

## Res. Asst. DUYGU ASLAN TÜRKER

### Personal Information

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### 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, Ultrason tekniği ile farklı fonksiyonel yağlar kullanılarak yeni süt bazlı emülsiyonların geliştirilmesi, Erciyes University, Fen Bilimleri Enstitüsü, 2015

### Research Areas

Food Engineering, Food Science, Food Chemistry, Food Technology, Processing Dairy And Related Products, Engineering and Technology

### Academic Titles / Tasks

Research Assistant, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2014 - Continues

### Courses

Gıda Analizleri ve Lab Tek., Undergraduate, 2013 - 2014

### Published journal articles indexed by SCI, SSCI, and AHCI

- Ultrasound-assisted natural deep eutectic solvent extraction of anthocyanin from black carrots: Optimization, cytotoxicity, in-vitro bioavailability and stability**  
ASLAN TÜRKER D., DOĞAN M.  
Food and Bioproducts Processing, vol.132, pp.99-113, 2022 (Peer-Reviewed Journal)

- II. **Effects of ultrasound homogenization on the structural and sensorial attributes of ice cream: optimization with Taguchi and data envelopment analysis**  
ASLAN TÜRKER D., DOĞAN M.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.15, no.6, pp.4888-4898, 2021 (Peer-Reviewed Journal)
- III. **Interfacial properties of poppy seed protein (*Papaver somniferum* L.) as an alternative protein source at oil/water interface: influence of pH on stability, morphology and rheology**  
Turker D., Sarac M. G., YETİMAN A. E., DOĞAN M.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.247, no.10, pp.2545-2556, 2021 (Peer-Reviewed Journal)
- IV. **Application of deep eutectic solvents as a green and biodegradable media for extraction of anthocyanin from black carrots**  
ASLAN TÜRKER D., Dogan M.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.138, 2021 (Peer-Reviewed Journal)
- V. **Influence of sucrose reduction and starch type on bulk and powder properties of ready-to-use powdered dessert**  
ASLAN TÜRKER D., Sarac M. G., DOĞAN M.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.247, no.2, pp.453-464, 2021 (Peer-Reviewed Journal)
- VI. **Rheology and microstructure of galactomannan-xanthan gum systems at different pH values**  
HAYTA M., DOĞAN M., ASLAN TÜRKER D.  
Journal of Food Process Engineering, vol.43, no.12, 2020 (Peer-Reviewed Journal)
- VII. **Effect of salt on the inter-relationship between the morphological, emulsifying and interfacial rheological properties of O/W emulsions at oil/water interface**  
Doğan M., Göksel Saraç M., Aslan Türker D.  
Journal Of Food Engineering, vol.275, pp.1-13, 2020 (Peer-Reviewed Journal)
- VIII. **Powder caking and cohesion behaviours of coffee powders as affected by roasting and particle sizes: Principal component analyses (PCA) for flow and bioactive properties**  
DOĞAN M., Asian D., GÜRMERİÇ V., ÖZGÜR A., Sarac M. G.  
POWDER TECHNOLOGY, vol.344, pp.222-232, 2019 (Peer-Reviewed Journal)
- IX. **The rheological behaviors and morphological characteristics of different food hydrocolloids ground to sub-micro particles: in terms of temperature and partical size**  
Doğan M., Aslan Türker D., Gürmeriç V.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.2, pp.770-780, 2018 (Peer-Reviewed Journal)
- X. **The influence of ultrasound on the stability of dairy-based, emulsifier-free emulsions: rheological and morphological aspect**  
Aslan D., Doğan M.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.244, no.3, pp.409-421, 2018 (Peer-Reviewed Journal)
- XI. **Bioactive and sensorial characteristics of the milk based herbal (*Rumex crispus* L.) tea: multi-criteria decision making approach**  
Doğan M., Aslan D., Özgür A.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, pp.535-544, 2018 (Peer-Reviewed Journal)
- XII. **A methodology to evaluate the sensory properties of instant hot chocolate beverage with different fat contents: multi-criteria decision-making techniques approach**  
DOĞAN M., Aslan D., Aktar T., Sarac M. G.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.242, no.6, pp.953-966, 2016 (Peer-Reviewed Journal)
- XIII. **Enrichment of Functional Properties of Ice Cream with Pomegranate By-products**  
ÇAM M., Erdoğan F., Aslan D., Dinç M.  
JOURNAL OF FOOD SCIENCE, vol.78, no.10, 2013 (Peer-Reviewed Journal)

## Articles Published in Other Journals

- I. **Tuz Oranı Değişiminin Kırmızı Pul Biberin Toz Akış Özellikleri Üzerine Etkisi**  
Aslan Türker D., Göksel Saraç M., Doğan M.  
Çukurova Tarım ve Gıda bilimleri , vol.36, no.2, pp.165-176, 2021 (Peer-Reviewed Journal)
- II. **Yağ Türünün Bir Fonksiyonu Olarak Lesitin Adsorbe Edilmiş Yağ/Su Emülsiyonlarının Ara Yüzey Reolojik Özellikleri**  
Aslan Türker D., Göksel Saraç M., Doğan M.  
Akademik Gıda, vol.19, no.2, pp.159-168, 2021 (Peer-Reviewed Journal)
- III. **Determination of morphological structure and powder flow characteristics of commercially important powdered milk products**  
Göksel Saraç M., Aslan Türker D., Doğan M.  
GIDA / THE JOURNAL OF FOOD, vol.46, no.1, pp.119-133, 2021 (Peer-Reviewed Journal)
- IV. **Gilaburu Suyunun Mikroenkapsülasyonu**  
Dinç M., Aslan Türker D., İçyer N. C. , Çam M.  
Electronic Journal of Food Technology, vol.7, no.2, pp.1-11, 2012 (Peer-Reviewed Journal)

## Books & Book Chapters

- I. **Natural Food Gums, Their Interactions and Synergism Effects**  
Aslan Türker D., Doğan M.  
in: Natural Gums, Dr Shakeel Ahmed, Dr. Akbar Ali, Editor, Elsevier Science, Oxford/Amsterdam , Oxford, pp.1-20, 2023
- II. **Textural Characteristics of Traditional Turkish Foods**  
Doğan M., Aslan Türker D., Miano F. T.  
in: Textural Characteristics of World Foods, Katsuyoshi Nishinari, Editor, Wiley-VCH Weinheim, Berlin , Berlin, pp.223-235, 2019

## Refereed Congress / Symposium Publications in Proceedings

- I. **Determination of the cohesion, powder flow speed dependency and caking tendency of cocoa powders**  
DOĞAN M., ASLAN D.  
7th International Symposium on Innovative Technologies in Engineering and Science, 22 - 24 November 2019
- II. **Aggregation and Caking Processes of Dehydrated Food Powders: Evaluation of the Powder Fluidization**  
ASLAN D., DOĞAN M.  
5th International Congress on Natural and Engineering Sciences, 27 - 30 August 2019
- III. **Interfacial behavior of casein-inulin interactions at the oil and water interfaces**  
ASLAN D., DOĞAN M., Göksel Saraç M.  
XIIIth International Conference of Food Pyhsicist, 23 - 25 October 2018
- IV. **INTERFACIAL RHEOLOGY OF GELATIN WITH WHEY AND SKIM MILK POWDER**  
DOĞAN M., Göksel Saraç M., ASLAN D.  
XIIIth International Conference of Food Pyhsicists, 23 - 25 October 2018
- V. **Protein ve diyet lifi interaksiyonlarının su/yağ ara yüzeyindeki interfacial reolojik özelliklerinin belirlenmesi**  
ASLAN D., Göksel Saraç M., DOĞAN M.  
3rd International Mediterranean Science and Engineering Congress (IMSEC 2018), 24 - 26 October 2018
- VI. **Kalsiyum Karbonat-Emülgatör Etkileşiminin Ayçiçek Yağı-Su Ara Yüzeyinde Reolojik**

## **Değerlendirilmesi**

Göksel Saraç M., ASLAN D., DOĞAN M.

3rd International Mediterranean Science and Engineering Congress (IMSEC 2018), 24 - 26 October 2018

- VII. **The Steady and oscillatory frequency sweep tests of ultrasound-assisted emulsified O/W emulsion: Taguchi Optimization**  
ASLAN D., DOĞAN M.  
3rd INTERNATIONAL CONFERENCE ON RHEOLOGY AND MODELING OF MATERIALS, Miskolc-Lillafüred, Hungary, 2 - 06 October 2017, pp.53
- VIII. **Investigation of the Interaction between Flow and Physicochemical properties of Different Food Fibers**  
DOĞAN M., Özgür A., ASLAN D., Göksel Saraç M.  
18th World Congress of Food Science and Technology, Dublin, Ireland, 21 - 25 August 2016, pp.1123
- IX. **The Effect of Different Particle Size and Roasting Degrees on Physicochemical and Flow Properties of Coffee(Coffee Arabica): Principal Component Analyses Aspect**  
DOĞAN M., ASLAN D., Özgür A., Göksel Saraç M.  
18th World Congress of Food Science and Technology, Dublin, Ireland, 21 - 25 August 2016, pp.1115
- X. **The effect of different particle size and roasting degrees on physicochemical and flow properties of coffee Coffee arabica Priincipal component analyses aspect**  
DOĞAN M., ASLAN D., özgür a., GÖKSEL SARAÇ M.  
18th World Congress of Food Science and Technology, 21 - 25 August 2016
- XI. **The Steady and Dynamic Rheological Properties of Ultrasonically Generated Oil in Water Emulsions**  
ASLAN D., DOĞAN M.  
The XVIIth International Congress on Rheology (ICR2016), 8 - 13 August 2016
- XII. **Ultrasound assisted preparation of hazelnut oil in water emulsions**  
ASLAN D., DOĞAN M.  
18th World Congress of Food Science and Technology, 21 - 25 August 2016
- XIII. **The Effect of the Different Particle Size and Roasting Degrees on Physicochemical and Flow Properties of Coffee Coffee Arabica Principal Component Analyses Aspect**  
DOĞAN M., ASLAN D., Özgür A., GÖKSEL SARAÇ M.  
18th World Congress of Food Science and Technology, 21 - 25 August 2016
- XIV. **Determination of the Flow Properties of Starch with Differeny Origins**  
Gürmeriç V., ASLAN D., DOĞAN M.  
The 2nd International Conference on Rheology and Modeling of Materials, Miskolc-Lillafüred, Hungary, 5 - 09 October 2015, pp.65
- XV. **Rheological Interactions between Food Starch and Biopolymer**  
ASLAN D., VİLDAN G., DOĞAN M.  
The 2nd International Conference on Rheology and Modeling of Materials, 5 October - 09 June 2015
- XVI. **Determination of the Flow Properties of Starch with Different Origins**  
VİLDAN G., ASLAN D., DOĞAN M.  
The 2nd International Conference on Rheology and Modeling of Materials, Miskolc-Lillafüred, 5 - 09 September 2015
- XVII. **Rheological And Sensory Properties Of Instant Hot Chocolate:Application Of Different Multi-Criteria Decision Techniques To Determine Optimum Fat Composition**  
DOĞAN M., ASLAN D., AKTAR T., SARAÇ M. G.  
The 7th International Symposium on Food Rheology and Structure - ISFRS 2015, Zürich, Switzerland, 7 - 11 June 2015, pp.212
- XVIII. **Determination of flow stability of dietary food fibers by using powder rheometer**  
Altuntaş F., DOĞAN M., Gürmeriç V., ASLAN D.  
The 7th International Symposium on Food Rheology and Structure - ISFRS 2015, Zürich, Switzerland, 7 - 11 June 2015, pp.192
- XIX. **Rheological interaction of natural mic-particle food polymers in different temperatures**

DOĞAN M., ASLAN D., Gürmeriç V.

The 7th International Symposium on Food Rheology and Structure - ISFRS 2015, Zürich, Switzerland, 7 - 11 June 2015, pp.222

**XX. The effect of ultrasound on the rheological properties of emulsions**

ASLAN D., DOĞAN M.

The 7th International Symposium on Food Rheology and Structure - ISFRS 2015, Zürich, Switzerland, 7 - 11 June 2015, pp.208

**XXI. Viscosity and powder rheology of a traditional powdered dessert: Incir Uyutması**

KALITEKİN S., DOĞAN M., ASLAN D., GÜRMERİÇ V.

The 7th International Symposium on Food Rheology and Structure - ISFRS 2015, Zürich, Switzerland, 7 - 11 June 2015, pp.193

**XXII. Rheological Interaction Of Natural Micro Particle Food Polymers In Different Temperatures**

DOĞAN M., ASLAN D., VİLDAN G.

The 7th International Symposium on Food Rheology and Structure - ISFRS 2015, 7 - 11 June 2015

**XXIII. Bioactive Properties Of Elderberry Flowers Sambucus Niger L And Black Locust Acacia Flowers Robinia Pseudoacacia From Region Of Sivas In Turkey**

GÖKSEL SARAÇ M., ASLAN D., DOĞAN M.

ISNFF- 2014 Annual Conference Exhibition Functional Foods, Nutraceuticals, Natural Health Products and Dietary Supplements, 13 - 17 October 2014

**XXIV. Effects of Incorporation of Pomegranate Peel Phenolics into Ice-cream**

Erdoğan F., Dinç M., ASLAN D., Toker Ö. S., KARAMAN S., ÇAM M.

Novel Approaches in Food Industry 2014, Aydın, Turkey, 26 - 29 May 2014, pp.109

**XXV. Effects of Incorporation of Pomegranate Peel Phenolics into Ice-cream (Oral presentation)**

Erdoğan F., Dinç M., ASLAN D., Toker Ö. S., KARAMAN S., ÇAM M.

Novel Approaches in Food Industry 2014, Aydın, Turkey, 26 - 29 May 2014, pp.109

**XXVI. Pomegranate Seed Oil: Shelf Life Prediction, Microencapsulation and Utilization in Ice-cream Production**

ÇAM M., Erdoğan F., ASLAN D., Dinç M., KARAMAN S., Toker Ö. S., YALÇIN H.

Novel Approaches in Food Industry, Aydın, Turkey, 26 - 29 May 2014, pp.76

## Supported Projects

DOĞAN M., ASLAN D., Project Supported by Higher Education Institutions, Ultrason Tekniği ile Farklı Fonksiyonel Yağlar Kullanılarak Yeni Süt Bazlı Emülsiyonların Geliştirilmesi, 2015 - 2016

DOĞAN M., ASLAN D., GÜRMERİÇ V., Project Supported by Higher Education Institutions, NANO PARTİKÜL DOĞAL GIDA POLİMERLERİNİN FARKLI SICAKLIKLARDAKİ ETKİLEŞİMLERİNİN REOLOJİK YÖNDEN İNCELENMESİ, 2012 - 2014

DOĞAN M., ASLAN D., Project Supported by Higher Education Institutions, GİLABORU (VİBURNUM OPULUS) TOHUM YAĞININ DİĞER BAZI BİTKİSEL YAĞLAR İLE YENİLEBİLİR SÜTLÜ BUZ BİLEŞİMİNDE FONKSİYONEL OLARAK KULLANIM, 2009 - 2014

DOĞAN M., Özgür A., ASLAN D., Yıldırım Ş., Project Supported by Higher Education Institutions, SÜT BAZLI ÇERKEZ ÇAYININ KİMYASAL KARAKTERİZASYONU VE REOLOJİK DAVRANIŞLARININ İNCELENMESİ, 2009 - 2014

## Memberships / Tasks in Scientific Organizations

Reoloji Derneği, Secretary General, 2014 - Continues

## Metrics

Publication: 48  
Citation (WoS): 97  
Citation (Scopus): 106  
H-Index (WoS): 5  
H-Index (Scopus): 5

## **Edit Congress and Symposium Activities**

5th International Congress on Natural and Engineering Sciences, Working Group, İstanbul, Turkey, 2019  
XIIIth International Conference of Food Pyhsicists, Attendee, Antalya, Turkey, 2018  
3rd INTERNATIONAL CONFERENCE ON RHEOLOGY AND MODELING OF MATERIALS, Attendee, Miskolc, Hungary, 2017  
18th World Congress of Food Science and Technology, Attendee, Dublin, Ireland, 2016  
The 7th International Symposium on Food Rheology and Structure - ISFRS 2015, Attendee, Zürich, Switzerland, 2015  
ISNFF- 2014 Annual Conference & Exhibitionn Functional Foods, Nutraceuticals, Natural Health Products and Dietary Supplements, Attendee, İstanbul, Turkey, 2014  
The First Turkish - International Circle's Workshop on Food Science and Technology, Attendee, Kayseri, Turkey, 2013  
I. Gıda AR-GE Proje Pazarı, Attendee, İzmir, Turkey, 2012

## **Scholarships**

2211-A Genel Yurtiçi Doktora Bursu, TUBITAK, 2018 - Continues  
2210-C Öncelikli Alanlara Yönelik Yurt İçi Yüksek Lisans Bursu, TUBITAK, 2015 - Continues

## **Awards**

ASLAN TÜRKER D., Gıda Mühendisliği Bölümü Dönem İkinciliği, Mühendislik Fakültesi Dekanlığı, June 2012