

## Prof. KEMAL SARIOĞLU

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### Research Areas

Technical Sciences, Food Engineering, Food Science, Food Chemistry

### Advising Theses

Sarioğlu K., İmmobilize metal iyon afinite kromatografisi için poli(akrilamit-glisidil metakrilat-IDA) kriyojellerin hazırlanması ve karakterizasyonu, Postgraduate, Ş.DAŞTAN(Student), 2023

Sarioğlu K., İyonik jelleşme tekniği kullanılarak çekirdek-kabuk yapılı likopen kapsüllerinin hazırlanması ve karakterizasyonu, Postgraduate, F.ZENNECİOĞLU(Student), 2023

Sarioğlu K., İyonik jelleşme tekniği kullanılarak çekirdek-kabuk yapılı propolis kapsüllerinin hazırlanması ve karakterizasyonu, Postgraduate, M.SACİDE(Student), 2022

Özdemir N., SARIOĞLU K., İyonik jelasyon yönteminde enkapsülasyon verimi üzerine yüzey aktif bileşenlerinin etkisi, Postgraduate, B.BORA(Student), 2021

Sarioğlu K., İMMOBİLİZE METAL İYON KROMATOĞRAFİSİ İÇİN KARBOKSİMETİL SELÜLOZ ESASLI HİDROJELLER HAZIRLANMASI VE KARAKTERİZASYONU, Postgraduate, Ş.DAŞTAN(Student), 2020

Sarioğlu K., Doğal polimerlerle hazırlanan adsorbanlarla metal iyonlarının adsorpsiyonu, Postgraduate, H.GÖKNUR(Student), 2020

Sarioğlu K., Brüdeden Aroma Bileşenlerinin Konsantrasyonuna Yönelik Ters Faz Polimerik Adsorban Malzemelerin Geliştirilmesi ve Karakterizasyonu, Doctorate, İ.DEMİRKAN(Student), 2019

Sarioğlu K., Farklı bitkisel yağlarda oksidasyon kinetiğinin faz duyar kapasitansmetre ile incelenmesi, Postgraduate, E.KABA(Student), 2019

Sarioğlu K., Mahonya (Mahonia aquifolium L.) antosiyaninlerinin izolasyonu, saflaştırılması ve tanımlanmasına yönelik polimerik adsorbanların sentezlenmesi, Doctorate, G.ÖZEN(Student), 2017

Sarioğlu K., Domatesten likopen izolasyonuna yönelik monodispers kromatografik kolon dolgu maddelerinin sentezi, likopenin saflaştırılması ve enkapsülasyonu, Doctorate, S.ÖZGEN(Student), 2014

SARIOĞLU K., ÇİLEK MEYVESİNDEN DOĞAL AROMA BİLEŞENLERİNİN KATI FAZ EKSTRAKSİYON (KFE) SİSTEMLERİYLE ELDE EDİLMESİ VE KARAKTERİZASYONU, Postgraduate, S.Özgen(Student), 2010

Sarioğlu K., Makro molekül substratlı ticari enzim aktivitelerinin titreşimli viskozimetre kullanılarak belirlenmesi, Postgraduate, H.KABLAN(Student), 2010

Sarioğlu K., Çilek meyvesinden doğal aroma bileşenlerinin katı faz ekstraksiyon sistemleriyle elde edilmesi ve karakterizasyonu, Postgraduate, S.ÖZGEN(Student), 2010

Sarioğlu K., Lipofilik özellikte polimerik adsorban malzemelerin sentezlenmesi, tanımlanması ve siyah havuç (Daucus carota L.) suyundan antosiyaninlerin izolasyonunda kullanımı, Postgraduate, T.KARABEKMEZ(Student), 2009

Sarioğlu K., Kromatografik gıda analizlerinde, örnek hazırlama aşamasına yönelik ters faz polimerik katı faz ekstraksiyon malzemelerinin geliştirilmesi ve karakterizasyonu, Postgraduate, İ.DEMİRKAN(Student), 2007

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

- I. **Encapsulation of anthocyanin with gelatin-alginate carrier by a specially designed ultrasonic encapsulator with adjustable frequency**  
SARIOĞLU K., Ülgen A., Oral R. A.  
Journal of Applied Polymer Science, vol.141, no.6, 2024 (SCI-Expanded)
- II. **Investigation of the effects of some wall materials and encapsulation techniques on the microencapsulation of olive leaf extract**  
Kahraman S., Demircan H., SARIOĞLU K., Demircan S., Oral R.  
Acta Alimentaria, vol.52, no.3, pp.390-400, 2023 (SCI-Expanded)
- III. **INVESTIGATION ON PHYTOCHEMICAL, ANTIOXIDANT, AND ANTIMICROBIAL PROPERTIES, DRYING PROFILE AND EXTRACTION OPTIMIZATION OF DEER APPLE (MALUS TRILOBATA V ERIOLOBUS TRILOBATUS)**  
Demircan H., SAĞDIÇ O., Ozkan K., KAYACAN ÇAKMAKOĞLU S., Us A., SARIOĞLU K., Oral R.  
Latin American Applied Research, vol.52, no.2, pp.143-148, 2022 (SCI-Expanded)
- IV. **Deer apple (Malus trilobata) fruit grown in the Mediterranean region: identification of some components and pomological features**  
Demircan H., SARIOĞLU K., SAĞDIÇ O., Ozkan K., KAYACAN ÇAKMAKOĞLU S., US A. A., Oral R. A.  
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (SCI-Expanded)
- V. **Synthesis and characterisation of porous polyvinylpyrrolidone-co-poly(divinylbenzene) (PVP-co-PDVB) copolymer resins for the isolation of betalains from red beetroot**  
Kaba E., ÖZGEN S., SARIOĞLU K.  
JOURNAL OF POROUS MATERIALS, vol.27, no.5, pp.1369-1376, 2020 (SCI-Expanded)
- VI. **Determination of mold contamination and aflatoxin levels of the meat products/ingredients collected from Turkey market**  
Cavus S., TÖRNÜK F., SARIOĞLU K., Yetim H.  
JOURNAL OF FOOD SAFETY, vol.38, no.5, 2018 (SCI-Expanded)
- VII. **RECOVERY OF BIOACTIVE PHENOLIC COMPOUNDS FROM OLIVE MILL WASTE WATER, POMEGRANATE PEEL, AND EUROPEAN CRANBERRYBUSH (VIBURNUM OPULUS L.) JUICE BY PREPARATIVE MPLC**  
Oral R. A., DOĞAN M., SARIOĞLU K.  
JOURNAL OF LIQUID CHROMATOGRAPHY & RELATED TECHNOLOGIES, vol.37, no.13, pp.1827-1836, 2014 (SCI-Expanded)
- VIII. **HPLC-DAD ANALYSIS TO IDENTIFY THE PHENOLIC PROFILE OF RHODODENDRON HONEYS COLLECTED FROM DIFFERENT REGIONS IN TURKEY**  
SİLİCİ S., SARIOĞLU K., DOĞAN M., KARAMAN K.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.17, no.5, pp.1126-1135, 2014 (SCI-Expanded)
- IX. **New approaches to determination of HMF**  
Oral R. A., Mortas M., DOĞAN M., SARIOĞLU K., Yazici F.  
FOOD CHEMISTRY, vol.143, pp.367-370, 2014 (SCI-Expanded)
- X. **Effects of certain polyphenols and extracts on furans and acrylamide formation in model system, and total furans during storage**  
Oral R. A., DOĞAN M., Sarioğlu K.  
FOOD CHEMISTRY, vol.142, pp.423-429, 2014 (SCI-Expanded)
- XI. **Synthesis and Characterization of Lipophilic Polymeric Adsorbent Resins for Recovery of Anthocyanins from Black Carrot**  
SARIOĞLU K., Erdem T., Özgen S.  
FOOD ANALYTICAL METHODS, vol.6, no.6, pp.1621-1628, 2013 (SCI-Expanded)
- XII. **Synthesis and Characterization of Acrylonitrile-co-Divinylbenzene (AN/DVB) Polymeric Resins for the Isolation of Aroma Compounds and Anthocyanins from Strawberry**  
Özgen S., SARIOĞLU K.

- FOOD AND BIOPROCESS TECHNOLOGY, vol.6, no.10, pp.2884-2894, 2013 (SCI-Expanded)
- XIII. **DETERMINATION OF POLYPHENOLS OF SOME TURKISH HONEYDEW AND NECTAR HONEYS USING HPLC-DAD**  
SİLİCİ S., Sarioğlu K., KARAMAN K.  
JOURNAL OF LIQUID CHROMATOGRAPHY & RELATED TECHNOLOGIES, vol.36, no.16, pp.2330-2341, 2013 (SCI-Expanded)
- XIV. **The Effect of Starch Concentration and Temperature on Grape Molasses: Rheological and Textural Properties**  
Göksel M., DOĞAN M., Toker O. S., Özgen S., SARIOĞLU K., Oral R. A.  
FOOD AND BIOPROCESS TECHNOLOGY, vol.6, no.1, pp.259-271, 2013 (SCI-Expanded)
- XV. **5-hydroxymethyl furfural formation and reaction kinetics of different pekmez samples: effect of temperature and storage**  
Oral R. A., DOĞAN M., Sarioğlu K., Toker O. S.  
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.8, no.4, 2012 (SCI-Expanded)
- XVI. **Monitoring of the 5- HMF amount as an indicator of Maillard products in the sweet whey and skim milk powder stored in different conditions.**  
ORAL R., DOĞAN M., Sarioğlu K.  
MILCHWISSENSCHAFT-MILK SCIENCE INTERNATIONAL, vol.66, no.4, pp.398-400, 2011 (SCI-Expanded)
- XVII. **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 FÜR LEBENSMITTELHYGIENE, vol.62, no.2, pp.58-64, 2011 (SCI-Expanded)

### Articles Published in Other Journals

- I. **Determination of HMF in Some Instant Foods and Its Biodegradation by Some Lactic Acid Bacteria in Medium and Food**  
ORAL R. A., DOĞAN M., SARIOĞLU K., KAYACIER A., Sağdıç O.  
Annals of Chromatography and Separation Techniques, vol.1, no.1, pp.1-4, 2015 (Peer-Reviewed Journal)
- II. **Organik Asit- fruktoz Model Sisteminde Bazı Fenolik Bileşiklerin HMF Oluşumu Üzerine Etkiler**  
ORAL R. A., DOĞAN M., SARIOĞLU K.  
Gıda Teknolojileri Elektronik Dergisi, vol.8, no.2, pp.12-17, 2013 (Peer-Reviewed Journal)

### Refereed Congress / Symposium Publications in Proceedings

- I. **Adsorption of Pb(II) Ions Onto Binary Bio-polymeric Beads of Crosslinked Carboxymethyl Cellulose and Agarose**  
AĞCA H. G., SARIOĞLU K., ŞAHİN U., GÜRMEK K.  
IX. International Symposium on Ecology and Environmental Problems (ISEEP 2019), Antalya, Turkey, 1 - 03 November 2019
- II. **Determination of Some Pomological and Physicochemical Properties of Deer Apple Fruits (Malus trilobata v Eriolobus trilobatus) Grown in Mediterranean Region**  
DEMİRCAN H., SAĞDIÇ O., US A. A., KAYACAN S., ÖZKAN K., ORAL R. A., SARIOĞLU K.  
International Conference on Raw Materials to Processed Foods, 11 - 13 April 2018
- III. **Preparation and Characterization of Cellulose Acetate Membranes Containing Laccase Hybrid Nanoflowers**  
Türk M., Kaba E., ALTINKAYNAK C., ÖZDEMİR N., SARIOĞLU K.  
Ancon-International Congress on Chemistry and Materials Science, Ankara, Turkey, 5 - 07 October 2017
- IV. **Preparation and Characterization of Cellulose Acetate Membrane Containing Laccase Hybrid**

## **Nonoflowers**

TÜRK M., KABA E., ALTINKAYNAK C., ÖZDEMİR N., SARIOĞLU K.

International Congress on Chemistry and Materials Science, Ankara, Turkey, 5 - 07 October 2017

- V. **Determination of Drying Behaviour of Deer Apple Fruits (*Malus trilobata* v *Eriolobus trilobatus*)**  
DEMİRCAN H., ÖZKAN K., KAYACAN S., US A. A., SARIOĞLU K., ORAL R. A., SAĞDIÇ O.  
17th International Nutrition and Diagnostics Conference, 9 - 12 October 2017
- VI. **Determination of Drying Behaviour of Deer Apple Fruits (*Malus trilobata* v *Eriolobatus trilobatus*)**  
DEMİRCAN H., ÖZKAN K., KAYACAN S., US A. A., SARIOĞLU K., ORAL R. A., SAĞDIÇ O.  
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- VII. **Determination of Drying Behaviours of Deer Apple Fruits (*Malus trilobata* v *Eriolobatus trilobatus*)**  
DEMİRCAN H., ÖZKAN K., KAYACAN S., US A. A., SARIOĞLU K., ORAL R. A., SAĞDIÇ O.  
17th International Nutrition and Diagnostics Conference, 9 - 12 October 2017
- VIII. **Investigation of Antimicrobial Activity of Deer Apple Fruits (*Malus trilobata* v *Eriolobus trilobatus*)**  
DEMİRCAN H., ÖZKAN K., KAYACAN S., US A. A., SARIOĞLU K., ORAL R. A., SAĞDIÇ O.  
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- IX. **Preparation and Characterization of Cellulose Acetate Membrane Containing Laccase Hybrid Nanoflowers**  
TÜRK M., KABA E., ALTINKAYNAK C., ÖZDEMİR N., SARIOĞLU K.  
International Congress on Chemistry and Materials Science (Ancon), Ankara, Turkey, 5 - 07 October 2017
- X. **Microencapsulation of Ginger Oleoresin by Ionic Gelation Method**  
ÖZGEN S., KANDEMİR S., SARIOĞLU K.  
International Conference on Agriculture Forest Food Sciences and Technologies, 15 - 17 May 2017
- XI. **Effect of reversible electroporation on vacuum impregnation of fresh spearmint leaves with ascorbic acid**  
FİNCAN M., YAŞAR Ş., SARIOĞLU K.  
1st World Congress on Electroporation, Pulsed Electric Fields in Biology, Medicine, Food and Environmental Technologies, Portoroz, Slovenia, 6 - 10 September 2015, pp.127
- XII. **5-Hydroxymethylfurfural (5-HMF) Content of Different Food Groups in Turkey**  
DOĞAN M., TOKER Ö. S., SARIOĞLU K., ERSÖZ N. B.  
11th International Symposium on the Maillard Reaction (ISMR), France, 1 - 04 September 2012
- XIII. **Determination of phenolic profile of rhododendron honeys with HPLC-DAD**  
SİLİCİ S., KARAMAN K., DOĞAN M., SARIOĞLU K.  
First Turkish Congress, Expo and workshop on honey and honeybee products with international participation,, Kayseri, Turkey, 22 - 26 February 2012, pp.46
- XIV. **The textural and chemical properties of prebiotic butter: effect of storage time.**  
DOĞAN M., SARIOĞLU K., KAYACIER A., GÖKSEL M., ORAL R., TOKER Ö.  
4th International Congress on Food and Nutrition,, İstanbul, Turkey, 12 - 14 October 2011
- XV. **Rheological and chemical properties of prebiotic butter cream:effect of storage time**  
DOĞAN M., SARIOĞLU K., KAYACIER A., GÖKSEL M., ORAL R., TOKER Ö. S.  
Rheology Trends: from nano to macro systems, Lisbon, Portugal, Eylül 2011, Portugal, 1 - 04 September 2011, pp.145-148
- XVI. **Prediction of HMF Content of Three Molasses Types Based on Temperature and Storage Time by Adaptive Neuro Fuzzy Inference System (ANFIS Model).**  
Oral R., Toker Ö., DOĞAN M., Sarioğlu K.  
The International Food Congress "Novel Approaches in Food Industry,, İzmir, Turkey, 26 - 29 May 2011, pp.210
- XVII. **Determination of the influence on Maillard reaction some products in glycine/glucose model system by using certain polyphenols and partially pure plant extracts by GC-MS**  
Oral R. A., DOĞAN M., Sarioğlu K.  
The International Food Congress "Novel Approaches in Food Industry", Turkey, 1 - 04 May 2011, pp.212
- XVIII. **Effect of different sugar/acid combinations on rheological properties of caramel samples**  
DOĞAN M., TOKER Ö. S., ORAL R. A., SARIOĞLU K.

- The International Food Congress "Novel Approaches in Food Industry", Turkey, 1 - 04 May 2011, pp.174
- XIX. **Comparison of Two Different Artificial Neural Network Models to Estimate the HMF Levels**  
Oral R. A., Özgen S., DOĞAN M., Sarioğlu K.  
The International Food Congress "Novel Approaches in Food Industry", Turkey, 1 - 04 May 2011, pp.225
- XX. **Adsorption of 5-hydroxy-2-methyl furfuraldehyde (HMF) from model solution and pekmez using polymeric adsorbent resin. Book of Abstract**  
Sarioğlu K., Oral R., DOĞAN M.  
1st International Congress on Food Technology, Antalya, TURKEY,, Turkey, 1 - 04 October 2010
- XXI. **Reduction of 5-Hydroxy-2-Methyl Furfuraldehyde (HMF) concentration in fried potato model.,Book of Abstract.**  
DOĞAN M., Oral R., Sarioğlu K., Sağdıç O., Kesler Y.  
1st International Congress on Food Technology,, Antalya, Turkey, 1 - 04 October 2010
- XXII. **Effects of the storage conditions on 5-hydroxy-2-methyl furfuraldehyde (HMF) concentration in various pekmez. Boof of Abstract.**  
Oral R., DOĞAN M., Sarioğlu K.  
1st International Congress on Food Technology, Antalya TURKEY, Turkey, 1 - 04 October 2010
- XXIII. **Monitoring the 5-HMF amount as an indicator of maillard products in whey protein concentrate and skim milk powder.**  
Oral R., DOĞAN M., Sarioğlu K.  
1st International Congress on Food Technology, Antalya TURKEY, Turkey, 1 - 04 October 2010
- XXIV. **New approaches detection of 5-HMF by RP-HPLC in some foods. Antalya, TURKEY, Book of Abstract.**  
Oral R., MORTAŞ M., DOĞAN M., Sarioğlu K.  
1st International Congress on Food Technology, Antalya TURKEY, Turkey, 1 - 04 October 2010
- XXV. **The fatty acid composition and volatile aroma compounds of the chicken muscles fed with thyme**  
YETİM H., EKİCİ L., SARIOĞLU K., ÖZTÜRK I., SAĞDIÇ O.  
Food Science, Engineering and Technologies 2009, Plovdiv, Bulgaria, 23 - 24 October 2009, pp.643-648
- XXVI. **Biodegradation of 5-(Hydroxymethyl)-2-furfural (HMF) in model foods using some lactic acid bacteria and yeast.**  
DOĞAN M., Oral R., Sarioğlu K., Sağdıç O., Kesler Y.  
3 rd . International Symposium on Recent Advances in Food Analysis,, Prague, Czech Republic, 7 - 09 November 2007
- XXVII. **The role of dietary fibers on binding heavy metal ions**  
Demirkan I., DOĞAN M., Sarioğlu K.  
2nd International Congress on Functional Foods and Nutraceuticals, İstanbul, Turkey, 4 - 06 May 2006

## Supported Projects

SAĞDIÇ O., YETİM H., SARIOĞLU K., HAYTA M., YAPAR N., TUBITAK Project, Geleneksel Fermente Gilaburu Meyve Suyundan Elde Edilen Laktik Asit Bakterilerinin Probiyotik Özellikleri ve Endüstriyel Üretimde Kullanımları, 2010 - Continues

DOĞAN M., SARIOĞLU K., KAYACIER A., İNANÇ N., TUBITAK Project, Kalorisi Azaltılmış Prebiyotik Kahvaltılık Modifiye Tereyağı ve Krema Üretimi, 2010 - Continues

SARIOĞLU K., DİNÇ O., Project Supported by Higher Education Institutions, Kırmızı Pancardan (Beta Vulgaris) Katı Faz Ekstraksiyon Sistemi Kullanılarak Betalain İzolasyonu, 2010 - 2018

KOŞAR M., İNANIR M., AYGAN M. B., SARIOĞLU K., İMAMOĞLU ŞİRVANLI N. N., Project Supported by Higher Education Institutions, Kahve Çekirdeği Ekstrelerinin ve Kahve Fitokimyasallarından Klorojenik Asit, Kafeik Asit, Kafein ve Trigonellinin COLO-205 İnsan Kolon Kanseri Hücrelerinde Antiproliferatif ve Antitümöral Etkilerinin Araştırılması, 2011 - 2014

SARIOĞLU K., ÖZGEN S., Project Supported by Higher Education Institutions, KATI FAZ EKSTRAKSİYON TEKNİĞİ KULLANILARAK GIDA KAYNAKLI DOĞAL AROMA BİLEŞENLERİNİN ELDESİ VE KARAKTERİZASYONU, 2009 - 2010

SARIOĞLU K., KABLAN H., Project Supported by Higher Education Institutions, MAKRO MOLEKÜL SUBSTURATLI TİCARİ ENZİM AKTİVİTELERİNİN TİTREŞİMLİ VİSKOZİMETRE KULLANILARAK BELİRLENMESİ., 2008 - 2010

SARIOĞLU K., KARABEKMEZ T., Project Supported by Higher Education Institutions, LİPOFİLİK ÖZELLİKTE POLİMERİK ADSORBAN MALZEMELERİN SENTEZLENMESİ, TANIMLANMASI VE SİYAH HAVUÇ SUYUNDAN RENKLİ BİLEŞENLERİN İZOLASYONUNDA KULLANIMI, 2007 - 2009

YETİM H., EKİCİ L., GÖNÜLALAN Z., ÖZKAN M., SAĞDIÇ O., SARIOĞLU K., TUBITAK Project, Piliç Etlerinin Lezzet Kalitesi ve Raf Ömrünün Geliştirilmesinde Kekikli Yem Kullanımı, 2006 - 2008

SARIOĞLU K., DEMİRKAN İ., Project Supported by Higher Education Institutions, KROMATUGRAFİK GIDA ANALİZLERİNDE, ÖRNEK HAZIRLAMA AŞAMASINA YÖNELİK TERS FAZ POLİMERİK KATI FAZ EKSTRAKSİYON MALZEMELERİNİN GELİŞTİRİLMESİ VE KARAKTERİZASYONU., 2006 - 2008

SARIOĞLU K., Project Supported by Higher Education Institutions, MONOSAKKARİTLERİN HİDROFOBİK BORONİK ASİT (FENİL BORONİK ASİT) KULLANILARAK TÜREVLENDİRİLMESİ VE OLUŞTURULAN DİOL ESTERLERİNİN TERS FAZ SIVI KROMATOĞRAFİSİ VE GAZ KROMATOĞRAFİSİ TEKNİKLERİ İLE NİCEL-NİTEL ANALİZİ, 2006 - 2008

TOKALIOĞLU Ş., SARIOĞLU K., KUZUGÜDENLİ Ö. E., OĞUZ M., Project Supported by Higher Education Institutions, ÇEVRE VE GIDA ÖRNEKLERİNDE AĞIR METAL ANALİZLERİ, 2006 - 2007

## Metrics

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