

# Prof. LÜTFİYE EKİCİ

## Personal Information

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## International Researcher IDs

ORCID: 0000-0002-2216-9128

ScopusID: 16678695300

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## Education Information

Doctorate, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Muhendisligi, Turkey 2006 - 2011

Postgraduate, Ankara University, Fen Bilimleri Enstitüsü, Gıda Muhendisligi, Turkey 2002 - 2005

Undergraduate, Pamukkale University, Faculty Of Engineering, Gıda Muhendisligi, Turkey 1996 - 2000

## Foreign Languages

English, B2 Upper Intermediate

## Dissertations

Doctorate, Üzüm Kabuğu, Siyah Havuç ve Kırmızı Lahanadan Ekstrakte Edilen Antosiyanin Bazlı Renk Maddelerinin Biyolojik Özelliklerinin Belirlenmesi ve Bazı Gıda Maddelerinde Renklendirici Olarak Kullanımı, Erciyes Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, 2011

Postgraduate, Farklı Polimer Filmlerde Ambalajlanan Üzüm Suyu Konsantresinde HMF Oluşumu, Ankara Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, 2005

## Research Areas

Food Engineering, Food Science, Food Chemistry, Food Technology, Fruits, Vegetables and Nuts, Engineering and Technology

## Academic Titles / Tasks

Professor, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2022 - Continues

Associate Professor, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2015 - 2022

Assistant Professor, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2012 - 2015

Research Assistant, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2005 - 2011

Research Assistant, Ankara University, Fen Bilimleri Enstitüsü, Gıda Muhendisligi, 2002 - 2005

Research Assistant, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2001 - 2002

## Academic and Administrative Experience

Erciyes University, 2013 - 2018

## Courses

Gıda Hijyeni ve Sanitasyonu, Undergraduate, 2013 - 2014

Uzmanlık Alan Dersi, Postgraduate, 2013 - 2014

Et Teknolojisi, Undergraduate, 2013 - 2014

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

- I. **Fabrication of Grape Pomace Extract-Loaded Electrospun Nanofiber Films as Active Packaging Material for Walnut**  
YILMAZ B., Kahraman K., EKİCİ L.  
Food and Bioprocess Technology, 2024 (SCI-Expanded)
- II. **CMC-based edible coating composite films from Brewer's spent grain waste: a novel approach for the fresh strawberry package**  
Taner O. O., Ekici L., Akyuz L.  
POLYMER BULLETIN, vol.80, no.8, pp.9033-9058, 2023 (SCI-Expanded)
- III. **Phenolic Components, Mineral Composition, Physicochemical, and Bioactive Properties of Opuntia ficus-indica with Different Drying Methods**  
Capar T., Dedebas T., Kavuncuoğlu H., Karatas S. M., Ekici L., Yalçın H.  
Erwerbs-Obstbau, vol.65, no.2, pp.347-353, 2023 (SCI-Expanded)
- IV. **Production of oven-baked wheat chips enriched with red lentil: an optimization study by response surface methodology**  
Babacan Cevik S., KAHRAMAN K., EKİCİ L.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.59, no.6, pp.2243-2254, 2022 (SCI-Expanded)
- V. **Black garlic fermentation with green tea extract reduced HMF and improved bioactive properties: optimization study with response surface methodology**  
Dursun Çapar T., Inanir C., Cimen F., Ekici L., Yalçın H.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.16, pp.1340-1353, 2022 (SCI-Expanded)
- VI. **Influence of Heating on Thermal Stability of Essential Oils During Storage**  
Dedebas T., EKİCİ L., SAĞDIÇ O.  
Journal of Essential Oil-Bearing Plants, vol.25, no.3, pp.611-625, 2022 (SCI-Expanded)
- VII. **Extraction method affects seed oil yield, composition, and antioxidant properties of European cranberrybush (Viburnum opulus)**  
Capar T., Dedebas T., Yalçın H., Ekici L.  
INDUSTRIAL CROPS AND PRODUCTS, vol.168, 2021 (SCI-Expanded)
- VIII. **Effects of GSM 1800 band radiation on composition, structure and bioactivity of exopolysaccharides produced by yoghurt starter cultures**  
Karataş Ş. M., Ekici L., Develi İ., Dertli E., Sağdıç O.  
ARCHIVES OF MICROBIOLOGY, vol.203, no.4, pp.1697-1706, 2021 (SCI-Expanded)
- IX. **Chemical characteristics and storage stabilities of different cold-pressed seed oils**  
Dedebas T., Ekici L., Sağdıç O.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.2, 2021 (SCI-Expanded)
- X. **Effect of fermented red radish (Raphanus sativus L) in carbon tetrachloride-induced liver injury in rats**  
ATASEVER A., Gram D. Y., EKEBAŞ G., Onmaz N., ŞENTÜRK M., EREN M., EKİCİ L.

THAI JOURNAL OF VETERINARY MEDICINE, vol.50, no.3, pp.405-416, 2020 (SCI-Expanded)

- XI. **Formulation of functional crackers enriched with germinated lentil extract: A Response Surface Methodology Box-Behnken Design**  
Polat H., Capar T., Inanir C., EKİCİ L., YALÇIN H.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.123, 2020 (SCI-Expanded)
- XII. **Biofunctional effects of Pistacia vera addition on the quality of Simit Kebab**  
Özcan C., Dursun Çapar T., Ekici L., Mrghnı Ahhmed A., Yalçın H., Yetim H.  
Archiv Fur Lebensmittelhygiene, vol.70, pp.186-192, 2019 (SCI-Expanded)
- XIII. **Effects of concentration methods and storage conditions on some bioactive compounds and color of tamarind sorbet: a traditional Turkish beverage**  
EKİCİ L., Ozaltın B.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.3, pp.2045-2056, 2018 (SCI-Expanded)
- XIV. **Physicochemical, sensory, and bioactive properties of some traditional Turkish sorbets**  
EKİCİ L., Kafadar A. D., ALBAYRAK S.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.9, 2018 (SCI-Expanded)
- XV. **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)
- XVI. **Determination of fatty acid composition, volatile components, physico-chemical and bioactive properties of grape (Vitis vinifera) seed and seed oil**  
YALÇIN H., KAVUNCUOĞLU H., EKİCİ L., SAĞDIÇ O.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, 2016 (SCI-Expanded)
- XVII. **Pre-heating and polyphenol oxidase inhibition impact on extraction of purple sweet potato anthocyanins**  
CIPRIANO P. d. A., EKİCİ L., BARNES R. C., GOMES C., TALCOTT S. T.  
FOOD CHEMISTRY, vol.180, pp.227-234, 2015 (SCI-Expanded)
- XVIII. **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)
- XIX. **Effects of black carrot concentrate on some physicochemical, textural, bioactive, aroma and sensory properties of sucuk, a traditional Turkish dry-fermented sausage**  
EKİCİ L., Ozturk I., Karaman S., CALISKAN O., TÖRNÜK F., SAĞDIÇ O., Yetim H.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.62, no.1, pp.718-726, 2015 (SCI-Expanded)
- XX. **Natural food colorants and bioactive extracts from some edible flowers**  
Bayram O., SAĞDIÇ O., EKİCİ L.  
JOURNAL OF APPLIED BOTANY AND FOOD QUALITY, vol.88, pp.170-176, 2015 (SCI-Expanded)
- XXI. **Effects of Temperature, Time, and pH on the Stability of Anthocyanin Extracts: Prediction of Total Anthocyanin Content Using Nonlinear Models**  
EKİCİ L., Simsek Z., Ozturk I., SAĞDIÇ O., Yetim H.  
FOOD ANALYTICAL METHODS, vol.7, no.6, pp.1328-1336, 2014 (SCI-Expanded)
- XXII. **Effects of concentration methods on bioactivity and color properties of poppy (Papaver rhoeas L.) sorbet, a traditional Turkish beverage**  
Ekici L.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.56, no.1, pp.40-48, 2014 (SCI-Expanded)
- XXIII. **Determination of phenolic content, antiradical, antioxidant and antimicrobial activities of Turkish pine honey**  
EKİCİ L., SAĞDIÇ O., SİLİCİ S., ÖZTÜRK I.  
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.6, no.4, pp.439-444, 2014 (SCI-Expanded)
- XXIV. **Cytotoxic and bioactive properties of different color tulip flowers and degradation kinetic of tulip**

**flower anthocyanins**

SAĞDIÇ O., EKİCİ L., Ozturk I., Tekinay T., Polat B., Taştımur B., Bayram O., Senturk B.  
FOOD AND CHEMICAL TOXICOLOGY, vol.58, pp.432-439, 2013 (SCI-Expanded)

- XXV. **Evaluation of the Phenolic Content, Antiradical, Antioxidant, and Antimicrobial Activity of Different Floral Sources of Honey**  
SAĞDIÇ O., SİLİCİ S., EKİCİ L.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.16, no.3, pp.658-666, 2013 (SCI-Expanded)
- XXVI. **RP-HPLC-DAD analysis of phenolic compounds in pomace extracts from five grape cultivars: Evaluation of their antioxidant, antiradical and antifungal activities in orange and apple juices**  
Sağdıç O., Ozturk I., ÖZKAN G., Yetim H., EKİCİ L., Yılmaz M. T.  
FOOD CHEMISTRY, vol.126, no.4, pp.1749-1758, 2011 (SCI-Expanded)
- XXVII. **Some characteristics of meats from the chickens fed with Lamiaceae spices: Proximate composition, lipid oxidation, color and sensory properties**  
Yetim H., SARIOĞLU K., EKİCİ L., Ozturk I., Sağdıç O.  
ARCHIV FUR LEBENSMITTELHYGIENE, vol.62, no.2, pp.58-64, 2011 (SCI-Expanded)
- XXVIII. **Bioactivity and mineral contents of wild-grown edible Morchella conica in the Mediterranean Region**  
Öztürk I., Şahan S., ŞAHİN U., Ekici L., Sağdıç O.  
JOURNAL FUR VERBRAUCHERSCHUTZ UND LEBENSMITTELSICHERHEIT-JOURNAL OF CONSUMER PROTECTION AND FOOD SAFETY, vol.5, pp.453-457, 2010 (SCI-Expanded)
- XXIX. **Total phenolic content, antiradical, antioxidant and antimicrobial activities of Rhododendron honeys**  
SİLİCİ S., Sağdic O., EKİCİ L.  
FOOD CHEMISTRY, vol.121, no.1, pp.238-243, 2010 (SCI-Expanded)
- XXX. **Antioxidative, antiradical, and antimicrobial activities of extracts from Antep Pistachio hulls**  
ÖZTÜRK İ., EKİCİ L., YETİM H., Sağdıç O.  
JOURNAL FUR VERBRAUCHERSCHUTZ UND LEBENSMITTELSICHERHEIT-JOURNAL OF CONSUMER PROTECTION AND FOOD SAFETY, vol.5, no.2, pp.163-167, 2010 (SCI-Expanded)
- XXXI. **Effect of collection time on biological activity of Clary sage (Salvia sclarea)**  
Tulukcu E., Sağdıç O., ALBAYRAK S., EKİCİ L., Yetim H.  
JOURNAL OF APPLIED BOTANY AND FOOD QUALITY, vol.83, no.1, pp.44-49, 2009 (SCI-Expanded)
- XXXII. **OPTIMIZATION OF HMF FORMATION IN WHITE AND RED GRAPE JUICE CONCENTRATES STORED IN VARIOUS LAMINATED FILMS USING RESPONSE SURFACE METHODOLOGY**  
EKİCİ L., Karacan S., Velioglu Y. S.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.33, pp.313-328, 2009 (SCI-Expanded)
- XXXIII. **Antimicrobial and antioxidant activities of Senecio species growing in the Black Sea region, Turkey**  
ALBAYRAK S., Aksoy A., Hanizaoglu E., EKİCİ L., Budak U.  
ACTA BOTANICA GALLICA, vol.155, no.3, pp.447-456, 2008 (SCI-Expanded)
- XXXIV. **Biological activities of the extracts of two endemic Sideritis species in Turkey**  
Sağdıç O., Aksoy A., Ozkan G., EKİCİ L., ALBAYRAK S.  
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.9, no.1, pp.80-84, 2008 (SCI-Expanded)
- XXXV. **Phenolic compounds of Origanum sipyleum L. extract, and its antioxidant and antibacterial activities**  
Ozkan G., Sağdic O., Ekici L., Ozturk I., Ozcan M. M.  
JOURNAL OF FOOD LIPIDS, vol.14, no.2, pp.157-169, 2007 (SCI-Expanded)
- XXXVI. **Phenolic composition of European cranberrybush (Viburnum opulus L.) berries and astringency removal of its commercial juice**  
Velioglu Y. S., Ekici L., Poyrazoglu E. S.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.41, no.9, pp.1011-1015, 2006 (SCI-Expanded)
- XXXVII. **Phenolic composition and astringency removal of European cranberrybush (Viburnum opulus L.) juice.**  
Velioglu S., EKİCİ L., Poyrazoglu E. S.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.41, pp.1011-1015, 2006 (SCI-Expanded)

## Articles Published in Other Journals

- I. **Anthocyanin and bioactivity properties of *Berberis crataegina* DC. In buffer system and apple juice: impact of temperature, time, and pH; Prediction using artificial neural network**  
POLAT KAYA H., Koc T., EKİCİ L., TOĞA G.  
SIGMA JOURNAL OF ENGINEERING AND NATURAL SCIENCES-SIGMA MUHENDISLIK VE FEN BİLİMLERİ DERGİSİ, vol.42, no.2, pp.438-449, 2024 (ESCI)
- II. **Anthocyanin and Bioactivity Properties of *Berberis crataegina* DC. in Buffer System and Apple Juice: Impact of Temperature, Time, and pH; Prediction Using Artificial Neural Network**  
Ekici L., Polat Kaya H., Toğa G.  
SIGMA JOURNAL OF ENGINEERING AND NATURAL SCIENCES, vol.1, pp.1-15, 2022 (ESCI)
- III. **Determination of changes in some biological properties during storage of some conventional sorbets**  
Kafadar A. D., EKİCİ L., ALBAYRAK S.  
SIGMA JOURNAL OF ENGINEERING AND NATURAL SCIENCES-SIGMA MUHENDISLIK VE FEN BİLİMLERİ DERGİSİ, vol.39, no.5, pp.351-366, 2021 (ESCI)
- IV. **Yağlı Tohumlarda Ultrasonik Destekli Ekstraksiyon Yöntemi ve Avantajları**  
Dedebaş T., Dursun Çapar T., Ekici L., Yalçın H.  
Avrupa Bilim ve Teknoloji Dergisi, no.21, pp.313-322, 2021 (Peer-Reviewed Journal)
- V. **Polifenollerin Bağırsak Mikrobiyota Kompozisyonunu Düzenleyici ve Nöroprotektif Etkileri**  
Çimen F., Polat H., Ekici L.  
Akademik Gıda, vol.18, no.2, pp.190-208, 2020 (Peer-Reviewed Journal)
- VI. **Karabuğdayın Fitokimyası, Farmakolojisi ve Biyofonksiyonel Özellikleri**  
İnanır C., Albayrak S., Ekici L.  
Avrupa Bilim ve Teknoloji Dergisi, no.16, pp.713-722, 2019 (Peer-Reviewed Journal)
- VII. ***Akkermansia muciniphila*: Obezite ve Diyabetten Korunmada Yeni Bir Alternatif Olabilir mi?**  
Polat H., Ekici L.  
Avrupa Bilim ve Teknoloji Dergisi, vol.16, pp.533-543, 2019 (Peer-Reviewed Journal)
- VIII. **Et ve Et Ürünlerinde Baharatların Doğal Antioksidan ve Antimikrobiyel Olarak Kullanımı**  
EKİCİ L., ÖZTÜRK I., SAĞDIÇ O., YETİM H.  
Erciyes Üniversitesi, Fen Bilimleri Enstitüsü Dergisi, pp.1-7, 2014 (Peer-Reviewed Journal)
- IX. **Et tüketimi ve kanser**  
EKİCİ L., Sağdıç O., YETİM H.  
Erciyes Üniversitesi Fen Bilimleri Enstitüsü Dergisi, vol.28, no.2, pp.136-145, 2012 (Peer-Reviewed Journal)
- X. **Gıda Kaynaklı Enfeksiyon ve İntoksikasyon Bakterileri-II**  
Telli R., EKİCİ L., YETİM H.  
Gıda Teknolojileri Elektronik Dergisi, vol.3, pp.31-39, 2008 (Peer-Reviewed Journal)
- XI. **Serbest Radikaller ve Antioksidan Gıdalarla İnhibisyonu**  
EKİCİ L., SAĞDIÇ O.  
Gıda Dergisi, vol.33, pp.251-260, 2008 (Peer-Reviewed Journal)
- XII. **Et Ürünlerinde Diyet Lif Kullanımı**  
EKİCİ L., HÜDAYİ E.  
Gıda Teknolojileri Elektronik Dergisi, pp.83-90, 2007 (Peer-Reviewed Journal)
- XIII. **Gıda Endüstrisinde Alternatif Bir Dezenfektan: Ozon.**  
EKİCİ L., Sağdıç O., KESMEN Z.  
Gıda Teknolojileri Elektronik Dergisi, vol.1, no.1, pp.47-57, 2006 (Peer-Reviewed Journal)
- XIV. **Üzüm *Vitis vinifera* Çekirdeğinin Fenolik Bileşikleri ve Biyoaktif Özellikleri**  
SAĞDIÇ O., EKİCİ L.  
Hasad Gıda, vol.21, pp.30-34, 2005 (Peer-Reviewed Journal)
- XV. **Bazı Gıdalarda Doğal Acılığın ve Burukluğun Azaltılma Yöntemleri**  
EKİCİ L., VELİOĞLU Y. S.

## Refereed Congress / Symposium Publications in Proceedings

- I. **Electronic Tongue Applications in Food Industry**  
ÖZTUNA TANER Ö., EKİCİ L.  
International Conference on Agriculture, Forest, FoodSciences and Technologies (ICAFOF 2017 Cappadocia / Turkey), Nevşehir, Turkey, 15 - 17 May 2017, pp.277
- II. **APPLICATIONS OF RENEWABLE ENERGY SOURCES INFOOD SECTOR**  
ÖZTUNA TANER Ö., TANER T., EKİCİ L.  
1TH INTERNATIONAL CONFERENCE ON ENERGY AND THERMAL ENGINEERING, İstanbul, Turkey, 25 - 28 April 2017, pp.337
- III. **A Traditional Functional Product Bitter Melon**  
DEDEBAŞ T., İLTER Ş. M., EKİCİ L., SAĞDIÇ O.  
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Struga-Ohrid, Macedonia, 24 - 26 October 2013, pp.443
- IV. **Bioactive Characteristics of Various Tulip Flowers Waste of Tulip Onion Production**  
Sağdıç O., Ekici L., Öztürk İ., Bayram O., Polat B., Bilge T.  
4th International Congress on Food and Nutrition, İstanbul, Turkey, 12 - 14 October 2011, pp.175
- V. **The Effect of Anthocyanin Based Extracts on the Color of Cemen Paste Used on Pastirma a Dry Cured Meat Product**  
YETİM H., EKİCİ L., ŞİMŞEK Z., SAĞDIÇ O.  
56th International Congress of Meat Science and Technology (ICOMST 2010), Jeju, South Korea, 15 - 20 August 2010, pp.217
- VI. **The Fatty Acid Composition of Chicken Muscles Fed with Thyme**  
YETİM H., SAĞDIÇ O., EKİCİ L., HW O.  
54rd International Congress of Meat Science and Technology (ICOMST 2008), Cape-Town, South Africa, 10 - 15 August 2008, pp.79
- VII. **Kekik uçucu yağı ilavesinin kuşbaşı etler ve bonfilenin bazı özelliklerine etkisi**  
EKİCİ L., ÖZTÜRK İ., SAĞDIÇ O., YETİM H.  
Türkiye 10. Gıda Kongresi konferansı, Erzurum, Turkey, 21 - 23 May 2008, pp.557-560
- VIII. **Gıdaların muhafazasında yeni mikrobiyal inaktivasyon metotları**  
SAĞDIÇ O., EKİCİ L., YETİM H.  
Türkiye 10. Gıda Kongresi konferansı, Erzurum, Turkey, 21 - 23 May 2008, pp.949-952

## Metrics

Publication: 84  
Citation (WoS): 631  
Citation (Scopus): 362  
H-Index (WoS): 13  
H-Index (Scopus): 6

## Scholarships

Doktora Sonrasi Yurt Disi Arastirma Bursu, TUBITAK, 2012 - 2013

## **Non Academic Experience**

Texas A&M University