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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

Undergraduate

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

Supervised 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 UygulamasınınElma Suyunun Kalite Özellikleri VE Raf Ömrü Üzerine Etkisi, Postgraduate, C.Demirtaş(Student), 2018

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Modification and glycation microalgae proteins by non-thermal assisted process**
El Obeid T., ATALAR İ., TOKER Ö. S., Palabiyik I., Gorgulu Y. F.
Current Opinion in Food Science, vol.62, 2025 (SCI-Expanded)
- II. **Determination of Optimum Alkali Reagent for Cocoa Powder Alkalization: Effects on Physico-chemical, Functional and Technological Characteristics**
Demirci S., Elmaci C., ATALAR İ., TOKER Ö. S., Palabiyik I., KONAR N.
Food Biophysics, vol.20, no.1, 2025 (SCI-Expanded)
- III. **Interactions of black carrot concentrate powder as a natural coloring agent with gelatine and sucrose in model gummy samples**
ATALAR İ., Ozen B., Polat D. G., Han E., TOKER Ö. S., Palabiyik I., ElObeid T., KONAR N.
LWT, vol.218, 2025 (SCI-Expanded)
- IV. **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)

- V. **Lemon Fiber as a New Source of Fat Replacement in Filling Creams**
ÖZMEN D., TOKER Ö. S., Öztürk S. A.
Journal of Food Process Engineering, vol.48, no.2, 2025 (SCI-Expanded)
- VI. **Active packaging coating based on Ocimum basilicum seed mucilage and probiotic Levilactobacillus brevis Lb13H: preparation, characterization, application and modeling the preservation of fresh strawberries fruit**
Rahmati-Joneldabad M., Alizadeh Behbahani B., Taki M., Haserinejad M. A., Toker Ö. S.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.19, pp.994-1010, 2025 (SCI-Expanded)
- VII. **Production of sorbet with persimmon using green pea aquafaba: physicochemical characterization and bioaccessibility of bioactive compounds**
Kilicli M., Erol K. F., Akdeniz E., TOKER Ö. S., TÖRNÜK F., BAYRAM M.
Journal of Food Science and Technology, 2025 (SCI-Expanded)
- VIII. **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)
- IX. **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)
- X. **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)
- XI. **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)
- XII. **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)
- XIII. **Chocolate microstructure: A comprehensive review**
KONAR N., Palabiyik I., Karimidastjerd A., Said Toker Ö. S.
Food Research International, vol.196, 2024 (SCI-Expanded)
- XIV. **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)
- XV. **Development of healthier gummy candy by substituting glucose syrup with various fruit juice concentrates**
Pekdogan Goztoğ 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)
- XVI. **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)
- XVII. **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)
- XVIII. **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)
- XIX. **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)
- XX. **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)
- XXI. **Evaluation of the probiotic, anti-microbial, anti-biofilm, and safety properties of Levilactobacillus brevis Lb13H**
Rahmati-Joneidabad M., Alizadeh Behbahani B., Taki M., Hesarinejad M. A., Said Toker Ö. S.
LWT, vol.207, 2024 (SCI-Expanded)
- XXII. **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.
JAOCs, Journal of the American Oil Chemists' Society, vol.101, no.8, pp.721-733, 2024 (SCI-Expanded)
- XXIII. **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)
- XXIV. **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)
- XXV. **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)
- XXVI. **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)
- XXVII. **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)
- XXVIII. **Fruit-based vegan ice cream-type frozen dessert with aquafaba: effect of fruit types on quality parameters**
Erem E., Akdeniz E., Cayir M., Icyer N. C., TOKER Ö. S.
Journal of Food Science and Technology, vol.61, no.5, pp.907-917, 2024 (SCI-Expanded)
- XXIX. **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)
- XXX. **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)
- XXXI. **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)

- XXXII. **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)
- XXXIII. **Effect of extraction temperature of taro mucilage on physicochemical and rheological properties**
Arıcı M., Şenol B. M., Öztürk E., Özmen D., Toker Ö. S.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.18, pp.1-9, 2024 (SCI-Expanded)
- XXXIV. **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)
- XXXV. **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)
- XXXVI. **Microwave-modified xanthan gum: Alterations in steady and dynamic rheological behaviors**
Kurt A., Öztürk E., Özmen D., Yıldırım Yalçın M., Arıcı M., Toker Ö. S.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.47, no.1, pp.14525, 2024 (SCI-Expanded)
- XXXVII. **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)
- XXXVIII. **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)
- XXXIX. **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)
- XL. **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)
- XLI. **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)
- XLII. **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)
- XLIII. **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)
- XLIV. **Improvement of some techno-functional properties of aquafaba by pre-fermentation with *Lactobacillus plantarum* MA2**
BEKİROĞLU H., Karimidastjerd A., ÖZMEN D., TOKER Ö. S., Inan M., SAĞDIÇ O., DERTLİ E.

Food Bioscience, vol.54, 2023 (SCI-Expanded)

- XLV. **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)
- XLVI. **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)
- XLVII. **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)
- XLVIII. **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)
- XLIX. **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)
- L. **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)
- LI. **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)
- LII. **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)
- LIII. **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)
- LIV. **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)
- LV. **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)
- LVI. **POSSIBILITY OF USING BLACK OLIVE SEED POWDER IN FORMULATIONS TO FUNCTIONALIZE BREAD**
Cakir 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)
- LVII. **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)
- LVIII. **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)
- LIX. **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)

- LX. **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)
- LXI. **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)
- LXII. **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)
- LXIII. **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)
- LXIV. **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)
- LXV. **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)
- LXVI. **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)
- LXVII. **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)
- LXVIII. **Investigation of process parameters and albumin concentration as foaming agent on quality of marshmallow dough: production simulation with rheometer**
Mardani M., Kilicli 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)
- LXIX. **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)
- LXX. **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)
- LXXI. **Gummy candies production with natural sugar source: Effect of molasses types and gelatin ratios**
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