

## Res. Asst. SELEN GÜNER

### Personal Information

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### Education Information

Doctorate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 2013 - Continues

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

### Dissertations

Post Graduate, 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

### Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- **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 (Journal Indexed in SCI)
- **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 (Journal Indexed in SCI)
- **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 (Journal Indexed in SCI)
- **Dynamics of unloaded and green tea extract loaded lecithin based liposomal dispersions**

**investigated by nuclear magnetic resonance T-2 relaxation**

Kirtıl E., Dag D., Güner S., Unal K., Oztop M. H.

FOOD RESEARCH INTERNATIONAL, vol.99, pp.807-814, 2017 (Journal Indexed in SCI)

● **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-PHYSCOCHEMICAL AND ENGINEERING ASPECTS, vol.513, pp.468-478, 2017 (Journal Indexed in SCI)

## **Refereed Congress / Symposium Publications in Proceedings**

● **UNDERSTANDING THE EFFECT OF RELATIVE HUMIDITY ON CRYSTALLINE FRACTION OF SUCROSE THROUGH TIME DOMAIN (TD) NMR EXPERIMENTS**

Güner S., Şümnü S. G. , Grunin L., Öztıp H. M.

Food Factor Conference, Malaga, Spain, 8 - 09 November 2018

● **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

● **Use of Magnetic Resonance Imaging (MRI) and Low Resolution NMR Relaxometry to Follow Physicochemical Changes in Foods, Detect Quality and Asses Stability of Colloidal Systems**

ÖZTOP H. M. , AKBAŞ E., ÇIKRIKCI S., GÜNER S., KIRTIL E., ÖZEL B.

6th International Conference on Nutrition and Food Sciences, Budapest, Hungary, 10 - 12 May 2017

● **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

● **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

## **Citations**

Total Citations (WOS):26

h-index (WOS):3