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International Researcher IDs

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Education Information

Doctorate, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2009 - 2014

Postgraduate, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2006 - 2009

Undergraduate, Selcuk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2002 - 2006

Foreign Languages

English, C1 Advanced

Dissertations

Doctorate, Biyoaktif madde yüklenmiş nanokillerle güçlendirilmiş aktif ambalaj üretimi ve gıda ambalajlamada kullanımı, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2014

Postgraduate, Farklı nispi nem ve sıcaklıklarda üretilen buğday filizlerinin mikrobiyal yükünün belirlenmesi ve azaltma olanaklarının araştırılması, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2009

Research Areas

Food Engineering, Food Science

Academic Titles / Tasks

Professor, Sivas Cumhuriyet University, Sağlık Bilimleri Fakültesi, Beslenme ve Diyetetik Bölümü, 2024 - Continues

Professor, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2023 - 2024

Associate Professor, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2019 - 2023

Assistant Professor, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2014 - 2019

Expert, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering,

2013 - 2014

Lecturer, Erciyes University, Safiye Çıkrıkçıođlu M.Y.O, 2009 - 2013

Lecturer, Sivas Cumhuriyet University, Suşehri Timur Karabal Meslek Yüksekokulu, 2007 - 2009

Academic and Administrative Experience

Komisyon Üyesi, Tarım ve Orman Bakanlığı, Bulaşanlar Komisyonu, 2021 - 2024

Rectorate Commissioner, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2018 - 2023

Deputy Head of Department, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2015 - 2019

Courses

Undergraduate

Yaşlılıkta Beslenme, Undergraduate, 2024 - 2025

Besin Kimyası 1, Undergraduate, 2024 - 2025

Beslenme İlkeleri 1, Undergraduate, 2024 - 2025

Supervised Theses

Törnük F., Geleneksel Laktofermente İçeceklerden İzole Edilen Bazı Probiyotik Bakterilerin Mikroenkapsülasyon Koşullarının Optimizasyonu ve Probiyotik Kayısı Pestili Üretiminde Kullanımı, Doctorate, E.ŞEYMA(Student), 2024

Törnük F., Bozada laktik asit bakterisi ve maya starter kültürü kullanımının mineral, biyoaktif madde ve protein biyoerişilebilirliğine etkisi, Doctorate, M.USAL(Student), 2024

Törnük F., Enkapsüle kekik, karanfil ve adaçayı uçucu yağların fonksiyonel sakız üretiminde kullanımı, Postgraduate, B.BARMAN(Student), 2024

Törnük F., Tek kullanımlık plastik bardaklardan sıvı gıdalara mikroplastik ve nanoplastik geçişinin tespiti, Doctorate, S.AKBULUT(Student), 2024

Törnük F., İğde unu katkılı diyet lifçe zenginleştirilmiş fonksiyonel kraker üretimi, Postgraduate, B.DÜŞKÜN(Student), 2024

Törnük F., Probiyotik taşıyıcısı vişne nektarı üretimi ve fizikokimyasal, fonksiyonel ve biyoaktif özelliklerinin incelenmesi, Doctorate, P.KÜBRA(Student), 2023

Törnük F., Karaçam ve kızılçam ağaç kabuđu ekstrelerinin biyoaktif niteliklerinin belirlenmesi ve model gıda uygulamaları, Doctorate, K.FEYZA(Student), 2023

Törnük F., Kayısı posasından fenolik bileşen ve selüloz nanokristaliekstraksiyon koşullarının optimizasyonu, Doctorate, E.DİNÇEL(Student), 2023

Törnük F., Farklı ağaç yapraklarından selülozun kazanımı ve biyobozunur ambalajlamada değerlendirilmesi, Postgraduate, S.ÇELİK(Student), 2022

Törnük F., Modifiye nanokillerin biyobozunur gıda ambalajlarında kullanımı, Doctorate, K.İLASLAN(Student), 2022

Törnük F., Khelil A., Contribution à l'élaboration d'un bio-conservateur à base des huiles essentielles de quelques plantes aromatiques et médicinales., Doctorate, Z.Mahcene(Student), 2021

Törnük F., Ruşeym yağının nanoenkapsülasyonu ve gıdalarda kullanım olanaklarının artırılması, Doctorate, G.KUTLU(Student), 2021

Törnük F., Çeşitli yenilebilir çiçeklerde fenolik ekstraksiyon koşullarının optimizasyonu ve bazı biyoaktif özelliklerin belirlenmesi, Postgraduate, B.YAŞAR(Student), 2021

Törnük F., Türkiye'nin farklı bölgelerinden temin edilen madımak örneklerinin bazı biyoaktif özelliklerinin belirlenmesi, Postgraduate, N.MARANGOZ(Student), 2020

Törnük F., Timol yüklü kitosan nanopartiküllerinin optimizasyonu ve karakterizasyonu, Doctorate, M.ALİ(Student), 2020
Törnük F., Ekmeklik unlara diyet lif kaynağı olarak iğde tozu ilavesinin hamur ve ekmek kalitesi üzerine etkisinin incelenmesi, Postgraduate, Z.YAVUZ(Student), 2019
Törnük F., Elektropüskürtme yöntemiyle propolis yüklenmiş polivinil alkol nanopartiküllerinin üretimi ve karakterizasyonu, Postgraduate, B.SUBAŞI(Student), 2018
Törnük F., Çemen tohumu bazlı nanokil katkılı biyobozunur nanokompozit film üretimi ve karakterizasyonu, Postgraduate, S.MEMİŞ(Student), 2017
Törnük F., Buğday, maş fasulyesi ve yeşil mercimeğin çimlendirme öncesi bitki hidrosolleri ile dekontaminasyonu, Postgraduate, N.ŞAHAN(Student), 2017
Törnük F., Optimization of ultraviolet pasteurization conditions of shalgam (şalgam) juice and determination of its shelf life, Postgraduate, K.DOĞAN(Student), 2017
Törnük F., Satureja hortensis L. uçucu yağı yüklenmiş kitosan nanopartiküllerinin ve kitosan filmlerin üretimi ve karakterizasyonu, Postgraduate, G.CANSU(Student), 2016
Törnük F., İstanbul ilinde satışı sunulan pastalarda patojen bakteri varlığının incelenmesi, Postgraduate, E.ÇALIŞKAN(Student), 2016
Törnük F., Zayıf unların ekmeklik kalitelerinin pelemir (Cephalaria syriaca) ekstraktı ilavesiyle geliştirilmesi, Postgraduate, E.ŞEYMA(Student), 2016

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Formulation of Fiber-Enriched Crackers with Oleaster Powder: Effect on Functional, Textural, and Sensory Attributes**
Düşkün B., Kutlu G., Akman P. K., Bekiroğlu H., Törnük F.
PLANT FOODS FOR HUMAN NUTRITION, vol.80, pp.82, 2025 (SCI-Expanded)
- II. **A Sustainable Innovation: Functionalization of Pasta with Methanol Extract of Turkish Red Pine (Pinus brutia Ten.) Barks**
Erol K. F., Kutlu G., Olgun E. O., TÖRNÜK F.
Waste and Biomass Valorization, vol.16, no.2, pp.805-816, 2025 (SCI-Expanded)
- III. **Production of sorbet with persimmon using green pea aquafaba: physicochemical characterization and bioaccessibility of bioactive compounds**
Kilicli M., Erol K. F., Akdeniz E., TOKER Ö. S., TÖRNÜK F., BAYRAM M.
Journal of Food Science and Technology, 2025 (SCI-Expanded)
- IV. **Evaluating the multifaceted impact of Cephalaria extract on dough quality: Antioxidant, antimicrobial, and cytotoxic properties**
Bağdat E. Ş., BOZKURT F., Kahraman İlkkan Ö., SAĞDIÇ O., TÖRNÜK F.
International Journal of Food Science and Technology, vol.59, no.12, pp.9147-9156, 2024 (SCI-Expanded)
- V. **Nanoencapsulation of wheat germ oil with chitosan-nettle seed gum-ovalbumin: Preparation, optimization, and characterization**
Kutlu G., AKMAN P. K., Erol K. F., BOZKURT F., TÖRNÜK F.
European Journal of Lipid Science and Technology, vol.126, no.10, 2024 (SCI-Expanded)
- VI. **Recovery and characterization of cellulose microfibrils from fallen leaves and evaluation of their potential as reinforcement agents for production of new biodegradable packaging materials**
Çelik S., Kutlu G., Törnük F.
Food Science and Nutrition, vol.12, no.10, pp.8364-8376, 2024 (SCI-Expanded)
- VII. **Effects of heat treatment and ultraviolet radiation on physicochemical, microbiological, and bioactive properties of shalgam juice**
Erol K. F., Kutlu G., Baslar M., TÖRNÜK F.
Food Science and Nutrition, vol.12, no.10, pp.8441-8453, 2024 (SCI-Expanded)
- VIII. **Enzymatic and antimicrobial activities of lactic acid bacteria and yeasts isolated from boza, a traditional fermented grain based beverage**

Usal M., Özgölet M., Arıcı M., Törnük F.

Food Bioscience, vol.61, 2024 (SCI-Expanded)

- IX. **The effect of free and encapsulated probiotic bacteria on some physicochemical, microbiological, and textural properties of apricot leather (pestil) during storage**
Bagdat E. S., Kutlu G., Törnük F.
Journal of Food Science, vol.89, no.8, pp.4688-4703, 2024 (SCI-Expanded)
- X. **Microplastic Release from Single-Use Plastic Beverage Cups**
Akbulut S., AKMAN P. K., TÖRNÜK F., Yetim H.
Foods, vol.13, no.10, 2024 (SCI-Expanded)
- XI. **Design and characterization of chitosan-based films incorporated with summer savory (*Satureja hortensis* L.) essential oil for active packaging**
Atlar G. C., Kutlu G., TÖRNÜK F.
International Journal of Biological Macromolecules, vol.254, 2024 (SCI-Expanded)
- XII. **Use of cellulose microfibers from olive pomace to reinforce green composites for sustainable packaging applications**
Amara C., El Mahdi A., AKMAN P. K., Medimagh R., TÖRNÜK F., Khwaldia K.
Food Science and Nutrition, vol.11, no.9, pp.5102-5113, 2023 (SCI-Expanded)
- XIII. **Development and characterization of a novel sodium alginate based active film supplemented with *Lactiplantibacillus plantarum* postbiotic**
AKMAN P. K., Kutlu G., TÖRNÜK F.
International Journal of Biological Macromolecules, vol.244, 2023 (SCI-Expanded)
- XIV. **Production of tomato powder from tomato puree with foam-mat drying using green pea aquafaba: drying parameters and bioaccessibility of bioactive compounds**
Kilicli M., Erol K. F., TOKER Ö. S., TÖRNÜK F.
Journal of the Science of Food and Agriculture, vol.103, no.7, pp.3691-3700, 2023 (SCI-Expanded)
- XV. **Structural Characterization, Technofunctional and Rheological Properties of Sesame Proteins Treated by High-Intensity Ultrasound**
Gul O., Saricaoglu F. T., ATALAR İ., Gül L. B., TÖRNÜK F., Simsek S.
Foods, vol.12, no.9, 2023 (SCI-Expanded)
- XVI. **Process optimization of a cereal-based fermented beverage (Boza) powder and investigating upscaling conditions**
Gül O., ATALAR İ., TÖRNÜK F., AKGÜN A.
Journal of Food Process Engineering, vol.46, no.2, 2023 (SCI-Expanded)
- XVII. **Extraction Optimization and Characterization of Cellulose Nanocrystals from Apricot Pomace**
Dinçel Kasapoğlu E., Kahraman S., TÖRNÜK F.
Foods, vol.12, no.4, 2023 (SCI-Expanded)
- XVIII. **Characterization of Silver Ions-Doped Organomodified Nanoclays**
İlaslan K., TÖRNÜK F.
Arabian Journal for Science and Engineering, vol.48, no.1, pp.327-340, 2023 (SCI-Expanded)
- XIX. **Edible flowers as sources of bioactive compounds: Determination of phenolic extraction conditions**
Yasar B., Kutlu G., TÖRNÜK F.
International Journal of Gastronomy and Food Science, vol.30, 2022 (SCI-Expanded)
- XX. **Recent advances in the improvement of carboxymethyl cellulose-based edible films**
Yildirim-Yalcin M., TÖRNÜK F., TOKER Ö. S.
Trends in Food Science and Technology, vol.129, pp.179-193, 2022 (SCI-Expanded)
- XXI. **Incorporation of oleaster (*Elaeagnus angustifolia* L.) flour into white bread as a source of dietary fibers**
Yavuz Z., Kutlu G., TÖRNÜK F.
Journal of Food Processing and Preservation, vol.46, no.11, 2022 (SCI-Expanded)
- XXII. **Development of polycaprolactone biodegradable films reinforced with silver-doped organoclay and effect on the microbiological quality of ground beef meat**

- İlaslan K., TÖRNÜK F., Durak M. Z.
Journal of Food Processing and Preservation, vol.46, no.10, 2022 (SCI-Expanded)
- XXIII. **Fabrication and characterization of curcumin loaded ovalbumin nanocarriers and bioactive properties**
AKMAN P. K., BOZKURT F., TÖRNÜK F.
Food Science and Technology (Brazil), vol.42, 2022 (SCI-Expanded)
- XXIV. **Optimization of ultrasound assisted antioxidant extraction from apricot pomace using response surface methodology**
Kasapoğlu E. D., Kahraman S., TÖRNÜK F.
Journal of Food Measurement and Characterization, vol.15, no.6, pp.5277-5287, 2021 (SCI-Expanded)
- XXV. **Potential probiotic lactic acid bacteria isolated from fermented gilaburu and shalgam beverages**
AKMAN P. K., ÖZÜLKÜ G., TÖRNÜK F., Yetim H.
LWT, vol.149, 2021 (SCI-Expanded)
- XXVI. **Role of non-thermal treatments and fermentation with probiotic Lactobacillus plantarum on in vitro bioaccessibility of bioactives from vegetable juice**
DOĞAN K. M., AKMAN P. K., TÖRNÜK F.
Journal of the Science of Food and Agriculture, vol.101, no.11, pp.4779-4788, 2021 (SCI-Expanded)
- XXVII. **Home-made cheese preservation using sodium alginate based on edible film incorporating essential oils**
Mahcene Z., Khelil A., Hasni S., BOZKURT F., Goudjil M. B., TÖRNÜK F.
Journal of Food Science and Technology, vol.58, no.6, pp.2406-2419, 2021 (SCI-Expanded)
- XXVIII. **Fabrication and characterization of probiotic Lactobacillus plantarum loaded sodium alginate edible films**
AKMAN P. K., BOZKURT F., DOĞAN K. M., TÖRNÜK F., Tamturk F.
Journal of Food Measurement and Characterization, vol.15, no.1, pp.84-92, 2021 (SCI-Expanded)
- XXIX. **Extraction of a novel water-soluble gum from nettle (Urtica dioica) seeds: Optimization and characterization**
Kutlu G., BOZKURT F., TÖRNÜK F.
International Journal of Biological Macromolecules, vol.162, pp.480-489, 2020 (SCI-Expanded)
- XXX. **Optimization of production parameters for fabrication of thymol-loaded chitosan nanoparticles**
ÇAKIR M., İcyer N. C., TÖRNÜK F.
International Journal of Biological Macromolecules, vol.151, pp.230-238, 2020 (SCI-Expanded)
- XXXI. **Development and characterization of sodium alginate based active edible films incorporated with essential oils of some medicinal plants**
Mahcene Z., Khelil A., Hasni S., AKMAN P. K., BOZKURT F., Birech K., Goudjil M. B., TÖRNÜK F.
International Journal of Biological Macromolecules, vol.145, pp.124-132, 2020 (SCI-Expanded)
- XXXII. **Development of probiotic carrier dried apples for consumption as snack food with the impregnation of Lactobacillus paracasei**
AKMAN P. K., Uysal E., Ozkaya G. U., TÖRNÜK F., Durak M. Z.
LWT, vol.103, pp.60-68, 2019 (SCI-Expanded)
- XXXIII. **Synthesis and Biological Evaluation of Novel Tricyclic Pyrrolidinyl (R)-Alcohols and Amines**
Şahin E., KILIÇ H., TÖRNÜK F., Dertli E.
Journal of Heterocyclic Chemistry, vol.56, no.3, pp.824-831, 2019 (SCI-Expanded)
- XXXIV. **Determination of mold contamination and aflatoxin levels of the meat products/ingredients collected from Turkey market**
Cavus S., TÖRNÜK F., SARIOĞLU K., Yetim H.
Journal of Food Safety, vol.38, no.5, 2018 (SCI-Expanded)
- XXXV. **Development of LLDPE based active nanocomposite films with nanoclays impregnated with volatile compounds**
TÖRNÜK F., SAĞDIÇ O., Hancer M., Yetim H.
Food Research International, vol.107, pp.337-345, 2018 (SCI-Expanded)

- XXXVI. **Production and characterization of a new biodegradable fenugreek seed gum based active nanocomposite film reinforced with nanoclays**
Memiş S., TÖRNÜK F., BOZKURT F., Durak M. Z.
International Journal of Biological Macromolecules, vol.103, pp.669-675, 2017 (SCI-Expanded)
- XXXVII. **Effect of xanthan and locust bean gum synergistic interaction on characteristics of biodegradable edible film**
Kurt Kızıldoğan A., TOKER Ö. S., TÖRNÜK F.
International Journal of Biological Macromolecules, vol.102, pp.1035-1044, 2017 (SCI-Expanded)
- XXXVIII. **Effects of some Food Juices and Additives on some Physicochemical, Textural, Color, Microbiological and Sensory Properties of Cemen Paste**
Yetim H., EKİCİ L., Ozcan C., Ozturk I., TÖRNÜK F., Karaman S.
Journal of Food Processing and Preservation, vol.41, no.3, 2017 (SCI-Expanded)
- XXXIX. **Microencapsulation of fig seed oil rich in polyunsaturated fatty acids by spray drying**
Cihat İcyer N., TOKER Ö. S., KARASU S., TÖRNÜK F., Kahyaoglu T., ARICI M.
Journal of Food Measurement and Characterization, vol.11, no.1, pp.50-57, 2017 (SCI-Expanded)
- XL. **Decontamination of iceberg lettuce by some plant hydrosols**
Ozturk I., TÖRNÜK F., Caliskan-Aydogan O., Durak M. Z., SAĞDIÇ O.
LWT, vol.74, pp.48-54, 2016 (SCI-Expanded)
- XLI. **Combined design as a useful statistical approach to extract maximum amount of phenolic compounds from virgin olive oil waste**
İcyer N. C., TOKER Ö. S., KARASU S., TÖRNÜK F., BOZKURT F., ARICI M., SAĞDIÇ O.
LWT, vol.70, pp.24-32, 2016 (SCI-Expanded)
- XLII. **Development of chitosan nanoparticles loaded with summer savory (*Satureja hortensis* L.) essential oil for antimicrobial and antioxidant delivery applications**
Feyzioglu G. C., TÖRNÜK F.
LWT, vol.70, pp.104-110, 2016 (SCI-Expanded)
- XLIII. **Multiple response optimization of the effect of Thyme essential oil against *Listeria monocytogenes* in ground meat at different times and temperatures**
TÖRNÜK F., Yılmaz M. T., Ozturk I., SAĞDIÇ O., ARICI M., Durak M. Z., BAYRAM M.
Medycyna Weterynaryjna, vol.72, no.7, pp.435-447, 2016 (SCI-Expanded)
- XLIV. **Antioxidant and Textural Properties and Aroma and Fatty Acid Profile of Meatless Cig Kofte, a Special Food in Turkey, Produced by Industrial Processing**
Ozturk I., Karaman S., Tastemur B., TÖRNÜK F., SAĞDIÇ O., Kayacier A.
Journal of Food Processing and Preservation, vol.40, no.1, pp.48-55, 2016 (SCI-Expanded)
- XLV. **Application of plant hydrosols for decontamination of wheat, lentil and mung bean seeds prior to sprouting**
Sahan N., TÖRNÜK F.
Quality Assurance and Safety of Crops and Foods, vol.8, no.4, pp.575-582, 2016 (SCI-Expanded)
- XLVI. **Effect of vaporized ethyl pyruvate as a novel preservation agent for control of postharvest quality and fungal damage of strawberry and cherry fruits**
BOZKURT F., TÖRNÜK F., TOKER Ö. S., KARASU S., ARICI M., Durak M.
LWT, vol.65, pp.1044-1049, 2016 (SCI-Expanded)
- XLVII. **Decontamination of *Escherichia coli* O157: H7 and *Staphylococcus aureus* from Fresh-Cut Parsley with Natural Plant Hydrosols**
TÖRNÜK F., Dertli E.
Journal of Food Processing and Preservation, vol.39, no.6, pp.1587-1594, 2015 (SCI-Expanded)
- XLVIII. **A Novel Method for Fresh-Cut Decontamination: Efficiency of Vaporized Ethyl Pyruvate in Reducing *Staphylococcus aureus* and *Escherichia coli* O157: H7 from Fresh Parsley**
TÖRNÜK F., Durak M. Z.
Journal of Food Processing and Preservation, vol.39, no.6, pp.1518-1524, 2015 (SCI-Expanded)
- XLIX. **Molecular characterization of silver-stearate nanoparticles (AgStNPs): A hydrophobic and**

antimicrobial material against foodborne pathogens

BAKIRDERE S., Yilmaz M. T., TÖRNÜK F., KEYF S., ERARSLAN A., SAĞDIÇ O., Kocabas B.
Food Research International, vol.76, pp.439-448, 2015 (SCI-Expanded)

- L. **Antioxidant, antimicrobial, mineral, volatile, physicochemical and microbiological characteristics of traditional home-made Turkish vinegars**
Ozturk I., Caliskan O., TÖRNÜK F., Ozcan N., YALÇIN H., Baslar M., SAĞDIÇ O.
LWT, vol.63, no.1, pp.144-151, 2015 (SCI-Expanded)
- LI. **Effects of black carrot concentrate on some physicochemical, textural, bioactive, aroma and sensory properties of sucuk, a traditional Turkish dry-fermented sausage**
EKİCİ L., Ozturk I., Karaman S., Caliskan O., TÖRNÜK F., SAĞDIÇ O., Yetim H.
LWT, vol.62, no.1, pp.718-726, 2015 (SCI-Expanded)
- LII. **Recovery potential of cold press byproducts obtained from the edible oil industry: Physicochemical, bioactive, and antimicrobial properties**
Karaman S., KARASU S., TÖRNÜK F., TOKER Ö. S., Geçgel Ü., SAĞDIÇ O., Ozcan N., Gül O.
Journal of Agricultural and Food Chemistry, vol.63, no.8, pp.2305-2313, 2015 (SCI-Expanded)
- LIII. **LLDPE based food packaging incorporated with nanoclays grafted with bioactive compounds to extend shelf life of some meat products**
TÖRNÜK F., Hancer M., SAĞDIÇ O., Yetim H.
LWT, vol.64, no.2, pp.540-546, 2015 (SCI-Expanded)
- LIV. **Essential oil composition, antimicrobial and bioactive properties of Origanum hypericifolium, an endemic plant species grown in Turkey**
FAKİR H., Us A. A., SAĞDIÇ M., TÖRNÜK F.
Research Journal of Biotechnology, vol.10, no.11, pp.102-108, 2015 (SCI-Expanded)
- LV. **Effect of wheat sprout powder incorporation on lipid oxidation and physicochemical properties of beef patties**
Ozturk I., SAĞDIÇ O., TÖRNÜK F., Yetim H.
International Journal of Food Science and Technology, vol.49, no.4, pp.1112-1121, 2014 (SCI-Expanded)
- LVI. **Application of predictive inactivation models to evaluate survival of Staphylococcus aureus in fresh-cut apples treated with different plant hydrosols**
TÖRNÜK F., Ozturk I., SAĞDIÇ O., ERARSLAN A., Erkmen O.
International Journal of Food Properties, vol.17, no.3, pp.587-598, 2014 (SCI-Expanded)
- LVII. **Rheological and some physicochemical properties of probiotic boza beverage fermented with Lactobacillus casei Shirota: Application of principal component analysis for the characterisation**
TÖRNÜK F., Ozturk I., Karaman S., SAĞDIÇ O., Yetim H.
Quality Assurance and Safety of Crops and Foods, vol.6, no.2, pp.237-247, 2014 (SCI-Expanded)
- LVIII. **Quality characterization of artisanal and retail Turkish blossom honeys: Determination of physicochemical, microbiological, bioactive properties and aroma profile**
TÖRNÜK F., Karaman S., Ozturk I., TOKER Ö. S., Tastemur B., SAĞDIÇ O., DOĞAN M., Kayacier A.
Industrial Crops and Products, vol.46, pp.124-131, 2013 (SCI-Expanded)
- LIX. **Inactivation of non-toxicogenic and toxicogenic Escherichia coli O157:H7 inoculated on minimally processed tomatoes and cucumbers: Utilization of hydrosols of Lamiaceae spices as natural food sanitizers**
SAĞDIÇ O., Ozturk I., TÖRNÜK F.
Food Control, vol.30, no.1, pp.7-14, 2013 (SCI-Expanded)
- LX. **Physicochemical and rheological characteristics of alcohol-free probiotic boza produced using Lactobacillus casei Shirota: Estimation of the apparent viscosity of boza using nonlinear modeling techniques**
Öztürk I., Karaman S., TÖRNÜK F., SAĞDIÇ O.
Turkish Journal of Agriculture and Forestry, vol.37, no.4, pp.475-487, 2013 (SCI-Expanded)
- LXI. **Interaction Between Some Phenolic Compounds and Probiotic Bacterium in Functional Ice Cream Production**

SAĞDIÇ O., Ozturk I., Cankurt H., TÖRNÜK F.

Food and Bioprocess Technology, vol.5, no.8, pp.2964-2971, 2012 (SCI-Expanded)

- LXII. **Application of non-linear models to predict inhibition effects of various plant hydrosols on *Listeria monocytogenes* inoculated on fresh-cut apples**

Ozturk I., TÖRNÜK F., SAĞDIÇ O., Kisi O.

Foodborne Pathogens and Disease, vol.9, no.7, pp.607-616, 2012 (SCI-Expanded)

- LXIII. **Efficacy of various plant hydrosols as natural food sanitizers in reducing *Escherichia coli* O157:H7 and *Salmonella Typhimurium* on fresh cut carrots and apples**

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