

Prof.Dr. SERVET GÜLÜM ŞÜMNÜ

Kişisel Bilgiler

İş Telefonu: [+90 312 210 5628](tel:+903122105628)

Fax Telefonu: [+90 312 210 2767](tel:+903122102767)

E-posta: gulum@metu.edu.tr

Web: <https://avesis.metu.edu.tr/gulum>

Uluslararası Araştırmacı ID'leri

ScholarID: 4ZJzHlgAAAAJ

ORCID: 0000-0002-2949-4361

Publons / Web Of Science ResearcherID: E-3885-2010

ScopusID: 6601974967

Yoksis Araştırmacı ID: 2970

Eğitim Bilgileri

Doktora, Orta Doğu Teknik Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), Türkiye 1994 - 1997

Yüksek Lisans, Orta Doğu Teknik Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YL) (Tezli), Türkiye 1991 - 1994

Lisans, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 1987 - 1991

Yabancı Diller

İngilizce, C1 İleri

Araştırma Alanları

Gıda Mühendisliği, Gıda Teknolojisi, Hububat Teknolojisi, Gıda İşleme (Pastörizasyon, Sterilizasyon, Soğutma, Kurutma), Gıda Ambalajlama, Mühendislik ve Teknoloji

Akademik Unvanlar / Görevler

Prof.Dr., Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2008 - Devam Ediyor

Doç.Dr., Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2002 - 2008

Yrd.Doç.Dr., Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2000 - 2002

Öğretim Görevlisi Dr., Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1997 - 2000

Akademik İdari Deneyim

Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2005 - 2007

Verdiği Dersler

Yönetilen Tezler

- Şümnü S. G., Şahin S., The effects of citric acid crosslinking on fabrication and characterization of gelatin/curcumin-based electrospun antioxidant nanofibers, Yüksek Lisans, R.HASAN(Öğrenci), 2023
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- Şümnü S. G., Şahin S., Production of lentil flour and hydroxypropyl methylcellulose based nanofiber by using electrospinning method, Yüksek Lisans, N.TAM(Öğrenci), 2018
- ŞÜMNÜ S. G., ŞAHİN S., Characterization of pea flour based nanofibers produced by electrospinning method, Yüksek Lisans, S.OĞUZ(Öğrenci), 2018
- ŞAHİN S., ŞÜMNÜ S. G., Evaluation of the effects of legume flour incorporation into wafer sheets, Yüksek Lisans, B.TUFAN(Öğrenci), 2018
- ŞAHİN S., ŞÜMNÜ S. G., Evaluation of different coating materials for encapsulation of phenolic compounds extracted from onion (*Allium cepa*) skin, Yüksek Lisans, B.AKDENİZ(Öğrenci), 2017
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- ŞAHİN S., ŞÜMNÜ S. G., Stability of double emulsions for food applications, Yüksek Lisans, M.YILDIRIM(Öğrenci), 2015
- ŞAHİN S., ŞÜMNÜ S. G., Assesment of pore development, oil and moisture distribution in frying, Yüksek Lisans, B.IŞIK(Öğrenci), 2015
- ŞAHİN S., ŞÜMNÜ S. G., Encapsulation of rosemary essential oil, Yüksek Lisans, H.TURASAN(Öğrenci), 2014
- ŞAHİN S., ŞÜMNÜ S. G., Effect of different flours on quality of gluten-free wafer sheets, Yüksek Lisans, S.MERT(Öğrenci), 2014
- ŞAHİN S., ŞÜMNÜ S. G., Development of functional cakes to be baked in microwave-infrared combination oven, Yüksek Lisans, B.CANAN(Öğrenci), 2014
- ŞAHİN S., ŞÜMNÜ S. G., Microwave-infrared combination drying of eggplants, Yüksek Lisans, A.AYDOĞDU(Öğrenci), 2014
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- ŞAHİN S., ŞÜMNÜ S. G., Encapsulation of wheat germ oil, Yüksek Lisans, B.YAZICIOĞLU(Öğrenci), 2013
- ŞAHİN S., ŞÜMNÜ S. G., Microwave extraction of phenolic compounds from caper and oleaster, Yüksek Lisans, E.DURMAZ(Öğrenci), 2012
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Jüri Üyelikleri

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Ödül, TÜBA -GEBİP, Orta Doğu Teknik Üniversitesi, Haziran, 2018

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- I. 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.
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- II. Gallic acid crosslinked peanut protein-corn starch composite edible films produced at alkaline pH with ultrasound application
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- III. Crystallization of sucrose by using microwave vacuum evaporation
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- IV. Effects of alkaline pH and gallic acid enrichment on the physicochemical properties of sesame protein and common vetch starch-based composite films
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- V. Banana starch modified by heat moisture treatment and annealing: Study on digestion kinetics and enzyme affinity
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- VI. Effect of microwave-vacuum drying on the physicochemical properties of a functional tomato snack bar
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- Journal of the Science of Food and Agriculture, cilt.104, sa.1, ss.83-92, 2024 (SCI-Expanded)
- VII. **Physicochemical and sensorial properties of tomato leathers at different drying conditions**
Basdemir E., Ince A. E., Kizgin S., ÖZEL B., Ozarda O., ŞÜMNÜ S. G., ÖZTOP H. M.
Journal of Food Science, 2024 (SCI-Expanded)
- VIII. **Influence of multiple parameters on the crystallinity of dairy powders**
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International Dairy Journal, cilt.147, 2023 (SCI-Expanded)
- IX. **Effects of deacetylation degree of chitosan on the structure of aerogels**
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INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, cilt.250, 2023 (SCI-Expanded)
- X. **Carvacrol/cyclodextrin inclusion complex loaded gelatin/pullulan nanofibers for active food packaging applications**
Ertan K., Celebioglu A., Chowdhury R., Şümnü S. G., Şahin S., Altier C., Uyar T.
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- XI. **Encapsulation of olive leaf extract using double emulsion method**
SÖNMEZLER D., ŞÜMNÜ S. G., ŞAHİN S.
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- XII. **The Effects of Citric Acid Crosslinking on Fabrication and Characterization of Gelatin/Curcumin-Based Electrospun Antioxidant Nanofibers**
Hasan R., ŞÜMNÜ S. G., ŞAHİN S., ÖZ E., ÖZ F.
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- XIII. **Investigation of average crosslink distance and physicochemical properties of gummy candy during storage: Effect of formulation and storage temperature**
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- XIV. **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**
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- XV. **Drying of mushrooms by alternative technologies**
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- XVI. **Citric acid cross-linked curcumin/chitosan/chickpea flour film: An active packaging for chicken breast storage**
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- XIX. **Encapsulation of Caffeic Acid in Carob Bean Flour and Whey Protein-Based Nanofibers via Electrospinning**
Zeren S., Şahin S., Şümnü S. G.
Foods, cilt.11, sa.13, 2022 (SCI-Expanded)
- XX. **Use of Solid Echo Sequence to Monitor Crystallization Kinetics of Mono and Di-Saccharides**
GÜNER S., Grunin L., ŞÜMNÜ S. G., Oztop M. H.

- FOOD BIOPHYSICS, cilt.16, sa.4, ss.502-511, 2021 (SCI-Expanded)
- XXI. **Heat and mass transfer modeling of microwave infrared cooking of zucchini based on Lambert law**
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- XXII. **Encapsulation of Magnesium with Lentil Flour by Using Double Emulsion to Produce Magnesium Enriched Cakes**
Kabakçı C., Şümnü S. G., Şahin S., Öztop H. M.
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- XXIII. **Pea protein properties are altered following glycation by microwave heating**
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- XXIV. **Correlation between physical and sensorial properties of gummy confections with different formulations during storage**
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- XXV. **Green processing of sour cherry (*Prunus cerasus L.*) pomace: process optimization for the modification of dietary fibers and property measurements**
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- XXVI. **Encapsulation of Grape Seed Extract in Rye Flour and Whey Protein-Based Electrospun Nanofibers**
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- XXVII. **Microwave glycation of soy protein isolate with rare sugar (D-allulose), fructose and glucose**
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- XXVIII. **Monitoring freshness of chicken breast by using natural halochromic curcumin loaded chitosan/PEO nanofibers as an intelligent package**
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- XXIX. **Development of pea flour based active films produced through different homogenization methods and their effects on lipid oxidation**
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- XXX. **Microwave Pretreatment for the Improvement of Physicochemical Properties of Carob Flour and Rice Starch-Based Electrospun Nanofilms**
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- XXXI. **Enhancing oxidative stability of walnuts by using gallic acid loaded lentil flour based electrospun nanofibers as active packaging material**
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- XXXII. **Chickpea flour-based biofilms containing gallic acid to be used as active edible films**
Kocakulak S., Sumnu G., ŞAHİN S.
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- XXXIII. **Effects of Microwave-Assisted Baking on Quality of Gluten-free Cakes and Breads**
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- XXXIV. **Physicochemical and Structural Characterization of Microfluidized and Sonicated Legume Starches**
Bitik A., Sumnu G., Oztop M.
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- XXXV. **Determination of pasteurization treatment of liquid whole egg by measuring physical and**

- rheological properties of cake cream**
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JOURNAL OF FOOD PROCESS ENGINEERING, cilt.42, sa.6, 2019 (SCI-Expanded)
- XXXVI. Microcapsule characterization of phenolic powder obtained from strawberry pomace**
Çilek Tatar B., Sumnu G., Oztop M.
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- XXXVII. Effects of heat-treated liquid whole egg on cake batter rheology and the quality of baked cake**
Uysal R. S., Sumnu G., Boyaci I. H.
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- XXXVIII. Fabrication of gallic acid loaded Hydroxypropyl methylcellulose nanofibers by electrospinning technique as active packaging material**
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- XXXIX. 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.
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- XL. Monitoring the Effects of Ingredients and Baking Methods on Quality of Gluten-Free Cakes by Time-Domain (TD) NMR Relaxometry**
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Ödüller

Aydoğdu A., Yıldız E., Aydoğdu Y., Şümnu S. G., Şahin S., 2021 Early Career Researcher Competition, Wiley-Legume Science, Temmuz 2021

Akademi Dışı Deneyim

The Ohio State University