Assoc. Prof. SENEM KAMİLOĞLU BEŞTEPE

Personal Information

Office Phone: +90 224 294 0000 Extension: 55447
Email: skamiloglu@uludag.edu.tr
Web: https://avesis.uludag.edu.tr/skamiloglu

International Researcher IDs
ScholarID: qpbnnt4AAAAJ
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 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 Engıneerıng, 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. **In vitro digestibility of plant proteins: strategies for improvement 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)

II. **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)

III. **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., Yolcı Ömeroğlu P., Çopur Ö. U.
FOODS, vol.13, no.2, 2024 (SCI-Expanded)

IV. **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)

V. **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)

VI. **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., Yolcı Ömeroğlu P., Çopur Ö. U., Kamiloğlu Beştepe S.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.249, no.10, pp.2529-2542, 2023 (SCI-Expanded)

VII. **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)

VIII. **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)

IX. **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., KAMİLOĞLU BEŞTEPE S., Çapanoğlu Güven E.

FOOD REVIEWS INTERNATIONAL, vol.39, no.9, pp.6045-6077, 2023 (SCI-Expanded)

X. **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)

XI. **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)

XII. **Oil matrix modulates the bioaccessibility of polyphenols: a study of salad dressing formulation with industrial broccoli by-products and lemon juice**
KAMİLOĞLU 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)

XIII. ** Novel Approaches for the Recovery of Natural Pigments with Potential Health Effects **
Carrillo C., Nieto G., Martinez-Zamora L., Ros G., KAMİLOĞLU 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)

XIV. **Bioaccessibility of terebinth (Pistacia terebinthus L.) coffee polyphenols: Influence of milk, sugar and sweetener addition**
KAMİLOĞLU BEŞTEPE S., Ozdal T., BAKIR S., Çapanoğlu Güven E.
FOOD CHEMISTRY, vol.374, 2022 (SCI-Expanded)

XV. **Effect of food matrix on the content and bioavailability of flavonoids**
KAMİLOĞLU BEŞTEPE S., Tomas M., Ozdal T., Çapanoğlu Güven E.
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.117, pp.15-33, 2021 (SCI-Expanded)

XVI. **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)

XVII. **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)

XVIII. **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)

XIX. **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)

XX. **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)

XXI. **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)

XXII. **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)

XXIII. **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)

XXIV. **Cucurbits Plants: A Key Emphasis to Its Pharmacological Potential**
Salehi B., Çapanoğlu Güven E., Adrar N., Catalkaya G., Shaheen S., Jaffer M., Giri L., Suyal R., Jugran A. K., Calina D., et al.
MOLECULES, vol.24, no.10, 2019 (SCI-Expanded)

XXV. **Authenticity and traceability in beverages**
Kamiloglu S.
FOOD CHEMISTRY, vol.277, pp.12-24, 2019 (SCI-Expanded)

XXVI. **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)

XXVII. **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)

XXVIII. **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)

XXIX. **Biocatalytic Synthesis of the Rare Sugar Kojibiose: Process Scale-Up and Application Testing**
Beerens K., De Winter K., Van De Wane D., Grootaer 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)

XXX. **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)

XXXI. **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)

XXXII. **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)

XXXIII. **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)

XXXIV. **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)

XXXV. **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)

XXXVI. **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)

XXXVII. **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)

XXXVIII. **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)

XXXIX. **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)

XL. **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)

XLI. **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)

XLII. **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)

XLIII. **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)

XLIV. **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)

XLV. **Investigating the antioxidant potential of Turkish herbs and spices**
Kamiloglu S., Çapanoğlu Güven E., Yılmaz Ö., Duran A., Boyacioglu D.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.6, no.2, pp.151-158, 2014 (SCI-Expanded)

XLVI. **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)

XLVII. **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)

XLVIII. **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)

XLIX. **Changes in sour cherry (Prunus cerasus L.) antioxidants during nectar processing and in vitro gastrointestinal digestion**
Toydemir G., Çapanoğlu Güven E., Kamiloglu S., Boyacioglu D., De Vos R. C. H., Hall R. D., Beekwilder J.
JOURNAL OF FUNCTIONAL FOODS, vol.5, no.3, pp.1402-1413, 2013 (SCI-Expanded)

Articles Published in Other Journals

I. **Effect of freezing on the bioaccessibility of mandarin polyphenols**
Özdemirli N., Kamiloğlu Beştepe S.
Gıda ve yem bilimi-teknolojisi dergisi, vol.30, pp.10-21, 2023 (Peer-Reviewed Journal)

II. **EVALUATION OF BIOACCESSIBILITY OF PHENOLIC COMPOUNDS IN MELON SEED SHERBET (SUBYE)**
Özdemirli N., Kamiloğlu Beştepe S.
GIDA, vol.47, no.6, pp.1130-1139, 2022 (Peer-Reviewed Journal)

III. **Food Sustainability and Agricultural Waste Management**
Özkan G., Gültekin Subaşı B., Kamiloğlu Beştepe S., Çapanoğlu Güven E.
Çevre İklim ve Sürdürülebilirlik, vol.23, no.2, pp.145-160, 2022 (Peer-Reviewed Journal)

IV. **Guidelines for cell viability assays**
Kamiloğlu Beştepe S., Sarı G., Özdal T., Çapanoğlu Güven E.
FOOD FRONTIERS, vol.1, no.3, pp.332-349, 2020 (ESCI)

V. **Changes in Green Bean Phenolics, Flavonoids and Antioxidant Capacity during Industrial Freezing Process and in vitro Gastrointestinal Digestion**
Kamiloğlu Beştepe S.
AKADEMIK GIDA, vol.17, no.2, pp.176-184, 2019 (Peer-Reviewed Journal)

VI. **EVALUATION OF POLYPHENOL BIOACCESSIBILITY IN FRESH AND FROZEN APPLES AND APPLE POMACE**
Kamiloğlu Beştepe S.
GIDA, vol.44, no.3, pp.409-418, 2019 (Peer-Reviewed Journal)

VII. **Effect of Individual Quick Freezing Steps on Polyphenol Content and Antioxidant Capacity of Granny Smith Apples**
Kamiloğlu Beştepe S.
AKADEMIK GIDA, vol.17, no.1, pp.38-46, 2019 (Peer-Reviewed Journal)

VIII. **Meyve suyunun sağlık bileşenleri: C vitamini, karotenoidler ve fenolikler**
Toydemir Şen G., Çapanoğlu Güven E., Kamiloğlu Beştepe S., Boyacıoğlu D.
Gıda Teknolojisi, vol.18, pp.92-96, 2014 (Peer-Reviewed Journal)

IX. **KURU MEYVELERİN KURUYEMİŞLER ile BİRLİKTE TÜKETİMİNİN FLAVONOİDLERİN IN VITRO BİYOYARARLILIĞINA ETKİSİNİN İNCELENMESİ**
Kamiloğlu Beştepe S., Paslı A. A., Çapanoğlu Güven E., Özçelik B.
GIDA, vol.39, no.4, pp.227-233, 2014 (Peer-Reviewed Journal)

X. **Antioxidant activity and polyphenol composition of black mulberry (Morus nigra L.) products**
Kamiloglu S., Serali O., Unal N., Çapanoğlu Güven E.
JOURNAL OF BERRY RESEARCH, vol.3, no.1, pp.41-51, 2013 (ESCI)

XI. **The effect of food processing on bioavailability of tomato antioxidants**
Kamıloglu S., Boyacioglu D., Çapanoğlu Güven E.
JOURNAL OF BERRY RESEARCH, vol.3, no.2, pp.65-77, 2013 (ESCI)

Books & Book Chapters

I. **Phytochemical componds of citrus fruits: analytical approach and effect of processing**

ÖZDEMİRLİ N., KAMİLOĞLU BEŞTEPE S.
in: Citrus Fruits and Juice, , Editor, Springer, pp.89-107, 2024

II. **Bioactive Compounds of Fig (Ficus carica)**
KAMİLOĞLU BEŞTEPE S., AKGÜN B.
in: Fig (Ficus carica): Production, Processing, and Properties, Ramadan, M.F., Editor, Springer, Cham, pp.479-512, 2023

III. **Petunidin: Advances on Resources, Biosynthesis Pathway, Bioavailability, Bioactivity, and Pharmacology**
KAMİLOĞLU BEŞTEPE S., AKGÜN B.
in: Handbook of Dietary Flavonoids, Xiao, Jianbo, Editor, Springer, Cham, pp.1-34, 2023

IV. **Gıda Sanayinde Kombucha Biyoselülozunun Değerlendirme Olanakları**
TAMER C. E., AKPINAR BAYİZİT A., ÖZKAN KARABACAK A., DURGUT S., TUNÇKAL C., BAYRAMOĞLU G., YOLCI ÖMEROĞLU P., KAMİLOĞLU BEŞTEPE S., ÇOPUR Ö. U.
in: Gıda Mühendisliği Alanında Yeni Yaklaşımlar, Gül, H., Hayıt, F., Editor, İksad Yayınevi, pp.67-124, 2022

V. **Making Cocoa Origin Traceable**
KAMİLOĞLU BEŞTEPE S., YOLCI ÖMEROĞLU P., ÇOPUR Ö. U.
in: Trends in Sustainable Chocolate Production, Galanakis, C.M., Editor, Springer, pp.189-228, 2022

VI. **Separation of Polyphenols and Carotenoids Using Nanofiltration**
KAMİLOĞLU BEŞTEPE S., ÖZDAL T., ÇATALKAYA G., ÇAPANOĞLU GÜVEN E.
in: Membrane Separation of Food Bioactive Ingredients, Jafari, S.M.; Castro-Munoz, R., Editor, Springer, pp.205-238, 2022

VII. **Polyphenols, Bioavailability and Potency**
ÖZDAL T., KAMİLOĞLU BEŞTEPE S.
in: Comprehensive Gut Microbiota, Glibetic, M., Editor, Elsevier, pp.3-19, 2022

VIII. **An Overview of Food Bioactive Compounds and Their Health-Promoting Features**
KAMİLOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E., JAFARI S. M.
in: Retention of Bioactives in Food Processing, Jafari, S.M., Capanoglu, E., Editor, Springer, pp.3-36, 2022

IX. **Bioactive compound analysis**
Kamiloğlu Beştepe S., Tomaş M., Özdal T., Yolcı Ömeroğlu P., Çapanoğlu Güven E.
in: Innovative Food Analysis, Charis Galanakis, Editor, Academic Press , Alabama, pp.41-65, 2021

X. **Antioxidant Activity and Capacity Measurement**
ÇAPANOĞLU GÜVEN E., KAMİLOĞLU BEŞTEPE S., DEMİRCİ ÇEKİÇ S., SÖZGEN BAŞKAN K., AVAN A. N., Uzunboy S., APAK M. R.
in: Plant Antioxidants and Health, , Editor, Springer, pp.1-66, 2021

XI. **Introduction to nutraceuticals, medicinal foods and herbs**
ÖZDAL T., TOMAŞ M., TOYDEMİR ŞEN G., KAMİLOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E.
in: Aromatic Herbs in Food: Bioactive Compounds, Processing, and Applications, Charis Galanakis, Editor, Elsevier Science Publishing Co Inc., pp.1-34, 2021

XII. **Regulatory aspects**
KAMİLOĞLU BEŞTEPE S., ÖZDAL T., ÇAPANOĞLU GÜVEN E.
in: Food Authentication and Traceability, , Editor, Elsevier Science Publishing Co Inc., pp.303-330, 2020

XIII. **Food traceability**
Güldiken B., Karlıaga S., Çapanoğlu Güven E., Yolcı Ömeroğlu P., Kamiloğlu Beştepe S.
in: Innovative Food Analysis, Charis Galanakis, Editor, Elsevier Science, Oxford/Amsterdam , Alabama, pp.249-268, 2020

XIV. **Dietary flavonols and O-glycosides**
KAMİLOĞLU BEŞTEPE S., TOMAŞ M., ÇAPANOĞLU GÜVEN E.
in: Handbook of Dietary Phytochemicals, Jianbo Xiao, Satyajit D. Sarker, Yoshinori Asakawa, Editor, Springer, pp.1-40, 2019

XV. **Models for studying polyphenols and carotenoids digestion, bioaccessibility and colonic fermentation**

KAMİLOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E.
in: Non-extractable Polyphenols and Carotenoids: Importance in Human Nutrition and Health, F. Saura-Calixto and J. Pérez-Jiménez, Editor, Royal Society of Chemistry , Cambridge, pp.201-219, 2018

XVI. **Use of nanotechnological methods for the analysis and stability of food antioxidants**
Özkan G., Kamiloğlu Beştepe S., Çapanoğlu Güven E., Hızal Yücesoy F. J., Apak M. R.
in: Impact of Nanoscience in the Food Industry, A. Grumezescu,A. M. Holban, Editor, Elsevier Science, Oxford/Amsterdam , California, pp.311-350, 2018

XVII. **Evaluation of antioxidant activity/capacity measurement methods for food products**
ÇAPANOĞLU GÜVEN E., KAMİLOĞLU BEŞTEPE S., ÖZKAN G., APAK M. R.
in: Measurement of Antioxidant Activity and Capacity: Recent Trends and Applications, R. Apak, E. Capanoglu, F. Shahidi, Editor, John Wiley and Sons Ltd., Chicester, pp.273-286, 2018

XVIII. **Tomato polyphenolics: putative applications to health and disease**
BAKIR S., KAMİLOĞLU BEŞTEPE S., TOMAŞ M., ÇAPANOĞLU GÜVEN E.
in: Polyphenols: Mechanisms of Action in Human Health and Disease, V. Preedy, S. Zibadi, Editor, Elsevier Science Publishing Co Inc., San Diego, pp.93-102, 2018

XIX. **Phenolic compounds of olives and olive oil and their bioavailability**
KEÇELİ MUTLU T., KAMİLOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E.
in: Olives and Olive Oil as Functional Foods: Bioactivity, Chemistry and Processing, A. Kritsakis, F. Shahidi, Editor, John Wiley and Sons Inc., New York, pp.457-470, 2017

XX. **Health perspectives on herbal tea infusions**
KAMİLOĞLU BEŞTEPE S., TOYDEMİR ŞEN G., BOYACIOĞLU D., ÇAPANOĞLU GÜVEN E.
in: Recent progress in Medicinal Plants: Phytotherapeutics II (Dr. öncesi yayınlanmıştır), J.N. Govil, M. Pathak, Editor, Studium Press LLC, pp.353-368, 2016

Refereed Congress / Symposium Publications in Proceedings

I. **Protein extraction from food waste**
ERDEM A., KAMİLOĞLU BEŞTEPE S.
Ases International Food, Agriculture and Veterinary Congress, Konya, Turkey, 17 February 2024

II. **Current status and future trends of 3D food printing**
ÖZDEMİRLİ N., KAMİLOĞLU BEŞTEPE S.
7th International Conference on Engineering Sciences (ICES 2024), Ankara, Turkey, 09 February 2024

III. **Alternatif Gıda Kaynakları: Tüketici Kabulü ve Duyusal Yönden Değerlendirme – Dünyadan ve Ülkemizden Örnekler**
KAMİLOĞLU BEŞTEPE S.
TÜBA-IV. Gıda ve Sağlıklı Beslenme Sempozyumu, 11 November 2023

IV. **Extraction of bioactive compounds from food waste using deep eutectic solvents**
ERDEM A., KAMİLOĞLU BEŞTEPE S.
6th International Eurasian Conference on Biolgical and Chemical Sciences (EurasianBioChem 2023), Ankara, Turkey, 13 October 2023

V. **Valorization of agricultural wastes rich in antioxidants**
KAMİLOĞLU BEŞTEPE S.
Sustainable Development in Agro-Food and Nutrition sector, 04 March 2023

VI. **Gıda matrisinin sübyedeki fenolik bileşiklerin biyoerişilebilirliğine olan etkisinin incelenmesi**
ÖZDEMİRLİ N., KAMİLOĞLU BEŞTEPE S.
5. Geleneksel Gıdalar Sempozyumu, 24 November 2022

VII. **Recent update in natural antioxidant and its application in food**
KAMİLOĞLU BEŞTEPE S.
4th International Conference on Food Science and Engineering, 11 October 2022

VIII. **Investigating the effect of harvest season on the bioaccessibility of bee pollen polyphenols by ultra-**

high performance liquid chromatography tandem mass spectrometry
BEKAR E., ÜNAL T. T., ÇELİK M. A., ACOĞLU ÇELİK B., KOÇ ALİBAŞOĞLU E., ŞAHİN DİLMENLER P., AKPINAR BAYİZİT A., YOLCI ÖMEROĞLU P., ÇOPUR Ö. U., KAMİLOĞLU BEŞTEPE S.
6th International Symposium on Phytochemicals in Medicine and Food (6-ISPMF), China, 05 August 2022

IX. **Citrus cinsi meyvelerin işlenmesi sonucunda biyoaktif bileşenlerin biyoerişilebilirliğinde meydana gelen değişimler**
Özdemirli N., KAMİLOĞLU BEŞTEPE S.
12. Gıda Mühendisliği Öğrenci Kongresi, Bursa, Turkey, 21 March 2022

X. **Effect of milk, sugar or sweetener addition on the bioaccessibility of terebinth coffee polyphenols**
KAMİLOĞLU BEŞTEPE S., ÖZDAL T., BAKIR S., ÇAPANOĞLU GÜVEN E.
5th International Symposium on Phytochemicals in Medicine and Food, Nanchang, China, 25 August 2021

XI. **Bioavailability of olive and olive oil phenolic compounds**
KEÇELİ MUTLU T., KAMİLOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E., Kritsakis A.
2nd International Conference on Raw Materials to Processed Foods (RPFoods 2021), 3 - 04 June 2021

XII. **Changes in the bioaccessibility of polyphenols in fruits and vegetables subjected to freezing process**
KAMİLOĞLU BEŞTEPE S.
2nd International Conference on Raw Materials to Processed Foods (RPFoods 2021), Turkey, 3 - 04 June 2021

XIII. **Effect of industrial freezing process on the bioaccessibility of carotenoids in organic butternut squash (Cucurbita moschata)**
KAMİLOĞLU BEŞTEPE S., Koç Alibaşoğlu E., Acoğlu B.
2nd International Conference on Raw Materials to Processed Foods (RPFoods 2021), 3 - 04 June 2021

XIV. **Effect of oil matrix on the bioaccessibility of polyphenols from broccoli by-products and lemon juice**
KAMİLOĞLU BEŞTEPE S., TOMAŞ M., ÖZDAL T., ÇAPANOĞLU GÜVEN E.
4th International Symposium on Phytochemicals in Medicine and Food (4-ISPMF), 30 November - 05 December 2020

XV. **Effect of micronutrients on the bioavailability of flavonoids**
KAMİLOĞLU BEŞTEPE S.
International Conference on Agronomy and Food Science and Technology (AGROFOOD), İstanbul, Turkey, 20 - 21 June 2019

XVI. **Detecting adulteration and defining geographical origin of fruit juices**
KAMİLOĞLU BEŞTEPE S.
3rd International Conference on Agriculture, Food, Veterinary and Pharmacy Sciences (ICAFOP2019), Trabzon, Turkey, 16 - 18 April 2019

XVII. **Effect of bioactive compounds interaction on their bioaccessibility and absorption. A case study on black carrot and strawberry anthocyanins**
CARILLO C., KAMİLOĞLU BEŞTEPE S., GROOTAERT C., VAN CAMP J., HENDRICKX M.
6th International Conference on Food Digestion, Granada, Nicaragua, 2 - 04 April 2019

XVIII. **In vitro gastrointestinal digestion of polyphenols from by-products of industrial fruit and vegetable processing**
KAMİLOĞLU BEŞTEPE S.
International Conference on Food, Nutrition and Dietetics, Gastronomy Research (FONGAR2018), Alanya, Turkey, 28 - 30 November 2018

XIX. **Metabolism, absorption and anti-inflammatory effect of Aronia polyphenols in combined colon in vitro digestion/cell coculture models**
WU T., GROOTAERT C., VOORSPOELS S., JACOBS G., PITART J., KAMİLOĞLU BEŞTEPE S., POSSEMIERS S., KARDUM N., GLIBETIC M., SMAGGHE G., et al.
BNS Eighth Annual Congress, Brüksel, Belgium, 04 May 2018

XX. **Anti-inflammatory effect of Aronia polyphenols in combined microbial in vitro digestion/cell culture models.**
WU T., GROOTAERT C., PITART J., KAMİLOĞLU BEŞTEPE S., POSSEMIERS S., KARDUM N., GLIBETIC M., SMAGGHE G., RAES K., VAN DE WIELE T., et al.

23rd National Symposium on Applied Biological Sciences (NSABS 2018), Brüksel, Belgium, 08 February 2018

XXI. **Metabolism, absorption and bioactivity of Aronia polyphenols incombined microbial in vitro digestion/cell culture models**
WU T., GROOTAERT C., VOORSPOELS S., JACOBS G., PITART J., SCHEIRLINCK I., KAMİLOĞLU BEŞTEPE S., POSSEMIERS S., HEINONEN M., KARDUM N., et al.
22nd National Symposium on Applied Biological Sciences (NSABS 2017), Leuven, Belgium, 07 February 2017

XXII. **Metabolism and absorption of Aronia polyphenols in a combined in vitro digestion/Caco-2 cell model**
WU T., GROOTAERT C., VOORSPOELS S., JACOBS G., PITART J., SCHEIRLINCK I., KAMİLOĞLU BEŞTEPE S., POSSEMIERS S., HEINONEN M., KARDUM N., et al.
The 1st International Conference on Food Bioactives and Health, Norwich, United Kingdom, 13 - 15 September 2016

XXIII. **Bioavailability and anti-inflammatory activity of digested black carrot polyphenols in an in vitro intestinal-endothelial co-culture model**
KAMİLOĞLU BEŞTEPE S., GROOTAERT C., ÖZKAN C., ÇAPANOĞLU GÜVEN E., VAN CAMP J.
The 1st International Conference on Food Bioactives and Health, Norwich, United Kingdom, 13 - 15 September 2016

XXIV. **Investigating the bioavailability and bioactivity of black carrot polyphenols using in vitro gastrointestinal digestion and absorption models**
KAMİLOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E., VAN CAMP J.
BNS Sixth Annual Congress, Brüksel, Belgium, 15 April 2016

XXV. **Identification of bioavailable polyphenols from black carrots (Daucus carota) using an in vitro digestion/Caco-2 absorption model**
KAMİLOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E., GONZALES G. B., GROOTAERT C., VAN DE WIELE T., VAN CAMP J.
7th International Conference on Polyphenols and Health (ICPH 2015), Tours, France, 27 - 30 October 2015

XXVI. **Investigating the effect of black carrot pomace addition in cake formulations with respect to their antıoxidant activity and bioavailability**
KAMİLOĞLU BEŞTEPE S., ÖZKAN G., VAN CAMP J., IŞIK H., HOROZ Ö., ÇAPANOĞLU GÜVEN E.
2nd International Conference on Natural Products Utilization From Plants to Pharmacy Shelf (ICNPU 2015), Plovdiv, Bulgaria, 14 - 17 October 2015

XXVII. **Changes in black carrot jam and marmalade antioxidants during different storage conditions**
KAMİLOĞLU BEŞTEPE S., PASLI A. A., ÖZÇELİK B., VAN CAMP J., ÇAPANOĞLU GÜVEN E.
IFT 15 Annual Meeting and Food Expo, Chicago, United States Of America, 11 - 14 July 2015

XXVIII. **Antioxidant activity of black carrot polyphenols during simulated in vitro gastrointestinal digestion**
KAMİLOĞLU BEŞTEPE S., BİLEN F. D., GROOTAERT C., VAN CAMP J., ÇAPANOĞLU GÜVEN E.
2nd International Congress of Agriculture, Food Gastronomy, Antalya, Turkey, 8 - 12 April 2015

XXIX. **In vitro colonic fermentation of black carrot (Daucus carota) and its by-products**
KAMİLOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E., BİLEN F. D., GONZALES G. B., GROOTAERT C., VAN DE WIELE T., VAN CAMP J.
BNS Fifth Annual Congress, Brüksel, Belgium, 03 April 2015

XXX. **Stability of polyphenols in black carrot jams and marmalades subjected to in vitro gastrointestinal digestion**
KAMİLOĞLU BEŞTEPE S., PASLI A. A., ÖZÇELİK B., VAN CAMP J., ÇAPANOĞLU GÜVEN E.
4th International Conference on Food Digestion, Napoli, Italy, 17 - 19 March 2015

XXXI. **In vitro gastrointestinal digestion of polyphenols from plant processing by-products of black carrot (Daucus carota)**
KAMİLOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E., BİLEN F. D., GONZALES G. B., GROOTAERT C., VAN DE WIELE T., VAN CAMP J.
4th International Conference on Food Digestion, Napoli, Italy, 17 - 19 March 2015

XXXII. **Characterization of polyphenols and antioxidant potential of black carrot (Daucus carota) by-products: Peel and pomace**

KAMİLOĞLU BEŞTEPE S., BİLEN F. D., GROOTAERT C., ÇAPANOĞLU GÜVEN E., VAN CAMP J.
20th National Symposium on Applied Biological Sciences (NSABS 2015), Louvain, Belgium, 20 January 2015

XXXIII. **Evaluating the in vitro bioaccessibility of phenolics and antioxidant activity during consumption of dried fruits with nuts**
KAMİLOĞLU BEŞTEPE S., PASLI A. A., ÖZÇELİK B., ÇAPANOĞLU GÜVEN E.
Workshop on Determining Antioxidants as Reactive Species Scavengers, İstanbul, Turkey, 27 - 28 October 2014

XXXIV. **Effect of home processing on polyphenol composition and antioxidant capacity of tomatoes (Solanum lycopersicum)**
KAMİLOĞLU BEŞTEPE S., DEMİRCİ M., SELEN S., TOYDEMİR ŞEN G., BOYACIOĞLU D., ÇAPANOĞLU GÜVEN E.
ISNFF 2014 Annual Conference Exhibition, İstanbul, Turkey, 14 - 17 October 2014

XXXV. **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.
ISNFF 2014 Annual Conference Exhibition, İstanbul, Turkey, 14 - 17 October 2014

XXXVI. **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.
Novel Approaches in Food Industry (NAFI 2014), Kuşadası, Turkey, 26 - 29 May 2014

XXXVII. **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.
3rd International Conference on Food Digestion, Wageningen, Suriname, 11 - 13 March 2014

XXXVIII. **The intestinal matrix modulates polyphenol transport and metabolism by Caco-2 cells.**
VAN RYMENANT E., GROOTAERT C., SCHEIRLINCK I., GONZALES G. B., MATTHIJS B., KAMİLOĞLU BEŞTEPE S., VAN DER SAAG H., POSSEMIERS S., VAN CAMP J.
3rd International Conference on Food Digestion, Wageningen, Suriname, 11 - 13 March 2014

XXXIX. **Interaction of nut proteins with dried fruit polyphenols**
KAMİLOĞLU BEŞTEPE S., PASLI A. A., ÇAPANOĞLU GÜVEN E., ÖZÇELİK B.
2013 EFFoST Annual Meeting, Bolonya, Italy, 13 - 15 November 2013

XL. **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.
2013 EFFoST Annual Meeting, Bolonya, Italy, 13 - 15 November 2013

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

XLII. **In vitro bioaccessibility of polyphenols in traditional Turkish fruit molasses (pekmez) and leathers (pestil)**
KAMİLOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E.
The 2nd International Symposium on Traditional Foods From Adriatic to Caucasus, Struga, Macedonia, 24 - 26 October 2013

XLIII. **The changes in antioxidant compounds and antioxidant activity of rosehip tea with honey addition**
TOYDEMİR ŞEN G., ÇAPANOĞLU GÜVEN E., FIRATLIGİL DURMUŞ F. E., KAMİLOĞLU BEŞTEPE S., BOYACIOĞLU D.
The 2nd International Symposium on Traditional Foods From Adriatic to Caucasus, Struga, Macedonia, 24 - 26 October 2013

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

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

KAMİLOĞLU BEŞTEPE S., ŞERALİ Ö., ÜNAL N., ÇAPANOĞLU GÜVEN E.
IFT13 Annual Meeting and Food Expo, Chicago, United States Of America, 13 - 16 July 2013

XLVI. **Investigating the effects of conventional and microwave cooking on antioxidant capacity of traditional Turkish fruit desserts and compotes**
KAMİLOĞLU BEŞTEPE S., AKSU M., FIRATLIGİL DURMUŞ F. E., ÇAPANOĞLU GÜVEN E.
EuroFoodChem XVII, İstanbul, Turkey, 7 - 10 May 2013

XLVII. **Investigating the in vitro bioavailability of polyphenols in fresh and sun-dried figs (Ficus carica L.)**
KAMİLOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E.
EuroFoodChem XVII, İstanbul, Turkey, 7 - 10 May 2013

XLVIII. **In vitro bioavailability of polyphenols in various fruit molasses and leathers**
KAMİLOĞLU BEŞTEPE S., ERDEM S., YAVUZ G., ÇAPANOĞLU GÜVEN E.
2nd International Conference on Food Digestion, Madrid, Spain, 6 - 08 March 2013

XLIX. **Investigating the effect of processing sour cherry (Prunus cerasus L.) fruit into nectar on bioavailability using in vitro digestion method**
TOYDEMİR ŞEN G., KAMİLOĞLU 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

L. **Investigating the antioxidant capacity of Turkish herbs and spices**
YILMAZ O., DURAN A. F., KAMİLOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E.
2012 EFFoST Annual Meeting, Montpellier, France, 20 - 23 November 2012

LI. **Farklı pekmez ve pestil çeşitlerinin antioksidan özelliklerinin incelenmesi**
KAMİLOĞLU BEŞTEPE S., ERDEM S., YAVUZ G., ÇAPANOĞLU GÜVEN E.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012

LII. **Evaluating the effect of sun-drying on antioxidant potential of fig fruit (Ficus carica L.)**
KAMİLOĞLU BEŞTEPE S., ÇAPANOĞLU GÜVEN E.
IFT12 Annual Meeting and Food Expo, Las Vegas, United States Of America, 25 - 28 June 2012

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

LIV. **In vitro bioavailability of fresh and sun-dried figs (Ficus carica L.)**
KAMİLOĞLU 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., BAYRAMOĞLU G., TUNÇKAL C., KAMİLOĞLU BEŞTEPE S., YOLCI ÖMEROĞLU P., AKPINAR BAYİZİT A., ÇOPUR Ö. U., DURGUT S., ÖZKAN KARABACAK A., Project Supported by Higher Education Institutions, BİYOTEKNOLOJİK ATIK OLARAK KOMBUCHA BAKTERİYEL SELÜLOZUNUN SCOBY GIDA SANAYİİNDE VE BİYONANOKOMPOZİT AMBALAJ MALZEMESİ ÜRETİMİNDE DEĞERLENDİRME OLANAKLARININ ARAŞTIRILMASI, 2023 - Continues

ÖZCAN SİNİR G., BAKIRCI Ş. A., ACOĞLU ÇELİK B., SUNA S., KAMİLOĞLU 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 duyusal 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., KAMİLOĞLU 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

KAMİLOĞLU 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., Freitas A., TÜBİTAK - AB COST Project, BeSafeBeeHoney: Beekeeping products valorization and biomonitoring for the Safety of bees and honey, 2023 - 2027
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., 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., TUBITAK Project, Kavun Çekirdeği Şerbeti (Sübye) İle Tüketildiğinde Üzümsü Meyve Antosiyaninlerinin Biyoerişilebilirliklerinde Meydana Gelen Değişikliklerin İncelenmesi, 2023 - 2024
Kamiloğlu Beştepe S., Berber E., TUBITAK Project, Mikrodalga Ön İşlemi İle Kurutulan Mor Patates Pestillerinde Kurutma Karakteristiklerinin Modellenmesi Ve Fenolik Bileşen İçeriğinde Oluşan Değişikliklerin Belirlenmesi, 2023 - 2024
KAMİLOĞLU 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., TUBITAK Project, Farklı İnfüzyon Sıcaklıklarının Elma Posasındaki Biyoaktif Bileşenlerin Biyoerişilebilirliğine Etkisinin Araştırılması, 2022 - 2023
Kamiloğlu Beştepe S., Kertiş B., TUBITAK Project, Bireysel hızlı dondurma işlemi basamaklarının Butternut balkabağının toplam fenolik ve flavonoid madde içeriğine ve toplam antioksidan kapasitesine etkileri, 2021 - 2022
KAMİLOĞLU 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., TUBITAK 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 biyoerişebililiklerinin 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 Teknologları Derneği (IFT), Member, 2015 - 2016, United States Of America

Scientific Refereeing

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
CROP SCIENCE, SCI Journal, March 2024
EFOOD, Other Indexed Journal, March 2024
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, February 2024
INTERNATIONAL JOURNAL OF SECONDARY METABOLITE, National Scientific Refreed Journal, February 2024
GIDA, National Scientific Refreed Journal, February 2024
PLANTS, SCI Journal, January 2024
MOLECULES, SCI Journal, January 2024
EFOOD, Other Indexed 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: 134
Citation (WoS): 2254
Citation (Scopus): 2623
H-Index (WoS): 27
H-Index (Scopus): 29

Awards

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 - "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 - "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 - "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 - "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 - "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

Non Academic Experience

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