

## **CURRICULUM VITAE**

### **Prof. Dr. Kezban Candođan**

<b>Academic Title</b>	: Professor
<b>State of Education</b>	: Doctor of Philosophy
<b>Institution</b>	: Ankara University

### **Biographical Sketch**

Kezban Candođan is a Professor of Food Engineering at Ankara University, Turkey. She received her B.S. and M.S. degrees from Ankara University and her Ph.D. from Clemson University, USA. Her M.S. research was on poultry meat processing, whereas her doctoral work was on fermented sausage processing. In 2001, she joined the Food Engineering Department, Ankara University, as a postdoctoral fellow. She was promoted to Associate Professor in 2003 and to Full Professor in 2009. She is a certified evaluator for MÜDEK (Turkish Association for Evaluation and Accreditation of Engineering Programs) and for Quality Evaluation Agency of YÖK (Council of Higher Education in Turkey). She is also a scientific consultant for the Turkish food industry and is a scientific advisory committee member for SETBİR (Union of Dairy, Meat, Food Processors and Producers of Turkey). She serves as an Editor in Food Engineering Reviews and Springer Food Engineering Book Series, and as an Editorial Board Member of the Turkish Journal of Agriculture-Food Science and Technology. She is an honorary member of Turkish Food Professionals. Professor Candođan's current research interests include active packaging of muscle foods, development of functional and new meat products, characterization of PSE meats in poultry processing plants, detection of meat adulteration, and 3D food printing.

### **Educational Background**

- Ph.D. in Food Technology, Clemson University, Clemson, SC, U.S.A. (2000). Dissertation topic: Bacterial Starter Cultures, Aging and Fermentation Effects on Some Characteristics of Fermented Beef Sausages. Advisor: Prof. Dr. J.C. Acton.
- M.S. in Food Science and Technology, Ankara University, Ankara-TURKEY (1992). Dissertation topic: Effect of Potassium Sorbate and Lactic Acid on the Shelf-Life of Vacuum Packaged Chicken Meats. Advisor: Prof. Dr. Nuray Kolsarıcı.
- B.S. in Food Science and Technology, Ankara University, Ankara-TURKEY (1989).

### **Honors, Awards and Distinctions**

- Ankara University, Science Encouragement Award (1995-1996)
- Scholarship for the course titled "Food Processing-Quality Assurance and Marketing in Food Processing Enterprises" in "International Agricultural Center"da (IAC), Wageningen, Holland, (1995)
- Ph.D. Scholarship by High Educational Council, (1997-2000)
- Alpha Epsilon Lambda Honor Society of Clemson University, (2000)
- TÜBİTAK 1001 Program, Project Performance Award, 2020.

## **Professional Experience**

- Professor, Ankara University, 2009-
- Associate Professor, Ankara University, 2003-2009.
- Post Doctoral Fellow, Ankara University, 2001-2003.
- Graduate Research Assistant, Clemson University, 1997-2000.
- Graduate Research/Teaching Assistant, Ankara University, 1990-1997.

## **Research Interests**

- Meat and poultry processing, Meat and poultry product development, Improvement of the quality of the meat products. Novel technologies on muscle foods, Active packaging of muscle foods, Sensory analyses, Food ethics, 3D printing of muscle foods.

## **Courses Taught**

### **Undergraduate**

GM406 Meat Technology

GM311 Sensory Analyses

GM315 Physical Properties of Foods

GM420 Food and Business Ethics

FDE406 Food Quality Control

### **Graduate**

809627 Selected Topics

809503 Production Faults in Meat Technology

809555 New Product Development for the Food Industry

## **Administrative Duties**

Vice Department Chair, 2008-2010

Member of Board of Directors at Graduate School of Applied Sciences, 2019-2023

Member of Board at Faculty of Engineering, 2019-2023

## **Other Duties**

Mentor in Technology Management Certificate Program (Faculty of Engineering, Ankara University, 2007-2008)

Organizing Committee in “Food Politics” Panel, Association of Food Engineers, Turkey, 2008

Organizing Committee in the Second Student Competition on Product Development, GaziOsmanPaşa University, Tokat, 2009

Advisory scientific committee member, SETBIR (Union of Dairy, Meat, Food Industrialists and Producers of Turkey), 2011 to date

Trained evaluator, MÜDEK (Association for Evaluation and Accreditation of Engineering Programs in Turkey), 2012 to date

Trainer in Food Engineer Court Experts Program in “Food Ethics”, Association of Food Engineers, Turkey, 2012 to date

Scientific Committee in “Second International Poultry Meat Congress”, BESDBIR (Poultry Meat Producers & Breeders Association), 2013

Scientific Committee in “59th International Congress of Meat Science and Technology- ICoMST 2013, İzmir, Turkey

Editorial Board of Food Engineering Reviews, Springer, 2013-2019

Editor of Food Engineering Reviews, Springer, 2019 to date

Editorial Board of Journal of Agricultural Sciences, 2014

Scientific Committee in “Third International Poultry Meat Congress”, BESDBIR (Poultry Meat Producers & Breeders Association), 2015

Scientific Committee in “Fourth International Poultry Meat Congress”, BESDBIR (Poultry Meat Producers & Breeders Association), 2017

Scientific Committee in 2nd International Gazi Pharma Symposium Series, GPSS-2017, Ankara

Scientific Committee in 1st International Agricultural and Food Ethics Congress, Ankara, 2017

Scientific Committee in IFT-EFFoST2018 International Nonthermal Processing Workshop and Short Course. September 25-27, Sorrento-Salerno, Italy

Scientific Committee in International Poultry Science Congress of WPSA Turkish Branch’2018, Kapadokya

Scientific Committee in “Fifth International Poultry Meat Congress”, BESDBIR (Poultry Meat Producers & Breeders Association), 2019

Scientific Committee in 2nd International Agricultural and Food Ethics Congress, İzmir, 2019

Scientific Committee in IV. Workshop in Meat Products. Kuşadası, March 2020

Scientific Committee in Workshop in Meat Products. Kayseri, November 2023

### **Fellowships and Memberships**

Association of Food Technologists in Turkey, International Union of Food Science and Technology, Institute of Food Technologists, Global Harmonization Initiative

### **Projects**

Production of Customized Foods Using 3D Food Printing for the Lifelong Treatment of Hereditary Metabolic, Ankara University BAP Project, Investigator, 2023-

Investigation on the Characterization of Plant Mussilages Extracted with Novel Methods, Use of Tea Waste Extract as Coating Agent in Microencapsulation and 3D Printing of Foods Manufactured with microencapsulation. TÜBİTAK Project, Consultant, 2023-

The Use of Avocado Seeds and Kombucha Tea Powders in the Production of Sucuk with a Novel Approach based on Natural Ingredients as an Alternative to Nitrites, TÜBİTAK PROJECT, Principle Investigator, 2022-

Production of Functional Food Products for People with Dysphagia Using A Three Dimensional (3D) Food Printer, TÜBİTAK PROJECT, Principle Investigator, 15.02.2019-2021.

Species Identification of Raw Meat Mixtures Using Fourier Transform Infrared Spectroscopy (FT-IR), TÜBİTAK PROJECT, Principle Investigator, 15/05/2015-15/11/2017.

Effect of Carrageenan and Potassium Chloride on Some Characteristics of Reduced-Salt Chicken Myofibrillar Protein Gels, Ankara University BAP Project, Principle Investigator, Ankara University BAP Project, 10/06/2014 - 11/02/2016.

Changes in Sarcoplasmic and Myofibrillar Proteins of Microwave Cooked Chicken Meats, , Principle Investigator, Ankara University BAP Project 15/05/2015 - 27/10/2016.

Production of Chicken Gelatin for Industrial Use, Turkish Ministry of Science, Industry and Technology Programs. Techno Entrepreneurship Program Project. Consultant, 01/12/2015 - 13/10/2016.

Quality Changes in Chicken Meats Packaged under Modified Atmosphere Incorporated with Oxygen Scavengers. Principle Investigator, Ankara University BAP Project, 2009-2012.

Characteristics of PSE Chicken and Turkey Meats and Possibilities of Utilization of PSE Meats in Further-Processed Meat Product Production, Turkish Ministry of Science, Industry and Technology, Industrial Thesis Supporting Program, (SAN-TEZ) PROJECT, Principle Investigator, 2009-2013.

Effect of Rosemary Extract on the Shelf-Life of Hamburger Patties Formulated with Beef Trimmings, Principle Investigator, Ankara University BAP Project 2009-2010.

Effects of Antimicrobial and Antioxidant Edible Films on the Shelf-Life of Ground Beef, Principle Investigator, Ankara University BAP Project, 2006-2009.

Training in Production Techniques of Commercial Table Olive Oil Types in European Countries TOTE Avrupa Ülkelerinde Ticari Sofralik Zeytin ile Zeytinyagi Üretim Teknikleri Konusunda Egitim Leonardo da Vinci Student Mobility Programme, Principle, Benevento, Perugia, Italy, 2006-2007.

Quality Changes in Marinated Anchovy, TÜBİTAK PROJECT, Principle Investigator, 2006-2007.

Effect of Starter Culture Utilization and Heat Treatment in Turkey Sucuk Production on Product Quality. Researcher, Ankara University BAP Project 2003-2005.

Storage Stability of Mechanically Deboned Chicken Meat during Refrigerated and Frozen Storage. Researcher, Ankara University BAP Project 2001- 2004.

A Research on Utilization of Carrageenan and Pectin in the Production of Low-Fat Frankfurters. TÜBİTAK PROJECT, Researcher, 1996-1999.

Effect of Microwave and Traditional Cooking Methods on the Quality Characteristics of Chicken Meats, Researcher, Ankara University BAP Project, 1992-1994.

Effect of Potassium Sorbate and Lactic Acids on the Shelf-Life of Vacuum-Packaged Chicken Meats, Researcher, Ankara University BAP Project, 1991-1992.

Effect of Salt Brining on Copper and Zinc Contents of Anchovy (*Engraulis engrasicholus*), Researcher, Ankara University BAP Project 1991-1992)

## **Master and PhD Thesis Supervised**

### **Master Thesis**

#### **Completed:**

1. TUĞBA GÖZDE GÜN KENDİRLİ, (2023). Production of Tavukgöğsü Dessert Enriched with Coconut Oil For Individuals with Swallowing Difficulties
2. GİZEM ÖZDEMİR, (2022). Production Of Vegetarian Burger Patties with Three-Dimensional (3D) Food Printer

3. BETÜL GÖKSÜN (2021). Effects of Elderflowers (*Sambucus nigra* L.) Extract and Ultrasound Assisted Marination on Quality Characteristics of Chicken Meat
4. BÜŞRA CANBAZ (2021). Effect of Gelatin Edible Films Incorporated with Gilaburu (*Viburnum opulus* L.) Extract on Oxidative Stability of Chicken Meat
5. FEYZA YETİMOĞULLARI (2021). Quality Characteristics of “Ankara Erkeç Pastırma” Types Produced From Angora Goat
6. SÜMEYYE TEMİZGÜL (2020). Possibility of Using Kombucha Extract to Reduce Nitrite Content in Sucuk
7. FATİH MEHMET BÜLBÜL (2020). Effect of Microwave Drying and Potassium Chloride As Salt Replacer on Some Quality Characteristics of Dried-Salted Anchovy
8. BULUT ELVAN GÖKÇEN (2019). Production of A Functional Chicken Meat Product with Three Dimensional (3D) Food Printer
9. TAŞKIRAN MELİKE, (2017). The Effect of Microwave Oven Cooking on The Proteins of Chicken Meat
10. ÜNAL DERYA, (2017). Effects of Ozone Treatment and Oxygen Scavengers on the Quality of Chicken Meats
11. ÜVER TUĞBA, (2015). Effect of Carrageenan and Potassium Chloride on Some Characteristics of Reduced-Salt Chicken Myofibrillar Protein Gels
12. ŞAHİN AYÇA, (2013). Effect of Chitosan Coatings Incorporated with Thyme Essential Oil on the Quality of Modified Atmosphere Packaged Sliced Sucuk
13. EKMEKÇİ MESUT, (2012). Effects of Potassium Chloride and Calcium Chloride on Some Quality Characteristics of Reduced Salt Pastırma
14. KIZILKAYA ECE, (2012). Proteolytic Changes during Reduced Sodium Pastırma Processing
15. İLHAN ELİF, (2010). Effect of Rosemary Extract on the Shelf-Life of Hamburger Patties Formulated with Beef Trimmings
16. AŞIK EMİNE, (2009). Effect of Chitosan Coatings Incorporated with Garlic Essential Oil on the Quality Characteristics of Shrimp
17. ÖZTÜRK GÜLÜSTAN, (2009). Effect of Edible Films Incorporated with Lycopene on Oxidative Stability of Ground Beef
18. KODAL BETÜL, (2008). Effect of Antioxidant Edible Films on Oxidative Stability of Ground Beef

19. KARAGÖZ ZEHRA, (2007). Effect of Antimicrobial Edible Films on Microbiological and Color Stability of Ground Beef

**Ongoing:**

20. HİLAL SENA YILDIRIM
21. İLAYDA İŞLEYEN
22. DARKO SAVOVIĆ
23. BAŞAK ENER

## 6.2. PhD Thesis

**Completed:**

1. AŞÇIOĞLU ÇİĞDEM (2021) Effects of Dry and Wet Aging on Some Quality Criteria of *Longissimus lumborum* Muscle (Co-advisor)
2. ÇALIK ESİN (2020). Determination of Polimorphisms in the Calpastatin (CAST) Gene in Beef Cattles by Next Generation Sequencing Technology
3. DENİZ EBRU, (2018). Species Identification of Raw Beef Mixtures with Fourier Transform Infrared Spectroscopy (FT-IR)
4. ÇARKCIOĞLU EMİNE, (2017). Effect of Microwave Drying, Salting and Tray Drying Combinations on the Quality Characteristics of Beef
5. YAMAN AHMET, (2015). PSE Incidence in Poultry Meats, and Technological and Biochemical Characteristics of PSE Meats
6. DEMİRHAN BURAK, (2012). Quality Changes in Chicken Meats Packaged under Modified Atmosphere Incorporated with Oxygen Scavengers

**Ongoing:**

7. ÖZTEKİN CEYDA
8. KADIOĞLU ŞENTÜRK PINAR
9. BULUT ELVAN GÖKÇEN
10. ESRA BOSTANCI SELBEŞ
11. HÜLYA GÜNDÜZTEPE

## Publications

### Published articles in refereed journals

Barbosa-Cánovas, G.V., Donsi, F., Yildiz, S., Candoğan, K., Pokhrel, P.R. 2022. Nonthermal processing technologies for stabilization and enhancement of bioactive compounds in foods. *Food Engineering Reviews*, 1-37.

Bulut, E.G., Candoğan, K. (2022). Development and characterization of a 3D printed functional chicken meat based snack: Optimization of process parameters and gelatin level. *LWT*, 154,112768.

Candoğan, K., Özdemir, G. (2021). Novel approaches for a sustainable meat production. *Food (Gıda, in Turkish)*, 46 (2): 408-427.

Candoğan, K., Bulut, E.G. (2021). 3D Food printing: an update and future trends. *Food (Gıda, in Turkish)*, Volume 46 (1): 152 - 167.

Barbosa-Cánovas, Donsi, F., Yildiz, S. Candoğan, K., Pokhrel, P.R., Guadarrama-Lezama, A.Y. (2021). Nonthermal Processing Technologies for Stabilization and Enhancement of Bioactive Compounds in Food. *Food Engineering Reviews*.

Asik-Canbaz E., Demirhan, B., Kızılkaya, E., Candoğan, K. (2021). The effects of incorporating chitosan on the functional and physical characteristics of ground beef patties. *Journal Of Food Safety And Food Quality-Archiv Fur Lebensmittelhygiene*, 72 (1): 27-33.

Candoğan, K. Altuntas, E.G., İğci, N. (2021). Authentication and Quality Assessment of Meat Products by Fourier-Transform Infrared (FTIR) Spectroscopy. *Food Engineering Reviews*, 13: 66–91.

Buckow, R., Barbosa-Cánovas, G.V., Candoğan, K. Welti-Chanes, J. Roos, Y. Food Engineering Reviews Special Issue based on the 13th International Congress on Engineering and Food – (ICEF 13). *Food Engineering Reviews*, 13:1–2.

Taskiran, M., Olum, E., and Candogan, K. (2020). Changes in chicken meat proteins during microwave and electric oven cooking. *Journal of Food Processing and Preservation*, e14324, DOI: 10.1111/jfpp.14324.

Çalık, E., Baltacı, V., Candoğan K. (2019). Next Generation Sequencing (NGS) based variation analysis: A new practical biomarker for beef tenderness assessment. *Int. J. Agric. Environ. Food Sci.*, 3(4):233-239.

Deniz, E., Güneş Altuntaş, E., Ayhan, B., İğci, N., Özel Demiralp, D. and Candoğan, K. 2018. Differentiation of beef mixtures adulterated with chicken or turkey meat using FTIR spectroscopy. *Journal of Food Processing and Preservation*, 42 (10), e13767.

Demirhan, B., Candoğan, K. 2017. Active packaging of chicken meats with modified atmosphere including oxygen scavengers. *Poultry science* 96 (5), 1394-1401.

Ayça Şahin, Emine Çarkcioğlu, Burak Demirhan, Kezban Candoğan (2017). Chitosan edible coating and oxygen scavenger effects on modified atmosphere packaged sliced sucuk. *Journal of Food Processing and Preservation*, DOI:10.1111/Jfpp.13213.



Gökçe Polat Yemiş, Kezban Candoğan (2017). Antibacterial activity of soy edible coatings incorporated with thyme and oregano essential oils on beef against pathogenic bacteria. *Food Science and Biotechnology*. 26, 4: 1113–1121.

Bilenler Tuğça, Karabulut İhsan, Candoğan Kezban (2017). Effects of encapsulated starter cultures on microbial and physicochemical properties of traditionally produced and heat treated sausages sucuks. *Lwt - Food Science And Technology*, 75, 425-433.

Evrin Güneş Altuntaş, Ebru Deniz, Beycan Ayhan, Kezban Candoğan, Duygu Ozel Demiralp (2017). Identification of Meat Species by Using Molecular and Spectroscopic Techniques. *Turkish Journal of Agriculture - Food Science And Technology*, 5(5): 488-492.

Rodrigues Isabela, Trindade Marco Antonio, Caramit Franciele Roberto, Candoğan Kezban, Pokhrel Prashant Raj, Barbosa Canovas Gustavo V (2016). Effect of high pressure processing on physicochemical and microbiological properties of marinated beef with reduced sodium content. *Innovative Food Science & Emerging Technologies*, 38(B), 328-333.

Deniz Ebru, Mora Leticia, Aristoy M Concepcion, Candoğan Kezban, Toldra Fidel (2016). Free amino acids and bioactive peptides profile of pastirma during its processing. *Food Research International*, 89(1), 194-201.

Çarkcioglu Emine, Rosenthal Andrew J, Candoğan Kezban (2016). Rheological and textural properties of sodium reduced salt soluble myofibrillar protein gels containing sodium tri polyphosphate. *Journal of Texture Studies*, 47, 181-187.

Çiçek Ümran, Kolsarici Nuray, Candoğan Kezban (2015). The sensory properties of fermented turkey sausages effects of processing methodologies and starter culture. *Journal of Food Processing and Preservation*, 39(6), 663-670.

Çiçek Ümran, Kolsarici Nuray, Candoğan Kezban (2014). Lipolytic changes in fermented sausages produced with turkey meat effects of starter culture and heat treatment. *Korean Journal for Food Science of Animal Resources*, 34(1), 40-48.

Barbosa Canovas, G.V., Medina Meza Ilce, Candoğan Kezban, Bermudez Aguirre Daniela (2014). Advanced retorting microwave assisted thermal sterilization mats and pressure assisted thermal sterilization PATS to process meat products. *Meat Science*, 98(3), 420-434.

Asik Canbaz Emine, Candoğan Kezban (2014). Effects of chitosan coatings incorporated with garlic oil on quality characteristics of shrimp. *Journal of Food Quality*, 37(4), 237-246.

Coskun Betül Kodal, Çalikoglu Eda, Emiroglu Zehra Karagöz, Candoğan Kezban (2014). Antioxidant active packaging with soy edible films and oregano or thyme essential oils for oxidative stability of ground beef patties. *Journal of Food Quality*, 37(3), 203-212.

Emiroğlu Zehra, Kodal Betül, Polat Yemis Gökçe, Candoğan Kezban. (2010). Antimicrobial activity of soy edible films incorporated with thyme and oregano essential oils on fresh ground beef patties. *Meat Science*, 86(2), 283-288.

Ensoy Umran, Kolsarici Nuray, Candoğan Kezban, Karslioglu Betul (2010). Changes in biochemical and microbiological characteristics of turkey sucuks as affected by processing and starter culture utilization. *Journal of Muscle Foods*, 21(1), 142- 165.

Kolsarici N., Candoğan K, Akoglu İT (2010). Effect of frozen storage on alterations in lipids of mechanically deboned chicken meats. *Gida*(35), 403.

Candoğan K, Ensoy U, Tagi S, Kolsarici, N, Halkman K (2009). Quality Characteristics of Turkish Raw Meat Balls Produced From Turkey Meat. *Fleiswirtschaft International*(24), 60-63.

Candoğan Kezban, Wardlaw Foster B, Acton James C (2009). Effect of starter culture on proteolytic changes during processing of fermented beef sausages. *Food Chemistry*, 116(3), 731-737.

Candoğan Kezban (2009). Et ve Et Ürünlerinde Karsinojenik Heterosiklik Aromatik Aminler. *Akademik Gida*(7), 25.

Candoğan Kezban, Kartika Suhendra, Wardlaw Foster B, Acton James C (2008). type of bacterial starter culture aging and fermentation effects on some characteristics of inoculated beef sausages. *European Food Research and Technology*, 227(6), 1651-1661.

Çiçek Ümran, Kolsarici Nuray, Candoğan Kezban (2004). Quality Characteristics Of Spent Layer Surimi During Frozen Storage. *European Food Research And Technology*, 219(1), 14-19.

Candoğan Kezban, Kolsarici Nuray (2003). Storage Stability Of Low Fat Beef Frankfurters Formulated With Carrageenan Or Carrageenan With Pectin. *Meat Science*, 64(2), 207-214.

Kartika S, Candoğan K, Grimes LW, Acton, J.C. (2003). Rinse treatment and oxygen barrier properties of films for improving quality retention in vacuum skin packaged fresh chicken. *Journal of Food Science*, 68(5), 1762-1765.

Candoğan Kezban, Kolsarici Nuray (2003). The effects of carrageenan and pectin on some quality characteristics of low fat beef frankfurters. *Meat Science*, 64(2), 199-206.

Candoğan Kezban (2002). The effect of tomato paste on some quality characteristics of beef patties during refrigerated storage. *European Food Research And Technology*, 215(4), 305-309.

Kolsarici, N., Candoğan Kezban (2002). Mekanik ayrılmis etin kalite özellikleri ve kullanım alanları. *Gida*(27), 277.

Kolsarici Nuray, Candoğan Kezban (1995). The effects of potassium sorbate and lactic acid on the shelf life of vacuum packed chicken meats. *Poultry Science*, 74(11), 1884-1893.

### **Presentations at International Scientific Meetings**

Kadioğlu Şentürk, P., Candoğan, K. (2023). Bigels formulated with carrageenan and walnut oil/beeswax oleogels for 3D printing applications. 37th The European Federation of Food Science and Technology (EFFoST) International Conference. Valencia, Spain. (Oral).

Kadioğlu Şentürk, P., İşleyen, İ., Yıldırım, H.S., Gunes Altuntas, E., Ayhan, K., Candoğan, K. (2023). Antioxidant activity and phenolic compound content of Kombucha tea powders attained by two drying methods. 37th The European Federation of Food Science and Technology (EFFoST) International Conference. Valencia, Spain. (Poster).

Kadiođlu Őentürk, P., Yıldırım, H.S., İŐleyen, İ., Gunes Altuntas, E., Ayhan, K., Candođan, K. (2023). Valorization of avocado seeds by developing functional powdered ingredients by freeze-drying and spray-drying. (Poster).

Öztekin, D.C. Candođan, K. (2023). Changes in Selected Quality Characteristics of Beef Subjected to Different Bleeding Times After Slaughtering. 69th International Congress of Meat Science and Technology (ICoMST), Padova, Italy.

İŐleyen, İ. Kadiođlu Őentürk, İ., Yıldırım, H.S., Candođan, K. (2023). Influence of Spray-Dried Avocado Seeds and Red Pepper Powders on the Antioxidant Activity and Colour Properties of Vegan Burger Patties. 69th International Congress of Meat Science and Technology (ICoMST), Padova, Italy.

Kadiođlu Őentürk, P., Candođan, K. (2023). Low-Fat Meat Analogues Manufactured with Bigels Containing Avocado Oil or Walnut Oil for 3D Food Printing Applications. 69th International Congress of Meat Science and Technology (ICoMST), Padova, Italy.

Yıldırım, H.S., Kadiođlu Őentürk, P. İŐleyen, İ. Candođan, K. (2023). Kombucha Tea Extract and Ultrasound on Quality Attributes of Marinated Beef. 69th International Congress of Meat Science and Technology (ICoMST), Padova, Italy.

Candođan, K. (2022). The Manufacturing of Customized Functional Meat Products by 3D Food Printing. 1<sup>st</sup> International Online Mini-Symposium on Meat Chemistry, Processing & Nutrition, December 5. (KEYNOTE).

Candođan, K. (2022). The Manufacturing of Customized Functional Foods by 3D Food Printing. ICONFOOD'22 International Congress on Food Research, 14 October, Sivas (KEYNOTE).

Özdemir, G., Kadiođlu Őentürk, P., Candođan, K. (2022). Cooking Methods Affect Quality of 3D-Printed Vegan Burger Patties Containing Chia Mucilage-based Emulsion Gels. 36<sup>th</sup> EFFoST International Conference, Dublin, Ireland. (Oral).

Yıldırım, H.S., İŐleyen, İ., Kadiođlu Őentürk, P. Candođan, K. (2022) Effects of Cooking Methods on 3D Printed Gluten-Free Chips Enriched with Beef Broth. 36<sup>th</sup> EFFoST International Conference, Dublin, Ireland. (Poster).

İŐleyen, İ., Yıldırım, H.S., Kadiođlu Őentürk, P., Candođan, K. (2022). 3D Printing of Spinach Pasta Enriched with Chicken Meat. 36<sup>th</sup> EFFoST International Conference, Dublin, Ireland. (Poster).

Canbaz, B., Candođan, K. (2022). Gelatin/Alginate Based Edible Films Incorporated with Gilaburu (*Viburnum opulus* L.) Extract for Chicken Meat Packaging. IFT FIRST, July 10-13, Chicago, Illinois, USA.

Göksün, B. Candođan, K. (2022). Effects of Elderflowers (*Sambucus Nigra* L.) Extract and Ultrasound Assisted Marination on Quality Attributes of Chicken Meat. IFT FIRST, July 10-13, Chicago, Illinois, USA.

Candođan, K., Bulut, E.G., Göksün, B., Gün, T.G., Őakıyan Demirkol, Ö., Ayhan, K., Canbaz, B. (2022). Development of a Functional 3D Printed Chicken Meat-based Formulation for Dysphagic Diets. IFT FIRST, July 10-13, Chicago, Illinois, USA.

Özdemir, G., Kadioğlu Şentürk, P., Candoğan, K. (2022). Development of A Healthy 3D Printed Vegan Burger Patty with Inclusion of Chia Mucilage-based Emulsion Gels. IFT FIRST, July 10-13, Chicago, Illinois, USA.

Kadioğlu Şentürk, P., Demircan, B., Velioglu, Y.S., Candoğan, K. (2022). Production of Avocado Seed Powder with Different Drying Methods as an Alternative Natural Food Additive. IFT FIRST, July 10-13, Chicago, Illinois, USA.

Bulut, E.G., Gün, T.G., Göksün, B., Şakıyan Demirkol, Ö., Ayhan, K., Candoğan, K. (2021). Chemical, physical and microbiological characteristics of a texture-modified beef- based 3D printed functional product. ICFTNS 2021: 23rd International Conference on Food Technology and Nutrition Sciences Paris, France, 25-26 January-Online).

Bulut, E.G., Gün, T.G., Göksün, B., Canbaz, B., Şakıyan Demirkol, Ö., Ayhan, K., Candoğan, K. (2021). 3D Printed Beef-Based Products for Consumers with Swallowing Difficulties. ICFTNS 2021: 23rd International Conference on Food Technology and Nutrition Sciences Paris, France, 25-26 January-Online).

Çalık, E., Baltacı, V., Candoğan, K. 2019. Detection of polymorphisms in the cast gene from Brangus and Simmental cattles using Next Generation Sequencing. 65<sup>th</sup> International Congress of Meat Science and Technology, Potsdam, Berlin, Germany.

Şakıyan Demirkol, O., N. Kutlu, M. S. Yılmaz, E. Olum, E. Orhan Yanıkan, S. Tağı, K. Ayhan, A. İşçi Yakan, G. V. Barbosa-Cánovas, K. Candoğan. 2019. Comparison on Pastırma processing by the conventional method and microwave drying: physical, biochemical, microbiological, and sensory aspects. 65<sup>th</sup> International Congress of Meat Science and Technology, Potsdam, Berlin, Germany.

Bulut, E.G., van Bommel, K., Candoğan, K. 2019. Development of a functional chicken meat-based snack by three dimensional food printing: Effects of starch addition and cooking methods. XIII European Symposium on The Quality of Eggs and Egg Products and XIII European Symposium on The Quality of Poultry Meat, 23-26 June, Çeşme, Turkey.

Candoğan, K., Barbosa-Cánovas, G. V. 2018. Nonthermal Food Processing Technologies: Ethical Issues. IFT-EFFoST2018 International Nonthermal Processing Workshop and Short Course. September 25-27, Sorrento-Salerno, Italy.

Ünal, D., Candoğan, K. 2018. Ozonated water and oxygen scavenger on the quality of modified atmosphere packaged chicken meat. IFT-EFFoST2018 International Nonthermal Processing Workshop and Short Course. September 25-27, Sorrento-Salerno, Italy.

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