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International Researcher IDs

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

ScopusID: 57203536652

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Education Information

Doctorate, Middle East Technical University, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği (Dr), Turkey 2016 - Continues

Research Areas

Engineering and Technology

Academic Titles / Tasks

Research Assistant, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2015 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **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, vol.64, no.6, pp.2569-2578, 2024 (SCI-Expanded)
- II. **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, vol.59, 2024 (SCI-Expanded)
- III. **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, vol.64, no.6, pp.2943-2955, 2024 (SCI-Expanded)
- IV. **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., Yıldız E., Öz E., Amarowicz R., Proestos C., Khan M. R., Elobeid T., Öz F.
International Journal of Food Science and Technology, vol.58, no.8, pp.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, vol.16, no.2, pp.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, vol.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, vol.135, pp.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, vol.170, pp.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, vol.13, no.5, pp.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., Yıldız E., Aydogdu Y., Sumnu G., Şahin S., Ayhan Z.
Food Hydrocolloids, vol.95, pp.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, vol.64, no.4, 2019 (SCI-Expanded)
- XIV. **Nanostructured poly(lactic acid)/soy protein/HPMC films by electrospinning for potential applications in food industry**
Aydogdu A., Yıldız E., Ayhan Z., Aydoğdu Y., Şümnü S. G., Şahin S.
EUROPEAN POLYMER JOURNAL, vol.112, pp.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, vol.11, pp.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, vol.10, no.3, pp.245-254, 2018 (SCI-Expanded)

Articles Published in Other Journals

- 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, vol.4, no.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, vol.3, no.2, 2021 (Scopus)

Books & Book Chapters

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

Refereed Congress / Symposium Publications in Proceedings

- 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, Australia, 2 - 05 March 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, Germany, 3 - 05 July 2018, pp.1
- III. **Usage of carob bean flour in gluten free cakes**
BERK E., ŞÜMNÜ S. G., ŞAHİN S.
EFF2017 Engineering Future Food, 28 May - 31 December 2017, pp.1909-1914
- IV. **Ultrasonikasyon Yöntemi ile Hazırlanmış Zencefil Mikrokapsüllerinin Karakterizasyonu**
BERK E., PERK C., ÖZTOP H. M.
9. Gıda Mühendisliği Kongresi, Turkey, 12 - 14 November 2015

Supported Projects

ŞAHİN S., ŞÜMNÜ S. G., BERK E., Project Supported by Higher Education Institutions, KIZIL ÖTESİ-MİKRODALGA FIRINDA PİŞİRİLMEMEYE UYGUN KEÇİBOYNUZU UNU İÇEREN KEK FORMÜLASYONLARININ TASARLANMASI, 2017 - 2017

Metrics

Publication: 23
Citation (WoS): 369
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