

# ECE SÖĞÜT

## RES. ASST. PHD

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### Learning Knowledge

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Doctorate  
2012 - 2018

Suleyman Demirel University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey

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Postgraduate  
2009 - 2011

Ege University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey

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Undergraduate  
2005 - 2009

Ege University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey

### Foreign Languages

English, B2 Upper Intermediate

### Dissertations

Doctorate, ANTiOKSiDAN, ANTiMiKROBiYAL ÖZELLiK KAZANDIRILMiŞ NANOKOMPOZiT FiLMLERiN GELiŞTiRiLMESi VE GiDA UYGULAMALARI, Suleyman Demirel University, Gıda Mühendisliği, Gıda Mühendisliği, 2018

Postgraduate, Tavuk Etlerinin Üzüm Çekirdeđi Tozu Katkılı Kaplama Harcıyla Kaplanarak Pişirilmesi İşleminin İncelenmesi, Ege University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2011

### Academic Titles / Tasks

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Research Assistant  
2011 - Continues

Suleyman Demirel University, Mühendislik Fakültesi, Gıda Mühendisliği

### Scholarships

2214 A Yurt Dışı Doktora Sırası Araştırma Burs Programı, University, 2015 - Continues

2211 A Yurtiçi Lisansüstü Burs Programı, TÜBİTAK, 2012 - Continues

### Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

1. **Development of chitosan/cycloolefin copolymer and chitosan/polycaprolactone active bilayer films incorporated with grape seed extract and carvacrol**  
SÖĞÜT E., SEYDİM A. C. , Chiralt A.  
JOURNAL OF POLYMER RESEARCH, vol.28, no.8, 2021 (Journal Indexed in SCI)
2. **Determination of bioactive properties of different edible mushrooms from Turkey**  
Alkin M., SÖĞÜT E., SEYDİM A. C.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, 2021 (Journal Indexed in SCI)
3. **Classification of honeys collected from different regions of Anatolia by chemometric methods**  
SÖĞÜT E., SEYDİM A. C.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.44, 2020 (Journal Indexed in SCI)
4. **Effect of whey protein edible films containing plant essential oils on microbial inactivation of sliced Kasar cheese**  
SEYDİM A. C. , Sarikus-Tutal G., SÖĞÜT E.  
Food Packaging and Shelf Life, vol.26, 2020 (Journal Indexed in SCI)
5. **Utilization of carrot (*Daucus carota* L.) fiber as a filler for chitosan based films**  
SÖĞÜT E., Cakmak H.  
FOOD HYDROCOLLOIDS, vol.106, 2020 (Journal Indexed in SCI)
6. **Active whey protein isolate films including bergamot oil emulsion stabilized by nanocellulose**  
SÖĞÜT E.  
FOOD PACKAGING AND SHELF LIFE, vol.23, 2020 (Journal Indexed in SCI)
7. **Fabrication of kappa-carrageenan and whey protein isolate-based films reinforced with nanocellulose: optimization via RSM**  
SÖĞÜT E.  
JOURNAL OF APPLIED POLYMER SCIENCE, 2020 (Journal Indexed in SCI)
8. **A model system based on glucose–arginine to monitor the properties of Maillard reaction products**  
SÖĞÜT E., ERTEKİN FİLİZ B., SEYDİM A. C.  
Journal of Food Science and Technology, 2020 (Journal Indexed in SCI)
9. **The properties of kappa-carrageenan and whey protein isolate blended films containing pomegranate seed oil**  
SÖĞÜT E., Balqis A. M. I. , Hanani Z. A. N. , SEYDİM A. C.  
POLYMER TESTING, vol.77, 2019 (Journal Indexed in SCI)
10. **The effects of chitosan- and polycaprolactone-based bilayer films incorporated with grape seed extract and nanocellulose on the quality of chicken breast fillets**  
SÖĞÜT E., SEYDİM A. C.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.101, pp.799-805, 2019 (Journal Indexed in SCI)
11. **The effects of Chitosan and grape seed extract-based edible films on the quality of vacuum packaged chicken breast fillets**  
SÖĞÜT E., SEYDİM A. C.  
FOOD PACKAGING AND SHELF LIFE, vol.18, pp.13-20, 2018 (Journal Indexed in SCI)
12. **Development of Chitosan and Polycaprolactone based active bilayer films enhanced with nanocellulose and grape seed extract**  
SÖĞÜT E., SEYDİM A. C.  
Carbohydrate Polymers, vol.195, pp.180-188, 2018 (Journal Indexed in SCI)
13. **Characterization of cyclic olefin copolymer-coated chitosan bilayer films containing nanocellulose and grape seed extract**  
SÖĞÜT E., SEYDİM A. C.  
PACKAGING TECHNOLOGY AND SCIENCE, vol.31, no.7, pp.499-508, 2018 (Journal Indexed in SCI)
14. **Effect of grape seed powder on oxidative stability of precooked chicken nuggets during frozen storage**  
Cagdas E., KUMCUOĞLU S.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.52, no.5, pp.2918-2925, 2015 (Journal Indexed in

SCI)

15. **Effects of the Addition of Grape Seed Powder on the Thermorheological Properties of Frying Batters**  
Cagdas E., KUMCUOĞLU S.  
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.11, no.2, 2015 (Journal Indexed in SCI)
16. **EFFECTS OF GRAPE SEED POWDER AND WHEY PROTEIN ON QUALITY CHARACTERISTICS OF CHICKEN NUGGETS**  
KUMCUOĞLU S., Cagdas E.  
JOURNAL OF FOOD QUALITY, vol.38, no.2, pp.83-93, 2015 (Journal Indexed in SCI)

#### Articles Published in Other Journals

1. **Development of Chitosan and Polycaprolactone Based Trilayer Biocomposite Films for Food Packaging Applications**  
SÖĞÜT E., SEYDİM A. C.  
JOURNAL OF POLYTECHNIC-POLITEKNİK DERGİSİ, vol.24, no.1, pp.263-273, 2021 (Journal Indexed in ESCI)
2. **THE EFFECT OF GLYCEROL ON THE FORMATION OF CHITOSAN/POLYCAPROLACTONE AND CHITOSAN/CYCLOOLEFINCOPOLYMER BILAYER FILMS**  
Söğüt E., Seydim A. C.  
GIDA / THE JOURNAL OF FOOD, vol.45, no.4, pp.763-773, 2020 (Refereed Journals of Other Institutions)
3. **Changes in carbohydrate profile in kefir fermentation**  
Hikmetoglu M., SÖĞÜT E., SÖĞÜT O., Gokirmakli C., Guzel-Seydim Z. B.  
Bioactive Carbohydrates and Dietary Fibre, vol.23, 2020 (Refereed Journals of Other Institutions)
4. **Chitosan and Starch Based Intelligent Films with Anthocyanins from Eggplant to Monitor pH Variations**  
Bilgiç S., SÖĞÜT E., SEYDİM A. C.  
Turkish Journal of Agriculture - Food Science and Technology, no.7, pp.61-66, 2019 (Refereed Journals of Other Institutions)
5. **Properties of Solvent Cast Polycaprolactone Films Containing Pomegranate Seed Oil Stabilized with Nanocellulose**  
SÖĞÜT E.  
Turkish Journal of Agriculture - Food Science and Technology, no.7, pp.67-72, 2019 (Refereed Journals of Other Institutions)
6. **Development of Antioxidant Chitosan Films Incorporated with Quinoa Extract**  
SÖĞÜT E., SEYDİM A. C.  
Euroasian Journal of Food Science and Technology, pp.19-27, 2018 (Refereed Journals of Other Institutions)
7. **CHARACTERIZATION OF CHITOSAN BASED FILMS INCORPORATED WITH ESSENTIAL OILS**  
SÖĞÜT E., SEYDİM A. C.  
GIDA / THE JOURNAL OF FOOD, vol.43, no.4, pp.624-634, 2018 (Refereed Journals of Other Institutions)
8. **BİYOBAZLI NANOKOMPOZİTLER VE GIDA AMBALAJLAMADAKİ UYGULAMALARI**  
ÇAĞDAŞ E., SEYDİM A. C.  
GIDA / THE JOURNAL OF FOOD, vol.42, no.6, pp.821-833, 2017 (Refereed Journals of Other Institutions)
9. **Üzüm çekirdeğinden fenolik bileşen ekstraksiyonunun yüzey yanıt metodu ile optimizasyonu**  
ÇAĞDAŞ E., SEYDİM A. C.  
Gıda, vol.41, no.6, pp.403-410, 2016 (Refereed Journals of Other Institutions)
10. **Effect of kefir on Fusobacterium nucleatum in potentially preventing intestinal cancer**  
GUZEL-SEYDİM Z. B., DİBEKÇİ M., ÇAĞDAŞ E., SEYDİM A. C.  
FUNCTIONAL FOODS IN HEALTH AND DISEASE, vol.6, no.7, pp.469-477, 2016 (Journal Indexed in ESCI)
11. **ÜZÜM ÇEKİRDEĞİ TOZU VE PEYNİR ALTI SUYU TOZUNUN TAVUK NUGGET KALİTESİ ÜZERİNE ETKİLERİ**  
ÇAĞDAŞ E., KUMCUOĞLU S.

- GIDA / THE JOURNAL OF FOOD, vol.39, no.5, pp.291-298, 2014 (Refereed Journals of Other Institutions)
12. **MOLEKÜLER HAREKETLİLİK: GIDALARIN MUHAFAZASI ve İŞLEMESİNDE YENİ BİR YAKLAŞIM**  
ÇAĞDAŞ E., SEYDİM A. C.  
GIDA / THE JOURNAL OF FOOD, vol.39, no.5, pp.307-313, 2014 (Refereed Journals of Other Institutions)
  13. **Farklı Miktarlarda Üzüm Çekirdeği Tozu İlave Edilmiş Kaplama Harçlarının Reolojik Özellikleri**  
SÜFER Ö., ÇAĞDAŞ E., KUMCUOĞLU S.  
Gıda, vol.38, no.1, pp.17-31, 2013 (Refereed Journals of Other Institutions)
  14. **Ultrasound assisted extraction of polyphenols silymarin from milk thistle Silybum marianum l**  
ÇAĞDAŞ E., KUMCUOĞLU S., GÜVENTÜRK S., TAVMAN Ş.  
Gıda, vol.36, no.6, pp.311-318, 2011 (Refereed Journals of Other Institutions)
  15. **Mikrodalga Destekli Vakum Kurutma Tekniği ve Gıdaların Kurutulmasında Kullanımı**  
ÇAĞDAŞ E., KUMCUOĞLU S., TAVMAN Ş.  
Akademik Gıda, vol.9, no.1, pp.40-48, 2011 (Refereed Journals of Other Institutions)

### Books & Book Chapters

1. **Functional Biobased Composite Polymers for Food Packaging Applications**  
ÇAKMAK H., SÖĞÜT E.  
in: Reactive and Functional Polymers Volume One, Tomy Gutierrez, Editor, Springer, pp.95-136, 2020
2. **PROTEİNLER BU KADAR ÖNEMLİ**  
SEYDİM A. C. , ÇAĞDAŞ E.  
in: FONKSİYONEL BESLENME, SEYDİM, ZEYNEP, Editor, SİDAS MEDYA, İzmir, pp.115-137, 2016

### Refereed Congress / Symposium Publications in Proceedings

1. **ZEYTİN YAPRAĞI EKSTRAKTI İÇEREN KİTOSAN VE KARAGENAN KAPLAMALARIN TÜRK İNCİRLERİNİN MİKROBİYAL İNAKTİVASYONU ÜZERİNE ETKİSİ**  
SÖĞÜT E., Yalçın H., Akpınar K., Gökçen S., SEYDİM A. C.  
Türkiye 13. Gıda Kongresi, Turkey, 21 - 23 October 2020
2. **Synthetic polymer coating on biopolymers intended for food packaging applications**  
SÖĞÜT E., SEYDİM A. C.  
International Packaging Industry Congress, 21 - 22 November 2019
3. **Production of Whey Protein Isolate Films Containing Pomegranate Seed Oil Adhered With Nanocellulose**  
SÖĞÜT E., SEYDİM A. C.  
Innovations in Food packaging, Shelf Life Food Safety, 8 - 10 October 2019
4. **Development of bilayer films composed of chitosan-cycloolefin copolymer with the combination of grape seed extract and carvacrol**  
SÖĞÜT E., SEYDİM A. C.  
Innovations in Food packaging, Shelf Life Food Safety, 8 - 10 October 2019
5. **The effect of different water use on water kefir grains**  
Doyuk M., Söğüt E., Kök Taş T.  
4th International Anatolian Agriculture, Food, Environment and Biology Congress (TARGID), Afyonkarahisar, Turkey, 20 - 22 April 2019
6. **Properties of Solvent Cast Polycaprolactone Films Containing Pomegranate Seed Oil Stabilized with Nanocellulose**  
SÖĞÜT E.  
4th International Anatolian Agriculture, Food, Environment and Biology Congress (TARGID), 20 - 22 April 2019
7. **Chitosan and Starch Based Intelligent Films with Anthocyanins from Eggplant to Monitor pH**

## Variations

BİLGİÇ S., SÖĞÜT E., SEYDİM A. C.

4th International Anatolian Agriculture, Food, Environment and Biology Congress (TARGID), 20 - 22 April 2019

8. **Microbial Metabolism During Yogurt Fermentation**  
Üçgül B., Mutlu A., Aslantaş M., Söğüt O., SÖĞÜT E., SEYDİM Z. B.  
International Congress on Agriculture and Forestry Research (AGRIFOR), 8 - 10 April 2019
9. **DEVELOPMENT OF CHITOSAN AND POLYCAPROLACTONE BASED TRI-LAYER BIOCOMPOSITE FILMS AS ACTIVE FOOD PACKAGING APPLICATIONS**  
SÖĞÜT E., SEYDİM A. C.  
IV. International Ege Composite Materials Symposium (KOMPEGE), 6 - 08 September 2018
10. **CHARACTERIZATION OF BIOCOMPOSITE FILMS BASED ON WHEY PROTEIN ISOLATE AND CARRAGEENAN**  
SÖĞÜT E., Şahin E., SEYDİM A. C.  
IV. International Ege Composite Materials Symposium (KOMPEGE), 6 - 08 September 2018
11. **Antimicrobial Effect of Kefir Made from Kefir Grains Against Some Pathogenic Microorganisms**  
KIYAK E., SARI T., BÜYÜKYILDIRIM G., AŞIK CANBAZ E., SÖĞÜT E., SEYDİM Z. B.  
1st International Food and Medicine (IFMC), 24 - 27 May 2018
12. **Development of Antioxidant Chitosan Films Incorporated with Quinoa Extract**  
SÖĞÜT E., SEYDİM A. C.  
2nd International Conference on Agriculture, Forest, Food, Veterinary Sciences and Technologies (ICAFOF), 2 - 05 April 2018
13. **Probiyotik Süt Ürünleri için Ambalajlama Sistemleri**  
SÖĞÜT E., SEYDİM A. C.  
1. Ulusal Sütçülük Kongresi, Turkey, 25 - 27 May 2017
14. **Comparison of chemometric methods for classification of Turkish honeys by phenolic properties**  
ÇAĞDAŞ E., SEYDİM A. C.  
First Food Chemistry Conference - Shaping the Future of Food Quality, Health and Safety, Amsterdam, Netherlands, 30 October - 01 November 2016, pp.99
15. **Antioxidant properties of maillard reaction products from glucose arginine model system**  
ÇAĞDAŞ E., ERTEKİN FİLİZ B., SEYDİM A. C.  
2nd Congress on Food Structure & Design, Antalya, Turkey, 26 - 28 October 2016, pp.93
16. **Üzüm Çekirdeği Ekstraktının Kitosan Filmlerin Özelliklerine Etkilerinin Belirlenmesi**  
ÇAĞDAŞ E., SEYDİM A. C.  
12. Gıda Kongresi, Turkey, 5 - 07 October 2016
17. **Effect of kefir on Fusobacterium nucleatum potentially causing intestinal cancer**  
SEYDİM Z. B., DİBEKÇİ M., ÇAĞDAŞ E., SEYDİM A. C.  
20th International Conference of FFC - 8th International Symposium of ASFFBC, BOSTON, MA, United States Of America, 22 - 23 September 2016, pp.117-119
18. **Polimer nanokompozitlerden nano materyallerin salınım mekanizması**  
ÇAĞDAŞ E., SEYDİM A. C.  
Uluslararası Katılımlı III. Ege Kompozit Malzemeler Sempozyumu, Turkey, 5 - 07 November 2015
19. **Sıvı karıştırma yöntemiyle hazırlanmış kitosan ve sikloolefin kopolimer bazlı kompozit filmlerin su buharı geçirgenliklerinin ve optik özelliklerinin belirlenmesi**  
ÇAĞDAŞ E., SEYDİM A. C.  
Uluslararası Katılımlı III. Ege Kompozit Malzemeler Sempozyumu, Turkey, 5 - 07 November 2015
20. **Antioxidative and Antimicrobial Properties of Grape Seed Powder Incorporated Poly Capro Lactone Films**  
ÇAĞDAŞ E., SEYDİM A. C.  
Innovations in Food Packaging, Shelf Life and Food Safety, Munich, Germany, 15 - 17 September 2015
21. **Gıdalardaki patojen bakterilerin Floresan In Situ Hibridizasyonu FISH ile belirlenmesi**  
ÇAĞDAŞ E., SEYDİM A. C.

5. Gıda Güvenliği Kongresi, Turkey, 7 - 08 May 2015
22. **Türkiye de Kültürü Yapılan Doğal Yenilebilir Mantarların Toplam Fenolik Miktarı ve Antioksidan Aktivitelerinin Belirlenmesi**  
MUSTAFA a., ÇAĞDAŞ E., SEYDİM A. C.  
5. Gıda Güvenliği Kongresi, Turkey, 7 - 08 May 2015
23. **Kolon kanserine neden olabilen Fusarium Nucleatum a karşı kefir örneklerinin etkilerinin belirlenmesi**  
merve d., ÇAĞDAŞ E., SEYDİM Z. B.  
5. Gıda Güvenliği Kongresi, Turkey, 7 - 08 May 2015
24. **Çay poşetlerinde kullanılan filtre kağıtlarının güvenliği**  
DENİZ b., MERVE ö., ÇAĞDAŞ E., SEYDİM A. C.  
5. Gıda Güvenliği Kongresi, Turkey, 7 - 08 May 2015
25. **Farklı Kurutma Sıcaklıkları ve Ekstraksiyon Tipinin Lactarius Deliciosus Türü Mantarların Antioksidan ve Fenolik Madde Miktarı Üzerine Etkisi**  
mustafa a., ÇAĞDAŞ E., SEYDİM A. C.  
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Turkey, 28 - 30 April 2015
26. **Radio Frequency Applications in Food Industry**  
ÇAĞDAŞ E., SEYDİM A. C.  
Novel Approaches in Food Industry International Food Congress, 26 - 29 May 2014
27. **Effect of CO2 application in Lor cheese production**  
BURÇİN f., ÇAĞDAŞ E., SEYDİM A. C.  
IDF World Dairy Summit, 28 October - 01 November 2013
28. **Gıda Güvenliğinde Yeni Bir Kavram Moleküler Hareketlilik**  
ÇAĞDAŞ E., SEYDİM A. C.  
4. Gıda Güvenliği Kongresi, Turkey, 14 - 15 May 2013
29. **Ozon Uygulamasının Çiğ Sütün Kimyasal Ve Mikrobiyal Kalitesi Üzerine Etkileri**  
AYKIN E., ÇAĞDAŞ E., SEYDİM A. C. , SEYDİM Z. B.  
Süt Endüstrisinde Yenilikçi Yaklaşımlar Sempozyumu, Turkey, 16 - 17 October 2012, vol.1
30. **Üzüm Çekirdeği Tozu ve Sıcaklığın Kaplama Harcının Reolojik Özellikleri Üzerine Olan Etkisinin İncelenmesi**  
ÇAĞDAŞ E., KUMCUOĞLU S., TURGUT A.  
Gıda Kongresi, Turkey, 10 - 12 October 2012, vol.1
31. **Effect of Ozone Processing on Some Quality Characteristics of Apple Juice**  
ÇAĞDAŞ E., AYKIN E., KÖK TAŞ T.  
Advanced Non-Thermal Food Processing Technology: Effects on Quality and Shelf Life of Food and Beverages Congress, 07 May 2012 - 10 May 2010, vol.1
32. **Ultrasound Assisted Extraction of Polyphenols Silymarin from Milk Thistle Silybum marianum L**  
ÇAĞDAŞ E., KUMCUOĞLU S., sezen g., TURGUT A., TAVMAN Ş.  
Novel Approaches in Food Industry International Food Congress, 26 - 29 May 2011, vol.1

## Citations

Total Citations (WOS):64

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## Research Areas

Food Engineering, Engineering and Technology