

Assoc. Prof. SENEM KAMILOĞLU BEŞTEPE

Personal Information

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International Researcher IDs

ScholarID: qpbnt4AAAAJ

ORCID: 0000-0003-3902-4360

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

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. 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)

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. 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. 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)

V. 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)

- VI. **Chemical composition, nutritional and health related properties of the medlar (<i>Mespilus germanica</i> 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)
- VII. **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)
- VIII. **Investigating the effect of harvest season on the bioaccessibility of bee pollen polyphenols by ultra-high performance liquid chromatography tandem mass spectrometry**
Akpınar Bayazit 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)
- IX. **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)
- X. **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)
- XI. **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)
- XII. **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)
- XIII. **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)
- XIV. **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)
- XV. **<p>Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects</p>**
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)
- XVI. **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)
- XVII. **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)
- XVIII. **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)
- XIX. **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)
- XX. **Co-Ingestion of Black Carrot and Strawberry. Effects on Anthocyanin Stability, Bioaccessibility and Uptake**
Carrillo C., Kamiloglu Beştepe S., Grootaert C., Van Camp J., Hendrickx M.
FOODS, vol.9, no.11, 2020 (SCI-Expanded)
- XXI. **Pharmacological Activities of Psoralidin: A Comprehensive Review of the Molecular Mechanisms of Action**
Sharifi-Rad J., Kamiloglu 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)
- XXII. **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)
- XXIII. **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)
- XXIV. **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)
- XXV. **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)
- XXVI. **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)
- XXVII. **Authenticity and traceability in beverages**
Kamiloglu S.
FOOD CHEMISTRY, vol.277, pp.12-24, 2019 (SCI-Expanded)
- XXVIII. **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)
- XXIX. **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)
- XXX. **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)

- XXXI. **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)
- XXXII. **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)
- XXXIII. **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)
- XXXIV. **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)
- 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. **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)
- XXXVII. **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)
- XXXVIII. **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)
- 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. **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)
- XLI. **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)
- XLII. **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)
- XLIII. **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)
- XLIV. **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)
- XLV. **Polyphenol Content in Figs (*Ficus carica* L.): Effect of Sun-Drying**
Kamiloglu S., Çapanoğlu Güven E.
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- XLVI. **Home processing of tomatoes (*Solanum lycopersicum*): effects on in vitro bioaccessibility of total lycopene, phenolics, flavonoids, and antioxidant capacity**
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- XLI. **Effect of different storage conditions on anthocyanin and color retention in black carrot jams and marmalades**

KAMİLOĞLU BEŞTEPE S., PASLI A. A., ÖZÇELİK B., VAN CAMP J., ÇAPANOĞLU GÜVEN E.

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- XLII. **Influence of different processing conditions on polyphenol content in black carrot jams and marmalades**

KAMİLOĞLU BEŞTEPE S., PASLI A. A., ÖZÇELİK B., VAN CAMP J., ÇAPANOĞLU GÜVEN E.

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- XLIII. **Evaluating the effect of home processing of tomatoes (Solanum lycopersicum) on in vitro bioaccessibility of total lycopene, phenolics, flavonoids, and antioxidant capacity**

KAMİLOĞLU BEŞTEPE S., DEMİRCİ M., SELEN S., TOYDEMİR ŞEN G., BOYACIOĞLU D., ÇAPANOĞLU GÜVEN E.

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- XLIV. **The intestinal matrix modulates polyphenol transport and metabolism by Caco-2 cells.**

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- XLV. **Investigating the effect of aging on the phenolic content, antioxidant activity and anthocyanins in wines collected from Turkey**

PERİ P., KAMİLOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E., ÖZÇELİK B.

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- XLVI. **Interaction of nut proteins with dried fruit polyphenols**

KAMİLOĞLU BEŞTEPE S., PASLI A. A., ÇAPANOĞLU GÜVEN E., ÖZÇELİK B.

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- XLVII. **Bazı bitkisel çaylara bal ilavesinin antioksidan madde miktarı ve antioksidan kapasite üzerine etkisinin incelenmesi**

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

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

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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)**
KAMİLOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E.
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- L. In vitro bioaccessibility of black tea added with honey**
ÇAPANOĞLU GÜVEN E., FIRATLIGİL DURMUŞ F. E., SUNAY A. E., KAMİLOĞLU BEŞTEPE S., TOYDEMİR ŞEN G., BOYACIOĞLU D.
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- LI. Antioxidant activity and polyphenol composition of black mulberry (Morus nigra L.) products**
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- LII. Investigating the effects of conventional and microwave cooking on antioxidant capacity of traditional Turkish fruit desserts and compotes**
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- LV. Investigating the effect of processing sour cherry (Prunus cerasus L.) fruit into nectar on bioavailability using in vitro digestion method**
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FOOD RESEARCH INTERNATIONAL, Assistant Editor/Section Editor, 2021 - Continues

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Memberships / Tasks in Scientific Organizations

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

TMMOB Gıda Mühendisleri Odası, Member, 2022 - Continues, Turkey

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

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