

## Prof. Filiz Altay

### Personal Information

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**Address:** İTÜ Kimya-Metalurji Fakültesi Gıda Mühendisliği Bölümü Maslak, 34469, Sarıyer, İstanbul

### Biography

1975 yılında Ankara'da doğdu. İlkokul ve ortaokulu İzmir'de, liseyi Eskişehir Fatih Fen Lisesi'nde tamamladı. 1992 yılında İstanbul Teknik Üniversitesi Gıda Mühendisliği Bölümü'nü kazandı ve bir sene Gümüşsuyu Yerleşkesi'nde İngilizce hazırlık okudu. İTÜ Gıda Mühendisliği Bölümü'nü 1997 yılında, aynı bölümdeki yüksek lisansını 2000 yılında bitirdi. 2002-2006 yılları arasında YÖK bursu ile Wisconsin Üniversitesi-Madison Biyolojik Sistemler Mühendisliği bölümünde doktorasını yaptı. 2007 yılında İTÜ Gıda Mühendisliği'nde yardımcı doçent, 2015 yılında doçent, 2021 yılında profesör ünvanını aldı. Evli ve iki çocuk annesidir.

### Education Information

Doctorate, University of Wisconsin-Madison, Agricultural And Life Sciences, Biological Systems Engineering, United States Of America 2002 - 2006

Postgraduate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 1998 - 2000

Undergraduate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 1993 - 1997

### Foreign Languages

English

### Dissertations

Doctorate, Rheological and calorimetric evaluations of gelatin-xanthan gum systems with high levels of co-solutes, University of Wisconsin-Madison, Agricultural and Life Sciences, Biological Systems Engineering, 2006

Postgraduate, Tahinin reolojik karakterizasyonu, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2000

### Research Areas

Food Engineering, Engineering and Technology

### Academic Titles / Tasks

Professor, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2021 - Continues

Associate Professor, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2017 - 2021

Assistant Professor, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2007 - 2017  
Research Assistant PhD, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2006 - 2007  
Research Assistant, University of Wisconsin-Madison, Agricultural And Life Sciences, Biological Systems Engineering, 2002 - 2006  
Research Assistant, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 1998 - 2002

## Academic and Administrative Experience

Vice Dean, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2016 - 2017  
İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, 2009 - 2012  
İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, 2008 - 2009

## Courses

TEKNOGİRİŞİMCİLİKTE AKILLI AR-GE UYGULAMALARI, Doctorate, 2017 - 2018  
PROCESS CONTROL, Undergraduate, 2013 - 2014, 2014 - 2015, 2015 - 2016, 2016 - 2017, 2017 - 2018  
MASS TRANSFER, Undergraduate, 2012 - 2013, 2013 - 2014, 2014 - 2015, 2015 - 2016, 2016 - 2017, 2017 - 2018  
COLD STORAGE TECHNOLOGY, Undergraduate, 2012 - 2013, 2013 - 2014, 2014 - 2015, 2015 - 2016, 2016 - 2017, 2017 - 2018  
FOOD ENGINEERING LABORATORY, Undergraduate, 2012 - 2013, 2013 - 2014, 2014 - 2015, 2015 - 2016, 2016 - 2017  
FOOD ENGINEERING DESIGN-II, Undergraduate, 2013 - 2014, 2014 - 2015, 2015 - 2016, 2016 - 2017  
FLUID MECHANICS, Undergraduate, 2008 - 2009, 2009 - 2010, 2010 - 2011, 2011 - 2012, 2012 - 2013, 2013 - 2014, 2014 - 2015, 2015 - 2016, 2016 - 2017  
İSTATİSTİK, Postgraduate, 2016 - 2017, 2017 - 2018  
PHASE AND STATE TRANSITIONS IN FOODS, Doctorate, 2010 - 2011, 2012 - 2013, 2014 - 2015, 2016 - 2017  
FOOD PROTEINS, Doctorate, 2011 - 2012, 2012 - 2013, 2013 - 2014, 2015 - 2016  
KÜTLE AKTARIMI, Undergraduate, 2009 - 2010, 2010 - 2011, 2011 - 2012, 2012 - 2013, 2015 - 2016  
GIDA MÜHENDİSLİĞİ TASARIMI-II, Undergraduate, 2008 - 2009, 2009 - 2010, 2010 - 2011, 2011 - 2012, 2012 - 2013, 2013 - 2014  
PROSES KONTROL, Undergraduate, 2008 - 2009, 2009 - 2010, 2010 - 2011, 2011 - 2012, 2012 - 2013, 2013 - 2014  
GIDA MÜHENDİSLİĞİ LABORATUVARI, Undergraduate, 2009 - 2010, 2010 - 2011, 2011 - 2012, 2012 - 2013  
OLASILIK VE İSTATİSTİK, Undergraduate, 2011 - 2012  
ELECTRICAL, DIELECTRIC AND MAGNETIC PROPERTIES OF NANOMATERIALS, Doctorate, 2012 - 2013  
GIDA İŞLEME YÖNTEMLERİ, Undergraduate, 2008 - 2009, 2009 - 2010, 2010 - 2011  
NANOTECHNIQUES AND NANOAPPLICATIONS IN FOODS, Postgraduate, 2010 - 2011  
MASS AND ENERGY BALANCES, Undergraduate, 2010 - 2011  
INTRODUCTION TO NANOSCIENCE AND NANOENGINEERING, Postgraduate, 2010 - 2011

## Jury Memberships

Appointment Academic Staff, Öğretim üyesi dışındaki öğretim elemanları kadrolarına yapılacak atama jüriliği, İstanbul Teknik Üniversitesi, November, 2017  
Doctoral Examination, Doktora öğr. Büşra Akınalan'ın doktora yeterlik sınav jüriliği, Yeditepe Üniversitesi Fen Bilimleri Ens., June, 2017  
Doctoral Examination, Doktora öğr. İrem Karaaslan'ın doktora yeterlik sınav jüriliği, Mustafa Kemal Üniversitesi Fen Bilimleri Ens., June, 2017  
Doctoral Examination, Araş. Gör. Sercan Dede'nin doktora yeterlik sınav jüriliği, Mustafa Kemal Üniversitesi Fen Bilimleri Ens., June, 2017

Post Graduate, Farzaneh Azizzadeh'in yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., June, 2017

Doctoral Examination, Doktora ögr. Nuray İnan'ın doktora yeterlik sınav jüriliği, Çukurova Üniversitesi Fen Bilimleri Ens., February, 2017

Appointment Academic Staff, İTÜ Yrd. Doç. Ataması için Yabancı Dil Jüriliği, İstanbul Teknik Üniversitesi, January, 2017

Doctoral Examination, Doktora öğrencisi Zahide Memeli'nin doktora yeterlik sınav jüri başkanlığı, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., December, 2016

Doctoral Examination, Doktora yeterlik sınav jüri üyeliği, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., October, 2016

Post Graduate, Saide Başak Arıkan'ın yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., August, 2016

Post Graduate, Beyza Şükran Işık'ın yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., June, 2016

Post Graduate, Turgay Çetinkaya'nın yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., June, 2016

Post Graduate, Ceren Adıgüzel'in yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., June, 2016

Doctoral Examination, Doktora ögr. Nasim Kianpour'un doktora yeterlik sınav jüriliği, İstanbul Aydın Üniversitesi Fen Bilimleri Ens., January, 2016

Doctoral Examination, Doktora öğrencisi Nagihan Okutan'ın doktora yeterlik sınav jüri üyeliği, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., December, 2015

Post Graduate, Tez savunma jüri üyeliği, Mersin Üniversitesi Fen Bilimleri Enstitüsü, December, 2015

Post Graduate, Tuğba Yılmaz'ın yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., February, 2015

Post Graduate, Merve Yilmazer'in yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., June, 2014

Post Graduate, Alpaslan Kumru'nun yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., January, 2014

Post Graduate, Emre Ömer Nas'ın yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., January, 2014

Post Graduate, Saman Hendessi'nin yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., January, 2014

Post Graduate, Pınar Terzi'nin yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., June, 2013

Post Graduate, Nagihan Okutan'ın yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., June, 2013

Post Graduate, Ayşe Gül Şener'in yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., October, 2011

Post Graduate, Ayşe Nur Güven'in yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., June, 2010

Post Graduate, Ayşe Gizem Kor'un yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., January, 2010

Post Graduate, Özge Özgen'in yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., January, 2010

## Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Fabrication and characterization of zein nanofibers integrated with gold nanospheres**  
Cetinkaya T., Wijaya W., Altay F., Ceylan Z.  
LWT, vol.155, 2022 (Journal Indexed in SCI)
- II. **Deciphering the mechanism and binding interactions of Pemetrexed with dsDNA with DNA-targeted chemotherapeutics via spectroscopic, analytical, and simulation studies**  
Senel P., Agar S., Is Y. S., Altay F., Gölcü A., Yurtsever M.  
JOURNAL OF PHARMACEUTICAL AND BIOMEDICAL ANALYSIS, vol.209, 2022 (Journal Indexed in SCI)
- III. **Fabrication and characterization of basil essential oil microcapsule-enriched mayonnaise and its antimicrobial properties against Escherichia coli and Salmonella Typhimurium**  
Özdemir N., Bayrak A., Tat T., Yanik Z. N., Altay F., Halkman A. K.

FOOD CHEMISTRY, vol.359, 2021 (Journal Indexed in SCI)

- IV. **A novel strategy for Au in food science: Nanoformulation in dielectric, sensory properties, and microbiological quality of fish meat**  
Cetinkaya T., Ceylan Z., Meral R., Kılıçer A., Altay F.  
FOOD BIOSCIENCE, vol.41, 2021 (Journal Indexed in SCI)
- V. **Mechanism of Interactions of dsDNA Binding with Apigenin and Its Sulfamate Derivatives Using Multispectroscopic, Voltammetric, and Molecular Docking Studies**  
Waihenya S., Senel P., Osonga F. J., Erdoğan T., Altay F., Gölcü A., Sadik O. A.  
ACS OMEGA, vol.6, no.8, pp.5124-5137, 2021 (Journal Indexed in SCI)
- VI. **A new application with characterized oil-in-water-in-oil double emulsions: Gelatin-xanthan gum complexes for the edible oil industry**  
Cetinkaya T., Altay F., Ceylan Z.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.138, 2021 (Journal Indexed in SCI)
- VII. **Microencapsulation of basil essential oil: utilization of gum arabic/whey protein isolate/maltodextrin combinations for encapsulation efficiency and in vitro release**  
Özdemir N., Bayrak A., Tat T., Altay F., Kiralan M., Kurt A.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, 2021 (Journal Indexed in SCI)
- VIII. **A study on correlations between antimicrobial effects and diffusion coefficient, zeta potential and droplet size of essential oils**  
Mutlu-Ingok A., Firtin B., Karbancioglu-Guler F., Altay F.  
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.16, 2020 (Journal Indexed in SCI)
- IX. **Elucidation of binding interactions and mechanism of Fludarabine with dsDNA via multispectroscopic and molecular docking studies**  
Şenel P., Agar S., Sayin V. O., Altay F., Yurtsever M., Gölcü A.  
Journal of Pharmaceutical and Biomedical Analysis, vol.179, 2020 (Journal Indexed in SCI)
- X. **Nanofibre encapsulation of limonene and modelling its release mechanisms**  
Dede S., Altay F.  
Acta Alimentaria, vol.48, pp.56-64, 2019 (Journal Indexed in SCI)
- XI. **The uniaxial and coaxial encapsulations of sour cherry (*Prunus cerasus* L.) concentrate by electrospinning and their in vitro bioaccessibility**  
Isik B. S., Altay F., Çapanoğlu Güven E.  
FOOD CHEMISTRY, vol.265, pp.260-273, 2018 (Journal Indexed in SCI)
- XII. **Halloysite nanotube/polyethylene nanocomposites as multifunctional active food packaging materials**  
Tas C., Alkan B., Baysal M., Altay F., Cebeci F., Ünal S., Menciloglu Y., Ünal H., Sehit E.  
ABSTRACTS OF PAPERS OF THE AMERICAN CHEMICAL SOCIETY, vol.252, 2016 (Journal Indexed in SCI)
- XIII. **Investigating the effect of roasting on functional properties of defatted hazelnut flour by response surface methodology (RSM)**  
Turan D., Capanoglu E., Altay F.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.63, pp.758-765, 2015 (Journal Indexed in SCI)
- XIV. **The influence of thermal processing on emulsion properties of defatted hazelnut flour**  
Turan D., Altay F., Guven E. C.  
FOOD CHEMISTRY, vol.167, pp.100-106, 2015 (Journal Indexed in SCI)
- XV. **Affecting parameters on electrospinning process and characterization of electrospun gelatin nanofibers**  
Okutan N., Terzi P., Altay F.  
FOOD HYDROCOLLOIDS, vol.39, pp.19-26, 2014 (Journal Indexed in SCI)
- XVI. **Gelling properties of gelatin-xanthan gum systems with high levels of co-solutes**  
Altay F., Gunasekaran S.  
JOURNAL OF FOOD ENGINEERING, vol.118, pp.289-295, 2013 (Journal Indexed in SCI)
- XVII. **A review on traditional Turkish fermented non-alcoholic beverages: Microbiota, fermentation**

### **process and quality characteristics**

Altay F., Karbancıoğlu-Güler F., Daskaya-Dikmen C., Heperkan D.

INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, vol.167, pp.44-56, 2013 (Journal Indexed in SCI)

XVIII. **A review on protein-phenolic interactions and associated changes**

Ozdal T., Capanoglu E., Altay F.

FOOD RESEARCH INTERNATIONAL, vol.51, pp.954-970, 2013 (Journal Indexed in SCI)

XIX. **Mechanical spectra and calorimetric evaluation of gelatin-xanthan gum systems with high levels of co-solutes in the glassy state**

Altay F., Gunasekaran S.

FOOD HYDROCOLLOIDS, vol.30, pp.531-540, 2013 (Journal Indexed in SCI)

XX. **Rheological evaluation of gelatin-xanthan gum system with high levels of co-solutes in the rubber-to-glass transition region**

Altay F., Gunasekaran S.

FOOD HYDROCOLLOIDS, vol.28, pp.141-150, 2012 (Journal Indexed in SCI)

XXI. **Influence of drying temperature, water content, and heating rate on gelatinization of corn starches**

Altay F., Gunasekaran S.

JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.54, pp.4235-4245, 2006 (Journal Indexed in SCI)

XXII. **Effects of temperature, shear rate and constituents on rheological properties of tahin (sesame paste)**

Altay F., Ak M. M.

JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.85, pp.105-111, 2005 (Journal Indexed in SCI)

### **Articles Published in Other Journals**

I. **Effects of Electrospinning on Antifungal Properties of Thyme and Cardamom Oils**

Temür H., Karbancıoğlu Güler H. F. , Altay F.

Eurasian Journal of Food Science and Technology, vol.5, no.2, pp.105-116, 2021 (Other Refereed National Journals)

II. **Investigation of Electrophoretic Mobility of Various Nanofibers in Ethanol or Water**

Dede S., Altay F.

Turkish Journal of Science & Technology, vol.16, no.2, pp.269-274, 2021 (National Refreed University Journal)

III. **Depolama Süresince Balıketi Kalitesinde Meydana Gelen Değişimlerin Hızlı ve Yenilikçi Metotlarla Belirlenmesi**

Çetinkaya T., Altay F., Ceylan Z.

Iğdır Üniversitesi Fen Bilimleri Enstitüsü Dergisi, vol.11, no.3, pp.2030-2040, 2021 (National Refreed University Journal)

IV. **Dielectric Properties of Foods**

Tıraş B., Dede S., Altay F.

Turkish Journal of Agriculture - Food Science and Technology, vol.7, no.11, pp.1805, 2019 (Refereed Journals of Other Institutions)

V. **Biosensors from the First Generation to Nano-biosensors**

Dede S., Altay F.

International Advanced Researches and Engineering Journal, vol.2, no.2, pp.200-207, 2018 (Refereed Journals of Other Institutions)

VI. **TRIBOLOGY OF PEKMEZ (GRAPE MOLASSES)-TAHİN (SESAME PASTE) MIXTURES**

Altay İ., ALTAY F.

GIDA / THE JOURNAL OF FOOD, vol.43, no.4, pp.582-592, 2018 (Other Refereed National Journals)

VII. **Jelatin, Laktalbumin ve Kazeinin Kakao Yağı Absorplama Kapasitelerinin Araştırılması**

Dede S., Arıkan S. B. , Altay F.

Kilis 7 Aralık Üniversitesi Fen ve Mühendislik Dergisi, vol.2, no.1, pp.64-71, 2018 (Other Refereed National

Journals)

- VIII. **Kekik ve kakule yağlarının tek ve eş eksenli nanolif ile enkapsülasyonu**  
Arıkan S. B. , Okutan N., Altay F.  
Gıda, vol.41, no.3, pp.149-154, 2016 (Other Refereed National Journals)
- IX. **Gıda ambalajlarında nanoteknolojik uygulamalar ve faz değişim materyalleri**  
Yılmaz M., Altay F.  
Gıda, vol.39, no.6, pp.371-378, 2014 (Other Refereed National Journals)
- X. **Elektro üretim yöntemiyle elde edilen nanoliflerin özelliklerine etki eden faktörler**  
Altay F.  
Dünya Gıda, vol.2, pp.74-78, 2011 (National Non-Refereed Journal)
- XI. **A review of thermorheological evaluation of structure-function relationships in food and biopolymer systems**  
Gunasekaran S., Altay F.  
Journal of Biomechanics Engineering, vol.1, no.2, pp.29-44, 2008 (Non-Refreed Journal)
- XII. **A'dan Z'ye Fast Food-1**  
Hoşkal Y., Altay F.  
Hotel & Restaurant, vol.24, pp.87-96, 1999 (National Non-Refereed Journal)

## Books & Book Chapters

- I. **Nükleer Manyetik Rezonans (Titreşim, Yankılaşım)**  
ALTAY F.  
in: Food Analysis, S.S. Nielsen, Editor, Springer - Nobel, Ankara, pp.443-456, 2020
- II. **Isıl Analiz**  
ALTAY F.  
in: Food Analysis, S.S. Nielsen, Editor, Springer - Nobel, Ankara, pp.555-571, 2020
- III. **Gıda Analizi için reolojik İlkeler**  
ALTAY F.  
in: Food Analysis, S.S. Nielsen, Editor, Springer - Nobel, Ankara, pp.541-554, 2020
- IV. **Gıda bulaşanları, kalıntıları ve bunların kimyasal bileşenlerinin analizleri**  
ALTAY F.  
in: Food Analysis, S. S. Nielsen, Editor, Springer - Nobel, Ankara, pp.317-352, 2020
- V. **Renk Analizi**  
ALTAY F.  
in: Food Analysis, S.S. Nielsen, Editor, Springer - Nobel, Ankara, pp.573-586, 2020
- VI. **Rheology and functionality of Ayran-A yogurt drink**  
Altay F.  
in: Yogurt in Health and Disease Prevention, Shah, Editor, Academic Press , London, pp.295-305, 2017
- VII. **Nanofiber encapsulation of active ingredients and their controlled release**  
Altay F., Okutan N.  
in: Advances in Food Biotechnology, Rai,R., Editor, Wiley-Blackwell, Portsmouth, pp.607-616, 2015
- VIII. **Peynirde Reoloji ve Tekstür**  
Ak M., Altay F.  
in: Peynir Biliminin Temelleri, Hayaloğlu,Özer, Editor, Sidas Medya Ltd, İzmir, pp.347-416, 2011

## Refereed Congress / Symposium Publications in Proceedings

- I. **Preparation and comparison of electrospun matrice and hydrogel based controlled release systems for chemotherapeutic agent epirubicin and metal complexes**

ADIMCILAR V., ALTAY F., BÜTÜN V., GÖLCÜ A.

Euroanalysis XX Conference, İstanbul, Turkey, 1 - 05 September 2019, pp.92

- II. **Effect of viscosity on electrospinnability of feed solutions containing PLGA**  
ÇOKSARI G., DEDE S., ARTIK N., ALTAY F.  
International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.119
- III. **The effects of whey adding into cow, sheep and goat milk on rheological properties of kefir**  
DEDE S., ALTAY F., DURSUN A., ÖZKAN D., GÜLER Z.  
International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.85-90
- IV. **Rheological properties of milks with sucrose or lactose treated with koumiss culture**  
DEDE S., ALTAY F.  
International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.91
- V. **The effects of viscosity of chitosan-polyvinyl alcohol blend solutions on the morphology of nanofibers with vitamin C**  
Haghjou S., AZIZZADEH F., Esmer E., ALTAY F.  
International Symposium on Food Rheology and Texture., İstanbul, Turkey, 19 - 21 October 2018, pp.82
- VI. **Rheological properties of vegan pudding prepared with gum arabic and pectin**  
Kianpour N., Haghjou S., TOKER Ö. S. , ALTAY F., KARATAŞ Ş.  
International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.113
- VII. **Importance of rheology in emulsion electrospinning**  
Işık Şentürk B. Ş. , DEDE S., Hüyükü Ö., ALTAY F.  
International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.120
- VIII. **The viscoelasticity of homemade pomegranate sour concentrates**  
DEDE S., DİDİN M., Hüyükü Ö., ALTAY F.  
International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.171
- IX. **Characterization of saffron extract loaded zein nanofibers**  
Najafi Z., Çetinkaya T., ŞAHİN YEŞİLÇUBUK N., ALTAY F.  
International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.118
- X. **EFFECT OF DIFFERENT COMBINATIONS OF WALL MATERIALS ON SPRAY DRIED BASIL ESSENTIAL OIL MICROCAPSULES**  
ÖZDEMİR N., TAT T., KIRALAN M., ALTAY F., BAYRAK A.  
3rd International Congress on Food Technology, 10 - 12 October 2018
- XI. **Nanotechnological Applications for Biosensors**  
DEDE S., ALTAY F.  
INTERNATIONAL ADVANCED RESEARCHES AND ENGINEERING CONGRESS, Osmaniye, Turkey, 16 - 18 November 2017
- XII. **Poliakrilonitril (PAN) Nanolif Membranla Peyniraltı Suyu Filtrasyonu**  
Karimi Dastjerd A., Azzizadeh F., Kılıç Akyılmaz M., Altay F.  
1. Ulusal Sütçülük Kongresi, Ankara, Turkey, 25 - 26 May 2017, pp.44
- XIII. **Filtration of juices by using electrospun PAN membrane**  
Azizzadeh F., Altay F.  
The Fifth International Symposium Frontiers in Polymer Science (POLY 2017), Seville, Spain, 17 - 19 May 2017, pp.1
- XIV. **The influences of forces during electrospinning on nanofiber formation**  
Arıkan S. B. , Dede S., Altay F.  
International Conference on Advances in Science and Arts, İstanbul, Turkey, 29 - 31 March 2017, pp.1
- XV. **The use of encapsulated DNA in barcoding**  
Dede S., Arkadaş M., Altay F., Avşar Y. K.  
International Congress on Food of Animal Origin, Gazimagusa, Cyprus (Kkctc), 10 - 13 November 2016, pp.1
- XVI. **Filtering pigments from honey by nanofiber membrane**  
Azizzadeh F., Altay F.  
Applied Nanotechnology and Nanoscience International Conference (ANNIC 2016), Barselona, Spain, 9 - 11

November 2016, pp.1

- XVII. **Nanoliflerle membran filtrasyon ve berrak meyve suyu eldesinde potansiyel kullanımları**  
Arıkan S. B. , Altay F.  
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.1
- XVIII. **Halloysite nanotube/polyethylene nanocomposites as multifunctional active food packaging materials**  
Taş C., Alkan B., Baysal M., ALTAY F., Cebeci F., ÜNAL S., MENCELOĞLU Y. Z. , ÜNAL H., Şehit E.  
Abstracts of Papers of the American Chemical Society, Philadelphia, United States Of America, 21 - 25 August 2016
- XIX. **Effect of nanofillers on plant protein based bionanocomposites for food packaging applications**  
Çetinkaya T., Altay F.  
The 6th International Seminar Modern Polymeric Materials for Environmental Applications, Krakow, Poland, 27 - 29 April 2016, pp.35-46
- XX. **Electrospun nanofibrous filtration membranes for water purification application**  
Aygün E. G. , OKUTAN N., Altay F.  
6th International Seminar Modern Polymeric Materials for Environmental Applications, Krakow, Poland, 27 - 29 April 2016, pp.1-10
- XXI. **Encapsulation of Flavors: A Review**  
Dede S., Altay F.  
International Conference on Natural Science and Engineering (ICNASE'16), Kilis, Turkey, 19 - 20 March 2016, pp.1
- XXII. **Cox-Merz kuralının gıda ürünlerine uygulanması**  
Celep B., Boztepe F. R. , Altay F.  
9. Gıda Mühendisliği Kongresi, İzmir, Turkey, 13 November 2015, pp.1
- XXIII. **Elektroeğirme**  
ALTAY F.  
9. Gıda Mühendisliği Kongresi, Selçuk, İzmir, Düzenleyen: TMMOB Gıda Mühendisleri Odası, Turkey, 13 November 2015
- XXIV. **Domates suyunun nanolif membranla filtrasyonu**  
Azizzadeh F., Okutan N., Altay F.  
9. Gıda Mühendisliği Kongresi, İzmir, Turkey, 13 November 2015, pp.1
- XXV. **Rheology of Zile Pekmezi: from liquid to the 3D structure**  
Okutan N., Celep B., Altay F.  
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.1
- XXVI. **Filtration of apple juice by using electrospun nanofiber membranes**  
Bakır B., Mert A. M. , Okutan N., Altay F.  
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- XXVII. **Filtration of water melon juice by electrospun nanofiber membrane**  
Azizzadeh F., Okutan N., Altay F.  
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.1
- XXVIII. **Electrospun nylon and electrospun gelatin encapsulated antioxidants for functional textile applications**  
Okutan N., Çiftçi A., Altay F.  
5th International Istanbul Textile Congress 2015: Innovative Technologies "Inspire to Innovate, İstanbul, Turkey, 11 - 12 September 2015, pp.1
- XXIX. **Dexamethasone encapsulation by uniaxial and coaxial electrospinning and their release kinetics for ophthalmic applications**  
KÜÇÜKERDÖNMEZ F. C. , nagihan o., azizzadeh f., ALTAY F.  
Electrospun nano- and microfibers for biomedical applications conference, 31 August - 03 October 2015
- XXX. **The evaluation of dielectric properties of Tarhana soup components for microwave drying**



- Aydin B. Y. , Okutan N., Altay F.  
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- XXXI. **Electrospun nanofiber encapsulation of thyme oil and the characterization of nanofibers**  
Arikan S. B. , Özkan Ö., Wang Y., Okutan N., Gunasekaran S., Altay F.  
The IFT Annual Meeting, Şikago, United States Of America, 11 - 14 July 2015, pp.1
- XXXII. **Effects of thermal processing on coaxial electrospun vitamin C**  
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- XXXIII. **Encapsulation of vitamins C and E by uniaxial and coaxial electrospinning**  
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- XXXIV. **Layer by layer electrospun polyacrylonitrile-gelatin nanofiber membranes for apple juice filtration**  
Mert A. M. , Bakır B., Okutan N., Altay F.  
NANOTR 11 Konferansı, Ankara, Turkey, 22 - 25 June 2015, pp.1
- XXXV. **Gıda Alanında Nanoteknoloji Uygulamaları ve Risk Değerlendirmesi**  
ALTAY F.  
Biyo ve Nanoteknoloji Sempozyumu, Fatih Üniversitesi, Büyükçekmece, İstanbul,Düzenleyen: Fatih Üniversitesi  
Biyo ve Nanoteknoloji Kulübü-Binotek, Turkey, 24 April 2015
- XXXVI. **Prebiyotik Bileşen İçeren Nanoliflerle Probiyotik Mikroorganizma Enkapsülasyonu ve Salım Mekanizması**  
ALTAY F.  
Probiotic Workshop, İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, İstanbul, Turkey, 19 March 2015
- XXXVII. **Gıda Sanayiinde Nanoteknoloji Uygulamaları**  
ALTAY F.  
Foteg İstanbul 12. Gıda İşleme Teknolojileri Uluslar arası İhtisas Fuarı, CNR, İstanbul, Turkey, 07 March 2015
- XXXVIII. **Meyveler için kitosan veya elektrodöndürme ile elde edilmiş jelatin-kitosan nanolifi içeren yenilebilir kaplama**  
Aygün E. G. , Şahin Ö., Altay F.  
YTÜ IV. Ulusal Nanoteknoloji Kongresi (NANOKON 2015), İstanbul, Turkey, 5 - 06 March 2015, pp.1
- XXXIX. **Physicochemical properties of Hardaliye**  
Fahliogulları O., Altay F.  
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Ohrid, Macedonia, 24 - 26 October 2013, pp.1
- XL. **Functional and Nutritional Properties of Hazelnut Proteins**  
Bakkaloğlu Z., Özülkü G., Altay F.  
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- XLI. **Electrospun gelatin nanofibers as stabilizers in emulsions**  
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- XLII. **Detection of *Alycyclobacillus* spp. in fruit juices by metal oxide nanosensors**  
TERZI P., Okutan N., Altay F.  
FoodMicro2012, İstanbul, Turkey, 3 - 07 September 2012, pp.1
- XLIII. **Nanoparticles with antimicrobial activity for food packaging**  
Hendessi S., Altay F.  
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- XLIV. **Antimicrobial properties of electrospun nanofibers containing organic acids**  
Okutan N., TERZI P., Karbancıoğlu Güler H. F. , Altay F.  
FoodMicro2012, İstanbul, Turkey, 3 - 07 September 2012, pp.1
- XLV. **Risk evaluation of engineered nanoparticles (ENPs) in food industry**  
Hendessi S., Altay F.

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**XLVI. Viscosity and small amplitude oscillatory measurements of liquid and solid pekmez (grape molasses) samples**

Şahin E., Altay F.

Viscosity and small ampliThe 6th International Symposium on Food Rheology and Structure (ISFRS2012), Zürich, Switzerland, 10 - 13 April 2012, pp.1

**XLVII. Effects of nanofibers containing starch on rheological properties of olive oil**

Okutan N., TERZI P., Altay F.

The 6th International Symposium on Food Rheology and Structure (ISFRS2012), Zürich, Switzerland, 10 - 13 April 2012, pp.1

**XLVIII. Elektro üretim cihazına beslenen çözeltilerin ve elde edilen nanoliflerin ısıl özelliklerinin karşılaştırılması**

Güldiken B., Altay F.

7. Gıda Mühendisliği Kongresi, Ankara, Turkey, 24 - 26 November 2011, pp.1

**XLIX. Elektro üretim yöntemiyle nişasta içeren nanoliflerin eldesini etkileyen reolojik faktörlerin incelenmesi**

Güldiken B., Altay F.

7. Gıda Mühendisliği Kongresi, Ankara, Turkey, 24 - 26 November 2011, pp.1

**L. The application of the Cox-Merz rule on tahin (sesame paste) and pekmez (grape molasses) blends**

Tanyolaç O., Altay F.

2011 EFFoST (European Federation of Food Science and Technology) Annual Meeting on Process-Structure-Function Relationships, Berlin, Germany, 9 - 11 November 2011, pp.1

**LI. Utilization of packaging films with nanofibers containing organic acids for kashar cheese**

TERZI P., Okutan N., Altay F.

4th International Congress on Food and Nutrition together with 3rd SAFE Consortium International Congress on Food Safety, İstanbul, Turkey, 12 - 14 October 2011, pp.1

**LII. Effect of zinc chloride on magnetic properties of electrospun nanofibers obtained from polyvinylalcohol, wheat starch and sodium alginate**

Altay A. S., Altay F.

EuroNanoForum2011, Budapeşte, Hungary, 30 May - 01 June 2011, pp.1

**LIII. Electrospinning of polyvinyl alcohol, wheat starch, sodium alginate and their blends**

Güldiken B., Altay F.

EuroNanoForum2011, Budapeşte, Hungary, 30 May - 01 June 2011, pp.1

**LIV. Gıdalardaki nanomateryallerin in vivo toksisitesi**

TERZI P., Altay F.

2. Gıda Güvenliği Kongresi, İstanbul, Turkey, 9 - 10 December 2010, pp.1

**LV. Physicochemical, thermal and rheological properties of starch isolated from chestnut (Castena sativa)**

Fıratlıgil F. E., Altay F., Evranuz Ö.

1st International Congress on Food Technology, Antalya, Turkey, 3 - 06 November 2010, pp.1

**LVI. Thermal and rheological properties of dried nixtamalised maize masa supplemented with chickpea flour, peanut flour or redpepper seed flour**

Kor Ulukut A. G., Altay F., Evranuz Ö.

17th International Drying Symposium, Magdeburg, Germany, 3 - 06 October 2010, pp.1

**LVII. Zeytinler için kullanılan zeytin yaprağı özütü içeren film çözeltilerinin antimikrobiyal ve reolojik özellikleri**

Altay F., Dinçer D., Dengiz D., HEPERKAN D.

6. Uluslararası Ambalaj Kongresi, İstanbul, Turkey, 16 - 18 September 2010, pp.1

**LVIII. Rheological properties of Mesir Putty (Meshir Macun)**

Güven A. N., Altay F.

Traditional Foods from Adriatic to Caucasus, Tekirdağ, Turkey, 15 - 17 April 2010, pp.1

- LIX. **Rheological characterization of gelatin-xanthan gum mixture with co-solutes at high concentration**  
Altay F., Gunasekaran S.  
The IFT Annual Meeting, Florida, United States Of America, 24 - 26 June 2008, pp.1
- LX. **Gelation and rheological properties of an imitation cheese base with low protein content**  
Kızılöz M., Cumhuri O., Özen A. E. , Altay F., Kılıç Akyılmaz M.  
The 9th International Hydrocolloids Conference, Rasa Sentosa, Singapore, 15 - 19 June 2008, pp.1
- LXI. **Large deformation properties of gelatin-xanthan gum mixtures with co-solutes at high concentration**  
Altay F., Gunasekaran S.  
The IFT Annual Meeting, Şikago, United States Of America, 28 July - 01 August 2007, pp.1
- LXII. **Calorimetric Tg of gelatin-xanthan gum systems with high levels of co-solutes**  
Altay F., Gunasekaran S.  
The IFT Annual Meeting, Şikago, United States Of America, 28 July - 01 August 2007, pp.1
- LXIII. **Effect of drying temperature on gelation of corn starch**  
Altay F., Gunasekaran S.  
The IFT Annual Meeting, New Orleans, United States Of America, 16 - 20 July 2005, pp.1
- LXIV. **Viscoelasticity of gelatin gels in mixture with high levels of sugar**  
Altay F., Gunasekaran S., Kasapis S.  
The IFT Annual Meeting, New Orleans, United States Of America, 16 - 20 July 2005, pp.1
- LXV. **Erik Püresinin Reolojik Karakterizasyonu**  
Fıratlıgil F. E. , Altay F., Evranuz Ö.  
Türkiye 7. Gıda Kongresi, Ankara, Turkey, 22 - 24 May 2002, pp.1
- LXVI. **İstanbul Bölgesinde Satışa Sunulan Bazı Ayranların Reolojik Özelliklerinin Tespiti**  
Altay F., Fıratlıgil F. E. , Evranuz Ö.  
Türkiye 7. Gıda Kongresi, Ankara, Turkey, 22 - 24 May 2002, pp.1
- LXVII. **Gıda İşleme ve Muhafazasında Kullanılan Elektriksel Yöntemlerin Biyolojik Etkileri**  
Fıratlıgil F. E. , Altay F., Evranuz Ö.  
12. Biyoteknoloji Kongresi, Balıkesir, Turkey, 17 - 19 September 2001, pp.1
- LXVIII. **Dondurulmuş gıdaların stabilitesi**  
Altay F., Fıratlıgil F. E. , Evranuz Ö.  
12. Biyoteknoloji Kongresi, Balıkesir, Turkey, 17 - 19 September 2001, pp.1
- LXIX. **Rheological Behavior as a Means of Detecting Adulteration of Honeys with High Fructose Corn Syrup**  
Şahin Yeşilçubuk N., Altay F., AK M. M. , Karaali A.  
The 4th International Conference on Agro and Food Physics, İstanbul, Turkey, 16 May 2000 - 20 May 2000, pp.1
- LXX. **Rheology of Pekmez, Tahin and Their Mixture**  
Altay F., AK M.  
The 2nd International Symposium on Food Rheology and Structure, Zürih, Switzerland, 12 - 16 March 2000, pp.1

## Supported Projects

Altay F., Project Supported by Higher Education Institutions, Elektrodöndürme yöntemiyle elde edilen jelatin nanoliflerinin gıdalarda kıvam verici olarak kullanılması, 2012 - 2019

Altay F., Project Supported by Higher Education Institutions, Elektrodöndürme yöntemiyle elde edilen jelatin nanoliflerinin emülsiyonlarda stabilize edici olarak kullanılması, 2012 - 2019

Altay F., Project Supported by Higher Education Institutions, Elektro üretim yöntemiyle sodyum aljinat ve mısır nişastası içeren nanolif eldesine etki eden faktörlerin incelenmesi, 2011 - 2019

Altay F., Project Supported by Higher Education Institutions, Fermented Foods And Their Rheological Properties: Can We Modify Their Texture?, 2014 - 2018

Altay F., Project Supported by Higher Education Institutions, viscosity and Small Amplitude Oscillatory Measurements OF liquid Solid Pekmez ( Grape Molasses) Samples ve Effects of Nanofibers Containing Starch on Rheological Properties of Olive Oil, 2012 - 2018

Altay F., Project Supported by Higher Education Institutions, The Application of The Cox Merz Rule on Tahin Sesame Paste and Pekmez Grape Molasses Blends, 2011 - 2018

Altay F., Project Supported by Higher Education Institutions, THERMAL AND RHEOLOGICAL PROPERTIES OF DRIED NİXTAMALİSED maize masa supplemented wth chickpea flour, peanut flour or redpepper seed flour, 2010 - 2018

Altay F., Project Supported by Higher Education Institutions, BİBEİYE (ROSMARİNUS OFFİCİNALİS) VE ÜZÜM ÇEKİRDEĞİNİN (VİTİS VİNİFERA) ÇİKOLATANIN KRİSTALİZASYONUNA, REOLOJİK ÖZELLİKLERİNE, RAF ÖMRÜNE VE ANTİOKSİDAN AKTİVİTESİNE ETKİLERİ, 2009 - 2010

Altay F., Project Supported by Higher Education Institutions, Mesir Macununn Antioksidan Aktivitesinin ve Reolojik Özelliklerinin Belirlenmesi, 2009 - 2010

## Memberships / Tasks in Scientific Organizations

Gıda Mühendisleri Odası, Member, 2000 - Continues

## Scientific Refereeing

JOURNAL OF FOOD ENGINEERING, National Scientific Refreed Journal, August 2019

GIDA, National Scientific Refreed Journal, April 2019

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, February 2019

LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, February 2019

FOOD HYDROCOLLOIDS, SCI Journal, January 2019

Gıda, National Scientific Refreed Journal, November 2017

Journal of Food Engineering, SCI Journal, September 2017

Macedonian Journal of Chemistry and Chemical Engineering, Other Indexed Journal, September 2017

LWT-Food Science and Technology, SCI Journal, March 2017

Yüzüncü Yıl Üniversitesi Tarım Bilimleri Dergisi, National Scientific Refreed Journal, March 2017

Journal of Food Engineering, SCI Journal, March 2017

LWT-Food Science and Technology, SCI Journal, February 2017

Food Hydrocolloids, SCI Journal, February 2017

Journal of Food Engineering, SCI Journal, January 2017

LWT-Food Science and Technology, SCI Journal, December 2016

Fırat Üniversitesi Mühendislik Bilimleri Dergisi, National Scientific Refreed Journal, December 2016

Food Hydrocolloids, SCI Journal, November 2016

Nature, SCI Journal, October 2016

LWT-Food Science and Technology, SCI Journal, August 2016

Nature, National Scientific Refreed Journal, July 2016

Food Hydrocolloids, SCI Journal, June 2016

Design Monomers and Polymers, SCI Journal, March 2015

Food Hydrocolloids, SCI Journal, March 2015

Food Hydrocolloids, SCI Journal, March 2015

Food Hydrocolloids, SCI Journal, February 2015

Food Hydrocolloids, SCI Journal, January 2015

The European Polymer Journal, SCI Journal, January 2015

Food Hydrocolloids, SCI Journal, October 2014

Journal of Nanostructure in Chemistry, SCI Journal, July 2014

Food Hydrocolloids, SCI Journal, June 2014

Food Hydrocolloids, SCI Journal, February 2014

Turkish Journal of Agriculture and Forestry, National Scientific Refreed Journal, August 2013

Food Hydrocolloids, SCI Journal, July 2013

Turkish Journal of Agriculture and Forestry, National Scientific Refreed Journal, July 2013  
Food Hydrocolloids, SCI Journal, June 2013  
Turkish Journal of Agriculture and Forestry, National Scientific Refreed Journal, June 2013  
Food Hydrocolloids, SCI Journal, January 2013  
Food Hydrocolloids, SCI Journal, November 2012  
Food Hydrocolloids, SCI Journal, August 2012  
Food Hydrocolloids, SCI Journal, April 2012  
Journal of Food Processing and Preservation, SCI Journal, February 2012  
Food Hydrocolloids, SCI Journal, February 2012  
Food Hydrocolloids, SCI Journal, December 2011  
Journal of Food Processing and Preservation, SCI Journal, November 2011  
Turkish Journal of Agriculture and Forestry, National Scientific Refreed Journal, October 2011  
Food Hydrocolloids, SCI Journal, October 2011  
Journal of Food Processing and Preservation, SCI Journal, June 2011  
Turkish Journal of Agriculture and Forestry, National Scientific Refreed Journal, June 2011  
Journal of Food Processing and Preservation, SCI Journal, February 2011

## Scientific Consultations

Perfetti van Melle, Scientific Consultancy, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey, 2009  
- 2009

## Edit Congress and Symposium Activities

NANOKON 2017, Invited Speaker, İstanbul, Turkey, 2017  
9. Gıda Mühendisliği Kongresi, Invited Speaker, İzmir, Turkey, 2015  
Biyo ve Nanoteknoloji Sempozyumu, Invited Speaker, İstanbul, Turkey, 2015  
Probiotic Workshop, Invited Speaker, İstanbul, Turkey, 2015  
Foteg İstanbul 12. Gıda İşleme Teknolojileri Uluslar arası İhtisas Fuarı, Invited Speaker, İstanbul, Turkey, 2015  
COST Action MP1106: Smart and green interfaces-from single bubbles and drop to industrial, environmental and biomedical applications (SG) Joint Cluster Meeting Medical Diagnostics and Advanced Therapies Sustainable Food Science and Technology, Attendee, Napoli, Italy, 2014  
Bursa 3. Uluslararası Gıda Kongresi, Invited Speaker, Bursa, Turkey, 2014  
Course on SuperPro Designer & SchedulePro, Attendee, İstanbul, Turkey, 2014  
The 2nd International Conference on Bioprocess and Engineering, Invited Speaker, Valencia, Spain, 2014  
COST TD1204 Modelling Toxicity of Nanoparticles MODENA", Management Committee Meeting and Working Group Meeting, Attendee, Gdansk, Poland, 2013  
FoodMicro2012, Invited Speaker, İstanbul, Turkey, 2012  
Yaşam Bilimlerinde Multidisipliner Ar-Ge ve İnovasyon Sempozyumu, Invited Speaker, İstanbul, Turkey, 2012  
Yaşam Bilimleri ve Teknolojileri İstanbul İşbirliği Platformu (İnovita, İstanbul Kalkınma Ajansı, TC Kalkınma Bakanlığı), Invited Speaker, İstanbul, Turkey, 2012  
Salça İhracatçıları ve İmalatçıları Derneği, Türk Salça ve Domates Ürünleri Endüstrisi Sektör Tanıtım Paneli, Panelists, İstanbul, Turkey, 2009  
Türk Meyve Suyu Endüstrisi Sektör Tanıtım Paneli, Panelists, İstanbul, Turkey, 2009

## Citations

Total Citations (WOS):1054

h-index (WOS):8

## **Scholarships**

YÖK Yurtdışı Doktora Bursu, YOK, 2002 - 2006