Lect. ULVİYE BETÜL SÖYLER

Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: F-6108-2015

ScopusID: 2233759

Yoksis Researcher ID: 164044

Education Information

Doctorate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 2004 - 2012

Postgraduate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 2001 - 2004.

Undergraduate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 1997 - 2001

Foreign Languages

English, C1 Advanced

Dissertations

Doctorate, Characterization and analysis of the antioxidant capacity of functional phenolics oxidized by Scytalidium thermophilum catalase phenol oxidase (CATPO), Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2012

Postgraduate, Cloning and Characterization of Industrially Important Alpha-Galactosidase Genes from the Human Pathogen Aspergillus fumigatus, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2004

Research Areas

Food Engineering, Food Science, Engineering and Technology

Academic Titles / Tasks

Lecturer PhD, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2009 - Continues

Research Assistant, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2001 -

Advising Theses

SÖYLER U. B., ÖZTOP H. M., Design and characterization of capsaicin loaded nanoemulsions, Postgraduate, E.AKBAŞ(Student), 2016

Published journal articles indexed by SCI, SSCI, and AHCI

I. Improving the Recovery of Phenolic Compounds from Spent Coffee Grounds (SCG) by Environmentally Friendly Extraction Techniques

Okur İ., Soyler B., Sezer P., Oztop M. H., Alpas H.

MOLECULES, vol.26, no.3, 2021 (SCI-Expanded)

II. Physicochemical and Antimicrobial Properties of Oleoresin Capsicum Nanoemulsions Formulated with Lecithin and Sucrose Monopalmitate

Akbas E., Söyler U. B., Oztop M. H.

APPLIED BIOCHEMISTRY AND BIOTECHNOLOGY, vol.188, pp.54-71, 2019 (SCI-Expanded)

III. Formation of capsaicin loaded nanoemulsions with high pressure homogenization and ultrasonication

Akbaş E., Soyler B., Oztop M. H.

LWT-FOOD SCIENCE AND TECHNOLOGY, vol.96, pp.266-273, 2018 (SCI-Expanded)

IV. Capsaicin emulsions: Formulation and characterization

Akbas E., Söyler U. B., Oztop M. H.

JOURNAL OF DISPERSION SCIENCE AND TECHNOLOGY, vol.38, pp.1079-1086, 2017 (SCI-Expanded)

V. Wheatgrass juice to wheat grass powder: Encapsulation, physical and chemical characterization Akbas E., KILERCIOGLU M., ONDER O. N., KOKER A., Soyler B., Oztop M. H.

JOURNAL OF FUNCTIONAL FOODS, vol.28, pp.19-27, 2017 (SCI-Expanded)

VI. Cloning and heterologous expression of the extracellular alpha-galactosidase from Aspergillus fumigatus in Aspergillus sojae under the control of gpdA promoter

Gurkok S., Soyler B., Biely P., Ogel Z. B.

JOURNAL OF MOLECULAR CATALYSIS B-ENZYMATIC, vol.64, no.3-4, pp.146-149, 2010 (SCI-Expanded)

VII. A New Mathematical Approach in Environmental and Life Sciences: Gene-Environment Networks and Their Dynamics

Weber G. -., Alparslan-Gok S. Z., Soyler B.

ENVIRONMENTAL MODELING & ASSESSMENT, vol.14, no.2, pp.267-288, 2009 (SCI-Expanded)

Refereed Congress / Symposium Publications in Proceedings

I. Ultrasound assisted production and physical characterisation of oleoresin capsicum nanoemulsions with lecithin and sucrose monopalmitate

AKBAŞ E., SÖYLER U. B., ÖZTOP H. M.

31st EFFoST International Conference, Sitges, Spain, 13 - 16 November 2017

II. Effect of homogenization type on the formation of capsaicinloaded nanoemulsions

AKBAŞ E., SÖYLER U. B., ÖZTOP H. M.

2nd Congress on Food Structure & Design, 26 - 28 October 2016

III. Effect of Surfactant Type on Antimicrobial Activity of Capsaicin Loaded Nanoemulsions

AKBAŞ E., SÖYLER U. B., ÖZTOP H. M.

4th International ISEKI Food Conference, 6 - 08 July 2016

IV. Kapsaisinin Antimikrobiyel Etkisinin Nanoemülsiyon Sistemleri ile Arttırılması

AKBAŞ E., SÖYLER U. B., ÖZTOP H. M.

5. Gıda Güvenliği Kongresi, Turkey, 7 - 08 May 2015

Supported Projects

SÖYLER U. B., ÖKMEN Z. A., Project Supported by Higher Education Institutions, Türkiye'ye Özgü bir Ürün olan Lavaş Ekmeğinin Raf Ömrünün Propolis Ekstraktı Eklenerek Uzatılması, 2018 - 2022

ÖKMEN Z. A., SÖYLER U. B., Project Supported by Higher Education Institutions, Çimlendirme İşleminin Bakliyat Ürünlerinin Mineral İçerikleri Üzerine Etkisi, 2018 - 2020

ÖKMEN Z. A., SÖYLER U. B., Project Supported by Higher Education Institutions, İki Farklı Ceviz Çeşidinin (Kültür Cevizi ile Doğal Ceviz) Vitamin ve Omega 3/6 İçeriklerinin Belirlenmesi, 2016 - 2017

SÖYLER U. B., ÖZTOP H. M., TUBITAK Project, Kapsaisin Yüklü Nanoemülsiyonların Tasarlanması Ve Karakterizasyonu, 2015 - 2016

MERT B., SÖYLER U. B., Project Supported by Higher Education Institutions, Yeşil Yapraklı Sebzelerde Pestisit Kalıntılarının Uzaklaştırılması için Yöntem Geliştirilmesi, 2014 - 2015

BAYINDIRLI A., SÖYLER U. B., ÖKMEN Z. A., Project Supported by Higher Education Institutions, Çay üretim alanlarından toplanan örneklerde fenolik asit profilinin elde edilmesi, 2013 - 2013

Metrics

Publication: 11 Citation (WoS): 192 Citation (Scopus): 251 H-Index (WoS): 7 H-Index (Scopus): 7

Non Academic Experience

Türk Akreditasyon Kurumu Türk Akreditasyon Kurumu