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International Researcher IDs

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Education Information

Doctorate, Aarhus Universitet (University of Aarhus), Denmark 2008 - 2011

Postgraduate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 2005 - 2008

Undergraduate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 2001 - 2005

Dissertations

Doctorate, Concentration of Omega 3 Polyunsaturated Fatty Acids in Salmon Oil Via Enzymatic Reactions, Aarhus Universitet (University of Aarhus), 2011

Postgraduate, Production of diglycerides by lipase-catalyzed glycerolysis in ionic liquids, Istanbul Technical University, Fen Bilimleri Enstitüsü, 2008

Research Areas

Food Engineering

Academic Titles / Tasks

Associate Professor, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2022 - Continues

Assistant Professor, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2019 - 2022

Assistant Professor, Yeditepe University, Faculty Of Engineering, Department Of Food Engineering, 2012 - 2019

Research Assistant, Aarhus Universitet (University of Aarhus), 2008 - 2011

Research Assistant, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2005 - 2008

Academic and Administrative Experience

Vice Dean, Yeditepe University, Faculty Of Engineering And Architecture, 2014 - 2015

Advising Theses

Kahveci Karıncaoğlu D., Utilization of hazelnut meal as an ingredient for protein enriched drink, Postgraduate, D.ŞEN(Student), 2019

Kahveci Karıncaoğlu D., Effect of the type of the emulsifier on the physical and chemical stability of oil-in-water emulsions, Postgraduate, D.KIBICI(Student), 2017

Kahveci Karıncaoğlu D., Özçelik B., Formation of epoxy fatty acids during autoxidation of linseed, sunflower and olive oil, Postgraduate, S.HANDE(Student), 2015

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Production of a Protein Concentrate from Hazelnut Meal Obtained as a Hazelnut Oil Industry By-Product and Its Application in a Functional Beverage**
Sen D., Kahveci Karıncaoğlu D.
WASTE AND BIOMASS VALORIZATION, vol.11, no.10, pp.5099-5107, 2020 (SCI-Expanded)
- II. **Optimization of enzyme assisted extraction of lycopene from industrial tomato waste**
Cataalkaya G., Kahveci Karıncaoğlu D.
SEPARATION AND PURIFICATION TECHNOLOGY, vol.219, pp.55-63, 2019 (SCI-Expanded)
- III. **Effect of Emulsifier Type, Maltodextrin, and β -Cyclodextrin on Physical and Oxidative Stability of Oil-In-Water Emulsions**
Kibici D., Kahveci D.
Journal of Food Science, vol.84, no.6, pp.1273-1280, 2019 (SCI-Expanded)
- IV. **Effect of dietary fibre addition in tomato sauce on the in vitro bioaccessibility of carotenoids**
Tomas M., SAĞDIÇ O., Çataalkaya G., Kahveci D., CAPANOGLU E.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.10, no.3, pp.277-283, 2018 (SCI-Expanded)
- V. **Hepatocytes respond differently to major dietary trans fatty acid isomers, elaidic acid and trans-vaccenic acid**
Krogager T. P., Nielsen L. V., Kahveci D., Dyrlund T. F., Scavenius C., Sanggaard K. W., Enghild J. J.
Proteome Science, vol.13, no.1, 2015 (SCI-Expanded)
- VI. **Bioimprinted immobilization of *Candida antarctica* lipase A for concentration of omega-3 polyunsaturated fatty acids**
Kahveci D., Xu X.
JAOCS, Journal of the American Oil Chemists' Society, vol.89, no.10, pp.1839-1845, 2012 (SCI-Expanded)
- VII. **Enhanced catalytic activity of lipase encapsulated in PCL nanofibers**
Song J., Kahveci D., Chen M., Guo Z., Xie E., Xu X., Besenbacher F., Dong M.
Langmuir, vol.28, no.14, pp.6157-6162, 2012 (SCI-Expanded)
- VIII. **Repeated hydrolysis process is effective for enrichment of omega 3 polyunsaturated fatty acids in salmon oil by *Candida rugosa* lipase**
Kahveci D., Xu X.
Food Chemistry, vol.129, no.4, pp.1552-1558, 2011 (SCI-Expanded)
- IX. **Enhancement of activity and selectivity of *Candida rugosa* lipase and *Candida antarctica* lipase A by bioimprinting and/or immobilization for application in the selective ethanolysis of fish oil**
Kahveci D., Xu X.
Biotechnology Letters, vol.33, no.10, pp.2065-2071, 2011 (SCI-Expanded)
- X. **Optimisation of enzymatic synthesis of diacylglycerols in binary medium systems containing ionic liquids**
Kahveci D., Guo Z., Özçelik B., Xu X.
FOOD CHEMISTRY, vol.119, no.3, pp.880-885, 2010 (SCI-Expanded)
- XI. **Lipase-catalyzed glycerolysis in ionic liquids directed towards diglyceride synthesis**
Kahveci D., Guo Z., Özçelik B., Xu X.
PROCESS BIOCHEMISTRY, vol.44, no.12, pp.1358-1365, 2009 (SCI-Expanded)
- XII. **Improving enzymatic production of diglycerides by engineering binary ionic liquid medium system**

Guo Z., Kahveci D., Özçelik B., Xu X.

NEW BIOTECHNOLOGY, vol.26, pp.37-43, 2009 (SCI-Expanded)

XIII. Production of lipase-catalyzed structured lipid from olive oil with omega-3 polyunsaturated fatty acids

Kahveci D., Can A., Özçelik B.

Food Science and Biotechnology, vol.18, no.1, pp.79-83, 2009 (SCI-Expanded)

Articles Published in Other Journals

- I. **Consumers' purchase intention for upcycled foods: Insights from Turkey**
Yilmaz E., Kahveci Karıncaoğlu D.
Future Foods, vol.6, 2022 (Scopus)
- II. **Enzim ön uygulamasının siyah üzüm ve ahududu sularının fiziksel ve kimyasal özellikleri, toplam fenolik madde içeriği ve toplam antioksidan kapasitesi üzerine etkisi**
Aydın E., Sarıkaya Ö., ÇATALKAYA G., KAHVECİ KARINCAOĞLU D.
Harran Tarım ve Gıda Bilimleri Dergisi, vol.22, pp.502-512, 2018 (Peer-Reviewed Journal)
- III. **Sulu enzimatik ekstraksiyon ile fındık yağında verim ve kalitenin geliştirilmesi**
Ermış Ö., Kazma C., Kibıç D., KAHVECİ D.
Akademik Gıda, vol.16, pp.301-306, 2018 (Peer-Reviewed Journal)
- IV. **Enzymatic processing of omega 3 long chain polyunsaturated fatty acid oils**
Kahveci D., Wei W., Xu X.
Current Nutrition and Food Science, vol.11, no.3, pp.167-176, 2015 (ESCI)
- V. **Upgrading of farmed salmon oil through lipase catalyzed hydrolysis**
KAHVECİ D., Falkeborg M., Gregersen S., Xu X.
The Open Biotechnology Journal, vol.4, no.1, pp.47-55, 2010 (Scopus)
- VI. **Attitudes of Turkish consumers towards genetically modified foods**
KAHVECİ D., ÖZÇELİK B.
International Journal of Natural and Engineering Sciences, vol.2, no.2, pp.53-57, 2008 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Applications of extremozymes in the food industry**
MUTLU İNGÖK A., KAHVECİ KARINCAOĞLU D., KARBANCIOĞLU GÜLER H. F., ÖZÇELİK B.
in: Microbial Extremozymes Novel Sources and Industrial Applications, , Editor, Elsevier, pp.197-206, 2022
- II. **Applications of extremozymes in the food industry**
İngök A. M., Kahveci Karıncaoğlu D., Karbancioğlu Güler H. F., Özçelik B.
in: Microbial Extremozymes:Novel Sources and Industrial Applications, Mohammed Kuddus, Editor, Elsevier Science, Oxford/Amsterdam , London, pp.197-206, 2021
- III. **Ionic Liquids in Acylglycerol Synthesis and Modification**
KAHVECİ D., Zhong N., Xu X.
in: Ionic Liquids in Lipid Processing and Analysis, Xu, X., Guo, Z., Cheong, L-Z., Editor, AOCS Press, pp.251-278, 2016
- IV. **Phenolipids as new antioxidants: Production, activity, and potential applications**
KAHVECİ D., Laguerre M., Villeneuve P.
in: Polar Lipids Biology Chemistry and Technology, Ahmad MA, Xu X, Editor, AOCS Press, pp.185-214, 2015
- V. **Oxidative stability of enzymatically processed oils and fats**
KAHVECİ D., Guo Z., Cheong L., Falkeborg M., Panpipat W., Xu X.
in: Lipid Oxidation Challenges in Food Systems, Logan Amy, Nienaber Uwe, Pan Xiangqing (Shawn), Editor, AOCS Press, pp.211-242, 2013

Refereed Congress / Symposium Publications in Proceedings

- I. **Production of a protein concentrate from hazelnut meal obtained as a hazelnut oil industry by product its application in a functional beverage**
Sen D., KAHVECİ D.
II. International Agricultural, Biological Life Science Conference, Edirne, Turkey, 1 - 03 September 2020
- II. **Bazı meyve sularında verim artırma ve durultma amacıyla pektinaz uygulamaları**
KAHVECİ D.
5. Ulusal Tarım Kongresi, Bursa, Turkey, 6 - 08 September 2018
- III. **Enzymatic extraction of sunflower oil**
KAHVECİ D.
International Conference on Sunflower Oil Production, Quality Applications, Edirne, Turkey, 2 - 05 September 2018
- IV. **Enzyme assisted aqueous extraction of sunflower oil**
Şen D., KAHVECİ D.
International Conference on Sunflower Oil Production, Quality Applications, Edirne, Turkey, 05 September 2018
- V. **Comparison of oil-in-water emulsions stabilized by beta cyclodextrin and its blend with mono-diglycerides in terms of physical and oxidative stability**
Kıbıcı D., KAHVECİ D.
15th Euro Fed Lipid Congress, Uppsala, Sweden, 27 - 30 August 2017
- VI. **Su içinde yağ emülsiyonlarına maltodekstrin eklenmesinin, emülsiyonun fiziksel stabilitesine olan etkisi**
Kıbıcı D., KAHVECİ D.
3. Yabited Bitkisel Yağ Kongresi, İzmir, Turkey, 13 - 15 April 2017
- VII. **Domates proses atıklarının değerlendirilmesi: Farklı çözümler kullanarak likopen ekstraksiyonu**
ÇATALKAYA G., KAHVECİ D.
Gıda, Metabolizma Sağlık: Biyoaktif Bileşenler ve Doğal Katkılar Kongresi, İstanbul, Turkey, 28 November 2016
- VIII. **Enzimatik muamele ile meyve ve sebze sularının durultulması**
Ağaçdelen Z., Çimen P., Tezcan E., Kıbıcı D., Kazma C., KAHVECİ D.
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- IX. **Enzim uygulamasının siyah üzüm ve ahududu sularının kimyasal özellikleri, toplam fenolik madde içeriği ve toplam antioksidan kapasitesi üzerine etkisi**
Aydın E., Sarıkaya Ö., ÇATALKAYA G., KAHVECİ D.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016
- X. **Sulu enzimatik ekstraksiyon ile fındık yağında verim ve kalitenin geliştirilmesi**
Ermış Ö., Kazma C., Kıbıcı D., KAHVECİ D.
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- XI. **Antep fıstığının kavrulma koşullarının Antep fıstığı yağının antioksidan özelliklerine etkisi**
Kıbıcı D., KAHVECİ D.
2. Yabited Bitkisel Yağ Kongresi, Turkey, 7 - 09 May 2015
- XII. **Production of low calorie diacylglycerols with medium chain fatty acids through lipase catalyzed glycerolysis Searching for the optimum lipase**
Başaran H., KAHVECİ D., ÖZÇELİK B.
7th International Conference and Exhibition on Nutraceuticals and Functional Foods, 14 - 17 October 2014
- XIII. **Concentration of omega 3 polyunsaturated fatty acids in salmon oil by lipase-catalyzed hydrolysis**
KAHVECİ D.
International Enzymes for Biocatalysis Workshop, 3 - 05 June 2014
- XIV. **Concentration of omega 3 PUFA in salmon oil via lipase catalyzed ethanolysis A focus on Candida antarctica lipase A**
KAHVECİ D., Xu X.
11th Euro Fed Lipid Congress, 27 - 30 October 2013
- XV. **Bioimprinting and/or immobilization of lipases for selective ethanolysis of fish oil**

KAHVECİ D., Xu X.

104th AOCS Annual Conference Expo, 28 April - 01 May 2013

- XVI. **Lipase catalyzed hydrolysis of salmon oil to concentrate omega 3 PUFA: Modeling and optimization of the process**

KAHVECİ D., Xu X.

102nd AOCS Annual Meeting Expo, 1 - 04 May 2011

- XVII. **Enzymatic production of omega 3 specialty oils Emerging process technologies**

KAHVECİ D., Sandnes K., Xu X.

101th AOCS Annual Meeting Expo, 16 - 19 May 2010

- XVIII. **Lipase catalyzed glycerolysis in ionic liquids directed towards diglyceride synthesis**

KAHVECİ D., Guo Z., ÖZÇELİK B., Xu X.

25th LipidForum Symposium, 15 - 17 June 2009

- XIX. **Lipase catalyzed enrichment of grape seed oil with conjugated linoleic acid**

KAHVECİ D., ŞAHİN YEŞİLÇUBUK N., ÖZÇELİK B., Karaali A.

2nd International Congress on Food and Nutrition, 24 - 26 October 2007

- XX. **Improvement of oxidative stability of olive oil enzymatically enriched by omega 3 fatty acids**

KAHVECİ D., ÖZÇELİK B.

5th Euro Fed Lipid Congress, 16 - 19 October 2007

- XXI. **Enzymatic production of human milk fat substitutes from tripalmitin hazelnut oil fatty acids and medium chain fatty acids**

ŞAHİN YEŞİLÇUBUK N., KAHVECİ D., ÖZÇELİK B., Karaali A.

5th Euro Fed Lipid Congress, 16 - 19 October 2007

- XXII. **Effect of heating methods on antioxidant activity and color of pomegranate juice concentrates**

KAHVECİ D., Dikici A., Pakaydın S., ÖZÇELİK B.

Institute of Food Technologists Annual Meeting, 27 July - 01 August 2007

- XXIII. **Dietary diacylglycerol production by lipase catalyzed glycerolysis and process optimization by RSM**

KAHVECİ D., ŞAHİN YEŞİLÇUBUK N., ÖZÇELİK B.

4th Euro Fed Lipid Congress, 1 - 04 October 2006

- XXIV. **Lipase catalyzed structured lipid production from hazelnut oil and conjugated linoleic acid and optimization by RSM**

ÖZÇELİK B., Bakır N., KAHVECİ D.

World Conference and Exhibition on Oilseed and Vegetable Oil Utilization, 14 - 16 August 2006

- XXV. **Production of lipase catalyzed structured lipids from olive oil with n 3 polyunsaturated fatty acids: Optimization by RSM**

KAHVECİ D., ÖZÇELİK B., Can A.

Institute of Food Technologists Annual Meeting, 25 - 28 June 2006

- XXVI. **A survey study on attitudes of Turkish consumers towards functional foods**

Gülbay D., ÖZÇELİK B., KAHVECİ D.

2nd International Congress on Functional Foods and Nutraceuticals, 4 - 06 May 2006

Supported Projects

Kahveci Karıncaoğlu D., SİRKECİ C. B., YAVUZ E., Devecioğlu D., Gürmen S., Karbancıoğlu Güler H. F., DEMİRÖZ A., Uysal E., EKMEKÇİ H., DEMİR M., et al., Project Supported by Higher Education Institutions, Endüstriyel Portakal Suyu Atıklarından Geri Kazanılan Biyoaktif Maddelerin Hidrojel ve Nanolif Temelli Yara Örtülerinde Kullanılabilirliğinin Araştırılması, 2022 - Continues

Kahveci Karıncaoğlu D., Project Supported by Higher Education Institutions, Nar Kabuğundan Enzim ve Ultrason Destekli Ekstraksiyon Yöntemi ile Fenolik Madde ve Pektin Elde Edilmesi, 2021 - 2022

Kahveci Karıncaoğlu D., Bayrak R., Project Supported by Higher Education Institutions, Sulu Enzimatik Ekstraksiyon Yöntemi ile Ayrılmış Yağı ve Proteini Eldesi, 2020 - 2022

Metrics

Publication: 52

Citation (WoS): 409

Citation (Scopus): 494

H-Index (WoS): 10

H-Index (Scopus): 11