

## Assoc. Prof. Ömer Said TOKER

### Personal Information

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### International Researcher IDs

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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

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

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

- I. **Fruit-based vegan ice cream-type frozen dessert with aquafaba: effect of fruit types on quality parameters**  
Erem E., Akdeniz E., Cayır M., İcyer N. C., TOKER Ö. S.  
Journal of Food Science and Technology, vol.61, no.5, pp.907-917, 2024 (SCI-Expanded)
- II. **Influence of process conditions of alkalization on quality of cocoa powder**  
Demirci S., Elmacı C., ATALAR İ., TOKER Ö. S., Palabiyik I., KONAR N.  
Food Research International, vol.182, 2024 (SCI-Expanded)
- III. **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)
- IV. **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)

- V. **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)
- VI. **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, 2024 (SCI-Expanded)
- VII. **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, 2024 (SCI-Expanded)
- VIII. **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)
- IX. **Importance of emulsifiers in chocolate industry: Effect on structure, machinability, and quality of intermediate and final products**  
TOKER Ö. S., Ozonuk S., Gunes R., İcyer N. C., Rasouli H. P., KONAR N., Palabiyik I., Altop C.  
JAOCS, Journal of the American Oil Chemists' Society, 2024 (SCI-Expanded)
- X. **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)
- XI. **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)
- XII. **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)
- XIII. **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)
- XIV. **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)
- XV. **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)
- XVI. **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)
- XVII. **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)
- XVIII. **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)
- XIX. **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)
- XX. **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)
- XXI. **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)
- XXII. **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)
- XXIII. **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)
- XXIV. **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)
- XXV. **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)
- XXVI. **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)
- XXVII. **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)
- XXVIII. **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)
- XXIX. **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, 2023 (SCI-Expanded)
- XXX. **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)
- XXXI. **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)
- XXXII. **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)
- XXXIII. **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)
- XXXIV. **High potential food wastes: Evaluation of melon seeds as spreadable butter**  
Sahin E., Erem E., Guzey M., Kesen M. S., Icyer N. C., ÖZMEN D., TOKER Ö. S., Cakmak H.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.10, 2022 (SCI-Expanded)
- XXXV. **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)
- XXXVI. **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)
- XXXVII. **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)
- XXXVIII. **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)
- XXXIX. **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)
- XL. **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)
- XLI. **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)
- XLII. **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)
- XLIII. **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)
- XLIV. **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)
- XLV. **Large amplitude oscillatory shear (LAOS) measurements as a promising tool to predict electrosynnability 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)
- XLVI. **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)
- XLVII. **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)
- XLVIII. **Carob powder as cocoa substitute in milk and dark compound chocolate formulation**  
Akdeniz E., Yakışık 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)
- XLIX. **A new trend among plant-based food ingredients in food processing technology: Aquafaba**  
Eren E., İÇYER N. C., Tatlısu N. B., Kilicli M., Kaderoglu G. H., TOKER Ö. S.  
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, 2021 (SCI-Expanded)
- L. **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)
- LI. **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)
- LII. **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)
- LIII. **Caramelized white chocolate: effects of production process on quality parameters**  
Aydin N., Kian-Pour N., TOKER Ö. S.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.15, no.4, pp.3182-3194, 2021 (SCI-Expanded)
- LIV. **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 (SCI-Expanded)
- LV. **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 (SCI-Expanded)
- LVI. **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 (SCI-Expanded)
- LVII. **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., Tokar Ö. S.  
Journal of Food Measurement and Characterization, vol.15, no.1, pp.531-540, 2021 (SCI-Expanded)
- LVIII. **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 (SCI-Expanded)
- LIX. **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 (SCI-Expanded)
- LX. **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 (SCI-Expanded)
- LXI. **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 (SCI-Expanded)
- LXII. **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 (SCI-Expanded)
- LXIII. **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 (SCI-Expanded)
- LXIV. **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 (SCI-Expanded)
- LXV. **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 (SCI-Expanded)
- LXVI. **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 (SCI-Expanded)
- LXVII. **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)
- LXVIII. **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 (SCI-Expanded)
- LXIX. **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 (SCI-Expanded)
- LXX. **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 (SCI-Expanded)
- LXXI. **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.  
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YILMAZER H., SADIKOĞLU H., METE GÜNAYDIN H., TOKAT P., YILMAZER Y., SÜMER T., TOKER Ö. S., BERBER H., PRZEKORA A., ŞENGÖR M., et al., Project Supported by Higher Education Institutions, Cilt Hastalık Hastalıkları Tedavisinde Kullanılacak Doku İskelelerinin 3B Biyobasım Yolu ile Sentezlenmesi ve Geliştirilmesi, 2022 - Continues

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Toker Ö. S., TUBITAK Project, Doğal Renklendirici Prosesi Sıvı Atıklarından Glukoz Şurubu Alternatifi Deiyonize Şeker Elde Edilmesi Ve Model Gıdalarda Kullanım Olanaklarının Belirlenmesi, 2023 - 2024

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Törnük F., TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, EKMEKLİK UNLARIN PELEMİR CEPHALARİA SYRİACA L İLE KUVVETLENDİRİLMESİ PELEMİR TOHUMUNUN KARAKTERİZASYONU ACILIĞIN GİDERİLMESİ VE EKMEKÇİLİK KALİTESİNİ ARTIRMASI BAKIMINDAN DEĞERLENDİRİLMESİ, 2015 - 2018

TOKER Ö. S., DEMİRTAŞ C., Project Supported by Higher Education Institutions, Termosonikasyon Uygulamasının Elma

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Konar N., Toker Ö. S., Sağdıç O., TUBITAK Project, EPA ve DHA İlaveli Fonksiyonel Çikolata Çeşitlerinin Geliştirilmesi, 2016 - 2017

SAĞDIÇ O., Industrial Thesis Project, Farklı yağ çeşitlerinin kaplamalık çikolatanın reolojisine etkisinin incelenmesi ve kaplamalık çikolata kalitesinin geliştirilmesi, 2015 - 2017

Yılmaz M. T., Toker Ö. S., Project Supported by Other Official Institutions, Gıda Atıklarından Geri Kazanılan Modifiye Pektinin Fonksiyonel ve Reolojik Özelliklerinin Belirlenmesi, 2014 - 2016

Arıcı M., Sağdıç O., Toker Ö. S., Project Supported by Other Official Institutions, Ekşi hamurdan starter kültür olarak kullanılabilir mayaların izolasyonu, teknolojik özelliklerinin belirlenmesi ve bu mayaların ekmeğin üretiminde kullanılması, 2013 - 2015

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Yılmaz M. T., Arıcı M., Sağdıç O., TUBITAK Project, Effect of exopolysaccharide (EPS) producing lactic acid bacteria on the textural, rheological and microstructural properties of some foods, 2012 - 2014

## Patent

Toker Ö. S., Konar N., Palabıyık İ., SOĞUK PLAZMA TEKNİĞİ İLE KAKAO VE ÜRÜNLERİ İÇİN ALKALİZASYONA ALTERNATİF BİR YÖNTEM, Patent, CHAPTER A Human Needs, The Invention Registration Number: 2022 009310 , Standard Registration, 2024

Toker Ö. S., Sağdıç O., Pehlivanoğlu H., Demirci M., OLEİK ASİT İÇERİĞİ YÜKSEK BİTKİSEL SIVI YAĞ KARIŞIM OLEOJELİNE BAL İLAVESİ İLE ÜRETİLEN YENİ BİR SÜRÜLEBİLİR KAHVALTILIK MARGARİN, Patent, CHAPTER A Human Needs, The Invention Registration Number: 2017 03522 , Standard Registration, 2023

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TOKER Ö. S., Ketencik (*Camelina sativa* Crantz) tohumundan üretilen yeni bir gam, Patent, CHAPTER C Chemistry; Metallurgy, Standard Registration, 2017

TOKER Ö. S., Gülhatmi çiçeğinin çiçek tozlarından gam üretimi, Patent, CHAPTER C Chemistry; Metallurgy, Standard Registration, 2017

## Activities in Scientific Journals

World Journal of Food Science and Technology, Editor, 2018 - Continues

## Scientific Refereeing

LWT-Food Science and Technology, SCI Journal, October 2017

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## **Metrics**

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## **Congress and Symposium Activities**

2nd Food Structure Design, Attendee, Antalya, Turkey, 2016  
FHIT 2015 From hive to table 2015, Attendee, İstanbul, Turkey, 2015  
9th Annual European Rheology Conference, Attendee, Karlsruhe, Germany, 2014  
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## **Awards**

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