

## Doç. Dr. Ömer Said TOKER

### Kişisel Bilgiler

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

**E-posta:** [stoker@yildiz.edu.tr](mailto:stoker@yildiz.edu.tr)

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

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

### Uluslararası Araştırmacı ID'leri

ORCID: 0000-0002-7304-2071

ScopusID: 53878618900

Yoksis Araştırmacı ID: 145790

### 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

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Araştırma Görevlisi, Iğdır Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, 2012 - 2013  
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## Verdiği Dersler

### Lisans

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## Yönetilen Tezler

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- I. **Modification and glycation microalgae proteins by non-thermal assisted process**  
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- VII. **Production of sorbet with persimmon using green pea aquafaba: physicochemical characterization and bioaccessibility of bioactive compounds**  
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- VIII. **Application of Spirulina as an innovative ingredient in pasta and bakery products**  
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- XV. **Development of healthier gummy candy by substituting glucose syrup with various fruit juice concentrates**  
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- XVI. **Influence of various corn syrup types on the quality and sensory properties of gelatin-based jelly confectionery**  
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- XVIII. **Scanning electron microscopic investigation on Chicory tribe (Compositae) botanical sources and their antimicrobial potential**  
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- 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.  
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- XX. **Development and structural characterisation of gelatin-based sustainable food packaging from turkey (Meleagris gallopavo) skin by-product**  
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- XXI. **Evaluation of the probiotic, anti-microbial, anti-biofilm, and safety properties of Levilactobacillus brevis Lb13H**  
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- XXIII. **Optimization of citrus fiber-enriched vegan cream cheese alternative and its influence on chemical, physical, and sensory properties**  
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- XXV. **Textural, rheological, and structural properties of turkey and chicken gelatins from mechanical deboning residues**  
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- XXVI. **Effects of Red Pepper Pomace Protein and Oil on the Properties of Starch-Based Edible Films**  
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- XXVII. **Investigation of the Effects of Phenolic Extracts Obtained from Agro-Industrial Food Wastes on Gelatin Modification**  
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- XXVIII. **Fruit-based vegan ice cream-type frozen dessert with aquafaba: effect of fruit types on quality parameters**  
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- XXX. **Influence of process conditions of alkalization on quality of cocoa powder**  
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- XXXII. **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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- XXXVI. **Microwave-modified xanthan gum: Alterations in steady and dynamic rheological behaviors**  
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- XXXVII. **Cocoa polyphenols and milk proteins: covalent and non-covalent interactions, chocolate process and effects on potential polyphenol bioaccessibility**  
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- XXXVIII. **Oleogelation of sunflower-linseed oils with carnauba wax as an innovative strategy for shortening substitution in cakes**  
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- XXXIX. **Impact of drying on techno-functional and nutritional properties of food proteins and carbohydrates - A comprehensive review**  
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- XL. **Modification of chia (*Salvia hispanica* L.) seed mucilage (a heteropolysaccharide) by atmospheric pressure cold plasma jet treatment**  
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- XLII. **Importance of rheological properties in enrobing efficiency of dark chocolate: application in wafer products**  
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- XLIII. **Gelatin production from turkey (*Meleagris gallopavo*) skin as a new source: from waste to a sustainable food gelling agent**  
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- XLVI. **Usage of green pea aquafaba modified with ultrasonication in production of whipped cream**  
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- XLVII. **Relation between large amplitude oscillatory shear analysis and bubble forming properties of chewing gum**  
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- XLIX. **Optimization of Chlorella vulgaris spray drying using various innovative wall materials**  
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- LI. **Determination of Viscoelastic and Physicochemical Interactions of Dextran Type Exopolysaccharides (EPS) with Different Starch Samples**  
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- LII. **Improvement of spreadability of grape molasses with induced crystallization for production of creamed molasses as a novel product**  
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- LIII. **Cocoa based beverages – Composition, nutritional value, processing, quality problems and new perspectives**  
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- LV. **Polyols and chocolate technology: recent developments and advances**  
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- LVII. **A study on the structural, physicochemical, rheological and thermal properties of high hydrostatic pressurized pearl millet starch**  
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- LIX. **Effect of soapwort extract as an alternative to albumin on the physical, textural, sensory, and rheological properties of marshmallow**  
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- LX. **High potential food wastes: Evaluation of melon seeds as spreadable butter**  
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- 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**  
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- LXIV. **Utilising grape juice processing by-products as bulking and colouring agent in white chocolate**  
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- LXV. **Investigation of using possibility of grape pomace in wafer sheet for wheat flour substitution**  
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