

Res. Asst. PhD SELEN GÜNER ŞAN

Personal Information

Office Phone: [+90 312 210 5624](tel:+903122105624)

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

Email: seguner@metu.edu.tr

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

International Researcher IDs

ScholarID: U_JiNmoAAAAJ

ORCID: 0000-0002-3079-0555

Publons / Web Of Science ResearcherID: AAZ-8611-2020

ScopusID: 57192254931

Yoksis Researcher ID: 220651

Education Information

Doctorate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 2016 - 2022

Postgraduate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 2013 - 2016

Dissertations

Doctorate, DEVELOPMENT OF A TIME DOMAIN (TD) NMR APPROACH BY USING THE RELATION BETWEEN MOLECULAR MOBILITY AND CRYSTALLIZATION BEHAVIOR TO QUANTIFY CAKING IN FOOD POWDERS , Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, 2022

Postgraduate, Formation and characterization of food grade liposome systems, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2016

Research Areas

Food Engineering, Food Science, Food Chemistry, Engineering and Technology

Academic Titles / Tasks

Research Assistant, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2014 - Continues

Courses

Food and Health, Undergraduate, 2023 - 2024

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **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)
- II. **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)
- III. **Physicochemical mechanisms of different biopolymers' (lysozyme, gum arabic, whey protein, chitosan) adsorption on green tea extract loaded liposomes**
Dag D., Güner S., Oztop M. H.
International Journal of Biological Macromolecules, vol.138, pp.473-482, 2019 (SCI-Expanded)
- IV. **Exploring the crystallinity of different powder sugars through solid echo and magic sandwich echo sequences**
Grunin L., Oztop M. H., Güner S., Baltaci S. F.
MAGNETIC RESONANCE IN CHEMISTRY, vol.57, pp.607-615, 2019 (SCI-Expanded)
- V. **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)
- VI. **Dynamics of unloaded and green tea extract loaded lecithin based liposomal dispersions investigated by nuclear magnetic resonance T-2 relaxation**
Kırtıl E., Dag D., Güner S., Unal K., Oztop M. H.
FOOD RESEARCH INTERNATIONAL, vol.99, pp.807-814, 2017 (SCI-Expanded)
- VII. **Food grade liposome systems: Effect of solvent, homogenization types and storage conditions on oxidative and physical stability**
Güner S., Oztop M. H.
COLLOIDS AND SURFACES A-PHYSICO-CHEMICAL AND ENGINEERING ASPECTS, vol.513, pp.468-478, 2017 (SCI-Expanded)

Refereed Congress / Symposium Publications in Proceedings

- I. **Having a closer look on the well-known interaction of sucrose with water**
Güner Şan S., Shipman A., Martin J., Graciz H., Morgan D., Öztop H. M., Şümnü S. G., Lucia L., Lavoine N.
MRFOOD2022, Aarhus, Denmark, 7 - 10 June 2022, pp.80
- II. **COMPARISON OF THE CRYSTALLINITY KINETICS OF D-ALLULOSE, LACTOSE AND SUCROSE BY USING TIME DOMAIN (1H) NMR**
GÜNER S., ŞÜMNÜ S. G., ÖZTOP H. M., GRUNİN L.
Rare Sugar Congress 2019, 3 - 05 December 2019
- III. **UNDERSTANDING THE EFFECT OF RELATIVE HUMIDITY ON CRYSTALLINE FRACTION OF SUCROSE THROUGH TIME DOMAIN (TD) NMR EXPERIMENTS**
Güner S., Şümnü S. G., Grunin L., Öztop H. M.
Food Factor Conference, Malaga, Spain, 8 - 09 November 2018
- IV. **Yağ/Su (Y/S) ve Su/Yağ (S/Y) emülsiyonlarının ayrımının NMR Relaksometre kullanarak tespiti**
GÜNER S., ÖZTOP H. M., ŞÜMNÜ S. G.
10. Gıda Mühendisliği Kongresi, Antalya, Turkey, 9 - 11 November 2017
- V. **Use of Magnetic Resonance Imaging (MRI) and Low Resolution NMR Relaxometry to Follow Physicochemical Changes in Foods, Detect Quality and Assess Stability of Colloidal Systems**
ÖZTOP H. M., AKBAŞ E., ÇIKRIKCI S., GÜNER S., KIRTI E., ÖZEL B.
6th International Conference on Nutrition and Food Sciences, Budapest, Hungary, 10 - 12 May 2017
- VI. **Investigation of the Behavior of Microfluidized Egg Phospholipid Liposomes in Different Solvents during Storage by NMR Relaxometry**

GÜNER S., ÖZTOP H. M.

CA15209 1st Workshop on Nuclear Magnetic Resonance Relaxometry, Olsztyn, Poland, 13 - 17 February 2017

- VII. **pH Basınç Depolama Sıcaklığı ve Süresinin Soya Lesitini ile Hazırlanmış Lipozomların Fiziksel Stabilité İndikatörü Olan Zeta Potansiyeli Üzerine Etkisinin İncelenmesi**

GÜNER S., ÖZTOP H. M.

Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016

- VIII. **Effect of Different Homogenization Techniques on the Particle Size of Liposomes and Storage Characterization by NMR Relaxometry**

GÜNER S., KIRTIL E., ÖZTOP H. M.

4th International Conference and Exhibition on Food Processing Technology, Londrina, United Kingdom, 10 - 12 August 2015

- IX. **Effect of Freeze Thawing on the Physical Properties of Manti Dough Examined by Magnetic Resonance Imaging MRI**

ÜNAL K., GÜNER S., Alaçık İ., ÖZTOP H. M.

2nd International Symposium on Traditional Foods from Adriatic to Caucasus, 24 - 26 October 2013

Scientific Refereeing

TURKISH JOURNAL OF AGRICULTURE: FOOD SCIENCE AND TECHNOLOGY, National Scientific Refreed Journal, November 2023

TURKISH JOURNAL OF AGRICULTURE: FOOD SCIENCE AND TECHNOLOGY, National Scientific Refreed Journal, October 2023

Metrics

Publication: 18

Citation (WoS): 100

Citation (Scopus): 116

H-Index (WoS): 5

H-Index (Scopus): 5

Non Academic Experience

Kuzey Karolina Eyalet Üniversitesi