

Assoc. Prof. DERYA KOÇAK YANIK

Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: AAG-5034-2020

ScopusID: 55654930000

Yoksis Researcher ID: 148495

Education Information

Doctorate, Gaziantep University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2009 - 2013

Postgraduate, Gaziantep University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2006 - 2009

Undergraduate, Gaziantep University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2001 - 2006

Foreign Languages

English, C1 Advanced

Dissertations

Doctorate, Production of low caloric and spreadable lipid by enzymatic interesterification of terebinth fruit (*Pistacia terebinthus* L.) oil, Gaziantep University, Mühendislik Fakültesi, Gıda Mühendisliği, 2013

Postgraduate, Dried and concentrated products from mulberry (*Morus alba* and *Morus nigra*) and the changes during their processing, Gaziantep University, Mühendislik Fakültesi, Gıda Mühendisliği, 2009

Research Areas

Food Engineering, Food Chemistry, Food Technology, Food Analysis

Academic Titles / Tasks

Associate Professor, Eskisehir Osmangazi University, ZİRAAT FAKÜLTESİ, GIDA MÜHENDİSLİĞİ BÖLÜMÜ, 2023 - Continues

Associate Professor, Gaziantep University, Mühendislik Fakültesi, Gıda Mühendisliği, 2019 - 2023

Assistant Professor, Gaziantep University, Mühendislik Fakültesi, Gıda Mühendisliği, 2015 - 2019

Research Assistant, Gaziantep University, Mühendislik Fakültesi, Gıda Mühendisliği, 2006 - 2014

Academic and Administrative Experience

Erasmus Program Department Coordinator, Gaziantep University, Mühendislik Fakültesi, Gıda Mühendisliği, 2015 - 2018
Farabi Program Department Coordinator, Gaziantep University, Mühendislik Fakültesi, Gıda Mühendisliği, 2015 - 2018
Mevlana Exchange Program Department Coordinator, Gaziantep University, Mühendislik Fakültesi, Gıda Mühendisliği, 2015 - 2018

Courses

FOOD PACKAGING, Undergraduate, 2021 - 2022, 2020 - 2021, 2019 - 2020
FOOD WASTE MANAGEMENT, VALORIZATION, AND SUSTAINABILITY IN THE FOOD INDUSTRY, Postgraduate, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019
Engineering Orientation , Undergraduate, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015
INSTRUMENTAL ANALYSIS, Undergraduate, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017
Graduation project, Undergraduate, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2016 - 2017, 2015 - 2016
Organic Chemistry, Undergraduate, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015
Food Chemistry, Undergraduate, 2018 - 2019, 2017 - 2018, 2016 - 2017
General Chemistry, Undergraduate, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015

Advising Theses

Koçak Yanık D., Effect of encapsulation techniques on powder characteristics and aroma retention of Pistacia terebinthus L. fruit oil, Postgraduate, M.DELAL(Student), 2022
Koçak Yanık D., Drying behavior of olive pomace with hot air assisted-radiofrequency drying and its associated effect on olive pomace oil quality, Postgraduate, S.TURAN(Student), 2022
Koçak Yanık D., Göğüş F., Meyve suyu dolgulu jelly şekerleme geliştirilmesi, Postgraduate, B.KILIÇ(Student), 2021
Koçak Yanık D., Drying of pretreated apricot by combined solar and radio frequency system, Postgraduate, M.SEVER(Student), 2021
Koçak Yanık D., Extraction of pectin from pistachio hull and its use in emulsion system, Postgraduate, S.BARIŞ(Student), 2020
Koçak Yanık D., Göğüş F., Encapsulation of flaxseed oil enriched in carotenoid by microwave technique using innovative wall materials, Doctorate, A.ELİK(Student), 2020
Koçak Yanık D., Extraction of triterpenic acids from wet olive pomace by using closed microwave extraction system, Postgraduate, S.İLGÜN(Student), 2019
Koçak Yanık D., Effect of spray drying parameters on blueberry and strawberry juice concentrates, Postgraduate, K.ATACAN(Student), 2018
Koçak Yanık D., Linnemann A., Stability of apigenininidin in maize porridge, Postgraduate, F.HAZAL(Student), 2017
Koçak Yanık D., Emre E. E., Kızartma yağına vaks eklenmesinin yağ emilimi ve bazı kalite parametreleri üzerine etkisi, Postgraduate, N.ÇOŞKUN(Student), 2017

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Development and characterization of gelatin-based biodegradable films incorporated with pistachio shell hemicellulose**
Harrazi N., Özbek H. N., Yanık D., Zaghib I., Göğüş F.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.61, no.10, pp.1919-1929, 2024 (SCI-Expanded)
- II. **Environmentally Friendly Approach to Pectin Extraction from Grapefruit Peel: Microwave-Assisted High-Pressure CO₂/H₂O**
Öztürk T., Özbek H. N., KOÇAK YANIK D.

Foods, vol.13, no.3, 2024 (SCI-Expanded)

- III. **The green novel approach in hydrolysis of pistachio shell into xylose by microwave-assisted high-pressure CO₂/H₂O**
Hazal F., Özbek H. N., Fahrettin G., Yanik D.
Journal of the Science of Food and Agriculture, vol.104, no.1, pp.116-124, 2024 (SCI-Expanded)
- IV. **A Novel and Environmentally Friendly Technique for Extracting Pectin from Black Carrot Pomace: Optimization of Microwave-Assisted High-Pressure CO₂/H₂O and Characterization of Pectin**
Biltekin S. İ., Elik Demir A., KOÇAK YANIK D., Göğüş F.
Food and Bioprocess Technology, 2024 (SCI-Expanded)
- V. **Effect of Encapsulation Techniques on Aroma Retention of *Pistacia terebinthus* L. Fruit Oil: Spray Drying, Spray Freeze Drying, and Freeze Drying**
Yaman D. M., Koçak Yanik D., Elik Demir A., Uzun Karka H., GÜÇLÜ G., SELLİ S., Kelebek H., Fahrettin G.
FOODS, vol.12, no.17, 2023 (SCI-Expanded)
- VI. **Hot-Air-Assisted Radiofrequency Drying of Olive Pomace and Its Effect on the Quality of Olive Pomace Oil**
Turan S., Elik Demir A., G F., Yanik D.
FOODS, vol.12, no.18, 2023 (SCI-Expanded)
- VII. **Pistachio hull as an alternative pectin source: its extraction and use in oil in water emulsion system**
Baris S., Elik A., Gogus F., Yanik D.
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, vol.53, no.4, pp.433-442, 2023 (SCI-Expanded)
- VIII. **Microwave-Assisted Bleaching of Olive Pomace Oil: Optimization of Bleaching Parameters and Comparison with Conventionally Bleached Oil**
Secilmis S. S., Yanik D., Fadiloglu S., Gogus F.
EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, vol.124, no.11, 2022 (SCI-Expanded)
- IX. **Hot air-assisted radio frequency drying of grated potato (*Solanum tuberosum* L.): Drying behavior and the associated effect on characteristics of potato flour**
Kemal E., Ozbek H. N., Gogus F., Yanik D.
JOURNAL OF FOOD SCIENCE, vol.87, no.9, pp.4068-4081, 2022 (SCI-Expanded)
- X. **Hot air-assisted radiofrequency drying of avocado: Drying behavior and the associated effect on the characteristics of avocado powder**
Ozbek H. N., Koc B., Yanik D., Gogus F.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.45, no.9, 2022 (SCI-Expanded)
- XI. **Effect of sequential-combined solar energy assisted hot air and hot air assisted radio frequency drying on the physical and chemical properties of dried apricots**
Ozbek H. N., Elik A., Yanik D., Isinay B., Sever M., Bulut E., Topcam H., Dalgic A. C., ERDOĞDU F., Gogus F.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.59, no.7, pp.2894-2904, 2022 (SCI-Expanded)
- XII. **Valorization of Olive Pomace: Extraction of Maslinic and Oleanolic by Using Closed Vessel Microwave Extraction System**
Biltekin S. I., Gogus F., Yanik D.
WASTE AND BIOMASS VALORIZATION, vol.13, no.3, pp.1599-1608, 2022 (SCI-Expanded)
- XIII. **Sequential-combined solar energy assisted hot air and hot air-assisted radio frequency drying to produce high-quality dried whole apricots: An optimization study for process parameters**
Ozbek H. N., Bulut E., Isinay B., Sever M., Topcam H., Yanik D., Dalgic A. C., ERDOĞDU F., Elik A., Gogus F.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.3, 2022 (SCI-Expanded)
- XIV. **Hot air-assisted radio frequency drying of apricots: Mathematical modeling study for process design**
Topcam H., Gogus F., Ozbek H. N., Elik A., Yanik D., Dalgic A. C., ERDOĞDU F.
JOURNAL OF FOOD SCIENCE, vol.87, no.2, pp.764-779, 2022 (SCI-Expanded)
- XV. **A comparative study on performance of industrial and microwave techniques for sunflower oil bleaching process**
Secilmis S. S., Yanik D., Fadiloglu S., Gogus F.
FOOD CHEMISTRY, vol.365, 2021 (SCI-Expanded)

- XVI. **The effects of pectin and wax on the characteristics of oil-in-water (O/W) emulsions**
Elik A., Yanik D., Ozel B., ÖZTOP H. M., Gogus F.
JOURNAL OF FOOD SCIENCE, vol.86, no.7, pp.3148-3158, 2021 (SCI-Expanded)
- XVII. **A comparative study of encapsulation of carotenoid enriched-flaxseed oil and flaxseed oil by spray freeze-drying and spray drying techniques**
Elik A., Yanik D., Gogus F.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.143, 2021 (SCI-Expanded)
- XVIII. **Effect of microwave-assisted alkali pre-treatment on fractionation of pistachio shell and enzymatic hydrolysis of cellulose-rich residues**
Ozbek H. N., Kocak Yanik D., Fadiloglu S., Gogus F.
JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY, vol.96, no.2, pp.521-531, 2021 (SCI-Expanded)
- XIX. **Physical characterization of high methoxyl pectin and sunflower oil wax emulsions: A low-field ^1H NMR relaxometry study**
Akkaya S., Ozel B., ÖZTOP H. M., Yanik D., Gogus F.
JOURNAL OF FOOD SCIENCE, vol.86, no.1, pp.120-128, 2021 (SCI-Expanded)
- XX. **Ultrasound-assisted alkaline pre-treatment and its sequential combination with microwave for fractionation of pistachio shell**
Ozbek H. N., Yanik D., Fadiloglu S., Gogus F.
RENEWABLE ENERGY, vol.157, pp.637-646, 2020 (SCI-Expanded)
- XXI. **Pistachio (*Pistacia vera* L.) Hull as a Potential Source of Phenolic Compounds: Evaluation of Ethanol-Water Binary Solvent Extraction on Antioxidant Activity and Phenolic Content of Pistachio Hull Extracts**
Ozbek H. N., Halahlih F., Gogus F., Yanik D., Azaizeh H.
WASTE AND BIOMASS VALORIZATION, vol.11, no.5, pp.2101-2110, 2020 (SCI-Expanded)
- XXII. **Microwave-assisted extraction of carotenoids from carrot juice processing waste using flaxseed oil as a solvent**
Elik A., Yanik D., Gogus F.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.123, 2020 (SCI-Expanded)
- XXIII. **Optimization of microwave-assisted extraction of bioactive compounds from pistachio (*Pistacia vera* L.) hull**
Ozbek H. N., Yanik D., Fadiloglu S., Gogus F.
SEPARATION SCIENCE AND TECHNOLOGY, vol.55, no.2, pp.289-299, 2020 (SCI-Expanded)
- XXIV. **Optimization of microwave-assisted extraction of phenolics from blueberry**
ELİK A., KOÇAK YANIK D., GÖĞÜŞ F.
ROMANIAN BIOTECHNOLOGICAL LETTERS, vol.24, no.1, pp.30-40, 2019 (SCI-Expanded)
- XXV. **The green biorefinery concept for the valorisation of pistachio shell by high-pressure $\text{CO}_2/\text{H}_2\text{O}$ system**
Ozbek H. N., Fockink D. H., Yanik D., Gogus F., Lukasik R. M.
JOURNAL OF CLEANER PRODUCTION, vol.196, pp.842-851, 2018 (SCI-Expanded)
- XXVI. **Microwave-assisted extraction of non-polar compounds from pistachio hull and characterization of extracts**
Ozbek H. N., Yanik D., Fadiloglu S., Cavdar H. K., Gogus F.
GRASAS Y ACEITES, vol.69, no.3, 2018 (SCI-Expanded)
- XXVII. **A Novel Modified Lipid: Enzymatic Esterification of 2-Monoacylglycerol with *N*-acetyl-l-leucine**
Cavdar H. K., Yanik D., Gogus F., Fadiloglu S.
JOURNAL OF FOOD SCIENCE, vol.83, no.3, pp.597-604, 2018 (SCI-Expanded)
- XXVIII. **Consumption and attitudes regarding berries-based products - comparative analysis of Romania, France and Turkey**
Popa M. E., Geicu-Cristea M., Popa A., Draghici M., Tanase E. E., Mitelut A., Iorga C. S., Guillaume C., Gontard N., Guillard V., et al.

- ROMANIAN BIOTECHNOLOGICAL LETTERS, no.3, pp.12568-12576, 2017 (SCI-Expanded)
- XXIX. **Alternative to traditional olive pomace oil extraction systems: Microwave-assisted solvent extraction of oil from wet olive pomace**
Yanik D.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.77, pp.45-51, 2017 (SCI-Expanded)
- XXX. **Optimisation of Microwave-Assisted Extraction of Pomegranate (*Punica granatum* L.) Seed Oil and Evaluation of Its Physicochemical and Bioactive Properties**
Cavdar H. K., Yanik D., Gok U., Gogus F.
FOOD TECHNOLOGY AND BIOTECHNOLOGY, no.1, pp.86-94, 2017 (SCI-Expanded)
- XXXI. **Influence of three different concentration techniques on evaporation rate, color and phenolics content of blueberry juice**
Elik A., Yanik D., Maskan M., Gogus F.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.53, no.5, pp.2389-2395, 2016 (SCI-Expanded)
- XXXII. **Valorization of Olive Pomace Oil with Enzymatic Synthesis of 2-Monoacylglycerol**
Keskin H., Yanik D., Mucuk H. N., Gogus F., Fadiloglu S.
JOURNAL OF FOOD SCIENCE, vol.81, no.4, 2016 (SCI-Expanded)
- XXXIII. **Acidolysis of terebinth fruit oil with palmitic and caprylic acids in a recirculating packed bed reactor: optimization using response surface methodology**
Yanik D., Keskin H., Fadiloglu S., Gogus F.
GRASAS Y ACEITES, vol.67, no.2, 2016 (SCI-Expanded)
- XXXIV. **Volatiles of Fresh and Commercial Sweet Red Pepper Pastes: Processing Methods and Microwave Assisted Extraction**
Gogus F., Ozel M. Z., Keskin H., Yanik D., Lewis A. C.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.18, no.8, pp.1625-1634, 2015 (SCI-Expanded)
- XXXV. **Processing of a novel powdered herbal coffee (*Pistacia Terebinthus* L. Fruits Coffee) and its sensorial properties**
Secilmis S. S., Yanik D., Gogus F.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.52, no.7, pp.4625-4630, 2015 (SCI-Expanded)
- XXXVI. **Effect of roasting method and oil reduction on volatiles of roasted *Pistacia terebinthus* using direct thermal desorption-GCxGC-TOF/MS**
Ozel M. Z., Yanik D., Gogus F., Hamilton J. F., Lewis A. C.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.59, no.1, pp.283-288, 2014 (SCI-Expanded)
- XXXVII. **Acidolysis Reaction of Terebinth Fruit Oil with Palmitic and Caprylic Acids to Produce Low Caloric Spreadable Structured Lipid**
Kocak D., Keskin H., Fadiloglu S., Gogus F.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.90, no.7, pp.999-1009, 2013 (SCI-Expanded)
- XXXVIII. **Determination of volatile nitrosamines in grilled lamb and vegetables using comprehensive gas chromatography - Nitrogen chemiluminescence detection**
Kocak D., Ozel M. Z., Gogus F., Hamilton J. F., Lewis A. C.
FOOD CHEMISTRY, vol.135, no.4, pp.2215-2220, 2012 (SCI-Expanded)
- XXXIX. **Enzymatic acidolysis of triolein with palmitic and caprylic acids: Optimization of reaction parameters by response surface methodology**
Keskin H., Kocak D., Gogus F., Fadiloglu S.
GRASAS Y ACEITES, vol.63, no.3, pp.274-283, 2012 (SCI-Expanded)
- XL. **Analysis of roasted and unroasted *Pistacia terebinthus* volatiles using direct thermal desorption-GCxGC-TOF/MS**
Gogus F., Ozel M. Z., Kocak D., Hamilton J. F., Lewis A. C.
FOOD CHEMISTRY, vol.129, no.3, pp.1258-1264, 2011 (SCI-Expanded)
- XLI. **Characterization of Terebinth Fruit Oil and Optimization of Acidolysis Reaction with Caprylic and Stearic Acids**
Kocak D., Keskin H., Fadiloglu S., Kowalski B., Gogus F.

Articles Published in Other Journals

- I. **Bioproduction of xylitol by *Candida tropicalis* 13803 from pistachio shell hydrolysate obtained through MW-HPCO₂ system**
Hazal F., Özbek H. N., Yilmaztekin M., Göğüş F., Yanık D. K.
Gıda ve yem bilimi-teknolojisi dergisi, vol.0, no.32, pp.48-59, 2024 (Peer-Reviewed Journal)
- II. **A Comprehensive Review on Valuable Components in Food Processing Waste and Their Recovery by Microwave Assisted Extraction**
Hazal F., ÖZBEK H. N., GÖĞÜŞ F., KOÇAK YANIK D.
Euroasia Journal of Mathematics, Engineering, Natural & Medical Sciences, 2023 (Peer-Reviewed Journal)
- III. **Fıstık sert kabuğunun mikrodalga-CO₂ destekli hidroliz sistemi ile ksiloza hidrolizi**
Hazal F., ÖZBEK H. N., GÖĞÜŞ F., KOÇAK YANIK D.
Gıda ve yem bilimi-teknolojisi dergisi, vol.0, 2023 (Peer-Reviewed Journal)
- IV. **Kombine güneş enerjisi destekli hava ve sıcak hava destekli radyo frekans kurutma sistemiyle kurutulan kayısıların nem içeriği, tekstürel ve duyuşsal özellikleri üzerine depolamanın etkisi**
ELİK A., ÖZBEK H. N., SEVER M., Bulut ş. e., Işınay B., KOÇAK YANIK D., DALGIÇ A. C., ERDOĞDU F., GÖĞÜŞ F.
Gıda ve yem bilimi-teknolojisi dergisi, vol.0, pp.36-46, 2022 (Peer-Reviewed Journal)
- V. **The effect of storage on some chemical and microbial properties of apricots dried with a combined solar energy assisted air and hot air assisted radio frequency drying system**
ÖZBEK H. N., ELİK A., SEVER M., Bulut ş. e., KOÇAK YANIK D., DALGIÇ A. C., ERDOĞDU F., GÖĞÜŞ F.
Food and Health, vol.7, 2021 (Peer-Reviewed Journal)
- VI. **Kombine kurutma sistemiyle kurutulan kayısıların renk parametreleri üzerine depolamanın Etkisi**
ÖZBEK H. N., ELİK A., Işınay B., SEVER M., Bulut ş. e., KOÇAK YANIK D., DALGIÇ A. C., ERDOĞDU F., GÖĞÜŞ F.
AKADEMIK GIDA, vol.19, pp.257-266, 2021 (Scopus)
- VII. **Recovery of Valuable Components from Food Wastes by Microwave Assisted Extraction**
KOÇAK YANIK D., ÖZBEK H. N., GÖĞÜŞ F.
International Journal of Scientific and Technological Research, vol.6, no.9, pp.27-41, 2020 (Peer-Reviewed Journal)
- VIII. **Fruits and Vegetables Purchasing Attitudes in Turkey: Packaging and Loss Reduction**
KOÇAK YANIK D., ELİK A., İSTANBULLU Y., GÖĞÜŞ F.
International Journal of Scientific and Technological Research, vol.6, no.8, pp.39-45, 2020 (Peer-Reviewed Journal)
- IX. **Strategies to Reduce Post-Harvest Losses for Fruits and Vegetables**
ELİK A., KOÇAK YANIK D., istanbullu Y., güzelsöy N., Yavuz A., GÖĞÜŞ F.
International Journal of Scientific and Technological Research, vol.5, no.3, pp.29-39, 2019 (Peer-Reviewed Journal)
- X. **Effect of Pectin-Wax Coating and Its Incorporation with Pistachio Hull Extract on the Quality of Fresh-Cut Apples**
AL HABBAL D., ÖZBEK H. N., KOÇAK YANIK D., GÖĞÜŞ F.
Harran Tarım ve Gıda Bilimleri Dergisi, vol.23, no.3, pp.313-323, 2019 (Peer-Reviewed Journal)
- XI. **Optimization of Microwave-assisted Extraction of Phenolics from Organic Strawberry Using Response Surface Methodology**
ELİK A., KOÇAK YANIK D., GÖĞÜŞ F.
Harran Tarım ve Gıda Bilimleri Dergisi, vol.21, no.2, pp.143-154, 2017 (Peer-Reviewed Journal)
- XII. **Yaban Mersini (*Vaccinium corymbosum* L.) Suyu Konsantresinin Püskürtmeli Kurutucuda Kurutulması: Tepki Yüzey Yöntemiyle Optimizasyon**
Atacan K., KOÇAK YANIK D.
AKADEMIK GIDA, vol.15, no.2, pp.139-148, 2017 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Probiotics Prebiotics in Lipid Methabolism**
KOÇAK YANIK D., ERBAĞCI A. B., GÖĞÜŞ F.
in: Probiotics Prebiotics in Food Nutrition and Health, , Editor, CRC Press, pp.132-155, 2014
- II. **Yağ Teknolojisi**
GÖĞÜŞ F., KOÇAK YANIK D.
in: Heryönüyle Gıda, Fügen Durlu ÖZKAYA, Serap Coşansu, Kamuran Ayhan, Editor, Sidas MedyaLtd. Şti., pp.120-134, 2013

Refereed Congress / Symposium Publications in Proceedings

- I. **PRETREATMENT METHODS OF LIGNOCELLULOSIC BIOMASS FOR BIOFUELS AND BIOPRODUCTS**
Hazal F., GÖĞÜŞ F., KOÇAK YANIK D.
4. BASKENT INTERNATIONAL CONFERENCE ON MULTIDISCIPLINARY STUDIES, Ankara, Turkey, 4 - 06 August 2023
- II. **DIFFERENT DRYING METHODS AND THEIR EFFECT ON SOME PROPERTIES OF CITRUS FRUIT**
ISMAIL M., KOÇAK YANIK D., GÖĞÜŞ F.
III. International Istanbul Current Scientific Research Congress, İstanbul, Turkey, 8 - 09 February 2023
- III. **GREEN AND INNOVATIVE EXTRACTION OF BIOACTIVE COMPOUNDS FROM CITRUS FRUIT WASTES**
Armağan H. S., ELİK A., KOÇAK YANIK D., GÖĞÜŞ F.
BASKENT INTERNATIONAL CONFERENCE ON MULTIDISCIPLINARY STUDIES.III, 23 September 2022
- IV. **A REVIEW ON VARIOUS TECHNIQUES OF ANTHOCYANINS EXTRACTION FROM BLACK CARROT AND BLACK CARROT POMACE**
BİLTEKİN S. İ., ELİK A., KOÇAK YANIK D., GÖĞÜŞ F.
MEDITERRANEAN INTERNATIONAL CONFERENCE ON RESEARCH IN APPLIED SCIENCES, 22 April 2022
- V. **HEMICELLULOSE.BASED FILİTİS AND THEIR CHARACTERISTICS FOR FOOD APPLICATIONS**
HARRAZI N., ÖZBEK H. N., KOÇAK YANIK D., ZAGHBIB I., GÖĞÜŞ F.
ÇUKUROVA 8th INTERNATIONAL SCIENTIFIC RESEARCHES CONFERENCE, 15 April 2022
- VI. **Yüksek Metoksili pektin ve ayçiçek yağı vaksı emülsiyonlarının NMR relaksometre ile karakterizasyonu**
akkaya s., ÖZTOP H. M., KOÇAK YANIK D., GÖĞÜŞ F.
10. Gıda Mühendisliği Kongresi, Turkey, 9 - 11 November 2017
- VII. **A Literature Survey: Active Compounds and Health Effects of Plant Seed Oils**
KESKİN ÇAVDAR H., KOÇAK YANIK D., GÖĞÜŞ F., FADİLOĞLU S.
15th Euro Fed Lipid Congress, 27 - 30 August 2017
- VIII. **Characterization of a Novel Modified Lipid: α -acetyl-L-leucine Incorporated 2-monoacylglycerol**
KESKİN ÇAVDAR H., KOÇAK YANIK D., GÖĞÜŞ F., FADİLOĞLU S.
15th Euro Fed Lipid Congress, 27 - 30 August 2017
- IX. **Recovery of Valuable Components from Food Waste by Microwave Assisted Extraction**
KOÇAK YANIK D.
5th International Conference, Agriculture Food, 20 - 24 June 2017
- X. **Microwave-assisted Extraction of Non-Polar Compounds from Pistachio (*Pistacia vera* L.) Hull and Characterization of Extracts.**
MUCUK H. N., KOÇAK YANIK D., FADİLOĞLU S., KESKİN ÇAVDAR H., GÖĞÜŞ F.
III International Conference On Engineering And Natural Sciences (ICENS), 3 - 07 May 2017
- XI. **Microwave-Assisted Oil Extraction: Effects on Oil Yield and Quality**
ÖZBEK H. N., KOÇAK YANIK D., GÖĞÜŞ F.
III International Conference On Engineering And Natural Sciences (ICENS), Hungary, 3 - 07 May 2017
- XII. **Triterpenik Asitlerin Kapalı Sistem Mikrodalga ile Yaş Pirinadan Ekstraksiyonu**

- Biltekin S. İ., GÖĞÜŞ F., KOÇAK YANIK D.
YABİTED III. Bitkisel Yağ Kongresi, Turkey, 12 - 15 April 2017
- XIII. **Patates Kızartmasında Yağ Emiliminin Düşürülmesi**
Nagehan Ç., KOÇAK YANIK D., KESKİN ÇAVDAR H., GÖĞÜŞ F., EMRE E. E.
YABİTED III. Bitkisel Yağ Kongresi, Turkey, 12 - 15 April 2017
- XIV. **STABILITY OF APIGENINIDIN IN MAIZE PORRIDGE**
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- XV. **Yüksek Metoksili Pektin ve Ayçiçeği Vaksı Karışımların Formülasyonu ve Fiziksel Karakterizasyonu**
Akkaya S., ÖZTOP H. M., GÖĞÜŞ F., KOÇAK YANIK D.
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- XVI. **Microwave-assisted Extraction of Pistachio (*Pistacia vera*) Hull and Some Chemical Properties of Extracts**
MUCUK H. N., KOÇAK YANIK D., FADİLOĞLU S., KESKİN ÇAVDAR H., GÖĞÜŞ F.
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- XVII. **Lipase Catalyzed Esterification of 2-Monoacylglycerol with N α -Ac-Leu(Val)-OH**
KESKİN ÇAVDAR H., KOÇAK YANIK D., GÖĞÜŞ F., FADİLOĞLU S.
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- XVIII. **Optimization of Microwave Assisted Extraction of Olive Pomace Oil and Evaluation of Impacts on Oil yield and Quality**
KOÇAK YANIK D.
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- XIX. **Extraction of phenolic compounds from strawberries using microwave technique**
ELİK A., KOÇAK YANIK D., GÖĞÜŞ F.
Biologically Active Compounds in Food, International Conference, 15 - 16 October 2015
- XX. **Utilization of Olive Pomace Oil A Review**
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3th International Symposium on Traditional Foods from Adriatic to Caucasus, 1 - 04 October 2015
- XXI. **Microwave Assisted Extraction of Pectin from Grapefruit Peel Optimization of Extraction Conditions**
KOYUNCU Ç., KESKİN H., KOÇAK YANIK D., GÖĞÜŞ F.
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- XXII. **Chemical characterization of pistachio *Pistacia vera* hull and yield of hexane and ethanol extracts**
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- XXIII. **A Novel Approach Lipase Catalyzed Esterification of 2 monoacylglycerol and N acetyl L leucine**
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13. Eurofedlipid Congress, Florence, Italy, 27 - 30 September 2015
- XXIV. **Microwave assisted extraction of oil from wet olive pomace**
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- XXV. **Microwave Assisted Extraction of Pomegranate *Punica granatum* L Seed Oil using Response Surface Methodology**
GÖK U., KESKİN H., KOÇAK YANIK D., GÖĞÜŞ F.
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- XXVI. **Yağ yerine kullanılan Maddeler Yağ ikameleri ve Yağ Taklitleri**
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- XXVII. **Çevre Dostu Amino Asit Bazlı Sürfaktantlar**
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- XXVIII. **Utilization of Olive Pomace Oil with Enzymatic Production of 2 monoacylglycerol**
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- XXX. **Synthesis of 2 Monoacylglycerol with Enzymatic Hydrolysis using Porcine Pancreatic Lipase**
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- XXXI. **Effect of Production Methods on the Volatile Compounds of Sweet Red Pepper Paste**
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- XXXIII. **Acidolysis Reaction of Terebinth Fruit Oil with Palmitic and Caprylic Acids in a Recirculating Packed Bed Reactor Optimization using response surface methodology**
KOÇAK YANIK D., KESKİN H., FADİLOĞLU S., GÖĞÜŞ F.
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- XXXIV. **Traditional Bitter Orange Citrus Aurantium L Molasses**
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- XXXV. **A Traditional Natural and Nutrious Food Product Molasses**
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- XXXVI. **Et ve Sebzelerin Mangalda Pişirilmesi Esnasında Oluşan Nitroz Aminlerin Azot Kemilüminesans Dedektörlü İki Boyutlu Gaz Kromatografisi ile Tayinleri**
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- XXXVII. **Menengiç meyve yağının palmitik ve kaprilik asit ile enzimatik asidolizi Tepki yüzey metodu ile reaksiyon koşullarının optimizasyonu**
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- XXXVIII. **Trioleinin enzimatik asidoliz metoduyla modifikasyonu**
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- XL. **TRACK FAST training requirements and careers for knowledge based food science and technology in Europe food industry flash animations**
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- XLI. **Analysis of roasted and unroasted Pistacia terebinthus volatiles using direct thermal desorption GCxGC TOF MS**
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- XLIII. The effect of air drying on shrinkage and color characteristics of mulberry *Morus alba***
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- XLIV. Characterization of Terebinth *Pistacia terebinthus* L Fruit oil and Enzymatic modification by incorporation of Caprylic and stearic acid**
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- Koçak Yanık D., Göğüş F., Yılmaztekin M., TUBITAK Project, Mikrodalga/CO2 yöntemi kullanılarak fıstık sert kabuğunun ksiloza hidrolizi ve ksilozun biyoteknolojik yöntem ile ksilitole dönüştürülmesi, 2021 - 2023
- Koçak Yanık D., Göğüş F., Erdoğan F., Dalgıç A. C., TUBITAK Project, Güneş Enerjisi Destekli Radyo Frekans Sistemi ile Pilot Ölçekte Kuru Kayısı Üretimi ve Optimal Proses Tasarımı: Ön İşlem (kükürtleme/ekstrakt uygulaması), Kurutma ve Depolama, 2018 - 2021
- Koçak Yanık D., Göğüş F., TUBITAK Project, Mikrodalga tekniğiyle karotenoid açısından zenginleştirilmiş keten tohumu yağının yenilikçi duvar materyalleri kullanılarak enkapsülasyonu, 2018 - 2020
- Koçak Yanık D., Göğüş F., Erasmus Project, Best Innovative Approach to Minimize Post Harvest Losses within Food Chain for VET, 2017 - 2020
- Koçak Yanık D., Fadiloğlu S., TUBITAK Project, Fıstık Sert Kabuğunun Lignin, Selüloz ve Hemiselüloz Fraksiyonlarına Ayrılmasında Ultrason ve/veya Mikrodalga Destekli Ön İşlemlerin Etkisi, 2018 - 2019
- Koçak Yanık D., Göğüş F., Fadiloğlu S., TUBITAK Project, Bitkisel yağ ağartılmasında yeni bir metot: Mikrodalga uygulama koşullarının belirlenmesi ve optimizasyonu, 2018 - 2019
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- Koçak Yanık D., Project Supported by Higher Education Institutions, Yabanmersini ve Çilek suyu konsantreleri üzerine püskürtmeli kurutma parametrelerinin etkileri, 2016 - 2017
- Koçak Yanık D., Fadiloğlu S., Göğüş F., TUBITAK Project, Rafine edilmiş pirina yağına enzimatik yöntemle hidrofobik ve esansiyel amino asit bağlayarak modifiye yağ üretilmesi ve karakterizasyonu, 2013 - 2015
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- Koçak Yanık D., Göğüş F., FP7 Project, Training Requirements and Careers for Knowledge based Food Science and Technology in Europe, 2009 - 2013
- Koçak Yanık D., Göğüş F., Project Supported by Higher Education Institutions, Enzimatik İnteresterifikasyon ile Menengiç Meyve Yağından Düşük Kalorili Sürülebilir Yağ Üretilmesi, 2010 - 2012