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International Researcher IDs

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Education Information

Doctorate, Ohio State University, Gıda Bilimi Ve Teknolojisi, United States Of America 1996 - 2002

Postgraduate, Ohio State University, Gıda Bilimi Ve Teknolojisi , United States Of America 1994 - 1996

Undergraduate, Middle East Technical University, Faculty Of Engineering, Gıda Mühendisliği, Turkey 1989 - 1994

Research Areas

Food Engineering, Food Technology, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Engineering and Technology

Academic Titles / Tasks

Assistant Professor, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2018 - Continues

Assistant Professor, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2013 - 2018

Advising Theses

Sipahioğlu O., Keçiboynuzu pekmezi kullanılarak şeker içeriği azaltılan bisküvilerin bazı özelliklerinin araştırılması, Postgraduate, C.İNANIR(Student), 2018

SİPAHİOĞLU O., Microwave disinfestation of date fruits, Postgraduate, S.Al(Student), 2009

Jury Memberships

Doctoral Examination, Doctoral Examination, Erciyes Üniversitesi, May, 2019

Designed Lessons

Sipahioğlu O., Helal Gıda Üretimi ve Sertifikasyonu, Postgraduate, 2016 - 2017

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Variations in oil, protein, fatty acids and vitamin E contents of pumpkin seeds under deficit irrigation**
Kirnak H., İrik H. A., Sipahioğlu O., Ünlükara A.
GRASAS Y ACEITES, vol.70, no.2, 2019 (SCI-Expanded)
- II. **Modeling the dielectric properties of ham as a function of temperature and composition**
Sipahioğlu O., Barringer S., Taub I., Prakash A.
JOURNAL OF FOOD SCIENCE, vol.68, no.3, pp.904-909, 2003 (SCI-Expanded)
- III. **Dielectric properties of vegetables and fruits as a function of temperature, ash, and moisture content**
Sipahioğlu O., BARRINGER S.
Journal of Food Science, vol.68, no.1, pp.234-239, 2003 (SCI-Expanded)
- IV. **Characterization and modeling of dielectric properties of turkey meat**
Sipahioğlu O., BARRINGER S., TAUB I., YANG A.
Journal of Food Science, vol.68, no.2, pp.521-527, 2003 (SCI-Expanded)
- V. **THE DIELECTRIC PROPERTIES OF MEATS AS A FUNCTION OF TEMPERATURE AND COMPOSITION**
Sipahioğlu O., Barringer S. A., Bircan C.
JOURNAL OF MICROWAVE POWER AND ELECTROMAGNETIC ENERGY, vol.38, no.3, pp.161-169, 2003 (SCI-Expanded)
- VI. **Structure, physico-chemical and sensory properties of feta cheese made with tapioca starch and lecithin as fat mimetics**
Sipahioğlu O., ALVAREZ V., SOLANO-LOPEZ C.
International Dairy Journal, vol.9, no.11, pp.783-789, 1999 (SCI-Expanded)

Articles Published in Other Journals

- I. **GENÇ TÜKETİCİLERİN HELAL SERTİFİKASI KONUSUNDA FARKINDALIĞI VE BUNUN GIDA TERCİHİ ÜZERİNE ETKİLERİ: KAYSERİ İLİ ÖRNEĞİ**
Sipahioğlu O., Akbulut M. S., Daştan Ş., Can E.
Helal ve Etik Araştırmalar Dergisi, vol.1, no.2, pp.110-121, 2019 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. **The Effect of Enrichment of Biscuits by Carob Molasses on Physicochemical, Functional and Sensory Properties**
İnanır C., Sipahioğlu O.
1st International Erciyes Agriculture, Animal and Food Sciences Conference, Kayseri, Turkey, 24 - 27 April 2019
- II. **Effects of Different Irrigation Levels on Oil and Fatty Acid Composition of Pumpkin Seeds**
Kirnak H., İRİK H. A., SİPAHİOĞLU O., ÜNLÜKARA A., Yılmaz M.
II. International Conference on Engineering Technology and Innovation (ICETI), Budapeşte, Hungary, 7 - 11 March 2018, pp.71
- III. **Variation of oil protein fatty acids and vitamin e content of pumpkin seed under deficit irrigation**
KIRNAK H., SİPAHİOĞLU O., İRİK H. A.
6th International Chemistry Conference (6th ICC), Riyad, Saudi Arabia, 8 - 10 November 2016, pp.292
- IV. **Using infrared drying method for producing pastirma**
Batman S., SİPAHİOĞLU O., YETİM H.
62nd ICoMST International Congress of Meat Science and Technology, Bangkok, Thailand, 14 - 19 August 2016, pp.156

Supported Projects

SİPAHİOĞLU O., TUBİTAK Project, İç Anadolu Bölgesinde Damla Sulama Sistemi ile Sulanan Çerezlik Kabakta Farklı Sulama Seviyelerinin Bitkisel Gelişimi, Tohum Verimi ve Kalitesine Etkisi ile Vejetasyon İndekslerinin Sulama Yönetiminde Kullanımı, 2014 - Continues

SİPAHİOĞLU O., İNANIR C., Project Supported by Higher Education Institutions, Keçiboynuzu Pekmezi Kullanılarak Şeker İçeriği Azaltılan Bisküvilerin Bazı Özelliklerinin Araştırılması, 2017 - 2018

KIRNAK H., İRİK H. A., ULAŞ A., SİPAHİOĞLU O., ÜNLÜKARA A., KÖKSAL E. S., Project Supported by Higher Education Institutions, İç Anadolu Bölgesinde Damla Sulama Sistemi İle Sulanan Çerezlik Kabakta Farklı Sulama Seviyelerinin Bitkisel Gelişim Tohum Verimi ve Kalitesine Etkisi İle Vejetasyon İndekslerinin Sulama Yönetiminde Kullanımı, 2015 - 2017

Metrics

Publication: 11

Citation (WoS): 269

Citation (Scopus): 304

H-Index (WoS): 6

H-Index (Scopus): 6