Prof. NEVZAT KONAR

Personal Information

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Education Information

Doctorate, Ankara University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), Turkey 2008 - 2011
Postgraduate, Gazi University, Fen Bilimleri Enstitüsü, İleri Teknolojiler Anabilim Dalı (Disiplinlerarası), Turkey 2005 - 2008
Undergraduate, Ege University, Faculty Of Engineering, Gıda Mühendisliği Bölümü, Turkey 1992 - 1998

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, Farklı hidroliz yöntemleriyle bazı sebzelerden elde edilen sebzelerin fitoöstrojenlerin HPLCve GC-MS ile belirlenmesi, Ankara University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), 2011
Postgraduate, Domates karotenoidlerinden likopenin doğal renklendirici ve antioksidan olarak fonksiyonel gıda üretiminde kullanımı, Gazi University, Fen Bilimleri Enstitüsü, İleri Teknolojiler Anabilim Dalı (Disiplinlerarası), 2008

Research Areas

Food Engineering, Food Science, Food Technology

Academic Titles / Tasks

Professor, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - Continues
Associate Professor, Siirt University, Faculty Of Engıneerıng-Archıtecture, Department Of Food Engıneerıng, 2015 - Continues
Assistant Professor, Siirt University, Faculty Of Veterınary Medıcıne, Department Of Food Hygıene And Technology, 2014 - Continues
Expert, Ankara University, Faculty Of Engıneerıng, Department Of Food Engıneerıng, 2004 - 2011

Academic and Administrative Experiences

Academic and Administrative Experience

Dean, Eskisehir Osmangazi University, Ziraat Fakültesi, 2022 - Continues
Fakülte Yönetim Kurulu Üyesi, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2022 - Continues
BAP Scientific Commissioner, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2021 - Continues
Vice Dean, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - Continues

Courses

GIDA KALİTE VE GÜVENLİĞİ, Postgraduate, 2022 - 2023, 2021 - 2022
KAKAO VE ÇİKOLATA TEKNOLOJİSİ, Postgraduate, 2022 - 2023, 2021 - 2022
Gıda Kimyası, Undergraduate, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015

Advising Theses

Konar N., Toker Ö. S., Bazı Yüzey Aktif Maddelerin Çeşni Adhezyon Özelliklerine Etkisi, Postgraduate, E.KAPLAN(Student), 2022
Konar N., Model şekerli jel yapılarda jelatin düzeyi ve proses koşulları interaksiyonunun tekstürel özellikler üzerinde etkisinin incelenmesi, Postgraduate, M.ERHAN(Student), 2021
Konar N., Sağdıç O., Bazı doğal renklendiricilerin beyaz kokolin ve sürülebilir krema üretiminde kullanımı ve biyoerişilebilirliklerinin belirlenmesi, Doctorate, A.BAYCAR(Student), 2021
Konar N., Porphyridium cruentum mikroalg türü biyomasının yumuşak şekerlemelerde doğal renklendirici olarak kullanım olanaklarının araştırılması, Postgraduate, H.ELİF(Student), 2020
Konar N., Jelly tipi yumuşak şekerleme kalori düzeyinin çözünür lif ve poliol kullanımı ile azaltılması, Postgraduate, Ş.GÖK(Student), 2020
Konar N., Konçlama işleminde bazı fiziksel özelliklerin değişim kinetiğinin farklı çikolata çeşitleri için belirlenmesi, Postgraduate, İ.BİNGÖL(Student), 2019
Konar N., Taşan M., Nannochloropsıs oculata mikroalg türü biyomasının beyaz çikolata ve sürülebilir beyaz kremada kullanımının kalite özelliklerine etkileri, Postgraduate, D.GENÇ(Student), 2019
Konar N., Sakaroz partikül boyutunun, sütlü çikolata ve kokolinde tekstür, su aktivitesi ve duyusal özellikler üzerindeki etkisinin incelenmesi, Postgraduate, S.POLAT(Student), 2019
Sağdıç O., Konar N., Farklı polimerizasyon derecesine sahip inulinin kaplamalık çikolatada kullanım olanaklarının araştırılması, Postgraduate, H.GÖKTAŞ(Student), 2016

Jury Memberships

Doctorate, Doctorate, Tekirdağ Namık Kemal Üniversitesi, March, 2022
Doctorate, Doctorate, Tekirdağ Namık Kemal Üniversitesi, March, 2022
Post Graduate, Post Graduate, Siirt Üniversitesi, February, 2022
Post Graduate, Post Graduate, Siirt Üniversitesi, January, 2022
Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Selçuk Üniversitesi, January, 2022

Published journal articles indexed by SCI, SSCI, and AHCI

I. **Carnauba wax and adipic acid oleogels as an innovative strategy for cocoa butter alternatives in chocolate spreads**
   Roufegarinejad L., Khiabani A. H., KONAR N., Toofighi S., Pirouzian H. R.
   JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.61, no.2, pp.331-339, 2024 (SCI-Expanded)

II. **Using paprika extract in chocolate spread and white compound chocolate: effects on color stability and bioavailability**
Goktas H., Baycar A., KONAR N., Yaman M., SAĞDIÇ O.
Journal of Food Measurement and Characterization, vol.17, no.4, pp.3403-3412, 2023 (SCI-Expanded)

III. **A model study on the site-specificity of (−)-epicatechin-induced reactions in β-lactoglobulin by high-resolution mass spectrometry in combination with bioinformatics**
Börsig A., KONAR N., Dalabasmaz S.
Food Chemistry, vol.408, 2023 (SCI-Expanded)

IV. **Effects of various milk powders on main quality parameters of cocoa butter substitute-based chocolate**
KONAR N., Genc Polat D., Dalabasmaz S., Erdogan M., Sener S., Kelleci Sarıkaya E.
International Dairy Journal, vol.139, 2023 (SCI-Expanded)

V. **Improvement of spreadability of grape molasses with induced crystallization for production of creamed molasses as a novel product**
Özmen D., Metin Yıldırım R., Bursa K., Kian-Pour N., Toker Ö. S., Palabıyık İ., Konar N., Yurt B.
INTERNATIONAL JOURNAL OF GASTRONOMY AND FOOD SCIENCE, vol.31, pp.1-10, 2023 (SCI-Expanded)

VI. **Determination and numerical modeling of sugar release from model food gels**
Göztok S. P., Palabiyik I., Bölük E., Gunes R., TOKER S. M., KONAR N.
Journal of Food Engineering, vol.338, 2023 (SCI-Expanded)

VII. **Polyols and chocolate technology: Recent developments and advances**
Rad A. H., Konar N., Pirouzian H. R., Mirtajeddini S. B., Toker O. S., Pirouzian R. R.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.58, pp.1-8, 2023 (SCI-Expanded)

VIII. **Chocolate flow behavior: Composition and process effects.**
Toker O. S., Pirouzian H. R., Palabiyik I., Konar N.
Critical reviews in food science and nutrition, vol.63, no.19, pp.3788-3802, 2023 (SCI-Expanded)

IX. **Investigation of the use of various fruit juice concentrates instead of corn syrup in marshmallow type products: A preliminary study**
Pekdogan Goztok S., Gunes R., TOKER Ö. S., Palabiyik I., KONAR N.
International Journal of Gastronomy and Food Science, vol.30, 2022 (SCI-Expanded)

X. **Soft confectionery products: Quality parameters, interactions with processing and ingredients**
Gunes R., Palabiyik I., Konar N., Said Toker O.
Food Chemistry, vol.385, 2022 (SCI-Expanded)

XI. **Utilising grape juice processing by-products as bulking and colouring agent in white chocolate**
Altinok E., Kurultay S., KONAR N., TOKER Ö. S., Kopuk B., Gunes R., Palabiyik I.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.57, no.7, pp.4119-4128, 2022 (SCI-Expanded)

XII. **Investigation of using possibility of grape pomace in wafer sheet for wheat flour substitution**
Altinok E., Kurultay S., Boluk E., Atik D. S., Kopuk B., Gunes R., Palabiyik I., KONAR N., TOKER Ö. S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.57, no.6, pp.3634-3642, 2022 (SCI-Expanded)

XIII. **Health conscious consumers and sugar confectionery: Present aspects and projections**
KONAR N., Gunes R., Palabiyik I., TOKER Ö. S.
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.123, pp.57-68, 2022 (SCI-Expanded)

XIV. **Investigation of process parameters and albumin concentration as foaming agent on quality of marshmallow dough: production simulation with rheometer**
Mardani M., Kilicli M., Toker Ö. S., Yeganehzad S., Niazmand R., Palabiyik I., Konar N.
Rheologica Acta, vol.61, pp.339-351, 2022 (SCI-Expanded)

XV. **Formulating and studying compound chocolate with adding dried grape pomace as a bulking agent**
Bursa K., Kilicli M., Toker Ö. S., Palabiyik I., Gulcu M., Yaman M., Kian-Pour N., Konar N.
Journal of Food Science and Technology, vol.59, no.5, pp.1704-1714, 2022 (SCI-Expanded)

XVI. **Optimization of spray drying for Chlorella vulgaris by using RSM methodology and maltodextrin**

KONAR N., Durmaz Y., Polat D. G., MERT B.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.5, 2022 (SCI-Expanded)

XVII. **Using spray-dried and encapsulated Nannochloropsis oculata biomasses in white spread**
Polat D. G., DURMAZ Y., KONAR N., Pirouzian H. R., TOKER Ö. S., Palabiyik I., Tasan M.
JOURNAL OF APPLIED PHYCOLOGY, vol.34, pp.375-383, 2022 (SCI-Expanded)

XVIII. **The effects of beetroot powder as a colorant on the color stability and product quality of white compound chocolate and chocolate spread**
Baycar A., Konar N., Goktas H., Sağdıç O., Polat D. G.
Food Science and Technology (Brazil), vol.42, 2022 (SCI-Expanded)

XIX. **Investigation effects of inulin degree of polymerization on compound chocolate quality**
Goktas H., Konar N., Sağdıç O., Toker Ö. S.
Journal of Food Processing and Preservation, vol.45, no.11, 2021 (SCI-Expanded)

XX. **Physicochemical properties of chocolate spread with hazelnut cake: Comparative study and optimization**
Acan B. G., Toker Ö. S., Palabiyik I., Rasouli Pirouzian H., Bursa K., Kilicli M., Yaman M., Er T., Konar N.
LWT, vol.147, 2021 (SCI-Expanded)

XXI. **Using white spread and compound chocolate as phenolic compound delivering agent: A model study with black carrot extract**
Baycar A., Konar N., Poyrazoglu E. S., Goktas H., Sağdıç O.
Journal of Food Processing and Preservation, vol.45, 2021 (SCI-Expanded)

XXII. **Effect of grape pomace usage in chocolate spread formulation on textural, rheological and digestibility properties**
Acan B. G., Kilicli M., Bursa K., TOKER Ö. S., Palabiyik I., Gulcu M., Yaman M., Gunes R., KONAR N.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.138, 2021 (SCI-Expanded)

XXIII. **Valorization of hazelnut cake in compound chocolate: The effect of formulation on rheological and physical properties**
Bursa K., Toker Ö. S., Palabiyik I., Yaman M., Kian-Pour N., Konar N., Kilicli M.
LWT, vol.139, 2021 (SCI-Expanded)

XXIV. **A fundamental optimization study on chewing gum textural and sensorial properties: The effect of ingredients**
Palabiyik I., Güleri T., Gunes R., Öner B., TOKER Ö. S., KONAR N.
Food Structure, vol.26, 2020 (SCI-Expanded)

XXV. **Using encapsulatedNannochloropsis oculatain white chocolate as coloring agent**
Polat D. G., DURMAZ Y., KONAR N., TOKER Ö. S., PALABIYIK İ., TAŞAN M.
JOURNAL OF APPLIED PHYCOLOGY, vol.32, no.5, pp.3077-3088, 2020 (SCI-Expanded)

XXVI. **Pre-crystallization process in chocolate: Mechanism, importance and novel aspects**
Pirouzian H. R., KONAR N., PALABIYIK İ., OBA Ş., TOKER Ö. S.
FOOD CHEMISTRY, vol.321, 2020 (SCI-Expanded)

XXVII. **Investigating the effects of lLecithin-PGPR mixture on physical properties of milk chocolate**
Atik D. S., Boluk E., TOKER Ö. S., PALABIYIK İ., KONAR N.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.129, 2020 (SCI-Expanded)

XXVIII. **Usage possibility of mannitol and soluble wheat fiber in low calorie gummy candies**
Gok S., TOKER Ö. S., PALABIYIK İ., KONAR N.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.128, 2020 (SCI-Expanded)

XXIX. **Chocolate aroma: Factors, importance and analysis**
Toker Ö. S., Palabıyık İ., Pirouzian H. R., Aktar Küçükaslan T., Konar N.
Trends in Food Science and Technology, vol.99, pp.580-592, 2020 (SCI-Expanded)

XXX. **Using spray -dried microalgae in ice cream formulation as a natural colorant: Effect on physicochemical and functional properties**
DURMAZ Y., Kilicli M., TOKER Ö. S., Konar N., Palabiyik I., Tamturk F.
ALGAL RESEARCH-BIOMASS BIOFUELS AND BIOPRODUCTS, vol.47, 2020 (SCI-Expanded)

XXXI. **Determining Honey Adulteration by Seeding Method: an Initial Study with Sunflower Honey**
Kurt A., Palabiyik I., Gunes R., Konar N., TOKER Ö. S.
FOOD ANALYTICAL METHODS, vol.13, no.4, pp.952-961, 2020 (SCI-Expanded)

XXXII. **Using spray-dried sugar beet molasses in ice cream as a novel bulking agent**
Acan B. G., TOKER Ö. S., Aktar T., Tamturk F., Palabiyik I., Konar N.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.55, no.3, pp.1298-1310, 2020 (SCI-Expanded)

XXXIII. **Valorisation of grape by-products as a bulking agent in soft candies: Effect of particle size**
Altinok E., Palabiyik I., Gunes R., TOKER Ö. S., Konar N., Kurultay S.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.118, 2020 (SCI-Expanded)

XXXIV. **Effect of Various Bulk Sweeteners on the Survivability of Lactobacillus casei 431 in Milk Chocolate: Rheological and Sensory Properties Analysis**
Rad A. H., Pirouzian H. R., Toker O. S., KONAR N.
CURRENT PHARMACEUTICAL BIOTECHNOLOGY, vol.21, no.12, pp.1224-1231, 2020 (SCI-Expanded)

XXXV. **Application of simplex lattice mixture design for optimization of sucrose free milk chocolate produced in a ball mill**
Rad A. H., Pirouzian H. R., TOKER Ö. S., Konar N.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.115, 2019 (SCI-Expanded)

XXXVI. **Effect of ball-mill process on some quality parameters of chocolate and compound chocolate: A modeling approach**
Konar N., Bingol I.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.42, no.6, 2019 (SCI-Expanded)

XXXVII. **Alternative Tempering of Sugar-Free Dark Chocolates by beta(v) Seeding: Sensorial, Micro-Structural and Some Physical Properties and Volatile Profile**
TOKER Ö. S., Oba S., Palabiyik I., Pirouzian H. R., Konar N., Artik N., Sagdic O.
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.15, no.10, 2019 (SCI-Expanded)

XXXVIII. **Effects of polyols on the quality characteristics of sucrose-free milk chocolate produced in a ball mill**
Rad A. H., Pirouzian H. R., Konar N., TOKER Ö. S., Polat D. G.
RSC ADVANCES, vol.9, no.51, pp.29676-29688, 2019 (SCI-Expanded)

XXXIX. **Chocolate quality and conching**
TOKER Ö. S., Palabiyik I., Konar N.
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.91, pp.446-453, 2019 (SCI-Expanded)

XL. **Incorporation of defatted apple seeds in chewing gum system and phloridzin dissolution kinetics**
Gunes R., Palabiyik I., TOKER Ö. S., Konar N., Kurultay S.
JOURNAL OF FOOD ENGINEERING, vol.255, pp.9-14, 2019 (SCI-Expanded)

XLI. **Effects of Process Conditions on Citrus Beverage Emulsions' Creaming Index: RSM Approach**
KONAR N., Özarda Ö., Şenocak S., Ünlütürk N. N., OBA İLTER Ş.
International Journal of Food Engineering, vol.5, no.1, pp.22-27, 2019 (SCI-Expanded)

XLII. **Enrichment of Milk Chocolate by Using EPA and DHA Originated from Various Origins: Effects on Product Quality**
Konar N., TOKER Ö. S., Pirouzian H. R., Oba S., Polat D. G., Palabiyik I., Poyrazoglu E. S., SAĞDIÇ O.
SUGAR TECH, vol.20, no.6, pp.745-755, 2018 (SCI-Expanded)

XLIII. **Phenolics release kinetics in sugared and sugar-free chewing gums: microencapsulated pomegranate peel extract usage**
Palabiyik I., TOKER Ö. S., Konar N., Gunes R., Guleri T., Alasalvar H., ÇAM M.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.53, no.12, pp.2657-2663, 2018 (SCI-Expanded)

XLIV. **Formulation of dark chocolate as a carrier to deliver eicosapentaenoic and docosahexaenoic acids: Effects on product quality**
TOKER Ö. S., Konar N., Palabiyik I., Pirouzian H. R., Oba S., Polat D. G., Poyrazoglu E. S., SAĞDIÇ O.

FOOD CHEMISTRY, vol.254, pp.224-231, 2018 (SCI-Expanded)

XLV. **Development of a Natural Chewing Gum from Plant Based Polymer**
Palabiyik I., TOKER Ö. S., Konar N., Oner B., Demirci A. S.
JOURNAL OF POLYMERS AND THE ENVIRONMENT, vol.26, no.5, pp.1969-1978, 2018 (SCI-Expanded)

XLVI. **Conventional and sugar-free probiotic white chocolate: Effect of inulin DP on various quality properties and viability of probiotics**
Konar N., Palabiyik I., TOKER Ö. S., Polat D. G., Kelleci E., Pirouzian H. R., Akcicek A., SAĞDIÇ O.
JOURNAL OF FUNCTIONAL FOODS, vol.43, pp.206-213, 2018 (SCI-Expanded)

XLVII. **Using spray-dried microalgae as a natural coloring agent in chewing gum: effects on color, sensory, and textural properties**
Palabiyik I., DURMAZ Y., Oner B., TOKER Ö. S., Coksari G., Konar N., Tamturk F.
JOURNAL OF APPLIED PHYCOLOGY, vol.30, no.2, pp.1031-1039, 2018 (SCI-Expanded)

XLVIII. **Developing functional white chocolate by incorporating different forms of EPA and DHA - Effects on product quality**
TOKER Ö. S., Konar N., Pirouzian H. R., Oba S., Polat D. G., Palabiyik I., Poyrazoglu E. S., SAĞDIÇ O.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.87, pp.177-185, 2018 (SCI-Expanded)

XLIX. **Oleogels, a promising structured oil for decreasing saturated fatty acid concentrations: Production and food-based applications**
Pehlivanoglu H., Demirci M., Toker Ö. S., Konar N., Karasu S., Sağdıç O.
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, vol.58, no.8, pp.1330-1341, 2018 (SCI-Expanded)

L. **Rapid tempering of sucrose-free milk chocolates by beta(V) seeding: textural, rheological and melting properties**
Konar N., Oba S., TOKER Ö. S., Palabiyik I., Goktas H., Artik N., SAĞDIÇ O.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.243, no.10, pp.1849-1860, 2017 (SCI-Expanded)

LI. **Effect of Inulin DP on Various Properties of Sugar-Free Dark Chocolates Containing Lactobacillus paracasei and Lactobacillus acidophilus**
Konar N., Palabiyik I., TOKER Ö. S., Polat D. G., Sener S., Akcicek A., SAĞDIÇ O.
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.13, no.9, 2017 (SCI-Expanded)

LII. **Investigating the effect of production process of ball mill refiner on some physical quality parameters of compound chocolate: response surface methodology approach**
TOKER Ö. S., Zorlucan F. T., Konar N., Daglioglu O., SAĞDIÇ O., Sener D.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.52, no.3, pp.788-799, 2017 (SCI-Expanded)

LIII. **Stability of lactic acid bacteria in synbiotic sugared and sugar-free milk chocolates**
TOKER Ö. S., Polat D. G., Gulfidan O. G., Konar N., Palabiyik I., Akcicek A., Poyrazoglu E. S., SAĞDIÇ O.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, pp.1354-1365, 2017 (SCI-Expanded)

LIV. **Rheological and melting properties of sucrose-free dark chocolate**
Oba S., TOKER Ö. S., Palabiyik I., Konar N., Goktas H., Cukur Y., Artik N., SAĞDIÇ O.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, pp.2096-2106, 2017 (SCI-Expanded)

LV. **Chewing gum: Production, quality parameters and opportunities for delivering bioactive compounds**
Konar N., Palabiyik I., TOKER Ö. S., SAĞDIÇ O.
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.55, pp.29-38, 2016 (SCI-Expanded)

LVI. **The influence of particle size on some physicochemical, rheological and melting properties and volatile compound profile of compound chocolate and cocolin samples**
TOKER Ö. S., SAĞDIÇ O., Sener D., Konar N., Zorlucan T., Daglioglu O.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.242, no.8, pp.1253-1266, 2016 (SCI-Expanded)

LVII. **Improving functionality of chocolate: A review on probiotic, prebiotic, and/or synbiotic characteristics**
Konar N., TOKER Ö. S., Oba S., SAĞDIÇ O.
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.49, pp.35-44, 2016 (SCI-Expanded)

LVIII. **Chlorophylls reductions in fresh-cut chard (Beta vulgaris var. cicla) with various sanitizing agents Farklı sanitasyon ajanları kullanımı ile taze, yıkanmış ve doğranmış Pazılarda (Beta vulgaris var.**

cicla) klorofil düzeyinin azalması
Karaca H., Sevilgen O., Konar N., Velioglu Y. S.
Tarim Bilimleri Dergisi, vol.22, no.1, pp.9-19, 2016 (SCI-Expanded)

LIX. **Influence of calcium fortification on physical and rheological properties of sucrose-free prebiotic milk chocolates containing inulin and maltitol**
Konar N., Poyrazoglu E. S., Artik N.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.52, no.4, pp.2033-2042, 2015 (SCI-Expanded)

LX. **The determination of the caffeic acid derivatives of Echinacea purpurea aerial parts under various extraction conditions by supercritical fluid extraction (SFE)**
Konar N., Dalabasmaz S., Poyrazoglu E. S., Artik N., Colak A.
JOURNAL OF SUPERCRITICAL FLUIDS, vol.89, pp.128-136, 2014 (SCI-Expanded)

LXI. **Using polydextrose as a prebiotic substance in milk chocolate: effects of process parameters on physical and rheological properties**
Konar N., Ozhan B., Artik N., Poyrazoglu E. S.
CYTA-JOURNAL OF FOOD, vol.12, no.2, pp.150-159, 2014 (SCI-Expanded)

LXII. **Street milk and urban consumers in Turkey: a descriptive study**
Konar N., Kaya I. H., Dalabasmaz S., Poyrazoglu E. S., Artik N.
JOURNAL FUR VERBRAUCHERSCHUTZ UND LEBENSMITTELSICHERHEIT-JOURNAL OF CONSUMER PROTECTION AND FOOD SAFETY, vol.9, no.1, pp.23-35, 2014 (SCI-Expanded)

LXIII. **Genetik Modifikasyon ve Türk Tüketiciler - Kentli Tüketicilerin Genetik Modifiye Organizma ve Gıdalara Yönelik Tutumları**
Konar N.
Tarım Bilimleri Dergisi, vol.20, pp.71-82, 2014 (SCI-Expanded)

LXIV. **Rheological and physical properties of Inulin-containing milk chocolate prepared at different process conditions**
Konar N., Ozhan B., Artik N., Dalabasmaz S., Poyrazoglu E. S.
CYTA-JOURNAL OF FOOD, vol.12, no.1, pp.55-64, 2014 (SCI-Expanded)

LXV. **Urban consumer's attitudes toward genetically modified organisms and foods in Turkey Türkiye'de kentli tüketicilerin genetik modifiye organizma ve gıdalara yönelik tutumları**
Haspolat Kaya I., Konar N., Artik N.
Tarim Bilimleri Dergisi, vol.20, no.1, pp.71-82, 2014 (SCI-Expanded)

LXVI. **Non-isoflavone phytoestrogenic compound contents of various legumes**
Konar N.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.236, no.3, pp.523-530, 2013 (SCI-Expanded)

LXVII. **Influence of conching temperature and some bulk sweeteners on physical and rheological properties of prebiotic milk chocolate containing inulin**
Konar N.
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Metrics

Publication: 157
Citation (WoS): 849
Citation (Scopus): 984
H-Index (WoS): 18
H-Index (Scopus): 18