

## Res. Asst. ÖZGE GÜVEN

### Personal Information

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### International Researcher IDs

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

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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

- I. **Psyllium and monoglyceride addition in breadmaking: Molecular interactions, nano- and micro-structural characterization, physical properties, sensory properties, and starch digestibility**  
Güven Ö., Şensoy İ., De Leyn I., Dewettinck K., Van Bockstaele F.  
Food Hydrocolloids, vol.163, 2025 (SCI-Expanded)
- II. **Effect of fibers on starch structural changes during hydrothermal treatment: multiscale analyses, and evaluation of dilution effects on starch digestibility**  
Güven Ö., Şensoy İ.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.104, no.10, pp.5724-5734, 2024 (SCI-Expanded)
- III. **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 İ., Şenyuva H., Karakaya S.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.90, pp.232-237, 2018 (SCI-Expanded)

## Articles Published in Other Journals

- I. **VALORIZATION OF ARTICHOKE LEAF POWDER IN EXTRUDED SNACKS: PRODUCT QUALITY AND IN VITRO STARCH DIGESTIBILITY**  
Çaltinoğlu-Toraman Ç., Güven Ö., Şensoy İ.  
GIDA, vol.49, no.6, pp.997-1009, 2024 (Peer-Reviewed Journal)

## 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 Yaprığı 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 İ., Şenyuva 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., Çaltinoğlu C., Şensoy İ., 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: 10  
Citation (WoS): 20  
Citation (Scopus): 24  
H-Index (WoS): 1  
H-Index (Scopus): 2