

## Assoc. Prof. SENEM KAMILOĞLU BEŞTEPE

### Personal Information

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### International Researcher IDs

ScholarID: qpbnt4AAAAJ

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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

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 sarılop 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

Laboratuvar Koordinatörü, Bursa Uludağ University, REKTÖRLÜK, REKTÖRLÜĞE BAĞLI BÖLÜMLER, 2020 - Continues

## Courses

Yüksek Lisans Uzmanlık Alan Dersi II, Postgraduate, 2023 - 2024, 2021 - 2022  
Tez Danışmanlığı II, Postgraduate, 2023 - 2024, 2021 - 2022  
Material and Energy Balances, Undergraduate, 2023 - 2024, 2021 - 2022  
Seminer, Postgraduate, 2022 - 2023, 2021 - 2022  
Gıdalarda Renk Maddeleri, Postgraduate, 2023 - 2024  
Doktora Uzmanlık Alan Dersi III, Doctorate, 2023 - 2024  
Tez Danışmanlığı I, Doctorate, 2023 - 2024  
Heat and Mass Transfer, Undergraduate, 2023 - 2024, 2021 - 2022  
Thermodynamics, Undergraduate, 2022 - 2023, 2021 - 2022  
Yüksek Lisans Uzmanlık Alan Dersi IV, Postgraduate, 2022 - 2023  
Tez Danışmanlığı IV, Postgraduate, 2022 - 2023  
Food Proteins, Postgraduate, 2022 - 2023  
Future Foods, Doctorate, 2023 - 2024  
Yüksek Lisans Uzmanlık Alan Dersi III, Postgraduate, 2023 - 2024, 2022 - 2023  
Food Authentication and Traceability, Undergraduate, 2022 - 2023  
Doktora Uzmanlık Alan Dersi I, Doctorate, 2023 - 2024  
Bioactive Compounds in Foods, Undergraduate, 2022 - 2023  
Gıda Mühendisliğinde Ürün Geliştirme Uygulamaları, Undergraduate, 2022 - 2023, 2021 - 2022  
Tez Danışmanlığı III, Doctorate, 2023 - 2024  
Tez Danışmanlığı III, Postgraduate, 2023 - 2024, 2022 - 2023  
Technical English I, Undergraduate, 2021 - 2022  
Yüksek Lisans Uzmanlık Alan Dersi I, Postgraduate, 2022 - 2023, 2021 - 2022  
Tez Danışmanlığı I, Postgraduate, 2022 - 2023, 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  
Food Engineering Survey, 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

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 Academic Staff, 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. **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)
- II. ***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)
- III. **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)
- IV. **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)
- V. **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., KAMİLOĞLU BEŞTEPE S., Tomas M., Mićanović N., Çapanoğlu Güven E.  
PHYTOCHEMISTRY REVIEWS, vol.22, no.6, pp.1663-1690, 2023 (SCI-Expanded)
- VI. **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)
- VII. **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)
- VIII. **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)
- IX. **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)

- X. **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)
- XI. **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)
- XII. **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., Yessimsiitova Z., et al.  
BIOMEDICINE & PHARMACOTHERAPY, vol.154, 2022 (SCI-Expanded)
- XIII. **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)
- XIV. **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)
- XV. **Bioaccessibility of terebinth (Pistacia terebinthus L.) coffee polyphenols: Influence of milk, sugar and sweetener addition**  
KAMILOĞLU BEŞTEPE S., Ozdal T., BAKIR S., Çapanoğlu Güven E.  
FOOD CHEMISTRY, vol.374, 2022 (SCI-Expanded)
- XVI. **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)
- XVII. **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)
- XVIII. **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)
- XIX. **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)
- XX. **Pharmacological Activities of Psoralidin: A Comprehensive Review of the Molecular Mechanisms of Action**  
Sharifi-Rad J., Kamiloğlu Beştepe S., Yeskaliyeva 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)
- XXI. **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)
- XXII. **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)

#### **XXIII. Cucurbita Plants: From Farm to Industry**

Salehi B., Sharifi-Rad J., Çapanoğlu Güven E., Adrar N., Çatakaya G., Shaheen S., Jaffer M., Giri L., Suyal R., Jugran A. K., et al.

APPLIED SCIENCES-BASEL, vol.9, no.16, 2019 (SCI-Expanded)

#### **XXIV. 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)

#### **XXV. Cucurbits Plants: A Key Emphasis to Its Pharmacological Potential**

Salehi B., Çapanoğlu Güven E., Adrar N., Çatakaya G., Shaheen S., Jaffer M., Giri L., Suyal R., Jugran A. K., Calina D., et al.

MOLECULES, vol.24, no.10, 2019 (SCI-Expanded)

#### **XXVI. Authenticity and traceability in beverages**

Kamiloglu S.

FOOD CHEMISTRY, vol.277, pp.12-24, 2019 (SCI-Expanded)

#### **XXVII. 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)

#### **XXVIII. 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)

#### **XXIX. 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)

#### **XXX. 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)

#### **XXXI. 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)

#### **XXXII. 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)

#### **XXXIII. 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)

#### **XXXIV. 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)
- XXXV. **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)
- XXXVI. **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)
- XXXVII. **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)
- XXXVIII. **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)
- XXXIX. **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)
- XL. **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)
- XLI. **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)
- XLII. **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)
- XLIII. **Antioxidant Dietary Fibres: Potential Functional Food Ingredients from Plant Processing By-Products**  
Eskicioglu V., Kamiloglu S., Nilufer-Erdil D.  
CZECH JOURNAL OF FOOD SCIENCES, vol.33, no.6, pp.487-499, 2015 (SCI-Expanded)
- XLIV. **Polyphenol Content in Figs (*Ficus carica* L.): Effect of Sun-Drying**  
Kamiloglu S., Çapanoğlu Güven E.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.18, no.3, pp.521-535, 2015 (SCI-Expanded)
- XLV. **Home processing of tomatoes (*Solanum lycopersicum*): effects on in vitro bioaccessibility of total lycopene, phenolics, flavonoids, and antioxidant capacity**  
Kamiloglu S., Demirci M., Selen S., Toydemir G., Boyacioglu D., Çapanoğlu Güven E.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.94, no.11, pp.2225-2233, 2014 (SCI-Expanded)
- XLVI. **Investigating the antioxidant potential of Turkish herbs and spices**  
Kamiloglu S., Çapanoğlu Güven E., Yilmaz Ö., Duran A., Boyacioglu D.  
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.6, no.2, pp.151-158, 2014 (SCI-Expanded)
- XLVII. **Evaluating the in vitro bioaccessibility of phenolics and antioxidant activity during consumption of dried fruits with nuts**  
Kamiloglu S., Pasli A. A., Özçelik B., Çapanoğlu Güven E.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.56, no.2, pp.284-289, 2014 (SCI-Expanded)
- XLVIII. **In vitro gastrointestinal digestion of polyphenols from different molasses (pekmez) and leather (pestil) varieties**  
Kamiloglu S., Çapanoğlu Güven E.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, no.4, pp.1027-1039, 2014 (SCI-

Expanded)

- XLIX. **Investigating the in vitro bioaccessibility of polyphenols in fresh and sun-dried figs (*Ficus carica* L.)**  
Kamiloglu S., Çapanoğlu Güven E.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.48, no.12, pp.2621-2629, 2013 (SCI-Expanded)
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- II. **Mikrodalga Ön İşlemini ile Kurutulan Mor Patates Pestillerinin Fizikokimyasal, Duyusal ve Biyoaktif Özelliklerinin Belirlenmesi**  
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- III. **Bulaşan ve Kalıntı Analizlerinde Doğal Derin Ötektik Çözücülerin Kullanımı**  
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- V. **Marmelat Yapımında Değerlendirilen Çörek Otu Posasının Fenolik Bileşen İçeriği ve Antioksidan Kapasitesinde Meydana Gelen Değişikliklerin İncelenmesi**  
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- VII. **Protein extraction from food waste**

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VIII. **Current status and future trends of 3D food printing**

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X. **Extraction of bioactive compounds from food waste using deep eutectic solvents**

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XI. **Valorization of agricultural wastes rich in antioxidants**

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XII. **Gıda matrisinin sübyedeki fenolik bileşiklerin biyoerişilebilirliğine olan etkisinin incelenmesi**

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- XXIII. **Effect of bioactive compounds interaction on their bioaccessibility and absorption. A case study on black carrot and strawberry anthocyanins**  
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ÇAPANOĞLU GÜVEN E., TOYDEMİR ŞEN G., KAMILOĞLU BEŞTEPE S., FIRATLIGİL DURMUŞ F. E., BOYACIOĞLU D.

Gıda Mühendisliği 8. Kongresi, Ankara, Turkey, 7 - 09 November 2013

**XLVIII. The changes in antioxidant compounds and antioxidant activity of rosehip tea with honey addition**

TOYDEMİR ŞEN G., ÇAPANOĞLU GÜVEN E., FIRATLIGİL DURMUŞ F. E., KAMILOĞLU BEŞTEPE S., BOYACIOĞLU D.

The 2nd International Symposium on Traditional Foods From Adriatic to Caucasus, Struga, Macedonia, 24 - 26 October 2013

**XLIX. In vitro bioaccessibility of polyphenols in traditional Turkish fruit molasses (pekmez) and leathers (pestil)**

KAMILOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E.

The 2nd International Symposium on Traditional Foods From Adriatic to Caucasus, Struga, Macedonia, 24 - 26 October 2013

**L. In vitro bioaccessibility of black tea added with honey**

ÇAPANOĞLU GÜVEN E., FIRATLIGİL DURMUŞ F. E., SUNAY A. E., KAMILOĞLU BEŞTEPE S., TOYDEMİR ŞEN G.,

BOYACIOĞLU D.

XXXXIII International Apicultural Congress, Kiev, Ukraine, 29 September - 04 October 2013

**LI. Antioxidant activity and polyphenol composition of black mulberry (*Morus nigra* L.) products**

KAMILOĞLU BEŞTEPE S., ŞERALİ Ö., ÜNAL N., ÇAPANOĞLU GÜVEN E.

IFT13 Annual Meeting and Food Expo, Chicago, United States Of America, 13 - 16 July 2013

**LII. Investigating the effects of conventional and microwave cooking on antioxidant capacity of traditional Turkish fruit desserts and compotes**

KAMILOĞLU BEŞTEPE S., AKSU M., FIRATLIGİL DURMUŞ F. E., ÇAPANOĞLU GÜVEN E.

EuroFoodChem XVII, İstanbul, Turkey, 7 - 10 May 2013

**LIII. Investigating the in vitro bioavailability of polyphenols in fresh and sun-dried figs (*Ficus carica* L.)**

KAMILOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E.

EuroFoodChem XVII, İstanbul, Turkey, 7 - 10 May 2013

**LIV. In vitro bioavailability of polyphenols in various fruit molasses and leathers**

KAMILOĞLU BEŞTEPE S., ERDEM S., YAVUZ G., ÇAPANOĞLU GÜVEN E.

2nd International Conference on Food Digestion, Madrid, Spain, 6 - 08 March 2013

**LV. Investigating the effect of processing sour cherry (*Prunus cerasus* L.) fruit into nectar on bioavailability using in vitro digestion method**

TOYDEMİR ŞEN G., KAMILOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E., BOYACIOĞLU D., MES J., ROBERT D H., JULES B.

2nd International Conference on Food Digestion, Madrid, Spain, 6 - 08 March 2013

**LVI. Investigating the antioxidant capacity of Turkish herbs and spices**

YILMAZ O., DURAN A. F., KAMILOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E.

2012 EFFoST Annual Meeting, Montpellier, France, 20 - 23 November 2012

**LVII. Farklı pekmez ve pestil çeşitlerinin antioksidan özelliklerinin incelenmesi**

KAMILOĞLU BEŞTEPE S., ERDEM S., YAVUZ G., ÇAPANOĞLU GÜVEN E.

Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012

**LVIII. Evaluating the effect of sun-drying on antioxidant potential of fig fruit (*Ficus carica* L.)**

KAMILOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E.

IFT12 Annual Meeting and Food Expo, Las Vegas, United States Of America, 25 - 28 June 2012

**LIX. Effect of sun-drying on phenolic profile of fig fruit (*Ficus carica* L.)**

KAMILOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E.

Advanced Non-thermal Processing in Food Technology: Effects on Quality and Shelf Life of Food and Beverages

(ANPFT2012), Kuşadası, Turkey, 7 - 10 May 2012

**LX. In vitro bioavailability of fresh and sun-dried figs (*Ficus carica* L.)**

KAMILOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E.

The First North and East European Congress on Food (NEEFood 2012), St.Petersburg, Russia, 22 - 24 April 2012

## Supported Projects

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

ÖZCAN SİNİR G., BAKIRCI Ş. A., ACOĞLU ÇELİK B., SUNA S., KAMILOĞLU BEŞTEPE S., BEKAR E., ŞAHİN K. G., Project Supported by Higher Education Institutions, Kiraz Purunus Avium L meyvesinin fenolik antosiyanin ve organik asit kompozisyonu ile fizikokimyasal ve duyuşal özelliklerinin belirlenerek kemometrik yaklaşımlarla coğrafi orijinin tespit edilmesi, 2022 - Continues

ÇOPUR Ö. U., ACOĞLU ÇELİK B., ÇELİK M. A., KOÇ ALİBAŞOĞLU E., SAĞDIÇ O., ÇEBİ N., ÖZDEMİR D., KAMILOĞLU BEŞTEPE S., BEKAR E., ÜNAL T. T., et al., Project Supported by Higher Education Institutions, Bursa İlinde Yetiştirilen Ahududu (*Rubus idaeus* L.) ve Yaban Mersininin (*Vaccinium* spp.) Kemometrik Metotlarla Karakterizasyonu Sınıflandırılması ve Kimliğinin Doğrulanması, 2022 - Continues

KAMILOĞLU BEŞTEPE S., ACOĞLU ÇELİK B., YOLCI ÖMEROĞLU P., BEKAR E., ÜNAL T. T., SAKIN A. E., ÇELİK M. A., KOÇ ALİBAŞOĞLU E., KURT A., Project Supported by Higher Education Institutions, Türkiyenin Farklı İllerinde Yetiştirilen Cevizlerin Kemometrik Karakterizasyonu, Sınıflandırılması ve Kimliğinin Doğrulanması, 2021 - Continues

Kamiloğlu Beştepe S., Romanazzi G., TÜBİTAK - AB COST Project, FoodWaStop: Sustainable network for agrofood loss and waste prevention, management, quantification and valorisation, 2023 - 2027

Kamiloğlu Beştepe S., Freitas A., TÜBİTAK - AB COST Project, BeSafeBeeHoney: Beekeeping products valorization and biomonitoring for the Safety of bees and honey, 2023 - 2027

Kamiloğlu Beştepe S., Taherzadeh M., TÜBİTAK - AB COST Project, FULLRECO4US: Crossborder transfer and development of sustainable resource recovery strategies towards zero waste, 2022 - 2025

Kamiloğlu Beştepe S., Şeker Ö., Köksalan G., Okur N., TUBİTAK Project, Kavun Çekirdeği Şerbeti (Sübye) İle Tüketildiğinde Üzümşü Meyve Antosiyaninlerinin Biyoerişilebilirliklerinde Meydana Gelen Değişikliklerin İncelenmesi, 2023 - 2024

Kamiloğlu Beştepe S., Berber E., TUBİTAK Project, Mikrodalga Ön İşlemi İle Kurutulan Mor Patates Pestillerinde Kurutma Karakteristiklerinin Modellenmesi Ve Fenolik Bileşen İçeriğinde Oluşan Değişikliklerin Belirlenmesi, 2023 - 2024

KAMILOĞLU BEŞTEPE S., ÖZDEMİRLİ N., Project Supported by Higher Education Institutions, Endüstriyel Dondurma İşlemine Tabi Tutulan Turunçgillerde Biyoaktif Bileşenlerin Biyoerişilebilirliğinde Oluşan Değişimlerin İncelenmesi, 2022 - 2023

Kamiloğlu Beştepe S., Döver H., TUBİTAK Project, Farklı İnfüzyon Sıcaklıklarının Elma Posasındaki Biyoaktif Bileşenlerin Biyoerişilebilirliğine Etkisinin Araştırılması, 2022 - 2023

Kamiloğlu Beştepe S., Kertiş B., TUBİTAK Project, Bireysel hızlı dondurma işlemi basamaklarının Butternut balkabağının toplam fenolik ve flavonoid madde içeriğine ve toplam antioksidan kapasitesine etkileri, 2021 - 2022

KAMILOĞLU BEŞTEPE S., KOÇ ALİBAŞOĞLU E., ACOĞLU B., Project Supported by Higher Education Institutions, Endüstriyel Dondurma İşleminin Organik Balkabağında (*Cucurbita moschata* Butternut) Bulunan Karotenoidlerin Biyoerişilebilirliği Üzerine Etkilerinin Araştırılması, 2021 - 2022

Çapanoğlu Güven E., Kamiloğlu Beştepe S., Project Supported by Higher Education Institutions, Yeni bir intestinal ve endotel hücre ko-kültür modeliyle sindirim modellerinin birlikte kullanılarak siyah havuç polifenollerinin biyoyararlılığının ve biyoaktivitesinin çalışılması, 2015 - 2018

Çapanoğlu Güven E., Aydoğdu N., TUBİTAK Project, In vitro ve in vivo modeller ile siyah havuç polifenollerinin biyoyararlılığının ve biyoaktivitesinin incelenmesi, 2015 - 2018

Çapanoğlu Güven E., Kamiloğlu Beştepe S., TÜBİTAK - AB COST Project, POSITIVE : Interindividual variation in response to consumption of plant food bioactives and determinants involved, 2014 - 2018

Çapanoğlu Güven E., Kamiloğlu Beştepe S., Project Supported by Higher Education Institutions, Geleneksel Türk pekmez ve pestillerindeki polifenollerin in vitro biyoerişebilirliklerinin incelenmesi, 2013 - 2018

Çapanoğlu Güven E., Kamiloğlu Beştepe S., Project Supported by Higher Education Institutions, Güneşte kurutmanın incirin antioksidan potansiyeli üzerindeki etkisinin incelenmesi, 2012 - 2018

Van Camp J., Kamiloğlu Beştepe S., Universities of Other Countries Supported Project, 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, 2014 - 2016

Van Camp J., Kamiloğlu Beştepe S., FP7 Project, BACCHUS (Beneficial effects of dietary bioactive peptides and polyphenols on cardiovascular health in humans), 2012 - 2016

Boyacıoğlu D., Çapanoğlu Güven E., Kamiloğlu Beştepe S., FP7 Project, ATHENA (Anthocyanin and polyphenol bioactives for health enhancement through nutritional advancement), 2010 - 2015

Çapanoğlu Güven E., Kamiloğlu Beştepe S., Project Supported by Higher Education Institutions, Kurutmanın Bursa ve Aydın yöresi incirlerinin antioksidan profili ve biyoyararlılığına etkisinin incelenmesi, 2011 - 2014

Boyacıoğlu D., Çapanoğlu Güven E., Kamiloğlu Beştepe S., CB Strateji ve Bütçe Başkanlığı (Kalkınma Bakanlığı) Projesi, Bal ve diğer arı ürünleri ile sağlıklı yaşam platformu, 2011 - 2012

## Patent

Kamiloğlu Beştepe S., Cebeci B., Bozbaş S., İlhan İ. Ö., SEBZE SUYU İÇERİĞİYLE FONKSİYONEL ÖZELLİĞİ GELİŞTİRİLMİŞ BİR LOKUM, Patent, CHAPTER A Human Needs, The Invention Recourse Number: 2023/018545 , Standard Registration, 2023

## Activities in Scientific Journals

CURRENT OPINION IN FOOD SCIENCE, Special Issue Editor, 2023 - Continues

International Journal Of Food Science And Technology, Committee Member, 2022 - Continues

Food Research International, Editor, 2021 - Continues

Journal of Biological & Environmental Sciences (JBES), Editor, 2021 - Continues

Food Research International, Committee Member, 2019 - Continues

FOOD CHEMISTRY, Special Issue Editor, 2022 - 2023

FOODS, Special Issue Editor, 2021 - 2023

FRONTIERS IN PHARMACOLOGY, Editor, 2021 - 2022

FRONTIERS IN NUTRITION, Special Issue Editor, 2021 - 2022

International Journal Of Food Science And Technology, Special Issue Editor, 2020 - 2021

Journal Of Food Quality, Special Issue Editor, 2017 - 2018

## Memberships / Tasks in Scientific Organizations

Sigma Xi, Member, 2024 - Continues, United States Of America

Gıda Mühendisleri Odası , Member, 2022 - Continues, Turkey

Belçika Beslenme Derneği (BNS), Member, 2015 - 2016, Belgium

Gıda Teknolojileri Derneği (IFT), Member, 2015 - 2016, United States Of America

## Scientific Refereeing

GELS, SCI Journal, June 2024

INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, June 2024

PHYTOTHERAPY RESEARCH, SCI Journal, June 2024



JOURNAL OF FUNCTIONAL FOODS, SCI Journal, June 2024  
JOURNAL OF FOOD QUALITY, SCI Journal, June 2024  
PLANTS, SCI Journal, May 2024  
Processes, SCI Journal, May 2024  
SCIENTIFIC REPORTS, SCI Journal, May 2024  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, SCI Journal, May 2024  
CURRENT RESEARCH IN FOOD SCIENCE (CRFS), SCI Journal, May 2024  
FOOD SCIENCE & NUTRITION, SCI Journal, May 2024  
FOOD CHEMISTRY, SCI Journal, May 2024  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, April 2024  
Processes, SCI Journal, April 2024  
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, SCI Journal, March 2024  
EFOOD, Other Indexed Journal, March 2024  
CROP SCIENCE, SCI Journal, March 2024  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, February 2024  
GIDA, National Scientific Refreed Journal, February 2024  
INTERNATIONAL JOURNAL OF SECONDARY METABOLITE, National Scientific Refreed Journal, February 2024  
PLANTS, SCI Journal, January 2024  
EFOOD, Other Indexed Journal, January 2024  
MOLECULES, SCI Journal, January 2024  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, January 2024  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, SCI Journal, January 2024  
Project Supported by Higher Education Institutions, BAP Research Project, Bursa Technical University, Turkey, June 2023  
Project Supported by Higher Education Institutions, BAP Research Project, Bursa Technical University, Turkey, May 2023  
TUBITAK Project, 1002 - Quick Support Program, Bursa Uludağ University, Turkey, February 2023  
TUBITAK Project, 1002 - Quick Support Program, Bursa Uludağ University, Turkey, November 2022  
Project Supported by Higher Education Institutions, BAP Research Project, University Of Health Sciences, Turkey, March 2022  
TUBITAK Project, 1002 - Quick Support Program, Bursa Uludağ University, Turkey, February 2022  
TUBITAK Project, 1002 - Quick Support Program, Bursa Uludağ University, Turkey, December 2021

## Metrics

Publication: 141  
Citation (WoS): 2361  
Citation (Scopus): 2762  
H-Index (WoS): 29  
H-Index (Scopus): 30

## 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 - "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 - "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 - "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

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

Kamilođlu 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

## **Non Academic Experience**

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

Mevsim Gıda Sanayi ve Soğuk Depo Tic. A.Ş.

İstanbul Teknik Üniversitesi