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International Researcher IDs

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Education Information

Doctorate, Middle East Technical University, Graduate School Of Natural And Applied Sciences, Gıda Mühendisliği (Dr), Turkey 2002 - 2007

Undergraduate, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, Turkey 1996 - 2001

Research Areas

Food Engineering

Academic Titles / Tasks

Associate Professor, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2017 - Continues

Assistant Professor, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2011 - 2017

Lecturer PhD, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2010 - 2011

Lecturer PhD, Selcuk University, Faculty Of Agriculture, Department Of Food Engineering, 2007 - 2010

Research Assistant, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, 2002 - 2007

Academic and Administrative Experience

Vice Dean, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2019 - 2021

Deputy Head of Department, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2013 - 2019

Courses

Mass Transfer and Unit Operations, Undergraduate, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014

Process Design, Undergraduate, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015

PROSES TASARIMI, Undergraduate, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012

KÜTLE AKTARIMI VE TEMEL İŞLEMLER, Undergraduate, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 -

2013, 2011 - 2012

Gıda Sanayiinde Ekstraksiyon Teknikleri, Postgraduate, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013

Process Control, Undergraduate, 2014 - 2015

Proses Kontrol, Undergraduate, 2014 - 2015

Fluid Mechanics, Undergraduate, 2013 - 2014, 2012 - 2013

Akışkanlar Mekaniği, Undergraduate, 2013 - 2014, 2012 - 2013, 2011 - 2012

Heat Transfer and Thermal Processes, Undergraduate, 2013 - 2014, 2012 - 2013

Isı Aktarımı ve Isıl İşlemler, Undergraduate, 2013 - 2014, 2012 - 2013, 2011 - 2012

Advising Theses

ŞAKIYAN DEMİRKOL Ö., Extraction of phenolic compounds with novel methods from european cranberrybush (*Viburnum opulus* L.) fruit and microencapsulation of gilaburu powder, Doctorate, Y.ÖZLEM(Student), 2019

ŞAKIYAN DEMİRKOL Ö., Brokolinin mikrodalga kurutma karakteristiklerinin belirlenmesi ve modellenmesi, Postgraduate, M.SILANUR(Student), 2015

ŞAKIYAN DEMİRKOL Ö., Muz ve kivi'nin dielektrik özelliklerinin mikrodalga ve kızılötesi- mikrodalga kombinasyonu ile kurutma karakteristikleri üzerine etkisi, Postgraduate, S.ÖZTÜRK(Student), 2014

ŞAKIYAN DEMİRKOL Ö., Nohut unu ilavesinin kekin dielektrik özellikleri ve kalite parametreleri üzerine etkisi, Postgraduate, Y.ÖZLEM(Student), 2013

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Deep eutectic solvent pretreatment of cork dust – Effects on biomass composition, phenolic extraction and anaerobic degradability**
BAĞDER ELMACI S., Schultz J., İŞÇİ YAKAN A., Scherzinger M., Aslanhan D. D., Cam M. D., ŞAKIYAN DEMİRKOL Ö., Kaltschmitt M.
Waste Management, vol.181, pp.114-127, 2024 (SCI-Expanded)
- II. **Microwave-assisted extraction of pectin from orange peel using deep eutectic solvents**
Turan O., İşçi Yakan A., Yılmaz M. S., Tolun A., Şakıyan Demirkol Ö.
SUSTAINABLE CHEMISTRY AND PHARMACY, vol.37, 2024 (SCI-Expanded)
- III. **Comparison of antifungal activity of essential oils of clove, lemongrass and thyme for natural preservation of dried apricots**
Debonne E., YILMAZ M. S., ŞAKIYAN DEMİRKOL Ö., Eeckhout M.
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.28, no.7, pp.641-649, 2022 (SCI-Expanded)
- IV. **Extraction of phenolic compounds from cranberrybush (*Viburnum opulus* L.) fruit using ultrasound, microwave, and ultrasound-microwave combination methods**
Alifaki Y. O., ŞAKIYAN DEMİRKOL Ö., İŞÇİ YAKAN A.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.16, no.5, pp.4009-4024, 2022 (SCI-Expanded)
- V. **Investigation of Storage Stability, Baking Stability, and Characteristics of Freeze-Dried Cranberrybush (*Viburnum opulus* L.) Fruit Microcapsules**
Alifaki Y. Ö., Şakıyan Ö., İŞÇİ YAKAN A.
FOOD AND BIOPROCESS TECHNOLOGY, vol.15, no.5, pp.1115-1132, 2022 (SCI-Expanded)
- VI. **EFFECTS OF MOLAR RATIO, FREQUENCY, WATER CONTENT AND TEMPERATURE ON DIELECTRIC PROPERTIES OF DEEP EUTECTIC SOLVENTS**
Kantar N. K., Yılmaz M. S., Erdem G. M., Şakıyan Demirkol Ö., İşçi Yakan A.
LATIN AMERICAN APPLIED RESEARCH, vol.52, no.1, pp.27-33, 2022 (SCI-Expanded)
- VII. **Microencapsulation of Phenolic Extracts from Cocoa Shells to Enrich Chocolate Bars**
Grassia M., Messina M. C., Marconi E., Demirkol Ö., Erdogan F., Sarghini F., Cinquanta L., Corona O., Planeta D.
PLANT FOODS FOR HUMAN NUTRITION, vol.76, no.4, pp.449-457, 2021 (SCI-Expanded)

- VIII. **Effect of ohmic heating on ultrasound extraction of phenolic compounds from cornelian cherry (Cornus mas)**
Kutlu N., İşci Yakan A., Şakıyan Demirkol Ö., Yılmaz A. E.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.10, 2021 (SCI-Expanded)
- IX. **Extraction of Phenolic Compounds from Cornelian Cherry (Cornus mas L.) Using Microwave and Ohmic Heating Assisted Microwave Methods**
Kutlu N., İŞÇİ YAKAN A., ŞAKIYAN DEMİRKOL Ö., YILMAZ A. E.
FOOD AND BIOPROCESS TECHNOLOGY, vol.14, no.4, pp.650-664, 2021 (SCI-Expanded)
- X. **Effect of microwave-assisted deep eutectic solvent pretreatment on lignocellulosic structure and bioconversion of wheat straw**
İŞÇİ YAKAN A., Erdem G. M., BAĞDER ELMACI S., ŞAKIYAN DEMİRKOL Ö., Lamp A., Kaltschmitt M.
CELLULOSE, vol.27, no.15, pp.8949-8962, 2020 (SCI-Expanded)
- XI. **Investigation of dielectric properties, total phenolic content and optimum formulation of microwave baked gluten-free cakes**
Alifaki Y. O., ŞAKIYAN DEMİRKOL Ö., İŞÇİ YAKAN A.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.56, no.3, pp.1530-1540, 2019 (SCI-Expanded)
- XII. **Phenolic content and some physical properties of dried broccoli as affected by drying method**
YILMAZ M. S., ŞAKIYAN DEMİRKOL Ö., BARUTÇU MAZİ İ., MAZİ B. G.
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.25, no.1, pp.76-88, 2019 (SCI-Expanded)
- XIII. **Dielectric properties and microwave and infrared-microwave combination drying characteristics of banana and kiwifruit**
Ozturk S., ŞAKIYAN DEMİRKOL Ö., Alifaki Y. O.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.40, no.3, 2017 (SCI-Expanded)
- XIV. **Dielectric properties, optimum formulation and microwave baking conditions of chickpea cakes**
Alifaki Y. O., ŞAKIYAN DEMİRKOL Ö.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.54, no.4, pp.944-953, 2017 (SCI-Expanded)
- XV. **Effect of Drying on Porous Characteristics of Orange Peel**
Tamer C., İŞÇİ YAKAN A., Kutlu N., ŞAKIYAN DEMİRKOL Ö., ŞAHİN S., ŞÜMNÜ S. G.
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.12, no.9, pp.921-928, 2016 (SCI-Expanded)
- XVI. **Optimization of Ethanol Production From Microfluidized Wheat Straw by Response Surface Methodology**
Turhan O., İŞÇİ YAKAN A., MERT B., ŞAKIYAN DEMİRKOL Ö., Donmez S.
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, vol.45, no.8, pp.785-795, 2015 (SCI-Expanded)
- XVII. **Optimization of formulation of soy-cakes baked in infrared-microwave combination oven by response surface methodology**
Sakıyan Ö.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.52, no.5, pp.2910-2917, 2015 (SCI-Expanded)
- XVIII. **A Study on Degree of Starch Gelatinization in Cakes Baked in Three Different Ovens**
ŞAKIYAN DEMİRKOL Ö., Sumnu G., ŞAHİN S., Meda V., Koksel H., Chang P.
FOOD AND BIOPROCESS TECHNOLOGY, vol.4, no.7, pp.1237-1244, 2011 (SCI-Expanded)
- XIX. **Estimation of Dielectric Properties of Cakes Based on Porosity, Moisture Content, and Formulations Using Statistical Methods and Artificial Neural Networks**
BOYACI İ. H., Sumnu G., ŞAKIYAN DEMİRKOL Ö.
FOOD AND BIOPROCESS TECHNOLOGY, vol.2, no.4, pp.353-360, 2009 (SCI-Expanded)
- XX. **Functional properties of microwave-treated wheat gluten**
Yalcin E., ŞAKIYAN DEMİRKOL Ö., Sumnu G., Celik S., Koksel H.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.227, no.5, pp.1411-1417, 2008 (SCI-Expanded)
- XXI. **Utilization of Mixolab (R) to predict the suitability of flours in terms of cake quality**
Kahraman K., ŞAKIYAN DEMİRKOL Ö., Ozturk S., Koksel H., Sumnu G., Dubat A.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.227, no.2, pp.565-570, 2008 (SCI-Expanded)
- XXII. **Investigation of dielectric properties of different cake formulations during microwave and infrared-**

microwave combination baking

ŞAKIYAN DEMİRKOL Ö., Sumnu G., ŞAHİN S., Meda V.

JOURNAL OF FOOD SCIENCE, vol.72, no.4, 2007 (SCI-Expanded)

XXIII. THE EFFECT OF DIFFERENT FORMULATIONS ON PHYSICAL PROPERTIES OF CAKES BAKED WITH MICROWAVE AND NEAR INFRARED-MICROWAVE COMBINATIONS

ŞAKIYAN DEMİRKOL Ö., Sumnu G., ŞAHİN S., Meda V.

JOURNAL OF MICROWAVE POWER AND ELECTROMAGNETIC ENERGY, vol.41, no.1, 2007 (SCI-Expanded)

XXIV. Influence of fat content and emulsifier type on the rheological properties of cake batter

ŞAKIYAN DEMİRKOL Ö., Sumnu G., ŞAHİN S., Bayram G.

EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.219, no.6, pp.635-638, 2004 (SCI-Expanded)

Articles Published in Other Journals

- I. **FENOLİK BİLEŞİKLERİN ALIÇ MEYVESİNDEN (*Creataegus monogyna*) MİKRODALGA VE ULTRASES DESTEKLİ YÖNTEMLER İLE EKSTRAKSİYONU**
YILMAZ M. S., KUTLU KANTAR N., Erdem G. M., ŞAKIYAN DEMİRKOL Ö., İŞÇİ YAKAN A.
GIDA / THE JOURNAL OF FOOD, 2021 (Peer-Reviewed Journal)
- II. **Investigation of herbal extracts from St John's wort (*Hypericum perforatum*) and geranium (*Perlargonium graveolens*) and their usage as instant herbal tea**
Yılmaz M. S., Kosker K., Arslan H., Altunkara F., Eraslan S., Sakiyan Ö.
PAMUKKALE UNIVERSITY JOURNAL OF ENGINEERING SCIENCES-PAMUKKALE UNIVERSITESI MUHENDISLIK BİLİMLERİ DERGİSİ, vol.27, no.7, pp.826-834, 2021 (ESCI)
- III. **Gıdalardan Biyoaktif Bileşiklerin Ekstraksiyonunda Derin Ötektik Çözücülerin Kullanımı**
KUTLU KANTAR N., YILMAZ M. S., İŞÇİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
Ömer Halisdemir Üniversitesi Mühendislik Bilimleri Dergisi, vol.10, pp.591-597, 2021 (Peer-Reviewed Journal)
- IV. **Gilaburu (*Viburnum opulus* L.) Meyvesinden Fenolik Bileşiklerin Ultrason Destekli Ekstraksiyonu**
Alifaki Ö., ŞAKIYAN DEMİRKOL Ö., İŞÇİ YAKAN A.
Gıda, vol.43, no.5, pp.846-855, 2018 (Peer-Reviewed Journal)
- V. **APPLICATION OF RESPONSE SURFACE METHODOLOGY TO OPTIMIZE MICROWAVE-ASSISTED EXTRACTION OF TOTAL PHENOLIC COMPOUNDS FROM CAUCASIAN WHORTLEBERRY**
KUTLU KANTAR N., CANSU B., EKİNCİ D., KILIÇ E., ERDEM N., İŞÇİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
GIDA / THE JOURNAL OF FOOD, no.2, pp.264-272, 2018 (Peer-Reviewed Journal)
- VI. **KONVANSİYONEL EKSTRAKSİYONA ALTERNATİF: YEŞİL TEKNOLOJİLER**
KUTLU KANTAR N., YEŞİLÖREN G., İŞÇİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
Gıda, vol.42, no.5, pp.514-526, 2017 (Peer-Reviewed Journal)
- VII. **Mikrodalga ile pişirilen pirinç kekinin formülasyonu ve işlem koşullarının optimizasyonu**
Alifaki Ö., ŞAKIYAN DEMİRKOL Ö.
GIDA, vol.41, no.2, pp.91-98, 2016 (Peer-Reviewed Journal)
- VIII. **Gıdalarda ince tabaka kurutma modelleri**
KUTLU N., İŞÇİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
GIDA, vol.40, no.1, pp.39-46, 2015 (Peer-Reviewed Journal)
- IX. **Farklı fırınlarda pişirilen ve farklı formülasyonlara sahip keklerin gözeneklilik ve gözenek boyutu dağılımlarının görüntü analiz yöntemi ile incelenmesi**
ŞAKIYAN DEMİRKOL Ö., ŞUMNU G., ŞAHİN S.
Gıda, vol.33, no.5, pp.213-223, 2008 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Fluid Flow and Heat and Mass Transfer in Food Systems**

ŞAHİN S., Şumnu G., HAMAMCI H., İŞÇİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
Nobel, 2016

- II. **FLUID FLOW HEAT AND MASS TRANSFER IN FOOD SYSTEMS**
ŞAHİN S., ŞÜMNÜ S. G., HAMAMCI H., İŞÇİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
NOBEL YAYINEVİ, 2016

Refereed Congress / Symposium Publications in Proceedings

- I. **Antifungal effects of essential oils from different plants**
Yılmaz M. S., Akpınar M., Şakıyan Demirkol Ö.
Türkiye 13. Ulusal Gıda Kongresi, 21 - 23 October 2020
- II. **Ekstraksiyon Proseslerinde Kullanılan Yeşil Çözücüler**
KUTLU KANTAR N., YILMAZ M. S., ŞAKIYAN DEMİRKOL Ö., İŞÇİ YAKAN A.
Türkiye 13. Gıda Kongresi, Turkey, 21 - 23 October 2020
- III. **Alıç (*Creataegus monogyna*) meyvesinden ultrasonik ve mikrodalga destekli ekstraksiyon yöntemleri ile toplam fenolik bileşik eldesi**
YILMAZ M. S., KUTLU KANTAR N., ERDEM G. M., ŞAKIYAN DEMİRKOL Ö., İŞÇİ YAKAN A.
Türkiye 13. Gıda Kongresi, Turkey, 21 - 23 October 2020
- IV. **Ultra işlenmiş gıdalar**
YILMAZ M. S., KUTLU KANTAR N., İŞÇİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
Türkiye 13. Gıda Kongresi, Turkey, 21 - 23 October 2020
- V. **Comparison on Pastırma Processing by the Conventional Method and Microwave Drying: Physical, Biochemical, Microbiological, and Sensory Aspects**
ŞAKIYAN DEMİRKOL Ö., KUTLU KANTAR N., YILMAZ M. S., OLUM E., ORHAN YANIKAN E., TAĞI Ş., AYHAN K., İŞÇİ YAKAN A., Barbosa Canovas G., CANDOĞAN K.
65th International Congress of Meat Science and Technology, 4 - 09 August 2019
- VI. **Deep Eutectic Solvent-Based Extraction of Phenolic Compounds from Pomegranate (*Punica granatum* L.) Peel**
KUTLU KANTAR N., İŞÇİ YAKAN A., ŞAKIYAN DEMİRKOL Ö., Dos M., Ocak M., Demirkol M., İstekli M. Ö.
3rd International Conference on Advanced Engineering Technologies, 19 - 21 September 2019
- VII. **Drying of pastırma by two microwave based technologies Physical, biochemical, microbiological and sensory aspects**
ŞAKIYAN DEMİRKOL Ö., KUTLU KANTAR N., YILMAZ M. S., OLUM E., ORHAN YANIKAN E., TAĞI Ş., AYHAN K., İŞÇİ YAKAN A., BARBOSA CANOVAS G. V., CANDOĞAN K.
65th InternationalCongress of Meat Scienceand Technology, 4 - 09 August 2019
- VIII. **Microencapsulation of European cranberry bush fruit (*viburnum opulus* l.)**
Alifaki Ö., ŞAKIYAN DEMİRKOL Ö., İŞÇİ YAKAN A.
32nd EFFOST International Conference, 6 - 08 November 2018
- IX. **Microwave-Assisted Extraction Of Phenolic Compounds Of European Cranberrybush Fruit (*Viburnum Opulus* L.),**
Alifaki Ö., ŞAKIYAN DEMİRKOL Ö., İŞÇİ YAKAN A.
32nd EFFOST International Conference, 6 - 09 November 2018
- X. **MICROWAVE-ASSISTED EXTRACTION OF TOTAL PHENOLIC COMPOUNDS FROM CORNELIAN CHERRY (*Cornus mas*)**
KUTLU KANTAR N., İŞÇİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
3rd International Congress on Food Technology, 10 - 12 October 2018
- XI. **Comparison of ultrasound and microwave assisted extraction of anthocyanins of black carrot pomace**
Yeşilören G., İŞÇİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
3rd International Congress on Food Technology, 10 - 12 October 2018

- XII. **Alternative extraction method for phenolic compounds of cranberry bush (*Viburnum opulus* L.) fruit: Ultrasound-probe treatment**
Alifaki Ö., ŞAKIYAN DEMİRKOL Ö., İŞCİ YAKAN A.
3rd International Congress on Food Technology, 10 - 12 October 2018
- XIII. **Pulsed Electric Field Applications In Foods, 3rd International Congress on Food Technology**
YILMAZ M. S., arslan h., ŞAKIYAN DEMİRKOL Ö., İŞCİ YAKAN A.
Pulsed Electric Field Applications In Foods, 3rd International Congress on Food Technology, 10 - 12 October 2018
- XIV. **Pectin production from food wastes: current status and future perspectives**
erdem g. m., İŞCİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
3rd International Congress on Food Technology, 10 - 12 October 2018
- XV. **OHMIC HEATING APPLICATIONS IN FOOD ENGINEERING: A REVIEW**
DEMİRKOL M., KUTLU KANTAR N., İŞCİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
3rd International Congress on Food Technology, 10 - 12 October 2018
- XVI. **Total phenolic content and color values of dried broccoli**
YILMAZ M. S., ŞAKIYAN DEMİRKOL Ö., BARUTÇU MAZİ İ., MAZİ B. G.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus, 19 - 21 April 2018
- XVII. **Ultrasound assisted extraction of phenolic compounds of gilaburu (*Viburnum opulus* L.)**
Alifaki Ö., ŞAKIYAN DEMİRKOL Ö., İŞCİ YAKAN A.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus, 19 - 21 April 2018
- XVIII. **COMPARISON OF TRADITIONAL AND ULTRASOUND-ASSISTED EXTRACTION OF PHENOLIC COMPOUNDS FROM CORNELIAN CHERRY**
KUTLU KANTAR N., İŞCİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", 19 - 21 April 2018
- XIX. **Infrared-microwave combination baking of gluten-free cakes: an optimization study**
ŞAKIYAN DEMİRKOL Ö.
1st International Conference on Innovations in Natural Science and Engineering, 3 - 06 January 2018
- XX. **The Effect of Ohmic Heating Pretreatment on Drying of Apple**
Kutlu N., Yilmaz M. S., Arslan H., İsci A., Sakiyan Ö.
21st International Drying Symposium (IDS), Valencia, Spain, 11 - 14 September 2018, pp.1487-1494
- XXI. **Ultrasonic assisted extraction of phenolic compounds and anthocyanins from black carrot pomace**
YEŞİLÖREN G., İŞCİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
Innovations in Food Science and Technology, 10 - 12 May 2017
- XXII. **Thin layer models of microwave drying of broccoli**
YILMAZ M. S., ŞAKIYAN DEMİRKOL Ö., BARUTÇU MAZİ İ., MAZİ B. G.
INNOVATIONS IN FOOD SCIENCE AND TECHNOLOGY, 10 - 12 May 2017
- XXIII. **The effects of formulation and processing conditions on color, total phenolic content and dielectric properties of microwave baked buckwheat-rice cakes**
ALİFAKİ Ö., ŞAKIYAN DEMİRKOL Ö., İŞCİ YAKAN A.
Innovations in Food Science and Technology, 10 - 12 May 2017
- XXIV. **Optimization of microwave-assisted extraction of total phenolic compounds from Caucasian whortleberry (*Vaccinium arctostaphylos*) by response surface methodology**
KUTLU KANTAR N., Bıçak C., Ekinci D., Kılıç E., Erdem N., İŞCİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
Innovations in Food Science and Technology, 10 - 12 May 2017
- XXV. **Investigation of Pore Size Distribution and Some Physical Properties of Different Formulated Microwave Baked Cakes by Image Analysis**
ALİFAKİ Y. Ö., ŞAKIYAN DEMİRKOL Ö., İŞCİ YAKAN A.
The 2nd Congress on Food Structure and Design, 26 - 28 October 2016
- XXVI. **Effect of Drying on Physical Properties of Orange Peel**
TAMER C., İŞCİ YAKAN A., KUTLU N., ŞAKIYAN DEMİRKOL Ö., ŞAHİN S., ŞÜMNÜ S. G.
The 2nd Congress on Food Structure and Design, 26 - 28 October 2016
- XXVII. **Kabak Cipsi**

- KUTLU N., İŞÇİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- XXVIII. **KEÇİBOYNUZU FENOLİK BİLEŞİKLERİNİN BASINÇLI SIVI EKSTRAKSİYONU İLE ELDESİ**
KAHRAMAN S., ŞAKIYAN DEMİRKOL Ö., İŞÇİ YAKAN A.
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- XXIX. **Gıdalarda Dielektrik Isıtma Yöntemleri**
ŞAKIYAN DEMİRKOL Ö., YILMAZ M. S., ÜNAYDIN N., İŞÇİ YAKAN A.
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- XXX. **GIDALARDAKİ FENOLİK BİLEŞİKLERİN ENKAPSÜLASYONU**
ALİFAKİ Ö., ŞAKIYAN DEMİRKOL Ö., İŞÇİ YAKAN A.
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- XXXI. **Vişne Prunus cerasus L Posası ve Vişne Posası Özütü Kullanılarak Hazırlanan Kek Formülasyonlarının Dielektrik Özelliklerinin Belirlenmesi ve Karşılaştırılması**
BAŞKAYA SEZER D., ŞUMNU G., ŞAHİN S., ŞAKIYAN DEMİRKOL Ö.
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- XXXII. **KEÇİBOYNUZU FENOLİK BİLEŞİKLERİNİN MİKRODALGA DESTEKLİ EKSTRAKSİYONU**
ERDEVECİLER B., İŞÇİ YAKAN A., ŞAKIYAN DEMİRKOL Ö.
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- XXXIII. **MICROWAVE APPLICATIONS IN BAKERY PRODUCTS A REVIEW**
KUTLU N., ALİFAKİ Y. Ö., ŞAKIYAN DEMİRKOL Ö., İŞÇİ YAKAN A.
15th International Cereal and Bread Congress, İstanbul, Turkey, 18 - 21 April 2016
- XXXIV. **UTILIZATION OF RESPONSE SURFACE METHODOLOGY TO OPTIMIZE PROCESS CONDITIONS AND FORMULATION OF MICROWAVE BAKED RICE CAKE**
ALİFAKİ Ö., ŞAKIYAN DEMİRKOL Ö., KUTLU N.
15th International Cereal and Bread Congress, 18 - 21 April 2016
- XXXV. **Determination and Modelling of Microwave Drying Characteristics of Red Beet**
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