



## SALIH KARASU ASSOC. PROF.

### Address :

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salihkarasuu@gmail.com

### Learning Knowledge

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Doctorate  
2010 - 2015

Namık Kemal Üniversitesi, Fenbilimleri, Gıda Mühendisliği, Turkey

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Postgraduate  
2007 - 2009

Erciyes University, Fenbilimleri, Gıda Mühendisliği, Turkey

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Undergraduate  
2003 - 2007

Ege University, Faculty Of Engineering, Gıda Mühendisliği, Turkey

### Foreign Languages

English, C1 Advanced

### Academic Titles / Tasks

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Associate Professor  
2019 - Continues

Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering,  
Department Of Food Engineering

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Assistant Professor  
2016 - 2019

Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering,  
Department Of Food Engineering

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Research Assistant  
2013 - 2016

Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering,  
Department Of Food Engineering

### Supported Projects

1. TOKER Ö. S., KARASU S., ÖZMEN D., ARIKAN O., BEKİROĞLU H., KARAMAN S., AKIN F., BOZKURT F., Project Supported by Higher Education Institutions, Endüstriyel Gıda Atıklarından Elde Edilen Proteinlerin Yüksek Gerilim Uygulamasıyla Modifiye Edilerek Model Gidalarda Kullanım Olanaklarının Araştırılması, 2023 - Continues

2. DERTLİ E., KARASU S., ARICI M., İSPİRLİ H., SAĞDIÇ O., NARBAD A., MAYER M., DERE S., KAYACAN ÇAKMAKOĞLU S., KORKMAZ K., Project Supported by Higher Education Institutions, Harnessing glucansucrasebased glucooligosaccharides to improve gut health and model food application, 2022 - Continues
3. SAĞDIÇ O., ÖZÇİMEN D., KARASU S., ÜSTÜNDAĞ C. B., ÖZDEMİR O. K., ÖZTÜRK A. B., Project Supported by Higher Education Institutions, Ultrases ve Mikrodalga Destekli Kurutma Tekniklerinin Kiraz ve Vişne Meyvelerinin Kurutulmasında Alternatif Yöntem Olarak Kullanılması, 2022 - 2024
4. ÇEBİ N., SAĞDIÇ O., ARICI M., KARASU S., KAYACAN ÇAKMAKOĞLU S., TEKİN ÇAKMAK Z. H., Project Supported by Higher Education Institutions, Yoğurtta nişasta pektin ve un katkılarının tespitine yönelik Raman spektroskopisi ve kemometri temelli metot geliştirilmesi, 2021 - 2023
5. Karadağ A., Karasu S., Çebi N., Sağıdıç O., Çapanoğlu Güven E., Güleç Ş., Gültepe E. E., TUBITAK Project, Gıda Biyoaktif Bileşenlerinin Enkapsülasyonunda Yenilikçi Mukozaya Tutunabilen Özellikle Lipozomal Hidrojel ve Nanolipozomal Film Hibrit Sistemlerin Geliştirilmesi, 2020 - 2023
6. Karasu S., Yılmaz M. T., CB Strateji ve Bütçe Başkanlığı (Kalkınma Bakanlığı) Projesi, Bakliyat ile Sağlıklı Beslenme Sağlıklı Hayat Platformu ve Atöryesi , 2015 - 2016
7. Karasu S., Çetin B., Project Supported by Higher Education Institutions, Trans Glutaminaz Enzimi ile Muamele Edilen Keçi Sütünün Dondurma Üretiminde Kullanılabilirliğinin Araştırılması, 2014 - 2016
8. Karasu S., Yılmaz M. T., TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, Gıda Atıklarından Geri Kazanılan Modifiye Pektinin Fonksiyonel ve Reolojik Özelliklerinin Belirlenmesi, 2014 - 2016
9. Karasu S., Çetin B., CB Strateji ve Bütçe Başkanlığı (Kalkınma Bakanlığı) Projesi, Kırklareli’nde Gıda Güvenliği Geliştirme Projesi- I TR 21-11-SOS-1-8, 2012 - 2013

### **Designed Lessons**

Karasu S., Bitkisel Yağ Teknolojisi, Undergraduate, 2023 - 2024

Karasu S., Isı ve Kütle Aktarımı, Undergraduate, 2023 - 2024

Karasu S., Gıda Kimyası ve Biyokimyası-I, Undergraduate, 2023 - 2024

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

1. **Isolation of Protein and Fiber from Hot Pepper Seed Oil Byproduct To Enhance Rheology, Emulsion, and Oxidative Stability of Low-Fat Salad Dressing**  
Avci E., AKÇİÇEK A., TEKİN ÇAKMAK Z. H., Kasapoglu M. Z., SAĞDIÇ O., KARASU S.  
ACS Omega, vol.9, no.9, pp.10243-10252, 2024 (SCI-Expanded)
2. **Fabrication and characterisation of Pickering emulsion-based oleogel stabilised by citrus fibre and whey protein isolate colloidal complex: application in cookie formulation**  
Genc E., KARASU S., AKÇİÇEK A., TOKER Ö. S.  
International Journal of Food Science and Technology, vol.59, no.3, pp.1709-1723, 2024 (SCI-Expanded)
3. **Production of Novel Bigels from Cold Pressed Chia Seed Oil By-Product: Application in Low-Fat Mayonnaise**  
Alkabaa A. S., AKÇİÇEK A., Taylan O., Balubaid M., Alamoudi M., Gulzar W. A., Alidrisi H., DERTLİ E., KARASU S.  
Foods, vol.13, no.4, 2024 (SCI-Expanded)
4. **Development and characterization of antimicrobial films from gums obtained from cold-pressed flaxseed oil by-product**  
Kopuz S., AKMAN P. K., Tekin-Cakmak Z. H., KARASU S.  
Polymer Bulletin, vol.81, no.2, pp.1767-1787, 2024 (SCI-Expanded)
5. **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)

6. **Influence of Different Drying Techniques on the Drying Kinetics, Total Bioactive Compounds, Anthocyanin Profile, Color, and Microstructural Properties of Blueberry Fruit**  
AKÇİÇEK A., Avci E., TEKİN ÇAKMAK Z. H., Kasapoglu M. Z., SAĞDIÇ O., KARASU S.  
ACS Omega, vol.8, no.44, pp.41603-41611, 2023 (SCI-Expanded)
7. **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)
8. **Phenolic Content and Antioxidant Capacity of Synthetic Hexaploid Wheats**  
Shamanin V. P., Tekin Çakmak Z. H., Karasu S., Pototskaya I. V., Shepelev S. S., Chursin A., Morgounov A., Sagdic O., Koksel H.  
Plants, vol.12, no.12, 2023 (SCI-Expanded)
9. **Effect of the Different Infrared Levels on Some Properties of Sage Leaves.**  
Kayacan Çakmakoglu S., Atik İ., Akman P. K., Doymaz İ., Sağıdış O., Karasu S.  
CHEMICAL INDUSTRY AND CHEMICAL ENGINEERING QUARTERLY, vol.29, no.3, pp.235-242, 2023 (SCI-Expanded)
10. **Capsaicin Rich Low-Fat Salad Dressing: Improvement of Rheological and Sensory Properties and Emulsion and Oxidative Stability**  
Avci E., TEKİN ÇAKMAK Z. H., ÖZGÖLET M., KARASU S., Kasapoglu M. Z., Ramadan M. F., SAĞDIÇ O.  
Foods, vol.12, no.7, 2023 (SCI-Expanded)
11. **The stabilisation of low-fat mayonnaise by whey protein isolate-microbial exopolysaccharides (Weissella confusa W-16 strain) complex**  
Yalmancı D., DERTLİ E., Tekin-Cakmak Z. H., KARASU S.  
International Journal of Food Science and Technology, vol.58, no.3, pp.1307-1316, 2023 (SCI-Expanded)
12. **Effect of Different Drying Techniques on Total Bioactive Compounds and Individual Phenolic Composition in Goji Berries**  
Turan B., TEKİN ÇAKMAK Z. H., KAYACAN ÇAKMAKOĞLU S., KARASU S., Kasapoglu M. Z., Avci E.  
Processes, vol.11, no.3, 2023 (SCI-Expanded)
13. **The Potential Use of Cold-Pressed Coconut Oil By-Product as an Alternative Source in the Production of Plant-Based Drink and Plant-Based Low-Fat Ice Cream: The Rheological, Thermal, and Sensory Properties of Plant-Based Ice Cream**  
Kasapoglu M. Z., SAĞDIÇ O., Avci E., Tekin-Cakmak Z. H., KARASU S., Türker R. S.  
Foods, vol.12, no.3, 2023 (SCI-Expanded)
14. **Utilization of exopolysaccharide produced by Leuconostoc lactis GW-6 as an emulsifier for low-fat mayonnaise production**  
Yalmancı D., DERTLİ E., Tekin-Cakmak Z. H., KARASU S.  
International Journal of Biological Macromolecules, vol.226, pp.772-779, 2023 (SCI-Expanded)
15. **The effect of the use of salep powder obtained from different wild orchid species in Turkey on the rheological, thermal, and sensory properties of ice cream**  
Arslan A., SAĞDIÇ O., KARASU S., Tekin-Cakmak Z. H.  
Food Science and Technology (Brazil), vol.43, 2023 (SCI-Expanded)
16. **Effects of phenolic compounds of colored wheats on colorectal cancer cell lines**  
Geyik Ö. G., TEKİN ÇAKMAK Z. H., Shamanin V. P., KARASU S., Pototskaya I. V., Shepelev S. S., Chursin A. S., Morgounov A. I., Yaman M., SAĞDIÇ O., et al.  
Quality Assurance and Safety of Crops and Foods, vol.15, no.4, pp.21-31, 2023 (SCI-Expanded)
17. **Low-Fat Salad Dressing as a Potential Probiotic Food Carrier Enriched by Cold-Pressed Tomato Seed Oil By-Product: Rheological Properties, Emulsion Stability, and Oxidative Stability**  
Akçicek A., Metin Yıldırım R., Tekin Çakmak Z. H., Karasu S.  
ACS OMEGA, vol.51, no.7, pp.48520-48530, 2022 (SCI-Expanded)
18. **Production of Freeze-Dried Flaxseed Oil Powders by Using Rocket Seed Gum as an Alternative Novel Encapsulation Agent to Improve Oxidative Stability Penghasilan Serbuk Minyak Biji Rami Kering Beku menggunakan Gam Biji Roket sebagai Agen Alternatif Enkapsulasi Novel untuk Meningkatkan**

- Kestabilan Oksidatif**  
Avcı E., KARADAĞ A., KARASU S.  
Sains Malaysiana, vol.51, no.11, pp.3647-3662, 2022 (SCI-Expanded)
19. **Antioxidant Capacity and Profiles of Phenolic Acids in Various Genotypes of Purple Wheat**  
P. Shamanin V., Tekin Çakmak Z. H., I. Gordeeva E., Karasu S., Pototskaya I., S. Chursin A., E. Pozherukova V., Özulkü G., I. Morgounov A., Sağıdıç O., et al.  
FOODS, vol.11, no.16, pp.1-14, 2022 (SCI-Expanded)
20. **Egg Yolk-Free Vegan Mayonnaise Preparation from Pickering Emulsion Stabilized by Gum Nanoparticles with or without Loading Olive Pomace Extracts**  
AKÇİÇEK A., KARASU S., BOZKURT F., KAYACAN ÇAKMAKOĞLU S.  
ACS OMEGA, vol.7, no.30, pp.26316-26327, 2022 (SCI-Expanded)
21. **The effect of different drying methods on total bioactive properties, individual phenolic compounds, rehydration ability, color, and microstructural characteristics of Asian pear**  
Kayacan Çakmakoglu S., Sağıdıç O., Doymaz İ., Karasu S.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.7, 2022 (SCI-Expanded)
22. **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., Yıldırım R. M., KARASU S., Avcı E., Ozer H., SAĞDIÇ O.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.7, 2022 (SCI-Expanded)
23. **The effect of five different sourdough on the formation of glyoxal and methylglyoxal in bread and influence of in vitro digestion**  
ÖZGÖLET M., Yaman M., DURAK M. Z., KARASU S.  
FOOD CHEMISTRY, vol.371, 2022 (SCI-Expanded)
24. **Extraction of Natural Gum from Cold-Pressed Chia Seed, Flaxseed, and Rocket Seed Oil By-Product and Application in Low Fat Vegan Mayonnaise**  
Hijazi T., KARASU S., Tekin-cakmak Z. H., BOZKURT F.  
FOODS, vol.11, no.3, 2022 (SCI-Expanded)
25. **Formulation optimization of low-fat emulsion stabilized by rocket seed (*Eruca Sativa Mill*) gum as novel natural fat replacer: Effect on steady, dynamic and thixotropic behavior**  
Akgul C., AKÇİÇEK A., KARADAĞ A., KARASU S.  
Acta Scientiarum - Technology, vol.44, 2022 (SCI-Expanded)
26. **Oxidative stability of the salad dressing enriched by microencapsulated phenolic extracts from cold-pressed grape and pomegranate seed oil by-products evaluated using OXITEST**  
Aksoy F. S., Tekin-Cakmak Z. H., KARASU S., Aksoy A. S.  
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (SCI-Expanded)
27. **Rocket seed (*Eruca sativa Mill*) gum: physicochemical and comprehensive rheological characterization**  
Kutlu G., AKÇİÇEK A., BOZKURT F., KARASU S., Tekin-Cakmak Z. H.  
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (SCI-Expanded)
28. **Drying kinetics, total bioactive compounds, antioxidant activity, phenolic profile, lycopene and beta-carotene content and color quality of Rosehip dehydrated by different methods**  
Goztepe B., Kayacan S., BOZKURT F., Tomas M., SAĞDIÇ O., KARASU S.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.153, 2022 (SCI-Expanded)
29. **Effect of different drying methods on the bioactive, microstructural, and in-vitro bioaccessibility of bioactive compounds of the pomegranate arils**  
Ozay-Arancioglu I., BEKİROĞLU H., KARADAĞ A., SAROĞLU Ö., Tekin-çakmak Z. H., KARASU S.  
Food Science and Technology (Brazil), vol.42, 2022 (SCI-Expanded)
30. **EFFECT OF SUGAR MIXTURES WITH DIFFERENT TYPES ON RHEOLOGICAL, PHYSICOCHEMICAL AND SENSORIAL QUALITY OF BISCUITS**  
ÖZÜLKÜ G., Ozcan O., Sener D., Atalay A., KARASU S., SAĞDIÇ O.  
Latin American Applied Research, vol.52, no.4, pp.359-364, 2022 (SCI-Expanded)

31. **Berberis crataegina DC. as a novel natural food colorant source: ultrasound-assisted extraction optimization using response surface methodology and thermal stability studies**  
Demirci M., Tomas M., Tekin-Cakmak Z. H., KARASU S.  
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (SCI-Expanded)
32. **Ultrasound-assisted vacuum drying as alternative drying method to increase drying rate and bioactive compounds retention of raspberry**  
Tekin Cakmak Z. H., KAYACAN ÇAKMAKOĞLU S., Avci E., SAĞDIÇ O., KARASU S.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.12, 2021 (SCI-Expanded)
33. **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 Yıldırım 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)
34. **The potential use of cold-pressed pumpkin seed oil by-products in a low-fat salad dressing: The effect on rheological, microstructural, recoverable properties, and emulsion and oxidative stability**  
Tekin-Cakmak Z. H., Atik I., KARASU S.  
Foods, vol.10, no.11, 2021 (SCI-Expanded)
35. **An effective polydopamine coating to improve stability and bioactivity of carvacrol-loaded zein nanoparticles**  
Yilmaz M. T., AKMAN P. K., BOZKURT F., KARASU S.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.56, no.11, pp.6011-6024, 2021 (SCI-Expanded)
36. **The Effect of Cold Press Chia Seed Oil By-Products on the Rheological, Microstructural, Thermal, and Sensory Properties of Low-Fat Ice Cream**  
Atik I., Cakmak Z. H., Avci E., KARASU S.  
FOODS, vol.10, no.10, 2021 (SCI-Expanded)
37. **Technological and bioactive properties of wheat glutenin hydrolysates prepared with various commercial proteases**  
BOZKURT F., BEKİROĞLU H., Dogan K., KARASU S., SAĞDIÇ O.  
LWT, vol.149, 2021 (SCI-Expanded)
38. **Encapsulation of Olive Pomace Extract in Rocket Seed Gum and Chia Seed Gum Nanoparticles: Characterization, Antioxidant Activity and Oxidative Stability**  
Akcicek A., BOZKURT F., Akgul C., KARASU S.  
FOODS, vol.10, no.8, 2021 (SCI-Expanded)
39. **Effect of Different Fermentation Condition on Estimated Glycemic Index, In Vitro Starch Digestibility, and Textural and Sensory Properties of Sourdough Bread**  
Demirkesen-Bicak H., Arıcı M., Yaman M., Karasu S., Sağdıç O.  
FOODS, vol.10, no.3, 2021 (SCI-Expanded)
40. **Investigation of potential use of by-products from cold-press industry as natural fat replacers and functional ingredients in a low-fat salad dressing**  
Tekin Çakmak Z. H., Karasu S., Kayacan Çakmakoglu S., Akman P. K.  
Journal Of Food Processing And Preservation, pp.1-13, 2021 (SCI-Expanded)
41. **Formulation optimization of Low-Fat Emulsion Stabilized by Rocket Seed (*Eruca Sativa* Mill) Gum as Novel Natural Fat Replacer: Effect on Steady, Dynamic and Thixotropic Behavior**  
Akgül C., Akçiçek A., Karadağ A., Karasu S.  
Acta Scientiarum-Technology, vol.2021, pp.1-9, 2021 (SCI-Expanded)
42. **OPTIMIZATION OF PHENOLIC COMPOUNDS EXTRACTION FROM PURPLE BASIL LEAF BY CONVENTIONAL AND MICROWAVE ASSISTED EXTRACTION METHODS**  
Ozcan B. E., Sagdic O., Karasu S., Ozkan K., Akcicek A.  
Latin American Applied Research, vol.51, no.4, pp.285-292, 2021 (SCI-Expanded)
43. **Effect of Oil Type And Concentration on Solid Fat Contents and Rheological Properties of Watery Oleogels**

- Pehlivanoğlu H., Akçicek A., Muslu Can A., Karasu S., Demirci M., Yılmaz M. T.  
Rivista Italiana Delle Sostanze Grasse, vol.2021, pp.1-8, 2021 (SCI-Expanded)
44. Optimization of ultrasound-assisted extraction of turkish propolis and characterization of phenolic profile, antioxidant and antimicrobial activity  
Bakkaloglu Z., Arıcı M., Karasu S.  
Food Science and Technology (Brazil), vol.41, no.3, pp.687-695, 2021 (SCI-Expanded)
45. Physicochemical and bioactive properties of cold press wild plum (*Prunus spinosa*) and sour cherry (*Prunus cerasus*) kernel oils: Fatty acid, Sterol and Phenolic Profile  
Atik İ., Karasu S., Şevik R.  
Rivista Italiana Delle Sostanze Grasse, vol.2021, pp.1-10, 2021 (SCI-Expanded)
46. 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, vol.44, no.9, 2020 (SCI-Expanded)
47. 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, no.7, 2020 (SCI-Expanded)
48. 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 (SCI-Expanded)
49. 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 (SCI-Expanded)
50. Effect of Different Drying Methods on Total Bioactive Compounds, Peholic Profile, in Vitro Bioaccessibility of Phenolic and HMF Formation of Persimmon  
Kayacan Çakmakoglu S., Karasu S., Akman P. K., Goktas H., Doymaz İ., Sağıdıç O.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.118, no.2020, 2020 (SCI-Expanded)
51. OPTIMIZATION OF MICROENCAPSULATION CONDITIONS OF TULIP PETAL ANTHOCYANIN: STORAGE STABILITY TEST  
Karasu S., Sagdic O., Arici M., Kayacan S.  
LATIN AMERICAN APPLIED RESEARCH, vol.50, no.3, pp.221-227, 2020 (SCI-Expanded)
52. 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 (SCI-Expanded)
53. 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, no.2, pp.1515-1523, 2019 (SCI-Expanded)
54. 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., Apaydin D., Gulcu M., Ozcan M. M.  
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.11, no.4, pp.351-359, 2019 (SCI-Expanded)
55. Utilization of cold pressed chia seed oil waste in a low-fat salad dressing as natural fat replacer  
Akcicek A., Karasu S.  
JOURNAL OF FOOD PROCESS ENGINEERING, vol.41, 2018 (SCI-Expanded)
56. 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, no.2, pp.126-138, 2018 (SCI-Expanded)
57. 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, no.3, pp.269-276, 2018 (SCI-Expanded)
58. 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, no.8, pp.1330-1341, 2018 (SCI-Expanded)
59. Rapid detection of adulteration of cold pressed sesame oil adultered 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 (SCI-Expanded)
60. 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, no.6, 2017 (SCI-Expanded)
61. 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, no.1, pp.50-57, 2017 (SCI-Expanded)
62. Microbial ecology of mayonnaise, margarine, and sauces  
SAĞDIÇ O., TÖRNÜK F., KARASU S., DURAK M. Z., ARICI M.  
QUANTITATIVE MICROBIOLOGY IN FOOD PROCESSING: MODELING THE MICROBIAL ECOLOGY, pp.519-532, 2017 (SCI-Expanded)
63. Tulip petal as a novel natural food colorant source: Extraction optimization and stability studies  
Arıcı M., Karasu S., Baslar M., Toker O. S., Sagdic O., KARAAGACLI M.  
INDUSTRIAL CROPS AND PRODUCTS, vol.91, pp.215-222, 2016 (SCI-Expanded)
64. 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 (SCI-Expanded)
65. 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, no.2, pp.283-291, 2016 (SCI-Expanded)
66. 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, no.2, pp.177-185, 2016 (SCI-Expanded)
67. Differentiation of olive oils based on rheological and sensory characteristics obtained from six olive cultivars  
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 TOKER Ö. S., KARASU S., YILMAZ M. T., Karaman S.  
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72. **Thermal loop test to determine structural changes and thermal stability of creamed honey: Rheological characterization**  
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73. **Comparison of Fatty Acid Composition between Female and Male Japanese Quail Meats**  
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*European Journal of Science and Technology*, no.17, pp.959-965, 2019 (Peer-Reviewed Journal)
2. **Soğuk Pres Üzüm Çekirdeği Yağı Atığının Düşük Yağlı Yağ/ SuEmülsiyonların Reolojik Özelliklerine Etkisi**  
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3. **Portakal Posasından Modifiye Pektin Eldesi ve Optimizasyonu, Kompozisyonel ve Yatışkan Faz Özelliklerinin Karakterizasyonu**  
 YILMAZ M. T., MUSLU A., KARASU S., BOZKURT F., DERTLİ E.  
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4. **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**  
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5. **Investigation of Microbiological Quality of Some Dairy Products in Kırklareli Detection of *Salmonella* spp and *Listeria monocytogenes* by Real Time PCR**  
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6. **Gıda Biyoteknolojisi ve Biyoproseslerinde Yeni Gelişmeler**  
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7. **Kırklareli’nde Üretilen Yoğurt ve Ayranların Fizikokimyasal ve Mikrobiyolojik Kalitesi**  
Çetin B., Atik A., Karasu S.  
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## Books & Book Chapters

1. **Extraction of bioactive compounds from saffron species**  
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2. **Microbial ecology of mayonnaise, margarine, and sauces**  
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4. **Ultrasonic Applications for Food Dehydration**  
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5. **Mikrobiyal Biyokütle Üretimi**  
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6. **Biological Preservation of Foods ....**  
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## Refereed Congress / Symposium Publications in Proceedings

1. **Bioactive and functional properties of gliadin hydrolysates**  
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BIO Türkiye-Uluslararası Biyoteknoloji Kongresi, Turkey, 9 - 11 September 2021
2. **Farklı Kurutma Yöntemlerinin Nar Tanelerinin Kuruma Kinetiği, Biyoaktif Bileşikleri, Mikroyapısı ve Fenolik İn-Vitro Biyoerişilebilirliği Üzerine Etkisi**  
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3. **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
4. **KETEN TOHUMU YAĞININ NOVEL BİR KAPLAMA AJANI OLARAK ROKA TOHUMU GAMİ İLE ENKAPSÜLASYONU**  
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2 . U L U S L A R A R A S I G I D A , T A R I M V E V E T E R İ N E R B İ L İ M L E R İ K O N G R E S İ, Konya, Turkey, 29 February - 01 March 2020, pp.60-71
5. **THE USE OF PROPOLIS AS A NATURAL FOOD PRESERVATIVE IN CAKE PRODUCTION**

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2. ULUSLARARASI GIDA, TARIM VE VETERİNER BİLİMLERİ KONGRESİ, Konya, Turkey, 29 February - 01 March 2020, pp.407-417
6. 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  
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ULUSLARARASI GIDA, TARIM VE VETERİNER BİLİMLERİ KONGRESİ, Konya, Turkey, 29 February - 01 March 2020, pp.394-405
7. 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
8. ENHANCED THERMAL CONDUCTIVITY PERFORMANCE OF BORON-DOPEDREFRACTORY PARTICLE COATINGS ON VITREOUS ENAMEL COOKWARES ANDINVESTIGATION OF ITS POTENTIAL APPLICATION ON MEAT COOKING AS ANOVEL METHODS  
Mete B., Çeltik C., Karasu S., Çiçek B.  
SERES'xx18"IV. International Ceramic, Glass, Porcelain Enamel, Glaze and Pigment Congress, 10 - 12 October 2018
9. THERMAL LOOP TEST AS A NOVEL METHOD FOR DETERMINATION OF THE EMULSIONSTABILITY  
Tekin Z. H., KARASU S., TOKER Ö. S.  
The International Symposium on Rheology and Texture, 19 - 21 October 2018
10. Optimization of the Parameters of Microwave (MAE) andUltrasound Assisted (UAE) Extraction of Purple Basil LeafPhenolics  
Kocamaz Özcan B., SAĞDIÇ O., KARASU S.  
International Conference on RAW MATERIALS TO PROCESSED FOODS, 11 - 13 April 2018
11. 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 (ICAFOF 2018 Çeşme-İzmir / Turkey), İzmir, Turkey, 2 - 05 April 2018
12. 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
13. Drying Characteristics of Asparagus Roots  
DOYMAZ İ., İSMAİL O., KARASU S.  
INTERNATIONAL SYMPOSIUM ON MEDICINAL, AROMATIC AND DYE PLANTS, 5 - 07 October 2017
14. 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
15. 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
16. Perfecting the Technology of Goat's Milk Ice Cream withTransglutaminase Enzyme  
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IATS'17 8. Uluslararası İleri Teknolojiler Sempozyumu, Elazığ, Turkey, 19 - 22 October 2017, pp.108
17. 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
18. 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
19. 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
20. 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
21. 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
22. Soğuk Pres Chia Tohumu Yağı Atığı İlave Ederek Yağı Azaltılmış Salata Sosu Üretimi Ve Reolojik Özelliklerinin Optimizasyonu  
Akçicek A., KARASU S.  
YABİTED III.Bitkisel Yağ Kongresi, Turkey, 13 - 15 April 2017
23. Fermented Dairy Product Longa  
Karasu S.  
The 2nd International Sympmosium on Traditional Foods from Adriatic to Caucasus, Tekirdağ, Turkey, 24 - 26 October 2013, pp.160
24. 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
25. 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
26. 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
27. 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
28. Farklı Kurutma Yöntemleri ve Kurutma Sıcaklılarının 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
29. Domates Çekirdeği Yağının Kimyasal Bileşimi ve Gıda Sanayiinde Değerlendirilmesi  
Karasu S.  
YABITED Bitkisel Yağ Kongresi, Tekirdağ, Turkey, 7 - 09 May 2015, pp.89
30. Aynı Bahçede Yetişirilen Farklı Zeytin Çeşitlerinden Elde Edilen Zeytinyaşlarının Sterol Kompozisyonları  
Karasu S.  
YABITED Bitkisel Yağ Kongresi, Tekirdağ, Turkey, 7 - 09 May 2015, pp.54
31. 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
32. Rheological Characterization of Creamed Honey

- Karasu S.  
9th Annual European Rheology Conference, Karlsruhe, Germany, 8 - 11 April 2014, pp.144
33. **Modeling of Rheological Properties of Mellorine Samples by ANN, ANFIS and Combined Design**  
Karasu S.  
9th Annual European Rheology Conference, Karlsruhe, Germany, 8 - 11 April 2014, pp.142
34. **Determination of Some Physicochemical Properties of Kırklareli Cheese**  
Karasu S.  
2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Ohrid, Macedonia, 24 - 26 October 2013, pp.144
35. **Advantages of oxygen scavenger packaging in meat products**  
Karasu S.  
Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011, pp.629-631
36. **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
37. **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

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

## Academic and Administrative Experience

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2017 - Continues	<b>Deputy Head of Department</b>	Yıldız Teknik Üniversitesi
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## Courses

- Gıda Lipitleri, Postgraduate, 2017 - 2018  
ileri Gıda Kimyası, Postgraduate, 2017 - 2018  
Gıda Kimyası ve Biyokimyası, Undergraduate, 2017 - 2018

## Advising Theses

Karasu S., Tekin Çakmak Z. H., Mikrodalga ve Ultrases Ön İşlemli Kurutma Yöntemlerinin Antosyanince Zengin Bazı Meyvelerin Kurutma Kinetiği ve Kalite Özelliklerine Etkisi, Postgraduate, İ.AKYÜZ(Student), 2023

Karasu S., Sağdıç O., Soğuk pres yağı endüstrisi yan ürünlerinin bitkisel bazlı süt ve gıda ürünlerini üretiminde değerlendirilmesi, Doctorate, M.ZAHİD(Student), 2023

Karasu S., Sağdıç O., Farklı yabani orkide türlerine ait saleplerin fizikokimyasal, biyoaktif ve reolojik özelliklerinin belirlenmesi, dondurma üretiminde stabilizatör olarak kullanımı, Doctorate, A.ARSLAN(Student), 2023

Karasu S., Roka tohum gemi kullanılarak oluşturulan düşük yağlı salata sosu emülsiyonunun reolojik karakterizasyonu, Doctorate, C.AKGÜL(Student), 2023

Karasu S., Soğuk pres koşularının bitkisel yağ atıklarının biyoaktif özellikleri ve glisemik indeksleri üzerine etkisi, Postgraduate, N.ERGELEN(Student), 2023

Karasu S., Soğuk pres acı biber tohumu yağı yan ürününden geri kazanılan ham lif, bitkisel protein ve protein hidrolizatlarının teknolojik ve biyoaktif özelliklerinin incelenmesi, Doctorate, E.AVCI(Student), 2023

Karasu S., The Investigation on Potential use of Cold Press Industry Byproducts as Natural Fat Substitutes and Functional Ingredients in Salad Dressings, Doctorate, Z.Hazal(Student), 2022

Karasu S., Sağdıç O., Hidrolize Buğday Unu Üretilmesi ve Fiziksel,Kimyasal,Besinsel ve Teknolojik Özelliklerinin Belirlenmesi, Doctorate, F.BOZKURT(Student), 2022

Karasu S., Soğuk press keten yağı yan ürününden elde edilen gam bazlı aktif yenilebilir antimikrobiyal filmlerin geliştirilmesi ve karakterizasyonu, Postgraduate, Ş.KOPUZ(Student), 2022

Karasu S., Pirinadan geri kazanılan fenolik bileşenlerin nanoenkapsülasyonu ve vegan mayonez üretiminde kullanılması, Doctorate, A.AKİÇEK(Student), 2022

Karasu S., Farklı kurutma tekniklerinin goji berry meyvesinin biyoaktif özellikleri ve fenolik bileşimi üzerine etkisi, Postgraduate, B.TURAN(Student), 2022

Karasu S., Soğuk pres yağı yan ürünlerinden elde edilen gamların tiksotropik davranışlarının modellenmesi, Doctorate, T.HİJAZİ(Student), 2022

Karasu S., Farklı kurutma yöntemlerinin nar tanelerinin biyoaktif bileşenleri, *in vitro* biyoerişilebilirliği, renk ve yapısal özelliklerine etkisi, Doctorate, İ.ÖZAY(Student), 2021

Karasu S., Soğuk pres Linum usitatissimum L. tohum yağı atığının yağı azaltılmış dondurmanın reolojik, termal ve duyusal özelliklerine etkisinin araştırılması, Postgraduate, E.ŞEN(Student), 2021

Karasu S., Arıcı M., Propolis Extraction and Characterization with Different Solvents, Doctorate, Z.Bakkaloğlu(Student), 2020

Karasu S., Karadağ A., Modern Kurutma Yöntemlerinin Prunus Laurocerasus Meyvesinin Kalite Özelliklerine Etkisinin Araştırılması, Doctorate, F.TÜRKmen(Student), 2020

Karasu S., Karadağ A., Roka tohumundan doğal gam üretimi ve keten tohumu yağını mikroenkapsülasyonunda kullanımı, Postgraduate, E.AVCI(Student), 2020

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, Postgraduate, F.Sema(Student), 2017

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

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

## Metrics

Publication: 130  
Citation (WoS): 626  
Citation (Scopus): 1214  
H-Index (WoS): 13  
H-Index (Scopus): 19

## Research Areas

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