

# ÖZGEÇMİŞ

**Adı Soyadı:** Doç. Dr. Senem KAMİLOĞLU BEŞTEPE

**Doğum Tarihi ve Yeri:** 17/05/1987, Bursa

## Öğrenim Durumu:

Derece	Bölüm/Program	Üniversite	Yıl
Lisans	Gıda Mühendisliği	Orta Doğu Teknik Üniversitesi (ODTÜ)	2010
Yüksek Lisans	Gıda Mühendisliği	İstanbul Teknik Üniversitesi (İTÜ)	2012
Doktora	Uygulamalı Biyolojik Bilimler ve Gıda Mühendisliği (çift derece)	Gent Üniversitesi ve İstanbul Teknik Üniversitesi (İTÜ) (müşterek doktora)	2016
Doçentlik	Gıda Bilimleri ve Mühendisliği	Üniversitelerarası Kurul Başkanlığı (ÜAK)	2020

## Yüksek Lisans Tez Başlığı ve Tez Danışmanı:

Effect of sun-drying on polyphenols and *in vitro* bioavailability of Sarilop and Bursa siyahi figs (*Ficus carica* L.), İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü, Haziran, 2012. Danışman: Prof. Dr. Esra ÇAPANOĞLU GÜVEN

## Doktora Tez Başlığı ve Tez Danışmanları:

Study of bioavailability and bioactivity of black carrot polyphenols using digestion models combined with a novel co-culture model of intestinal and endothelial cell lines, İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü ve Gent Üniversitesi, Gıda Güvenliği ve Gıda Kalitesi Bölümü, Ekim-Kasım, 2016. Danışmanlar: Prof. Dr. John VAN CAMP ve Prof. Dr. Esra ÇAPANOĞLU GÜVEN

## Görevler:

Ünvan	Görev Yeri	Yıl
Doç. Dr.	Bursa Uludağ Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği Bölümü	2021-
Doç. Dr.	Bursa Uludağ Üniversitesi, Bilim ve Teknoloji Uygulama ve Araştırma Merkezi (BİTUAM)	2020-2021
Öğr. Gör. Dr. (Yarı zamanlı)	İstanbul Okan Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü	2019-2021
AR-GE Direktörü	Mevsim Gıda Sanayi ve Soğuk Depo Tic. A.Ş., Turanköy, Kestel, Bursa	2018-2020
Araştırma Görevlisi	Gent Üniversitesi, Biyobilim Mühendisliği Fakültesi, Gıda Güvenliği ve Gıda Kalitesi Bölümü	2014-2016
Misafir Araştırmacı	Gent Üniversitesi, Biyobilim Mühendisliği Fakültesi, Gıda Güvenliği ve Gıda Kalitesi Bölümü	2013-2014
Proje Asistanı	İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü	2011-2013

## Projelerde Yapılan Görevler:

### Uluslararası Projeler

- COST eylemi POSTIVE projesi (FA 1403): Interindividual variation in response to consumption of plant food bioactives and determinants involved (Araştırmacı, 2015-2018).
- Gent Üniversitesi müşterek doktora için özel araştırma fonu projesi (BOF; 01SF0214): Study of bioavailability and bioactivity of black carrot polyphenols using digestion models combined with a novel co-culture model of intestinal and endothelial cell lines (Bursiyer, 2014-2016).
- Avrupa Birliği 7. çerçeve programı BACCHUS projesi (FP7-KBBE-2012-6-312090): Beneficial effects of dietary bioactive peptides and polyphenols on cardiovascular health in humans (Araştırmacı, 2013-2016).
- Avrupa Birliği 7. çerçeve programı ATHENA projesi (FP7-KBBE-2009-3-245121): Anthocyanin and polyphenol bioactives for health enhancement through nutritional advancement (Araştırmacı, 2011-2013).

### Ulusal Projeler

- TÜBİTAK 2209-A: Bireysel hızlı dondurma işlemi basamaklarının Butternut balkabağının toplam fenolik ve flavonoid madde içeriğine ve toplam antioksidan kapasitesine etkileri (Danışman, 2021-devam ediyor).
- BUÜ BAP Hızlı Destek Projesi (FHIZ-2021-337): Endüstriyel Dondurma İşleminin Organik Balkabağında (*Cucurbita moschata* Butternut) Bulunan Karotenoidlerin Biyoerişilebilirliği Üzerine Etkilerinin Araştırılması (Yürütücü, 2021-devam ediyor).
- TÜBİTAK 3001 başlangıç ARGE projesi (115O147): *In vitro* ve *in vivo* modeller ile siyah havuç polifenollerinin biyoyararlılığının ve biyoaktivitesinin incelenmesi (Bursiyer, 2015-2016).
- İTÜ BAP Doktora Tezlerini Destekleme Programı Projesi (39135): Yeni bir intestinal ve endotel hücre ko-kültür modeliyle sindirim modellerinin birlikte kullanılarak siyah havuç polifenollerinin biyoyararlılığının ve biyoaktivitesinin çalışılması (Araştırmacı, 2014-2016).
- İTÜ BAP Uluslararası İşbirliğini Destekleme Programı Projesi (37595): Geleneksel Türk pekmez ve pestillerindeki polifenollerin *in vitro* biyoerişilebilirliklerinin incelenmesi (Araştırmacı, 2013).
- İTÜ BAP Uluslararası İşbirliğini Destekleme Programı Projesi (36498): Güneşte kurutmanın incirin antioksidan potansiyeli üzerindeki etkisinin incelenmesi (Araştırmacı, 2012).
- İstanbul Kalkınma Ajansı BALDER Projesi (İSTKA/2010/KBO-62): Bal ve diğer arı ürünleri ile sağlıklı yaşam platformu (Araştırmacı, 2011-2012).
- İTÜ BAP Lisansüstü Tezlerini Destekleme Programı Projesi (35083): Kurutmanın Bursa ve Aydın yöresi incirlerinin antioksidan profili ve biyoyararlılığına etkisinin incelenmesi (Araştırmacı, 2011-2012).

## Bilimsel Kuruluşlara Üyelikler:

- Belçika Beslenme Derneği üyeliği
- Gıda Teknologları Derneği (IFT) üyeliği

## Danışmanlık Yapılan Tezler:

- Berk, M. Bioaccessibility of antioxidants recovered from plant processing by-products (Doktora tezi eş danışmanı, İstanbul Teknik Üniversitesi) (2019-devam ediyor).

## **Jüri Üyelikleri:**

- Bakır, S. (2021). Phenolic and carotenoid profiles of tomatoes collected from different parts of Turkey and antioxidant properties of dried tomatoes (Doktora tez savunması, İstanbul Teknik Üniversitesi).
- Nemli, E. (2021). Improving the bioaccessibility of tomato pomace bioactives by excipient emulsion in bread and tomato sauce samples (Yüksek lisans tez savunması, İstanbul Teknik Üniversitesi).

## **Editörlük Yapılan Uluslararası Dergiler:**

- “Frontiers in Nutrition” dergisi (SCI) “Factors Affecting the Bioaccessibility and Bioavailability of Polyphenols” özel sayısı misafir editörlüğü (2021-2022).
- “International Journal of Food Science and Technology” dergisi (SCI) “Bioaccessibility and bioavailability of food-derived bioactive ingredients and their health-promoting effects” özel sayısı misafir editörlüğü (2020-2021).
- “Frontiers in Nutrition” dergisi (SCI) hakem editörleri kurulu üyeliği (2019-devam).
- “Food Research International” dergisi (SCI-Q1) editör kurulu üyeliği (2019-devam).
- “Journal of Food Quality” dergisi (SCI) “Effect of Processing and Digestion on Polyphenol Content of Foods” özel sayısı misafir baş editörlüğü (2017).

## **Hakemlik Yapılan Uluslararası Dergiler (52 dergi – 394 adet rapor):**

- Agronomy (2021-devam) (1 adet)
- Sustainability (2021-devam) (1 adet)
- Antioxidants (2021-devam) (4 adet)
- ACS Omega (2021-devam) (3 adet)
- Frontiers in Bioengineering and Biotechnology (2021-devam) (1 adet)
- Food Control (2020-devam) (4 adet)
- International Journal of Gastronomy and Food Science (2020-devam) (2 adet)
- Journal of Herbal Medicine (2020-devam) (1 adet)
- Coatings (2020-devam) (2 adet)
- Frontiers in Nutrition (2020-devam) (4 adet)
- Food Frontiers (2020-devam) (1 adet)
- Microorganisms (2020-devam) (1 adet)
- Journal of Food Science and Technology (2020-devam) (1 adet)
- Pathogens (2020-devam) (2 adet)
- Cells (2020-devam) (1 adet)
- Journal of Food Protection (2019-devam) (1 adet)
- LWT – Food Science and Technology (2019-devam) (14 adet)
- Scientific Reports (2019-devam) (1 adet)
- Journal of Advanced Research (2019-devam) (1 adet)
- RSC Advances (2018-devam) (1 adet)
- Critical Reviews in Food Science and Nutrition (2018-devam) (5 adet)
- Journal of Food Process Engineering (2018-devam) (11 adet)
- Postharvest Biology and Technology (2018-devam) (1 adet)
- Nutrients (2018-devam) (17 adet)

- Journal of Functional Foods (2018-devam) (3 adet)
- Innovative Food Science and Emerging Technologies (2018-devam) (3 adet)
- Journal of Berry Research (2017-devam) (4 adet)
- International Journal of Food Science and Technology (2017-devam) (40 adet)
- Journal of Food Quality (2017-devam) (3 adet)
- International Journal of Food Engineering (2017-devam) (2 adet)
- BMC Research Notes (2017-devam) (1 adet)
- Foods (2017-devam) (23 adet)
- Journal of Food Composition and Analysis (2017-devam) (7 adet)
- Food Research International (2017-devam) (93 adet)
- Technologies (2016-devam) (1 adet)
- International Journal of Molecular Sciences (2016-devam) (14 adet)
- JSM Atherosclerosis (2016-devam) (1 adet)
- Food Analytical Methods (2016-devam) (9 adet)
- Nutrition Research (2015-devam) (1 adet)
- Drying Technology (2015-devam) (6 adet)
- Molecules (2015-devam) (17 adet)
- Journal of Food Processing and Preservation (2015-devam) (13 adet)
- Current Nutrition & Food Science (2015-devam) (2 adet)
- Food Science and Technology International (2015-devam) (2 adet)
- Food & Function (2015-devam) (5 adet)
- Quality Assurance and Safety of Crops & Foods (2015-devam) (3 adet)
- Journal of Agricultural and Food Chemistry (2014-devam) (3 adet)
- Journal of Food Science (2013-devam) (12 adet)
- Journal of the Science of Food and Agriculture (2013-devam) (19 adet)
- Journal of Medicinal Food (2013-devam) (3 adet)
- Food Chemistry (2012-devam) (18 adet)
- International Journal of Food Properties (2012-devam) (5 adet)

#### **Hakemlik Yapılan Ulusal Dergiler:**

- GIDA (2021-devam)
- Avrupa Bilim ve Teknoloji Dergisi (2020-devam)
- Akademik Gıda (2019-devam)

#### **Burslar ve Ödüller:**

- 2016 yılı en başarılı doktora tezi ödülü, 13 Haziran 2017, İTÜ, İstanbul, Türkiye.
- 2016-2017-2018-2019 Global Peer Review Awards - Top Reviewers for Chemistry, Multidisciplinary, Agricultural Sciences, Cross-Field, Publons.
- 2014-2015-2016-2017-2019-2020 yılları TÜBİTAK uluslararası bilimsel yayınları teşvik ödülü (14 kez)
- Flandre Araştırma Vakfı (FWO) seyahat bursu ve 1<sup>st</sup> International Conference on Food Bioactives and Health konferansı için mali ödül, 13-15 Eylül 2016, Norwich, İngiltere.
- TÜBİTAK 3001 projesi bursu, Aralık 2015-Kasım 2016, İTÜ, İstanbul, Türkiye.

- 7<sup>th</sup> International Conference on Polyphenols and Health (ICPH 2015) konferansı için COST eylemi seyahat bursu, 27-30 Ekim 2015, Tours, Fransa.
- 4<sup>th</sup> International Conference on Food Digestion konferansı için İTÜ BAP seyahat bursu, 17-19 Mart 2015, Napoli, İtalya.
- Gent Üniversitesi Özel Araştırma Fonu (BOF) bursu, Aralık 2014-Kasım 2016, Gent Üniversitesi, Gent, Belçika.
- Novel Approaches in Food Industry (NAFI 2014) konferansı için İTÜ BAP seyahat bursu, 26-29 Mayıs 2014, Kuşadası, Türkiye.
- 3<sup>rd</sup> International Conference on Food Digestion konferansı için İTÜ BAP seyahat bursu, 11-13 Mart 2014, Wageningen, Hollanda.
- Erasmus bursu, Ekim 2013-Nisan 2014, Gent Üniversitesi, Gent, Belçika.
- EuroFoodChem XVII konferansı için İTÜ BAP seyahat bursu, 7-10 Mayıs 2013, İstanbul, Türkiye.
- 2<sup>nd</sup> International Conference on Food Digestion konferansı için İTÜ BAP seyahat bursu, 6-8 Mart 2013, Madrid, İspanya.
- Türkiye 11. Gıda Kongresi için TÜBİTAK seyahat bursu, 10-12 Ekim 2012, Hatay, Türkiye.
- IFT 12 Annual Meeting and Food Expo konferansı için İTÜ BAP seyahat bursu, 25-28 Haziran 2012, Las Vegas, ABD.
- Advanced Non-thermal Processing in Food Technology (ANPFT): Effects on Quality and Shelf Life of Food and Beverages Workshop çalıştayı için İTÜ BAP seyahat bursu, 7-10 Mayıs 2012, Kuşadası, Türkiye.
- Avrupa Birliği 7. çerçeve programı ATHENA projesi (FP7; 245121) bursu, Şubat 2011-Ağustos 2013, İTÜ, İstanbul, Türkiye.

#### Eğitimler:

- HPLC cihazı kullanıcı eğitimi, Ant Teknik, 5 Ocak 2021.
- Eğitimde inovasyon ve etkileşim programı, Bursa Uludağ Üniversitesi, Aralık 2020.
- Gıdaların duyu analizlerinde teknik yeterlilik, validasyon ve yeni yaklaşımlar eğitimi, Bursa Eskişehir Bilecik Kalkınma Ajansı (BEBKA), Ekim 2020-Ocak 2021.
- Foodathon 2020 girişimcilik eğitimi, Avrupa Teknoloji Enstitüsü Gıda Birimi (EIT Food), Temmuz 2020.
- LC-MS metot validasyonu eğitimi, Tartu Üniversitesi, Kasım 2019-Şubat 2020.

#### Son iki yılda verdiği lisans düzeyindeki dersler:

Akademik Yıl	Dönem	Dersin Adı	Haftalık Saati	
			Teorik	Uygulama
2020-2021	Güz	FDE425 Food Engineering Operations 2	3	0
		FDE455 Modelling & Design of Biological Systems	3	0
2019-2020	Bahar	FDE434 Food Analysis Methods	3	0
		FDE306 Food Legislation	2	0
		FDE308 Food Engineering Operations 1	3	0
	Güz	FDE325 Kinetics	3	0
		FDE425 Food Engineering Operations 2	3	0
		FDE455 Modelling & Design of Biological Systems	3	0

## ESERLER

### Uluslararası hakemli dergilerde yayımlanan makaleler:

1. Low, D. Y., Micheau, P., Mikael Koistinen, V., 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., Rosário Bronze, M., 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 (Q1).
2. 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.**, de la Luz Cádiz-Gurrea, M., Segura-Carretero, A., Kumar, M., & Martorell, M. (2021). Phytotherapy and food applications from *Brassica* genus. *Phytotherapy Research*, doi: 10.1002/ptr.7048 (Q1).
3. **Kamiloglu, S.**, Tomas, M., Ozdal, T., & Capanoglu, E. (2020). Effect of food matrix on the content and bioavailability of flavonoids. *Trends in Food Science and Technology*, doi: 10.1016/j.tifs.2020.10.030 (Q1).
4. Carrillo, C., **Kamiloglu, S.**, Grootaert, C., Van Camp, J., & Hendrickx, M. (2020). Co-ingestion of black carrot and strawberry. Effects on anthocyanin stability, bioaccessibility and uptake. *Foods*, 9(11), 1595 (Q1).
5. Sharifi-Rad, J., **Kamiloglu, S.**, Yeskaliyeva, B., Beyatli, A., Alfred, M.A., Salehi, B., Calina, D., Docea, A.O., Imran, M., Kumar, N.V.A., Romero-Roman, M.E., Maroyi, A. & Martorell, M. (2020). Pharmacological activities of Psoralidin: a comprehensive review of the molecular mechanisms of action. *Frontiers in Pharmacology*, 11, 1687 (Q1).
6. **Kamiloglu, S.**, Sari, G., Ozdal, T., & Capanoglu, E. (2020). Guidelines for cell viability assays, *Food Frontiers*, 1(3), 332–349.
7. **Kamiloglu, S.** (2020). Industrial freezing effects on the content and bioaccessibility of spinach (*Spinacia oleracea* L.) polyphenols. *Journal of the Science of Food and Agriculture*, 100(11), 4190–4198 (Q1).
8. Sharifi-Rad, J., Kobarfard, F., Ata, A., Ayatollahi, S. A., Khosravi-Dehaghi, N., Jugran, A. K., Tomas, M., Capanoglu, E., Matthews, K.R., Popović-Djordjević, J., Kostić, A., **Kamiloglu, S.**, Sharopov, F., Choudhary, M.I., Martins, N. (2019). *Prosopis* Plant Chemical Composition and Pharmacological Attributes: Targeting Clinical Studies from Preclinical Evidence, *Biomolecules*, 9(12), 777 (Q1).

9. Salehi, B., Sharifi-Rad, J., Capanoglu, E., Adrar, N., Catalkaya, G., Shaheen, S., Jaffer, M., Giri, L., Suyal, R., Jugran, A.K., Calina, D., Docea, A.O., **Kamiloglu, S.**, Kregiel, D., Antolak, H., Pawlikowska, E., Sen, S., Acharya, K., Bashiry, M., Selamoglu, Z., Martorell, M., Rodrigues, C.F., Namiesnik, J., Cho, W.C. (2019). *Cucurbits* plants: From farm to industry, *Applied Sciences*, 9(16), 3387 (Q2).
10. **Kamiloglu, S.** (2019). Effect of different freezing methods on the bioaccessibility of strawberry polyphenols. *International Journal of Food Science and Technology*, 54(8), 2652–2660 (Q2).
11. Salehi, B., Capanoglu, E., Adrar, N., Catalkaya, G., Shaheen, S., Jaffer, M., Giri, L., Suyal, R., Jugran, A.K., Calina, D., Docea, A.O., **Kamiloglu, S.**, Kregiel, D., Antolak, H., Pawlikowska, E., Sen, S., Acharya, K., Selamoglu, Z., Sharifi-Rad, J., Martorell, M., Rodrigues, C.F., Sharopov, F., Martins, N., Capasso, R. (2019). *Cucurbits* plants: A key emphasis to its pharmacological potential. *Molecules*, 24(10), 1854 (Q2).
12. **Kamiloglu, S.** (2019). Authenticity and traceability in beverages, *Food Chemistry*, 277, 12–24 (Q1).
13. Wu, T., Grootaert, C., Pitart, J., Vidovic, N. K., **Kamiloglu, S.**, Possemiers, S., Glibetic, M., Smagghe, G., Raes, K., Van de Wiele, T., & Van Camp, J. (2018). Aronia (*Aronia melanocarpa*) polyphenols modulate microbial community in simulator of the human intestinal microbial ecosystem (SHIME<sup>®</sup>) and decrease secretion of pro-inflammatory markers in a Caco-2/endothelial cell co-culture model. *Molecular Nutrition & Food Research*, 62(22), 1800607 (Q1).
14. **Kamiloglu, S.**, Van Camp, J., & Capanoglu, E. (2018). Black carrot polyphenols: Effect of processing, storage and digestion—an overview. *Phytochemistry Reviews*, 17(2), 379–395 (Q1).
15. Wu, T., Grootaert, C., Voorspoels, S., Jacobs, G., Pitart, J., **Kamiloglu, S.**, Possemiers, S., Heinonen, M., Kardum, N., Glibetic, M., Smagghe, G., Raes, K., & Van Camp, J. (2017). Aronia (*Aronia melanocarpa*) phenolics bioavailability in a combined *in vitro* digestion/Caco-2 cell model is structure and colon region dependent. *Journal of Functional Foods*, 38, 128–139 (Q1).
16. Beerens, K., De Winter, K., Van de Walle, D., Grootaert, C., **Kamiloglu, S.**, Miclotte, L., Van de Wiele, T., Van Camp, J., Dewettinck, K., & Desmet T. (2017). Biocatalytic synthesis of the rare sugar kojibiose: Process scale-up and application testing. *Journal of Agricultural and Food Chemistry*, 65(29), 6030–6041 (Q1).
17. **Kamiloglu, S.**, Grootaert, C., Capanoglu, E., Ozkan, C., Smagghe, G., Raes, K., & Van Camp, J. (2017). Anti-inflammatory potential of black carrot (*Daucus carota* L.) polyphenols in a co-culture model of intestinal Caco-2 and endothelial EA.hy 926 cells. *Molecular Nutrition & Food Research*, 61(2), 1600455 (Q1).

18. **Kamiloglu, S.**, Ozkan, G., Isik, H., Horoz, O., Van Camp, J., & Capanoglu, E. (2017). Black carrot pomace as a source of polyphenols for enhancing the nutritional value of cake: An *in vitro* digestion study with a standardized static model. *LWT- Food Science and Technology*, 77, 475–481 (Q1).
19. Toaldo, I. M., Van Camp, J., Gonzales, G. B., **Kamiloglu, S.**, Bordignon-Luiz, M. T., Smagghe, G., Raes, K., Capanoglu, E., & Grootaert, C. (2016). Resveratrol improves TNF- $\alpha$ -induced endothelial dysfunction in a co-culture model of a Caco-2 with an endothelial cell line. *Journal of Nutritional Biochemistry*, 36, 21-30 (Q1).
20. **Kamiloglu, S.**, Toydemir, G., Boyacioglu, D., Beekwilder, J, Hall, R.D., & Capanoglu, E. (2016). A review on the effect of drying on antioxidant potential of fruits and vegetables. *Critical Reviews in Food Science and Nutrition*, 56(sup1), S110-S129 (Q1).
21. **Kamiloglu, S.**, Capanoglu, E., Bilen, F. D., Gonzales G. B., Grootaert, C., Van de Wiele, T., & Van Camp, J. (2016). Bioaccessibility of polyphenols from plant processing by-products of black carrot (*Daucus carota* L.). *Journal of Agricultural and Food Chemistry*, 64(12), 2450-2458 (Q1).
22. Ozkan, G.\*, **Kamiloglu, S.\***, Ozdal, T.\*, Boyacioglu, D., & Capanoglu, E. (2016). Potential use of Turkish medicinal plants in the treatment of various diseases. *Molecules*, 21(3), 257 (\*eş ilk yazar) (Q2).
23. Eskicioglu, V., **Kamiloglu, S.** & Nilufer-Erdil, D. (2015). Antioxidant dietary fibers: Potential functional food ingredients from plant processing by-products. *Czech Journal of Food Sciences*, 33(6), 487-499 (Q3).
24. Peri, P., **Kamiloglu, S.**, Capanoglu, E. & Ozcelik, B. (2015). Investigating the effect of aging on the phenolic content, antioxidant activity and anthocyanins in Turkish wines. *Journal of Food Processing and Preservation*, 39(6), 1845-1853 (Q3).
25. Grootaert, C.\*, **Kamiloglu, S.\***, Capanoglu, E., & Van Camp, J. (2015). Cell systems to investigate the impact of polyphenols on cardiovascular health. *Nutrients*, 7(11), 9229-9255 (\*eş ilk yazar) (Q1).
26. **Kamiloglu, S.**, Pasli, A. A., Ozcelik, B., Van Camp, J. & Capanoglu, E. (2015). Influence of different processing and storage conditions on *in vitro* bioaccessibility of polyphenols in black carrot jams and marmalades. *Food Chemistry*, 186, 74-82 (Q1).
27. **Kamiloglu, S.**, Capanoglu, E., Grootaert, C., & Van Camp, J. (2015). Anthocyanin absorption and metabolism by human intestinal Caco-2 cells – A review. *International Journal of Molecular Sciences*, 16(9), 21555-21574 (Q1).
28. Toydemir, G., Capanoglu, E., **Kamiloglu, S.**, Firatligil-Durmus, E., Sunay, A.E., Samanci, T., & Boyacioglu, D. (2015). Effects of honey addition on antioxidative properties of different herbal teas. *Polish Journal of Food and Nutrition Sciences*, 65(2), 127-135 (Q3).



29. **Kamiloglu, S.,** Pasli, A.A., Ozcelik, B., Van Camp, J. & Capanoglu, E. (2015). Colour retention, anthocyanin stability and antioxidant capacity in black carrot (*Daucus carota*) jams and marmalades: Effect of processing, storage conditions and *in vitro* gastrointestinal digestion. *Journal of Functional Foods*, 13, 1-10 (Q1).
30. **Kamiloglu, S.,** & Capanoglu, E. (2015). Polyphenol content in figs (*Ficus carica* L.): Effect of sun-drying. *International Journal of Food Properties*, 18(3), 521-535 (Q3).
31. **Kamiloglu, S.,** Demirci, M., Selen, S., Toydemir, G., Boyacioglu, D., & Capanoglu, E. (2014). Home processing of tomatoes (*Solanum lycopersicum*): Effects on *in vitro* bioaccessibility of total lycopene, phenolics, flavonoids, and antioxidant capacity. *Journal of the Science of Food and Agriculture*, 94(11), 2225-2233 (Q1).
32. **Kamiloglu, S.,** Pasli, A.A., Ozcelik, B., & Capanoglu, E. (2014). Evaluating the *in vitro* bioaccessibility of phenolics and antioxidant activity during consumption of dried fruits with nuts. *LWT - Food Science and Technology*, 56(2), 284-289 (Q1).
33. **Kamiloglu, S.,** & Capanoglu, E. (2014). *In vitro* gastrointestinal digestion of polyphenols from different molasses (pekmez) and leather (pestil) varieties. *International Journal of Food Science and Technology*, 49(4), 1027-1039 (Q2).
34. **Kamiloglu, S.,** Capanoglu, E., Yilmaz, O., Duran, A.F., & Boyacioglu, D. (2014). Investigating the antioxidant capacity of Turkish herbs and spices. *Quality Assurance and Safety of Crops and Foods*, 6(2), 151-158 (Q4).
35. **Kamiloglu, S.,** & Capanoglu, E. (2013). Investigating the *in vitro* bioaccessibility of polyphenols in fresh and sun-dried figs (*Ficus carica* L.). *International Journal of Food Science and Technology*, 48(12), 2621-2629 (Q2).
36. Toydemir, G., Capanoglu, E., **Kamiloglu, S.,** Boyacioglu, D., De Vos, R.C.H., Hall, R.D., & Beekwilder, J. (2013). Changes in sour cherry (*Prunus cerasus* L.) antioxidants during nectar processing and *in vitro* gastrointestinal digestion. *Journal of Functional Foods*, 5(3), 1402-1413 (Q1).
37. **Kamiloglu, S.,** Boyacioglu, D., & Capanoglu, E. (2013). The effect of food processing on bioavailability of tomato antioxidants. *Journal of Berry Research*, 3(2), 65-77 (Q2).
38. **Kamiloglu, S.,** Serali, O., Unal, N., & Capanoglu, E. (2013). Antioxidant activity and polyphenol composition of black mulberry (*Morus nigra* L.) products. *Journal of Berry Research*, 3(1), 41-51 (Q2).

#### **Ulusal hakemli dergilerde yayımlanan makaleler:**

1. **Kamiloglu, S.** (2019). Endüstriyel dondurma işlemi ve *in vitro* gastrointestinal sindirim sırasında taze fasulyenin fenoliklerinde, flavonoidlerinde ve antioksidan kapasitesinde meydana gelen değişimler. *Akademik Gıda/Academic Food Journal*, 17(2), 176-184.

2. **Kamiloglu, S.** (2019). Taze ve dondurulmuş elmalarda ve elma posasında polifenol biyoerişebilirliğinin değerlendirilmesi. *GIDA/The Journal of Food*, 44(3), 409-418.
3. **Kamiloglu, S.** (2019). Bireysel hızlı dondurma işlemi basamaklarının Granny Smith elmaların polifenol içeriği ve antioksidan kapasitesine etkileri. *Akademik Gıda/Academic Food Journal*, 17(1), 38-46.
4. Toydemir, G., Capanoglu, E. **Kamiloglu, S.**, & Boyacioglu, D. (2014). Meyve suyunun sağlık bileşenleri: C Vitamini, karotenoidler ve fenolikler. *Gıda Teknolojisi*, 18, 92-96.
5. **Kamiloglu, S.**, Pasli, A.A., Capanoglu, E., & Ozcelik, B. (2014). Kuru meyvelerin kuruyemişler ile birlikte tüketiminin flavonoidlerin *in vitro* biyoyararlılığına etkisinin incelenmesi, *GIDA/The Journal of Food*, 39(4), 227-233.

### **Kitap bölümleri:**

1. Capanoglu, E., **Kamiloglu, S.**, Demirci Cekic, S., Sozgen Baskan, K., Avan, A.N., Uzunboy, S., & Apak, R. (2021). Antioxidant Activity and Capacity Measurement. In H.M. Ekiert, K.G. Ramawat & J. Arora (Eds.), *Plant Antioxidants and Health* (pp. 1-66). Springer, Cham.
2. Ozdal, T., Tomas, M., Toydemir, G., **Kamiloglu, S.**, & Capanoglu, E. (2021). Introduction to nutraceuticals, medicinal foods, and herbs. In C.M. Galanakis (Ed.), *Aromatic Herbs in Food: Bioactive Compounds, Processing and Applications* (pp. 1-34). Elsevier Science Publishing Co Inc.
3. Guldiken, B., Karliaga, S., Capanoglu, E., Yolci-Omeroglu, P., & **Kamiloglu, S.** (2020). Food traceability. In C.M. Galanakis (Ed.), *Innovative Food Analysis* (pp. 249-268). Elsevier Science Publishing Co Inc.
4. **Kamiloglu, S.**, Tomas, M., Ozdal, T., Yolci-Omeroglu, P., & Capanoglu, E. (2020). Bioactive compound analysis. In C.M. Galanakis (Ed.), *Innovative Food Analysis* (pp. 41-65). Elsevier Science Publishing Co Inc.
5. **Kamiloglu, S.**, Ozdal, T., & Capanoglu, E. (2020). Regulatory aspects. In C. M. Galanakis (Ed.), *Food Authentication and Traceability* (pp. 303-330). Elsevier Science Publishing Co Inc.
6. **Kamiloglu, S.**, Tomas, M., & Capanoglu, E. (2019). Dietary flavonols and O-glycosides. In J. Xiao, S.D. Sarker & Y. Asakawa (Eds.), *Handbook of Dietary Phytochemicals* (pp. 1-40). Springer, Singapore.
7. Bakir, S., **Kamiloglu, S.**, Tomas, M., & Capanoglu, E. (2018). Tomato polyphenolics: putative applications to health and disease. In R. Watson, V. Preedy & S. Zibadi (Eds.), *Polyphenols: Mechanisms of Action in Human Health and Disease* (pp. 93-102). San Diego, United States: Elsevier Science Publishing Co Inc.

8. **Kamiloglu, S., & Capanoglu, E.** (2018). Models for studying polyphenols and carotenoids digestion, bioaccessibility and colonic fermentation. In F. Saura-Calixto & J. Pérez-Jiménez (Eds.), *Non-extractable Polyphenols and Carotenoids: Importance in Human Nutrition and Health* (pp. 201-219). Cambridge, United Kingdom: Royal Society Of Chemistry.
9. Capanoglu, E., **Kamiloglu, S., Ozkan, G., & Apak, R.** (2018). Evaluation of antioxidant activity/capacity measurement methods for food products. In R. Apak, E. Capanoglu & F. Shahidi (Eds.), *Measurement of Antioxidant Activity and Capacity: Recent Trends and Applications* (pp. 273-286). Chicester, United Kingdom: John Wiley & Sons Ltd.
10. Ozkan, G., **Kamiloglu, S., Capanoglu, E., Hizal, J., & Apak, R.** (2018). Use of nanotechnological methods for the analysis and stability of food antioxidants. In A. Grumezescu & A. M. Holban (Eds.), *Impact of Nanoscience in the Food Industry* (pp. 311-350). San Diego, United States: Elsevier Science Publishing Co Inc.
11. Keceli-Mutlu, T., **Kamiloglu, S., & Capanoglu, E.** (2017). Phenolic compounds of olives and olive oil and their bioavailability. In A. Kritsakis & F. Shahidi (Eds.), *Olives and Olive Oil as Functional Foods: Bioactivity, Chemistry and Processing* (pp. 457-470). New York, United States: John Wiley & Sons Inc.
12. **Kamiloglu, S., Toydemir, G., Boyacioglu, D., & Capanoglu, E.** (2016). Health perspectives on herbal tea infusions. In J.N. Govil & M. Pathak (Eds.), *Recent Progress in Medicinal Plants, Volume 43: Phytotherapeutics II* (pp. 353-368). United States: Studium Press LLC.

#### **Uluslararası bilimsel toplantılarda sunulan ve bildiri kitabında basılan bildiriler:**

1. **Kamiloglu, S.** (2021). Changes in the bioaccessibility of polyphenols in fruits and vegetables subjected to freezing process. *2<sup>nd</sup> International Conference on Raw Materials to Processed Foods (RPFoods 2021)*, 3-4 Haziran 2021, Online (Sözlü sunum).
2. Mutlu Keceli, T., **Kamiloglu, S., Capanoglu, E., & Kritsakis, A.** (2021). Bioavailability of olive and olive oil phenolic compounds. *2<sup>nd</sup> International Conference on Raw Materials to Processed Foods (RPFoods 2021)*, 3-4 Haziran 2021, Online (Sözlü sunum).
3. **Kamiloglu, S., Koc Alibasoglu, E., & Acoglu, B.** (2021). Effect of industrial freezing process on the bioaccessibility of carotenoids in organic butternut squash (*Cucurbita moschata*). *2<sup>nd</sup> International Conference on Raw Materials to Processed Foods (RPFoods 2021)*, 3-4 Haziran 2021, Online (Sözlü sunum).
4. **Kamiloglu, S., Tomas, M., Ozdal, T., & Capanoglu, E.** (2020). Effect of oil matrix on the bioaccessibility of polyphenols from broccoli by-products and lemon juice. *4<sup>th</sup> International Symposium on Phytochemicals in Medicine and Food (4-ISPMF)*, 30 Kasım-5 Aralık 2020, Xi'an, Çin (Sözlü sunum).

5. **Kamiloglu, S.** (2019). Effect of micronutrients on the bioavailability of flavonoids. *International Conference on Agronomy and Food Science and Technology (AGROFOOD)*, 20-21 Haziran 2019, İstanbul, Türkiye (Sözlü sunum).
6. **Kamiloglu, S.** (2019). Detecting adulteration and defining geographical origin of fruit juices. *3<sup>rd</sup> International Conference on Agriculture, Food, Veterinary and Pharmacy Sciences (ICAFOP2019)*, 16-18 Nisan 2019, Trabzon, Türkiye (Sözlü sunum).
7. Carillo, C., **Kamiloglu, S.**, Grootaert, C., Van Camp, J. & Hendrickx, M. (2019). Effect of bioactive compounds interaction on their bioaccessibility and absorption. A case study on black carrot and strawberry anthocyanins. *6<sup>th</sup> International Conference on Food Digestion*, 2-4 Nisan 2019, Granada, İspanya (Poster sunumu).
8. **Kamiloglu, S.** (2018). *In vitro* gastrointestinal digestion of polyphenols from by-products of industrial fruit and vegetable processing. *International Conference on Food, Nutrition and Dietetics, Gastronomy Research (FONGAR2018)*, 28-30 Kasım 2018, Alanya, Türkiye (Sözlü sunum).
9. Wu, T., Grootaert, C., Voorspoels, S., Jacobs, G., Pitart, J., **Kamiloglu, S.**, Possemiers, S., Vidovic, N. K., Glibetic, M., Smagghe, G., Raes, K., Van de Wiele, T. & Van Camp, J. (2018). Metabolism, absorption and anti-inflammatory effect of Aronia polyphenols in combined colon *in vitro* digestion/cell coculture models. *BNS Eighth Annual Congress*, 4 Mayıs 2018, Brüksel, Belçika (Poster sunumu).
10. Wu, T., Grootaert, C., Pitart, J., **Kamiloglu, S.**, Possemiers, S., Kardum, N., Glibetic, M., Smagghe, G., Raes, K., Van de Wiele, T. & Van Camp, J. (2018). Anti-inflammatory effect of Aronia polyphenols in combined microbial *in vitro* digestion/cell culture models. *23rd National Symposium on Applied Biological Sciences (NSABS 2018)*, 8 Şubat 2018, Brüksel, Belçika (Poster sunumu).
11. Wu, T., Grootaert, C., Voorspoels, S., Jacobs, G., Pitart, J., Scheirlinck, I., **Kamiloglu, S.**, Possemiers, S., Heinonen, M., Kardum, N., Glibetic, M., Smagghe, G., Raes, K., & Van Camp, J. (2017). Metabolism, absorption and bioactivity of Aronia polyphenols in combined microbial *in vitro* digestion/cell culture models. *22nd National Symposium on Applied Biological Sciences (NSABS 2017)*, 7 Şubat 2017, Leuven, Belçika (Poster sunumu).
12. **Kamiloglu, S.**, Grootaert, C., Ozkan, C., Capanoglu, E., & Van Camp, J. (2016). Bioavailability and anti-inflammatory activity of digested black carrot polyphenols in an *in vitro* intestinal-endothelial co-culture model. *The 1<sup>st</sup> International Conference on Food Bioactives and Health*, 13-15 Eylül 2016, Norwich, İngiltere (Poster sunumu).

13. Wu, T., Grootaert, C., Voorspoels, S., Jacobs, G., Pitart, J., Scheirlinck, I., **Kamiloglu, S.**, Possemiers, S., Heinonen, M., Kardum, N., Glibetic, M., Smagghe, G., Raes, K., & Van Camp, J. (2016). Metabolism and absorption of Aronia polyphenols in a combined *in vitro* digestion/Caco-2 cell model. *The 1<sup>st</sup> International Conference on Food Bioactives and Health*, 13-15 Eylül 2016, Norwich, İngiltere (Poster sunumu).
14. **Kamiloglu, S.**, Capanoglu, E., & Van Camp, J. (2016). Investigating the bioavailability and bioactivity of black carrot polyphenols using *in vitro* gastrointestinal digestion and absorption models. *BNS Sixth Annual Congress*, 15 Nisan 2016, Brüksel, Belçika (Sözlü sunum).
15. **Kamiloglu, S.**, Capanoglu, E., Gonzales, G. B., Grootaert, C., Van de Wiele, T., & Van Camp, J. (2015). Identification of bioavailable polyphenols from black carrots (*Daucus carota*) using an *in vitro* digestion/Caco-2 absorption model. *7<sup>th</sup> International Conference on Polyphenols and Health (ICPH 2015)*, 27-30 Ekim 2015, Tours, Fransa (Poster sunumu).
16. **Kamiloglu, S.**, Ozkan, G., Van Camp, J., Isik, H., Horoz, O., & Capanoglu, E. (2015). Investigating the effect of black carrot pomace addition in cake formulations with respect to their antioxidant activity and bioavailability. *2<sup>nd</sup> International Conference on Natural Products Utilization From Plants to Pharmacy Shelf (ICNPU 2015)*, 14-17 Ekim 2015, Plovdiv, Bulgaristan (Poster sunumu).
17. **Kamiloglu, S.**, Pasli, A. A., Ozcelik, B., Van Camp, J., & Capanoglu, E. (2015). Changes in black carrot jam and marmalade antioxidants during different storage conditions. *IFT 15 Annual Meeting and Food Expo*, 11-14 Temmuz 2015, Chicago, ABD (Poster sunumu).
18. **Kamiloglu, S.**, Bilen, F. D., Grootaert, C., Van Camp, J., & Capanoglu, E. (2015). Antioxidant activity of black carrot polyphenols during simulated *in vitro* gastrointestinal digestion. *2<sup>nd</sup> International Congress of Agriculture, Food & Gastronomy*, 8-12 Nisan 2015, Antalya, Türkiye (Sözlü sunum).
19. **Kamiloglu, S.**, Capanoglu, E., Bilen, F. D., Gonzales, G. B., Grootaert, C., Van de Wiele, T., & Van Camp J. (2015). *In vitro* colonic fermentation of black carrot (*Daucus carota*) and its by-products. *BNS Fifth Annual Congress*, 3 Nisan 2015, Brüksel, Belçika (Poster sunumu).
20. **Kamiloglu, S.**, Pasli, A. A., Ozcelik, B., Van Camp, J., & Capanoglu, E. (2015). Stability of polyphenols in black carrot jams and marmalades subjected to *in vitro* gastrointestinal digestion. *4<sup>th</sup> International Conference on Food Digestion*, 17-19 Mart 2015, Napoli, İtalya (Poster sunumu).
21. **Kamiloglu, S.**, Capanoglu, E., Bilen, F. D., Gonzales, G. B., Grootaert, C., Van de Wiele, T., & Van Camp, J. (2015). *In vitro* gastrointestinal digestion of polyphenols from plant processing by-products of black carrot (*Daucus carota*). *4<sup>th</sup> International Conference on Food Digestion*, 17-19 Mart 2015, Napoli, İtalya (Poster sunumu).

22. **Kamiloglu, S.**, Bilen, F. D., Grootaert, C., Capanoglu, E., & Van Camp, J. (2015). Characterization of polyphenols and antioxidant potential of black carrot (*Daucus carota*) by-products: Peel and pomace. *20th National Symposium on Applied Biological Sciences (NSABS 2015)*, 30 Ocak 2015, Louvain, Belçika (Poster sunumu).
23. **Kamiloglu, S.**, Pasli, A. A., Ozcelik, B., & Capanoglu, E. (2014). Evaluating the *in vitro* bioaccessibility of phenolics and antioxidant activity during consumption of dried fruits with nuts. *Workshop on Determining Antioxidants as Reactive Species Scavengers*, 27-28 Ekim 2014, İstanbul, Türkiye (Sözlü sunum).
24. **Kamiloglu, S.**, Pasli, A. A., Ozcelik, B., Van Camp, J., & Capanoglu, E. (2014). Effect of different storage conditions on anthocyanin and color retention in black carrot jams and marmalades. *ISNFF 2014 Annual Conference & Exhibition*, 14-17 Ekim 2014, İstanbul, Türkiye (Poster sunumu).
25. **Kamiloglu, S.**, Demirci, M., Selen, S., Toydemir, G., Boyacioglu, D., & Capanoglu, E. (2014). Effect of home processing on polyphenol composition and antioxidant capacity of tomatoes (*Solanum lycopersicum*). *ISNFF 2014 Annual Conference & Exhibition*, 14-17 Ekim 2014, İstanbul, Türkiye (Sözlü sunum).
26. **Kamiloglu, S.**, Pasli, A. A., Ozcelik, B., Van Camp, J., & Capanoglu, E. (2014). Influence of different processing conditions on polyphenol content in black carrot jams and marmalades. *Novel Approaches in Food Industry (NAFI 2014)*, 26-29 Mayıs 2014, Kuşadası, Türkiye (Poster sunumu).
27. Van Rymenant, E., Grootaert, C., Scheirlinck, I., Gonzales, G.B., Matthijs, B., **Kamiloglu, S.**, Van der Saag, H., Possemiers, S., & Van Camp, J. (2014). The intestinal matrix modulates polyphenol transport and metabolism by Caco-2 cells. *3<sup>rd</sup> International Conference on Food Digestion*, 11-13 Mart 2014, Wageningen, Hollanda (Poster sunumu).
28. **Kamiloglu, S.**, Demirci, M., Selen, S., Toydemir, G., Boyacioglu, D., & Capanoglu, E. (2014). Evaluating the effect of home processing of tomatoes (*Solanum lycopersicum*) on *in vitro* bioaccessibility of total lycopene, phenolics, flavonoids, and antioxidant capacity. *3<sup>rd</sup> International Conference on Food Digestion*, 11-13 Mart 2014, Wageningen, Hollanda (Poster sunumu).
29. Van Rymenant, E., Grootaert, C., Scheirlinck, I., Gonzales, G. B., Matthijs, B., **Kamiloglu, S.**, Van der Saag, H., Possemiers, S., & Van Camp, J. (2014). The intestinal matrix modulates polyphenol transport and metabolism by Caco-2 cells. *19<sup>th</sup> National Symposium on Applied Biological Sciences (NSABS 2014)*, 7 Şubat 2014, Liege, Belçika (Poster sunumu).
30. **Kamiloglu, S.**, Pasli, A. A., Capanoglu, E., & Ozcelik, B. (2013). Interaction of nut proteins with dried fruit polyphenols. *2013 EFFoST Annual Meeting*, 13-15 Kasım 2013, Bolonya, İtalya (Poster sunumu).

31. Peri, P., **Kamiloglu, S.**, Capanoglu, E., & Ozcelik, B. (2013). Investigating the effect of aging on the phenolic content, antioxidant activity and anthocyanins in wines collected from Turkey. *2013 EFFoST Annual Meeting*, 13-15 Kasım 2013, Bolonya, İtalya (Poster sunumu).
32. Van Rymenant, E., Grootaert, C., Scheirlinck, I., Gonzales, G. B., Matthijs, B., **Kamiloglu, S.**, Van der Saag, H., Possemiers, S., & Van Camp, J. (2013). The intestinal matrix modulates polyphenol transport by Caco-2 cells. *15<sup>th</sup> Gut Day Symposium*, 7 Kasım 2013, Groningen, Hollanda (Poster sunumu).
33. **Kamiloglu, S.**, & Capanoglu, E. (2013). *In vitro* bioaccessibility of polyphenols in traditional Turkish fruit molasses (pekmez) and leathers (pestil). *The 2<sup>nd</sup> International Symposium on Traditional Foods From Adriatic to Caucasus*, 24-26 Ekim 2013, Struga, Makedonya (Poster sunumu).
34. Toydemir, G., Capanoglu, E., Firatligil-Durmus, E., **Kamiloglu, S.**, & Boyacioglu, D. (2013). The changes in antioxidant compounds and antioxidant activity of rosehip tea with honey addition. *The 2<sup>nd</sup> International Symposium on Traditional Foods From Adriatic to Caucasus*, 24-26 Ekim 2013, Struga, Makedonya (Poster sunumu).
35. Capanoglu, E., Firatligil-Durmus, E., Sunay, A., **Kamiloglu, S.**, Toydemir, G., & Boyacioglu, D. (2013). *In vitro* bioaccessibility of black tea added with honey. *XXXXIII International Apicultural Congress*, 29 Eylül-04 Ekim 2013, Kiev, Ukrayna (Poster sunumu).
36. **Kamiloglu, S.**, Serali, O., Unal, N., & Capanoglu, E. (2013). Antioxidant activity and polyphenol composition of black mulberry (*Morus nigra* L.) products. *IFT13 Annual Meeting and Food Expo*, 13-16 Temmuz 2013, Chicago, ABD (Poster sunumu).
37. **Kamiloglu, S.**, Aksu, M., Firatligil-Durmus, E., & Capanoglu, E. (2013). Investigating the effects of conventional and microwave cooking on antioxidant capacity of traditional Turkish fruit desserts and compotes. *EuroFoodChem XVII*, 7-10 Mayıs 2013, İstanbul, Türkiye (Poster sunumu).
38. **Kamiloglu, S.**, & Capanoglu, E. (2013). Investigating the *in vitro* bioavailability of polyphenols in fresh and sun-dried figs (*Ficus carica* L.). *EuroFoodChem XVII*, 7-10 Mayıs 2013, İstanbul, Türkiye (Poster sunumu).
39. **Kamiloglu, S.**, Erdem, S., Yavuz, G., & Capanoglu, E. (2013). *In vitro* bioavailability of polyphenols in various fruit molasses and leathers. *2<sup>nd</sup> International Conference on Food Digestion*, 6-8 Mart 2013, Madrid, İspanya (Poster sunumu).
40. Toydemir, G., **Kamiloglu, S.**, Capanoglu, E., Boyacioglu, D., Mes, J., Hall, R.D., & Beekwilder, J. (2013). Investigating the effect of processing sour cherry (*Prunus cerasus* L.) fruit into nectar on bioavailability using *in vitro* digestion method. *2<sup>nd</sup> International Conference on Food Digestion*, 6-8 Mart 2013, Madrid, İspanya (Poster sunumu).

41. Yilmaz, O., Duran, A.F., **Kamiloglu, S.**, & Capanoglu, E. (2012). Investigating the antioxidant capacity of Turkish herbs and spices. *2012 EFFoST Annual Meeting*, 20-23 Kasım 2012, Montpellier, Fransa (Poster sunumu).
42. **Kamiloglu, S.**, & Capanoglu, E. (2012). Evaluating the effect of sun-drying on antioxidant potential of fig fruit (*Ficus carica L.*). *IFT12 Annual Meeting and Food Expo*, 25-28 Haziran 2012, Las Vegas, ABD (Poster sunumu).
43. **Kamiloglu, S.**, & Capanoglu, E. (2012). Effect of sun-drying on phenolic profile of fig fruit (*Ficus carica L.*). *Advanced Non-thermal Processing in Food Technology: Effects on Quality and Shelf Life of Food and Beverages (ANPFT2012)*, 7-10 Mayıs 2012, Kuşadası, Türkiye (Poster sunumu).
44. **Kamiloglu, S.**, & Capanoglu, E. (2012). *In vitro* bioavailability of fresh and sun-dried figs (*Ficus carica L.*). *The First North and East European Congress on Food (NEEFood 2012)*, 22-24 Nisan 2012, St.Petersburg, Rusya (Poster sunumu).

**Ulusal bilimsel toplantılarda sunulan ve bildiri kitaplarında basılan bildiriler:**

1. Capanoglu Guven, E., Toydemir, G., **Kamiloglu, S.**, Firatligil-Durmus, E., & Boyacioglu, D. (2013). Bazı bitkisel çaylara bal ilavesinin antioksidan madde miktarı ve antioksidan kapasite üzerine etkisinin incelenmesi. *Gıda Mühendisliği 8. Kongresi*, 7-9 Kasım 2013, Ankara, Türkiye (Poster sunumu).
2. **Kamiloglu, S.**, Erdem, S., Yavuz, G., & Capanoglu, E. (2012). Farklı pekmez ve pestil çeşitlerinin antioksidan özelliklerinin incelenmesi. *Türkiye 11. Gıda Kongresi*, 10-12 Ekim 2012, Hatay, Türkiye (Poster sunumu).

**Atıf Sayısı:**

**Web of Science:** 946 (h-indeks: 19)

**Scopus:** 1053 (h-indeks: 20)

**Google Scholar:** 1582 (h-indeks: 22)

\* Bu özgeçmiş 05/07/2021 tarihinde güncellenmiştir.