

Prof. SERPİL ŞAHİN

Personal Information

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Address: METU Dept. of Food Eng. 06800 Ankara

International Researcher IDs

ScholarID: UFz9ZusAAAAJ

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Publons / Web Of Science ResearcherID: D-1529-2010

ScopusID: 7102942717

Yoksis Researcher ID: 2410

Education Information

Doctorate, Middle East Technical University, Graduate School of Natural and Applied Sciences, Gıda Mühendisliği (Dr), Turkey 1992 - 1997

Postgraduate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 1989 - 1992

Undergraduate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 1984 - 1989

Foreign Languages

English, C1 Advanced

Research Areas

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

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

Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2005 - 2007

Courses

Food Processing, Undergraduate, 2019 - 2020

Thermal Process Engineering, Postgraduate, 2016 - 2017

Advising Theses

ŞAHİN S., Extraction of dietary fiber from sour cherry (*prunus cerasus l.*) pomace and utilization in low-fat biscuit, Doctorate, D.BAŞKAYA(Student), 2022

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

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

Öztop H. M., Şahin S., Encapsulation of pea protein in alginate matrix by coldset gelation method and use of the capsules in fruit juices, Postgraduate, C.NARİN(Student), 2019

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

Öztop H. M., Şahin S., Investigating the effect of quince seed powder on alginate hydrogels by magnetic resonance, Postgraduate, İ.ALAÇIK(Student), 2019

Şahin S., Şensoy İ., Effects of fiber content and extrusion conditions on quality of pasta, Postgraduate, S.SOLTA(Student), 2019

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

ŞAHİN S., ŞÜMNÜ S. G., Evaluation of the effects of legume flour incorporation into wafer sheets, Postgraduate, B.TUFAN(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 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., ÖZTOP H. M., Design of cinnamon oil coated active paper sheets, Postgraduate, D.AKBAŞ(Student), 2017

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

ŞAHİN S., Usage of multiple emulsions to design low fat ice cream, Postgraduate, E.TEKİN(Student), 2016

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., ÖZTOP H. M., Effect of high pressure homogenization (microfluidization) on the quality of Ottoman strawberry (*F.ananassa*) juice, Postgraduate, Ç.HELİN(Student), 2015

ŞAHİN S., Enhancement of storage stability of wheat germ oil by encapsulation, Postgraduate, M.KARADENİZ(Student),

2015

ÖZTOP H. M., ŞAHİN S., Effect of high pressure homogenization (microfluidization) on the quality of Ottoman strawberry (F.ananassa) juice, Postgraduate, Ç.Helin(Student), 2015

ŞAHİN S., Dry aging application in home-type refrigerators, Postgraduate, İ.AKINCI(Student), 2015

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

ŞAHİN S., HAMAMCI H., Development of lactose free dairy dessert, Postgraduate, S.GARAYEV(Student), 2015

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

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., Encapsulation of rosemary essential oil, Postgraduate, H.TURASAN(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., Microencapsulation of phenolic compounds extracted from sour cherry (Prunus cerasus L.) pomace, Postgraduate, B.ÇİLEK(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., 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., Usage of microwave and ultrasound in the extraction of essential oils and phenolic compounds, Postgraduate, A.EMİNE(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, I.BARUTÇU(Student), 2009

ŞAHİN S., Usage of spouted bed and microwave assisted spouted bed dryers in bulgur production, Postgraduate, L.NESRİN(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., 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., Modeling of tempering of frozen potato puree by microwave, infrared assisted microwave and ohmic heating methods, Doctorate, N.SEYHUN(Student), 2008

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., Solvent-free microwave extraction and microwave-assisted hydrodistillation of essential oils from spices, Postgraduate, B.BAYRAMOĞLU(Student), 2007

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

ŞAHİN S., ŞÜMNÜ S. G., Optimization of microwave frying of potato slices, Postgraduate, M.HALİL(Student), 2005

ŞAHİN S., ŞÜMNÜ S. G., Optimization of microwave-halogen lamp baking of bread, Postgraduate,

P.DEMİREKLER(Student), 2004
ŞAHİN S., Effects of different batter formulations on quality of deep-fat fried carrot slices, Postgraduate, N.AKdeniz(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., Effects of different batter formulations on quality of deep-fat fried chicken nuggets, Postgraduate, S.FİRDEVS(Student), 2004
ŞAHİN S., ŞÜMNÜ S. G., Recovery of strawberry aroma compounds by pervaporation, Postgraduate, A.İŞÇİ(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., Effects of different ovens and enzymes on quality parameters of bread, Postgraduate, S.ÖZGE(Student), 2003
ŞAHİN S., Functionality of different batters in deep-fat fried chicken nuggets, Postgraduate, B.ALTUNAKAR(Student), 2003
ŞAHİN S., ŞÜMNÜ S. G., Retardation of staling of microwave baked cakes., Postgraduate, N.SEHUN(Student), 2002
YILMAZ L., ŞAHİN S., Separation and identification of aroma compounds from thyme by using steam distillation and supercritical fluid extraction., Postgraduate, S.SONSUZER(Student), 2002
ŞAHİN S., ŞÜMNÜ S. G., Development of non-enzymatic browning in microwave baked breads, Postgraduate, D.ZİNCİRİRAN(Student), 2001
ŞAHİN S., ŞÜMNÜ S. G., Optimization of microwave baked bread formulation, Postgraduate, Ö.ÖZMUTLU(Student), 2001

Jury Memberships

Associate Professor Exam, Associate Professor Exam, Niğde Ömer Halisdemir Üniversitesi, August, 2021
Appointment to Academic Staff-Professorship, Appointment Academic Staff, Necmettin Erbakan Üniversitesi, February, 2021
Associate Professor Exam, Associate Professor Exam, Yeditepe Üniversitesi, December, 2020
Associate Professor Exam, Associate Professor Exam, Çankırı Karatekin Üniversitesi, December, 2020
Appointment to Academic Staff-Professorship, Appointment Academic Staff, Alanya Hamdullah Emin Paşa Üniversitesi, October, 2020
Associate Professor Exam, Associate Professor Exam, Niğde Ömer Halisdemir Üniversitesi, August, 2020
Award, TÜBA GEBİP, Yıldız Teknik Üniversitesi, March, 2020
Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Çanakkale Onsekiz Mart Üniversitesi, February, 2020
Appointment to Academic Staff-Professorship, Appointment Academic Staff, Ege Üniversitesi, February, 2020
Award, Indian Institute of Technology, Doktora Tez ödülü, Indian Institute of Technology, January, 2020
Doctorate, Doctorate, Ankara Üniversitesi, December, 2019
Associate Professor Exam, Associate Professor Exam, Ankara Üniversitesi, December, 2019
Post Graduate, Post Graduate, Orta Doğu Teknik Üniversitesi, September, 2019
Post Graduate, Post Graduate, Orta Doğu Teknik Üniversitesi, August, 2019
Post Graduate, Post Graduate, Orta Doğu Teknik Üniversitesi, August, 2019
Associate Professor Exam, Associate Professor Exam, Orta Doğu Teknik Üniversitesi, July, 2019
Post Graduate, Post Graduate, Orta Doğu Teknik Üniversitesi, June, 2019
Post Graduate, Post Graduate, Orta Doğu Teknik Üniversitesi, June, 2019
Doctorate, Doctorate, Orta Doğu Teknik Üniversitesi, March, 2019
Doctorate, Doctorate, Orta Doğu Teknik Üniversitesi, March, 2019
Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Orta Doğu Teknik Üniversitesi, February, 2019
Doctoral Examination, Doctoral Examination, Orta Doğu Teknik Üniversitesi, February, 2019

Doctorate, Doctorate, Orta Doğu Teknik Üniversitesi, December, 2018

Post Graduate, Post Graduate, Orta Doğu Teknik Üniversitesi, October, 2018

Associate Professor Exam, Associate Professor Exam, Orta Doğu Teknik Üniversitesi, June, 2018

Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, 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. **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)
- IV. **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)
- V. **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)
- VI. **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)
- VII. **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)
- VIII. **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)
- IX. **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)
- X. **Investigation of surface properties of quince seed extract as a novel polymeric surfactant**
Kirtil E., Svitova T., Radke C. J., ÖZTOP H. M., ŞAHİN S.
Food Hydrocolloids, vol.123, 2022 (SCI-Expanded)
- XI. **Examination of interfacial properties of quince seed extract on a sunflower oil-water interface**
Kirtil E., Kurtkaya E., Svitova T., Radke C. J., ÖZTOP H. M., ŞAHİN S.
Chemical Engineering Science, vol.245, 2021 (SCI-Expanded)
- XII. **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)

- XIII. **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)
- XIV. **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)
- XV. **Current applications of exopolysaccharides from lactic acid bacteria in the development of food active edible packaging**
Moradi M., Guimarães J. T., Şahin S.
CURRENT OPINION IN FOOD SCIENCE, vol.40, pp.33-39, 2021 (SCI-Expanded)
- XVI. **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)
- XVII. **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)
- XVIII. **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)
- XIX. **NMR Relaxometry and magnetic resonance imaging as tools to determine the emulsifying characteristics of quince seed powder in emulsions and hydrogels**
Alacik Develioglu I., ÖZEL B., ŞAHİN S., Oztop M. H.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.164, pp.2051-2061, 2020 (SCI-Expanded)
- XX. **Encapsulation of pea protein in an alginate matrix by cold set gelation method and use of the capsules in fruit juices**
Narin C., Ertugrul Ü., Tas O., Sahin S., Oztop M. H.
JOURNAL OF FOOD SCIENCE, vol.85, no.10, pp.3423-3431, 2020 (SCI-Expanded)
- XXI. **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)
- XXII. **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)
- XXIII. **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)
- XXIV. **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)
- XXV. **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)
- XXVI. **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)

- XXVII. **Determination of oil and moisture distribution in fried potatoes using magnetic resonance imaging**
ISIK B., ŞAHİN S., Oztop M. H.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.41, no.6, 2018 (SCI-Expanded)
- XXVIII. **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)
- XXIX. **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)
- XXX. **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)
- XXXI. **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)
- XXXII. **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)
- XXXIII. **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)
- XXXIV. **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)
- XXXV. **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)
- XXXVI. **Influence of solution properties and pH on the fabrication of electrospun lentil flour/HPMC blend nanofibers**
Tam N., OĞUZ S., Aydogdu A., Sumnu G., ŞAHİN S.
FOOD RESEARCH INTERNATIONAL, vol.102, pp.616-624, 2017 (SCI-Expanded)
- XXXVII. **Physicochemical, rheological, and sensory properties of low-fat ice cream designed by double emulsions**
TEKİN E., ŞAHİN S., Sumnu G.
EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, vol.119, no.9, 2017 (SCI-Expanded)
- XXXVIII. **Preparation and characterization of W/O/W type double emulsion containing PGPR-lecithin mixture as lipophilic surfactant**
ALTUNTAS O. Y., Sumnu G., ŞAHİN S.
JOURNAL OF DISPERSION SCIENCE AND TECHNOLOGY, vol.38, no.4, pp.486-493, 2017 (SCI-Expanded)
- XXXIX. **The effects of emulsifier type, phase ratio, and homogenization methods on stability of the double emulsion**
YILDIRIM M., Sumnu G., ŞAHİN S.

JOURNAL OF DISPERSION SCIENCE AND TECHNOLOGY, vol.38, no.6, pp.807-814, 2017 (SCI-Expanded)

- XL. **Rheology, particle-size distribution, and stability of low-fat mayonnaise produced via double emulsions**
YILDIRIM M., Sumnu G., ŞAHİN S.
FOOD SCIENCE AND BIOTECHNOLOGY, vol.25, no.6, pp.1613-1618, 2016 (SCI-Expanded)
- XLI. **Effect of Drying on Porous Characteristics of Orange Peel**
Tamer C., Isci A., Kutlu N., Sakiyan O., ŞAHİN S., Sumnu G.
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.12, no.9, pp.921-928, 2016 (SCI-Expanded)
- XLII. **Rheological properties of lactose-free dairy desserts**
ŞAHİN S., HAMAMCI H., Garayev S.
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.22, no.7, pp.609-620, 2016 (SCI-Expanded)
- XLIII. **Pore Development, Oil and Moisture Distribution in Crust and Core Regions of Potatoes During Frying**
ISIK B., ŞAHİN S., Sumnu G.
FOOD AND BIOPROCESS TECHNOLOGY, vol.9, no.10, pp.1653-1660, 2016 (SCI-Expanded)
- XLIV. **Effect of different flours on quality of legume cakes to be baked in microwave-infrared combination oven and conventional oven**
OZKAHRAMAN B. C., Sumnu G., ŞAHİN S.
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H-Index (WoS): 40

H-Index (Scopus): 48

Non Academic Experience

Ohio State Univ.