

Assoc. Prof. ELİF YILDIZ

Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: AAG-6424-2021

ScopusID: 56217921000

Yoksis Researcher ID: 193909

Education Information

Doctorate, Bursa Uludağ University, FEN BİLİMLERİ ENSTİTÜSÜ, Turkey 2014 - 2019

Postgraduate, Bursa Uludağ University, FEN BİLİMLERİ ENSTİTÜSÜ, Turkey 2010 - 2014

Undergraduate, Bursa Uludağ University, FEN BİLİMLERİ ENSTİTÜSÜ, Turkey 2006 - 2010

Dissertations

Doctorate, GLUTENSİZ BİSKÜVİ ÜRETİMİNDE BADEM UNU VE STEVYA KULLANIMI, Bursa Uludağ University, FEN BİLİMLERİ ENSTİTÜSÜ, 2019

Postgraduate, Arbutus unedo l. meyvesinin bileşimi ve antioksidan özelliklerinin belirlenmesi, Bursa Uludağ University, FEN BİLİMLERİ ENSTİTÜSÜ, 2014

Research Areas

Engineering and Technology

Academic Titles / Tasks

Associate Professor, Bursa Uludağ University, Ziraat Fakültesi, Gıda Mühendisliği, 2025 - Continues

Associate Professor, Bursa Uludağ University, Keles Myo, Gıda İşleme, 2024 - 2025

Assistant Professor, Bursa Uludağ University, Keles Myo, Gıda İşleme, 2022 - 2024

Lecturer PhD, Bursa Uludağ University, KELES MYO, GIDA İŞLEME, 2020 - 2022

Research Assistant, Bursa Uludağ University, FEN BİLİMLERİ ENSTİTÜSÜ, Gıda Mühendisliği, 2013 - 2019

Academic and Administrative Experience

Member of Unit Quality Commission, Bursa Uludağ University, Keles Myo, Gıda İşleme, 2023 - 2025

Adaptation/Exemption Committee Member, Bursa Uludağ University, Keles Myo, Gıda İşleme, 2023 - 2025

Erasmus Program Department Coordinator, Bursa Uludağ University, Keles Myo, Gıda İşleme, 2023 - 2025

Department Academic Incentive Evaluation Commission Chairperson, Bursa Uludağ University, Keles Myo, Gıda İşleme,

2023 - 2025

Courses

Undergraduate

Soft Wheat Products, Undergraduate, 2024 - 2025

Associate Degree

LABORATUVAR TEKNİĞİ II, Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022

YÖRESEL ÜRÜNLER TEKNOLOJİSİ, Associate Degree, 2023 - 2024, 2022 - 2023

ENDÜSTRİYEL YEMEK ÜRETİMİ , Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022

MESLEK ETİĞİ , Associate Degree, 2023 - 2024

FONKSİYONEL GIDALAR, Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022

SÜT ve ÜRÜNLERİ TEKNOLOJİSİ-II, Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021

MESLEKİ YABANCI DİL II , Associate Degree, 2023 - 2024

ET ve ÜRÜNLERİ TEKNOLOJİSİ II, Associate Degree, 2022 - 2023

GIDA KATKI MADDELERİ, Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022

GENEL KİMYA, Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022

LABORATUVAR TEKNİĞİ I, Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022

GIDALARDA TEMEL İŞLEMLER II, Associate Degree, 2022 - 2023, 2021 - 2022, 2020 - 2021

FERMENTE GIDALAR TEKNOLOJİSİ, Associate Degree, 2023 - 2024, 2020 - 2021

SÜT ve ÜRÜNLERİ TEKNOLOJİSİ-I, Associate Degree, 2023 - 2024, 2022 - 2023, 2021 - 2022

UNLU MAMÜLLER ve TATLILAR, Associate Degree, 2022 - 2023

ET ve ÜRÜNLERİ TEKNOLOJİSİ I, Associate Degree, 2022 - 2023, 2021 - 2022

GIDALARDA TEMEL İŞLEMLER-I, Associate Degree, 2022 - 2023, 2021 - 2022

HAZIR YEMEK SİSTEMLERİ, Associate Degree, 2020 - 2021

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Adherence to the Mediterranean Diet Among Families from Four Countries in the Mediterranean Basin**
Yeşildemir Ö., Gültaş M., Boqué N., Calderón-Pérez L., Degli Innocenti P., Scazzina F., Nehme N., Abou Abbass F., De La Feld M., Salvio G., et al.
NUTRIENTS, vol.17, no.7, pp.1-20, 2025 (SCI-Expanded)
- II. **Has the pandemic affected academic personnel's nutrition habits in Türkiye?**
Istek N., Yıldız E., Kadağan Ö., Türkkân A., Gültaş M., Gürbüz O.
Revista de Nutricao-Brazilian Journal of Nutrition, vol.37, no.e230184, pp.1-13, 2024 (SCI-Expanded)
- III. **Effect of Drying Methods and Pre-treatments on Bioactive Potential of Persimmon (Diospyros kaki L.)**
Yıldız E., Yılmaz A., Gürbüz O., Alibaş İ.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.18, no.3, pp.2014-2029, 2024 (SCI-Expanded)
- IV. **Characterization of Fruit Vinegars via Bioactive and Organic Acid Profile Using Chemometrics**
Yıldız E.
FOODS, vol.12, no.20, pp.3769, 2023 (SCI-Expanded)
- V. **Profile Phenolic Compounds in Spanish-Style and Traditional Brine Black Olives ('Gemlik' Cv.) Provided from Different Regions of Türkiye**
Demir C., Yıldız E., Gürbüz O.
PROCESSES, vol.11, no.8, 2023 (SCI-Expanded)
- VI. **Oxidative Stress and Antioxidants-A Critical Review on In Vitro Antioxidant Assays**
Kotha R. R. R., Tareq F. S., YILDIZ E., Luthria D. L. L.

ANTIOXIDANTS, vol.11, no.12, 2022 (SCI-Expanded)

- VII. **Antioxidant and bioaccessibility characteristics of functional fruit and vegetable honeys produced by innovative method**
Güldaş M., Demircan H., Çakmak İ., Oral R. A., Yıldız E., Gürbüz O., Tosunoglu H., Cavus F., Sen H.
FOOD BIOSCIENCE, vol.48, 2022 (SCI-Expanded)
- VIII. **Impact of coffee silverskin on *in-vitro* viability of kefir culture during storage**
Ozmen-Togay S., Gulkun G., Degirmencioglu N., GÜLDAŞ M., YILDIZ E., ŞAHAN Y., GÜRBÜZ O.
MLJEKARSTVO, vol.72, no.1, pp.22-32, 2022 (SCI-Expanded)
- IX. **Effects of honey enrichment with *Spirulina platensis* on phenolics, bioaccessibility, antioxidant capacity and fatty acids**
Güldaş M., Gürbüz O., Çakmak I., Yildiz E., Sen H.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.153, 2022 (SCI-Expanded)
- X. **Effects of chia seed on chemical properties and quality characteristics of regular and low-fat crackers**
Dündar A. N., Aydın E., Yıldız E., Parlak Ö.
Ciencia E Tecnologia De Alimentos, vol.41, no.4, pp.919-927, 2021 (SCI-Expanded)
- XI. **Antioxidant and anti-diabetic properties of *Spirulina platensis* produced in Turkey**
Güldaş M., Ziyank-Demirtas S., Şahan Y., Yıldız E., Gürbüz O.
FOOD SCIENCE AND TECHNOLOGY, vol.41, no.3, pp.615-625, 2021 (SCI-Expanded)
- XII. **Impact of tea leaves types on antioxidant properties and bioaccessibility of kombucha**
Degirmencioglu N., Yildiz E., Sahan Y., Guldash M., Gurbuz O.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.58, no.6, pp.2304-2312, 2021 (SCI-Expanded)
- XIII. **Use of almond flour and stevia in rice-based gluten-free cookie production**
Yildiz E., Göçmen D.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.58, no.3, pp.940-951, 2021 (SCI-Expanded)
- XIV. **Obesity-associated Pathways of Anthocyanins**
YILDIZ E., GÜLDAŞ M., Ellengerzen P., ACAR A. G., GÜRBÜZ O.
FOOD SCIENCE AND TECHNOLOGY, vol.41, pp.1-13, 2021 (SCI-Expanded)
- XV. **Determination of *in-vitro* phenolics, antioxidant capacity and bio-accessibility Kombucha tea produced from black carrot varieties grown in Turkey**
Yıldız E., Güldaş M., Gürbüz O.
FOOD SCIENCE AND TECHNOLOGY, vol.41, no.1, pp.180-187, 2021 (SCI-Expanded)
- XVI. **Green consumerism: the influence of antioxidant parameters and socio-economic values on Tarhana consumption patterns**
Gürbüz İ. B., Yildiz E.
ENVIRONMENTAL SCIENCE AND POLLUTION RESEARCH, vol.26, pp.25526-25537, 2019 (SCI-Expanded)
- XVII. **Use of coffee silverskin to improve the functional properties of cookies**
Göçmen D., Şahan Y., Yildiz E., Coskun M., Aroufai I. A.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.56, pp.2979-2988, 2019 (SCI-Expanded)
- XVIII. **Changes in bioaccessibility, phenolic content and antioxidant capacity of novel crackers with turmeric (*Curcuma longa* L.) and mahaleb (*Prunus mahaleb* L.) powders**
Yildiz E., Gungor G., Yilmaz H., Gocmen D.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.11, pp.107-116, 2019 (SCI-Expanded)

Articles Published in Other Journals

- I. **INVESTIGATION OF THE EFFECT OF MEDLAR (*MESPILUS GERMANICA* L.) USAGE ON ANTIOXIDANT CAPACITY AND BIOACCESSIBILITY IN KOMBUCHA PRODUCTION**
Yıldız E., Ozcan Sinir G., Aykas D. P., Gurbuz O.
GIDA, vol.48, no.5, pp.1021-1035, 2023 (Peer-Reviewed Journal)

- II. **KOMBU ÇAYI ÜRETİMİNDE MUŞMULA (MESPILUS GERMANICA L.) KULLANIMININ ANTIÖKSİDAN KAPASİTE VE BİYOERİŞİLEBİLİRLİK ÜZERİNE ETKİSİNİN ARAŞTIRILMASI**
YILDIZ E., ÖZCAN SİNİR G., Aykas Çinkılıç D. P., GÜRBÜZ O.
GIDA, vol.48, no.5, pp.1021-1035, 2023 (Peer-Reviewed Journal)
- III. **Bioactive and Anti-carcinogenic Properties of Kombucha Prepared with Aronia Melanocarpa Juice**
Çalışkan Z., Yıldız E., Gültaş M., Gürbüz O.
Yeni Yüzyıl Journal of Medical Sciences, vol.4, no.4, pp.198-206, 2023 (Peer-Reviewed Journal)
- IV. **Functional Properties and Health Benefits of Cruciferous Vegetables**
Canbey İ., Yiğit Çınar A., Yıldız E., Gürbüz O.
Food Health and Technology Innovations, vol.5, no.11, pp.452-462, 2022 (Peer-Reviewed Journal)
- V. **Ketojenik Beslenme ve Sağlık**
Filiz C., YILDIZ E., GÜRBÜZ O.
Izmir Democracy University, vol.5, no.2, pp.317-345, 2022 (Peer-Reviewed Journal)
- VI. **Bioactive potential of medlar (Mespilus germanica L.) leaves in terms of ABTS and DPPH antioxidant capacity assays**
Yıldız E., Yiğit Çınar A., Gürbüz O.
Food Health and Technology Innovations, vol.5, no.10, pp.376-381, 2022 (Peer-Reviewed Journal)
- VII. **Espresso İçeren Kahve İçeceklerinin Antioksidan Kapasite, Toplam Fenolik Bileşen ve In Vitro Biyoerişilebilirliğinin Karşılaştırılması**
Yıldız E.
İğdır Üniversitesi Fen Bilimleri Enstitüsü Dergisi, vol.12, no.2, pp.791-805, 2022 (Peer-Reviewed Journal)
- VIII. **Use of chia seed on regular and low-fat crackers, their antioxidant properties, and in-vitro bioaccessibility**
Dündar A. N., Yıldız E., Parlak Ö., Aydın E.
International Journal of Agriculture, Environment and Food Sciences, vol.5, no.3, pp.302-309, 2021 (Peer-Reviewed Journal)
- IX. **The Effect of Caper Buds (Capparis spp.) on Phenolics, Antioxidant Capacity, and Bioaccessibility on Kombucha Production**
Giritlioğlu N. G., Yıldız E., Gürbüz O.
AKADEMIK GIDA, vol.18, no.4, pp.390-401, 2020 (Peer-Reviewed Journal)
- X. **Health benefits of Kombucha tea enriched with olive leaf and honey**
Değirmencioğlu N., Yıldız E., Gültaş M., Gürbüz O.
Journal of Obesity and Chronic Disease, vol.4, no.1, pp.1-5, 2020 (Peer-Reviewed Journal)
- XI. **Fermentasyon Süresinin Kombu Çayı Mikrobiyotası ve Canlılık Oranları Üzerine Etkileri**
Değirmencioğlu N., Yıldız E., Şahan Y., Gültaş M., Gürbüz O.
AKADEMIK GIDA, vol.17, no.2, pp.200-211, 2019 (Peer-Reviewed Journal)
- XII. **Consumers' Behavior towards Table Olives**
AKPINAR BAYİZİT A., ÖZCAN T., YILMAZ ERSAN L., DELİKANLI KIYAK B., YILDIZ E., VURAL H.
ETP International Journal of Food Engineering, vol.3, pp.83-88, 2017 (Peer-Reviewed Journal)
- XIII. **Evaluation of Antioxidant Activity of Pomegranate Molasses by 2,2-Diphenyl-1-Picrylhydrazyl (DPPH) Method**
Akpınar Bayizit A., Özcan T., Yılmaz Ersan L., Yıldız E.
International Journal of Chemical Engineering and Applications, vol.7, no.1, pp.71-74, 2016 (Peer-Reviewed Journal)
- XIV. **Doğal Antioksidan Bileşikler: Nar Yan Ürünlerinin Antioksidan Olarak Değerlendirilmesi**
Okumuş G., Yıldız E., Akpınar Bayizit A.
Uludağ Üniversitesi Ziraat Fakültesi Dergisi, vol.1, no.1, pp.1-2, 2015 (Peer-Reviewed Journal)

Books

I. Movement and Nutrition Principles

GÜLDAŞ M., YEŞİLDEMİR Ö., GÜRBÜZ O., ÖZDER S., YILDIZ E.

in: Functional Exercise Anatomy and Physiology for Physiotherapists, Defne Kaya Kutlu, Editor, Springer, Cham, pp.537-545, 2023

II. Lipidler

İstek N., Gültaş M., Yıldız E.

in: A'dan Z'ye Beslenme, Doç. Dr. Artun Yıbar, Editor, Dora, Bursa, pp.59-74, 2022

III. Hareket ve Beslenme İlkeleri

GÜLDAŞ M., YILDIZ E., GÜRBÜZ O., Özder S.

in: Fizyoterapistler için Egzersiz Anatomisi ve Fizyolojisi, Defne KAYA, Editor, Hipokrat Yayıncılık, Ankara, pp.423-430, 2021

IV. Sirke

Değirmencioglu N., Şahan Y., Yıldız E., Gültaş M.

in: Fermente Gıdalar: Mikrobiyoloji, Teknolojisi ve Sağlık, E.Anlı,P.Şanlıbaba, Editor, Nobel Yayın Dağıtım, Bursa, pp.365-379, 2019

V. Biopreservative Effects of Sourdough Fermentation on The Mould Growth in Bread and Bakery Products

YILDIZ E., GÖÇMEN D.

in: Trends in Landscape, Agriculture, Forest and Natural Science, Prof. Dr. Murat Zencirkiran, Editor, Cambridge Scholars Publishing, Newcastle, pp.293-312, 2019

Papers Published in Refereed Scientific Meetings

I. Comparison of the Phenolic Profiles of Table Black Olives Obtained from the Market and Local Producer Pool with the Phenolic Profiles of Table Black Olives Produced by Caustic Method

Demir C., GÜRBÜZ O., YILDIZ E.

The International Congress on Information Technologies in Medicine, Pharmacy, Agriculture, Food, Forestry, Environment, and Engineering, Tokat, Turkey, 08 May 2024

II. Quality Determination in Fruits and Vegetables Through Novel Analytical Techniques

Özcan Sinir G., Aykas Çinkılıç D. P., Yıldız E.

5th International Congress on Analytical and Bioanalytical Chemistry (5th ICABC 2024), Antalya, Turkey, 4 - 07 March 2024, pp.1

III. Kombu Çayı Üretiminde Fermentasyon Tipleri

Gürbüz O., Sezer Demireğen H., Yıldız E., Özcan Sinir G.

Türkiye 1. Gıda Mikrobiyolojisi Kongresi, Erzurum, Turkey, 13 September 2023

IV. Bursa Keles Yöresinin Geleneksel Şifa Kaynağı Çam Kozalağı Pekmezi

ELAL MUŞ T., YILDIZ E., ÇETİNKAYA F.

5. Geleneksel Gıdalar Sempozyumu, Bursa, Turkey, 24 November 2022

V. The adherence and significance of Mediterranean diet as sustainable healthy dietary pattern

Mincione S., Yeşildemir Ö., Gültaş M., Yıldız E., Boqué Terre N.

36th EFFoST International Conference 2022, Dublin, Ireland, 7 - 09 November 2022, pp.56

VI. Kırmızı Deniz Yosunu (Chondrus crispus)

Aydınlı H. R., YILDIZ E.

12. Gıda Mühendisliği Öğrenci Kongresi, Bursa, Turkey, 21 March 2022

VII. Kombucha ve Biyoaktif Özellikleri

Çal Z. S., YILDIZ E.

12. Gıda Mühendisliği Öğrenci Kongresi, Bursa, Turkey, 21 March 2022

VIII. Probiyotikler: Mikrobiyotanın Koruyucuları

Arslan E., YILDIZ E.

12. Gıda Mühendisliği Öğrenci Kongresi, Bursa, Turkey, 21 March 2022

- IX. **In-vitro bioaccessible potential of chestnut honey on sunflower honey**
Yıldız E.
3rd International, 12th National Animal Science Conference, Bursa, Turkey, 27 - 28 November 2021, pp.42
- X. **Health Benefits of Honey Due to Its Phenolic Compounds**
FİLİZ C., YILDIZ E., Çalışkan Z., ÖZDER S., Erdoğan Ç., İstek N., GÜLDAŞ M., GÜRBÜZ O.
3rd International, 12th National Animal Science Conference, Bursa, Turkey, 27 November 2021
- XI. **Organic and Conventional Eggs**
Erdoğan Ç., GÜLDAŞ M., YILDIZ E., FİLİZ C., Özder S., İstek N., Çalışkan Z., GÜRBÜZ O.
3rd International, 12th National Animal Science Conference, Bursa, Turkey, 27 November 2021
- XII. **New trend of nutrition: sprouting food**
Özder S., YILDIZ E., İstek N., FİLİZ C., Erdoğan Ç., Çalışkan Z., GÜLDAŞ M., GÜRBÜZ O.
Izmir Democracy University Health Sciences Congress, İzmir, Turkey, 12 November 2021
- XIII. **The way to happiness is through the gut; psychobiotics**
FİLİZ C., Özder S., Erdoğan Ç., YILDIZ E., Çalışkan Z., İstek N., GÜLDAŞ M., GÜRBÜZ O.
Izmir Democracy University Health Sciences Congress, İzmir, Turkey, 12 November 2021
- XIV. **Antihyperlipidemic and antioxidant properties of CLA of grass-fed milk & meat and metabolic diseases**
ZİYANOK DEMİRTAŞ S., GÜLDAŞ M., YILDIZ E., GÜRBÜZ O.
IAHA Pre-Conference on Organic Animal Husbandry, Rennes, France, 06 September 2021
- XV. **The antimicrobial effect of phenolic compounds on *Listeria monocytogenes*: natural biocontrol agents in food**
Onbaşı E., YILDIZ E., CİNAR A., GÜLDAŞ M., GÜRBÜZ O.
VII. International Hypocrate Congress of Medicine and Health Sciences, İstanbul, Turkey, 03 September 2021
- XVI. **Nutrigenomics and Nutrigenetics in Obesity**
İstek N., YILDIZ E., GÜLDAŞ M., GÜRBÜZ O.
International Congress of Academical Research, Ankara, Turkey, 23 August 2021
- XVII. **Is Organic Agricultural Products A Remedy for Heavy Metal Dysbiosis?**
İstek N., YILDIZ E., GÜRBÜZ O.
International Congress of Academical Research, Ankara, Turkey, 23 August 2021
- XVIII. **Phenolic Acid Composition of the Strawberry Tree (*Arbutus Unedo L.*) From Bursa**
Yıldız E., Akpınar Bayizit A.
5th International Academic Studies Conference, İstanbul, Turkey, 15 - 17 March 2021, pp.391-401
- XIX. **Health Promoter: Kombucha, and Its Antioxidative, Anti-diabetic and Anti-carcinogenic properties**
YILDIZ E., ZİYANOK S., ÇALIŞKAN Z., GÜLDAŞ M., GÜRBÜZ O.
International Eurasian Conference on Biotechnology and Biochemistry (BioTechBioChem 2020), Ankara, Turkey, 16 - 18 December 2020
- XX. **Gut-brain Relationship in Psychology**
YILDIZ E., GÜLDAŞ M., GÜRBÜZ O.
3rd International Scientific Conference "Health. Society. Science", Lithuania, 22 October 2020
- XXI. **Health benefits of Kombucha tea enriched with olive leaf and honey.**
Değirmencioglu N., Yildiz E., Guldaş M., Gurbüz O.
4th International Conference on Obesity and Chronic Diseases, California, United States Of America, 1 - 03 July 2019, pp.1
- XXII. **The Effects of A Food Industry by-product Coffee Silverskin on Kefir Microbiota**
Şahan Y., Değirmencioglu N., Özmen Toğay S., Yıldız E., Guldaş M., Gurbüz O.
1st International Conference on Preventive Medicine, 12 - 14 November 2019
- XXIII. **Impact of Bio-active Phenolics on Medical Nutrition Therapy and Obesity.**
Guldaş M., Değirmencioglu N., Şahan Y., Yıldız E., Gurbüz O.
4th International Conference on Obesity and Chronic Diseases, California, United States Of America, 1 - 03 July 2019
- XXIV. **Interactions Between Gut Microbiota And Probiotics**

- GÜLDAŞ M., YILDIZ E., GÜRBÜZ O.
4th International Conference on Obesity and Chronic Diseases, San-Francisco, Costa Rica, 1 - 03 July 2019
- XXV. **Impact of Bio-active Phenolics on Medical Nutrition Therapy and Obesity**
Gültaş M., Değirmenciöğlü N., Şahan Y., Yıldız E., Gürbüz O.
4th International Conference on Obesity and Chronic Diseases, San-Francisco, Costa Rica, 1 - 03 July 2019
- XXVI. **Organik Hayvansal Gıda Üretiminde Gıda Güvenliği**
GÜLDAŞ M., YILDIZ E., GÜRBÜZ O.
6. Organik Tarım Sempozyumu, İzmir, Turkey, 15 May 2019
- XXVII. **Effects of different drying techniques on the in vitro bioaccessibility of total polyphenols and antioxidant activity of Hayward kiwifruit**
KIZMAZ A., BARUTÇU MAZI I., YILDIZ E., GÜRBÜZ O.
3. International Conference on Agriculture, Food, Veterinary and Pharmacy Sciences (ICAFOP 2019/Trabzon), 16 - 18 April 2019
- XXVIII. **Phenolics, Antioxidant Capacity and Bioaccessibility of Kombucha Tea**
DEĞİRMENCİOĞLU N., Yildiz E., ŞAHAN Y., Guldaz M., Gurbuz O.
257th National Meeting of the American-Chemical-Society (ACS), Florida, United States Of America, 31 March - 04 April 2019, vol.257
- XXIX. **The effects of pharmabiotics on the weight control**
DEĞİRMENCİOĞLU N., Özgen Özkaya Ş., GÜLDAŞ M., YILDIZ E., GÜRBÜZ O.
International Congress on Food, Nutrition, and Dietetics, Gastronomy Researh, 28 - 30 November 2018
- XXX. **Impact of fatty acids on gut microbiota and disease control**
GÜLDAŞ M., DEĞİRMENCİOĞLU N., Özgen Özkaya Ş., YILDIZ E., GÜRBÜZ O.
International Congress on Food, Nutrition and Dietetics, Gastronomy Research, 28 - 30 November 2018
- XXXI. **Fermentasyon Süresinin Kombu Çayı Mikrobiyotası ve Canlılık Oranları Üzerine Etkisi**
DEĞİRMENCİOĞLU N., YILDIZ E., ŞAHAN Y., GÜLDAŞ M., GÜRBÜZ O.
5.Ulusal Bağırsak Mikrobiyotası ve Probiyotik Kongresi, Turkey, 11 - 14 October 2018
- XXXII. **Antioxidant Activity and In vitro Bioaccessibility of Crackers Enriched with Mahaleb and Turmeric**
Yıldız E., Göçmen D., Gürbüz O.
3rd International Conference on Obesity and Chronic Diseases, California, United States Of America, 23 - 25 July 2018
- XXXIII. **Antioxidant Activity and Bioaccessibility of Chia Crackers**
DÜNDAR A. N., YILDIZ E., Parlak Ö., AYDIN E.
5th International ISEKI_Food Conference, 3 - 05 July 2018
- XXXIV. **The Physical and Sensorial Properties of Crackers Supplemented with Chia Seed Flour**
DÜNDAR A. N., AYDIN E., Parlak Ö., YILDIZ E.
5th International ISEKI_Food Conference, 3 - 05 July 2018
- XXXV. **Zeytinyağının Yağ Asitleri ve Fenolik Maddeleri: Sağlık Üzerindeki Etkileri**
YILDIZ E., GÜLDAŞ M., ÇETİN K.
Uludağ Üniversitesi 7. Bilgilendirme ve Ar-Ge Günleri, Turkey, 3 - 04 April 2018
- XXXVI. **Mikroalg Spirulina'nın Besinsel Özellikleri ve Metabolizması**
YILDIZ E., Yörük G., GÜLDAŞ M., GÜRBÜZ O.
Uludağ Üniversitesi VII. Bilgilendirme ve AR-GE Günleri, Bursa, Turkey, 3 - 04 April 2018
- XXXVII. **Gıda Takviyesi Olarak Spirulina Platensis Üretimi ve Kullanım Alanları**
Yörük G., YILDIZ E., GÜRBÜZ O., GÜLDAŞ M.
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Metrics

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H-Index (WoS): 8

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Awards

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Non Academic Experience

University of the District of Columbia, Araştırmacı

Czech University of Life Science, Erasmus Staj Hareketliliği

Czech University of Life Science, Erasmus Öğrenci Değişimi