Assoc. Prof. AZİME ÖZKAN KARABACAK

Personal Information

Office Phone: +90 022 429 6221 Extension: 2
Email: azimeozkan@uludag.edu.tr
Web: https://avesis.uludag.edu.tr/azimeozkan

International Researcher IDs
ScholarID: lOUNlqMAAAAJ
ORCID: 0000-0003-4175-4477
Publons / Web Of Science ResearcherID: AAH-2319-2019
ScopusID: 57202249319
Yoksis Researcher ID: 202663

Education Information

Doctorate, Bursa Uludağ University, FEN BİLİMLERİ ENSTİTÜSÜ, Gıda Mühendisliği (Dr), Turkey 2015 - 2021
Postgraduate, Bursa Uludağ University, FEN BİLİMLERİ ENSTİTÜSÜ, Gıda Mühendisliği (Yl) (Tezli), Turkey 2012 - 2015
Undergraduate, Pamukkale University, Faculty Of Engıneerıng, Department Of Food Engıneerıng, Turkey 2008 - 2012

Dissertations

Doctorate, Modelling of drying characteristics and some quality parameters of carrot leathers dried by different methods and determination of in vitro bioavailability, Bursa Uludağ University, FEN BİLİMLERİ ENSTİTÜSÜ, Food Engineering Department, 2021
Postgraduate, Gıda bileşenleri üzerine ısıl olmayan işleme yöntemlerinin etkileri, Bursa Uludağ University, FEN BİLİMLERİ ENSTİTÜSÜ, Gıda Mühendisliği (Yl) (Tezli), 2015

Research Areas

Fruits, Vegetables and Nuts, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.)

Academic Titles / Tasks

Assistant Professor, Bursa Uludağ University, GEMLİK ASIM KOCABIYIK MYO, GIDA İŞLEME, 2022 - Continues
Lecturer PhD, Bursa Uludağ University, GEMLİK ASIM KOCABIYIK MYO, GIDA İŞLEME, 2021 - 2022
Research Assistant, Bursa Uludağ University, ZİRAAT FAKÜLTESİ, GIDA MÜHENDİSLİĞİ, 2015 - 2021

Academic and Administrative Experience

Yüksekokul Kurulu Üyesi, Bursa Uludağ University, Gemlik Asım Kocabıyık Myo, Gıda İşleme, 2023 - Continues
Yüksekokul Yönetim Kurulu Üyesi, Bursa Uludağ University, GEMLİK ASIM KOCABIYIK MYO, 2023 - Continues
Birim Kalite Komisyonu Üyesi, Bursa Uludağ University, GEMLİK ASIM KOCABIYIK MYO, 2022 - Continues
Head of Department, Bursa Uludağ University, GEMLİK ASIM KOCABIYIK MYO, GIDA İŞLEME, 2022 - Continues
Bölüm Akademik Teşvik Değerlendirme Komisyonu Üyesi, Bursa Uludağ University, Gemlik Asım Kocabıyık Myo, 2024 - 2024

Courses

Bitkisel Yağ Teknolojisi, Associate Degree, 2022 - 2023, 2021 - 2022
Laboratuvar Tekniği I, Associate Degree, 2023 - 2024, 2022 - 2023
Meyve ve Sebze Ürünleri Teknolojisi II, Associate Degree, 2022 - 2023, 2021 - 2022
Gıdalarda Temel İşlemler II , Associate Degree, 2022 - 2023
Laboratuvar Tekniği II, Associate Degree, 2022 - 2023, 2021 - 2022
Gıdalarda Temel İşlemler I, Associate Degree, 2023 - 2024, 2022 - 2023
Tahıl Teknolojisi I, Associate Degree, 2023 - 2024, 2022 - 2023
Hijyen ve Sanitasyon, Associate Degree, 2023 - 2024, 2022 - 2023
Tahıl Teknolojisi II, Associate Degree, 2022 - 2023, 2021 - 2022
Meyve ve Sebze Ürünleri Teknolojisi I, Associate Degree, 2023 - 2024, 2022 - 2023
Sterilizasyon Teknikleri, Undergraduate, 2023 - 2024
Ambalajlama Teknolojisi, Associate Degree, 2022 - 2023

Advising Theses

Özkan Karabacak A., Süfer Ö., Ağaç Kavunu, Tatlı Limon ve Tatlı Portakal Kabuklanın Bitki Çayı Olarak Kullanım Potansiyellerinin Araştırılması, Postgraduate, A.Güneşli(Student), Continues
Özkan Karabacak A., Akpınar Bayizit A., Mikroalg (Dunaliella salina) ilavesiyle fonksiyonelliği zenginleştirilmiş kocayemiş (Arbutus unedo L.) cipsinin kuruma karakteristikleri ile kalite parametrelerinin belirlenmesi, Postgraduate, E.Yetan(Student), Continues

Published journal articles indexed by SCI, SSCI, and AHCI

I. **Advanced technologies for the collagen extraction from food waste – A review on recent progress**
Delikanlı Kıyak B., İnan Çınkır N., Çelebi Y., Durgut Malçok S., Çalışkan Koç G., Adal S., Yüksel A. N., Süfer Ö., Özkan Karabacak A., Ramniwas S., et al.
MICROCHEMICAL JOURNAL, vol.201, pp.110404, 2024 (SCI-Expanded)

II. **Microwave-Assisted Hot Air Drying of Orange Snacks: Drying Kinetics, Thin Layer Modeling, Quality Attributes, and Phenolic Profiles**
Özkan Karabacak A., Acoğlu Çelik B., Özdal T., Yolcı Ömeroğlu P., Çopur Ö. U., Baştuğ Koç A., Pandiselvam R.
JOURNAL OF FOOD BIOCHEMISTRY, vol.2023, pp.1-19, 2023 (SCI-Expanded)

III. **Optimization of Heat Pump Dryer Conditions on Bioaccessibility of Some Secondary Metabolites of Cornelian Cherry-Capia Pepper Pestil**
Özkan Karabacak A., Durgut Malçok S., Tunçkal C., Tamer C. E., Pandiselvam R.
JOURNAL OF FOOD BIOCHEMISTRY, vol.2023, pp.1-28, 2023 (SCI-Expanded)

IV. **Application of response surface methodology for optimisation of Cornelian cherry - Capia pepper leather dried in a heat pump drying system**
Durgut Malçok S., Özkan Karabacak A., Tunçkal C., Tamer C. E.
JOURNAL OF AGRICULTURAL ENGINEERING (Pavia), vol.54, no.3, pp.1538, 2023 (SCI-Expanded)

V. **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**
Durgut Malçok S., Özkan Karabacak A., Bekar E., Tunçkal C., Tamer C. E.
JOURNAL OF AGRICULTURAL ENGINEERING (Pavia), vol.54, no.3, pp.1537, 2023 (SCI-Expanded)

VI. **Evaluation of drying kinetics and quality parameters of rosehip pestils dried by three different methods**
Özkan Karabacak A.
JOURNAL OF BERRY RESEARCH, vol.13, no.3, pp.261-283, 2023 (SCI-Expanded)

VII. **Effect of Osmotic Dehydration Pretreatment on the Drying Characteristics and Quality Properties of Semi-Dried (Intermediate) Kumquat (Citrus japonica) Slices by Vacuum Dryer**
ÖZKAN KARABACAK A., ÖZCAN SİNİR G., Copur A. E., Bayizit M.
FOODS, vol.11, no.14, 2022 (SCI-Expanded)

VIII. **Bioaccessibility of total phenolics and antioxidant activity of melon slices dried in a heat pump drying system**
ÖZKAN KARABACAK A., Tunçkal C., TAMER C. E., ÇOPUR Ö. U., YOLCI ÖMEROĞLU P.
Journal of Food Measurement and Characterization, vol.16, no.3, pp.2154-2171, 2022 (SCI-Expanded)

IX. **MATHEMATICAL MODELLING AND OPTIMIZATION OF MELON SLICE DRYING WITH RESPONSE SURFACE METHODOLOGY IN A HEAT PUMP DRYING SYSTEM**
Tunçkal C., Özkan Karabacak A., Tamer C. E., Yolcı Ömeroğlu P., Göksel Z.
Latin American Applied Research, vol.52, no.2, pp.101-110, 2022 (SCI-Expanded)

X. **Development of purple basil (Ocimum basilicum L.) sherbet fortified with propolis extract using response surface methodology**
Özkan Karabacak A., Özoğlu Ö., Durgut S., Bagatirlar S. R., Kaçar O., Tamer C. E., Korukluoğlu M.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.15, no.6, pp.4972-4991, 2021 (SCI-Expanded)

XI. **Evaluation of bioaccessibility and functional properties of kombucha beverages fortified with different medicinal plant extracts**
Tamer C. E., Temel Ş. G., Suna S., Karabacak A., Ozcan T., Ersan L. Y., Kaya B. T., Copur Ö. U.
TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.45, no.1, pp.13-32, 2021 (SCI-Expanded)

XII. **DRYING CHARACTERISTICS, MINERAL CONTENT, TEXTURE AND SENSORIAL PROPERTIES OF PUMPKIN FRUIT LEATHER**
Karabacak A., SUNA S., Dorak S., ÇOPUR Ö. U.
LATIN AMERICAN APPLIED RESEARCH, vol.51, no.3, pp.193-201, 2021 (SCI-Expanded)

XIII. **Microwave pre-treatment for vacuum drying of orange slices: Drying characteristics, rehydration capacity and quality properties**
ÖZKAN KARABACAK A., Acoglu B., YOLCI ÖMEROĞLU P., ÇOPUR Ö. U.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.43, no.11, 2020 (SCI-Expanded)

XIV. **Investigations of some quality parameters and mathematical modeling of dried functional chips**
Halil T., TAMER C. E., SUNA S., ÖZKAN KARABACAK A.
HEAT AND MASS TRANSFER, vol.56, no.4, pp.1099-1115, 2020 (SCI-Expanded)

XV. **Effects of different drying methods on drying characteristics, colour and in-vitro bioaccessibility of phenolics and antioxidant capacity of blackthorn pestil (leather)**
ÖZKAN KARABACAK A.
HEAT AND MASS TRANSFER, vol.55, no.10, pp.2739-2750, 2019 (SCI-Expanded)

XVI. **Investigation of drying kinetics and physicochemical properties of mulberry leather (pestil) dried with different methods**
SUNA S., ÖZKAN KARABACAK A.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.43, no.8, 2019 (SCI-Expanded)

XVII. **The effect of hot air, vacuum and microwave drying on drying characteristics, rehydration capacity, color, total phenolic content and antioxidant capacity of Kumquat (Citrus japonica)**
ÖZCAN SİNİR G., ÖZKAN KARABACAK A., TAMER C. E., ÇOPUR Ö. U.

FOOD SCIENCE AND TECHNOLOGY, vol.39, no.2, pp.475-484, 2019 (SCI-Expanded)

XVIII. **Effects of oven, microwave and vacuum drying on drying characteristics, colour, total phenolic content and antioxidant capacity of celery slices**
Karabacak A., Suna S., Tamer C. E., Copur Ö. U.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.10, no.2, pp.193-205, 2018 (SCI-Expanded)

Articles Published in Other Journals

I. **Applications of Electrolyzed Water in the Food Industry: A Comprehensive Review of its Effects on Food Texture**
Adal S., Delikanlı Kıyak B., Çalışkan Koç G., Süfer Ö., Özkan Karabacak A., İnan Çınkır N., Çelebi Y., Jeevarathinam G., Rustagi S., Pandiselvam R.
Future Foods, vol.10, pp.1-62, 2024 (ESCI)

II. **Assessment of Total Phenolic Compounds, Antioxidant Capacity, β- Carotene Bioaccessibility, HMF Formation, and Color Degradation Kinetics in Pumpkin Pestils**
Özkan Karabacak A.
Journal of the Turkish Chemical Society Section A: Chemistry, vol.10, no.3, pp.729-744, 2023 (Peer-Reviewed Journal)

III. **Investigation of Physicochemical Properties, Antioxidant Activity and In vitro Bioaccessibility of Cornelian Cherry (Cornus mas. L.) Nectar Enriched with Herbal Teas**
DURGUT S., Yılmaz E., ÖZKAN KARABACAK A., ÖZCAN SİNİR G.
TURKISH JOURNAL OF AGRICULTURE: FOOD SCIENCE AND TECHNOLOGY, vol.10, no.11, pp.2156-2164, 2022 (Peer-Reviewed Journal)

IV. **FARKLI KURUTMA YÖNTEMLERİ İLE ÜRETİLEN KARIŞIK SEBZE PESTİLİNİN KURUMA KARAKTERİSTİKLERİ, RENK DEĞİŞİM KİNETİĞİ, MİNERAL MADDE İÇERİĞİ VE TEKSTÜREL ÖZELLİKLERİNİN BELİRLENMESİ**
Özkan Karabacak A., Çopur Ö. U.
GIDA, vol.46, no.1, pp.1-20, 2021 (Peer-Reviewed Journal)

V. **Ultrasound Applications in Fruit and Vegetable Processing**
ÖZKAN KARABACAK A., TAMER C. E., ÇOPUR Ö. U., YAGCILARI M.
Bursa Uludağ Üniversitesi Ziraat Fakültesi Dergisi, vol.33, no.2, pp.375-393, 2019 (Peer-Reviewed Journal)

VI. **Farklı Yöntemlerle Kurutulan Yeşil Zeytin Katkılı Cipslerin Kurutma Kinetiği ve Bazı Kalite Parametrelerinin İncelenmesi**
Halil T., TAMER C. E., ÖZKAN KARABACAK A.
BURSA ULUDAĞ ÜNİVERSİTESİ ZİRAAT FAKÜLTESİ DERGİSİ, vol.33, no.1, pp.123-142, 2019 (Peer-Reviewed Journal)

VII. **Pulsed Electrical Field Applications for Improving Food Quality**
ÖZKAN KARABACAK A., TAMER C. E., ÇOPUR Ö. U.
The Journal of AgriculturalFaculty of Uludag University, vol.30, pp.554-562, 2016 (Peer-Reviewed Journal)

VIII. **Usage Of Corn Zein As A Nanopackaging Material**
ÖZKAN KARABACAK A., ÖZCAN SİNİR G., pehlivanküçük z.
ULUDAĞ ÜNİVERSİTESİZİRAAT FAKÜLTESİ DERGİSİ, vol.30, pp.440-444, 2016 (Peer-Reviewed Journal)

IX. **Mikrodalga ve Mikrodalga Destekli Kurutmanın Çeşitli Meyve Ve Sebzelerin Kalite Parametreleri Üzerine Etkisi**
ÖZKAN KARABACAK A., ÖZCAN SİNİR G., SUNA S.
Uludağ Üniversitesi Ziraat Fakültesi Dergisi, vol.29, no.2, pp.125-135, 2015 (Peer-Reviewed Journal)

Books & Book Chapters

I. **Sherbet: A Traditional Beverage**
Durgut Malçok S., Özkan Karabacak A., Tamer C. E.
in: Futuristic Trends in Agriculture Engineering & Food Sciences, Bhavana, Editor, Iterative International Publishers, Mohali, pp.242-251, 2024

II. **Mikroalgler ve Yosunlar: Gıda İşleme**
ÖZKAN KARABACAK A., SÜFER Ö.
in: GIDA, BESLENME VE GASTRONOMİDE YENİ TRENDLER: ALTERNATİF BESİNLER, Gülşah Çalışkan Koç, Yasemin Çelebi Sezer, Editor, Ankara Nobel Tıp Kitabevleri, pp.261-293, 2024

III. **12. GIDA MÜHENDİSLİĞİ ÖĞRENCİ KONGRESİ BİLDİRİ KİTABI**
Korukluoğlu M. (Editor), İncedayı B. (Editor), Özkan Karabacak A. (Editor), Özoğlu Ö. (Editor)
Anonim, Bursa, 2022

IV. **Gıda Sanayinde Kombucha Biyoselülozunun Değerlendirme Olanakları**
TAMER C. E., AKPINAR BAYİZİT A., ÖZKAN KARABACAK A., DURGUT S., TUNÇKAL C., BAYRAMOĞLU G., YOLCI ÖMEROĞLU P., KAMİLOĞLU BEŞTEPE S., ÇOPUR Ö. U.
in: Gıda Mühendisliği Alanında Yeni Yaklaşımlar, Gül, H., Hayıt, F., Editor, İksad publishing house, pp.67-125, 2022

V. **A Perspective on Consumption of Energy Drinks**
İNCEDAYI B., ÇOPUR Ö. U., ÖZKAN KARABACAK A., BEKAR E.
in: Sports and Energy Drinks, Alexandru Grumezescu Alina-Maria Holban, Editor, Elsevier, Woodhead Publishing, pp.539-565, 2019

VI. **Technology and Nutritional Value of Powdered Drinks**
ÇOPUR Ö. U., İNCEDAYI B., ÖZKAN KARABACAK A.
in: Production and Management of Beverages, Alexandru Grumezescu Alina-Maria Holban, Editor, Woodhead Publishing, pp.47-83, 2019

VII. **Preservation of Beverage Nutrients by High Hydrostatic Pressure**
ÖZKAN KARABACAK A., İNCEDAYI B., ÇOPUR Ö. U.
in: Preservatives and Preservation Approaches in Beverages, Alexandru Grumezescu Alina-Maria Holban, Editor, Elsevier, Woodhead Publishing, pp.309-337, 2019

VIII. **Effects of drying methods on the composition of volatile compounds in fruits and vegetables**
ÖZKAN KARABACAK A., ÖZCAN SİNİR G., ÇOPUR Ö. U.
in: FLAVOUR SCIENCE Proceedings of the XV Weurman Flavour Research Symposium, Siegmund, B. And Leitner, E, Editor, Verlag der Technischen Universität Graz, Austria, Graz, pp.95-98, 2018

Refereed Congress / Symposium Publications in Proceedings

I. **Effects Of Different Processing Methods On Bioactive Components And Their Bioaccessibility In Red Beet**
Özkan Karabacak A., Bakırcı Ş. A., Çopur Ö. U.
3rd International Congress of the Turkish Journal of Agriculture - Food Science and Technology, Malatya, Turkey, 13 - 16 September 2023, pp.575-580

II. **Changes in the Bioaccessibility of Carotenoids in Fruits and Vegetables After Processing**
Özkan Karabacak A.
The 17th International Scientific Research Congress, Ankara, Turkey, 19 - 20 August 2023, pp.75

III. **Kahvenin Kavrulması Sırasında Oluşan Proses Toksikantları**
Özkan Karabacak A.
Ulusal Kahve Sempozyumu, Tokat, Turkey, 03 February 2023

IV. **Havuç-kırmızıbiber pestilinde biyoaktif bileşenlerin in vitro biyoerişilebilirliği ve bazı kalite parametrelerinin belirlenmesi**
ÖZKAN KARABACAK A., ÇOPUR Ö. U.
5. Geleneksel Gıdalar Sempozyumu, Bursa, Turkey, 24 November 2022

V. **Investigation of Changes in Bioaccessibility of Bioactive Components after Drying of Fruits and**

Vegetables
ÖZKAN KARABACAK A., ÇOPUR Ö. U.
2nd International Congress of Engineering and Natural Sciences Studies, Ankara, Turkey, 07 May 2022

VI. **Isı pompalı Kurutucu ile Kurutulan Kızılcık (Cornus mas. L.) - Kapya Biber (Capsicum annuum) Pestilinin Yanıt Yüzey Metodu Kullanılarak Optimizasyonu, Kurutma Karakteristiklerinin ve in vitro Biyoyararlılıklarının Belirlenmesi**
Durgut S., Özkan Karabacak A., Tamer C. E., Tunçkal C.
12. Gıda Mühendisliği Öğrenci Kongresi, Bursa, Turkey, 21 - 22 March 2022, pp.244

VII. **Antidiyabetik Etkili Fitokimyasallar ve Kullanım Olanakları**
Durgut S., ÖZKAN KARABACAK A., TAMER C. E.
12. GIDA MÜHENDİSLİĞİ ÖĞRENCİ KONGRESİ, Turkey, 21 March 2022, pp.2

VIII. **Ultrasound: As a Pre-treatment in Fruit and Vegetable Processing**
ÖZKAN KARABACAK A., TAMER C. E., ÇOPUR Ö. U., YAĞCILAR M.
International Congress on Engineering and Life Science, 26 - 29 April 2018

IX. **Drying Kinetics and Color Properties of Lemon Balm (Melissa officinalis)Leaves Dried by Convective Hot Air Drying**
SUNA S., ÖZKAN KARABACAK A., TAMER C. E., ÇOPUR Ö. U.
XIIIth International Conference of Food Physicists, 23 - 25 October 2018

X. **Influence Of Convectıve Hot Aır Dryıng On Dryıng Kınetıcs And Some Qualıty Characterıstıcs Of Pumpkın Slıces**
ÖZKAN KARABACAK A., TAMER C. E., SUNA S., ÇOPUR Ö. U.
18th Internatıonal Nutrıtıon Dıagnostıcs Conference, 22 - 25 September 2018

XI. **Effects of convective hot air drying on drying characteristics, colour, total phenolic content and antioxidant capacity of carrot slices.**
ÖZKAN KARABACAK A., TAMER C. E., ÇOPUR Ö. U.
International Congress on Engineering and Life Science, 26 - 29 April 2018

XII. **Application of nanotechnology in food industry and relation to food safety**
ÖZKAN KARABACAK A., Durmuş F., ÇOPUR Ö. U.
II. Uluslararası Turizm ve Mikrobiyal Gıda Güvenliği Kongresi, 13 - 14 December 2017

XIII. **Food colouring agents and their usage in food industry**
ÖZKAN KARABACAK A., Şahin G., ÇOPUR Ö. U.
II. Uluslararası Turizm ve Mikrobiyal Gıda Güvenliği Kongresi, 13 - 14 December 2017

XIV. **Application of sous vide cooking method in the food industry**
ÖZKAN KARABACAK A., Yağcilari M., ÇOPUR Ö. U.
II. Uluslararası Turizm ve Mikrobiyal Gıda Güvenliği Kongresi, 13 - 14 December 2017

XV. **Prevention of Enzymatic Browning in Different Fruit and Vegetable Products**
ÖZKAN KARABACAK A., COŞKUN M. G., ÇOPUR Ö. U.
4th International Food Congress, Turkey, 28 - 29 September 2017

XVI. **The Effects of Additives and Sweeteners Used in Pestil Production**
ÖZKAN KARABACAK A., COŞKUN M. G., ÇOPUR Ö. U.
4th International Food Congress, Turkey, 28 - 29 September 2017

XVII. **The Usage of Turmeric Extract as an Edible Film Additive**
ÖZKAN KARABACAK A., TERAKYE E., ÇOPUR Ö. U.
4th International Food Congress, Turkey, 28 - 29 September 2017

XVIII. **Enginar (Cynara cardunculus var. Scolymus L.) Bitkisinin Genel Özellikleri**
ÖZKAN KARABACAK A., DURMUŞ F., ÇOPUR Ö. U.
4th International Food Congress, Turkey, 28 - 29 September 2017

XIX. **Different Drying Methods Used in Fruit and Vegetable Products**
ÖZKAN KARABACAK A., COŞKUN M. G., ÇOPUR Ö. U.
4th International Food Congress, Turkey, 28 - 29 September 2017

XX. **Effects of drying methods on the composition of volatile compounds in fruits and vegetables**

ÖZKAN KARABACAK A., ÖZCAN SİNİR G., ÇOPUR Ö. U.
15th Weurman Flavour Research Symposium, 18 - 22 September 2017, pp.60

XXI. **Usage Of Corn Zein As A Nanopackaging Material**
ÖZKAN KARABACAK A., ÖZCAN SİNİR G., pehlivanküçük z.
27th International Scientific-Expert Congress of Agriculture and Food Industry, 26 - 28 September 2016

XXII. **The use of alternative technologies to mitigate acrylamide formation in heat treated foods**
ÖZKAN KARABACAK A., TAMER C. E., ÇOPUR Ö. U.
First Food Chemistry Conference - Shaping the Future of Food Quality, Health and Safety, Amsterdam, Netherlands, 30 October - 01 November 2016

XXIII. **A Study on the Production of Apricot Nectar Enriched with Green Coffee Extract**
ÇOPUR Ö. U., TAMER C. E., ÖZKAN KARABACAK A., SUNA S.
16th International Nutrition & Diagnostics Conference, Prag, Czech Republic, 3 - 06 October 2016

XXIV. **Kombucha Tea and Its Health Promotıng Effects**
TAMER C. E., SUNA S., ÖZKAN KARABACAK A., ÇOPUR Ö. U., TÜRKOL B.
17th International Nutrition & Diagnostics Conference, PRAG, Czech Republic, 3 - 06 October 2016

XXV. **A Study on The Productıon of Aprıcot Nectar Fortıfıed Wıth Green Coffee Extract**
ÇOPUR Ö. U., TAMER C. E., ÖZKAN KARABACAK A., SUNA S.
17th International Nutrition & Diagnostics Conference, PRAG, Czech Republic, 9 - 12 October 2016

XXVI. **Pulsed Electrical Field Applications for Improving Food Quality**
ÖZKAN KARABACAK A., TAMER C. E., ÇOPUR Ö. U.
27th International Scientific-Expert Congress of Agriculture and Food Industry, Bursa, Turkey, 26 - 28 September 2016

XXVII. **Application of Pressurized Liquid Extraction on Fruits Vegetables and Their By Products**
ŞAHİN K. G., ÖZKAN KARABACAK A., ÇOPUR Ö. U.
27th International Scientific-Expert Congress of Agriculture and Food Industry, Bursa, Turkey, 26 - 28 September 2016

XXVIII. **Applications of Pressurized Liquid Extraction on Fruits Vegetables and Their By Products**
ŞAHİN K. G., ÖZKAN KARABACAK A., ÇOPUR Ö. U.
27th International Scientific-Expert Congress of Agriculture and Food Industry, Bursa, Turkey, 26 - 28 September 2016

XXIX. **ISIL OLMAYAN YENİ TEKNİKLERİN BALIN KALİTE FAKTÖRLERİÜZERİNE ETKİLERİ**
ÖZKAN KARABACAK A., ÖZCAN SİNİR G., SUNA S.
1st International Congress on Safety and Authenticity of Bee Products, 21 - 22 May 2015

XXX. **Ballarda Uçucu Bileşen Profiline Dayalı Coğrafi Orijin Tespiti**
ÖZCAN SİNİR G., SUNA S., ÖZKAN KARABACAK A.
1st International Congress on Safety and Authenticity of Bee Products, 21 - 22 May 2015

XXXI. **BALDA KULLANILAN TAĞŞİŞ TESPİT YÖNTEMLERİNE GENEL BİR BAKIŞ**
ÖZCAN SİNİR G., ÖZKAN KARABACAK A., Özak D. B.
1st International Congress on Safety and Authenticity of Bee Products, 21 - 22 May 2015

XXXII. **Isıl olmayan yeni tekniklerin balın kalite faktörleri üzerine etkileri**
ÖZKAN KARABACAK A., ÖZCAN SİNİR G., SUNA S.
Uluslararası Gıda Güvenliği ve Otantisite Kongresi-Kovandan Sofraya, İstanbul, Turkey, 21 - 22 May 2015

XXXIII. **Balda kullanılan tağşiş tespit yöntemlerine genel bir bakış**
ÖZCAN SİNİR G., ÖZKAN KARABACAK A.
Uluslararası Gıda Güvenliği ve Otantisite Kongresi-Kovandan Sofraya, İstanbul, Turkey, 21 - 22 May 2015

XXXIV. **MİKRODALGA İLE KURUTMANIN ÇEŞİTLİ MEYVE VE SEBZELERİN KALİTE PARAMETRELERİ ÜZERİNE ETKİSİ**
Özkan Karabacak A., Özcan Sinir G., Suna S.
Pamukkale Gıda Sempozyumu III, Denizli, Turkey, 13 - 15 May 2015

XXXV. **Mikrodalga ile kurutmanın çeşitli meyve ve sebzelerin kalite parametreleri üzerine etkisi**
ÖZKAN KARABACAK A., ÖZCAN SİNİR G., SUNA S.

Pamukkale Gıda Sempozyumu III, Denizli, Turkey, 13 - 15 May 2015

XXXVI. **The effects of blanching methods on some quality parameters of selected frozen green vegetables**
TÜLEK Y., ÖZKAN KARABACAK A., DEMİRAY E.
Novel Approaches in Food Industry, Aydın-Kuşadası, Turkey, 26 - 28 May 2014

Supported Projects

ÖZKAN KARABACAK A., GÜNEŞLİ A., SÜFER Ö., Project Supported by Higher Education Institutions, Ağaç Kavunu Tatlı Limon ve Tatlı Portakal Kabuklarının Bitki Çayı Olarak Kullanım Potansiyellerinin Araştırılması, 2024 - Continues
TAMER C. E., BAYRAMOĞLU G., TUNÇKAL C., KAMİLOĞLU BEŞTEPE S., YOLCI ÖMEROĞLU P., AKPINAR BAYİZİT A., ÇOPUR Ö. U., DURGUT S., ÖZKAN KARABACAK A., Project Supported by Higher Education Institutions, BİYOTEKNOLOJİK ATIK OLARAK KOMBUCHA BAKTERİYEL SELÜLOZUNUN SCOBY GIDA SANAYİİNDE VE BİYONANOKOMPOZİT AMBALAJ MALZEMESİ ÜRETİMİNDE DEĞERLENDİRME OLANAKLARININ ARAŞTIRILMASI, 2023 - Continues
Özkan Karabacak A., Tamer C. E., Akpınar Bayizit A., Tunçkal C., Durgut S., Project Supported by Higher Education Institutions, Mikroalg (Dunaliella salina) ilavesiyle fonksiyonelliği zenginleştirilmiş kocayemiş (Arbutus unedo L.) cipsinin kuruma karakteristikleri ile kalite parametrelerinin belirlenmesi, 2023 - 2025
YOLCI ÖMEROĞLU P., ÇOPUR Ö. U., ÖZKAN KARABACAK A., SEVEN ERDEMİR Ü., BEKAR E., ÜNAL T. T., Project Supported by Higher Education Institutions, Rheum ribes (Işkın) Bitkisinin Kurutma Koşullarının Yüzey Tepkime Yöntemi ile Optimizasyonu ve Kurutma İşleminin Matematiksel Modellenmesi, 2020 - 2024
ÖZKAN KARABACAK A., SUSURLUK H., BARIŞER KARA S., Project Supported by Higher Education Institutions, Balık otu Trachystemon orientalis (L). G. Don (Boraginaceae) bitki ekstraktlarının fenolik bileşenlerinin tayini ve iki noktalı kırmızıörümcek T urticae ile mücadelede kullanım olanakları, 2022 - 2023
Özkan Karabacak A., Özdal T., Acoğlu B., Project Supported by Higher Education Institutions, Mikrodalga ön işlemli sıcak havayla kurutulan portakal dilimlerinin kuruma kinetiği rehidrasyon kapasitesi ve kalite özelliklerinin değerlendirilmesi, 2022 - 2023
Dokuzlu S., Hidier E., Gürkan C., Dall'olio R., Erdal B., Çopur Ö. U., Tamer C. E., Aksoy E., Tosunoğlu A., İncedayı B., et al., EU Supported Other Project, Support to Sustainnable Honey Value..., 2019 - 2023
TAMER C. E., ÖZKAN KARABACAK A., DURGUT S., TUNÇKAL C., Project Supported by Higher Education Institutions, Isı Pompalı Kurutucu ile Kurutulan Kızılcık - Kapya Biber Pestilinin Yanıt Yüzey Metodu Kullanılarak Optimizasyonu Kurutma Karakteristiklerinin ve in vitro Biyoyararlılıklarının Belirlenmesi, 2021 - 2022
Özkan Karabacak A., Kalem B., TUBITAK Project, Kalorisi Azaltılmış Kivi Reçeli Üretiminin Yanıt Yüzey Yöntemi ile Optimizasyonu, 2020 - 2022
Çopur Ö. U., Özkan Karabacak A., Project Supported by Higher Education Institutions, Farklı Yöntemlerle Kurutulan Havuç Pestillerinin Kurutma Karakteristikleri ile Bazı Kalite Parametrelerindeki Değişimin Modellenmesi ve in vitro Biyoyararlılıklarının Belirlenmesi, 2018 - 2021
Suna S., Tamer C. E., Özkan Karabacak A., Çeçener G., Temel Ş. G., Project Supported by Higher Education Institutions, FARKLI BİTKİ EKSTRAKTLARI İLE ZENGİNLEŞTİRİLMİŞ KOMBUCHA İÇECEĞİNİN FONKSİYONEL ÖZELLİKLERİNİN VE ANTİKANSEROJENİK ETKİLERİNİN ARAŞTIRILMASI, 2016 - 2021
Yolcı Ömeroğlu P., Çopur Ö. U., Özkan Karabacak A., Acoğlu B., Project Supported by Higher Education Institutions, Gıda İşleme Süreçlerinin Turunçgillerde Bulunan Bazı Pestisit Kalıntıları Üzerine Etkisinin İncelenmesi ve İşleme Faktörlerinin Belirlenmesi, 2019 - 2020

Activities in Scientific Journals

JOURNAL OF FOOD QUALITY, Committee Member, 2024 - Continues
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Committee Member, 2024 - Continues
Osmaniye Korkut Ata Üniversitesi Fen Bilimleri Enstitüsü Dergisi (Online), Committee Member, 2023 - Continues
Journal of the Turkish Chemical Society, Section A: Chemistry, Committee Member, 2023 - 2024
12. GIDA MÜHENDİSLİĞİ ÖĞRENCİ KONGRESİ BİLDİRİKİTABI, Editor, 2022 - 2022

Scientific Refereeing

JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, April 2024
JOURNAL OF FOOD QUALITY, SCI Journal, April 2024
AGRICULTURE, SCI Journal, March 2024
PAMUKKALE UNIVERSITY JOURNAL OF ENGINEERING SCIENCES-PAMUKKALE UNIVERSITESI MUHENDISLIK BILIMLERI DERGISI, National Scientific Refreed Journal, February 2024
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, November 2023
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, November 2023
Journal of the Turkish Chemical Society, Section A: Chemistry, National Scientific Refreed Journal, September 2023
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, July 2023
GIDA, National Scientific Refreed Journal, July 2023
Journal of the Turkish Chemical Society, Section A: Chemistry, National Scientific Refreed Journal, April 2023
AKADEMIK GIDA, National Scientific Refreed Journal, April 2023
Other International Funding Programs, National Fund for Scientific and Technological Development (FONDECYT), Chile, October 2021
LATIN AMERICAN APPLIED RESEARCH, SCI Journal, May 2021
LATIN AMERICAN APPLIED RESEARCH, SCI Journal, March 2021
FLAVOUR AND FRAGRANCE JOURNAL, SCI Journal, September 2020
INDUSTRIAL CROPS AND PRODUCTS, SCI Journal, April 2020
INDUSTRIAL CROPS AND PRODUCTS, SCI Journal, February 2020
JOURNAL OF FOOD PROCESS ENGINEERING, SCI Journal, February 2020
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, December 2019
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, October 2019
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, September 2019

Metrics

Publication: 72
Citation (WoS): 147
Citation (Scopus): 165
H-Index (WoS): 7
H-Index (Scopus): 7