

## Arş. Gör. EDA YILDIZ

### Kişisel Bilgiler

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### Uluslararası Araştırmacı ID'leri

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Publons / Web Of Science ResearcherID: AAZ-8940-2020

ScopusID: 57203536652

Yoksis Araştırmacı ID: 226696

### Eğitim Bilgileri

Doktora, Orta Doğu Teknik Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), Türkiye 2016 - Devam Ediyor

### Araştırma Alanları

Mühendislik ve Teknoloji

### Akademik Unvanlar / Görevler

Araştırma Görevlisi, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2015 - Devam Ediyor

### SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- Expanding the shelf life of chicken fillets by the use of polylactic acid (PLA) active films: An investigation of orange oil antibacterial potential**  
YILDIZ E., Aydogdu Emir A.  
Polymer Engineering and Science, cilt.64, sa.6, ss.2569-2578, 2024 (SCI-Expanded)
- Reduction of lipid oxidation in olive oil using gelatin-based centrifugally spun fibers loaded with caffeic acid**  
Guler G. S., YILDIZ E., Yazicioglu N., ŞÜMNÜ S. G., ŞAHİN S.  
Food Bioscience, cilt.59, 2024 (SCI-Expanded)
- Peppermint oil-infused polylactic acid films: A novel approach for antimicrobial and biodegradable food packaging**  
Emir A. A., YILDIZ E., Kirtil E.  
Polymer Engineering and Science, cilt.64, sa.6, ss.2943-2955, 2024 (SCI-Expanded)
- Centrifugal Spinning of Anthocyanin-Infused Microfibers: Impact of Methanol Extraction on Color Change and Antioxidant Activity in Intelligent Packaging**  
YILDIZ E., ŞÜMNÜ S. G.  
Food and Bioprocess Technology, 2024 (SCI-Expanded)

- V. **Development of simultaneous antioxidant and visual pH-sensing films based on guar gum loaded with Aronia melanocarpa extract**  
Aydogdu Emir A., Yildiz E., Öz E., Amarowicz R., Proestos C., Khan M. R., Elobeid T., Öz F.  
International Journal of Food Science and Technology, cilt.58, sa.8, ss.4376-4385, 2023 (SCI-Expanded)
- VI. **Active Films Based on Faba Bean (Vicia faba L.) Flour Incorporated with Sumac (Rhus coriaria): Assessment of Antioxidant and Antimicrobial Performances of Packaging for Shelf Life of Chicken Breast**  
Emir A. A., YILDIZ E., AYDOĞDU Y., ŞÜMNÜ S. G.  
FOOD AND BIOPROCESS TECHNOLOGY, cilt.16, sa.2, ss.327-341, 2023 (SCI-Expanded)
- VII. **Citric acid cross-linked curcumin/chitosan/chickpea flour film: An active packaging for chicken breast storage**  
Yildiz E., Emir A. A., Sumnu G., Kahyaoglu L. N.  
FOOD BIOSCIENCE, cilt.50, 2022 (SCI-Expanded)
- VIII. **Assessment of curcumin incorporated chickpea flour/PEO (polyethylene oxide) based electrospun nanofiber as an antioxidant and antimicrobial food package**  
YILDIZ E., ŞÜMNÜ S. G., KAHYAOĞLU L. N.  
FOOD AND BIOPRODUCTS PROCESSING, cilt.135, ss.205-216, 2022 (SCI-Expanded)
- IX. **Monitoring freshness of chicken breast by using natural halochromic curcumin loaded chitosan/PEO nanofibers as an intelligent package**  
YILDIZ E., ŞÜMNÜ S. G., KAHYAOĞLU L. N.  
International Journal of Biological Macromolecules, cilt.170, ss.437-446, 2021 (SCI-Expanded)
- X. **Development of pea flour based active films produced through different homogenization methods and their effects on lipid oxidation**  
YILDIZ E., Bayram İ., Sumnu G., ŞAHİN S., Ibis O. I.  
FOOD HYDROCOLLOIDS, 2021 (SCI-Expanded)
- XI. **Microwave Pretreatment for the Improvement of Physicochemical Properties of Carob Flour and Rice Starch-Based Electrospun Nanofilms**  
Uygun E., YILDIZ E., Sumnu G., ŞAHİN S.  
FOOD AND BIOPROCESS TECHNOLOGY, cilt.13, sa.5, ss.838-850, 2020 (SCI-Expanded)
- XII. **Enhancing oxidative stability of walnuts by using gallic acid loaded lentil flour based electrospun nanofibers as active packaging material**  
Aydogdu A., Yildiz E., Aydogdu Y., Sumnu G., Şahin S., Ayhan Z.  
Food Hydrocolloids, cilt.95, ss.245-255, 2019 (SCI-Expanded)
- XIII. **Effects of Microwave-Assisted Baking on Quality of Gluten-free Cakes and Breads**  
YILDIZ E., Sumnu G., ŞAHİN S.  
CEREAL FOODS WORLD, cilt.64, sa.4, 2019 (SCI-Expanded)
- XIV. **Nanostructured poly(lactic acid)/soy protein/HPMC films by electrospinning for potential applications in food industry**  
Aydogdu A., Yildiz E., Ayhan Z., Aydoğdu Y., Şümnü S. G., Şahin S.  
EUROPEAN POLYMER JOURNAL, cilt.112, ss.477-486, 2019 (SCI-Expanded)
- XV. **Monitoring the Effects of Ingredients and Baking Methods on Quality of Gluten-Free Cakes by Time-Domain (TD) NMR Relaxometry**  
Yıldız E., Güner S., Sumnu G., Şahin S., Oztop M. H.  
FOOD AND BIOPROCESS TECHNOLOGY, cilt.11, ss.1923-1933, 2018 (SCI-Expanded)
- XVI. **Effects of buckwheat flour, gums and proteins on rheological properties of gluten-free batters and structure of cakes**  
YILDIZ E., ŞÜMNÜ S. G., ŞAHİN S.  
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, cilt.10, sa.3, ss.245-254, 2018 (SCI-Expanded)

## **Diğer Dergilerde Yayınlanan Makaleler**

- I. **The effects of crosslinking agents on faba bean flour–chitosan-curcumin films and their characterization**  
YILDIZ E., İLHAN E., KAHYAOĞLU L. N., ŞÜMNÜ S. G., ÖZTOP H. M.  
Legume Science, cilt.4, sa.1, 2022 (ESCI)
- II. **Gallic acid encapsulated pea flour-based nanofibers produced by electrospinning as a potential active food packaging material**  
Aydogdu Emir A., YILDIZ E., AYDOĞDU Y., ŞÜMNÜ S. G., ŞAHİN S.  
Legume Science, cilt.3, sa.2, 2021 (Scopus)

## **Kitap & Kitap Bölümleri**

- I. **Utilization of Lentils in Different Food Products**  
Yıldız E., Şümnü S. G., Aydoğdu A.  
Lentils: Production, Processing Technologies, Products, and Nutritional Profile, Jasim Ahmed, Muhammad Siddiq, Mark A. Uebersax, Editör, John Wiley & Sons, West Sussex, UK , New Jersey, ss.237-259, 2023

## **Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar**

- I. **Gallic acid incorporated pea flour films as an edible and active food packaging**  
Yıldız E., Bayram İ., Şümnü S. G., Şahin S.  
15TH INTERNATIONAL HYDROCOLLOIDS CONFERENCE-FOOD2020, Melbourne, Avustralya, 2 - 05 Mart 2020
- II. **A MACROSCOPIC APPROACH TO DEFINE CHARACTERISTICS OF GLUTEN-FREE CAKES BY T2 RELAXATION TIMES**  
Yıldız E., Güner S., Şümnü S. G., Şahin S., Öztop H. M.  
ISEKI-2018, Stuttgart, Almanya, 3 - 05 Temmuz 2018, ss.1
- III. **Usage of carob bean flour in gluten free cakes**  
BERK E., ŞÜMNÜ S. G., ŞAHİN S.  
EFF2017 Engineering Future Food, 28 Mayıs - 31 Aralık 2017, ss.1909-1914
- IV. **Ultrasonikasyon Yöntemi ile Hazırlanmış Zencefil Mikrokapsüllerinin Karakterizasyonu**  
BERK E., PERK C., ÖZTOP H. M.  
9. Gıda Mühendisliği Kongresi, Türkiye, 12 - 14 Kasım 2015

## **Desteklenen Projeler**

ŞAHİN S., ŞÜMNÜ S. G., BERK E., Yükseköğretim Kurumları Destekli Proje, KIZIL ÖTESİ-MİKRODALGA FIRINDA PİŞİRİLMEMEYE UYGUN KEÇİBOYNUZU UNU İÇEREN KEK FORMÜLASYONLARININ TASARLANMASI, 2017 - 2017

## **Metrikler**

Yayın: 23

Atf (WoS): 369

Atf (Scopus): 441

H-İndeks (WoS): 10

H-İndeks (Scopus): 11