATION ON MEAT COOKING AS A NOVEL METHOD

Mete B., Çeltik C., Karasu S., Çiçek B.

SERES'xx18"IV. International Ceramic, Glass, Porcelain Enamel, Glaze and Pigment Congress, 10 - 12 October 2018

THERMAL LOOP TEST AS A NOVEL METHOD FOR DETERMINATION OF THE EMULSION STABILITY

Tekin Z. H. , KARASU S., TOKER Ö. S.

The International Symposium on Rheology and Texture, 19 - 21 October 2018

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

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 (ICAFOT 2018 Çeşme-İzmir/Turkey), İzmir, Turkey, 2 - 05 April 2018

EFFECT OF DIFFERENT DRYING METHODS ON DRYING CHARACTERISTICS AND QUALITY PARAMETERS OF JUJUBE FRUITS

KARASU S., DOYMAZ İ., KAYACAN S., SAĞDIÇ O., Cetin B.

3rd INTERNATIONAL CONFERENCE ON ADVANCES IN MECHANICAL ENGINEERING ISTANBUL 201, 19 - 21 December 2017

Drying Characteristics of Asparagus Roots

DOYMAZ İ., İSMAİL O., KARASU S.

INTERNATIONAL SYMPOSIUM ON MEDICINAL, AROMATIC AND DYE PLANTS, 5 - 07 October 2017

Effect of Drying Temperature on the Bioactive Compounds and Antioxidant Capacity of the Asparagus Officinalis

KARASU S., DOYMAZ İ., İSMAİL O.

INTERNATIONAL SYMPOSIUM ON MEDICINAL, AROMATIC AND DYE PLANTS, 5 - 07 October 2017

Soğuk Pres Nar ve Üzüm Çekirdeği Yağı Atıklarından Elde Edilen Ekstraktların Enkapsülasyonu ve Salata Soslarının Raf Ömrü Üzerine Etkisi

Aksoy F. S. , KARASU S.

INTERNATIONAL SYMPOSIUM ON MEDICINAL, AROMATIC AND DYE PLANTS, 5 - 07 October 2017

Effect on the Rheological Properties of Using Himalayan Salt in White Cheese Production

ŞANLIDERE ALOĞLU H., ÖZCAN Y., KARASU S.

8th International Advanced Technologies Symposium, 19 - 22 October 2017

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

Optimization of the rheological properties of salad dressing prepared by cold pressed pumpkin seed oil: Microstructural and 3-ITT properties

KARASU S., GEÇGEL Ü.

15th Euro Fed Lipid Congress, Uppsala, Sweden, 27 - 30 August 2017, pp.274

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

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
Drying of Banana Slices: Determination of Effective Diffusivity and Activation Energy
DOYMAZ İ., KARASU S.
- International Conference on Energy and Thermal Engineering, 25 - 28 April 2017
Soğuk Pres Chia Tohumu Yağı Atığı İlave Ederek Yağı Azaltılmış Salata Sosu Üretimi Ve Reolojik Özelliklerinin Optimizasyonu
Akçiçek A., KARASU S.
- YABİTED III.Bitkisel Yağ Kongresi, Turkey, 13 - 15 April 2017
Fermented Dairy Product Longa
Karasu S.
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Tekirdağ, Turkey, 24 - 26 October 2013, pp.160
- **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
- **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
- **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
- **Fonksiyonel Yağlar ve Sağlıklı Beslenme**
APAYDIN D., suzan d., yıldız g., Melis E., KARASU S., GEÇGEL Ü.
Türkiye Doğal Beslenme ve Yaşam Boyu Sağlık Zirvesi, 20 - 23 May 2015, pp.475-476
- **Farklı Kurutma Yöntemleri ve Kurutma Sıcaklıklarının Hünnap Meyvesinin Kurutma Kinetiği ve Bazı Biyoaktif Madde Miktarı Üzerine Etkisi**
ÇETİN B., KARASU S., BAŞLAR M., DOYMAZ İ.
Pamukkale Gıda Sempozyumu III "Kurutulmuş ve Yarı Kurutulmuş Gıdalar, Turkey, 13 - 15 May 2015
- **Domates Çekirdeği Yağının Kimyasal Bileşimi ve Gıda Sanayiinde Değerlendirilmesi**
Karasu S.
YABİTED Bitkisel Yağ Kongresi, Tekirdağ, Turkey, 7 - 09 May 2015, pp.89
- **Aynı Bahçede Yetiştirilen Farklı Zeytin Çeşitlerinden Elde Edilen Zeytinyağlarının Sterol Kompozisyonları**
Karasu S.
YABİTED Bitkisel Yağ Kongresi, Tekirdağ, Turkey, 7 - 09 May 2015, pp.54
- **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.
International Mesopotamia Agriculture Congress, Diyarbakır, Turkey, 22 September 2014, pp.258-259
- **Rheological Characterization of Creamed Honey**
Karasu S.
9th Annual European Rheology Conference, Karlsruhe, Germany, 8 - 11 April 2014, pp.144
- **Modeling of Rheological Properties of Mellorine Samples by ANN, ANFIS and Combined Design**
Karasu S.
9th Annual European Rheology Confrence, Karlsruhe, Germany, 8 - 11 April 2014, pp.142
- **Determination of Some Physicochemical Properties of Kırklareli Cheese**
Karasu S.
2ndInternational Symposium on Traditional Foods from Adriatic to Caucasus, Ohrid, Macedonia, 24 - 26 October 2013, pp.144
- **Advantages of oxygen scavenger packaging in meat products**
Karasu S.

- Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011, pp.629-631
Investigation of rheological properties of edible milk ice with vegetable oil. Book of Abstract
Karasu S.
- Kiel Food Science Symposium, Kiel, Germany, 1 - 04 May 2010, pp.1
KAYSERİ MANTISININ GIDA GÜVENLİĞİ AÇISINDAN İZLENEBİLİRLİĞİNİN
Karasu S.
The 1 st International symposium on traditional foods from Adriatic to Caucasus, Tekirdağ, Turkey, 15 - 17 April
2010, pp.571

Other Publications

- **Mikrobiyal Biyokütle Üretimi**
Arıcı M., Sağdıç O., Karasu S., TÖRNÜK F.
Other, pp.218, 2015

Citations

Total Citations (WOS):252

h-index (WOS):9