

Prof. SERVET GÜLÜM ŞÜMNÜ

Personal Information

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International Researcher IDs

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

ScopusID: 6601974967

Yoksis Researcher ID: 2970

Education Information

Doctorate, Middle East Technical University, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği (Dr), Turkey 1994 - 1997

Postgraduate, Middle East Technical University, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği (YI) (Tezli), Turkey 1991 - 1994

Undergraduate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 1987 - 1991

Foreign Languages

English, C1 Advanced

Research Areas

Food Engineering, Food Technology, Cereals Technology, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Food Packaging, Engineering and Technology

Academic Titles / Tasks

Professor, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2008 - Continues
Associate Professor, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2002 - 2008

Assistant Professor, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2000 - 2002

Lecturer PhD, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 1997 - 2000

Academic and Administrative Experience

Courses

MICROWAVE PROCESSING OF FOODS, Postgraduate, 2019 - 2020, 2018 - 2019

Food Quality Control, Undergraduate, 2018 - 2019

Advising Theses

Şümnü S. G., Şahin S., The effects of citric acid crosslinking on fabrication and characterization of gelatin/curcumin-based electrospun antioxidant nanofibers, Postgraduate, R.HASAN(Student), 2023

Öztop H. M., Şümnü S. G., FORMULATION AND CHARACTERIZATION OF A FUNCTIONALIZED TOMATO SNACK BAR, Postgraduate, M.RASİM(Student), 2023

Şümnü S. G., Şahin S., Encapsulation of olive leaf extract by double emulsion method, Postgraduate, D.SÖNMEZLER(Student), 2023

Kahyaoğlu L. N., ŞÜMNÜ S. G., CURCUMIN-INCORPORATED COMPOSITE ACTIVE FILMS BASED ON CHITIN AND GLUCAN COMPLEXES EXTRACTED FROM AGARICUS BISPORUS, Postgraduate, E.KAYA(Student), 2023

Öztop H. M., Şümnü S. G., SUCROSE CRYSTALLIZATION BY USING MICROWAVE-VACUUM EVAPORATION, Postgraduate, Ö.ILGIN(Student), 2023

ŞAHİN S., ŞÜMNÜ S. G., Encapsulation of caffeic acid in carob bean flour and whey protein-based nanofibers by electrospinning, Postgraduate, S.ZEREN(Student), 2022

KAHYAOĞLU L. N., ŞÜMNÜ S. G., Food spoilage monitoring using carbon nanodots and uv irradiation reinforced colorimetric fish gelatin films, Postgraduate, M.BEYZA(Student), 2022

KAHYAOĞLU L. N., ŞÜMNÜ S. G., Utilization of curcumin and biodegradable polymers in intelligent and active food packaging, Doctorate, E.YILDIZ(Student), 2022

Öztop H. M., ŞÜMNÜ S. G., Development of a time domain (TD) NMR approach by using the relation between molecular mobility and crystallization behavior to quantify caking in food powders, Doctorate, S.GÜNER(Student), 2022

ŞAHİN S., ŞÜMNÜ S. G., Magnesium fortification in cakes by using double emulsions with legume flours, Doctorate, C.KABAKCI(Student), 2022

ŞÜMNÜ S. G., Encapsulation of grape seed extract in rye flour and whey protein-based electrospun nanofibers, Postgraduate, G.ASLANER(Student), 2021

Öztop H. M., ŞÜMNÜ S. G., IMPROVEMENT OF PEA PROTEINS' PROPERTIES BY MICROWAVE GLYCATION, Postgraduate, Ü.ERTUĞRUL(Student), 2020

Şümnü S. G., Şahin S., Effects of microwave heating on electrospinning of carob bean flour based nanofibers, Postgraduate, E.UYGUN(Student), 2019

Şümnü S. G., Şahin S., Development of nanofiber based active packaging material by electrospinning technique and food validation, Doctorate, A.AYDOĞDU(Student), 2019

Şümnü S. G., Öztop H. M., Microwave glycation of soy protein isolate, Postgraduate, S.NAMLI(Student), 2019

Şümnü S. G., Öztop H. M., Physicochemical and structural characterization of microfluidized and sonicated legume starches, Postgraduate, A.BİTİK(Student), 2019

ŞAHİN S., ŞÜMNÜ S. G., Production and characterization of chickpea flour based biofilms containing gallic acid, Postgraduate, S.KOCAKULAK(Student), 2019

Şümnü S. G., Öztop H. M., Utilization of phenolic compounds extracted from different agricultural wastes through various encapsulation methods, Doctorate, B.ÇİLEK(Student), 2018

Şümnü S. G., Şahin S., Production of lentil flour and hydroxypropyl methylcellulose based nanofiber by using electrospinning method, Postgraduate, N.TAM(Student), 2018

ŞÜMNÜ S. G., ŞAHİN S., Characterization of pea flour based nanofibers produced by electrospinning method, Postgraduate, S.OĞUZ(Student), 2018

ŞAHİN S., ŞÜMNÜ S. G., Evaluation of the effects of legume flour incorporation into wafer sheets, Postgraduate,

B.TUFAN(Student), 2018

ŞAHİN S., ŞÜMNÜ S. G., Evaluation of different coating materials for encapsulation of phenolic compounds extracted from onion (*Allium cepa*) skin, Postgraduate, B.AKDENİZ(Student), 2017

ŞAHİN S., ŞÜMNÜ S. G., Investigation of sensory and instrumental methods to predict shelf-life of jelly gums, Doctorate, S.TİREKİ(Student), 2017

ŞAHİN S., ŞÜMNÜ S. G., Effects of different flour, gum and protein types on quality of gluten-free cakes, Postgraduate, E.BERK(Student), 2016

ŞAHİN S., ŞÜMNÜ S. G., Modeling of heat and mass transfer in microwave-infrared heating of zucchini, Doctorate, N.YAZICIOĞLU(Student), 2016

ŞAHİN S., ŞÜMNÜ S. G., Encapsulation of vitamin b1 using double emulsion method, Doctorate, Ö.YÜCE(Student), 2016

ŞAHİN S., ŞÜMNÜ S. G., Stability of double emulsions for food applications, Postgraduate, M.YILDIRIM(Student), 2015

ŞAHİN S., ŞÜMNÜ S. G., Assesment of pore development, oil and moisture distribution in frying, Postgraduate, B.İŞİK(Student), 2015

ŞAHİN S., ŞÜMNÜ S. G., Encapsulation of rosemary essential oil, Postgraduate, H.TURASAN(Student), 2014

ŞAHİN S., ŞÜMNÜ S. G., Effect of different flours on quality of gluten-free wafer sheets, Postgraduate, S.MERT(Student), 2014

ŞAHİN S., ŞÜMNÜ S. G., Development of functional cakes to be baked in microwave-infrared combination oven, Postgraduate, B.CANAN(Student), 2014

ŞAHİN S., ŞÜMNÜ S. G., Microwave-infrared combination drying of eggplants, Postgraduate, A.AYDOĞDU(Student), 2014

ŞAHİN S., ŞÜMNÜ S. G., Effect of different flours on quality of gluten-free wafer sheet, Postgraduate, S.Mert(Student), 2014

ŞAHİN S., ŞÜMNÜ S. G., Development of gluten-free bread formulations for baking in infrared-microwave combination oven, Doctorate, İ.DEMİRKESEN(Student), 2013

ŞAHİN S., ŞÜMNÜ S. G., Encapsulation of wheat germ oil, Postgraduate, B.YAZICIOĞLU(Student), 2013

ŞAHİN S., ŞÜMNÜ S. G., Microwave extraction of phenolic compounds from caper and oleaster, Postgraduate, E.DURMAZ(Student), 2012

ŞAHİN S., ŞÜMNÜ S. G., Effect of nanoencapsulation of purified polyphenolic powder on encapsulation efficiency, storage and baking stability, Postgraduate, A.LUCA(Student), 2012

ŞAHİN S., ŞÜMNÜ S. G., Microencapsulation of phenolic compounds extracted from sour cherry (*Prunus cerasus* L.) pomace, Postgraduate, B.ÇİLEK(Student), 2012

ŞAHİN S., ŞÜMNÜ S. G., Usage of microwave and ultrasound in the extraction of essential oils and phenolic compounds, Postgraduate, A.EMİNE(Student), 2011

ŞAHİN S., ŞÜMNÜ S. G., Usage of solar-spouted bed drier in the drying of parboiled wheat, corn and pea, Postgraduate, F.TUNABOYU(Student), 2011

ŞAHİN S., ŞÜMNÜ S. G., Design of gluten free rice cake formulations for baking in infrared-microwave combination oven, Doctorate, E.TURABİ(Student), 2010

ŞAHİN S., ŞÜMNÜ S. G., Microwave assisted extraction of phenolic compounds from tomato and sour cherry pomaces, Postgraduate, M.ŞİMŞEK(Student), 2010

ŞÜMNÜ S. G., ŞAHİN S., Effects of different batter formulations on physical and chemical properties of microwave and conventionally fried chicken fingers, Doctorate, İ.BARUTÇU(Student), 2009

ŞAHİN S., ŞÜMNÜ S. G., Effects of xanthan and guar gums on quality and staling of gluten free cakes baked in microwave-infrared combination oven, Postgraduate, H.FİLİZ(Student), 2009

ŞAHİN S., ŞÜMNÜ S. G., Optimization of roasting conditions of hazelnuts in microwave assisted ovens, Postgraduate, N.UYSAL(Student), 2009

ŞAHİN S., ŞÜMNÜ S. G., Investigation of quality and staling of breads with different gum formulations baked in different ovens, Doctorate, S.ÖZGE(Student), 2008

ŞAHİN S., ŞÜMNÜ S. G., Modeling of tempering of frozen potato puree by microwave, infrared assisted microwave and ohmic heating methods, Doctorate, N.SEHYUN(Student), 2008

ŞAHİN S., ŞÜMNÜ S. G., Investigation of physical properties of different cake formulations during baking with microwave and infrared-microwave combination, Doctorate, Ö.ŞAKIYAN(Student), 2007

ŞÜMNÜ S. G., Infrared-assisted microwave drying in the production of bread crumbs, Postgraduate, S.TİREKİ(Student),

2005

- ŞAHİN S., ŞÜMNÜ S. G., Optimization of microwave frying of potato slices, Postgraduate, M.HALİL(Student), 2005
- ŞAHİN S., ŞÜMNÜ S. G., Effects of different batter formulations on quality of deep-fat fried chicken nuggets, Postgraduate, S.FİRDEVS(Student), 2004
- ŞAHİN S., ŞÜMNÜ S. G., Optimization of processing conditions during halogen lamp-microwave combination baking of cakes, Postgraduate, K.MELİKE(Student), 2004
- ŞAHİN S., ŞÜMNÜ S. G., Optimization of microwave-halogen lamp baking of bread, Postgraduate, P.DEMİREKLER(Student), 2004
- ŞAHİN S., ŞÜMNÜ S. G., Effects of different batter formulations on quality of deep-fat fried carrot slices, Postgraduate, N.AKDENİZ(Student), 2004
- ŞAHİN S., ŞÜMNÜ S. G., Recovery of strawberry aroma compounds by pervaporation, Postgraduate, A.İŞÇİ(Student), 2004
- ŞÜMNÜ S. G., Optimization of Processing Conditions During Halogen Lamp-Microwave Baking of Cakes, Postgraduate, K.Melike(Student), 2004
- ŞAHİN S., ŞÜMNÜ S. G., Effects of different ovens and enzymes on quality parameters of bread, Postgraduate, S.ÖZGE(Student), 2003
- ŞÜMNÜ S. G., Comparison of microwave drying and microwave mixed-bed drying of red papers, Postgraduate, Ö.SEÇMELER(Student), 2003
- ŞÜMNÜ S. G., Fluidized bed, microwave and microwave assisted fluidized bed drying of macaroni beads, Postgraduate, E.İRAZ(Student), 2003
- ŞAHİN S., ŞÜMNÜ S. G., Retardation of staling of microwave baked cakes., Postgraduate, N.SEHUN(Student), 2002
- ŞAHİN S., ŞÜMNÜ S. G., Development of non-enzymatic browning in microwave baked breads, Postgraduate, D.ZİNCİRKIRAN(Student), 2001
- ŞAHİN S., ŞÜMNÜ S. G., Optimization of microwave baked bread formulation, Postgraduate, Ö.ÖZMUTLU(Student), 2001

Jury Memberships

Award, TÜBİTAK Bilim Ödülü, Orta Doğu Teknik Üniversitesi, August, 2022

Award, TÜBA -GEBİP, Orta Doğu Teknik Üniversitesi, June, 2018

Published journal articles indexed by SCI, SSCI, and AHCI

- 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.
Food Bioscience, vol.59, 2024 (SCI-Expanded)
- II. **Gallic acid crosslinked peanut protein-corn starch composite edible films produced at alkaline pH with ultrasound application**
Ertan K., ŞAHİN S., ŞÜMNÜ S. G.
Journal of Applied Polymer Science, vol.141, no.18, 2024 (SCI-Expanded)
- III. **Crystallization of sucrose by using microwave vacuum evaporation**
Ibis O. I., Bugday Y. B., Aljurf B. N., Goksu A. O., Solmaz H., ÖZTOP H. M., ŞÜMNÜ S. G.
Journal of Food Engineering, vol.365, 2024 (SCI-Expanded)
- IV. **Effects of alkaline pH and gallic acid enrichment on the physicochemical properties of sesame protein and common vetch starch-based composite films**
Ertan K., ŞAHİN S., ŞÜMNÜ S. G.
International Journal of Biological Macromolecules, vol.257, 2024 (SCI-Expanded)
- V. **Banana starch modified by heat moisture treatment and annealing: Study on digestion kinetics and enzyme affinity**

Cahyana Y., Annisa N. D. N., Khoerunnisa T. K., Sulastri S., Marta H., Rialita T., Yuliana T., Ait-Kaddour A., ŞÜMNÜ S. G.
International Journal of Biological Macromolecules, vol.258, 2024 (SCI-Expanded)

- VI. **Effect of microwave-vacuum drying on the physicochemical properties of a functional tomato snack bar**
Gul M. R., Ince A. E., ÖZEL B., Uslu A. K., Çetin M., Menten D., ŞÜMNÜ S. G., ÖZTOP H. M.
Journal of the Science of Food and Agriculture, vol.104, no.1, pp.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**
GÜNER ŞAN S., Grunin L., Kaner O., ŞÜMNÜ S. G., ÖZTOP H. M.
International Dairy Journal, vol.147, 2023 (SCI-Expanded)
- IX. **Effects of deacetylation degree of chitosan on the structure of aerogels**
NAMLI S., GÜVEN Ö., Simsek F. N., Gradišek A., ŞÜMNÜ S. G., YENER M. E., ÖZTOP H. M.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.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.
FOOD HYDROCOLLOIDS, vol.142, 2023 (SCI-Expanded)
- XI. **Encapsulation of olive leaf extract using double emulsion method**
SÖNMEZLER D., ŞÜMNÜ S. G., ŞAHİN S.
PHYSICS OF FLUIDS, vol.35, no.8, 2023 (SCI-Expanded)
- 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.
ANTIOXIDANTS, vol.12, no.7, 2023 (SCI-Expanded)
- XIII. **Investigation of average crosslink distance and physicochemical properties of gummy candy during storage: Effect of formulation and storage temperature**
Tireki S., ŞÜMNÜ S. G., ŞAHİN S.
PHYSICS OF FLUIDS, vol.35, no.5, 2023 (SCI-Expanded)
- 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**
Emir A. A., YILDIZ E., AYDOĞDU Y., ŞÜMNÜ S. G.
FOOD AND BIOPROCESS TECHNOLOGY, vol.16, no.2, pp.327-341, 2023 (SCI-Expanded)
- XV. **Drying of mushrooms by alternative technologies**
Buğday Z. Y., Ertan K., Zeren S., ŞAHİN S., ŞÜMNÜ S. G.
Turkish Journal of Agriculture and Forestry, vol.47, no.6, pp.851-871, 2023 (SCI-Expanded)
- XVI. **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)
- XVII. **Development of curcumin incorporated composite films based on chitin and glucan complexes extracted from Agaricus bisporus for active packaging of chicken breast meat**
Kaya E., KAHYAOĞLU L. N., ŞÜMNÜ S. G.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.221, pp.536-546, 2022 (SCI-Expanded)
- XVIII. **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)
- XIX. **Encapsulation of Caffeic Acid in Carob Bean Flour and Whey Protein-Based Nanofibers via**

Electrospinning

Zeren S., Şahin S., Şümnü S. G.

Foods, vol.11, no.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, vol.16, no.4, pp.502-511, 2021 (SCI-Expanded)
- XXI. **Heat and mass transfer modeling of microwave infrared cooking of zucchini based on Lambert law**
Yazicioglu N., ŞÜMNÜ S. G., ŞAHİN S.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.44, no.12, 2021 (SCI-Expanded)
- 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.
Food and Bioprocess Technology, vol.14, no.10, pp.1773-1790, 2021 (SCI-Expanded)
- XXIII. **Pea protein properties are altered following glycation by microwave heating**
ERTUĞRUL Ü., NAMLI S., TAŞ O., KOCADAĞLI T., GÖKMEN V., ŞÜMNÜ S. G., ÖZTOP H. M.
LWT, vol.150, 2021 (SCI-Expanded)
- XXIV. **Correlation between physical and sensorial properties of gummy confections with different formulations during storage**
Tireki S., ŞÜMNÜ S. G., ŞAHİN S.
Journal of Food Science and Technology, vol.58, no.9, pp.3397-3408, 2021 (SCI-Expanded)
- XXV. **Green processing of sour cherry (*Prunus cerasus* L.) pomace: process optimization for the modification of dietary fibers and property measurements**
Sezer D. B., Ahmed J., ŞÜMNÜ S. G., ŞAHİN S.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.15, no.4, pp.3015-3025, 2021 (SCI-Expanded)
- XXVI. **Encapsulation of Grape Seed Extract in Rye Flour and Whey Protein-Based Electrospun Nanofibers**
Aslaner G., ŞÜMNÜ S. G., ŞAHİN S.
FOOD AND BIOPROCESS TECHNOLOGY, vol.14, no.6, pp.1118-1131, 2021 (SCI-Expanded)
- XXVII. **Microwave glycation of soy protein isolate with rare sugar (D-allulose), fructose and glucose**
NAMLI S., ŞÜMNÜ S. G., ÖZTOP H. M.
Food Bioscience, vol.40, 2021 (SCI-Expanded)
- XXVIII. **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)
- XXIX. **Development of pea flour based active films produced through different homogenization methods and their effects on lipid oxidation**
YILDIZ E., Bayram I., Sumnu G., ŞAHİN S., Ibis O. I.
Food Hydrocolloids, vol.111, 2021 (SCI-Expanded)
- XXX. **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)
- XXXI. **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)
- XXXII. **Chickpea flour-based biofilms containing gallic acid to be used as active edible films**
Kocakulak S., Sumnu G., ŞAHİN S.
JOURNAL OF APPLIED POLYMER SCIENCE, vol.136, no.26, 2019 (SCI-Expanded)
- XXXIII. **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)

- XXXIV. **Physicochemical and Structural Characterization of Microfluidized and Sonicated Legume Starches**
Bitik A., Sumnu G., Oztop M.
Food and Bioprocess Technology, vol.12, no.7, pp.1144-1156, 2019 (SCI-Expanded)
- XXXV. **Determination of pasteurization treatment of liquid whole egg by measuring physical and rheological properties of cake cream**
Uysal R. S., BOYACI İ. H., Sumnu G.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.42, no.6, 2019 (SCI-Expanded)
- XXXVI. **Microcapsule characterization of phenolic powder obtained from strawberry pomace**
Çilek Tatar B., Sumnu G., Oztop M.
Journal of Food Processing and Preservation, vol.43, no.6, 2019 (SCI-Expanded)
- 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.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.42, no.2, 2019 (SCI-Expanded)
- XXXVIII. **Fabrication of gallic acid loaded Hydroxypropyl methylcellulose nanofibers by electrospinning technique as active packaging material**
Aydogdu A., Şümnü S. G., Şahin S.
CARBOHYDRATE POLYMERS, vol.208, pp.241-250, 2019 (SCI-Expanded)
- 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.
EUROPEAN POLYMER JOURNAL, vol.112, pp.477-486, 2019 (SCI-Expanded)
- XL. **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)
- XLI. **Microencapsulation of phenolic compounds extracted from onion (Allium cepa) skin**
AKDENİZ B., Sumnu G., ŞAHİN S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.7, 2018 (SCI-Expanded)
- XLII. **Utilization of lentil flour as a biopolymer source for the development of edible films**
Aydogdu A., KIRTIL E., Sumnu G., Oztop M. H., Aydogdu Y.
JOURNAL OF APPLIED POLYMER SCIENCE, vol.135, no.23, 2018 (SCI-Expanded)
- XLIII. **Development of novel pea flour-based nanofibres by electrospinning method**
OĞUZ S., TAM N., Aydogdu A., Sumnu G., ŞAHİN S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.53, no.5, pp.1269-1277, 2018 (SCI-Expanded)
- XLIV. **Enhancement of storage stability of wheat germ oil by encapsulation**
KARADENİZ M., ŞAHİN S., Sumnu G.
Industrial Crops and Products, vol.114, pp.14-18, 2018 (SCI-Expanded)
- XLV. **A novel electrospun hydroxypropyl methylcellulose/polyethylene oxide blend nanofibers: Morphology and physicochemical properties**
AYDOĞDU A., Sumnu G., ŞAHİN S.
CARBOHYDRATE POLYMERS, vol.181, pp.234-246, 2018 (SCI-Expanded)
- XLVI. **Effects of addition of different fibers on rheological characteristics of cake batter and quality of cakes**
Aydogdu A., Sumnu G., ŞAHİN S.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.55, no.2, pp.667-677, 2018 (SCI-Expanded)
- XLVII. **Characterization of different double-emulsion formulations based on food-grade emulsifiers and stabilizers**
PULATSU E. T., ŞAHİN S., Sumnu G.
JOURNAL OF DISPERSION SCIENCE AND TECHNOLOGY, vol.39, no.7, pp.996-1002, 2018 (SCI-Expanded)

- XLVIII. 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)
- XLIX. Influence of solution properties and pH on the fabrication of electrospun lentil flour/HPMC blend nanofibers**
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ŞÜMNÜ S. G., Project Supported by Higher Education Institutions, Kaparideki Fenolik Bileşenlerinmikrodalga İle Özütlenmesi, 2010 - 2010
ŞÜMNÜ S. G., Project Supported by Higher Education Institutions, Domates Posasındaki Fenolik Bileşenlerin Mikrodalga İle Özütlenmesi, 2009 - 2009

Activities in Scientific Journals

FOODS, Committee Member, 2022 - Continues

LEGUME SCIENCE, Committee Member, 2019 - Continues
Food And Bioprocess Technology, Committee Member, 2010 - Continues
LEGUME SCIENCE, Special Issue Editor, 2021 - 2022

Memberships / Tasks in Scientific Organizations

TÜBİTAK-TOVAG, Member of Advisory Board, 2017 - 2020, Turkey

Scientific Refereeing

Project Supported by Public Organizations in Other Countries, Fondazione Cariplo, Italy, October 2022
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Publication: 202
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Awards

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

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Non Academic Experience

The Ohio State University