

## Assoc. Prof. Ömer Said TOKER

### Personal Information

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### Education Information

Doctorate, Namık Kemal Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2012 - 2016

Post Graduate, Erciyes Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2009 - 2012

Under Graduate, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2003 - 2008

### Foreign Languages

English, B2 Upper Intermediate

### Certificates, Courses and Trainings

Education Management and Planning, Reoloji Eğitimi, Anton Paar, 2014

### Dissertations

Doctorate, Çikolata Kaplama Formülasyonunda Kullanılan Bitkisel Yağ Tipi ve İçeriğinin Optimizasyonu, Namık Kemal Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2016

Post Graduate, Farklı Gıdalarda 5-HMF Düzeyinin Belirlenmesi ve Riskli Bulunan Gıdaların 5-HMF İçeriğinin Farklı Yöntemler Kullanılarak Azaltılma Olanaklarının Araştırılması, Erciyes Üniversitesi, Department of Marine Engineering Operations, Gıda Mühendisliği, 2012

### Research Areas

Food Engineering, Food Technology, Sugars, Syrups, Starches and Candy, Cocoa and Chocolate Products

### Academic Titles / Tasks

Associate Professor, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2020 - Continues

Assistant Professor, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2018 - Continues

Assistant Professor, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2017 - 2018

Research Assistant, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2013 - 2017

Research Assistant, Iğdır Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, 2012 - 2013

Research Assistant, Erciyes Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, 2010 - 2012

Research Assistant, Iğdır Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, 2009 - 2010

## Courses

Gıda Ürünlerinin Geliştirilmesi, Under Graduate, 2016 - 2017

Çikolata ve Şekerleme Ürünleri Teknolojisi, Under Graduate, 2017 - 2018

Gıda Mühendisliğine Giriş, Under Graduate, 2017 - 2018

Gıda Mühendisliği Termodinamiği, Under Graduate, 2017 - 2018

Özel ve Geleneksel Gıdalar, Under Graduate, 2016 - 2017

## Advising Theses

Toker Ö. S. , GIDA ENDÜSTRİSİNDE KULLANILAN BAZI HİDROKOLLOİDLERİN DOĞRUSAL OLMAYAN BÖLGEDEKİ REOLOJİK DAVRANIŞLARININ İNCELENMESİ, Post Graduate, D.ÖZMEN(Student), 2019

Toker Ö. S. , Farklı proses koşullarının karamelize çikolatanın kalite özelliklerine etkisi, Post Graduate, N.AYDIN(Student), 2019

Toker Ö. S. , Proses koşullarının farklı oranlarda amiloz/amilopektin içeren nişastaların jelleşme davranışına etkisi, Post Graduate, B.KARAKELLE(Student), 2019

Toker Ö. S. , Termosonikasyon Uygulamasının Elma Suyunun Kalite Özellikleri VE Raf Ömrü Üzerine Etkisi, Post Graduate, C.Demirtaş(Student), 2018

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

- I. **Effects of apple pomace as a sucrose substitute on the quality characteristics of compound chocolate and spread**  
Buker M., Angin P., Nurman N., Rasouli Pirouzian H., Akdeniz E., TOKER Ö. S. , SAĞDIÇ O., Tamturk F.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, 2021 (Journal Indexed in SCI)
- II. **Physicochemical properties of chocolate spread with hazelnut cake: Comparative study and optimization**  
Acan B. G. , TOKER Ö. S. , PALABIYIK İ., Pirouzian H. R. , Bursa K., Kilicli M., Yaman M., Er T., KONAR N.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.147, 2021 (Journal Indexed in SCI)
- III. **Formulating and studying compound chocolate with adding dried grape pomace as a bulking agent**  
Bursa K., Kilicli M., TOKER Ö. S. , PALABIYIK İ., Gulcu M., Yaman M., Kian-Pour N., KONAR N.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, 2021 (Journal Indexed in SCI)
- IV. **Caramelized white chocolate: effects of production process on quality parameters**  
Aydin N., Kian-Pour N., TOKER Ö. S.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, 2021 (Journal Indexed in SCI)
- V. **Valorization of hazelnut cake in compound chocolate: The effect of formulation on rheological and physical properties**  
Bursa K., TOKER Ö. S. , Palabiyik I., Yaman M., Kian-Pour N., KONAR N., Kilicli M.  
LWT, vol.139, 2021 (Journal Indexed in SCI)
- VI. **Effect of grape pomace usage in chocolate spread formulation on textural, rheological and digestibility properties**  
Acan B. G. , Kilicli M., Bursa K., TOKER Ö. S. , Palabiyik I., Gulcu M., Yaman M., Gunes R., KONAR N.

LWT, vol.138, 2021 (Journal Indexed in SCI)

- VII. **Buttermilk as milk powder and whey substitute in compound milk chocolate: Comparative study and optimisation**  
Rasouli Pirouzian H., Alakas E., Cayir M., Yakisik E., TOKER Ö. S. , Kaya S., Tanyeri O.  
International Journal of Dairy Technology, vol.74, no.1, pp.246-257, 2021 (Journal Indexed in SCI Expanded)
- VIII. **The effect of taro-wheat flour and taro-gluten free flour on cake batters and quality**  
Arıcı M., Özülkü G., Kahraman B., Metin Yıldırım R., Toker Ö. S.  
Journal of Food Measurement and Characterization, vol.15, no.1, pp.531-540, 2021 (Journal Indexed in SCI Expanded)
- IX. **Gummy candies production with natural sugar source: Effect of molasses types and gelatin ratios**  
Kurt A., Bursa K., TOKER Ö. S.  
Food Science and Technology International, 2021 (Journal Indexed in SCI)
- X. **Carob powder as cocoa substitute in milk and dark compound chocolate formulation**  
Akdeniz E., Yakışık E., Rasouli Pirouzian H., Akkın S., Turan B., Tipigil E., TOKER Ö. S. , Ozcan O.  
Journal of Food Science and Technology, 2021 (Journal Indexed in SCI)
- XI. **Using encapsulated Nannochloropsis oculata in white chocolate as coloring agent**  
Polat D. G. , DURMAZ Y., Konar N., TOKER Ö. S. , PALABIYIK İ., TAŞAN M.  
JOURNAL OF APPLIED PHYCOLOGY, vol.32, no.5, pp.3077-3088, 2020 (Journal Indexed in SCI)
- XII. **A fundamental optimization study on chewing gum textural and sensorial properties: The effect of ingredients**  
Palabiyik I., Güleri T., Gunes R., Öner B., TOKER Ö. S. , KONAR N.  
FOOD STRUCTURE-NETHERLANDS, vol.26, 2020 (Journal Indexed in SCI)
- XIII. **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 (Journal Indexed in SCI)
- XIV. **Investigating the effects of lLecithin-PGPR mixture on physical properties of milk chocolate**  
Atik D. S. , Boluk E., TOKER Ö. S. , PALABIYIK İ., Konar N.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.129, 2020 (Journal Indexed in SCI)
- XV. **Usage possibility of mannitol and soluble wheat fiber in low calorie gummy candies**  
Gok S., TOKER Ö. S. , PALABIYIK İ., Konar N.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.128, 2020 (Journal Indexed in SCI)
- XVI. **Effect of process conditions and amylose/amylopectin ratio on the pasting behavior of maize starch: A modeling approach**  
Karakelle B., Kian-Pour N., Toker Ö. S. , Palabiyik İ.  
Journal Of Cereal Science, vol.94, pp.1-9, 2020 (Journal Indexed in SCI)
- XVII. **Determining Honey Adulteration by Seeding Method: an Initial Study with Sunflower Honey**  
Kurt A., Palabiyik I., Gunes R., Konar N., TOKER Ö. S.  
FOOD ANALYTICAL METHODS, vol.13, no.4, pp.952-961, 2020 (Journal Indexed in SCI)
- XVIII. **Pre-crystallization process in chocolate: Mechanism, importance and novel aspects**  
Pirouzian H. R. , Konar N., Palabiyik İ., Oba Ş., Toker Ö. S.  
FOOD CHEMISTRY, no.321, pp.126718, 2020 (Journal Indexed in SCI)
- XIX. **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)
- XX. **Using spray-dried sugar beet molasses in ice cream as a novel bulking agent**  
Acan B. G. , TOKER Ö. S. , Aktar T., Tamturk F., Palabiyik I., Konar N.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.55, no.3, pp.1298-1310, 2020 (Journal Indexed in SCI)
- XXI. **Chocolate aroma: Factors, importance and analysis**  
Toker Ö. S. , Palabiyik İ., Pirouzian H. R. , Aktar T., Konar N.

- Trends In Food Science & Technology, vol.20, pp.1-15, 2020 (Journal Indexed in SCI)
- XXII. **Using spray-dried microalgae in ice cream formulation as a natural colorant: Effect on physicochemical and functional properties**  
Durmaz Y., Kilicli M., Toker Ö. S. , Konar N., Palabiyik İ., Tamtürk F.  
ALGAL RESEARCH-BIOMASS BIOFUELS AND BIOPRODUCTS, vol.47, pp.1-8, 2020 (Journal Indexed in SCI)
- XXIII. **Valorisation of grape by-products as a bulking agent in soft candies: Effect of particle size**  
Altinok E., Palabiyik I., Gunes R., TOKER Ö. S. , Konar N., Kurultay S.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.118, 2020 (Journal Indexed in SCI)
- XXIV. **Effect of Various Bulk Sweeteners on the Survivability of Lactobacillus casei 431 in Milk Chocolate: Rheological and Sensory Properties Analysis**  
Rad A. H. , Pirouzian H. R. , Toker Ö. S. , Konar N.  
CURRENT PHARMACEUTICAL BIOTECHNOLOGY, vol.21, no.12, pp.1224-1231, 2020 (Journal Indexed in SCI)
- XXV. **Application of simplex lattice mixture design for optimization of sucrose free milk chocolate produced in a ball mill**  
Rad A. H. , Pirouzian H. R. , TOKER Ö. S. , KONAR N.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.115, 2019 (Journal Indexed in SCI)
- XXVI. **Alternative Tempering of Sugar-Free Dark Chocolates by  $\beta$ v Seeding: Sensorial, Micro-Structural and Some Physical Properties and Volatile Profile**  
TOKER Ö. S. , Oba S., Palabiyik I., Rasouli Pirouzian H., Konar N., Artik N., Sagdic O.  
International Journal of Food Engineering, vol.15, no.10, 2019 (Journal Indexed in SCI)
- XXVII. **Effects of polyols on the quality characteristics of sucrose-free milk chocolate produced in a ball mill**  
Rad A. H. , Pirouzian H. R. , KONAR N., TOKER Ö. S. , Polat D. G.  
RSC ADVANCES, vol.9, no.51, pp.29676-29688, 2019 (Journal Indexed in SCI)
- XXVIII. **Chocolate quality and conching**  
TOKER Ö. S. , PALABIYIK İ., KONAR N.  
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.91, pp.446-453, 2019 (Journal Indexed in SCI)
- XXIX. **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 (Journal Indexed in SCI)
- XXX. **Incorporation of defatted apple seeds in chewing gum system and phloridzin dissolution kinetics**  
Gunes R., Palabiyik I., TOKER Ö. S. , Konar N., Kurultay S.  
JOURNAL OF FOOD ENGINEERING, vol.255, pp.9-14, 2019 (Journal Indexed in SCI)
- XXXI. **Porphyridum Cruentum as a natural colorant in chewing gum**  
TOKER Ö. S.  
FOOD SCIENCE AND TECHNOLOGY, vol.39, pp.195-201, 2019 (Journal Indexed in SCI)
- XXXII. **Phenolics release kinetics in sugared and sugar-free chewing gums: microencapsulated pomegranate peel extract usage**  
Palabiyik I., TOKER Ö. S. , Konar N., Gunes R., GULERI T., ALASALVAR H., ÇAM M.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.53, no.12, pp.2657-2663, 2018 (Journal Indexed in SCI)
- XXXIII. **Enrichment of Milk Chocolate by Using EPA and DHA Originated from Various Origins: Effects on Product Quality**  
Konar N., TOKER Ö. S. , Pirouzian H. R. , Oba S., POLAT D. G. , Palabiyik I., Poyrazoglu E. S. , SAĞDIÇ O.  
SUGAR TECH, vol.20, no.6, pp.745-755, 2018 (Journal Indexed in SCI)
- XXXIV. **Formulation of dark chocolate as a carrier to deliver eicosapentaenoic and docosahexaenoic acids: Effects on product quality**  
TOKER Ö. S. , Konar N., Palabiyik I., Pirouzian H. R. , Oba S., POLAT D. G. , Poyrazoglu E. S. , SAĞDIÇ O.  
FOOD CHEMISTRY, vol.254, pp.224-231, 2018 (Journal Indexed in SCI)
- XXXV. **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 (Journal Indexed in SCI)

**XXXVI. Development of a Natural Chewing Gum from Plant Based Polymer**

Palabiyik I, TOKER Ö. S. , Konar N., Oner B., Demirci A. S.

JOURNAL OF POLYMERS AND THE ENVIRONMENT, vol.26, no.5, pp.1969-1978, 2018 (Journal Indexed in SCI)

**XXXVII. Conventional and sugar-free probiotic white chocolate: Effect of inulin DP on various quality properties and viability of probiotics**

Konar N., Palabiyik I, TOKER Ö. S. , POLAT D. G. , KELLECI E., Pirouzian H. R. , AKCICEK A., SAĞDIÇ O.

JOURNAL OF FUNCTIONAL FOODS, vol.43, pp.206-213, 2018 (Journal Indexed in SCI)

**XXXVIII. Using spray-dried microalgae as a natural coloring agent in chewing gum: effects on color, sensory, and textural properties**

Palabiyik I, DURMAZ Y., Oner B., TOKER Ö. S. , Coksari G., Konar N., Tamtürk F.

JOURNAL OF APPLIED PHYCOLOGY, vol.30, no.2, pp.1031-1039, 2018 (Journal Indexed in SCI)

**XXXIX. Bioactive and bioaccessibility characteristics of honeybee pollens collected from different regions of Turkey**

OZKAN K., SAGCAN N., ÖZÜLKÜ G., SAĞDIÇ O., TOKER Ö. S. , Muz M. N.

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.1, pp.581-587, 2018 (Journal Indexed in SCI)

**XL. Rheological properties of wax oleogels rich in high oleic acid**

Pehlivanoglu H., Demirci M., TOKER Ö. S.

INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, 2018 (Journal Indexed in SCI)

**XLI. Developing functional white chocolate by incorporating different forms of EPA and DHA - Effects on product quality**

TOKER Ö. S. , Konar N., Pirouzian H. R. , Oba S., POLAT D. G. , Palabiyik I, Poyrazoglu E. S. , SAĞDIÇ O.

LWT-FOOD SCIENCE AND TECHNOLOGY, vol.87, pp.177-185, 2018 (Journal Indexed in SCI)

**XLII. 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 (Journal Indexed in SCI)

**XLIII. 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., Yildırım R. M. , Toker Ö. S. , Karasu S., Durak M. Z.

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

**XLIV. Rapid tempering of sucrose-free milk chocolates by beta(V) seeding: textural, rheological and melting properties**

Konar N., OBA S., TOKER Ö. S. , Palabiyik I, GOKTAS H., Artik N., SAĞDIÇ O.

EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.243, no.10, pp.1849-1860, 2017 (Journal Indexed in SCI)

**XLV. Effect of xanthan and locust bean gum synergistic interaction on characteristics of biodegradable edible film**

Kurt A., TOKER Ö. S. , TÖRNÜK F.

INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.102, pp.1035-1044, 2017 (Journal Indexed in SCI)

**XLVI. Effect of Inulin DP on Various Properties of Sugar-Free Dark Chocolates Containing Lactobacillus paracasei and Lactobacillus acidophilus**

Konar N., Palabiyik I, TOKER Ö. S. , POLAT D. G. , SENER S., AKCICEK A., SAĞDIÇ O.

INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.13, no.9, 2017 (Journal Indexed in SCI)

**XLVII. Investigation of rheological synergistic interactions between hydrocolloids and starch in milky cacao beverages model: principal component analyses**

DOĞAN M., Sarac M. G. , TOKER Ö. S.

EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.243, no.6, pp.1031-1039, 2017 (Journal Indexed in SCI)

- XLVIII. Characterization of Grape Molasses/Sesame Paste/Honey Blends: Multiple Response Optimization of Some Physicochemical, Bioactive, Viscoelastic and Sensory Properties**  
Karaman S., YILMAZ M. T. , Ozturk G., Yuksel F., TOKER Ö. S. , DOĞAN M.  
JOURNAL OF FOOD PROCESS ENGINEERING, vol.40, no.2, 2017 (Journal Indexed in SCI)
- XLIX. Investigating the effect of production process of ball mill refiner on some physical quality parameters of compound chocolate: response surface methodology approach**  
TOKER Ö. S. , ZORLUCAN F. T. , Konar N., Dağlıoğlu O., SAĞDIÇ O., SENER D.  
International Journal of Food Science and Technology, vol.52, no.3, pp.788-799, 2017 (Journal Indexed in SCI)
- L. A modeling approach in the interpretation of starch pasting properties**  
Palabiyik I., TOKER Ö. S. , Karaman S., Yildiz O.  
JOURNAL OF CEREAL SCIENCE, vol.74, pp.272-278, 2017 (Journal Indexed in SCI)
- LI. 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 (Journal Indexed in SCI)
- LII. 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 (Journal Indexed in SCI)
- LIII. Pasting properties of buckwheat, rice and maize flours and textural properties of their gels: effect of ascorbic acid concentration**  
Yildiz O., TOKER Ö. S. , Yuksel F., Cavus M., Ceylan M. M. , Yurt B.  
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.9, no.3, pp.313-321, 2017 (Journal Indexed in SCI)
- LIV. Stability of lactic acid bacteria in synbiotic sugared and sugar-free milk chocolates**  
TOKER Ö. S. , POLAT D. G. , GULFIDAN O. G. , Konar N., Palabiyik I., AKCICEK A., Poyrazoglu E. S. , SAĞDIÇ O.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, pp.1354-1365, 2017 (Journal Indexed in SCI)
- LV. Rheological and melting properties of sucrose-free dark chocolate**  
Oba S., TOKER Ö. S. , Palabiyik I., Konar N., GOKTAS H., CUKUR Y., Artik N., SAĞDIÇ O.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, pp.2096-2106, 2017 (Journal Indexed in SCI)
- LVI. 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 (Journal Indexed in SCI)
- LVII. 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)
- LVIII. Effects of in situ exopolysaccharide production and fermentation conditions on physicochemical, microbiological, textural and microstructural properties of Turkish-type fermented sausage (sucuk)**  
Dertli E., YILMAZ M. T. , Tatlisu N. B. , Toker O. S. , CANKURT H., Sagdic O.  
Meat Science, vol.121, pp.156-165, 2016 (Journal Indexed in SCI Expanded)
- LIX. Chewing gum: Production, quality parameters and opportunities for delivering bioactive compounds**  
Konar N., Palabiyik I., TOKER Ö. S. , SAĞDIÇ O.  
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.55, pp.29-38, 2016 (Journal Indexed in SCI)
- LX. Rheological characteristics of *Salvia sclarea* seed gum solutions at different hydration temperature levels: Application of three interval thixotropy test (3ITT)**  
YILMAZ M. T. , KUTLU G., Tulukcu E., TOKER Ö. S. , SAĞDIÇ O., Karaman S.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.71, pp.391-399, 2016 (Journal Indexed in SCI)
- LXI. The influence of particle size on some physicochemical, rheological and melting properties and volatile compound profile of compound chocolate and cocolin samples**  
TOKER Ö. S. , SAĞDIÇ O., SENER D., Konar N., ZORLUCAN T., Daglioglu O.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.242, no.8, pp.1253-1266, 2016 (Journal Indexed in SCI)

- LXII. **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)
- LXIII. **Investigating the addition of enzymes in gluten-free flours - The effect on pasting and textural properties**  
Palabiyik I, Yildiz O, TOKER Ö. S. , Cavus M., Ceylan M. M. , Yurt B.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.69, pp.633-641, 2016 (Journal Indexed in SCI)
- LXIV. **Changes in the texture, physicochemical properties and volatile compound profiles of fresh Kashar cheese (< 90 days) during ripening**  
Eroglu A., TOKER Ö. S. , DOĞAN M.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.69, no.2, pp.243-253, 2016 (Journal Indexed in SCI)
- LXV. **Stress relaxation/creep compliance behaviour of kashar cheese: Scanning electron microscopy observations**  
Karaman S., YILMAZ M. T. , TOKER Ö. S. , DOĞAN M.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.69, no.2, pp.254-261, 2016 (Journal Indexed in SCI)
- LXVI. **Improving functionality of chocolate: A review on probiotic, prebiotic, and/or synbiotic characteristics**  
Konar N., TOKER Ö. S. , OBA S., SAĞDIÇ O.  
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.49, pp.35-44, 2016 (Journal Indexed in SCI)
- LXVII. **Development of a fermented ice-cream as influenced by in situ exopolysaccharide production: Rheological, molecular, microstructural and sensory characterization**  
Dertli E., TOKER Ö. S. , DURAK M. Z. , YILMAZ M., Tatlisu N. B. , SAĞDIÇ O., CANKURT H.  
Carbohydrate Polymers, vol.136, pp.427-440, 2016 (Journal Indexed in SCI Expanded)
- LXVIII. **Steady, dynamic, creep/recovery, and textural properties of yoghurt/molasses blends: Temperature sweep tests and applicability of Cox-Merz rule**  
Eroglu A., Bayrambas K., Eroglu Z., TOKER Ö. S. , YILMAZ M. T. , Karaman S., DOĞAN M.  
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Food and Bioprocess Technology, SCI Journal, January 2014  
International Journal of Food Properties, SCI Journal, January 2014

## **Edit Congress and Symposium Activities**

2nd Food Structure Design, Attendee, Antalya, Turkey, 2016  
FHTT 2015 From hive to table 2015, Attendee, İstanbul, Turkey, 2015  
9th Annual European Rheology Conference, Attendee, Karlsruhe, Germany, 2014  
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Attendee, Ohrid, Macedonia, 2013  
III. Geleneksel Gıdalar Sempozyumu, Attendee, Konya, Turkey, 2012  
4th International Congress on Food and Nutrition, Attendee, İstanbul, Turkey, 2011

## **Citations**

Total Citations (WOS):1345  
h-index (WOS):22

## **Awards**

Karadağ A., Metin Yıldırım R., Toker Ö. S. , 2024-Eşik Üstü Ödülü, Tübitak, May 2019