

**Assoc. Prof. AZİME ÖZKAN  
KARABACAK**



**Personal Information**

**Office Phone:** [+90 022 429 6221](tel:+900224296221) Extension: 2

**Email:** [azimeozkan@uludag.edu.tr](mailto:azimeozkan@uludag.edu.tr)

**Web:** <https://avesis.uludag.edu.tr/azimeozkan>



**International Researcher IDs**

ScholarID: IOUNIqMAAAAJ

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 (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**

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

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  
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  
Laboratuvar Tekniği 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  
Özkan Karabacak A., Akpınar Bayazit 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. **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)
- II. **Advanced technologies for the collagen extraction from food waste – A review on recent progress**  
Delikanlı Kıyak B., İnan Çinkır 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)
- III. **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., Yolcu Ömeroğlu P., Çopur Ö. U., Baştuğ Koç A., Pandiselvam R.  
JOURNAL OF FOOD BIOCHEMISTRY, vol.2023, pp.1-19, 2023 (SCI-Expanded)
- IV. **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)

- V. **Application of response surface methodology for optimisation of Cornelian cherry - *Capria* 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)
- VI. **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)
- VII. **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)
- VIII. **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)
- IX. **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)
- X. **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)
- XI. **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)
- XII. **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)
- XIII. **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)
- XIV. **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)
- XV. **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)
- XVI. **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)
- XVII. **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)

- XVIII. **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)

- XIX. **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,  $\beta$ - 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 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.

## 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 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., Yağciları 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., TERAKEYE 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 Promoting 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 Production of Apricot Nectar Fortified With 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 FAKTÖRLERİ ÜZERİNE 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 TAĞŞIŞ TESPİT YÖNTEMLERİNE GENEL BİR BAKIŞ**  
ÖZCAN SİNİR G., ÖZKAN KARABACAK A., Özak D. B.  
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- XXXII. Isıl olmayan yeni tekniklerin balın kalite faktörleri üzerine etkileri**  
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- XXXIV. MİKRODALGA İLE KURUTMANIN ÇEŞİTLİ MEYVE VE SEBZELERİN KALİTE PARAMETRELERİ ÜZERİNE**

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TAMER C. E., ACOĞLU ÇELİK B., BAYRAMOĞLU G., TUNÇKAL C., KAMILOĞLU BEŞTEPE S., YOLCI ÖMEROĞLU P., AKPINAR BAYİZİT A., ÇOPUR Ö. U., ÖZKAN KARABACAK A., DURGUT MALÇOK S., Project Supported by Higher Education Institutions, BİYOTEKNOLOJİK ATIK OLARAK KOMBUCHA BAKTERİYEL SELÜLOZUNUN SCOPY GIDA SANAYİİNDE VE BİYONANOKOMPOZİT AMBALAJ MALZEMESİ ÜRETİMİNDE DEĞERLENDİRME OLANAKLARININ ARAŞTIRILMASI, 2023 - Continues

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## 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

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