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### Personal Information

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### Education Information

Post Graduate, Suleyman Demirel University, Fen Bilimleri Enstitüsü, Turkey 2014 - 2016

Under Graduate, Ankara University, Faculty Of Engineering, Department Of Food Engineering, Turkey 2007 - 2012

### Research Areas

Food Engineering, Engineering and Technology

### Academic Titles / Tasks

Research Assistant PhD, Suleyman Demirel University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2014 - Continues

Research Assistant, Kilis 7 Aralık University, Mühendislik-Mimarlık Fakültesi, Gıda Mühendisliği Bölümü, 2013 - 2014

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

- I. **A novel drying system-simultaneous use of ohmic heating with convectional air drying: System design and detailed examination using CFD**  
TURGUT S. S. , KÜÇÜKÖNER E., Feyissa A. H. , KARACABEY E.  
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.72, 2021 (Journal Indexed in SCI)
- II. **Uncertainty and sensitivity analysis by Monte Carlo simulation: Recovery of trans-resveratrol from grape cane by pressurised low polarity water system**  
TURGUT S. S. , Feyissa A. H. , KÜÇÜKÖNER E., KARACABEY E.  
JOURNAL OF FOOD ENGINEERING, vol.292, 2021 (Journal Indexed in SCI)
- III. **Use of ohmic heating as an alternative method for cooking pasta**  
Turgut Y., TURGUT S. S. , KARACABEY E.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, 2021 (Journal Indexed in SCI)
- IV. **Extraction simulation of porous media by CFD: Recovery of trans-resveratrol from grape cane by pressurised low polarity water system**  
TURGUT S. S. , Feyissa A. H. , BALTACIOĞLU C., KÜÇÜKÖNER E., KARACABEY E.  
CHEMICAL ENGINEERING AND PROCESSING-PROCESS INTENSIFICATION, vol.148, 2020 (Journal Indexed in SCI)
- V. **Influence of Carbonic Maceration Pre-treatment on Functional Quality of Dried Tomato Quarters**  
TURGUT S. S. , KÜÇÜKÖNER E., KARACABEY E.  
FOOD AND BIOPROCESS TECHNOLOGY, vol.11, no.10, pp.1818-1827, 2018 (Journal Indexed in SCI)
- VI. **Improvements in drying characteristics and quality parameters of tomato by carbonic maceration pretreatment**  
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JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.2, 2018 (Journal Indexed in SCI)

- VII. **Antioxidant activity of pomegranate peel extract on lipid and protein oxidation in beef meatballs during frozen storage**  
TURGUT S. S. , ISIKCI F., Soyer A.  
MEAT SCIENCE, vol.129, pp.111-119, 2017 (Journal Indexed in SCI)
- VIII. **Effect of pomegranate peel extract on lipid and protein oxidation in beef meatballs during refrigerated storage**  
TURGUT S. S. , Soyer A., Isikci F.  
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## Articles Published in Other Journals

- I. **Effects of Electrical Potential and Temperature on Rehydration Behaviour of Pasta Samples during Ohmic Heating and Soaking**  
TURGUT Y., TURGUT S. S. , KÜÇÜKÖNER E., KARACABEY E.  
Afyon Kocatepe Üniversitesi Uluslararası Mühendislik Teknolojileri ve Uygulamalı Bilimler Dergisi, vol.2, no.2, pp.74-84, 2019 (National Refreed University Journal)
- II. **A Computational Fluid Dynamics (CFD) Study for Heating Bacterial Culture Media and Effect of Natural Convection on Total Heat Flux**  
TURGUT S. S. , SARIHAN B., YILDIZ D., KARACABEY E., KÜÇÜKÖNER E.  
ETP International Journal of Food Engineering, vol.5, no.3, pp.183-189, 2019 (Refereed Journals of Other Institutions)
- III. **Effect of Ohmic Heating on the Physical Properties of Fried Carrot Cubes**  
ISMAIL M. M. , TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.  
ETP International Journal of Food Engineering, vol.5, no.3, pp.190-194, 2019 (Refereed Journals of Other Institutions)
- IV. **A Brief Overview of Beverage Emulsions for Fortification**  
HABİBİ A., TURGUT S. S. , KÜÇÜKÖNER E., KARACABEY E.  
ETP International Journal of Food Engineering, vol.5, no.3, pp.175-182, 2019 (Refereed Journals of Other Institutions)
- V. **EFFECTS OF ESSENTIAL OILS USING AS MEDIUM IN OIL-PAINT ON DRYING TIME AND COLOR PROPERTY OF PAINTING**  
KODAMAN L., TURGUT S. S. , ÇEVİK Ş., ÖZKAN G.  
İDİL Sanat ve Dil Dergisi (Idil Journal of Art and Language), vol.8, no.59, pp.870-876, 2019 (Refereed Journals of Other Institutions)
- VI. **Yağlıboyada İnceltici Madde Olarak Kullanılan Soğuk Sıkım Tohum Yağlarının Boya Kuruma Süresi ve Renk Özelliklerine Etkisi**  
KODAMAN L., ÇEVİK Ş., TURGUT S. S. , ÖZKAN G.  
Ulakbilge Sosyal Bilimler Dergisi (Ulakbilge Journal of Social Sciences), vol.7, no.36, pp.361-368, 2019 (Refereed Journals of Other Institutions)
- VII. **Effect of Carbonic Maceration Pre-treatment on Quality Characteristics of French Fries and a Numerical Approach for Prediction of Moisture and Temperature Distribution**  
TURGUT S. S. , Yanik M., KARACABEY E., KÜÇÜKÖNER E.  
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.4, no.3, pp.170-177, 2018 (Refereed Journals of Other Institutions)
- VIII. **Determination of Physical Properties of Falafel (Fried Chickpea Balls) under the Effect of Different Cooking Techniques**  
Ismail M., TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.  
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- IX. **Effect of Carbonic Maceration Pre-treatment on Quality Characteristics of French Fries and a**

### **Numerical Approach for Prediction of Moisture and Temperature Distribution**

TURGUT S. S. , MÜZEYYEN MERİÇ Y., KARACABEY E., KÜÇÜKÖNER E.

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### **X. Determination of Physical Properties of Falafel (Fried Chickpea Balls) under the Effect of Different Cooking Techniques**

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## **Refereed Congress / Symposium Publications in Proceedings**

- I. **Effect of Electrical Potential and Temperature on Rehydration Behaviour of Pasta during Ohmic Heating and Soaking**  
TURGUT Y., TURGUT S. S. , KÜÇÜKÖNER E., KARACABEY E.  
4th International Conference on Engineering Technology and Applied Sciences, 24 - 28 April 2019
- II. **Changes in The Quality Attributes of Olive Oil During Frying of Potato Chips**  
ZEYNEP Ö., MÜZEYYEN MERİÇ Y., TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.  
ICAGAS 2018, 7 - 09 November 2018
- III. **Characterization of Orange Peel Powder**  
İŞLEK H., MERVE Ö., VAHİDDİN A., TURGUT S. S. , KÜÇÜKÖNER E., KARACABEY E.  
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- IV. **Effect of blueberry extract on oxidative, microbiological and sensory quality of meatballs during frozen storage**  
ARSLAN B., İŞİKÇİ F., TURGUT S. S. , TAĞI Ş., SOYER A.  
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- V. **Antibacterial activity of blueberry extract on meatball during cold storage**  
İşıkçı F., TAĞI Ş., TURGUT S. S. , SOYER A.  
4th International Conference on Food Chemistry, Berlin, Germany, 5 - 07 November 2018
- VI. **Determination of Physical Properties of Falafel (fried chickpea balls) Under the Effect of Different Cooking Techniques**  
ISMAIL M. M. , TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.  
2018 5th International Conference on Food Security and Nutrition (ICFSN 2018), KOPENHAG, Denmark, 9 - 11 April 2018
- VII. **Effect of Carbonic Maceration Pre-treatment on Quality Characteristics of French Fries and a Numerical Approach for Prediction of Moisture and Temperature Distribution**  
TURGUT S. S. , YANIK M. M. , KARACABEY E., KÜÇÜKÖNER E.  
2018 5th International Conference on Food Security and Nutrition (ICFSN 2018), KOPENHAG, Denmark, 9 - 11 April 2018
- VIII. **Ohmik Isıtma İşlemi ve Gıda Endüstrisinde Kullanım Alanları**  
TURGUT Y., TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.  
İLERİ TEKNOLOJİLER V. ÇALIŞTAYI, İstanbul, Turkey, 23 October 2017
- IX. **Gıda İşlemlerinin Değerlendirilmesinde Kemometrik Yöntemler**  
TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.  
İLERİ TEKNOLOJİLER V. ÇALIŞTAYI, İstanbul, Turkey, 23 October 2017
- X. **Extraction of Lipids and Determination of Free Fatty Acid Composition of Fresh Bee-Pollen from Antalya Region of Turkey**  
MAZI B. G. , TURGUT S. S.  
15th Euro Fed Lipid Congress, Uppsala, Sweden, 27 - 30 August 2017, vol.337
- XI. **Effects of Cold Pressed Seed Oils Using as Medium in Oil Colours on Drying Time and Color Properties of Paintings. OLEO-005.**  
KODAMAN L., ÇEVİK Ş., TURGUT S. S. , ÖZKAN G.

- 15 th Euro Fed Lipid Congress, Uppsala, Sweden, 27 - 30 August 2017, pp.269
- XII. **Effects of Cold Pressed Seed Oil Using as Medium in Oil Colours on Drying Time and Colour Properties of Paintings**  
KODAMAN L., ÇEVİK Ş., TURGUT S. S. , ÖZKAN G.  
15th Euro Fed Lipid Congress, Uppsala, Sweden, 27 - 30 August 2017, pp.269
- XIII. **Effects of Essential Oils using as Medium in Oil Colours on Drying Time and Colour Properties of Paintings**  
KODAMAN L., TURGUT S. S. , ÇEVİK Ş., ÖZKAN G.  
15 th Euro Fed Lipid Congress, Uppsala, Sweden, 27 - 30 August 2017, pp.330
- XIV. **Effect of Egg White and Carboxymethyl Cellulose Addition as a Foaming Agent on Drying Characteristics of Orange Juice**  
SARIKAPLAN H., YILDIZ S., TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.  
6th INTERNATIONAL CONGRESS ON FOOD TECHNOLOGY6, Atina, Greece, 18 - 19 March 2017
- XV. **Effects of Carbonic Maceration Pretreatment on Bioactives Content and Antioxidant Activity of Black Carrots Extracts**  
ÇABUK G., TURGUT S. S. , KARACABEY E.  
6th INTERNATIONAL CONGRESS ON FOOD TECHNOLOGY6, Atina, Greece, 18 - 19 March 2017
- XVI. **Foam Mat Drying and Its Utilization in Fruit Powder Production: a Review**  
YILDIZ S., SARIKAPLAN H., TURGUT S. S. , KÜÇÜKÖNER E.  
6th INTERNATIONAL CONGRESS ON FOOD TECHNOLOGY, Atina, Greece, 18 - 19 March 2017
- XVII. **Influences of Different Drying Techniques on Carotenoid and Tocopherol contents of Cape Gooseberry (*Physalis peruviana* L.) Fruits**  
ÇINAR F., TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.  
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- XVIII. **Carbonic Maceration A Novel Pre Treatment for Food Drying**  
TURGUT S. S. , KÜÇÜKÖNER E., KARACABEY E.  
2nd INTERNATIONAL TURKIC WORLD CONFRANCE ON CHEMICAL SCIENCES AND TECHNOLOGIES, 26 - 30 October 2016
- XIX. **Optimization of total drying time of carbonic maceration pre treated tomatoes using response surface methodolgy**  
TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.  
IUFoST 2016, 18th World Congress of Food Science and Technology, 21 - 25 August 2016
- XX. **Optimization of Total Drying Time of Carbonic Maceration Pre Treated Tomatoes Using Response Surface Methodology**  
TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.  
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- XXI. **Influence of carbonic maceration on the drying kinetics of apple slices**  
KARACABEY E., TURGUT S. S. , CAMUZCU S., KULP İ., DUMAN E.  
IFT16 Annual Event, Chicago, United States Of America, 16 - 19 July 2016
- XXII. **Görüntü İşleme Sistemleri ve Gıda Endüstrisinde Kullanım Alanları**  
TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.  
IV. İleri Teknolojiler Çalıştayı, Turkey, 14 - 16 October 2014
- XXIII. **The Effect of Different Blanching Methods on Physical and Biochemical Properties of Green Beans**  
Yılmaz Ü., TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.  
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", 1 - 04 October 2015
- XXIV. **A new standpoint to Lokum Turkish Delight Usage of Pekmez and Tahini**  
AYDOĞMUŞ E., ÇABUK G., KARACABEY E., TURGUT S. S.  
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015
- XXV. **Osmotik Dehidrasyon Uygulanmış Limon Dilimlerinin Konveksiyonel Kurutma Kinetikleri ve Modellenmesi**

TURGUT S. S. , Yılmaz Ü., KARACABEY E., KÜÇÜKÖNER E.

Pamukkale Gıda Sempozyumu 3, Turkey, 13 - 15 May 2016

**XXVI. Osmotik Dehidrasyon İşleminin Limon Dilimlerinin Fiziksel ve Fizikokimyasal Özellikleri Üzerine Etkisi**

Yılmaz Ü., TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.

Pamukkale Gıda Sempozyumu 3, Turkey, 13 - 15 May 2015

**XXVII. Farklı Bitkisel Yağlarla Yapılan Kızartma İşlemlerinin Ürünün Tekstürel Özellikleri Üzerine Etkilerinin Araştırılması**

Örengül Z., Yanık M., TURGUT S. S. , KARACABEY E., BALTACIOĞLU C., KÜÇÜKÖNER E., ERİNÇ H.

II. Bitkisel Yağ Kongresi, Tekirdağ, Turkey, 7 - 09 May 2015

**XXVIII. Gıda Ürünlerinde Osmotik Dehidrasyon**

TURGUT S. S. , YILMAZ Ü., KARACABEY E., KÜÇÜKÖNER E.

İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Turkey, 28 - 30 April 2015

**XXIX. Yumuşatmada Kullanılan Enzimler ve Uygulama Yöntemleri**

TURGUT S. S. , SOYER A.

İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Turkey, 28 - 30 April 2015

**XXX. Potential of Image Analysis Based Systems in Food Quality Assessments and Classifications**

TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.

9th Baltic Conference on Food Science and Technology, 8 - 09 May 2014

**XXXI. POTENTIAL OF IMAGE ANALYSIS BASED SYSTEMS IN FOOD QUALITY ASSESSMENTS AND CLASSIFICATIONS**

TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.

9th Baltic Conference on Food Science and Technology - Food for Consumer well-being, (Foodbalt 2014), Jelgava, Latvia, 8 - 09 May 2014, pp.8-12

## Scientific Refereeing

NUTRITION AND FOOD SCIENCE, Other Indexed Journal, March 2017

## Citations

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