

Prof. Filiz Altay

Personal Information

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International Researcher IDs

ORCID: 0000-0002-5484-866X

Publons / Web Of Science ResearcherID: 0-2539-2013

ScopusID: 14032988500

Yoksis Researcher ID: 1947

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, İstanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2021 - Continues
Associate Professor, İstanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2017 - 2021
Assistant Professor, İstanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2007 - 2017
Research Assistant PhD, İstanbul 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, İstanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 1998 - 2002

Academic and Administrative Experience

Vice Dean, İstanbul 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

TEKNOGİRİŞİMÇİLİKTE AKILLI AR-GE UYGULAMALARI, Doctorate, 2017 - 2018
PROCESS CONTROL, Undergraduate, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014
MASS TRANSFER, Undergraduate, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013
COLD STORAGE TECHNOLOGY, Undergraduate, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013
FOOD ENGINEERING LABORATORY, Undergraduate, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013
FOOD ENGINEERING DESIGN-II, Undergraduate, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014
FLUID MECHANICS, Undergraduate, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009
İSTATİSTİK, Postgraduate, 2017 - 2018, 2016 - 2017
PHASE AND STATE TRANSITIONS IN FOODS, Doctorate, 2016 - 2017, 2014 - 2015, 2012 - 2013, 2010 - 2011
FOOD PROTEINS, Doctorate, 2015 - 2016, 2013 - 2014, 2012 - 2013, 2011 - 2012
KÜTLE AKTARIMI, Undergraduate, 2015 - 2016, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010
GIDA MÜHENDİSLİĞİ TASARIMI-II, Undergraduate, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009
PROSES KONTROL, Undergraduate, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009
GIDA MÜHENDİSLİĞİ LABORATUVARI, Undergraduate, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010
OLASILIK VE İSTATİSTİK, Undergraduate, 2011 - 2012
ELECTRICAL, DIELECTRIC AND MAGNETIC PROPERTIES OF NANOMATERIALS, Doctorate, 2012 - 2013
GIDA İŞLEME YÖNTEMLERİ, Undergraduate, 2010 - 2011, 2009 - 2010, 2008 - 2009
NANOTECNIQUES 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 to Academic Staff-Assistant Professorship, 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 öğr. Nuray İnan'ın doktora yeterlik sınav jüriliği, Çukurova Üniversitesi Fen Bilimleri Ens., February, 2017
- Appointment to Academic Staff-Assistant Professorship, İTÜ Yrd. Doç. Ataması için Yabancı Dil Jüriliği, İstanbul Teknik Üniversitesi, January, 2017
- Doctoral Examination, Doktora öğrencisi Zahide Memeli'nin doktora yeterlik sınav juri başkanlığı, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., December, 2016
- Doctoral Examination, Doktora yeterlik sınav juri üyeleri, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., October, 2016
- Post Graduate, Saide Başak Arıkan'in yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., August, 2016
- Post Graduate, Beyza Şükran Işık'in 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 öğr. Nasim Kianpour'un doktora yeterlik sınav jüriliği, İstanbul Aydın Üniversitesi Fen Bilimleri Ens., January, 2016
- Doctoral Examination, Doktora öğrencisi Nagihan Okutan'in doktora yeterlik sınav juri üyeleri, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., December, 2015
- Post Graduate, Tez savunma juri üyeleri, Mersin Üniversitesi Fen Bilimleri Enstitüsü, December, 2015
- Post Graduate, Tuğba Yılmaz'in yüksek lisans tez savunması, İstanbul Teknik Üniversitesi Fen Bilimleri Ens., February, 2015
- Post Graduate, Merve Yılmazer'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'in 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'in 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. **Gelatin nanofibers with black elderberry, Au nanoparticles and SnO₂ as intelligent packaging layer used for monitoring freshness of Hake fish**
Cetinkaya T., Bildik F., Altay F., Ceylan Z.
Food Chemistry, vol.437, 2024 (SCI-Expanded)
- II. **Emulsion electrospinning of zein nanofibers with carotenoid microemulsion: Optimization,**

- characterization and fortification**
İnan-Çinkır N., AĞÇAM E., Altay F., AKYILDIZ A.
Food Chemistry, vol.430, 2024 (SCI-Expanded)
- III. **Incorporating antioxidative peptides within nanofibrous delivery vehicles: Characterization and in vitro release kinetics**
Kirbas Z., Altay F.
Food Bioscience, vol.53, 2023 (SCI-Expanded)
- IV. **Mechanism of interactions of dsDNA binding with quercetin and its two novel sulfonate derivatives using multispectroscopic, voltammetric, and molecular docking studies**
Bekar-Yıldız B., Şenel P., ERDOĞAN T., Altay F., Gölcü A.
Journal of Molecular Structure, vol.1276, 2023 (SCI-Expanded)
- V. **Particle morphology and antimicrobial properties of electrosprayed propolis**
Atik D. S., Boluk E., Bildik F., Altay F., TORLAK E., Kaplan A. A., Kopuk B., PALABIYIK İ.
FOOD PACKAGING AND SHELF LIFE, vol.33, 2022 (SCI-Expanded)
- VI. **Enhancing oxidative stability of encapsulated echium oil by incorporation of saffron extract loaded nanoliposomes into electrospun pullulan-pea protein isolate-pectin**
Najafi Z., Bildik F., Şahin Yeşilçubuk N., Altay F.
Food Hydrocolloids, vol.129, 2022 (SCI-Expanded)
- VII. **Extraction of carotenoid compounds from watermelon pulp with microemulsion based technique: Optimization studies**
İnan-Çinkır N., AĞÇAM E., Altay F., AKYILDIZ A.
Food Chemistry, vol.380, 2022 (SCI-Expanded)
- VIII. **Nanoencapsulation of saffron (*Crocus sativus L.*) extract in zein nanofibers and their application for the preservation of sea bass fillets**
Najafi Z., Cetinkaya T., Bildik F., Altay F., Şahin Yeşilçubuk N.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.163, 2022 (SCI-Expanded)
- IX. **Fabrication and characterization of zein nanofibers integrated with gold nanospheres**
Cetinkaya T., Wijaya W., Altay F., Ceylan Z.
LWT, vol.155, 2022 (SCI-Expanded)
- X. **Deciphering the mechanism and binding interactions of Pemetrexed with dsDNA with DNA-targeted chemotherapeutics via spectroscopic, analytical, and simulation studies**
Şenel P., Agar S., Is Y. S., Altay F., Gölcü A., Yurtsever M.
JOURNAL OF PHARMACEUTICAL AND BIOMEDICAL ANALYSIS, vol.209, 2022 (SCI-Expanded)
- XI. **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., Yanık Z. N., Altay F., Halkman A. K.
FOOD CHEMISTRY, vol.359, 2021 (SCI-Expanded)
- XII. **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 (SCI-Expanded)
- XIII. **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, vol.15, no.2, pp.1865-1876, 2021 (SCI-Expanded)
- XIV. **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 (SCI-Expanded)
- XV. **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 (SCI-Expanded)
- XVI. **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 (SCI-Expanded)
- XVII. **Elucidation of binding interactions and mechanism of Fludarabine with dsDNA via multispectroscopic and molecular docking studies**
Şenel P., Agar S., Sayın V. O., Altay F., Yurtsever M., Gölcü A.
Journal of Pharmaceutical and Biomedical Analysis, vol.179, 2020 (SCI-Expanded)
- XVIII. **Nanofibre encapsulation of limonene and modelling its release mechanisms**
Dede S., Altay F.
Acta Alimentaria, vol.48, pp.56-64, 2019 (SCI-Expanded)
- XIX. **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 (SCI-Expanded)
- XX. **RHEOLOGY AND FUNCTIONALITY OF AYRAN-A YOGURT DRINK**
Altay F.
YOGURT IN HEALTH AND DISEASE PREVENTION, pp.295-305, 2017 (SCI-Expanded)
- XXI. **Halloysite nanotube/polyethylene nanocomposites as multifunctional active food packaging materials**
Tas C., Alkan B., Baysal M., Altay F., Cebeci F., Ünal S., Menceloglu Y., Ünal H., Sehit E.
ABSTRACTS OF PAPERS OF THE AMERICAN CHEMICAL SOCIETY, vol.252, 2016 (SCI-Expanded)
- XXII. **Nanofibre Encapsulation of Active Ingredients and their Controlled Release**
Altay F., Okutan N.
ADVANCES IN FOOD BIOTECHNOLOGY, pp.607-616, 2016 (SCI-Expanded)
- XXIII. **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 (SCI-Expanded)
- XXIV. **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 (SCI-Expanded)
- XXV. **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 (SCI-Expanded)
- XXVI. **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 (SCI-Expanded)
- XXVII. **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 (SCI-Expanded)
- XXVIII. **A review on protein-phenolic interactions and associated changes**
Ozdal T., Capanoglu E., Altay F.
FOOD RESEARCH INTERNATIONAL, vol.51, pp.954-970, 2013 (SCI-Expanded)
- XXIX. **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 (SCI-Expanded)
- XXX. **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 (SCI-Expanded)
- XXXI. **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 (SCI-Expanded)
- XXXII. **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 (SCI-Expanded)

Articles Published in Other Journals

- I. **Emulsion electrospinning of zein or gelatin-pectin with carotenoid from watermelon**
İnan-Çınkır N., AĞÇAM E., Altay F., AKYILDIZ A.
Food Chemistry Advances, vol.3, 2023 (Scopus)
- II. **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 (Peer-Reviewed Journal)
- III. **Depolama Süresince Balıketi Kalitesinde Meydana Gelen Değişimlerin Hızlı ve Yenilikçi Metotlarla Belirlenmesi**
Çetinkaya T., Altay F., Ceylan Z.
İğdır Üniversitesi Fen Bilimleri Enstitüsü Dergisi, vol.11, no.3, pp.2030-2040, 2021 (Peer-Reviewed Journal)
- IV. **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 (Peer-Reviewed Journal)
- V. **Dielectric Properties of Foods**
Tiraş B., Dede S., Altay F.
Turkish Journal of Agriculture - Food Science and Technology, vol.7, no.11, pp.1805, 2019 (Peer-Reviewed Journal)
- VI. **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 (Peer-Reviewed Journal)
- VII. **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 (Peer-Reviewed Journal)
- VIII. **Jelatin, Laktalbumin ve Kazeinin Kakao Yağı Absorplama Kapasitelerinin Araştırılması**
Dede S., Arıkan S. B., Altay F.
Kılıç 7 Aralık Üniversitesi Fen ve Mühendislik Dergisi, vol.2, no.1, pp.64-71, 2018 (Peer-Reviewed Journal)
- IX. **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 (Peer-Reviewed Journal)
- X. **Gıda ambalajlarında nanoteknolojik uygulamalar ve faz değişim materyalleri**
Yılmazer M., Altay F.
Gıda, vol.39, no.6, pp.371-378, 2014 (Peer-Reviewed Journal)
- XI. **Elektro üretim yöntemiyle elde edilen nanoliflerin özelliklerine etki eden faktörler**
Altay F.

- Dünya Gıda, vol.2, pp.74-78, 2011 (Non Peer-Reviewed Journal)
- XII. **A review of thermorheological evaluation of structure-function relationships in food and biopolymer systems**
 Gunasekaran S., Altay F.
 Journal of Biomechatronics Engineering, vol.1, no.2, pp.29-44, 2008 (Non Peer-Reviewed Journal)
- XIII. **A'dan Z'ye Fast Food-1**
 Hoşkal Y., Altay F.
 Hotel & Restaurant, vol.24, pp.87-96, 1999 (Non Peer-Reviewed 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. **İslı 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., Hüyüklu 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., Hüyüklu 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.
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- XIV. The influences of forces during electrospinning on nanofiber formation
Arıkan S. B., Dede S., Altay F.
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- 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 (Kktc), 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.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.1
- 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**
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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**
Aydın 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**
Okutan N., Altay A. S., Altay F.
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- XXXIII. **Encapsulation of vitamins C and E by uniaxial and coaxial electrospinning**

- Okutan N., Wang Y., Gunasekaran S., Altay F.
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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, Büyücekmece, 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**
Fahlioğulları 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., Özükü G., Altay F.
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Ohrid, Macedonia, 24 - 26 October 2013, pp.1
- XLI. **Electrospun gelatin nanofibers as stabilizers in emulsions**
Okutan N., TERZİ P., Hendessi S., Altay F.
The IFT Annual Meeting, Šikago, United States Of America, 13 - 16 July 2013, pp.1
- XLII. **Detection of *Alycyclobacillus* spp. in fruit juices by metal oxide nanosensors**
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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**
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- 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**
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- XLVIII. **Elektro üretim cihazına beslenen çözeltilerin ve elde edilen nanoliflerin ıslı 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**
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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.
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- LIV. **Gıdalardaki nanomateryallerin in vivo toksisitesi**
TERZİ 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 (*Castanea sativa*)**
Firatlıgil 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**
Kızılıöz M., Cumhur O., Özén 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**
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- LXII. **Calorimetric Tg of gelatin-xanthan gum systems with high levels of co-solutes**
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 The IFT Annual Meeting, Šikago, 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.
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- 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**
 Firatlıgil 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., Firatlıgil 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**
 Firatlıgil F. E., Altay F., Evranuz Ö.
 12. Biyoteknoloji Kongresi, Balikesir, Turkey, 17 - 19 September 2001, pp.1
- LXVIII. **Dondurulmuş gıdaların stabilitesi**
 Altay F., Firatlıgil F. E., Evranuz Ö.
 12. Biyoteknoloji Kongresi, Balikesir, 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 0200 - 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., YİĞİT R., ALAKAŞ E., Project Supported by Higher Education Institutions, Elektroegirme yöntemiyle dura mater yama (beyin dış zarı) üretimi, karakterizasyonu ve antikanser bileşenlerle işlevselleştirilmesi, 2023 - Continues

Altay F., Yiğit R., Alakaş E., Project Supported by Higher Education Institutions, Afet durumlarında kullanılmak üzere izotonik, hipotonik, hipertonus serum bileşenlerinin elektroegirme ile nanolif yapısında enkapsülasyonu ve deriden geçişli (transdermal) salımlarının in vitro modellenmesi, 2023 - Continues

Altay F., Gölcü A., Altay A. S., Okatan M., YİĞİT R., Alakaş E., Faysal A. A., Project Supported by Higher Education Institutions, Beyin Dalga Algılamacılıyla Nörogeribesleme Tekniği Kullanarak Tokluk Hissinin Sanal Ortamda Taklit Edilmesi İçin Yazılım ve Nanoliflerle Temas (Haptik) Yüzeyi Geliştirilmesi, 2023 - Continues

Altay F., CEYLAN Z., Alakaş E., Yiğit R., GUNASAKARAN S., Project Supported by Higher Education Institutions, Fabrication of nanofiber mats with furin as food contact materials for breaking spike protein, 2022 - Continues

Altay F., Soyak E., Project Supported by Higher Education Institutions, Türk Kahvesinde Depolama Süresince Aroma Profilindeki Değişime Bağlı Bayatlamanın Nanolifli Sensör ile Tespiti, 2022 - Continues

Altay F., Şentürk B. Ş., Project Supported by Higher Education Institutions, Gıda atıklarından elde edilen renklendiricilerin ekstraksiyonu nanoenkapsülasyonu ve stabilitesi Extraction Nanoencapsulation and Stability of Color Ingredients Obtained from Food Waste, 2021 - Continues

Altay F., TUBITAK Project, Elektroegirme yöntemiyle elde edilen ve ilaç yüklü nanoliflerden yapılan veya bunlarla kaplanan implantlar, 2017 - Continues

Altay F., Project Supported by Other Official Institutions, Antioksidan ve Antimikrobiyal Etkili Feslegen Uçucu Yağının Mikroenkapsülasyonu ve Model Üründe Uygulanması, 2016 - Continues

Gölcü A., Şenel P., Doğan M., Altay F., Project Supported by Higher Education Institutions, Epilepsi tedavisinde kullanılan

bazı ilaç etken maddelerinin dsDNA ile etkileşim mekanizmalarının elektrokimyasal biyosensörler ile algılanması, 2021 - 2024

Altay F., Project Supported by Higher Education Institutions, DERİDEN GEÇİŞ İÇİN GIDA TAKVİYESİ OLARAK KAFEİNİN ELEKTROEĞRİLİMİŞ POLİVİNİL ALKOL VEYA POLİKAPROLAKTON YÜZEYLERİDEN SALIM MEKANİZMALARINA VE KİNİTİĞİNE ETKİ EDEN FAKTÖRLER İNGİLİZCESİ: AFFECTING FACTORS ON RELEASE KINETICS OF CAFFEINE AS A TRANSDERMAL FOOD SUPPLEMENT FROM ELECTROSPUN POLYVINYL ALCOHOL OR POLYCAPROLACTONE MATS, 2021 - 2023

Altay F., CEYLAN Z., Çetinkaya T., CEYLAN Z., Project Supported by Higher Education Institutions, ZEIN OR GELATIN NANOFIBERS LOADED WITH Au NANOSPHERES, SnO₂ OR BLACK ELDERBERRY EXTRACT USED AS ACTIVE AND SMART PACKAGING LAYERS FOR VARIOUS FISH FILLETS, 2019 - 2023

Altay F., Kirbaş Z., Project Supported by Higher Education Institutions, Bioactive Peptide Encapsulation by Electrospinning Technique: Characterisation of Electrospun Fibers and Mathematical Modelling of Release Kinetics, 2018 - 2023

Altay F., Demirpençe Ş., Project Supported by Higher Education Institutions, Patates cipslerinin tesktürel özellikleri ile kızartmada kullanılan yağların kütle aktarım parametreleri arasındaki ilişkinin incelenmesi, 2018 - 2020

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 misir 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 RHELOGICAL PROPERTIES OF DRIED NİXTAMALİSED maize masa supplemented wth chickpea flour, peanut flour or redpepper seed flour, 2010 - 2018

Altay F., TUBITAK Project, Yağ Su Emülsiyonlarında Elektrodöndürme Yöntemiyle Elde Edilen Nanolif İlavesiyle Yağ Miktarının Azaltılması, 2015 - 2017

Altay F., TUBITAK Project, Çok işlevli ve Güvenilir Aktif Gıda Ambalaj Teknolojilerinin Geliştirilmesi, 2014 - 2016

Altay F., TUBITAK Project, Gıda İlaç ve Kozmetikte Kullanılan Nanoliflerin Ticari Üretimi, 2015 - 2015

Altay F., TUBITAK Project, Nanoliflerin gıdalarda kıvam artturıcı stabilize edici sineresisi ve yağ ayrışmasını önleyici olarak kullanılabilirliğinin araştırılması, 2012 - 2014

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

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

Altay F., Other International Funding Programs, Effect of Drying Temperature on Thermophysical and Rheological Properties of Wet and Dry Milled Corn Fractions, 2003 - 2005

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
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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
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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
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Journal of Food Processing and Preservation, SCI Journal, February 2012
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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, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey, 2009
- 2009

Metrics

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H-Index (Scopus): 14

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

Scholarships

YÖK Yurtdışı Doktora Bursu, YOK, 2002 - 2006

Entrepreneurship Activities

Anonymous, Nanotel Üretim ve İç ve Dış Ticaret A.Ş., 07 August 2014, Founder Owner

Non Academic Experience

Nanotel Üretim ve İç ve Dış Ticaret A.Ş.

İstanbul Aydin Üniversitesi Gıda Mühendisliği Bölümü

Perfetti Van Melle