

Assoc. Prof. SENEM KAMILOĞLU BEŞTEPE

Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: P-3633-2018

ScopusID: 55754670700

Yoksis Researcher ID: 306392

Biography

Assoc. Prof. Dr. Senem Kamiloglu was born in Bursa, Turkey. She obtained her Bachelor's degree in Food Engineering from Middle East Technical University, Ankara, Turkey in 2010. In 2012, she received her master's degree in Food Engineering from Istanbul Technical University, Istanbul, Turkey. Since 2016, she is holding a PhD degree both in Food Engineering and in Applied Biological Sciences, which she obtained from Istanbul Technical University, Istanbul, Turkey and Ghent University, Ghent, Belgium, respectively. In 2020, she received the title of "Associate Professor" by the Turkish Interuniversity Board. Currently, she is working at the Department of Food Engineering and Science and Technology Application and Research Center (BITUAM) in Bursa Uludag University, Bursa, Turkey.

Assoc. Prof. Dr. Senem Kamiloglu's research primarily focused on the effect of food processing on the bioaccessibility of food polyphenols using in vitro digestion and cell culture models. She also paid attention to the valorization of food wastes as sources of bioactive compounds including polyphenols and carotenoids, which are known to have important roles in reducing the risk of chronic diseases. She participated in many international (FP7, COST, BOF) and national (TUBITAK, ISTKA, BAP) research projects. Her PhD thesis has been awarded as the most successful doctoral thesis by Istanbul Technical University. In addition, she has also been awarded with several travel grants to attend scientific conferences. She is appointed as an associate editor on "Food Research International" journal (Q1) and an editorial board member on "International Journal of Food Science & Technology" journal. Moreover, she also served as a guest editor for "Foods", "Frontiers in Nutrition", "Frontiers in Pharmacology", "Food Chemistry" and "Current Opinion in Food Science" journals (Q1/Q2) and peer-reviewed for more than 50 scientific journals in the field of food science and technology. So far, she published 52 international and 8 national peer-reviewed papers, and 19 book chapters. According to Scopus database, her h-index is 29 and she was featured among World's Top 2% Scientists List 2021, 2022 and 2023 created by Stanford University (<https://elsevier.digitalcommonsdata.com/datasets/btchxktzyw>).

Education Information

Doctorate, Universiteit Gent, Bioscience Engineering, Food Safety and Food Quality, Belgium 2013 - 2016

Doctorate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 2012 - 2016

Postgraduate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 2010 - 2012

Undergraduate, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, Turkey 2005 - 2010

Foreign Languages

English, C2 Mastery

Certificates, Courses and Trainings

Vocational Training, Ufuk Ötesi: Bursa Uludağ Üniversitesi (BUÜ) Akademisyenleri için Ufuk Avrupa Projesi Yazma Eğitimi ve Mentorluk Desteği, Bursa Uludağ Üniversitesi, 2024

Quality Management, ISO 9001:2015 Kalite Yönetim Sistemi İç Tetkikçi Eğitimi, Bursa Uludağ Üniversitesi, 2023

Quality Management, ISO 9001:2015 Kalite Yönetim Sistemi Temel Eğitimi, Bursa Uludağ Üniversitesi, 2023

Quality Management, Kalite yönetim sistemleri eğitimi, Bursa Uludag University Science and Technology Application and Research Center, 2023

Occupational Health and Safety, İSG talimatlarının tebliği ve genel laboratuvar güvenlik kuralları, Bursa Uludag University Science and Technology Application and Research Center, 2023

Quality Management, Kalite politikalarının bilgilendirilmesi, Bursa Uludag University Science and Technology Application and Research Center, 2023

Vocational Training, GC-MS cihazı eğitimi, Ant Teknik, 2021

Occupational Health and Safety, İş güvenliği eğitimi, Bursa Uludag University Science and Technology Application and Research Center, 2021

Vocational Training, Design Expert yazılım eğitimi, Dokuz Eylül Üniversitesi - Prof. Dr. Cenk Özler, 2021

Vocational Training, HPLC-PDA cihazı kullanıcı eğitimi, Ant Teknik, 2021

Vocational Training, Eğitimde inovasyon ve etkileşim programı, Bursa Uludağ Üniversitesi, 2020

Vocational Training, Gıdaların Duyusal Analizlerinde Teknik Yeterlilik, Validasyon ve Yeni Yaklaşımlar, Bursa Uludağ Üniversitesi, 2020

Vocational Training, Foodathon 2020 girişimcilik eğitimi, European Institute of Innovation and Technology (EIT), 2020

Vocational Training, LC-MS metot validasyonu eğitimi, University of Tartu, 2019

Dissertations

Doctorate, Bioavailability and bioactivity of black carrot polyphenols using in vitro digestion models combined with a co-culture model of intestinal and endothelial cell lines, Universiteit Gent, Bioscience Engineering, Food Safety and Food Quality, 2016

Doctorate, 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, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2016

Postgraduate, Effect of sun-drying on polyphenols and in vitro bioavailability of sarilop and Bursa siyahi figs (Ficus carica L.), Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2012

Research Areas

Food Engineering, Food Science, Food Chemistry

Academic Titles / Tasks

Associate Professor, Bursa Uludağ University, ZİRAAT FAKÜLTESİ, GIDA MÜHENDİSLİĞİ, 2021 - Continues

Associate Professor, Bursa Uludağ University, REKTÖRLÜK, REKTÖRLÜĞE BAĞLI BÖLÜMLER, 2020 - 2021

Lecturer PhD, Istanbul Okan University, Faculty Of Engineering, 2019 - 2021

Research Assistant, Universiteit Gent, Bioscience Engineering, Food Safety and Food Quality, 2013 - 2016

Academic and Administrative Experience

Member of Unit Quality Commission, Bursa Uludağ University, U.Ü.Bilim Ve Teknoloji Uygulama Ve Araştırma Merkezi, 2020 - Continues

Birime Bağlı Komisyon/Kurul Üyesi, Bursa Uludağ University, U.Ü.Bilim Ve Teknoloji Uygulama Ve Araştırma Merkezi, 2020 - Continues

Birime Bağlı Komisyon/Kurul Üyesi, Bursa Uludağ University, U.Ü.Bilim Ve Teknoloji Uygulama Ve Araştırma Merkezi, 2020 - Continues

Laboratuvar Koordinatörü, Bursa Uludağ University, U.Ü.Bilim Ve Teknoloji Uygulama Ve Araştırma Merkezi, 2020 - Continues

Courses

Food Proteins, Postgraduate, 2024 - 2025, 2022 - 2023

Gıda Mühendisliğinde Ürün Geliştirme Uygulamaları, Undergraduate, 2024 - 2025, 2022 - 2023, 2021 - 2022

Material and Energy Balances, Undergraduate, 2024 - 2025, 2023 - 2024, 2021 - 2022

Seminer, Postgraduate, 2023 - 2024, 2022 - 2023, 2021 - 2022

Gıdalarda Renk Maddeleri, Postgraduate, 2024 - 2025, 2023 - 2024

Doktora Uzmanlık Alan Dersi III, Doctorate, 2024 - 2025, 2023 - 2024

Doktora Uzmanlık Alan Dersi V, Doctorate, 2024 - 2025

Tez Danışmanlığı IV, Doctorate, 2023 - 2024

Heat and Mass Transfer, Undergraduate, 2024 - 2025, 2023 - 2024, 2021 - 2022

Doktora Uzmanlık Alan Dersi IV, Doctorate, 2023 - 2024

Thermodynamics, Undergraduate, 2023 - 2024, 2022 - 2023, 2021 - 2022

Tez Danışmanlığı V, Doctorate, 2024 - 2025

Yüksek Lisans Uzmanlık Alan Dersi IV, Postgraduate, 2023 - 2024, 2022 - 2023

Tez Danışmanlığı II, Doctorate, 2023 - 2024

Tez Danışmanlığı IV, Postgraduate, 2023 - 2024, 2022 - 2023

Seminer, Doctorate, 2023 - 2024

Future Foods, Doctorate, 2024 - 2025, 2023 - 2024

Yüksek Lisans Uzmanlık Alan Dersi III, Postgraduate, 2024 - 2025, 2023 - 2024, 2022 - 2023

Food Authentication and Traceability, Undergraduate, 2023 - 2024, 2022 - 2023

Yüksek Lisans Uzmanlık Alan Dersi II, Postgraduate, 2023 - 2024, 2022 - 2023, 2021 - 2022

Tez Danışmanlığı II, Postgraduate, 2023 - 2024, 2021 - 2022

Yüksek Lisans Uzmanlık Alan Dersi I, Postgraduate, 2024 - 2025, 2023 - 2024, 2022 - 2023, 2021 - 2022

Tez Danışmanlığı III, Doctorate, 2024 - 2025, 2023 - 2024

Doktora Uzmanlık Alan Dersi II, Doctorate, 2023 - 2024

Tez Danışmanlığı III, Postgraduate, 2024 - 2025, 2023 - 2024, 2022 - 2023

Tez Danışmanlığı I, Postgraduate, 2024 - 2025, 2022 - 2023, 2021 - 2022

Tez Danışmanlığı I, Doctorate, 2023 - 2024

Doktora Uzmanlık Alan Dersi I, Doctorate, 2023 - 2024

Bioactive Compounds in Foods, Undergraduate, 2022 - 2023

Technical English I, Undergraduate, 2021 - 2022

Modelling and Design of Biological Systems, Undergraduate, 2020 - 2021, 2019 - 2020

Food Legislation, Undergraduate, 2019 - 2020

Food Engineering Operations II, Undergraduate, 2020 - 2021, 2019 - 2020

Food Analysis Methods, Undergraduate, 2019 - 2020

Food Engineering Operations I, Undergraduate, 2019 - 2020, 2018 - 2019

Kinetics, Undergraduate, 2019 - 2020

Capstone Design Project, Undergraduate, 2018 - 2019

Advising Theses

Kamiloğlu Beştepe S., ENDÜSTRİYEL DONDURMA İŞLEMİNE TABİ TUTULAN TURUNÇGİLLERDE BİYOAKTİF BİLEŞENLERİN BİYOERİŞİLEBİLİRLİĞİNDE OLUŞAN DEĞİŞİMLERİN İNCELENMESİ, Postgraduate, N.ÖZDEMİRLİ(Student), 2023

Jury Memberships

Doctorate, Doctorate, Bursa Uludağ Üniversitesi, October, 2024

Post Graduate, Post Graduate, Bursa Uludağ Üniversitesi, August, 2024

Post Graduate, Post Graduate, İstanbul Teknik Üniversitesi, June, 2024

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Bursa Uludağ Üniversitesi, June, 2023

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Bursa Uludağ Üniversitesi, March, 2023

Appointment to Academic Staff-Assistant Professorship, Appointment to Academic Staff-Assistant Professorship, Hakkari Üniversitesi, February, 2022

Academic Staff Examination, Academic Staff Examination, Bursa Uludağ Üniversitesi, November, 2021

Academic Staff Examination, Academic Staff Examination, Bursa Uludağ Üniversitesi, October, 2021

Doctorate, Doctorate, İstanbul Teknik Üniversitesi, August, 2021

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, İstanbul Teknik Üniversitesi, July, 2021

Doctorate, Doctorate, İstanbul Teknik Üniversitesi, February, 2021

Post Graduate, Post Graduate, İstanbul Teknik Üniversitesi, February, 2021

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **From carotene-rich waste-to-food: Extraction, food applications, challenges and opportunities**
Tomaş M., KAMİLOĞLU BEŞTEPE S., Nemli E., Ozdal T., Haque S., APAK M. R., Çapanoğlu Güven E.
Trends in Food Science and Technology, vol.155, 2025 (SCI-Expanded)
- II. **Recent advances on anti-diabetic potential of pigmented phytochemicals in foods and medicinal plants**
KAMİLOĞLU BEŞTEPE S., Günal-Koroğlu D., Ozdal T., Tomaş M., Çapanoğlu Güven E.
PHYTOCHEMISTRY REVIEWS, 2024 (SCI-Expanded)
- III. **Valorization of Pineapple (*Ananas comosus*) By-Products in Milk Coffee Beverage: Influence on Bioaccessibility of Phenolic Compounds**
Kocakaplan Z. B., Özkan G., KAMİLOĞLU BEŞTEPE S., Çapanoğlu Güven E.
PLANT FOODS FOR HUMAN NUTRITION, vol.79, no.2, pp.300-307, 2024 (SCI-Expanded)
- IV. ***In vitro* digestibility of plant proteins: strategies for and health implications**
KAMİLOĞLU BEŞTEPE S., Tomaş M., Özkan G., Ozdal T., Çapanoğlu Güven E.
CURRENT OPINION IN FOOD SCIENCE, vol.57, 2024 (SCI-Expanded)
- V. **Influence of industrial blanching, cutting, and freezing treatments on *in vitro* gastrointestinal digestion stability of orange (*Citrus sinensis* L.) and lemon (*Citrus limon* L.) peel polyphenols**
Ozdemirli N., Kamiloğlu Beştepe S.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.104, no.4, pp.2165-2173, 2024 (SCI-Expanded)

- VI. **Bioaccessibility of Carotenoids and Polyphenols in Organic Butternut Squash (*Cucurbita moschata*): Impact of Industrial Freezing Process**
Kamiloğlu Beştepe S., Koc Alibasoglu E., Acoglu Celik B., Çelik M., Bekar E., Ünal T. T., Kertis B., Akpınar Bayizit A., Yolcu Ömeroğlu P., Çopur Ö. U.
FOODS, vol.13, no.2, 2024 (SCI-Expanded)
- VII. **Chemical composition, nutritional and health related properties of the medlar (*Mespilus germanica* L.): from medieval glory to underutilized fruit**
Popović-Djordjević J., Kostić A. Ž., KAMILOĞLU BEŞTEPE S., Tomas M., Mićanović N., Çapanoğlu Güven E.
PHYTOCHEMISTRY REVIEWS, vol.22, no.6, pp.1663-1690, 2023 (SCI-Expanded)
- VIII. **Changes in the bioaccessibility of citrus polyphenols during industrial freezing process**
Ozdemirli N., Kamiloğlu Beştepe S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.58, no.11, pp.5819-5828, 2023 (SCI-Expanded)
- IX. **Investigating the effect of harvest season on the bioaccessibility of bee pollen polyphenols by ultra-high performance liquid chromatography tandem mass spectrometry**
Akpınar Bayizit A., Bekar E., Ünal T. T., Celik M. A., Celik B. A., Alibasoglu E. K., Dilmenler P. S., Yolcu Ömeroğlu P., Çopur Ö. U., Kamiloğlu Beştepe S.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.249, no.10, pp.2529-2542, 2023 (SCI-Expanded)
- X. **Modern Analytical Techniques for Berry Authentication**
Carrillo C., Tomasevic I. B., Barba F. J., Kamiloğlu Beştepe S.
CHEMOSENSORS, vol.11, no.9, 2023 (SCI-Expanded)
- XI. **Implementation of relevant fourth industrial revolution innovations across the supply chain of fruits and vegetables: A short update on Traceability 4.0**
Hassoun A., Kamiloğlu Beştepe S., Garcia-Garcia G., Parra-López C., Trollman H., Jagtap S., Aadil R. M., Esatbeyoglu T.
Food Chemistry, vol.409, 2023 (SCI-Expanded)
- XII. **Nutritional and Functional Properties of Novel Protein Sources**
Can Karaça A., Nickerson M., Caggia C., Randazzo C. L., Balange A. K., Carrillo C., Gallego M., Sharifi-Rad J., KAMILOĞLU BEŞTEPE S., Çapanoğlu Güven E.
FOOD REVIEWS INTERNATIONAL, vol.39, no.9, pp.6045-6077, 2023 (SCI-Expanded)
- XIII. **Therapeutic applications of curcumin nanomedicine formulations in cystic fibrosis**
Quispe C., Herrera-Bravo J., Khan K., Javed Z., Semwal P., Painuli S., Kamiloğlu Beştepe S., Martorell M., Calina D., Sharifi-Rad J.
PROGRESS IN BIOMATERIALS, vol.11, no.4, pp.321-329, 2022 (SCI-Expanded)
- XIV. **Recent advances in the therapeutic potential of emodin for human health**
Sharifi-Rad J., Herrera-Bravo J., Kamiloğlu Beştepe S., Petroni K., Mishra A. P., Monserrat-Mesquida M., Sureda A., Martorell M., Aidarbekovna D. S., Yessimsitova Z., et al.
BIOMEDICINE & PHARMACOTHERAPY, vol.154, 2022 (SCI-Expanded)
- XV. **Oil matrix modulates the bioaccessibility of polyphenols: a study of salad dressing formulation with industrial broccoli by-products and lemon juice**
KAMILOĞLU BEŞTEPE S., Ozdal T., Tomas M., Çapanoğlu Güven E.
Journal of the Science of Food and Agriculture, vol.102, no.12, pp.5368-5377, 2022 (SCI-Expanded)
- XVI. **Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects**
Carrillo C., Nieto G., Martinez-Zamora L., Ros G., KAMILOĞLU BEŞTEPE S., Munekata P. E. S., Pateiro M., Lorenzo J. M., Fernandez-Lopez J., Viuda-Martos M., et al.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.70, no.23, pp.6864-6883, 2022 (SCI-Expanded)
- XVII. **Bioaccessibility of terebinth (*Pistacia terebinthus* L.) coffee polyphenols: Influence of milk, sugar and sweetener addition**
Kamiloğlu Beştepe S., Ozdal T., Bakır S., Çapanoğlu Güven E.
FOOD CHEMISTRY, vol.374, 2022 (SCI-Expanded)
- XVIII. **Effect of food matrix on the content and bioavailability of flavonoids**
Kamiloğlu Beştepe S., Tomas M., Ozdal T., Çapanoğlu Güven E.

TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.117, pp.15-33, 2021 (SCI-Expanded)

- XXIX. **Phytotherapy and food applications from Brassica genus**
Salehi B., Quispe C., Butnariu M., Sarac I., Marmouzi I., Kamle M., Tripathi V., Kumar P., Bouyahya A., Çapanoğlu Güven E., et al.
PHYTOTHERAPY RESEARCH, vol.35, no.7, pp.3590-3609, 2021 (SCI-Expanded)
- XX. **Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds.**
Low D. Y., Micheau P., Koistinen V. M., Hanhineva K., Abrankó L., Rodriguez-Mateos A., Da Silva A. B., Van Poucke C., Almeida C., Andres-Lacueva C., et al.
Food chemistry, vol.357, pp.129757, 2021 (SCI-Expanded)
- XXI. **Co-Ingestion of Black Carrot and Strawberry. Effects on Anthocyanin Stability, Bioaccessibility and Uptake**
Carrillo C., Kamiloğlu Beştepe S., Grootaert C., Van Camp J., Hendrickx M.
FOODS, vol.9, no.11, 2020 (SCI-Expanded)
- XXII. **Pharmacological Activities of Psoralidin: A Comprehensive Review of the Molecular Mechanisms of Action**
Sharifi-Rad J., Kamiloğlu Beştepe S., Yeskalyeva B., Beyatli A., Alfred M. A., Salehi B., Calina D., Docea A. O., Imran M., Kumar N. V. A., et al.
FRONTIERS IN PHARMACOLOGY, vol.11, 2020 (SCI-Expanded)
- XXIII. **Industrial freezing effects on the content and bioaccessibility of spinach (*Spinacia oleracea* L.) polyphenols**
Kamiloglu S.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.100, no.11, pp.4190-4198, 2020 (SCI-Expanded)
- XXIV. **Prosopis Plant Chemical Composition and Pharmacological Attributes: Targeting Clinical Studies from Preclinical Evidence**
Sharifi-Rad J., Kobarfard F., Ata A., Ayatollahi S. A., Khosravi-Dehaghi N., Jugran A. K., Tomas M., Çapanoğlu Güven E., Matthews K. R., Popovic-Djordjevic J., et al.
BIOMOLECULES, vol.9, no.12, 2019 (SCI-Expanded)
- XXV. **Cucurbita Plants: From Farm to Industry**
Salehi B., Sharifi-Rad J., Çapanoğlu Güven E., Adrar N., Çatalkaya G., Shaheen S., Jaffer M., Giri L., Suyal R., Jugran A. K., et al.
APPLIED SCIENCES-BASEL, vol.9, no.16, 2019 (SCI-Expanded)
- XXVI. **Effect of different freezing methods on the bioaccessibility of strawberry polyphenols**
Kamiloglu S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.54, no.8, pp.2652-2660, 2019 (SCI-Expanded)
- XXVII. **Cucurbits Plants: A Key Emphasis to Its Pharmacological Potential**
Salehi B., Çapanoğlu Güven E., Adrar N., Çatalkaya G., Shaheen S., Jaffer M., Giri L., Suyal R., Jugran A. K., Calina D., et al.
MOLECULES, vol.24, no.10, 2019 (SCI-Expanded)
- XXVIII. **Authenticity and traceability in beverages**
Kamiloglu S.
FOOD CHEMISTRY, vol.277, pp.12-24, 2019 (SCI-Expanded)
- XXIX. **Aronia (*Aronia melanocarpa*) Polyphenols Modulate the Microbial Community in a Simulator of the Human Intestinal Microbial Ecosystem (SHIME) and Decrease Secretion of Proinflammatory Markers in a Caco-2/endothelial Cell Coculture Model**
Wu T., Grootaert C., Pitart J., Vidovic N. K., Kamiloglu S., Possemiers S., Glibetic M., Smagghe G., Raes K., Van De Wiele T., et al.
MOLECULAR NUTRITION & FOOD RESEARCH, vol.62, no.22, 2018 (SCI-Expanded)
- XXX. **Black carrot polyphenols: effect of processing, storage and digestion-an overview**
Kamiloglu S., Van Camp J., Çapanoğlu Güven E.

PHYTOCHEMISTRY REVIEWS, vol.17, no.2, pp.379-395, 2018 (SCI-Expanded)

- XXXI. **Aronia (*Aronia melanocarpa*) phenolics bioavailability in a combined in vitro digestion/Caco-2 cell model is structure and colon region dependent**
Wu T., Grootaert C., Voorspoels S., Jacobs G., Pitart J., Kamiloglu S., Possemiers S., Heinonen M., Kardum N., Glibetic M., et al.
JOURNAL OF FUNCTIONAL FOODS, vol.38, pp.128-139, 2017 (SCI-Expanded)
- XXXII. **Biocatalytic Synthesis of the Rare Sugar Kojibiose: Process Scale-Up and Application Testing**
Beerens K., De Winter K., Van De Wane D., Grootaert C., Kamiloglu S., Miclotte L., Van De Wiele T., Van Camp J., Dewettinck K., Desmet T.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.65, no.29, pp.6030-6041, 2017 (SCI-Expanded)
- XXXIII. **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**
Kamiloglu S., Özkan G., Isik H., Horoz O., Van Camp J., Çapanoğlu Güven E.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.77, pp.475-481, 2017 (SCI-Expanded)
- XXXIV. **Anti-inflammatory potential of black carrot (*Daucus carota* L.) polyphenols in a co-culture model of intestinal Caco-2 and endothelial EA.hy926 cells**
Kamiloglu S., Grootaert C., Çapanoğlu Güven E., Ozkan C., Smagghe G., Raes K., Van Camp J.
MOLECULAR NUTRITION & FOOD RESEARCH, vol.61, no.2, 2017 (SCI-Expanded)
- XXXV. **Resveratrol improves TNF-alpha-induced endothelial dysfunction in a coculture model of a Caco-2 with an endothelial cell line**
Toaldo I. M., Van Camp J., Gonzales G. B., Kamiloglu S., Bordignon-Luiz M. T., Smagghe G., Raes K., Çapanoğlu Güven E., Grootaert C.
JOURNAL OF NUTRITIONAL BIOCHEMISTRY, vol.36, pp.21-30, 2016 (SCI-Expanded)
- XXXVI. **Potential Use of Turkish Medicinal Plants in the Treatment of Various Diseases**
Özkan G., Kamiloglu S., Ozdal T., Boyacioglu D., Çapanoğlu Güven E.
MOLECULES, vol.21, no.3, 2016 (SCI-Expanded)
- XXXVII. **Bioaccessibility of Polyphenols from Plant-Processing Byproducts of Black Carrot (*Daucus carota* L.)**
Kamiloglu S., Çapanoğlu Güven E., Bilen F. D., Gonzales G. B., Grootaert C., Van De Wiele T., Van Camp J.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.64, no.12, pp.2450-2458, 2016 (SCI-Expanded)
- XXXVIII. **A Review on the Effect of Drying on Antioxidant Potential of Fruits and Vegetables**
Kamiloglu S., Toydemir G., Boyacioglu D., Beekwilder J., Hall R. D., Çapanoğlu Güven E.
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, vol.56, 2016 (SCI-Expanded)
- XXXIX. **INVESTIGATING THE EFFECT OF AGING ON THE PHENOLIC CONTENT, ANTIOXIDANT ACTIVITY AND ANTHOCYANINS IN TURKISH WINES**
Peri P., Kamiloglu S., Çapanoğlu Güven E., Özçelik B.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.39, no.6, pp.1845-1853, 2015 (SCI-Expanded)
- XL. **Influence of different processing and storage conditions on in vitro bioaccessibility of polyphenols in black carrot jams and marmalades**
Kamiloglu S., Pasli A. A., Özçelik B., Van Camp J., Çapanoğlu Güven E.
FOOD CHEMISTRY, vol.186, pp.74-82, 2015 (SCI-Expanded)
- XLI. **Cell Systems to Investigate the Impact of Polyphenols on Cardiovascular Health**
Grootaert C., Kamiloglu S., Çapanoğlu Güven E., Van Camp J.
NUTRIENTS, vol.7, no.11, pp.9229-9255, 2015 (SCI-Expanded)
- XLII. **Anthocyanin Absorption and Metabolism by Human Intestinal Caco-2 Cells-A Review**
Kamiloglu S., Çapanoğlu Güven E., Grootaert C., Van Camp J.
INTERNATIONAL JOURNAL OF MOLECULAR SCIENCES, vol.16, no.9, pp.21555-21574, 2015 (SCI-Expanded)
- XLIII. **Effects of Honey Addition on Antioxidative Properties of Different Herbal Teas**
Toydemir G., Çapanoğlu Güven E., Kamiloglu S., Firatligil-Durmus E., Sunay A. E., Samanci T., Boyacioglu D.
POLISH JOURNAL OF FOOD AND NUTRITION SCIENCES, vol.65, no.2, pp.127-135, 2015 (SCI-Expanded)
- XLIV. **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**

- Kamiloglu S., Pasli A. A., Özçelik B., Van Camp J., Çapanoğlu Güven E.
JOURNAL OF FUNCTIONAL FOODS, vol.13, pp.1-10, 2015 (SCI-Expanded)
- XLV. **Antioxidant Dietary Fibres: Potential Functional Food Ingredients from Plant Processing By-Products**
Eskicioglu V., Kamiloglu S., Nilufer-Erdil D.
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FOOD RESEARCH INTERNATIONAL, SCI Journal, June 2022
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, May 2022
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, May 2022
FOODS, SCI Journal, April 2022
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, April 2022
FOOD RESEARCH INTERNATIONAL, SCI Journal, April 2022
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, April 2022
NUTRIENTS, SCI Journal, April 2022
APPLIED SCIENCES, SCI Journal, March 2022
Project Supported by Higher Education Institutions, BAP Research Project, University Of Health Sciences, Turkey, March 2022
ACS OMEGA, SCI Journal, February 2022
FOOD RESEARCH INTERNATIONAL, SCI Journal, February 2022
FOODS, SCI Journal, February 2022
GIDA, National Scientific Refreed Journal, February 2022
TUBITAK Project, 1002 - Quick Support Program, Bursa Uludağ University, Turkey, February 2022
FRONTIERS IN NUTRITION, SCI Journal, January 2022
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, SCI Journal, January 2022
FOOD RESEARCH INTERNATIONAL, SCI Journal, January 2022

FOODS, SCI Journal, January 2022

INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, January 2022

TUBITAK Project, 1002 - Quick Support Program, Bursa Uludağ University, Turkey, December 2021

Tasks In Event Organizations

Kamiloğlu Beştepe S., Consumer and Sensory Sciences Conference (CONSENSE), Scientific Congress, İstanbul, Turkey, Ekim 2024

Kamiloğlu Beştepe S., 5th International Conference on Advanced Engineering Technologies, Scientific Congress, Bayburt, Turkey, Eylül 2024

Korukluoğlu M., Özcan Sinir G., Özdemir Y., Özoğlu Ö., Ünal T. T., Kamiloğlu Beştepe S., Özcan T., Akpınar Bayizit A., YOLCI ÖMEROĞLU P., GÜRBÜZ O., 5. Geleneksel Gıdalar Sempozyumu, Scientific Congress, Bursa, Turkey, Kasım 2022

Kamiloğlu Beştepe S., 4th International Conference on Advanced Engineering Technologies (ICADET), Scientific Congress, Bayburt, Turkey, Eylül 2022

Korukluoğlu M., İncedayı B., Özkan Karabacak A., Özoğlu Ö., Kamiloğlu Beştepe S., Akpınar Bayizit A., YOLCI ÖMEROĞLU P., GÜRBÜZ O., 12.Gıda Mühendisliği Öğrenci Kongresi, Scientific Congress, Bursa, Turkey, Mart 2022

Metrics

Publication: 153

Citation (WoS): 2687

Citation (Scopus): 3164

H-Index (WoS): 31

H-Index (Scopus): 32

Awards

Kamiloğlu Beştepe S., Bilim Akademisi Genç Bilim İnsanı Ödülü (BAGEP), Bilim Akademisi, April 2024

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "Implementation of relevant fourth industrial revolution innovations across the supply chain of fruits and vegetables: A short update on Traceability 4.0", FOOD CHEMISTRY, 2022, Tübitak, September 2023

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "Recent advances in the therapeutic potential of emodin for human health", BIOMEDICINE & PHARMACOTHERAPY, 2022, Tübitak, March 2023

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "Oil matrix modulates the bioaccessibility of polyphenols: a study of salad dressing formulation with industrial broccoli by-products and lemon juice", JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, 2022, Tübitak, January 2023

Kamiloğlu Beştepe S., Bursa Uludag University 2021 Science, Incentive and Service Awards, Bursa Uludağ Üniversitesi, December 2022

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "Bioaccessibility of terebinth (Pistacia terebinthus L.) coffee polyphenols: Influence of milk, sugar and sweetener addition", FOOD CHEMISTRY, 2021, Tübitak, June 2022

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "Effect of food matrix on the content and bioavailability of flavonoids", TRENDS IN FOOD SCIENCE & TECHNOLOGY, 2021, Tübitak, June 2022

Kamiloğlu Beştepe S., Bilimsel Makale ödülü , Pınar Enstitüsü, January 2022

Kamiloğlu Beştepe S., Bursa Uludag University 2020 Science, Special, Incentive and Service Awards, Bursa Uludağ Üniversitesi, December 2021

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "Co-Ingestion of Black Carrot and Strawberry. Effects on Anthocyanin Stability, Bioaccessibility and Uptake", FOODS, 2020, Tübitak, January 2021

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "Industrial freezing effects on the content and

bioaccessibility of spinach (*Spinacia oleracea* L.) polyphenols", *JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE*, 2020, Tübitak, October 2020

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "Effect of different freezing methods on the bioaccessibility of strawberry polyphenols", *INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY*, 2019, Tübitak, November 2019

Kamiloğlu Beştepe S., Global Peer Review Awards - Top Reviewers in Agricultural Sciences, Publons, September 2019

Kamiloğlu Beştepe S., Global Peer Review Awards - Top Reviewers in Cross-Field, Publons, September 2019

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "Authenticity and traceability in beverages", *FOOD CHEMISTRY*, 2019, Tübitak, July 2019

Kamiloğlu Beştepe S., Global Peer Review Awards - Top Reviewers in Agricultural Sciences, Publons, September 2018

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "Anti-inflammatory potential of black carrot (*Daucus carota* L.) polyphenols in a co-culture model of intestinal Caco-2 and endothelial EA.hy926 cells", *MOLECULAR NUTRITION & FOOD RESEARCH*, 2017, Tübitak, January 2018

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "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*, 2017, Tübitak, January 2018

Kamiloğlu Beştepe S., Global Peer Review Awards - Top Reviewers for Multidisciplinary, Publons, September 2017

Kamiloğlu Beştepe S., En Başarılı Doktora Tezi ödülü, İstanbul Teknik Üniversitesi, June 2017

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "A Review on the Effect of Drying on Antioxidant Potential of Fruits and Vegetables", *CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION*, 2016, Tübitak, May 2017

Kamiloğlu Beştepe S., Global Peer Review Awards - Top Reviewers for Chemistry, Publons, September 2016

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "Bioaccessibility of Polyphenols from Plant-Processing Byproducts of Black Carrot (*Daucus carota* L.)", *JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY*, 2016, Tübitak, June 2016

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "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*, 2015, Tübitak, August 2015

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "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*, 2014, Tübitak, August 2015

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "Evaluating the in vitro bioaccessibility of phenolics and antioxidant activity during consumption of dried fruits with nuts", *LWT-FOOD SCIENCE AND TECHNOLOGY*, 2014, Tübitak, August 2015

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "Polyphenol Content in Figs (*Ficus carica* L.): Effect of Sun-Drying", *INTERNATIONAL JOURNAL OF FOOD PROPERTIES*, 2015, Tübitak, August 2015

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "Influence of different processing and storage conditions on in vitro bioaccessibility of polyphenols in black carrot jams and marmalades", *FOOD CHEMISTRY*, 2015, Tübitak, August 2015

Kamiloğlu Beştepe S., Uluslararası Bilimsel Yayınları Teşvik Ödülü - "In vitro gastrointestinal digestion of polyphenols from different molasses (pekmez) and leather (pestil) varieties", *INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY*, 2014, Tübitak, August 2015

Non Academic Experience

Business Establishment Private, Mevsim Gıda Sanayi ve Soğuk Depo Ticaret A.Ş. (MVSM Foods), R&D
İstanbul Teknik Üniversitesi