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International Researcher IDs

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Publons / Web Of Science ResearcherID: ABD-7060-2020

ScopusID: 57191894604

Yoksis Researcher ID: 265258

Education Information

Doctorate, Istanbul Technical University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2015 - 2022

Postgraduate, Istanbul Technical University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2012 - 2015

Undergraduate, Bogazici University, Faculty Of Education, Department Of Secondary School Science And Mathematics

Branch Education, Turkey 2006 - 2012

Foreign Languages

English, C1 Advanced

Certificates, Courses and Trainings

Vocational Training, Deney Hayvanları Kullanım Sertifikası Kursu, Bezmiâlem Vakıf Üniversitesi, 2018

Dissertations

Doctorate, Green Extraction and Encapsulation of Black Rosehip Polyphenols: in vitro Bioaccessibility, Bioavailability, and Biological Activities, Istanbul Technical University, Lisansüstü Eğitim Enstitüsü, Gıda mühendisliği, 2022

Postgraduate, Phenolic Profile, Antioxidant Activity and Bioaccessibility of Peels and Fleshes of a Local Red Beet Variety Native to Turkey, İstanbul Teknik Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2015

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Biochemistry, Engineering and Technology

Academic Titles / Tasks

Research Assistant, Istanbul Technical University, Lisansüstü Eğitim Enstitüsü, Gıda Mühendisliği, 2017 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Stabilization of solid lipid nanoparticles with glycyrrhizin**
Salminen H., Kasapoğlu K. N., Günşar B., Weiss J.
European Food Research and Technology, vol.249, no.3, pp.787-798, 2023 (SCI-Expanded)
- II. **Optimization of Supercritical Carbon Dioxide Extraction of Polyphenols from Black Rosehip and Their Bioaccessibility Using an In Vitro Digestion/Caco-2 Cell Model**
Kasapoğlu K. N., Kruger J., Barla-Demirkoz A., Gültekin-Özgüven M., Frank J., Günşar B.
Foods, vol.12, no.4, 2023 (SCI-Expanded)
- III. **Recovery of Polyphenols Using Pressurized Hot Water Extraction (PHWE) from Black Rosehip Followed by Encapsulation for Increased Bioaccessibility and Antioxidant Activity**
Kasapoğlu K. N., Demircan E., Gultekin-Ozguven M., Kruger J., Frank J., ARSLANER A., Ozcelik B.
MOLECULES, vol.27, no.20, 2022 (SCI-Expanded)
- IV. **Sour Cherry Kernel as an Unexploited Processing Waste: Optimisation of Extraction Conditions for Protein Recovery, Functional Properties and In Vitro Digestibility**
Kasapoğlu K. N., Demircan E., Eryilmaz H. S., Can Karaça A., Özçelik B.
WASTE AND BIOMASS VALORIZATION, vol.12, no.12, pp.6685-6698, 2021 (SCI-Expanded)
- V. **Orange, red and purple barberries: Effect of in-vitro digestion on antioxidants and ACE inhibitors**
Şensu E., Kasapoğlu K. N., Gültekin-Özgüven M., Demircan E., Arslaner A., Özçelik B.
LWT, vol.140, 2021 (SCI-Expanded)
- VI. **Diet, Lifestyle and Cardiovascular Diseases: Linking Pathophysiology to Cardioprotective Effects of Natural Bioactive Compounds**
Sharifi-Rad J., Rodrigues C. F., Sharopov F., Docea A. O., Can Karaça A., Sharifi-Rad M., Kahveci Karıncaoğlu D., Gulseren G., Senol E., Demircan E., et al.
INTERNATIONAL JOURNAL OF ENVIRONMENTAL RESEARCH AND PUBLIC HEALTH, vol.17, no.7, 2020 (SCI-Expanded)
- VII. **Anti-proliferative, genotoxic and cytotoxic effects of phytochemicals isolated from Anatolian medicinal plants**
Kasapoğlu K. N., Altin G., Farooqi A. A., Salehi B., Özçelik B., Setzer W. N., Sharifi-Rad J.
CELLULAR AND MOLECULAR BIOLOGY, vol.66, no.4, pp.145-159, 2020 (SCI-Expanded)
- VIII. **Symphytum Species: A Comprehensive Review on Chemical Composition, Food Applications and Phytopharmacology**
Salehi B., Sharopov F., TÜMER T., Ozleyen A., Rodriguez-Perez C., Ezzat S. M., Azzini E., Hosseinabadi T., Butnariu M., Sarac I., et al.
MOLECULES, vol.24, no.12, 2019 (SCI-Expanded)
- IX. **ENRICHMENT OF BEVERAGES WITH HEALTH BENEFICIAL INGREDIENTS**
Kasapoğlu K. N., Daskaya-Dikmen C., Yavuz Düzgün M., Can Karaça A., Özçelik B.
VALUE-ADDED INGREDIENTS AND ENRICHMENTS OF BEVERAGES, vol.14, pp.63-99, 2019 (SCI-Expanded)
- X. **Plants of the Genus Lavandula: From Farm to Pharmacy**
Salehi B., Mnayer D., Özçelik B., Altin G., Kasapoğlu K. N., Daşkaya Dikmen C., Sharifi-Rad M., Selamoglu Z., Acharya K., Sen S., et al.
NATURAL PRODUCT COMMUNICATIONS, vol.13, no.10, pp.1385-1402, 2018 (SCI-Expanded)
- XI. **PRODUCTION OF STRUCTURED LIPIDS FROM HAZELNUT OIL WITH CONJUGATED LINOLEIC ACID BY LIPASE-CATALYZED ESTERIFICATION: OPTIMIZATION BY RESPONSE SURFACE METHODOLOGY**
Bakır N., Ilyasoglu H., Yucetepe A., Kasapoğlu K. N., Demircan E., Özçelik B.
ACTA ALIMENTARIA, vol.47, no.1, pp.1-9, 2018 (SCI-Expanded)
- XII. **Effect of Microwave Technology on Some Quality Parameters and Sensory Attributes of Black Tea**
Karadag A., AVCI N., KASAPOGLU K. N., Özçelik B.
CZECH JOURNAL OF FOOD SCIENCES, vol.34, no.5, pp.397-405, 2016 (SCI-Expanded)

Articles Published in Other Journals

- I. **Loading Polyphenols into Nanocapsules with High Encapsulation Efficiency Using Thin Film Hydration and Microfluidization**
Özgüven M., Kasapoğlu K. N., Güngör C., Ertürk E. N., Günşar B.
Avrupa Bilim ve Teknoloji Dergisi, no.25, pp.758-762, 2021 (Peer-Reviewed Journal)
- II. **Identification of the functional food potency of calkama: A traditional recipe with edible Mediterranean wild greens from Turkish cuisine**
Altın G., Bildik F., Kasapoğlu K. N., Genc S., Genc M., Özçelik B.
MEDITERRANEAN JOURNAL OF NUTRITION AND METABOLISM, vol.14, no.2, pp.207-218, 2021 (ESCI)
- III. **Siyah Kuşburnu Meyvesinden Süperkritik CO₂ Ekstraksiyonu ile Doğal Pigment Eldesinin Yüzey Yanıt Yöntemi Kullanılarak Modellenmesi ve Optimizasyonu**
Gültekin Özgüven M., Demircan E., KASAPOĞLU K. N., ÖZÇELİK B.
Avrupa Bilim ve Teknoloji Dergisi, no.20, pp.16-23, 2020 (Peer-Reviewed Journal)
- IV. **ANGIOTENSIN-I-CONVERTING ENZYME INHIBITORY AND ANTIOXIDANT ACTIVITY OF TRYPTIC SPIRULINA PLATENSIS PROTEIN HYDROLYSATES: EFFECT OF HYDROLYSIS AND IN VITRO GASTROINTESTINAL DIGESTION**
YÜCETEPE A., KASAPOĞLU K. N., ÖZÇELİK B.
ECOLOGICAL LIFE SCIENCES, vol.13, no.3, pp.151-162, 2018 (Peer-Reviewed Journal)
- V. **Antioksidanların vücuda yararlılıklarını enkapsülasyonla artırmak mümkün mü: Lipozom uygulamaları**
Özçelik B., Kasapoğlu K. N.
Dünya Gıda, pp.48-50, 2016 (Non Peer-Reviewed Journal)
- VI. **Fonksiyonel bir içecek olarak çay: Camellia sinensis**
Özçelik B., Altuntaş Ü., Yücetepe A., Kasapoğlu K. N.
Drinktec İçecek ve Teknolojileri Dergisi, no.101, pp.70-72, 2016 (Non Peer-Reviewed Journal)

Books & Book Chapters

- I. **Enrichment of Beverages With Health Beneficial Ingredients**
Kasapoğlu K. N., Daşkaya Dikmen C., Yavuz Düzgün M., Can Karaça A., Günşar B.
in: Value-Added Ingredients and Enrichments of Beverages, Alexandru Mihai Grumezescu, Alina Maria Holban, Editor, Elsevier Science, Oxford/Amsterdam, Amsterdam, pp.63-99, 2019
- II. **High value compounds from olive oil processing waste**
Galanakis C., YÜCETEPE A., KASAPOĞLU K. N., ÖZÇELİK B.
in: Edible Oils: Extraction, Processing, and Applications, Chemat, Smain, Editor, CRC Press, Boca Raton, pp.179-203, 2017

Scientific Refereeing

Carbohydrate Polymers, SCI Journal, July 2016

Metrics

Publication: 44

Citation (WoS): 161

Citation (Scopus): 206

H-Index (WoS): 6

H-Index (Scopus): 7

Congress and Symposium Activities

14th International Conference and Exhibition on Nutraceuticals and Functional Foods, Invited Speaker, İstanbul, Turkey, 2022

The Fifth International Mediterranean Symposium on Medicinal and Aromatic Plants, Attendee, Nevşehir, Turkey, 2019

Food 2030: Towards sustainable agri-food systems, Attendee, Stuttgart, Germany, 2018

2nd International Conference on Natural Products for Cancer Prevention and Therapy, Attendee, Kayseri, Turkey, 2017

7th International Conference and Exhibition on Nutraceuticals and Functional Foods, Attendee, İstanbul, Turkey, 2017

2nd International Conference on Advanced Engineering Technologies, Attendee, Bayburt, Turkey, 2017

Attendee, İzmir, Turkey, 2017

5th International Conference on Food Digestion, Attendee, Rennes, France, 2017

Gıda, Metabolizma & Sağlık: Biyoaktif Bileşenler 3 ve Doğal Katkıları Kongresi, Invited Speaker, İstanbul, Turkey, 2016

1st International Food Bioactives & Health. Conference, Invited Speaker, Norwich, United Kingdom, 2016

International Congress on Safety and Authenticity of Bee Products, Attendee, İstanbul, Turkey, 2015

Scholarships

2214-A Yurt Dışı Doktora Sırası Araştırma Burs Programı, TÜBİTAK, 2019 - 2020

Erasmus + Traineeship, European Commission, 2018 - 2018