

Res. Asst. Dilara Devecioğlu

Personal Information

Office Phone: [+90 212 285 7319](tel:+902122857319)

Email: devecioglud@itu.edu.tr

Web: <https://avesis.itu.edu.tr/devecioglud@itu.edu.tr>

International Researcher IDs

ORCID: 0000-0001-6681-0944

ScopusID: 18633264700

Yoksis Researcher ID: 303025

Education Information

Doctorate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 2019 - Continues

Undergraduate Double Major, Istanbul Technical University, Fen-Edebiyat, Moleküler Biyoloji Ve Genetik, Turkey 2012 - 2019

Postgraduate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 2015 - 2018

Undergraduate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 2010 - 2015

Foreign Languages

English, C1 Advanced

Dissertations

Postgraduate, Investigation of the antifungal activity of different essential oils and their nanofibers , Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2018

Research Areas

Food Microbiology, Food Hygiene and Sanitation

Academic Titles / Tasks

Research Assistant, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2019 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Antifungal Activities of Different Essential Oils and Their Electrospun Nanofibers against Aspergillus and Penicillium Species Isolated from Bread**
Devecioğlu D., Turker M., Karbancıoğlu Güler H. F.
ACS OMEGA, vol.7, no.42, pp.37943-37953, 2022 (SCI-Expanded)

- II. Synthesis of calcium, copper and iron alginate hydrogels doped with Ag nanoparticles produced by chemical reduction method**
 Uysal E., Ateş S., Safaltn Ş., Dikmetas D. N., Devecioğlu D., Karbancioğlu Güler H. F., Gürmen S.
 MATERIALS CHEMISTRY AND PHYSICS, vol.281, 2022 (SCI-Expanded)
- III. Antibacterial, Antifungal, Antimycotoxicogenic, and Antioxidant Activities of Essential Oils: An Updated Review**
 Mutlu-İngök A., Devecioğlu D., Dikmetas D. N., Karbancioğlu-Güler F., Capanoglu E.
 MOLECULES, vol.25, no.20, 2020 (SCI-Expanded)
- IV. Effect of sourdough addition and storage time on in vitro starch digestibility and estimated glycemic index of tef bread**
 Shumoy H., Van Bockstaele F., Devecioğlu D., Raes K.
 FOOD CHEMISTRY, vol.264, pp.34-40, 2018 (SCI-Expanded)
- V. Investigating the antioxidant and antimicrobial activities of different vinegars**
 BAKIR S., DEVECIOGLU D., KAYACAN S., Toydemir G., Karbancioğlu-Güler F., Capanoglu E.
 EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.243, no.12, pp.2083-2094, 2017 (SCI-Expanded)

Books & Book Chapters

- I. Safety Aspects of Non-thermal Processing Applications for Fruits and Vegetables Processing**
 Devecioğlu D., Dikmetas D. N., Öztekin S., Karbancioğlu Güler H. F.
 in: Non-Thermal Processing Technologies for the Fruit and Vegetable Industry, M. Selvamuthukumaran, Editor, CRC Press, Florida, pp.223-264, 2023
- II. Influence of Juice Processing on Food Bioactives**
 Dikmetas D. N., Devecioğlu D., Mutlu İngök A., Tomaş M., Karbancioğlu Güler H. F.
 in: Retention of Bioactives in Food Processing, Seid Mahdi Jafari, Esra Capanoglu, Editor, Springer Nature, Zug, pp.203-245, 2022
- III. Advances in biological activities of essential oils**
 Mutlu İngök A., Devecioğlu D., Dikmetas D. N., Karbancioğlu Güler H. F.
 in: Studies in Natural Products Chemistry, Atta-ur-Rahman, Editor, Elsevier Science, Oxford/Amsterdam , Amsterdam, pp.331-366, 2022
- IV. Safety Issues for Non-Thermal Food Processing Applications in Grain Industries**
 İngök A. M., Devecioğlu D., Dikmetas D. N., Karbancioğlu Güler H. F.
 in: Non-Thermal Processing Technologies for the Grain Industry, M. Selvamuthukumaran, Editor, CRC, New York , Florida, pp.253-284, 2021

Metrics

Publication: 11
 Citation (WoS): 119
 Citation (Scopus): 216
 H-Index (WoS): 3
 H-Index (Scopus): 5