

Res. Asst. CEYDA ÖZCAN

Personal Information

Office Phone: [+90 352 207 6666](tel:+903522076666) Extension: 32714

Office Phone: [+90 352 207 6666](tel:+903522076666) Extension: 32756

Email: ceyda.b@erciyes.edu.tr

Web: <https://avesis.erciyes.edu.tr/9167/>

International Researcher IDs

ORCID: 0000-0003-3115-3600

Yoksis Researcher ID: 197187

Education Information

Doctorate, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2015 - Continues

Postgraduate, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2012 - 2015

Undergraduate, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2008 - 2012

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Postgraduate, SIĞIR BICEPS FEMORIS KASINDAN ÜRETİLEN FERMENTE TÜRK SUCUĞUNDA BULUNABİLECEK PEPTİTLERİN ANTİHİPERTANSİF ETKİSİ , Erciyes Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2015

Research Areas

Technical Sciences, Food Engineering, Food Science, Food Chemistry, Food Biochemistry, Food Technology, Meat, Poultry and Game Technology

Academic Titles / Tasks

Research Assistant, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2013 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Bioactivities of phytochemicals in Callistemon citrinus against multi-resistant foodborne pathogens, alpha glucosidase inhibition and MCF-7 cancer cell line**
Fayemi P. O., Ozturk I., Kaan D., Özcan S., Yerer M. B., Dokumaci A. H., Özcan C., Uwaya G. E., Fayemi O. E., Yetim H. BIOTECHNOLOGY & BIOTECHNOLOGICAL EQUIPMENT, vol.33, pp.764-778, 2019 (SCI-Expanded)
- II. **Antimicrobial activity of extracts of Callistemon citrinus flowers and leaves against Listeria**

monocytogenes in beef burger

Fayemi P. O., Ozturk I., ÖZCAN C., Muguruma M., Yetim H., Sakata R., Ahhmed A.

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.11, no.2, pp.924-929, 2017 (SCI-Expanded)

III. EFFECTS OF SOME FOOD JUICES AND ADDITIVES ON SOME PHYSICOCHEMICAL, TEXTURAL, COLOR, MICROBIOLOGICAL AND SENSORY PROPERTIES OF CEMEN PASTE

Yetim H., EKİCİ L., ÖZCAN C., Ozturk I., TÖRNÜK F., Karaman S.

JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.3, 2017 (SCI-Expanded)

IV. Utilization of fermented soybeans paste as flavoring lamination for Turkish dry-cured meat

Ahhmed A., ÖZCAN C., Karaman S., Ozturk I., ÇAM M., FAYEMI P. O., Kaneko G., Muguruma M., Sakata R., Yetim H.

Meat Science, vol.127, pp.35-44, 2017 (SCI-Expanded)

V. Utilization of Japanese miso paste as an alternative coating material for Turkish Pastirma: A novel trend on flavour coating for dry-cured meats

BİRİŞİK C., KARAMAN S., ÖZTÜRK I., ÇAM M., Kaneko G., Sakata R., YETİM H.

FOOD CHEMISTRY, 2015 (SCI-Expanded)

VI. Effects of some food juices and additives on some physicochemical, textural, microbiological, sensory properties and aroma profile of cemen paste

YETİM H., EKİCİ L., BİRİŞİK C., ÖZTÜRK I., Törnük F., KARAMAN S.

JOURNAL OF FOOD PROCESSING AND PRESERVATION, 2015 (SCI-Expanded)

VII. Differences in gelling properties induced by transglutaminase in chicken muscles are explained by determining myosin heavy chain mRNA ratios using RT-PCR technique

AHHMED A. M., Birisik C., Kaneko G., Ushio H., MUGURUMA M., Yetim H., Sakata R.

FLEISCHWIRTSCHAFT, vol.95, no.7, pp.98-104, 2015 (SCI-Expanded)

VIII. Untitled

Bayramlar H., Hepsen I. F., Ozcan C., Boluk A., Er H., Evereklioglu C.

ACTA OPHTHALMOLOGICA SCANDINAVICA, vol.74, no.1, pp.96-97, 1996 (SCI-Expanded)

Articles Published in Other Journals

I. Solubility, Stability and Blood Pressure Lowering-Properties of Fresh and Cured Beef Proteins

AHHMED A., Özer N., ÖZCAN C., ÇAM M., SAĞDIÇ O., ARICI M., YILMAZ M. T., YETİM H., JongDeong K., Muguruma M., et al.

ACTA SCIENTIFIC NUTRITIONAL HEALTH, vol.3, no.7, pp.16-26, 2019 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

I. Effects of some food juices and additives on aroma profiles cemen paste

YETİM H., EKİCİ L., ÖZCAN C., ÖZTÜRK İ., TÖRNÜK F., KARAMAN S.

6th International Chemistry Conference, 8 - 10 November 2016

II. Evaluation of antihypertensive activity of proteins in fermented Turkish sucuk

ÖZCAN C., MRGHNI AHHMED A., YETİM H.

62nd ICoMST International Congress of Meat Science and Technology, Bangkok, Thailand, 14 - 19 August 2016, pp.38

III. Health potential functions of pastirma proteins: nutraceutical applications

MRGHNI AHHMED A., BİRİŞİK C., Ozer N., YETİM H.

The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, pp.1

IV. Effects of Pistachio Supplementation on Total Fat Content and Fatty Acid Composition of Simit Kebab

BİRİŞİK C., DURSUN ÇAPAR T., EKİCİ L., MRGHNI AHHMED A., YALÇIN H., YETİM H.

3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And

Herzegovina, 1 - 04 October 2015

- V. **MEAT THERAPY FOR HYPERTENSION: HYBRID HYDROLYSATE AS ACE INHIBITORY COMPOUNDS**
Ozer N., BİRİŞİK C., YETİM H., Sakata R., MRGHNI AHMED A.
. In Proceeding of the 61st international congress of Meat Science and Technology, Clermont, France, 23 - 28 August 2015, pp.1
- VI. **Turkish Fermented Sucuk: A Source of Antihypertensive Peptides**
BİRİŞİK C., MRGHNI AHMED A., YETİM H.
In Proceeding of the 61st international congress of Meat Science and Technology, Clermont, France, 23 August - 28 July 2015, pp.1
- VII. **Meat and dry-cured meat products are source of inhibitory peptides for minimizing lifestyle-related diseases**
MRGHNI AHMED A., BİRİŞİK C., Ozer N., YETİM H., Sakata R.
The 34th International Food Machinery and Technology Exhibition (FOOMA 2015), Tokyo, Japan, 9 - 12 June 2015, vol.22, pp.239-242
- VIII. **The Effect Of Pistachio Vera Supplementation On The Simit Kebab'S Phenolic Content And Antioxidant Activity**
BİRİŞİK C., DURSUN ÇAPAR T., EKİCİ L., MRGHNI AHMED A., YALÇIN H., YETİM H.
7th International Conference and Exhibition on Nutraceuticals and Functional Foods, İstanbul, Turkey, 14 - 17 October 2014, pp.1
- IX. **Inducible Changes In Properties Of Muscle Protein By Pomegranate Peels Extracts**
Ahhmed A., BİRİŞİK C., ÇAM M., YETİM H.
7th International Conference and Exhibition on Nutraceuticals and Functional Foods, İstanbul, Turkey, 14 - 17 October 2014, pp.1
- X. **The effect of Pistachio vera supplementation on the simit kebab'xs phenolic content and antioxidant activity**
ÖZCAN C., DURSUN ÇAPAR T., EKİCİ L., AHMED A., YALÇIN H., YETİM H.
ISNFF 2014, 14 - 17 October 2014, pp.195
- XI. **Improvements in Functional Properties of Dry Cured Meat Using Fermented Soy Paste**
Ahhmed A., BİRİŞİK C., KARAMAN S., ÖZTÜRK I., Bilgin M., Kaneko G., Ushio H., Sakata R., YETİM H.
60th International Congress of Meat Science and Technology, Punta Del Este, Uruguay, 17 - 22 August 2014, pp.1
- XII. **The distinctiveness of quality parameters and marbling value in Sucuk (Sudjuk). Pastirma production system**
Ahhmed A., BİRİŞİK C., KARAMAN S., Bilgin M., YETİM H., Sakata R.
The 33rd International Food Machinery and Technology exhibition (FOOMA 2014), Tokyo, Japan, 10 - 13 June 2014, pp.1
- XIII. **Possible Intelligent Food Technology In The Near Future: Misconception On Functional Food**
MRGHNI AHMED A., BİRİŞİK C., Üçüncülüoğlu D. ü., YETİM H.
Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2014, pp.36
- XIV. **Gaziantep Simit Kebabının Hazırlanışı ve Bazı Özellikleri**
BİRİŞİK C., YETİM H., Ahhmed A.
4. Gleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, pp.1
- XV. **Sahada kenelerde doğal Theileria annulata enfeksiyonları üzerine araştırmalar**
SAYIN F., DİNÇER Ş., KARAER Z., DUMANLI N., ÇAKMAK A., ANGİN M., İNCİ A., YUKARI B., EREN H., ÖZCAN C., et al.
10. Ulusal Parazitoloji Kongresi, Ankara, Turkey, 1 - 04 September 1997, pp.104

Supported Projects

MRGHNI AHMED A., BİRİŞİK C., YETİM H., Project Supported by Higher Education Institutions, Sığır Longissimus dorsi Kasından Üretilen Pastırma da Bulunabilecek Hipertansiyon Azaltıcı Terapötik ve Biyofonksiyonel Bileşiklerin Belirlenmesi, 2014 - 2016

Metrics

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