

Prof. Neşe Şahin Yeşilçubuk

Personal Information

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International Researcher IDs

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Education Information

Doctorate, İstanbul Technical University, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2000 - 2007

Postgraduate, İstanbul Technical University, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1997 - 2000

Undergraduate, İstanbul Technical University, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1993 - 1997

Foreign Languages

English

Research Areas

Life Sciences, Biotechnology, Natural Sciences

Academic Titles / Tasks

Professor, İstanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2019 - Continues

Associate Professor, İstanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2014 - 2019

Assistant Professor, İstanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2009 - 2014

Lecturer PhD, İstanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2008 - 2009

Research Assistant, İstanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2000 - 2008

Courses

FOOD QUALITY CONTROL, Undergraduate, 2016 - 2017, 2015 - 2016, 2014 - 2015

FOOD QUALITY CONTROL LAB., Undergraduate, 2016 - 2017, 2015 - 2016, 2014 - 2015

Food Chemistry I, Undergraduate, 2016 - 2017

Seminer, Postgraduate, 2016 - 2017, 2015 - 2016

FOOD TECHNOLOGY, Undergraduate, 2016 - 2017, 2015 - 2016, 2014 - 2015

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Effect of packaging and encapsulation on the oxidative and sensory stability of omega-3 supplements**
Yenipazar H., Şahin Yeşilçubuk N.
Food Science and Nutrition, vol.11, no.3, pp.1426-1440, 2023 (SCI-Expanded)
- II. **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)
- III. **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)
- IV. **Preparation and characterization of nanoemulsions of curcumin and echium oil**
Inal A., Yenipazar H., Şahin Yeşilçubuk N.
HELIYON, vol.8, no.2, 2022 (SCI-Expanded)
- V. **Effect of cooling rate on *Clostridium perfringens* survival trends in selected home-made cooked, reheated, and recooled meals with different consumer scenarios**
Coskun C. K., Şahin Yeşilçubuk N., Ozyurt A. M.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.11, 2021 (SCI-Expanded)
- VI. **Pullulan films loading saffron extract encapsulated in nanoliposomes; preparation and characterization**
Najafi Z., Kahn C. J. F., Bildik F., Arab-Tehrany E., Şahin Yeşilçubuk N.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.188, pp.62-71, 2021 (SCI-Expanded)
- VII. **Encapsulation of chia seed oil with curcumin and investigation of release behaviour & antioxidant properties of microcapsules during in vitro digestion studies**
Firtin B., Yenipazar H., Saygun A., Şahin Yeşilçubuk N.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.134, 2020 (SCI-Expanded)
- VIII. **New biocompatible antibacterial wound dressing candidates; agar-locust bean gum and agar-salep films**
Akkaya N. E., Ergun C., Saygun A., Şahin Yeşilçubuk N., Akel-Sadoglu N., Kavaklı I. H., Türkmen H. S., Catalgil-Giz H.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.155, pp.430-438, 2020 (SCI-Expanded)
- IX. **Production of probiotic kefir fortified with encapsulated structured lipids and investigation of matrix effects by means of oxidation and in vitro digestion studies**
Yuksel-Bilsel A., Şahin Yeşilçubuk N.
FOOD CHEMISTRY, vol.296, pp.17-22, 2019 (SCI-Expanded)
- X. **Quality and Nutritional Value of Functional Strawberry Marmalade Enriched with Chia Seed (*Salvia hispanica L.*)**
Ozbek T., Şahin Yeşilçubuk N., Demirel B.
JOURNAL OF FOOD QUALITY, vol.2019, 2019 (SCI-Expanded)
- XI. **Response surface optimization and modelling for supercritical carbon dioxide extraction of *Echium vulgare* seed oil**
Bilgic-Keles S., Şahin Yeşilçubuk N., Barla-Demirkoz A., Karakas M.
JOURNAL OF SUPERCRITICAL FLUIDS, vol.143, pp.365-369, 2019 (SCI-Expanded)
- XII. **Encapsulation of structured lipids containing medium- and long chain fatty acids by complex coacervation of gelatin and gum arabic**
ŞAHİN YEŞİLÇUBUK N., Yüksel A.
Journal Of Food Process Engineering, vol.41, 2018 (SCI-Expanded)
- XIII. **Use of Echium oil fatty acids and tricaprylin as substrates of enzymatic interesterification for the production of structured lipids**

- ŞAHİN YEŞİLÇUBUK N., Yüksel A.
Grasas Y Aceites, vol.69, 2018 (SCI-Expanded)
- XIV. **Biotechnological and Novel Approaches for Designing Structured Lipids Intended for Infant Nutrition**
Sahin-Yesilcubuk N., Akoh C. C.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.94, no.8, pp.1005-1034, 2017 (SCI-Expanded)
- XV. **Comparison of Two Volatile Sampling Techniques Based on Different Loading Factors in Determination of Volatile Organic Compounds Released from Spoiled Raw Beef**
MET A., Yesilcubuk N. S.
FOOD ANALYTICAL METHODS, vol.10, no.7, pp.2311-2324, 2017 (SCI-Expanded)
- XVI. **Consumer awareness perception and attitudes towards genetically modified foods in Turkey**
Taş M., Balci M., Yüksel A., Şahin Yeşilçubuk N.
BRITISH FOOD JOURNAL, vol.117, no.5, pp.1426-1439, 2015 (SCI-Expanded)
- XVII. **Effects of Different Oil Sources and Residues on Biomass and Metabolite Production by *Yarrowia lipolytica* YB 423-12**
Saygın A., Sahin-Yesilcubuk N., Aran N.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.91, no.9, pp.1521-1530, 2014 (SCI-Expanded)
- XVIII. **Toxicity of bisphenol A effects on health and regulations**
ÖZDAL T., Şahin Yeşilçubuk N.
International Journal of Biological, Agricultural, Biosystems, Life Science and Engineering, vol.0, 2014 (SCI-Expanded)
- XIX. **Effects of Different Oil Sources and Residues on Biomass and Metabolite Production by *Yarrowia lipolytica* YB 423 12**
SAYGÜN A., Şahin Yeşilçubuk N., Aran N.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.91, pp.1521-1530, 2014 (SCI-Expanded)
- XX. **The matrix effect of blueberry oat meal and milk on polyphenols antioxidant activity and potential bioavailability**
Cebeci F., Şahin Yeşilçubuk N.
Int J Food Sci Nutr, vol.65, no.1, pp.69-78, 2014 (SCI-Expanded)
- XXI. **Enzymatic production of low-calorie structured lipid from Echium seed oil and lauric acid: optimisation by response surface methodology**
Gokce J., YESILCUBUK N. S., USTUN G.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.48, no.7, pp.1383-1389, 2013 (SCI-Expanded)
- XXII. **Enrichment of sn-2 position of hazelnut oil with palmitic acid: Optimization by response surface methodology**
Turan D., YESILCUBUK N. S., AKOH C. C.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.50, no.2, pp.766-772, 2013 (SCI-Expanded)
- XXIII. **Lipase-Catalyzed Acidolysis of Olive Oil with Echium Oil Stearidonic Acid: Optimization by Response Surface Methodology**
Bilgic S., YESILCUBUK N. S.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.89, no.11, pp.1971-1980, 2012 (SCI-Expanded)
- XXIV. **Production of Human Milk Fat Analogue Containing Docosahexaenoic and Arachidonic Acids**
Turan D., Şahin Yeşilçubuk N., Akoh C. C.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.60, no.17, pp.4402-4407, 2012 (SCI-Expanded)
- XXV. **Enzymatic production of human milk fat analogues containing stearidonic acid and optimization of reactions by response surface methodology**
Yuksel A., YESILCUBUK N. S.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.46, no.1, pp.210-216, 2012 (SCI-Expanded)
- XXVI. **Human milk fat substitutes containing omega-3 fatty acids**
Sahin N., Akoh C. C., Karaali A.

Articles Published in Other Journals

- I. Olive Mill Waste Water Added Alginate Films for Antibacterial Food Packaging Applications
Erge Akkaya N., Özcan N., Saygın A., Şahin Yeşilçubuk N., Türkmen H. S.
International Journal of Scientific and Technological Research, vol.6, no.7, pp.73-79, 2020 (Peer-Reviewed Journal)
- II. Süper Besin: Chia Tohumu (*Salvia Hispanica L.*)
ÖZBEK T., ŞAHİN YEŞİLÇUBUK N.
Beslenme ve diyetetik dergisi, vol.46, pp.90-96, 2018 (Peer-Reviewed Journal)

Supported Projects

- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, GİDALARIN SOĞUKTA SAKLANMASI SIRASINDA YENİ TEKNOLOJİLERİN KULLANIMI, 2015 - 2018
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, ÜÇ FARKLI YARROWIA LİPOLYTİCA SUŞUNDAN LİPAZ ÜRETİMİNDE OLEİK ASİT İÇEREN SUBSTRAT KAYNAKLARININ ETKİSİNİN İNCELENMESİ, 2015 - 2018
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Rhodosporidium Toruloides Y27012 ile tek hücre yağı üretiminde farklı ortam koşullarının etkisi, 2013 - 2018
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Rhodospseudonitrium Toruloides Mayasından Karontenoid ve Tek Hücre Yağı Üretimi, 2013 - 2018
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Dokosahezaenoik Asit ve Araşidonik Asit ile Zenginleştirilmiş Anne Sütü Yağı Benzerlerinin Enzimatik Yöntemlerle Üretimi, 2012 - 2018
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, nzymatik Yöntemlerle Stearidonik Asit ile Zenginleştirilmiş Anne Sütü Yağına Benzer Yapılandırılmış Yağ Eldesi, 2011 - 2018
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Margarin Formülasyonlarına Uygun Trans Yağ İçermeyen Fındık Yağı ve Stearik Asit Bazlı Yapılandırılmış Yağ üretimi, 2010 - 2018
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Türk Ballarının Fenolik Bileşenler Yardımıyla Karakterizasyonu, 2008 - 2018
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Buzdolabında Ozon Gazı Uygulamasının Çeşitli Gıdalarda Etkisinin İncelenmesi, 2015 - 2015
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Susam Tohumuna Uygulanan Ön İşlemlerin Pres Yağının Verim ve Kalitesine Etkilerinin İncelenmesi, 2014 - 2015
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Saccharomyces Boulardii Kullanılarak Probiyotik Yoğurt Üretimi ve Bazı Prebiyotiklerin Yoğurtların Özellikleri Üzerine Etkisinin İncelenmesi, 2014 - 2015
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Kıymanın Bozulma Karakteristiğinin Belirlenmesi, Ölçülmesi Ve Modellenmesi, 2013 - 2015
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Bazı Mayalardan Tek Hücre Yağı ve Metabolit Üretiminin Optimizasyonu, 2013 - 2015
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Engerek otu (*Echium Vulgare*) Tohum Yağından Gama-Lineolenik ve Stearidonik asit Konsantresi üretimi, 2011 - 2014
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Omega-3 Ve Omega-6 Yağ Asitlerinin Enzimatik Yöntemler İle Konsantrasyonu, 2013 - 2013
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Üre Fraksiyonlama Yöntemi ile Engerek Otu(*Echium Vulgare*) Tohum Yağından Omega-3 ve Omega-6 Yağ Asidi Konsantresi Üretimi, 2011 - 2013
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Maviyemiş, Yulaf ve Süt Etkileşiminin Antioksidan Kapasite ve Biyoduyarlılık Açısından İncelenmesi, 2012 - 2012
- Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Sn-2 Pozisyonu assit ile Sn-1,3 Pozisyonları Dokosahexaenoik asit (DHA) ve Araşidonik Asit (AA) ile Zenginleştirilmiş Anne Sütü Yağı Benzerlerinin Enzimatik

Yöntemle Eldesi, 2010 - 2012

Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Engerek otu (E. Vulgare) Tohum Yağı ve Zeytinbağından Enzimatik Yöntemle Fonksiyonel Yağ üretimi, 2011 - 2011

Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Pişirme Yöntemlerinin Siyah Pirincin Flavonoid Antioksidan Aktivitesi üzerine etkisi, 2010 - 2011

Şahin Yeşilçubuk N., Project Supported by Higher Education Institutions, Dokosahexaenoik Asit (DHA) İle Zenginleştirilmiş Anne Sütü Yağına Benzer Yapılandırılmış Yağ Eldesi Ve Reaksiyon Koşullarının Optimizasyonu, 2010 - 2011

Metrics

Publication: 57

Citation (WoS): 252

Citation (Scopus): 370

H-Index (WoS): 10

H-Index (Scopus): 13

Non Academic Experience

Mayasan Gıda San. ve Tic. A.Ş.