



BURSA ULUDAĞ ÜNİVERSİTESİ

BİLİM VE TEKNOLOJİ UYGULAMA ve ARAŞTIRMA MERKEZİ(BİTUAM)



2019-2024 BİTUAM BİLİMSEL FAALİYETLER LİSTESİ



BİLİMSEL FAALİYETLER

Uluslararası hakemli dergilerde yayınlanan makaleler (SCI & SCI-Expanded)

1. Özkan-Karabacak, A., Acoğlu, B., Yolci Ömeroğlu, P., Çopur, Ö.U. (2020). Microwave Pre-treatment for Vacuum Drying of Orange Slices: Drying Characteristics, Rehydration Capacity and Quality Properties. *Journal of Food Process Engineering* 43(11), e13511. <https://doi.org/10.1111/jfpe.1351> (Q3)
2. Acoglu, B., Yolci Omeroglu, P. (2021). The Effect of Drying Processes on Pesticide Residues in Orange (*Citrus sinensis*). *Drying Technology*, 39 (13), 2039-2054. <https://doi.org/10.1080/07373937.2021.1946078> (Q1)
3. Acoglu, B., Yolci Omeroglu, P. (2021). Effectiveness of Different Type of Washing Agents on Reduction of Pesticide Residues in Orange (*Citrus sinensis*). *LWT*, 43, 111690. <https://doi.org/10.1016/j.lwt.2021.111690> (Q1)
4. Kamiloglu, S., Tomas, M., Ozdal, T., Capanoglu, E. (2021). Effect of Food Matrix on the Content and Bioavailability of Flavonoids. *Trends in Food Science and Technology*, 117, 15-33. <https://doi.org/10.1016/j.tifs.2020.10.030> (Q1)
5. Low, D. Y., Micheau, P., Koistinen, V.M., Hanhineva, K., Abrankó, L., Rodriguez-Mateos, A., Bento da Silva, A., van Poucke, C., Almeida, C., Andres-Lacueva, C., Rai, D.K., Capanoglu, E., Tomás Barberán, F.A., Mattivi, F., Schmidt, G., Gürdeniz, G., Valentová, K., Bresciani, L., Petrásková, L., Ove Dragsted, L., Philo, M., Ulaszewska, M., Mena, P., González-Domínguez, R., Garcia-Villalba, R., Kamiloglu, S., de Pascual-Teresa, S., Durand, S., Wiczowski, W., Bronze, M.R., Stanstrup, J., Manach, C. (2021). Data Sharing in Predret for Accurate Prediction of Retention Time: Application to Plant Food Bioactive Compounds. *Food Chemistry*, 357, 129757. <https://doi.org/10.1016/j.foodchem.2021.129757> (Q1)
6. Salehi, B., Quispe, C., Butnariu, M., Sarac, I., Marmouzi, I., Kamle, M., Tripathi, V., Kumar, P., Bouyahya, A., Capanoglu, E., Ceylan, F.D., Singh, L., Bhatt, I.D., Sawicka, B., Krochmal-Marczak, B., Skiba, D., El Jemli, M., El Jemli, Y., Coy-Barrera, E., Sharifi-Rad, J., Kamiloglu, S., Cádiz-Gurrea, M.D.L.L., Segura-Carretero, A., Kumar, M., Martorell, M. (2021). Phytotherapy and Food Applications from Brassica Genus. *Phytotherapy Research*, 35 (7), 3590-3609. <https://doi.org/10.1002/ptr.7048> (Q1)
7. Bulut, R., Yolci Omeroglu, P., Acoglu, B., Koç Alibasoglu, E. (2021). Migration of Lead and Cadmium from Ceramic Kitchenware and Estimation of Sampling Uncertainty. *Journal of Food Processing and Preservation*, 45(12), e15750. <https://doi.org/10.1111/jfpp.15750> (Q3)
8. Ozdal, T., Yolci Omeroglu, P. (2021). Investigation of Fatty Acid Composition Including Trans Fatty Acids and Erucic Acid in Selected Salty Snack Foods. *Journal of Food Processing and Preservation*, 45(10), e15791. <https://doi.org/10.1111/jfpp.15791> (Q3)
9. Ozkan-Karabacak A., Tunckal, C., Tamer C. E., Çopur, O.U., Yolci-Omeroglu P. (2022). Bioaccessibility of Total Phenolics and Antioxidant Activity of Melon Slices Dried in a Heat Pump Drying System. *Journal of Food Measurement and Characterization*, 16, 2154-2171. <https://doi.org/10.1007/s11694-022-01335-z> (Q3)
10. Tunckal, C., Ozkan-Karabacak A., Tamer C. E., Yolci-Omeroglu P., Goksel, Z. (2022). Mathematical Modelling and Optimization of Melon Slice Drying with Response Surface Methodology in a Heat Pump Drying System. *Latin American Applied Research*, 52 (2), 101-110. <https://doi.org/10.52292/j.laar.2022.851> (Q4)
11. Kurt, A., Er, E., Neselen, E., Yonar, T. (2021). Electrochemical Removal of Cefazolin from Aqueous Media by Novel Composite Anodes: Effects of Electrolytes and Operating Parameters. *International Journal of Electrochemical Science*, 16, 211249. <https://doi.org/10.20964/2021.12.40> (Q4)
12. Can Karaca, A., Nickerson, M., Caggia, C., Randazzo, C.L., Balange, A.K., Carrillo, C., Gallego, M., Sharifi-Rad, J., Kamiloglu, S., Capanoglu, E. (2022). Nutritional and Functional Properties



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13. Kamiloglu, S., Tomas, M., Ozdal, T., Capanoglu, E. (2022). Oil Matrix Modulate the Bioaccessibility of Polyphenols: A study of Salad Dressing Formulation with Industrial Broccoli by-products and Lemon Juice. *Journal of the Science of Food and Agriculture*, 102(12), 5368-5377. <https://doi.org/10.1002/jsfa.11890> (Q1)
 14. Carrillo, C., Nieto, G., Martínez-Zamora, L., Ros, G., Kamiloglu, S., Munekata, P. E. S., Pateiro, M., Lorenzo, J. M., Fernández-López, J., Viuda-Martos, M., Pérez-Álvarez, J. Á., Barba, F. J. (2022). Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects. *Journal of Agricultural and Food Chemistry*, 70(23), 6864-6883. <https://doi.org/10.1021/acs.jafc.1c07208> (Q1)
 15. Kamiloglu, S., Ozdal, T., Bakir, S., Capanoglu, E. (2022). Bioaccessibility of Terebinth (*Pistacia terebinthus* L.) Coffee Polyphenols: Influence of Milk, Sugar and Sweetener Addition. *Food Chemistry*, 374, 131728. <https://doi.org/10.1016/j.foodchem.2021.131728> (Q1)
 16. Sharifi-Rad, J. S., Herrera-Bravo, J., Kamiloglu, S., Petroni, K., Mishra, A. P., Monserrat-Mesquida, M., Sureda, A., Martorell, M., Aidarbekovna, D. S. A., Yessimsitova, Z., Ydyrys, A., Hano, C., Calina, D., Cho, W. C. (2022). Recent Advances in the Therapeutic Potential of Emodin for Human Health, *Biomedicine & Pharmacotherapy*, 154, 113555. <https://doi.org/10.1016/j.biopha.2022.113555> (Q1)
 17. Quispe, C., Herrera-Bravo, J., Khan, K., Javed, Z., Semwal, P., Painuli, S., Kamiloglu, S., Martorell, M., Calina, D., Sharifi-Rad J. (2022). Therapeutic Applications of Curcumin Nanomedicine Formulations in Cystic Fibrosis. *Progress in Biomaterials*, 11, 321-329. <https://doi.org/10.1007/s40204-022-00198-3> (Q2)
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 22. Akpınar Bayizit, A., Bekar E., Unal T.T., Celik M.A. , Acoglu Celik, B., Koc Alibasoglu, E., Sahin Dilmenler, P., Yolci Omeroglu, P., Copur, O.U., Kamiloglu Bestepe S. (2023). Investigating the Effect of Harvest Season on the Bioaccessibility of Bee Pollen Polyphenols by Ultra-high Performance Liquid Chromatography Tandem Mass Spectrometry. *European Food Research and Technology*, 249, 2529-2542. <https://doi.org/10.1007/s00217-023-04316-8> (Q2)
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 25. Ozdemirli, N., Kamiloglu, S. (2023). Influence of Industrial Blanching, Cutting and Freezing Treatments on In Vitro Gastrointestinal Digestion Stability of Orange (*Citrus sinensis* L.) and Lemon (*Citrus limon* L.) Peel Polyphenols. *Journal of the Science of Food and Agriculture*, Early View. <https://doi.org/10.1002/jsfa.13101> (Q1)
 26. Malçok, S. D., Karabacak, A. Ö., Bekar, E., Tunçkal, C., Tamer, C. E. (2023). Influence of a Hybrid Drying Combined with Infrared and Heat Pump Dryer on Drying Characteristics, Colour,

- Thermal Imaging and Bioaccessibility of Phenolics and Antioxidant Capacity of Mushroom Slices. *Journal of Agricultural Engineering*, 54(3). <https://doi.org/10.4081/jae.2023.1537> (Q3)
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31. Kamiloglu, S., Koc Alibasoglu, E., Acoglu Celik, B., Celik, M.A., Bekar, E., Unal, T.T., Akpınar Bayizit, A., Yolci Omeroglu P., Copur O.U. (2024). Bioaccessibility of Carotenoids and Polyphenols in Organic Butternut Squash (*Cucurbita moschata*): Impact of Industrial Freezing Process. *Foods*, 13, 239. <https://doi.org/10.3390/foods13020239> (Q1).
32. Kamiloglu, S., Tomas, M., Ozkan, G., Ozdal, T., & Capanoglu, E. (2024). In Vitro Digestibility of Plant Proteins: Strategies for Improvement and Health Implications. *Current Opinion in Food Science*, 101148 (Q1).
33. Kocakaplan, Z. B., Ozkan, G., Kamiloglu, S., & Capanoglu, E. (2024). Valorization of pineapple (*Ananas comosus*) by-products in milk coffee beverage: Influence on bioaccessibility of phenolic compounds. *Research Square*, <https://doi.org/10.21203/rs.3.rs-3979352/v1>

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3. Koç, E., Yolci Ömeroğlu, P. (2020). Geleneksel Anjelika Reçelinin Toplam Antioksidan Kapasite, Toplam Fenolik Madde ve in vitro Sindirim Modeli ile Biyoerişilebilirliğinin Belirlenmesi. *Gıda Dergisi*, 45 (1): 171-181.
4. Özkan Karabacak, A., Çopur, Ö.U. (2021). Farklı Kurutma Yöntemleri ile Üretilen Karışık Sebze Pestilinin Kuruma Karakteristikleri, Renk Değişim Kinetiği, Mineral Madde İçeriği ve Tekstürel Özelliklerinin Belirlenmesi. *Gıda*, 46(1): 1-20.
5. Kurt, A. (2021). Cefuroxime Oxidation with New Generation Anodes: Evaluation of Parameter Effects, Kinetic and Total Intermediate Products. *Environmental Research and Technology*, <https://doi.org/10.35208/ert.867139>
6. Bekar, E., Akpınar Bayizit, A., Çetin, K., Ünal, T. T., Yolci Ömeroğlu, P. (2021). Fonksiyonel Nitelikteki Yenilebilir Bazı Çiçeklerin Yağ Asidi Profilinin Gaz Kromatografi-Alev İyonizasyon Dedektörü (GC-FID) ile Belirlenmesi, *Gıda ve Yem Bilimi Teknolojisi Dergisi*, 26: 45-59.
7. Çetin, K., Akpınar Bayizit, A., Bekar, E., Çelik, M.A., Özoğlu, Ö., Çırak, N. (2021). Fermente Sucuk Üretiminde Kekik ve Reyhan Uçucu Yağları Kullanarak Olgunlaştırma ve Raf Ömrüne Etkisinin Araştırılması. *Gıda ve Yem Bilimi Teknolojisi Dergisi*, 0(27): 47-60.
8. Kurt, A., Kander, S., Çopur, Ö. U. (2022). Bursa İli Kırsal Bölgelerindeki İçme Suyu Amaçlı Kullanılan Kuyu Sularının Ağır Metal Seviyelerinin Belirlenmesi. *GIDA*, 47(2): 199-211.
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10. Özdemirli, N., Kamiloğlu, S. (2023). Dondurma İşleminin Mandalina Polifenollerinin Biyoerişilebilirliği Üzerine Etkisi. Gıda ve Yem Bilimi - Teknolojisi Dergisi / Journal of Food and Feed Science - Technology 30:10-21 (2023/2)

Uluslararası kongre katılımı

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2. Bekar, E., Unal, T.T., Akpınar Bayazit, A., Cetin, K., Yolci Omeroglu, P. (2020). Comparison of Extraction Methods on the Fatty Acid Profiles of *Tagetes erecta*. 2nd International Conference on Preventive Medicine, 25-28 November 2020, Elazığ, Türkiye.
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5. Cirak, N., Akpınar Bayazit, A., Cetin, K., Celik, M.A., Bekar, E. (2020). Determination of Physico-Chemical and Sensory Properties of Beef Salami Using Different Microalgae in Production. 2nd International Conference on Preventive Medicine, 25-28 November 2020, Elazığ, Türkiye.
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11. Acoglu, B., Koc Alibasoglu, E., Yolci Omeroglu, P., Çopur, O.U. (2020). Novel Approach to Food Safety: Radiation Technology. 4th International Congress on Nutrition Obesity and Community Health. 24-25 December 2020, İstanbul, Türkiye.
12. Koc Alibasoglu, E., Acoglu, B., Yolci Omeroglu, P., Çopur, O.U. (2020). Novel Approach to Food Safety: Electrical Pulse Technology. 4th International Congress on Nutrition Obesity and Community Health. 24-25 December 2020, İstanbul, Türkiye.
13. Kamiloğlu, S. (2021). Changes in the Bioaccessibility of Polyphenols in Fruits and Vegetables Subjected to Freezing Process. 2nd International Conference on Raw Materials to Processed Foods (RPFoods 2021), 3-4 June 2021, İstanbul, Türkiye.
14. Mutlu Keceli, T., Kamiloğlu, S., Capanoglu, E., Kritsakis, A. (2021). Bioavailability of Olive and Olive Oil Phenolic Compounds. 2nd International Conference on Raw Materials to Processed Foods (RPFoods 2021), 3-4 June 2021, İstanbul, Türkiye.
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19. Akpınar Bayizit, A., Akpınar, H. (2021). Long Chain Fatty Acids of Microalgae as Functional Compounds. 12nd International Scientific Research Congress (UBAK) - Natural and Engineering Sciences, 17-18 December 2021, Ankara, Türkiye.
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30. Ersoyak, N., Yolci Ömeroğlu, P. (2023). Gıda Atık Yönetimi, Sürdürülebilir Yaklaşımlar ve Gıda İsrafi. International Interdisciplinary Congress of Women in Science "Diversity, Careers, Interdisciplinary", 13-14 January 2023, Sivas, Türkiye. Proceedings E-Books, ISBN: 978-625-8254-12-9, pp:569-581.



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