

## **2021–2022 Eğitim ve Öğretim Yılı**

### **A. SCI, SSCI, AHCI Kapsamındaki Yayınlar:**

**A.1.** OSKAYBAS BETÜL, ÖZBEY AYSE, KAHRAMAN KEVSER (2021). Effects of Germination on The Physicochemical and Nutritional Characteristics of Lentil and its Utilization Potential in Cookie Making. *Journal of Food Measurement and Characterization*, 4245 - 4255.

**A.2.** ALASALVAR HAMZA, KOCER ALASALVAR GAMZE, YILDIRIM ZELİHA (2022) “Effect of Partial Fat Replacement by Hazelnut Oil Microcapsules in Beef Burger Formulations on Physicochemical Properties, Fatty Acid Composition, and Sensory Attributes”, *Journal of Food Processing and Preservation*, vol.46, pp.e16644.

**A.3.** TANGULER, H., CANKAYA, A., AGCAM, E., USLU, H., 2021. Effect of Temperature and Production Method on Some Quality Parameters of Fermented Carrot Juice (Shalgam). *Food Bioscience* Volume 41, June 2021, 100973

### **A. SCI, SSCI, AHCI Kapsamındaki Yayınlar:**

**A.1.** OSKAYBAS EMLEK BETÜL, ÖZBEY AYSE, KAHRAMAN KEVSER (2022). Characteristics of Germinated Corn Flour and Influence of Germination on Cookie Properties. *Akademiai Kiado Zrt.*, 51, 503-513.

**A.2.** OSKAYBAS BETÜL, ÖZBEY AYSE, AYDEMİR LEVENT YURDAER, KAHRAMAN KEVSER (2022). Production of Buckwheat Starch-Myristic Acid Complexes and Effect of Reaction Conditions on the Physicochemical Properties, X-ray pattern and FT-IR spectra. *International Journal of Biological Macromolecules*, 207, 978-989.

**A.3.** TANGÜLER, H., TATLISOY, A., 2022. Evaluation of Shalgam Residuals as a Partial Wheat Flour Substitution in Tarhana Production as a Green Food Product. *J Food Process Preserv.* 2022;00:e17267, pp:1-12.<https://doi.org/10.1111/jfpp.17267>. 26 October 2022

**A.4.** TANGULER, H., SENER, S., Production of Naturally Flavoured and Carbonated Beverages using *Williopsis saturnus* Yeast and Cold Fermentation Process, *Food Bioscience*, Volume 48, 2022,