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Education Information

Post Doctorate, Ohio State University, Food Science And Technology, United States Of America 2000 - 2000

Doctorate, Istanbul Technical University, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1995 - 2000

Postgraduate, Istanbul Technical University, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1993 - 1995

Undergraduate, Ege University, Faculty Of Engineering, Gıda Mühendisliği Bölümü, Turkey 1985 - 1990

Foreign Languages

English

Dissertations

Doctorate, Ayvalık ve Memecik zeytinyağlarının coğrafi işaretleme amacıyla karakterizasyonu", İstanbul Teknik Üniversitesi, Gıda Mühendisliği, Gıda Mühendisliği, 2009

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Toxicology, Food Additives, Engineering and Technology

Academic Titles / Tasks

Professor, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2012 - Continues

Academic and Administrative Experience

Head of Department, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2018 - 2021

Dean, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2017 - 2020

İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü, 2016 - 2017

İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, 2013 - 2016

İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü, 2012 - 2014

Advising Theses

Karbancıoğlu Güler H. F., Özçelik B., Soğukta aktif enzim üretimi ve anjiyotensin dönüştürücü enzim inhibitörü biyoaktif peptit eldesinde kullanılması, Doctorate, C.DAŞKAYA(Student), 2018

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Stabilization of solid lipid nanoparticles with glycyrrhizin**
Salminen H., Kasapoğlu K. N., Günşar B., Weiss J.
European Food Research and Technology, vol.249, no.3, pp.787-798, 2023 (SCI-Expanded)
- II. **Santalum Genus: phytochemical constituents, biological activities and health promoting-effects**
Sharifi-Rad J., Quispe C., Turgumbayeva A., Mertdinç Z., Tutuncu S., Aydar E. F., Ozcelik B., Anna S., Mariola S., Kozirog A., et al.
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- III. **Kidney bean (*Phaseolus vulgaris* L.) milk substitute as a novel plant-based drink: Fatty acid profile, antioxidant activity, in-vitro phenolic bio-accessibility and sensory characteristics**
Aydar E. F., Mertdinç Z., Demircan E., Koca Çetinkaya S., Günşar B.
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- IV. **Omega fatty acid-balanced oil formula and enhancing its oxidative stability by encapsulation with whey protein concentrate**
Abdel-Razek A. G., Hassanein M. M., Ozcelik B., Baranenko D. A., El-Messery T. M.
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- V. **Recovery of Polyphenols Using Pressurized Hot Water Extraction (PHWE) from Black Rosehip Followed by Encapsulation for Increased Bioaccessibility and Antioxidant Activity**
Kasapoğlu K. N., Demircan E., Gultekin-Ozguven M., Kruger J., Frank J., ARSLANER A., Ozcelik B.
MOLECULES, vol.27, no.20, 2022 (SCI-Expanded)
- VI. **Valorization of fruit seed flours: rheological characteristics of composite dough and cake quality**
Agirbas H. E. T., Yavuz-Duzgun M., Ozcelik B.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.16, no.4, pp.3117-3129, 2022 (SCI-Expanded)
- VII. **Ultrasound-assisted enzymatic extraction of proteins from *Gracilaria dura*: Investigation of antioxidant activity and techno-functional properties**
Bozdemir A., Şensu E., OKUDAN E. Ş., Günşar B., Yüce-tepe A.
Journal of Food Processing and Preservation, vol.46, no.8, 2022 (SCI-Expanded)
- VIII. **A Review of Recent Studies on the Antioxidant and Anti-Infectious Properties of Senna Plants**
Alshehri M. M., Quispe C., Herrera-Bravo J., Sharifi-Rad J., Tutuncu S., Aydar E. F., Topkaya C., Mertdinç Z., Özçelik B., Aital M., et al.
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- IX. **Assessment of Biochemical Composition and Antioxidant Properties of Algerian Date Palm (*Phoenix dactylifera* L.) Seed Oil**
Harkat H., Bousba R., Benincasa C., Atrouz K., Gueltekin-oezgueven M., Altuntas U., Demircan E., Zahran H. A., oezcelik B.
PLANTS-BASEL, vol.11, no.3, 2022 (SCI-Expanded)
- X. **Antioxidant activity and techno-functional properties of protein extracts from *Caulerpa prolifera*: Optimization of enzyme-assisted extraction by response surface methodology**
YÜCETEPE A., OKUDAN E. Ş., Ozcelik B.
JOURNAL OF FOOD AND NUTRITION RESEARCH, vol.61, no.3, pp.264-276, 2022 (SCI-Expanded)
- XI. **Sour Cherry Kernel as an Unexploited Processing Waste: Optimisation of Extraction Conditions for Protein Recovery, Functional Properties and In Vitro Digestibility**
Kasapoğlu K. N., Demircan E., Eryılmaz H. S., Can Karaça A., Özçelik B.

WASTE AND BIOMASS VALORIZATION, vol.12, no.12, pp.6685-6698, 2021 (SCI-Expanded)

- XII. **The effect of fruit seed flours on Farinograph characteristics of composite dough and shelf life of cake products**
Agirbas H. E. T., Yavuz Düzgün M., Özçelik B.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.15, no.5, pp.3973-3984, 2021 (SCI-Expanded)
- XIII. **Paving Plant-Food-Derived Bioactives as Effective Therapeutic Agents in Autism Spectrum Disorder**
Cruz-Martins N., Quispe C., Kırkın Gözükmızı C., ŞENOL E., ZULUĞ A., Özçelik B., Ademiluyi A. O., Oyeniran O. H., Semwal P., Kumar M., et al.
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- XIV. **Characterization of Turkish Extra Virgin Olive Oils and Classification Based on Their Growth Regions Coupled with Multivariate Analysis**
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FOOD ANALYTICAL METHODS, vol.14, no.8, pp.1682-1694, 2021 (SCI-Expanded)
- XV. **Glycyrrhiza Genus: Enlightening Phytochemical Components for Pharmacological and Health-Promoting Abilities**
Sharifi-Rad J., Quispe C., Herrera-Bravo J., Belen L. H., Kaur R., Kregiel D., Uprety Y., Beyatli A., Yeskaliyeva B., Kirkm C., et al.
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- XVI. **Peganum spp.: A Comprehensive Review on Bioactivities and Health-Enhancing Effects and Their Potential for the Formulation of Functional Foods and Pharmaceutical Drugs**
Sharifi-Rad J., Quispe C., Herrera-Bravo J., Semwal P., Painuli S., Özçelik B., Hacıhasanoglu F. E., Shaheen S., Sen S., Acharya K., et al.
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- XVII. **Orange, red and purple barberries: Effect of in-vitro digestion on antioxidants and ACE inhibitors**
Şensu E., Kasapoğlu K. N., Gültekin-Özgüven M., Demircan E., Arslaner A., Özçelik B.
LWT, vol.140, 2021 (SCI-Expanded)
- XVIII. **The impact of pH and biopolymer ratio on the complex coacervation of *Spirulina platensis* protein concentrate with chitosan**
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- XIX. **A novel antioxidant source: evaluation of in vitro bioaccessibility, antioxidant activity and polyphenol profile of phenolic extract from black radish peel wastes (*Raphanus sativus* L. var. *niger*) during simulated gastrointestinal digestion**
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INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.56, no.3, pp.1376-1384, 2021 (SCI-Expanded)
- XX. **The Impact of Esterification Degree and Source of Pectins on Complex Coacervation as a Tool to Mask the Bitterness of Potato Protein Isolates**
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- XXI. **The effect of spray-drying and freeze-drying on encapsulation efficiency, in vitro bioaccessibility and oxidative stability of krill oil nanoemulsion system**
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- XXIV. **Antioxidant, Antimicrobial, and Anticancer Effects of Anacardium Plants: An Ethnopharmacological Perspective**
Salehi B., Gultekin-Ozguven M., Kirkin C., Özçelik B., Morais-Braga M. F. B., Carneiro J. N. P., Bezerra C. F., Silva T. G. d., Coutinho H. D. M., Amina B., et al.
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- XXV. **Stirred-type yoghurt incorporated with sour cherry extract in chitosan-coated liposomes**
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- XXVI. **Diet, Lifestyle and Cardiovascular Diseases: Linking Pathophysiology to Cardioprotective Effects of Natural Bioactive Compounds**
Sharifi-Rad J., Rodrigues C. F., Sharopov F., Docea A. O., Can Karaça A., Sharifi-Rad M., Kahveci Karıncaoğlu D., Gulseren G., Senol E., Demircan E., et al.
INTERNATIONAL JOURNAL OF ENVIRONMENTAL RESEARCH AND PUBLIC HEALTH, vol.17, no.7, 2020 (SCI-Expanded)
- XXVII. **Avocado-Soybean Unsaponifiables: A Panoply of Potentialities to Be Exploited**
Salehi B., Rescigno A., Dettori T., Calina D., Docea A. O., Singh L., Cebeci F., Özçelik B., Bhia M., Dowlati Beirami A., et al.
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- XXVIII. **Plant-food-derived bioactives: Key health benefits and current nanosystems as a strategy to enhance their bioavailability**
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CELLULAR AND MOLECULAR BIOLOGY, vol.66, no.4, pp.232-242, 2020 (SCI-Expanded)
- XXIX. **Anti-proliferative, genotoxic and cytotoxic effects of phytochemicals isolated from Anatolian medicinal plants**
Kasapoğlu K. N., Altin G., Farooqi A. A., Salehi B., Özçelik B., Setzer W. N., Sharifi-Rad J.
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- XXX. **Anacardium Plants: Chemical, Nutritional Composition and Biotechnological Applications**
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- XXXI. **Apium Plants: Beyond Simple Food and Phytopharmacological Applications**
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- XXXII. **Response surface optimization of ultrasound-assisted protein extraction from Spirulina platensis: investigation of the effect of extraction conditions on techno-functional properties of protein concentrates**
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- XXXIII. **Symphytum Species: A Comprehensive Review on Chemical Composition, Food Applications and Phytopharmacology**
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- XXXIV. **Apigenin as an effective anticancer natural product: Spotlight on TRAIL, WNT/-catenin, JAK-STAT pathways, and microRNAs**
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- XXXV. **In vitro bioaccessibility of phenolics and flavonoids in various dried vegetables, and the determination of their antioxidant capacity via different spectrophotometric assays**
Pasli A., Yavuz Düzgün M., Altuntaş Ü., Altin G., Özçelik B., Firatligil E.
International Food Research Journal, vol.26, no.3, pp.793-800, 2019 (SCI-Expanded)
- XXXVI. **ENRICHMENT OF BEVERAGES WITH HEALTH BENEFICIAL INGREDIENTS**
Kasapoğlu K. N., Daskaya-Dikmen C., Yavuz Düzgün M., Can Karaça A., Özçelik B.
VALUE-ADDED INGREDIENTS AND ENRICHMENTS OF BEVERAGES, vol.14, pp.63-99, 2019 (SCI-Expanded)
- XXXVII. **Salvia spp. plants-from farm to food applications and phytopharmacotherapy**
Sharifi-Rad M., Özçelik B., Altin G., Daşkaya Dikmen C., Martorell M., Ramirez-Alarcon K., Alarcon-Zapata P., Morais-Braga M. F. B., Carneiro J. N. P., Alves Borges Leal A. L., et al.
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- XXXVIII. **Plants of the Genus Lavandula: From Farm to Pharmacy**
Salehi B., Mnayer D., Özçelik B., Altin G., Kasapoğlu K. N., Daşkaya Dikmen C., Sharifi-Rad M., Selamoglu Z., Acharya K., Sen S., et al.
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- XXXIX. **Liposomal dispersion and powder systems for delivery of cocoa hull waste phenolics via Ayran (drinking yoghurt): Comparative studies on in-vitro bioaccessibility and antioxidant capacity**
Altin G., Gultekin-Ozguven M., Özçelik B.
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- XL. **Cold active pectinase, amylase and protease production by yeast isolates obtained from environmental samples**
Daskaya-Dikmen C., Karbancioglu-Guler F., Özçelik B.
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- XLI. **Effect of fermentation on anthocyanin stability and in vitro bioaccessibility during shalgam (algam) beverage production**
Toktas B., Bildik F., Ozcelik B.
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- XLII. **Chitosan coated liposome dispersions loaded with cacao hull waste extract: Effect of spray drying on physico-chemical stability and in vitro bioaccessibility**
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Journal of Food Engineering, vol.223, pp.91-98, 2018 (SCI-Expanded)
- XLIII. **Modulation of the bitterness of pea and potato proteins by a complex coacervation method**
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- XLIV. **PRODUCTION OF STRUCTURED LIPIDS FROM HAZELNUT OIL WITH CONJUGATED LINOLEIC ACID BY LIPASE-CATALYZED ESTERIFICATION: OPTIMIZATION BY RESPONSE SURFACE METHODOLOGY**
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- XLV. **Optimisation of Ultrasound-Assisted Extraction of Protein from Spirulina platensis Using RSM**
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- XLVI. **Maslinic acid as an effective anticancer agent**
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- XLVII. **Migration of dipropylene glycol diacrylate and tripropylene glycol diacrylate from paper packaging**
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- XLVIII. **Correlation between antioxidant activity and phenolic acids profile and content of Algerian propolis: Influence of solvent**
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- LII. The influence of solution viscosities and surface tension on calcium-alginate microbead formation using dripping technique**
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- LIIL. Comparison of flow behavior and physicochemical characteristics of low-cholesterol mayonnaises produced with cholesterol-reduced egg yolk**
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- LIV. Change in stability of procyanidins, antioxidant capacity and in-vitro bioaccessibility during processing of cocoa powder from cocoa beans**
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- LV. Development and Validation of a Rapid Method for Identification and Quantitation of Benzophenone and Related 17 Derivatives in Paper and Cardboard Packaging Materials by Gas Chromatography-Mass Spectrometry**
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- LVI. Fortification of dark chocolate with spray dried black mulberry (Morus nigra) waste extract encapsulated in chitosan-coated liposomes and bioaccessability studies**
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- LVII. Biochemical Characterization of Arbequina Extra Virgin Olive Oil Produced in Turkey**
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- LVIII. Influence of processing conditions on procyanidin profiles and antioxidant capacity of chocolates: Optimization of dark chocolate manufacturing by response surface methodology**
Gultekin-Ozguven M., BERKTAS I., Özçelik B.
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- LIX. Use of Bacillus indicus HU36 as a probiotic culture in set-type, recombined nonfat yoghurt production and its effects on quality**
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- LXVI. **Olive mill wastewater treatment in single-chamber air-cathode microbial fuel cells**
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Supported Projects

Özçelik B., Saroğlu Ö., Project Supported by Higher Education Institutions, Doğu Karadeniz bölgesinden elde edilen arı sütü bal propolis ve polen gibi arı ürünlerinin biyoaktif bileşenlerinin ve sağlık etkilerinin belirlenmesi, 2018 - Continues

Özçelik B., Project Supported by Higher Education Institutions, Fortification of Ayran(drinking yoghurt) with encapsulated cocoa hull waste extract by nanoliposomal systems, shelf life and bioaccessability studies, 2016 - 2018

Özçelik B., Project Supported by Higher Education Institutions, Fortification of dark chocolate with spray dried black mulberry (Morus nigra) waste extract encapsulated in chitosan-coated liposomes and bioaccessability studies, 2016 - 2018

Özçelik B., Project Supported by Higher Education Institutions, EVALUATION OF FRYING PERFORMANCE OF CANOLA AND SUNFLOWER OIL, 2016 - 2018

Özçelik B., Project Supported by Higher Education Institutions, Kağıt ve Karton Ambalajlardan Geçen Benzofenon ve Türevlerinin Gazı kütle Kromatografisi ile belirlenmesi, 2013 - 2018

Özçelik B., Project Supported by Higher Education Institutions, STEROL COMPOSITION OF AEGEAN OLIVE OILS, 2009 - 2018

Özçelik B., Project Supported by Higher Education Institutions, Karahavucun şalgam suyuna işlenmesinde fermentasyonun antioksidan aktivite ve in-vitro biyoyararlılık üzerine etkisi, 2016 - 2017

Özçelik B., Project Supported by Higher Education Institutions, Vişne çekirdeği, kayısı çekirdeği vb. gibi atıklardan elde

edilen bitkisel proteinlerin bazı fizikokimyasal özelliklerinin belirlenmesi ve ürünlerde kullanımı, 2015 - 2017

Özçelik B., Project Supported by Higher Education Institutions, Determination of Monochloropropandiol (3-MCPD) esters, glycidyl esters and acrylamid in potatoe cips, 2015 - 2017

Özçelik B., Project Supported by Higher Education Institutions, Bitkisel Yağlarda Epoksi Yağ Asidi Oluşumunun İncelenmesi(eski adı: Omega 3 PUFA ile kaprilik asiti birlikte içeren diaçilgliserol oluşturularak diyet yağ üretimi ve sanayi kullanımına uygunluğunun araştırılması), 2015 - 2016

Özçelik B., Project Supported by Higher Education Institutions, Meyve Sularının Birlikte tüketiminin Antioksidan Aktivite ve Biyoyararlılık Üzerine Etkileri, 2015 - 2016

Özçelik B., Project Supported by Higher Education Institutions, Türkiyede Satışa Sunulan Farklı Marka ve Türdeki Sakızların (Gum) Aroma Profilinin Belirlenmesi ve Temel Bileşen Analizi ile Karakterizasyonu, 2015 - 2016

Özçelik B., Project Supported by Higher Education Institutions, Endüstriyel bir atık olarak hurma çekirdeği: Kavurma prosesinin, hurma çekirdeği ununun ve kahvesinin antioksidan kapasitesi ve biyoyararlılık üzerine etkisi, 2015 - 2016

Özçelik B., Project Supported by Higher Education Institutions, Bazı Biyoaktif Bileşiklerin Stabiliteleri ve Biyoyararlılıklarının Nanoenkapsülasyon Yöntemi ile Artırılması ve Fonksiyonel Ürün Geliştirilmesi, 2013 - 2016

Özçelik B., Project Supported by Higher Education Institutions, (100 TL BÜTÇE AKTARIMI DİLEKÇESİ GELECEK AKTARIMİYAPTIM YENİDEN YAPMA) Farklı Tahıl Unlarının ve Nişasta Kullanımının Kek Hamur Reolojisi ve Son Ürün Kalitesi Üzerine Etkileri, 2012 - 2016

Özçelik B., Project Supported by Higher Education Institutions, Bazı Biyoaktif Gıda Bileşenlerinin Ağız Yoluyla Alındıkları Zaman ki Biyoyararlılıklarının Nano Taşıyım Sistemleri Kullanılarak Arttırılması, 2010 - 2016

Özçelik B., Project Supported by Higher Education Institutions, Türkiye’de yetişen bazı pancar türlerinden (Beta vulgaris) gıda boyası eldesi ve enkapsülasyonu, 2015 - 2015

Özçelik B., Project Supported by Higher Education Institutions, Osmanlı Çileğinin Antioksidan Kapasitesinin ve Antioksidan Bileşenlerinin Tayini, 2014 - 2015

Özçelik B., Project Supported by Higher Education Institutions, Clorspore: New Sources of natural, Gastric Stable, Food Additives, Colourants and Novel Functional Foods, 2014 - 2015

Özçelik B., Project Supported by Higher Education Institutions, Karton Ve Plastik Bazlı Ambalajlardan Yağlı Gıdalara Migrasyonun Belirlenmesi, 2013 - 2015

Özçelik B., Project Supported by Higher Education Institutions, Zeytinyağı Ambalajından Yağa Migrasyonun Belirlenmesi, 2011 - 2014

Özçelik B., Project Supported by Higher Education Institutions, Fonksiyonel Probiyotik Çikolata Prosesinin kakao Fenolikleri kapasiteleri Üzerine Etkileri, 2010 - 2014

Özçelik B., Project Supported by Higher Education Institutions, Emülsiyonların Lipaz Aktivitesinin ITC ile (Isothermal Calorimetry) Ölçülmesi ve Ortmadaki Safra Tzularının Etkisi, 2012 - 2012

Özçelik B., Project Supported by Higher Education Institutions, Yağların Mikroenkapsülasyonu ve İn Vitro Sindirilebilirliğinin Belirlenmesi, 2011 - 2012

Özçelik B., Project Supported by Higher Education Institutions, Lipofilik Gıda Bileşenlerinin Aljinat - Kitosan Zar İle Mikroenkapsülasyonu, 2011 - 2012

Özçelik B., Project Supported by Higher Education Institutions, Fenoliklerce Zengin Zeytinyağının Yaşlanmaya Bağlı gerçekleşen Bozukluklara Etkisinin Yaşlanması Hızlandırılmış Farelerde İncelenmesi, 2010 - 2012

Özçelik B., Project Supported by Higher Education Institutions, Farklı Antioksidan İçeriğine sahip ve çeşitli pH lardaki Model Meyve Sularında ve Bozada Probiyotik Bakteri Stabilitelerinin İncelenmesi, 2010 - 2012

Özçelik B., Project Supported by Higher Education Institutions, Zeytinyağı Karakterizasyonu, 2009 - 2012

Özçelik B., Project Supported by Higher Education Institutions, EGE VE MARMARA BÖLGESİNDE ÜRETİLEN GEMLİK TİPİ SOFRALIK ZEYTİN ÇEŞİTLERİNDEKİ FENOLİK MADDE KARAKTERİZASYONU, 2009 - 2012

Özçelik B., Project Supported by Higher Education Institutions, Türkiye’de Satışa Sunulan Bazı Gıda Ürünlerinde Genetik Modisiye Mısır Bileşenlerinin Aranması, 2008 - 2012

Özçelik B., Project Supported by Higher Education Institutions, İyonik Sıvı Ortamında Enzimatik Yöntemle Digleserit Üretimi, 2008 - 2009

Özçelik B., Project Supported by Higher Education Institutions, Kolesterolü Azaltılmış Yumurta Sarısı Üretimi ve Düşük Kolesterolü Mayonez Üretiminde Kullanımı, 2007 - 2008

Özçelik B., Project Supported by Higher Education Institutions, Fındık Yağı Kullanılarak Enzimatik İnteresterifikasyon

Yöntemiyle Kakao Yağı İkamesi Üretilmesi, 2006 - 2007

Özçelik B., Project Supported by Higher Education Institutions, Türk Tipi Geleneksel Gıda Ürünlerinde ve Türkiye'ye Özgü Florada Antioksidan Aktivitesinin Tesbit Edilmesi, 2005 - 2007

Özçelik B., Project Supported by Higher Education Institutions, Türkiye'ye Özgü Bazı Gıdalarda Flavonoid ve Diğer Fenolik Bileşenlerin Analizi, 2004 - 2007

Özçelik B., Project Supported by Higher Education Institutions, Lipaz Enzimi Kullanılarak Esansiyel Yağ Asitlerince Zenginleştirilmiş Fonksiyonel Lipit Üretimine İlişkin Çalışmalar, 2004 - 2007

Özçelik B., Project Supported by Higher Education Institutions, Fındık Yağının Enzimatik Olarak Konjuge Linoleik Asit ile Zenginleştirilmesi ve Fonksiyonel (Yapılandırılmış) Yağ Eldesi, 2004 - 2007

Özçelik B., Project Supported by Higher Education Institutions, Kalorisi ve Yağ Miktarı Azaltılmış Düşük Kolesterolü Fonksiyonel Sucuk Üretimi, 2004 - 2007

Özçelik B., Project Supported by Higher Education Institutions, Lipaz Enzimi Kullanılarak Fındık Yağının Bazı Esansiyel Yağ Asitlerince Zenginleştirilmesi, 2003 - 2004

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Non Academic Experience

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