

Res. Asst. PhD DUYGU ASLAN TÜRKER

Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: AAL-6957-2021

ScopusID: 55874388100

Yoksis Researcher ID: 39264

Education Information

Doctorate, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2015 - 2022

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

Certificates, Courses and Trainings

New Product Development, Mühendislik Alanında TÜBİTAK 1001 Ar-Ge Projesi Hazırlama Eğitimi, Afyon Kocatepe Üniversitesi, 2022

Dissertations

Doctorate, Ultrason Destekli Alçak Ötektik Solvent Ekstraksiyon Yöntemi ile Siyah/Turuncu Havuçtan Doğal Renk Maddesi Üretimi, Erciyes University, Fen Bilimleri Enstitüsü, 2022

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

Academic and Administrative Experience

Erasmus Programı Bölüm Koordinatörü, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2023 - Continues

Courses

Ambalaj ve Malzeme Bilgisi, Undergraduate, 2023 - 2024

Özel Gıdalar, Undergraduate, 2022 - 2023

Gıda Analiz ve Teknoloji Lab. I, Undergraduate, 2022 - 2023

Gıda Muhafaza Yöntemleri, Undergraduate, 2022 - 2023

Gıda Güvenliği ve Kalite Yönetim Sistemleri, Undergraduate, 2022 - 2023

Bitirme Projesi, Undergraduate, 2022 - 2023

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Powder flow speed dependency, caking and cohesion behaviors of tomato powders as affected by drying methods**
ASLAN TÜRKER D., GÖKSEL SARAÇ M., DOĞAN M.
International Journal of Food Engineering, no.6, pp.451-461, 2024 (SCI-Expanded)
- II. **Investigating the interfacial and bulk rheological properties of emulsions containing dry bean powder**
ASLAN TÜRKER D., Sarac M. G., DOĞAN M.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, 2024 (SCI-Expanded)
- III. **Influence of particle size on powder flow behaviour, textural and viscoelastic properties of milk-based whippable emulsions**
ASLAN TÜRKER D., GÖKSEL SARAÇ M., DOĞAN M.
INTERNATIONAL DAIRY JOURNAL, vol.148, 2024 (SCI-Expanded)
- IV. **Interfacial rheology and morphology of casein and non-starch polysaccharides mixed layers at oil/water interface**
ASLAN TÜRKER D., Saraç M. G., DOĞAN M.
Journal of Food Process Engineering, vol.46, no.9, 2023 (SCI-Expanded)
- V. **Development of gluten-free cake formulations: the role of tapioca & potato starch and quinoa in the rheological, textural and powder flow properties**
ASLAN TÜRKER D., GÖKSEL SARAÇ M., DOĞAN M.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.249, no.3, pp.675-684, 2023 (SCI-Expanded)
- VI. **Determination of the best interaction of inulin with different proteins by using interfacial rheology: the relationship with the emulsion activity and stability in emulsion systems**
Aslan Türker D., Göksel Saraç M., Doğan M.
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.19, pp.1-10, 2022 (SCI-Expanded)
- VII. **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 (SCI-Expanded)
- VIII. **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 (SCI-Expanded)
- IX. **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., Yetiman A. E., Doğan M.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.247, no.10, pp.2545-2556, 2021 (SCI-Expanded)
- X. **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 (SCI-Expanded)
- XI. **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 (SCI-Expanded)
- XII. **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 (SCI-Expanded)
- XIII. **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 (SCI-Expanded)
- XIV. **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 (SCI-Expanded)
- XV. **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 (SCI-Expanded)
- XVI. **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 (SCI-Expanded)
- XVII. **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 (SCI-Expanded)
- XVIII. **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 (SCI-Expanded)
- XIX. **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 (SCI-Expanded)

Articles Published in Other Journals

- I. **Keçiboynuzu Unu ile Zenginleştirilmiş Glutensiz Keklerin Tekstürel Özellikleri ve Kalite Parametrelerinin Belirlenmesi**
GÖKSEL SARAÇ M., ASLAN TÜRKER D., DOĞAN M.
Çukurova Tarım ve Gıda bilimleri dergisi (Online), vol.38, no.2, pp.331-344, 2023 (Peer-Reviewed Journal)

- II. **Glütensiz unların tekno-fonksiyonel özellikleri ile toz akış davranışlarının belirlenmesi**
ASLAN TÜRKER D., GÖKSEL SARAÇ M., DOĞAN M.
Harran Tarım ve Gıda Bilimleri Dergisi, vol.26, no.4, pp.528-537, 2022 (Peer-Reviewed Journal)
- III. **POMEGRANATE SEED OIL: EXTRACTION, SHELF LIFE PREDICTION, AND MICROENCAPSULATION**
Alasalvar H., BAŞYİĞİT B., ASLAN TÜRKER D., İÇYER N. C., ÇAM M.
CARPATHIAN JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.14, no.4, pp.89-102, 2022 (ESCI)
- IV. **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)
- V. **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)
- VI. **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)
- VII. **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. **Stability, rheology and morphology of O/W emulsion stabilized with PGPR-lecithin**
Aslan Türker D., Doğan M.
International Symposium on Food Rheology and Structure (ISFRS), Utrecht, Netherlands, 11 - 15 June 2023, pp.9
- II. **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
- III. **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
- IV. **Interfacial behavior of casein-inulin interactions at the oil and water interfaces**
ASLAN D., DOĞAN M., Göksel Saraç M.
XIIIth International Conference of Food Physicist, 23 - 25 October 2018
- V. **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

- 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. **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
- VIII. **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
- 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. **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
- XI. **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
- XII. **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
- XIII. **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
- XIV. **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
- XV. **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
- XVI. **Rheological Interactions between Food Starch and Biyopolymer**
ASLAN D., VİLDAN G., DOĞAN M.
The 2nd International Conference on Rheology and Modeling of Materials, 5 October - 09 June 2015
- XVII. **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
- XVIII. **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

XIX. 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

XX. 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

XXI. 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

XXII. 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

XXIII. 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

XXIV. 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 Exhibitionn Functional Foods, Nutraceuticals, Natural Health Products and Dietary Supplements, 13 - 17 October 2014

XXV. 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

XXVI. 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

XXVII. 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 DESTEKLİ ALÇAK ÖTEKTİK SOLVENT EKSTRAKSİYON YÖNTEMİ İLE SIYAH/TURUNCU HAVUÇTAN DOĞAL RENK MADDESİ ÜRETİMİ, 2019 - 2022

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 Derneđi, Secretary General, 2014 - Continues

Scientific Refereeing

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, January 2024

TURKISH JOURNAL OF AGRICULTURE: FOOD SCIENCE AND TECHNOLOGY, Other Indexed Journal, October 2023

JOURNAL OF FOOD COMPOSITION AND ANALYSIS, SCI Journal, September 2023

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, May 2023

FOOD RESEARCH INTERNATIONAL, SCI Journal, August 2022

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, June 2022

Dicle Üniversitesi Mühendislik Fakültesi Mühendislik Dergisi, National Scientific Refreed Journal, March 2021

Tasks In Event Organizations

Aslan Türker D., International Congress on Food Researches 2023, Scientific Congress, Turkey, Ekim 2023

Aslan Türker D., International Congress on Food Researches 2022, Scientific Congress, Sivas, Turkey, Ekim 2023

Metrics

Publication: 58

Citation (WoS): 163

Citation (Scopus): 190

H-Index (WoS): 7

H-Index (Scopus): 7

Congress and Symposium Activities

International Symposium on Food Rheology and Structure (ISFRS), Attendee, Utrecht, Netherlands, 2023

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

2224-A Yurt Dışı Bilimsel Etkinliklere Katılımı Destekleme Programı, TÜBİTAK, 2023 - 2023

2211-A Genel Yurtiçi Doktora Bursu, TÜBİTAK, 2018 - 2019

2210-C Öncelikli Alanlara Yönelik Yurt İçi Yüksek Lisans Bursu, TÜBİTAK, 2015 - 2017

Awards

ASLAN TÜRKER D., Gıda Mühendisliđi Bölümü Dönem İkinciliđi, Mühendislik Fakültesi Dekanlıđı, June 2012