

## Personal Information

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## Education Information

Doctorate, Middle East Technical University, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği (Dr), Turkey 2013 - Continues

## Research Areas

Food Engineering, Food Science, Engineering and Technology

## Academic Titles / Tasks

Research Assistant, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2014 - Continues

## Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- **In vitro digestion of polysaccharide including whey protein isolate hydrogels**  
Ozel B., Aydin O., Oztop M. H.  
CARBOHYDRATE POLYMERS, vol.229, 2020 (Journal Indexed in SCI)
- **Effect of high hydrostatic pressure in physicochemical properties and in vitro digestibility of cornstarch by nuclear magnetic resonance relaxometry**  
OKUR İ., ÖZEL B., Oztop M. H. , ALPAS H.  
JOURNAL OF FOOD PROCESS ENGINEERING, vol.42, 2019 (Journal Indexed in SCI)
- **Physico-Chemical Changes of Composite Whey Protein Hydrogels in Simulated Gastric Fluid Conditions**  
Ozel B., AYDIN O., GRUNIN L., Oztop M. H.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.66, pp.9542-9555, 2018 (Journal Indexed in SCI)
- **High hydrostatic pressure induced changes on palm stearin emulsions**  
Sevdi S., Özel B., Yucel U., Oztop M. H. , Alpas H.  
JOURNAL OF FOOD ENGINEERING, vol.229, pp.65-71, 2018 (Journal Indexed in SCI)
- **Polysaccharide blended whey protein isolate-(WPI) hydrogels: A physicochemical and controlled release study**  
Ozel B., Cikrikci S., Aydin O., Oztop M. H.  
FOOD HYDROCOLLOIDS, vol.71, pp.35-46, 2017 (Journal Indexed in SCI)
- **NMR relaxometry as a tool to understand the effect of microwave heating on starch-water interactions and gelatinization behavior**  
Ozel B., DAG D., KILERCIOGLU M., ŞÜMNÜ S. G. , Oztop M. H.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.83, pp.10-17, 2017 (Journal Indexed in SCI)
- **Effect of different polysaccharides on swelling of composite whey protein hydrogels: A low field (LF) NMR relaxometry study**  
Ozel B., UGUZ S. S. , KILERCIOGLU M., GRUNIN L., Oztop M. H.  
JOURNAL OF FOOD PROCESS ENGINEERING, vol.40, 2017 (Journal Indexed in SCI)

## Articles Published in Other Journals

- **Characterization and Comparison of Turkish Table Olive Varieties With NMR Relaxometry and Magnetic Resonance Imaging**  
Kilerciođlu M., ÖZEL B., ÖZTOP H. M.  
GIDA / THE JOURNAL OF FOOD, vol.41, pp.61-67, 2016 (Other Refereed National Journals)
- **Yüksek Sıcaklığın Ve Nemli Ortamın Fındıktaki Su ve Yağ Dağılımına Olan Etkisinin Manyetik Rezonans Görüntüleme MRG ve NMR Relaksometre Teknikleri ile Belirlenmesi**  
Kilerciođlu M., ÖZEL B., KARAÇAM Ç. H. , PELİN P., ÖZTOP H. M.  
GIDA / THE JOURNAL OF FOOD, vol.40, pp.141-148, 2015 (Other Refereed National Journals)

## Refereed Congress / Symposium Publications in Proceedings

- **Investigating the effect of monovalent and divalent ions on different food hydrocolloids by low field <sup>1</sup>H nuclear magnetic resonance relaxometry**  
Özel B., Öztop H. M.  
2nd International Eurasian Conference on Biological and Chemical Sciences, Ankara, Turkey, 28 - 29 June 2019
- **In Vitro Digestion of Polysaccharide Blended Whey Protein Hydrogels: A Time Domain NMR Relaxometry Study**  
Özel B., Aydın Ö., Grunin L., Öztop H. M.  
Food Factor Conference, Malaga, Spain, 8 - 09 November 2018, pp.1
- **Polisakarit Eklenmiş Peynir Altı Suyu Proteinini Hidrojellerinin Simüle Edilmiş Mide Öz Suyundaki Salım Davranışının ve Özelliklerinin İncelenmesi**  
ÖZEL B., ÖZTOP H. M.  
10. Gıda Mühendisliği Kongresi, Antalya, Turkey, 9 - 11 November 2017
- **Effect of Different Heating Types on The Release Behavior Black Carrot Extract from Polysaccharide Added Whey Protein Hydrogels**  
ÖZTOP H. M. , ÖZEL B., ÇIKRIKCI S., AYDIN Ö.  
Institute of Food Technology Annual Meeting, 25 - 28 June 2017
- **Use of Magnetic Resonance Imaging (MRI) and Low Resolution NMR Relaxometry to Follow Physicochemical Changes in Foods, Detect Quality and Asses Stability of Colloidal Systems**  
ÖZTOP H. M. , AKBAŞ E., ÇIKRIKCI S., GÜNER S., KIRTIL E., ÖZEL B.  
6th International Conference on Nutrition and Food Sciences, 10 - 12 May 2017
- **High Hydrostatic Pressure (HHP) Treated Palm Stearin Emulsions: Characterization of Lipid Crystal**  
SEVDİN S., ÖZEL B., ÖZTOP H. M. , ALPAS H.  
6th International Conference on Nutrition and Food Sciences, 10 - 12 May 2017
- **NMR Relaxometry as a Tool to Characterize Solvent Uptake Behavior of Polysaccharide Added Whey Protein Hydrogels**  
ÖZEL B., ÖZTOP H. M.  
CA15209 1st Workshop on Nuclear Magnetic Resonance Relaxometry, Olsztyn, Poland, 13 - 17 February 2017

## Citations

Total Citations (WOS):64

h-index (WOS):4