

**Assoc. Prof. AZİME ÖZKAN
KARABACAK**

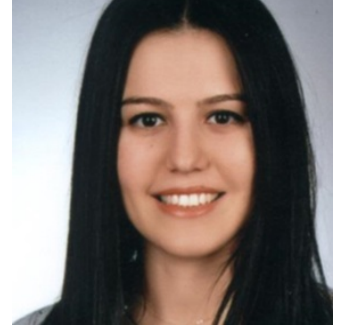


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International Researcher IDs

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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 (YI) (Tezli), Turkey 2012 - 2015

Undergraduate, Pamukkale University, Faculty Of Engineering, Department Of Food Engineering, 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 ısı olmayan işleme yöntemlerinin etkileri, Bursa Uludağ University, FEN BİLİMLERİ ENSTİTÜSÜ, Gıda Mühendisliği (YI) (Tezli), 2015

Research Areas

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

Academic Titles / Tasks

Associate Professor, Bursa Uludağ University, Gemlik Asım Kocabıyık Myo, Gıda İşleme, 2024 - Continues

Assistant Professor, Bursa Uludağ University, Gemlik Asım Kocabıyık Myo, Gıda İşleme, 2022 - 2024

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

College Board Member, Bursa Uludağ University, Gemlik Asım Kocabıyık Myo, Gıda İşleme, 2023 - Continues
College Management Board Member, Bursa Uludağ University, Gemlik Asım Kocabıyık Myo, 2023 - Continues
Member of Unit Quality Commission, Bursa Uludağ University, Gemlik Asım Kocabıyık Myo, 2022 - Continues
Head of Department, Bursa Uludağ University, Gemlik Asım Kocabıyık Myo, Gıda İşleme, 2022 - Continues
Bölüm Akademik Teşvik Değerlendirme Komisyonu Üyesi, Bursa Uludağ University, Gemlik Asım Kocabıyık Myo, 2024 - 2024

Courses

STAJ II, Associate Degree, 2023 - 2024, 2022 - 2023
Meyve ve Sebze Ürünleri Teknolojisi II, Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022
Gıdalarda Temel İşlemler II , Associate Degree, 2023 - 2024, 2022 - 2023
Laboratuvar Tekniği II, Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022
İŞYERİ EĞİTİMİ II, Associate Degree, 2023 - 2024, 2022 - 2023
Endüstriyel Konserve Teknolojisi, Postgraduate, 2023 - 2024
Tahıl Teknolojisi II, Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022
Bitkisel Yağ Teknolojisi, Associate Degree, 2022 - 2023, 2021 - 2022
Staj I, Associate Degree, 2023 - 2024, 2022 - 2023
Laboratuvar Tekniği I, Associate Degree, 2023 - 2024, 2022 - 2023
İŞYERİ EĞİTİMİ I, Associate Degree, 2023 - 2024, 2022 - 2023
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
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 Kabuklarının Bitki Çayı Olarak Kullanım Potansiyellerinin Araştırılması, Postgraduate, A.Güneşli(Student), Continues
Akpınar Bayazit A., Özkan Karabacak A., Mikroalg (Dunaliella salina) ilavesiyle fonksiyonelliği zenginleştirilmiş kocayemiş (Arbutus unedo L.) cipsinin kuruma karakteristikleri ile kalite parametrelerinin belirlenmesi, Postgraduate, E.Yetan(Student), 2024

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Areca nut husk lignocellulosic fibers: A sustainable alternative to synthetic textiles**
Süfer Ö., Tonay A. N., ÇELEBİ Y., DELİKANLI KIYAK B., ÖZKAN KARABACAK A., ÇALIŞKAN KOÇ G., Adal S., Ramniwas S., Rustagi S., Pandiselvam R.
European Polymer Journal, vol.221, 2024 (SCI-Expanded)
- II. **Optimization of reduced calorie kiwi jam production: physicochemical characterization and bioaccessibility in gastrointestinal conditions**
Özkan Karabacak A.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.19, pp.1-29, 2024 (SCI-Expanded)
- III. **Evaluation of the Effect of Sustainable Drying Techniques and Intensification Technologies on Color Profile of Dehydrated Fruits and Vegetables**
Süfer Ö., Çalışkan Koç G., Öztekin S., Özkan Karabacak A., Su D., Wang D., Eroğlu S., Durgut Malçok S., Uslu Ü. H., Adal

S. A., et al.

FOOD AND BIOPROCESS TECHNOLOGY, vol.17, pp.1-20, 2024 (SCI-Expanded)

- IV. **The potential of cacao pod husk for sustainable packaging: A comprehensive review and future prospects**
Süfer Ö., Özkan Karabacak A., Pandiselvam R.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.18, pp.1-30, 2024 (SCI-Expanded)
- V. **Coconut husk: A sustainable solution for eco-friendly packaging applications**
Özkan Karabacak A., Süfer Ö., Pandiselvam R.
ENVIRONMENT, DEVELOPMENT AND SUSTAINABILITY A MULTIDISCIPLINARY APPROACH TO THE THEORY AND PRACTICE OF SUSTAINABLE DEVELOPMENT, vol.26, pp.1-20, 2024 (SCI-Expanded)
- VI. **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)
- VII. **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**
Malçok S. D., ÖZKAN KARABACAK A., BEKAR E., Tunckal C., TAMER C. E.
JOURNAL OF AGRICULTURAL ENGINEERING, vol.54, no.3, 2023 (SCI-Expanded)
- VIII. **Application of response surface methodology for optimisation of Cornelian cherry - Capia pepper leather dried in a heat pump drying system**
Malçok S. D., ÖZKAN KARABACAK A., Tunckal C., TAMER C. E.
JOURNAL OF AGRICULTURAL ENGINEERING, vol.54, no.3, 2023 (SCI-Expanded)
- IX. **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)
- X. **Optimization of Heat Pump Dryer Conditions on Bioaccessibility of Some Secondary Metabolites of Cornelian Cherry-Capia Pepper Pestil**
ÖZKAN KARABACAK A., Durgut-Malçok S., Tunckal C., TAMER C. E., Pandiselvam R.
JOURNAL OF FOOD BIOCHEMISTRY, vol.2023, 2023 (SCI-Expanded)
- XI. **Microwave-Assisted Hot Air Drying of Orange Snacks: Drying Kinetics, Thin Layer Modeling, Quality Attributes, and Phenolic Profiles**
ÖZKAN KARABACAK A., Acoglu-Celik B., Ozdal T., Yolci-Omeroglu P., ÇOPUR Ö. U., Bastug-Koc A., Pandiselvam R.
JOURNAL OF FOOD BIOCHEMISTRY, vol.2023, 2023 (SCI-Expanded)
- XII. **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)
- XIII. **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)
- XIV. **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., Yolci Ömeroğlu P., Göksel Z.
Latin American Applied Research, vol.52, no.2, pp.101-110, 2022 (SCI-Expanded)
- XV. **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)

- XVI. **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)
- XVII. **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)
- XVIII. **Microwave pre-treatment for vacuum drying of orange slices: Drying characteristics, rehydration capacity and quality properties**
Özkan Karabacak A., Acoglu B., Yolcu Ömeroğlu P., Çopur Ö. U.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.43, no.11, 2020 (SCI-Expanded)
- XIX. **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)
- XX. **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)
- XXI. **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)
- XXII. **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 Sinir G., Özkan Karabacak A., Tamer C. E., Çopur Ö. U.
FOOD SCIENCE AND TECHNOLOGY, vol.39, no.2, pp.475-484, 2019 (SCI-Expanded)
- XXIII. **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 Kiyak 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 Sinir 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 Agricultural Faculty 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 ÜNİVERSİTESİ ZİRAAT 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. **Toz Ürün Özellikleri**
YÜKSEL A. N., ÖZKAN KARABACAK A., ÇALIŞKAN KOÇ G.
in: Gıdaların Mühendislik ve Kalite Özellikleri, ÇALIŞKAN KOÇ GÜLŞAH, SÜFER ÖZGE, Editor, Nobel Akademik Yayıncılık, pp.501-542, 2024
- IV. **Fonksiyonel Özellikler**
ÖZKAN KARABACAK A., TAMER C. E., DURGUT MALÇOK S.
in: Gıdaların Mühendislik ve Kalite Özellikleri, ÇALIŞKAN KOÇ GÜLŞAH, SÜFER ÖZGE, Editor, Nobel Akademik Yayıncılık, pp.397-448, 2024
- V. **12. GIDA MÜHENDİSLİĞİ ÖĞRENCİ KONGRESİ BİLDİRİ KİTABI**
Korukluoğlu M. (Editor), İncedayı B. (Editor), Özkan Karabacak A. (Editor), Özoğlu Ö. (Editor)
Anonim, Bursa, 2022
- VI. **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., Hayat, F., Editor, İksad publishing house, pp.67-125, 2022
- 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. 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

IX. Technology and Nutritional Value of Powdered Drinks

Çopur Ö. U., İncedayı B., Özkan Karabacak A.

in: Production and Management of Beverages, Alexandru Grumezescu Alina-Maria Holban, Editor, Woodhead Publishing, Bursa, pp.47-83, 2019

X. 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., BAKIRCI 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.195
- 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 Kızılçık (Cornus mas. L.) - Kapyra Biber (Capsicum annum) 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 Convective Hot Air Drying On Drying Kinetics And Some Quality Characteristics Of Pumpkin Slices**
ÖZKAN KARABACAK A., TAMER C. E., SUNA S., ÇOPUR Ö. U.
18th International Nutrition Diagnostics 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., Yağcılar 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.
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