

Assoc. Prof. Ömer Said TOKER

Personal Information

Fax Phone: [+90 212 383 4571](tel:+902123834571)

Email: stoker@yildiz.edu.tr

Web: <http://avesis.yildiz.edu.tr/stoker/>

Address: Yıldız Teknik Üniversitesi Davutpaşa Kampüsü Kimya-Metalurji Fakültesi Gıda Mühendisliği Bölümü, Esenler/İSTANBUL

International Researcher IDs

ORCID: 0000-0002-7304-2071

ScopusID: 53878618900

Yoksis Researcher ID: 145790

Education Information

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

Postgraduate, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2009 - 2012

Undergraduate, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, 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

Postgraduate, 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, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2020 - Continues
Assistant Professor, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2018 - Continues
Assistant Professor, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2017 - 2018
Research Assistant, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2013 - 2017
Research Assistant, Iğdir University, Mühendislik Fakültesi, Gıda Mühendisliği, 2012 - 2013
Research Assistant, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2010 - 2012
Research Assistant, Iğdir University, Mühendislik Fakültesi, Gıda Mühendisliği, 2009 - 2010

Courses

Gıda Ürünlerinin Geliştirilmesi, Undergraduate, 2016 - 2017
Çikolata ve Şekerleme Ürünleri Teknolojisi, Undergraduate, 2017 - 2018
Gıda Mühendisliğine Giriş, Undergraduate, 2017 - 2018
Gıda Mühendisliği Termodinamiği, Undergraduate, 2017 - 2018
Özel ve Geleneksel Gıdalar, Undergraduate, 2016 - 2017

Advising Theses

Toker Ö. S., GIDA ENDÜSTRİSİNDE KULLANILAN BAZI HİDROKOLLOİDLERİN DOĞRUSAL OLMAYAN BÖLGEDEKİ REOLOJİK DAVRANIŞLARININ İNCELENMESİ, Postgraduate, D.ÖZMEN(Student), 2019
Toker Ö. S., Farklı proses koşullarının karamelize çikolatanın kalite özelliklerine etkisi, Postgraduate, N.AYDIN(Student), 2019
Toker Ö. S., Proses koşullarının farklı oranlarda amiloz/amilopektin içeren nişastaların jelleşme davranışına etkisi, Postgraduate, B.KARAKELLE(Student), 2019
Toker Ö. S., Termosonikasyon Uygulamasının Elma Suyunun Kalite Özellikleri VE Raf Ömrü Üzerine Etkisi, Postgraduate, C.Demirtaş(Student), 2018

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Can rheometer be used for determination of baking stability of cocoa based filling creams**
Aktar B. U., İshak A. K., ÖZMEN D., Tuna Ağırbaş H. E., Atlı O., TOKER Ö. S.
Journal of Food Engineering, vol.387, 2025 (SCI-Expanded)
- II. **Novel approaches in food grade bigels properties and applications: A review**
Karimidastjerd A., ÇETİNKAYA T., Tarahi M., Singh L., KONAR N., Khiabani A. H., TOKER Ö. S.
International Journal of Biological Macromolecules, vol.283, 2024 (SCI-Expanded)
- III. **Application of Spirulina as an innovative ingredient in pasta and bakery products**
Nejatian M., Ghandehari Yazdi A. P., Saberian H., Bazsefidpar N., Karimi A., Soltani A., Assadpour E., TOKER Ö. S., Jafari S. M.
Food Bioscience, vol.62, 2024 (SCI-Expanded)
- IV. **Improving physicochemical and nutritional attributes of rice starch through green modification techniques**
Rostamabadi H., Yildirim-Yalcin M., Demirkesen I., TOKER Ö. S., Colussia R., do Nascimento L. Á., ŞAHİN SEVGİLİ S., Falsafi S. R.
Food Chemistry, vol.458, 2024 (SCI-Expanded)

- V. **Effects of different alkali mixtures on physicochemical, microstructural, and powder properties of alkalized cocoa**
AKMAN P. K., Ermiş E., Daskaya-Dikmen C., TOKER Ö. S.
Journal of Food Measurement and Characterization, vol.18, no.11, pp.9410-9422, 2024 (SCI-Expanded)
- VI. **Developing a novel toffee-type soft candy process by sonocrystallization: A preliminary study**
Kopuk B., Gunes R., Polat D. G., Tasan M., Kurultay S., Palabiyik I., TOKER Ö. S., KONAR N., ElObeid T.
LWT, vol.211, 2024 (SCI-Expanded)
- VII. **Development of healthier gummy candy by substituting glucose syrup with various fruit juice concentrates**
Pekdogan Goztok S., Habibzadeh Khiabani A., TOKER Ö. S., Palabiyik I., KONAR N.
Food Science and Nutrition, vol.12, no.10, pp.7864-7876, 2024 (SCI-Expanded)
- VIII. **Influence of various corn syrup types on the quality and sensory properties of gelatin-based jelly confectionery**
Bulca E. N., Akdeniz E., Mutlu Z., Tireki S., Karimidastjerd A., TOKER Ö. S.
Journal of Food Measurement and Characterization, vol.18, no.10, pp.8408-8422, 2024 (SCI-Expanded)
- IX. **Structural and sensory impact of various emulsifiers in cocoa hazelnut spread formulations**
Icyer N. C., ÖZMEN D., Sener D., Kokyar N., TOKER Ö. S.
Journal of Food Science, vol.89, no.10, pp.6590-6600, 2024 (SCI-Expanded)
- X. **Employing Aloysia citrodora (lemon verbena) as a substrate to improve toxicological and antioxidative properties of kombucha beverage**
Rostami S., Roufegarinejad L., Karimidastjerd A., Habibzadeh Khiabani A., TOKER Ö. S., Ghorbani M.
Acta Alimentaria, vol.53, no.3, pp.410-418, 2024 (SCI-Expanded)
- XI. **A new synergistic hydrocolloid with superior rheology: Locust bean /xanthan gum binary solution powdered by different drying methods**
Mezreli G., Kurt A., Akdeniz E., ÖZMEN D., Basyigit B., TOKER Ö. S.
Food Hydrocolloids, vol.154, 2024 (SCI-Expanded)
- XII. **Scanning electron microscopic investigation on Chicory tribe (Compositae) botanical sources and their antimicrobial potential**
AlNadhari S., Al-Qahtani W. H., Bughio F. A., Memon R. A., Kamran M. A., TOKER Ö. S., Dodona E., Biturku J., Maho A., Jaradat N., et al.
Microscopy Research and Technique, vol.87, no.9, pp.2204-2211, 2024 (SCI-Expanded)
- XIII. **Development and structural characterisation of gelatin-based sustainable food packaging from turkey (Meleagris gallopavo) skin by-product**
Ozcan Y., Kurt A., Yildirim-Yalcin M., TOKER Ö. S.
International Journal of Food Science and Technology, vol.59, no.9, pp.6243-6254, 2024 (SCI-Expanded)
- XIV. **Optimization of citrus fiber-enriched vegan cream cheese alternative and its influence on chemical, physical, and sensory properties**
Gurbuz B., ÇAYIR M., Akdeniz E., Akyl Öztürk S., Karaman S., Karimidastjerd A., TOKER Ö. S., Palabiyik İ., KONAR N.
Food Science and Nutrition, vol.12, no.8, pp.5872-5881, 2024 (SCI-Expanded)
- XV. **Importance of emulsifiers in chocolate industry: Effect on structure, machinability, and quality of intermediate and final products**
TOKER Ö. S., Ozonuk S., Gunes R., Icyer N. C., Rasouli H. P., KONAR N., Palabiyik I., Altop C.
JAACS, Journal of the American Oil Chemists' Society, vol.101, no.8, pp.721-733, 2024 (SCI-Expanded)
- XVI. **Textural, rheological, and structural properties of turkey and chicken gelatins from mechanical deboning residues**
Kurt A., TOKER Ö. S., Akbulut M., Coklar H., ÖZMEN D., Ozcan Y., Hosseini S. R., Saricaoglu F. T., Demir G., Argun M. S.
Food Science and Nutrition, vol.12, no.7, pp.4952-4965, 2024 (SCI-Expanded)
- XVII. **Assessment of the botanical origin of Saudi Arabian honey samples to identify pollen with chromatographic tools and packing and storage**
AlNadhari S., Abbasova G., Al-Qahtani W. H., Zengin G., Islamov S., Mammadova A. O., Azad A. K., Mammadova S., Jaradat N., Babayeva U., et al.

- Biomedical Chromatography, vol.38, no.7, 2024 (SCI-Expanded)
- XVIII. **Effects of Red Pepper Pomace Protein and Oil on the Properties of Starch-Based Edible Films**
Akinci Z. K., Karaman H., Yildirim-Yalcin M., Olcay H. S., Inan M., TOKER Ö. S.
Waste and Biomass Valorization, vol.15, no.6, pp.3579-3588, 2024 (SCI-Expanded)
- XIX. **Investigation of the Effects of Phenolic Extracts Obtained from Agro-Industrial Food Wastes on Gelatin Modification**
Demircan H., Oral R. A., TOKER Ö. S., Palabiyik I.
ACS Omega, vol.9, no.18, pp.20263-20276, 2024 (SCI-Expanded)
- XX. **Determination of the process effect on cocoa butter crystallization by rheometer: Kinetic modeling by Gompertz equation**
Bölük E., Akdeniz E., Gunes R., Palabiyik I., KONAR N., TOKER Ö. S.
Journal of Food Science, vol.89, no.5, pp.2867-2878, 2024 (SCI-Expanded)
- XXI. **Fruit-based vegan ice cream-type frozen dessert with aquafaba: effect of fruit types on quality parameters**
Erem E., Akdeniz E., Cayir M., İcyer N. C., TOKER Ö. S.
Journal of Food Science and Technology, vol.61, no.5, pp.907-917, 2024 (SCI-Expanded)
- XXII. **Influence of process conditions of alkalization on quality of cocoa powder**
Demirci S., Elmaci C., ATALAR İ., TOKER Ö. S., Palabiyik I., KONAR N.
Food Research International, vol.182, 2024 (SCI-Expanded)
- XXIII. **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., AKÇIÇEK A., TOKER Ö. S.
International Journal of Food Science and Technology, vol.59, no.3, pp.1709-1723, 2024 (SCI-Expanded)
- XXIV. **Evaluation of rheological, textural, and sensory characteristics of optimized vegan rice puddings prepared by various plant-based milks**
Karimidastjerd A., Gulsunoglu-Konuskan Z., OLUM E., TOKER Ö. S.
Food Science and Nutrition, vol.12, no.3, pp.1779-1791, 2024 (SCI-Expanded)
- XXV. **Effect of ultrasound-ethanol immersion, microwave and starch-blanching pretreatments on drying kinetics, rehydration, and quality properties of beetroot chips**
Kian-Pour N., Ceyhan T., ÖZMEN D., TOKER Ö. S.
International Journal of Food Engineering, vol.20, no.2, pp.85-99, 2024 (SCI-Expanded)
- XXVI. **Cocoa polyphenols and milk proteins: covalent and non-covalent interactions, chocolate process and effects on potential polyphenol bioaccessibility**
Dalabasmaz S., TOKER Ö. S., Palabiyik I., KONAR N.
Critical Reviews in Food Science and Nutrition, vol.64, no.25, pp.9082-9094, 2024 (SCI-Expanded)
- XXVII. **Fabrication of healthier monoglyceride-based oleogel containing linseed-sunflower oil and its application as shortening in cake formulation**
Roufegarinejad L., Ahmadi G., İcyer N. C., Said Toker Ö. S., Habibzadeh Khiabani A.
International Journal of Food Science and Technology, vol.59, no.1, pp.299-308, 2024 (SCI-Expanded)
- XXVIII. **Oleogelation of sunflower-linseed oils with carnauba wax as an innovative strategy for shortening substitution in cakes**
Roufegarinejad L., Dehghani ., Bakhshi S., Toker Ö. S., Pirouzian H. R., Khiabani A. H.
FOOD CHEMISTRY, vol.437, pp.137745, 2024 (SCI-Expanded)
- XXIX. **Impact of drying on techno-functional and nutritional properties of food proteins and carbohydrates - A comprehensive review**
Siddiqui S. A., Ucak İ., Jain S., Elsheikh W., Ali Redha A., Kurt A., TOKER Ö. S.
Drying Technology, vol.42, no.4, pp.592-611, 2024 (SCI-Expanded)
- XXX. **Modification of chia (*Salvia hispanica* L.) seed mucilage (a heteropolysaccharide) by atmospheric pressure cold plasma jet treatment**
Mutlu S., Palabiyik I., Kopuk B., Gunes R., Boluk E., BAĞCI U., ÖZMEN D., TOKER Ö. S., KONAR N.
Food Bioscience, vol.56, 2023 (SCI-Expanded)

- XXXI. **Production and characterization of probiotic jelly candy containing *Bacillus* species**
Kahraman B., Korkmaz K., Daştan D., Toker Ö. S., Dertli E., Arıcı M.
Journal of Food Measurement and Characterization, vol.17, no.6, pp.5864-5873, 2023 (SCI-Expanded)
- XXXII. **Importance of rheological properties in enrobing efficiency of dark chocolate: application in wafer products**
Ertural G. I., Gunes R., TOKER Ö. S., Palabiyik I., KONAR N., SAĞDIÇ O.
International Journal of Food Science and Technology, vol.58, no.11, pp.5938-5946, 2023 (SCI-Expanded)
- XXXIII. **Gelatin production from turkey (*Meleagris gallopavo*) skin as a new source: from waste to a sustainable food gelling agent**
Ozcan Y., Kurt A., ÖZMEN D., TOKER Ö. S.
Journal of the Science of Food and Agriculture, vol.103, no.11, pp.5511-5520, 2023 (SCI-Expanded)
- XXXIV. **Investigation of cold plasma technique as an alternative to conventional alkalization of cocoa powders**
Palabiyik I., Kopuk B., Toker Ö. S., Konar N.
INNOVATIVE FOOD SCIENCE AND EMERGING TECHNOLOGIES, vol.88, no.1, pp.103440, 2023 (SCI-Expanded)
- XXXV. **Improvement of some techno-functional properties of aquafaba by pre-fermentation with *Lactobacillus plantarum* MA2**
BEKİROĞLU H., Karimidashterd A., ÖZMEN D., TOKER Ö. S., Inan M., SAĞDIÇ O., DERTLİ E.
Food Bioscience, vol.54, 2023 (SCI-Expanded)
- XXXVI. **Relation between large amplitude oscillatory shear analysis and bubble forming properties of chewing gum**
Yildirim-Mavis C., ÖZMEN D., Akdeniz E., Palabiyik I., TOKER Ö. S.
Journal of Food Engineering, vol.346, 2023 (SCI-Expanded)
- XXXVII. **Usage of green pea aquafaba modified with ultrasonication in production of whipped cream**
Kılıçlı M., Özmen D., Bayram M., Toker Ö. S.
INTERNATIONAL JOURNAL OF GASTRONOMY AND FOOD SCIENCE, vol.32, pp.1-11, 2023 (SCI-Expanded)
- XXXVIII. **Optimization of *Chlorella vulgaris* spray drying using various innovative wall materials**
Tamtürk F., Gürbüz B., TOKER Ö. S., Dalabasmaz S., Malakjani N., Durmaz Y., KONAR N.
Algal Research, vol.72, 2023 (SCI-Expanded)
- XXXIX. **A review on latest innovations in physical modifications of galactomannans**
Kian-Pour N., Yildirim-Yalcin M., Kurt A., ÖZMEN D., TOKER Ö. S.
Food Hydrocolloids, vol.138, 2023 (SCI-Expanded)
- XL. **Production of tomato powder from tomato puree with foam-mat drying using green pea aquafaba: drying parameters and bioaccessibility of bioactive compounds**
Kilicli M., Erol K. F., Toker Ö. S., Törnük F.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.103, no.7, pp.3691-3700, 2023 (SCI-Expanded)
- XLI. **Determination of Viscoelastic and Physicochemical Interactions of Dextran Type Exopolysaccharides (EPS) with Different Starch Samples**
Gokcan H., Özmen D., Yalcin M. Y., Dertli E., Toker O. S., Sujka M.
SUSTAINABILITY, vol.15, no.6, pp.4934, 2023 (SCI-Expanded)
- XLII. **Improvement of spreadability of grape molasses with induced crystallization for production of creamed molasses as a novel product**
Özmen D., Metin Yıldırım R., Bursa K., Kian-Pour N., Toker Ö. S., Palabiyik İ., Konar N., Yurt B.
INTERNATIONAL JOURNAL OF GASTRONOMY AND FOOD SCIENCE, vol.31, pp.1-10, 2023 (SCI-Expanded)
- XLIII. **Determination and numerical modeling of sugar release from model food gels**
Goztok S. P., PALABIYIK İ., Boluk E., Gunes R., Toker O. S., KONAR N.
JOURNAL OF FOOD ENGINEERING, vol.338, 2023 (SCI-Expanded)
- XLIV. **Cocoa based beverages – Composition, nutritional value, processing, quality problems and new perspectives**
Barišić V., Icyer N. C., Akyil S., TOKER Ö. S., Flanjak I., Ačkar Đ.
Trends in Food Science and Technology, vol.132, pp.65-75, 2023 (SCI-Expanded)

- XLV. **Polyols and chocolate technology: recent developments and advances**
Rad A. H., KONAR N., Pirouzian H. R., Mirtajeddini S. B., TOKER Ö. S., Pirouzian R. R.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.58, no.1, pp.1-8, 2023 (SCI-Expanded)
- XLVI. **POSSIBILITY OF USING BLACK OLIVE SEED POWDER IN FORMULATIONS TO FUNCTIONALIZE BREAD**
Cakır E., Yıldırım R., Pour N., Özülkü G., Toker Ö. S., Arıcı M.
Latin American Applied Research, vol.53, no.4, pp.395-401, 2023 (SCI-Expanded)
- XLVII. **A study on the structural, physicochemical, rheological and thermal properties of high hydrostatic pressurized pearl millet starch**
Mirzababae S. M., ÖZMEN D., Hesarinejad M. A., TOKER Ö. S., Yeganehzad S.
International Journal of Biological Macromolecules, vol.223, pp.511-523, 2022 (SCI-Expanded)
- XLVIII. **Recent advances in the improvement of carboxymethyl cellulose-based edible films**
Yildirim-Yalcin M., Törnük F., Toker Ö. S.
Trends in Food Science and Technology, vol.129, pp.179-193, 2022 (SCI-Expanded)
- XLIX. **Effect of soapwort extract as an alternative to albumin on the physical, textural, sensory, and rheological properties of marshmallow**
Ozcan Y., İÇYER N. C., ÖZMEN D., TOKER Ö. S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.11, 2022 (SCI-Expanded)
- L. **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)
- LI. **High potential food wastes: Evaluation of melon seeds as spreadable butter**
Sahin E., Erem E., Guzey M., Kesen M. S., İcyer N. C., ÖZMEN D., TOKER Ö. S., Cakmak H.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.10, 2022 (SCI-Expanded)
- LII. **Large-amplitude oscillatory shear behavior of xanthan gum/locust bean gum mixture: Effect of preparation methods on synergistic interaction**
ÖZMEN D., TOKER Ö. S.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.45, no.9, 2022 (SCI-Expanded)
- LIII. **Soft confectionery products: Quality parameters, interactions with processing and ingredients**
Gunes R., PALABIYIK İ., KONAR N., TOKER Ö. S.
FOOD CHEMISTRY, vol.385, 2022 (SCI-Expanded)
- LIV. **Utilising grape juice processing by-products as bulking and colouring agent in white chocolate**
Altinok E., KURULTAY Ş., KONAR N., TOKER Ö. S., Kopuk B., Gunes R., PALABIYIK İ.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.57, no.7, pp.4119-4128, 2022 (SCI-Expanded)
- LV. **Development of a novel rheological method for determining melting properties of gelatin-based gummies**
Atik D. S., DEMİRCİ M., TOKER Ö. S., PALABIYIK İ.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.209, pp.385-395, 2022 (SCI-Expanded)
- LVI. **Investigation of using possibility of grape pomace in wafer sheet for wheat flour substitution**
Altinok E., KURULTAY Ş., Boluk E., Atik D. S., Kopuk B., Gunes R., PALABIYIK İ., KONAR N., TOKER Ö. S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.57, no.6, pp.3634-3642, 2022 (SCI-Expanded)
- LVII. **Investigation of process parameters and albumin concentration as foaming agent on quality of marshmallow dough: production simulation with rheometer**
Mardani M., Kilici M., TOKER Ö. S., Yeganehzad S., Niazmand R., PALABIYIK İ., KONAR N.
RHEOLOGICA ACTA, vol.61, no.4-5, pp.339-351, 2022 (SCI-Expanded)
- LVIII. **Health conscious consumers and sugar confectionery: Present aspects and projections**
KONAR N., Gunes R., PALABIYIK İ., TOKER Ö. S.
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.123, pp.57-68, 2022 (SCI-Expanded)
- LIX. **Influence of coating-blanching in starch solutions, on the drying kinetics, transport properties,**

quality parameters, and microstructure of celery root chips

Kian-Pour N., Akdeniz E., TOKER Ö. S.

LWT-FOOD SCIENCE AND TECHNOLOGY, vol.160, 2022 (SCI-Expanded)

- LX. **Evaluation of kashar cheese meltability by tack and large amplitude oscillatory shear (LAOS) tests**
Yildirim-Mavis C., ÖZMEN D., Yakisik E., TOKER Ö. S., PALABIYIK İ., Kaner O.
INTERNATIONAL DAIRY JOURNAL, vol.127, 2022 (SCI-Expanded)
- LXI. **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, vol.28, no.2, pp.118-127, 2022 (SCI-Expanded)
- LXII. **Large amplitude oscillatory shear (LAOS) measurements as a promising tool to predict electrospinnability of pectin solutions**
ÖZMEN D., Balik B. A., Argin S., Yildirim-Mavis C., TOKER Ö. S.
JOURNAL OF APPLIED POLYMER SCIENCE, vol.139, no.7, 2022 (SCI-Expanded)
- LXIII. **Using spray-dried and encapsulated Nannochloropsis oculata biomasses in white spread**
Polat D. G., DURMAZ Y., KONAR N., Pirouzian H. R., TOKER Ö. S., PALABIYIK İ., TAŞAN M.
JOURNAL OF APPLIED PHYCOLOGY, vol.34, no.1, pp.375-383, 2022 (SCI-Expanded)
- LXIV. **Some physicochemical and technological properties of cooking water of pulses as a canned industry waste: effect of ultrasound treatment during soaking**
Kilicli M., TOKER Ö. S.
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.18, no.2, pp.105-118, 2022 (SCI-Expanded)
- LXV. **Carob powder as cocoa substitute in milk and dark compound chocolate formulation**
Akdeniz E., Yakisik E., Rasouli Pirouzian H., Akkn S., Turan B., Tipigil E., TOKER Ö. S., Ozcan O.
Journal of Food Science and Technology, vol.58, no.12, pp.4558-4566, 2021 (SCI-Expanded)
- LXVI. **Investigation effects of inulin degree of polymerization on compound chocolate quality**
Goktas H., KONAR N., SAĞDIÇ O., TOKER Ö. S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.11, 2021 (SCI-Expanded)
- LXVII. **A new trend among plant-based food ingredients in food processing technology: Aquafaba**
Eren E., İÇYER N. C., Tatlisu N. B., Kilicli M., Kaderoglu G. H., TOKER Ö. S.
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, 2021 (SCI-Expanded)
- LXVIII. **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, vol.45, no.10, 2021 (SCI-Expanded)
- LXIX. **Chocolate flow behavior: Composition and process effects**
TOKER Ö. S., Pirouzian H. R., PALABIYIK İ., KONAR N.
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, 2021 (SCI-Expanded)
- LXX. **Caramelized white chocolate: effects of production process on quality parameters**
Aydin N., Kian-Pour N., TOKER Ö. S.
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