

Res. Asst. ÖZGE GÜVEN

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International Researcher IDs

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Publons / Web Of Science ResearcherID: HRE-1385-2023

ScopusID: 57199692855

Yoksis Researcher ID: 240621

Education Information

Postgraduate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 2014 - 2015

Undergraduate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 2008 - 2014

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Biochemistry

Academic Titles / Tasks

Research Assistant, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2015 - 2022

Published journal articles indexed by SCI, SSCI, and AHCI

- Effect of fibers on starch structural changes during hydrothermal treatment: multiscale analyses, and evaluation of dilution effects on starch digestibility.**
Güven Ö., Şensoy I.
Journal of the science of food and agriculture, 2024 (SCI-Expanded)
- Food processing and digestion: The effect of extrusion process on bioactive compounds in extrudates with artichoke leaf powder and resulting in vitro cynarin and cynaroside bioaccessibility**
Güven Ö., Şensoy I., Şenyuva H., Karakaya S.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.90, pp.232-237, 2018 (SCI-Expanded)

Refereed Congress / Symposium Publications in Proceedings

- I. **Effect of fiber addition on gelatinization crystallinity of wheat starch**
Güven Ö., Şensoy İ.
33rd EFFoST International Conference Sustainable Food Systems - Performing by Connecting, Rotterdam, Netherlands, 12 - 14 November 2019
- II. **Ekstrüzyon işleminin enginar yaprağı tozu eklenmiş ürünlerdeki biyoaktif bileşen miktarına etkisi**
Güven Ö., Şensoy İ., Şenyuva H.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016
- III. **Ekstrüzyon İşleminin Enginar Yaprağı Tozu Eklenmiş Ürünlerdeki Biyoaktif Bileşen Miktarına Etkisi**
GÜVEN Ö., ŞENSOY İ., ŞENYUVA H.
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- IV. **Changes in health promoting components after artichoke leaf powder addition and extrusion in the extrudates**
Güven Ö., Şensoy I., Şebyuva H.
IUFoST 2016 18th World Food Congress of Food Science and Technology, Dublin, Ireland, 21 - 25 August 2016
- V. **Changes in antioxidant activity and quality of extrudates after addition of artichoke leaf powder**
Güven Ö., Caltinoglu C., Şensoy I., Karakaya S.
4th International Conference on Food Digestion., Naples, Italy, 17 - 19 March 2015
- VI. **Changes in antioxidant activity and quality of extrudates after addition of artichok leaf powder**
GÜVEN Ö., Çaltinoğlu Ç., ŞENSOY İ., KARAKAYA S.
4th International Conference on Food Digestion, 17 - 19 March 2015

Supported Projects

ŞENSOY İ., EREZ E., GÜVEN Ö., Project Supported by Higher Education Institutions, Lif varlığında işlenen buğday nişastasının yapısal ve reolojik özellikleri, in vitro nişasta sindirimine etkileri, 2018 - 2019

Metrics

Publication: 8

Citation (WoS): 18

Citation (Scopus): 19

H-Index (WoS): 1

H-Index (Scopus): 1