

Assoc. 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'da Biyolojik Sistemler Mühendisliği bölümünde doktorasını yaptı. 2007 yılında İTÜ Gıda Mühendisliği'nde yardımcı doçent, 2015 yılında doçent 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

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

Under Graduate, 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

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

Research Areas

Technical Sciences, Food Engineering

Academic Titles / Tasks

Associate Professor, İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği, 2017 - Continues

Assistant Professor, İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü, 2007 - 2017

Research Assistant, İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü, 2006 - 2007
Research Assistant, University Of Wisconsin-Madison, Agricultural And Life Sciences, Biological Systems Engineering, 2002 - 2006
Research Assistant, İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü, 1998 - 2002

Professional Experience

Vice Dean, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2016 - 2017
Fakülte Yönetim Kurulu Üyesi, İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, 2009 - 2012
Deputy Head of Department, İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, 2008 - 2009

Courses

TEKNOGİRİŞİMCİLİKTE AKILLI AR-GE UYGULAMALARI, Doctorate, 2017 - 2018
PROCESS CONTROL, Under Graduate, 2013 - 2014, 2014 - 2015, 2015 - 2016, 2016 - 2017, 2017 - 2018
MASS TRANSFER, Under Graduate, 2012 - 2013, 2013 - 2014, 2014 - 2015, 2015 - 2016, 2016 - 2017, 2017 - 2018
COLD STORAGE TECHNOLOGY, Under Graduate, 2012 - 2013, 2013 - 2014, 2014 - 2015, 2015 - 2016, 2016 - 2017, 2017 - 2018
FOOD ENGINEERING LABORATORY, Under Graduate, 2012 - 2013, 2013 - 2014, 2014 - 2015, 2015 - 2016, 2016 - 2017
FOOD ENGINEERING DESIGN-II, Under Graduate, 2013 - 2014, 2014 - 2015, 2015 - 2016, 2016 - 2017
FLUID MECHANICS, Under Graduate, 2008 - 2009, 2009 - 2010, 2010 - 2011, 2011 - 2012, 2012 - 2013, 2013 - 2014, 2014 - 2015, 2015 - 2016, 2016 - 2017
İSTATİSTİK, Post Graduate, 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, Under Graduate, 2009 - 2010, 2010 - 2011, 2011 - 2012, 2012 - 2013, 2015 - 2016
GIDA MÜHENDİSLİĞİ TASARIMI-II, Under Graduate, 2008 - 2009, 2009 - 2010, 2010 - 2011, 2011 - 2012, 2012 - 2013, 2013 - 2014
PROSES KONTROL, Under Graduate, 2008 - 2009, 2009 - 2010, 2010 - 2011, 2011 - 2012, 2012 - 2013, 2013 - 2014
GIDA MÜHENDİSLİĞİ LABORATUVARI, Under Graduate, 2009 - 2010, 2010 - 2011, 2011 - 2012, 2012 - 2013
OLASILIK VE İSTATİSTİK, Under Graduate, 2011 - 2012
ELECTRICAL, DIELECTRIC AND MAGNETIC PROPERTIES OF NANOMATERIALS, Doctorate, 2012 - 2013
GIDA İŞLEME YÖNTEMLERİ, Under Graduate, 2008 - 2009, 2009 - 2010, 2010 - 2011
NANOTECHNIQUES AND NANOAPPLICATIONS IN FOODS, Post Graduate, 2010 - 2011
MASS AND ENERGY BALANCES, Under Graduate, 2010 - 2011
INTRODUCTION TO NANOSCIENCE AND NANOENGINEERING, Post Graduate, 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. 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 öğr. Büşra Akınalan'ın doktora yeterlik sınav jüriliği, Yeditepe Üniversitesi Fen Bilimleri

Ens., June, 2017

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

Appointment Academic Staff, İTÜ Yrd. Doç. Ataması için Yabancı Dil Jüriliđi, 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 üyeliđi, 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, Turgay Çetinkaya'nın yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., June, 2016

Post Graduate, Beyza Şükran Işık'ın 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 öđr. Nasim Kianpour'un doktora yeterlik sınav jüriliđi, İstanbul Aydın Üniversitesi Fen Bilimleri Ens., January, 2016

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

Post Graduate, Tez savunma jüri üyeliđi, 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 Yılmaz'ın 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, Saman Hendessi'nin 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, 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

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **Microencapsulation of basil essential oil: utilization of gum arabic/whey protein isolate/maltodextrin combinations for encapsulation efficiency and in vitro release**
ÖZDEMİR N., BAYRAK A., Tat T., Altay F., Kiralan M., Kurt A.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, 2021 (Journal Indexed in SCI)
- II. **A study on correlations between antimicrobial effects and diffusion coefficient, zeta potential and droplet size of essential oils**
Mutlu-İngok A., Firtin B., Karbancıođlu-Guler F., Altay F.
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.16, 2020 (Journal Indexed in SCI)
- III. **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)

- IV. **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)
- V. **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)
- VI. **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)
- VII. **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)
- VIII. **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)
- IX. **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)
- X. **A review on traditional Turkish fermented non-alcoholic beverages: Microbiota, fermentation process and quality characteristics**
Altay F., Karbancioglu-Guler F., Daskaya-Dikmen C., Heperkan D.
INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, vol.167, pp.44-56, 2013 (Journal Indexed in SCI)
- XI. **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)
- XII. **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)
- XIII. **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)
- XIV. **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)
- XV. **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)
- XVI. **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. **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)
- II. **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)
- III. **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)
- IV. **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)
- V. **Kekik ve kakule yağlarının tek ve eş eksenli nanolif ile enkapsülasyonu**
Arıkan S. B., Okutan N., Altay F.
GIDA, vol.41, no.3, pp.149-154, 2016 (Other Refereed National Journals)
- VI. **Gıda ambalajlarında nanoteknolojik uygulamalar ve faz değişim materyalleri**
Yılmazer M., Altay F.
GIDA, vol.39, no.6, pp.371-378, 2014 (Other Refereed National Journals)
- VII. **Elektro üretim yöntemiyle elde edilen nanoliflerin özelliklerine etki eden faktörler**
Altay F.
Dünya Gıda, vol.2, pp.74-78, 2011 (National Non-Refereed Journal)
- VIII. **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-Refereed Journal)
- IX. **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. **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
- IV. **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
- V. **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
- VI. **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
- VII. **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
- VIII. **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
- IX. **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
- 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 (Kkct), 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. **Domates suyunun nanolif membranla filtrasyonu**
Azizzadeh F., Okutan N., Altay F.
9. Gıda Mühendisliği Kongresi, İzmir, Turkey, 13 November 2015, pp.1
- XXIII. **Cox-Merz kuralının gıda ürünlerine uygulanması**
Celep B., Boztepe F. R. , Altay F.
9. Gıda Mühendisliği Kongresi, İzmir, Turkey, 13 November 2015, pp.1
- XXIV. **Elektroegirme**
ALTAY F.
9. Gıda Mühendisliği Kongresi, Selçuk, İzmir, Düzenleyen: TMMOB Gıda Mühendisleri Odası, Turkey, 13 November 2015
- 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 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
- XXVII. **Filtration of apple juice by using electrospun nanofiber membranes**
Bakır B., Mert A. M. , 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. **Electrospun nanofiber encapsulation of thyme oil and the characterization of nanofibers**
Arıkan 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
- XXXI. **Encapsulation of vitamins C and E by uniaxial and coaxial electrospinning**
Okutan N., Wang Y., 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**
Okutan N., Altay A. S. , Altay F.
The IFT Annual Meeting, Şikago, United States Of America, 11 - 14 July 2015, pp.1
- XXXIII. **The evaluation of dielectric properties of Tarhana soup components for microwave drying**
Aydın B. Y. , Okutan N., Altay F.
The IFT Annual Meeting, Şikago, United States Of America, 11 - 14 July 2015, pp.1
- XXXIV. **Layer by layer electrospun polyacrylonitrile-gelatin nanofiber membranes for apple juice filtration**
Mert A. M. , Bakır B., Okutan N., Altay F.
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- LVIII. **Zeytinler için kullanılan zeytin yaprağı özütü içeren film çözeltilerinin antimikrobiyal ve reolojik özellikleri**
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6. Uluslararası Ambalaj Kongresi, İstanbul, Turkey, 16 - 18 September 2010, pp.1
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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, Elektro Üretim Yöntemiyle Elde Edilen Nanoliflerin Gıdalarda Emülsifiye 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 ANTIÖKSİDAN AKTİVİTESİNE ETKİLERİ, 2009 - 2010

Altay F., Project Supported by Higher Education Institutions, Mesir Macununun 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

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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

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Journal of Food Engineering, SCI Journal, March 2017

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The European Polymer Journal, SCI Journal, January 2015
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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, İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü, Turkey, 2009 - 2009

Invited 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
Foteg İstanbul 12. Gıda İşleme Teknolojileri Uluslar arası İhtisas Fuarı, Invited Speaker, İstanbul, Turkey, 2015
Probiotic Workshop, 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

The 2nd International Conference on Bioprocess and Engineering, Invited Speaker, Valencia, Spain, 2014

Course on SuperPro Designer & SchedulePro, Attendee, İstanbul, Turkey, 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):715

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Scholarships

YÖK Yurtdışı Doktora Bursu, YOK, 2002 - 2006