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Eğitim Bilgileri

Doktora, Namık Kemal Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 2012 - 2016

Yüksek Lisans, Erciyes Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 2009 - 2012

Lisans, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 2003 - 2008

Yabancı Diller

İngilizce, B2 Orta Üstü

Sertifika, Kurs ve Eğitimler

Eğitim Yönetimi ve Planlama, Reoloji Eğitimi, Anton Paar, 2014

Yaptığı Tezler

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

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Araştırma Alanları

Gıda Mühendisliği, Gıda Teknolojisi, Şeker, Şurup, Nişasta, Şekerleme Teknolojisi, Kakao ve Çikolata Ürünleri Teknolojisi

Akademik Unvanlar / Görevler

Doç. Dr., Yıldız Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Böl., 2020 - Devam Ediyor

Dr. Öğr. Üyesi, Yıldız Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Böl., 2018 - Devam Ediyor
Yrd. Doç. Dr., Yıldız Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Böl., 2017 - 2018
Araştırma Görevlisi, Yıldız Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Böl., 2013 - 2017
Araştırma Görevlisi, Iğdır Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, 2012 - 2013
Araştırma Görevlisi, Erciyes Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, 2010 - 2012
Araştırma Görevlisi, Iğdır Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, 2009 - 2010

Verdiği Dersler

Gıda Ürünlerinin Geliştirilmesi, Lisans, 2016 - 2017
Çikolata ve Şekerleme Ürünleri Teknolojisi, Lisans, 2017 - 2018
Gıda Mühendisliğine Giriş, Lisans, 2017 - 2018
Gıda Mühendisliği Termodinamiği, Lisans, 2017 - 2018
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Yönetilen Tezler

Toker Ö. S., GIDA ENDÜSTRİSİNDE KULLANILAN BAZI HİDROKOLLOİDLERİN DOĞRUSAL OLMAYAN BÖLGEDEKİ REOLOJİK DAVRANIŞLARININ İNCELENMESİ, Yüksek Lisans, D.ÖZMEN(Öğrenci), 2019
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- 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.
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- II. **Novel approaches in food grade bigels properties and applications: A review**
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- III. **Application of Spirulina as an innovative ingredient in pasta and bakery products**
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- IV. **Improving physicochemical and nutritional attributes of rice starch through green modification techniques**
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- V. **Effects of different alkali mixtures on physicochemical, microstructural, and powder properties of alkalized cocoa**
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- VI. **Developing a novel toffee-type soft candy process by sonocrystallization: A preliminary study**

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- VII. **Development of healthier gummy candy by substituting glucose syrup with various fruit juice concentrates**
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- VIII. **Influence of various corn syrup types on the quality and sensory properties of gelatin-based jelly confectionery**
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- IX. **Structural and sensory impact of various emulsifiers in cocoa hazelnut spread formulations**
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- X. **Employing Aloysia citrodora (lemon verbena) as a substrate to improve toxicological and antioxidative properties of kombucha beverage**
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- XI. **A new synergistic hydrocolloid with superior rheology: Locust bean /xanthan gum binary solution powdered by different drying methods**
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- XII. **Scanning electron microscopic investigation on Chicory tribe (Compositae) botanical sources and their antimicrobial potential**
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- XIII. **Development and structural characterisation of gelatin-based sustainable food packaging from turkey (Meleagris gallopavo) skin by-product**
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- XIV. **Optimization of citrus fiber-enriched vegan cream cheese alternative and its influence on chemical, physical, and sensory properties**
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- XV. **Importance of emulsifiers in chocolate industry: Effect on structure, machinability, and quality of intermediate and final products**
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- XVI. **Textural, rheological, and structural properties of turkey and chicken gelatins from mechanical deboning residues**
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- 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.
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- XVIII. **Effects of Red Pepper Pomace Protein and Oil on the Properties of Starch-Based Edible Films**
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- XIX. **Investigation of the Effects of Phenolic Extracts Obtained from Agro-Industrial Food Wastes on**

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- XX. **Determination of the process effect on cocoa butter crystallization by rheometer: Kinetic modeling by Gompertz equation**
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- XXI. **Fruit-based vegan ice cream-type frozen dessert with aquafaba: effect of fruit types on quality parameters**
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- XXII. **Influence of process conditions of alkalization on quality of cocoa powder**
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- XXIII. **Fabrication and characterisation of Pickering emulsion-based oleogel stabilised by citrus fibre and whey protein isolate colloidal complex: application in cookie formulation**
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- XXV. **Effect of ultrasound-ethanol immersion, microwave and starch-blanching pretreatments on drying kinetics, rehydration, and quality properties of beetroot chips**
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- XXVI. **Cocoa polyphenols and milk proteins: covalent and non-covalent interactions, chocolate process and effects on potential polyphenol bioaccessibility**
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- XXVII. **Fabrication of healthier monoglyceride-based oleogel containing linseed-sunflower oil and its application as shortening in cake formulation**
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- XXVIII. **Oleogelation of sunflower-linseed oils with carnauba wax as an innovative strategy for shortening substitution in cakes**
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- XXIX. **Impact of drying on techno-functional and nutritional properties of food proteins and carbohydrates - A comprehensive review**
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- XXX. **Modification of chia (*Salvia hispanica* L.) seed mucilage (a heteropolysaccharide) by atmospheric pressure cold plasma jet treatment**
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- XXXI. **Production and characterization of probiotic jelly candy containing *Bacillus* species**
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- XXXII. **Importance of rheological properties in enrobing efficiency of dark chocolate: application in wafer products**

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- XXXIII. **Gelatin production from turkey (Meleagris gallopavo) skin as a new source: from waste to a sustainable food gelling agent**
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- XXXV. **Improvement of some techno-functional properties of aquafaba by pre-fermentation with Lactobacillus plantarum MA2**
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- XXXVI. **Relation between large amplitude oscillatory shear analysis and bubble forming properties of chewing gum**
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- XXXVII. **Usage of green pea aquafaba modified with ultrasonication in production of whipped cream**
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- XXXVIII. **Optimization of Chlorella vulgaris spray drying using various innovative wall materials**
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- XXXIX. **A review on latest innovations in physical modifications of galactomannans**
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- XL. **Production of tomato powder from tomato puree with foam-mat drying using green pea aquafaba: drying parameters and bioaccessibility of bioactive compounds**
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- XLI. **Determination of Viscoelastic and Physicochemical Interactions of Dextran Type Exopolysaccharides (EPS) with Different Starch Samples**
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- XLII. **Improvement of spreadability of grape molasses with induced crystallization for production of creamed molasses as a novel product**
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- XLIII. **Determination and numerical modeling of sugar release from model food gels**
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- XLIV. **Cocoa based beverages – Composition, nutritional value, processing, quality problems and new perspectives**
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- XLV. **Polyols and chocolate technology: recent developments and advances**
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- XLVI. **POSSIBILITY OF USING BLACK OLIVE SEED POWDER IN FORMULATIONS TO FUNCTIONALIZE BREAD**
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- XLVII. **A study on the structural, physicochemical, rheological and thermal properties of high hydrostatic pressurized pearl millet starch**
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- XLVIII. **Recent advances in the improvement of carboxymethyl cellulose-based edible films**
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- XLIX. **Effect of soapwort extract as an alternative to albumin on the physical, textural, sensory, and rheological properties of marshmallow**
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- 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**
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- LI. **High potential food wastes: Evaluation of melon seeds as spreadable butter**
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- LII. **Large-amplitude oscillatory shear behavior of xanthan gum/locust bean gum mixture: Effect of preparation methods on synergistic interaction**
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- LIII. **Soft confectionery products: Quality parameters, interactions with processing and ingredients**
Gunes R., PALABIYIK İ., KONAR N., TOKER Ö. S.
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- LIV. **Utilising grape juice processing by-products as bulking and colouring agent in white chocolate**
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- LV. **Development of a novel rheological method for determining melting properties of gelatin-based gummies**
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- LVI. **Investigation of using possibility of grape pomace in wafer sheet for wheat flour substitution**
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- LVII. **Investigation of process parameters and albumin concentration as foaming agent on quality of marshmallow dough: production simulation with rheometer**
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- LVIII. **Health conscious consumers and sugar confectionery: Present aspects and projections**
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- 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.
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- LX. **Evaluation of kashar cheese meltability by tack and large amplitude oscillatory shear (LAOS) tests**
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- LXI. **Gummy candies production with natural sugar source: Effect of molasses types and gelatin ratios**
Kurt A., Bursa K., TOKER Ö. S.
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- LXII. **Large amplitude oscillatory shear (LAOS) measurements as a promising tool to predict electrospinnability of pectin solutions**
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- 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.
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- LXIV. **Some physicochemical and technological properties of cooking water of pulses as a canned industry waste: effect of ultrasound treatment during soaking**
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- LXV. **Carob powder as cocoa substitute in milk and dark compound chocolate formulation**
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- LXVI. **Investigation effects of inulin degree of polymerization on compound chocolate quality**
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Yayın: 307
Atf (WoS): 1763
Atf (Scopus): 2737
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