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Personal Information

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International Researcher IDs

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Education Information

Doctorate, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey 2017 - 2022

Postgraduate, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey 2016 - 2017

Undergraduate, Tekirdağ Namik Kemal University, Faculty Of Agriculture, Turkey 2011 - 2015

Foreign Languages

English, C1 Advanced

Dissertations

Doctorate, Pirinadan geri kazanılan fenolik bileşenlerin nanoenkapsülasyonu ve vegan mayonez üretiminde kullanılması, Yildiz Technical University, Graduate School Of Natural And Applied Sciences, 2022

Postgraduate, Soğuk pres tekniği ile elde edilen chia tohumu atıklarının salata sosu üretiminde kullanılması, Yildiz Technical University, Graduate School Of Natural And Applied Sciences, 2017

Research Areas

Food Engineering, Engineering and Technology

Academic Titles / Tasks

Assistant Professor, Kocaeli University, Turizm Fakültesi, Gastronomi ve Mutfak Sanatları, 2024 - Continues

Lecturer, Kocaeli University, Turizm Fakültesi, Gastronomi ve Mutfak Sanatları, 2020 - 2024

Academic and Administrative Experience

İşletmelerde Mesleki Eğitim Komisyon Üyeliği, Kocaeli University, Turizm Fakültesi, Gastronomi ve Mutfak Sanatları, 2023

- Continues

Muayene ve Kabul Komisyonu Üyesi, Kocaeli University, Turizm Fakültesi, Gastronomi ve Mutfak Sanatları, 2022 - Continues

Kısmi Zamanlı Öğrenci Çalıştırma Komisyon Üyesi, Kocaeli University, Turizm Fakültesi, 2022 - Continues

Af Komisyon Üyesi, Kocaeli University, Turizm Fakültesi, Gastronomi ve Mutfak Sanatları, 2022 - Continues

Eğitimde Yeniden Yapılanma Kurulu Üyesi, Kocaeli University, Turizm Fakültesi, Gastronomi ve Mutfak Sanatları, 2022 - Continues

Adaptation/Exemption Committee Member, Kocaeli University, Turizm Fakültesi, Gastronomi ve Mutfak Sanatları, 2022 - Continues

Birim Enerji Yönetimi Komisyon Üyesi, Kocaeli University, Turizm Fakültesi, 2022 - Continues

Bölüm Kalite Komisyonu Üyesi, Kocaeli University, Turizm Fakültesi, Gastronomi ve Mutfak Sanatları, 2022 - Continues

Internship Committee Member, Kocaeli University, Turizm Fakültesi, Gastronomi ve Mutfak Sanatları, 2022 - Continues

Mutfak Denetim Komisyon Üyesi, Kocaeli University, Turizm Fakültesi, Gastronomi ve Mutfak Sanatları, 2022 - Continues

Farabi Program Department Coordinator, Kocaeli University, Turizm Fakültesi, Gastronomi ve Mutfak Sanatları, 2022 - Continues

Mevlana Exchange Program Department Coordinator, Kocaeli University, Turizm Fakültesi, Gastronomi ve Mutfak Sanatları, 2022 - Continues

Enerji Verimliliği Sorumlusu, Kocaeli University, Turizm Fakültesi, 2022 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Isolation of Protein and Fiber from Hot Pepper Seed Oil Byproduct To Enhance Rheology, Emulsion, and Oxidative Stability of Low-Fat Salad Dressing**
Avcı E., Akçiçek A., Çakmak Z. H. T., Kasapoğlu M. Z., Sağdıç O., Karasu S.
ACS OMEGA, vol.9, no.9, pp.10243-10252, 2024 (SCI-Expanded)
- II. **Fabrication and characterisation of Pickering emulsion-based oleogel stabilised by citrus fibre and whey protein isolate colloidal complex: application in cookie formulation**
Genc E., Karasu S., Akçiçek A., Toker Ö. S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.59, no.3, pp.1709-1723, 2024 (SCI-Expanded)
- III. **Cold-Pressed Okra Seed Oil Byproduct as an Ingredient for Muffins to Decrease Glycemic Index, Maillard Reaction, and Oxidation**
Akçiçek A., Özgölet M., Tekin Çakmak Z. H., Karasu S., Duran E., Sağdıç O.
ACS OMEGA, vol.211, no.211, pp.1213121-1213132, 2024 (SCI-Expanded)
- IV. **Production of Novel Bigels from Cold Pressed Chia Seed Oil By-Product: Application in Low-Fat Mayonnaise**
Alkabaa A. S., Akçiçek A., Taylan O., Balubaid M., Alamoudi M., Gulzar W. A., Alidrisi H., Dertli E., Karasu S.
Foods, vol.13, no.4, 2024 (SCI-Expanded)
- V. **Influence of Different Drying Techniques on the Drying Kinetics, Total Bioactive Compounds, Anthocyanin Profile, Color, and Microstructural Properties of Blueberry Fruit**
Akçiçek A., Avcı E., Tekin Çakmak Z. H., Kasapoğlu M. Z., Sağdıç O., Karasu S.
ACS OMEGA, vol.8, pp.41603-41611, 2023 (SCI-Expanded)
- VI. **Low-Fat Salad Dressing as a Potential Probiotic Food Carrier Enriched by Cold-Pressed Tomato Seed Oil By-Product: Rheological Properties, Emulsion Stability, and Oxidative Stability**
Akçiçek A., Metin Yıldırım R., Tekin Çakmak Z. H., Karasu S.
ACS OMEGA, vol.7, no.51, pp.48520-48530, 2022 (SCI-Expanded)
- VII. **Egg Yolk-Free Vegan Mayonnaise Preparation from Pickering Emulsion Stabilized by Gum Nanoparticles with or without Loading Olive Pomace Extracts**
Akçiçek A., Karasu S., Bozkurt F., Kayacan Çakmakoglu S.

ACS OMEGA, vol.7, no.30, pp.26316-26327, 2022 (SCI-Expanded)

- VIII. **Formulation optimization of low-fat emulsion stabilized by rocket seed (Eruca Sativa Mill) gum as novel natural fat replacer: Effect on steady, dynamic and thixotropic behavior**
Akgul C., Akçiçek A., Karadağ A., Karasu S.
Acta Scientiarum - Technology, vol.44, 2022 (SCI-Expanded)
- IX. **Rocket seed (Eruca sativa Mill) gum: physicochemical and comprehensive rheological characterization**
Kutlu G., AKÇİÇEK A., BOZKURT F., KARASU S., Tekin-Cakmak Z. H.
Food Science and Technology (Brazil), vol.42, 2022 (SCI-Expanded)
- X. **Encapsulation of olive pomace extract in rocket seed gum and chia seed gum nanoparticles: Characterization, antioxidant activity and oxidative stability**
Akciçek A., Bozkurt F., Akgül C., Karasu S.
Foods, vol.10, no.8, 2021 (SCI-Expanded)
- XI. **Effect of oil type and concentration on solid fat contents and rheological properties of watery oleogels**
Pehlivanoglu H., Akciçek A., Can A. M., KARASU S., Demirci M., Yilmaz M. T.
RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol.98, no.3, pp.177-186, 2021 (SCI-Expanded)
- XII. **OPTIMIZATION OF PHENOLIC COMPOUNDS EXTRACTION FROM PURPLE BASIL LEAF BY CONVENTIONAL AND MICROWAVE ASSISTED EXTRACTION METHODS**
Ozcan B. E., SAĞDIÇ O., KARASU S., Ozkan K., Akciçek A.
LATIN AMERICAN APPLIED RESEARCH, vol.51, no.4, pp.285-292, 2021 (SCI-Expanded)
- XIII. **Effects of Different Drying Methods on Drying Kinetics, Microstructure, Color, and the Rehydration Ratio of Minced Meat**
Aksoy A., KARASU S., Akciçek A., Kayacan S.
FOODS, vol.8, no.6, 2019 (SCI-Expanded)
- XIV. **Utilization of cold pressed chia seed oil waste in a low-fat salad dressing as natural fat replacer**
Akciçek A., KARASU S.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.41, no.5, 2018 (SCI-Expanded)
- XV. **Conventional and sugar-free probiotic white chocolate: Effect of inulin DP on various quality properties and viability of probiotics**
Konar N., Palabiyik I., TOKER Ö. S., Polat D. G., Kelleci E., Pirouzian H. R., Akciçek A., SAĞDIÇ O.
JOURNAL OF FUNCTIONAL FOODS, vol.43, pp.206-213, 2018 (SCI-Expanded)
- XVI. **Effect of Inulin DP on Various Properties of Sugar-Free Dark Chocolates Containing Lactobacillus paracasei and Lactobacillus acidophilus**
Konar N., Palabiyik I., TOKER Ö. S., Polat D. G., Sener S., Akciçek A., SAĞDIÇ O.
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.13, no.9, 2017 (SCI-Expanded)
- XVII. **Stability of lactic acid bacteria in synbiotic sugared and sugar-free milk chocolates**
TOKER Ö. S., Polat D. G., Gulfidan O. G., Konar N., Palabiyik I., Akciçek A., Poyrazoglu E. S., SAĞDIÇ O.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, pp.1354-1365, 2017 (SCI-Expanded)

Books & Book Chapters

- I. **Çikolata**
Akçiçek A.
in: Tatlı ve Pastacılık, Hakan Koç Bayram Altıntaş, Editor, Akademisyen Kitabevi, Ankara, pp.359-373, 2023
- II. **Restoran İşletmelerinde Sürdürülebilir Mutfak Yönetim Süreci Üzerine Bir Durum Çalışması**
ÇETİN H. C., AKÇİÇEK A., UCA S., ÖZKUL E.
in: Turizmde Yeni Trendler, Gökçe, Arif; Çoşkun, Güliz; Eker, Nuray; Dilmaç Eminsafa; Çolak Oğuz, Editor, Özgür Yayınları, Gaziantep, pp.259-273, 2023
- III. **Bölüm 9: MİKROENKAPSÜLASYON VE GIDALARDA UYGULAMA ALANLARI**

Akçiçek A., Mete M., Dülger Altner D.

in: Mühendislikte Araştırma ve Değerlendirmeler-II (Aralık 2022), ÖZALP Çoşkun, AKÇAKALE Nurettin, Editor, Gece Kitaplığı, Ankara, pp.158-184, 2022

IV. Mineralli Su ve Kaynak suyuna Genel Bakış

AKÇİÇEK A., METİN YILDIRIM R., ARICI M.

in: Mucize İçecek Maden Suyu, Muhammet Arıcı, Salih Karasu, Ayşe Karadağ, Editor, Kızılay Kültür Sanat Yayınları, İstanbul, pp.27-43, 2020

Refereed Congress / Symposium Publications in Proceedings

- I. **Restoran İşletmelerinde Sürdürülebilir Mutfak Yönetim Süreci Üzerine Bir Durum Çalışması**
ÇETİN H. C., UCA S., ÖZKUL E., AKÇİÇEK A.
3. Uluslararası Turizmde Yeni Jenerasyonlar ve Yeni Trendler Kongresi, Turkey, 26 - 28 October 2023
- II. **Aronya Meyvesinin (Aronia Melanocarpa) Biyoaktif Bileşiklerinin Ultrases Destekli Ekstraksiyon Koşullarının Optimizasyonu**
Kazancı E., Karasu S., Akçiçek A.
3rd International Conference on Food, Agriculture and Veterinary, İzmir, Turkey, 19 - 20 June 2021
- III. **NANOENCAPSULATION OF RECOVERY ANTIOXIDANTS FROM COLD PRESSED OLIVE POMACE BY USING ROCKET SEED AND CHIA SEED GUM**
AKÇİÇEK A., KARASU S., BOZKURT F., AKGÜL C.
CUKUROVA 6th INTERNATIONAL SCIENTIFIC RESEARCHES CONFERENCE, Adana, Turkey, 05 March 2021, vol.1, pp.131-134
- IV. **FORMULATION OPTIMIZATION ACCORDING TO THE RHEOLOGICAL CHARACTERISTICS OF LOW-FAT SALAD DRESSING STABILIZED WITH ROCKET (Eruca Sativa Mill) SEED GUM**
AKGÜL C., KARASU S., KARADAĞ A., AKÇİÇEK A.
CUKUROVA 6th INTERNATIONAL SCIENTIFIC RESEARCHES CONFERENCE, Adana, Turkey, 5 - 06 March 2021, vol.1, pp.134-136
- V. **Soğuk Pres Ketten Tohumu Yağ Atığının Dondurma Üretiminde Kullanılması**
Şen E., Karasu S., Akçiçek A.
2.Uluslararası Gıda, Tarım ve Veteriner Bilimleri Kongresi, Konya, Turkey, 29 February - 01 March 2020
- VI. **Using Seeding Technique in Synbiotic White Chocolate Including Lactobacillus acidophilus, Low DP Inulin and Maltitol**
TOKER Ö. S., AKÇİÇEK A., Genç Polat D., KONAR N., YETİM H.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus, Kyrenia, Cyprus (Kktc), 19 - 21 April 2018
- VII. **Soğuk Pres Chia Tohumu Yağı Atığı İlave Ederek Yağı Azaltılmış Salata Sosu Üretimi ve Reolojik Özelliklerinin Optimizasyonu**
Akçiçek A., Karasu S.
YABİTED III.Yağ Kongresi, İzmir, Turkey, 13 - 15 April 2017

Scientific Refereeing

ACS OMEGA, Journal Indexed in SCI-E, December 2023

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, Journal Indexed in SCI-E, August 2023

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, Journal Indexed in SCI-E, February 2023

International Journal of Food Properties, Journal Indexed in SCI-E, November 2022

Metrics

Publication: 29

Citation (WoS): 165

Citation (Scopus): 203

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H-Index (Scopus): 7