



Assist. Prof. Dr. MERVE YAVUZ DÜZGÜN

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Interview Hours: Perşembe - 14:00 - 16:00
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EDUCATIONAL INFORMATION

Degree	University	Department	Year(s)
Doctoral Degree	Istanbul Technical University	Gıda MÜhendisliĐi (Phd)	2014 - 2020
Master's Degree	Middle East Technical University	Food Engineering (Master's) (with Thesis)	2011 - 2014
Bachelor's Degree	Istanbul Technical University	Gıda MÜhendisliĐi BÖlümü	2006 - 2011

RESEARCH AREAS

Supercritical CO₂ extraction, Complex coacervation, Encapsulation of bioactive compounds, Particles from gas saturated solutions (PGSS), Plant proteins

ACADEMIC DUTIES

Duty	University	Area	Year(s)
Doctor Faculty Member	Altinbas University	Gastronomy and Culinary Arts Department	2022 -
Researcher - DAAD Scholarship Holder	Ruhr University Bochum	Particle Technology	2018 - 2019
Researcher	Hohenheim University	Food Physics	2015 - 2016
Research Assistant	Istanbul Technical University	Food Engineering Department	2013 - 2021

ADMINISTRATIVE DUTIES

Duty	University	Year(s)
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ACADEMIC AND PROFESSIONAL MEMBERSHIPS

Organisation	Membership	Year(s)
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NON-UNIVERSITY EXPERIENCE

Country	Organisation	Duty	Year(s)
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BOOKS

Value-Added Ingredients and Enrichments of Beverages: Volume 14: The Science of Beverages

KASAPÖĐLU KADRİYE NUR, daskaya dikmen ceren, YAVUZ DÜZGÜN MERVE, CAN KARAÇA ASLI, ÖZÇELİK BERAAT
Elsevier, <https://doi.org/10.1016/B978-0-12-816687-1.00003-5>, 2019

Scientific Book Chapter(s)

Value-Added Ingredients and Enrichments of Beverages

KASAPÖĐLU KADRİYE NUR, DAŞKAYA DİKMEN CEREN, YAVUZ DÜZGÜN MERVE, CAN KARAÇA ASLI, ÖZÇELİK BERAAT

Woodhead Publishing - Elsevier, 978-0-12-816687-1, 2019

Scientific Book Chapter(s)

Food Ethics Education

YAVUZ DÜZGÜN MERVE, ALTUNTAŞ ÜMİT, Gultekin Ozguven Mine, ÖZÇELİK BERAAT
Springer, 978-3-319-64736-4, 2018

Scientific Book Chapter(s)

Handbook of Functional Beverages and Human Health

BOOKS

ÖZÇELİK BERAAT, YAVUZ MERVE
CRC Press, 9781466596412, 2016
[Scientific Book](#) [Chapter\(s\)](#)

ARTICLES**Functional food development using olive pomace phenolics and hydrogels**

YAVUZ DÜZGÜN MERVE

International Journal of Food Science & Technology, 2024

[International](#) DOI: 10.1111/ijfs.17101

Black carrot extract loaded-potato protein particles by PGSS-drying: Physico-chemical properties and in vitro bioaccessibility

YAVUZ DÜZGÜN MERVE, ÖZÇELİK BERAAT

The Journal of Supercritical Fluids, 2023

[International](#) DOI: 10.1016/j.supflu.2023.106065

A comparative study on the encapsulation of black carrot extract in potato protein-pectin complexes

YAVUZ DÜZGÜN MERVE, ÖZÇELİK BERAAT

Journal of Food Science and Technology, 2023

[International](#) DOI: 10.1007/s13197-023-05787-z

Recovery of anthocyanin-rich extracts from black carrots using ternary compressed mixtures of CO₂-ethanol-water

YAVUZ DÜZGÜN MERVE, ÖZÇELİK BERAAT

Springer Science and Business Media LLC, 2023

[International](#) DOI: 10.1007/s11694-022-01792-6

Valorization of fruit seed flours: rheological characteristics of composite dough and cake quality

Tuna Ağırbaş Halide Ezgi, YAVUZ DÜZGÜN MERVE, ÖZÇELİK BERAAT

Springer Science and Business Media LLC, 2022

[International](#) DOI: 10.1007/s11694-022-01423-0

The effect of fruit seed flours on Farinograph characteristics of composite dough and shelf life of cake products

Tuna Ağırbaş Halide Ezgi, YAVUZ DÜZGÜN MERVE, ÖZÇELİK BERAAT

Springer Science and Business Media LLC, 2021

[International](#) DOI: 10.1007/s11694-021-00961-3

The impact of pH and biopolymer ratio on the complex coacervation of Spirulina platensis protein concentrate with chitosan

YÜCETEPE AYSUN, YAVUZ DÜZGÜN MERVE, ŞENSU EDA, Bildik Fatih, Demircan Evren, ÖZÇELİK BERAAT

JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, 2021

[International](#) DOI: 10.1007/s13197-020-04636-7

The Impact of Esterification Degree and Source of Pectin on Complex Coacervation as a Tool to Mask the Bitterness of Potato Protein Isolates

YAVUZ DÜZGÜN MERVE, Zeeb Benjamin, Dreher Johannes, ÖZÇELİK BERAAT, Weiss Jochen

Food Biophysics, 2020

[International](#)

Modulation of the bitterness of pea and potato proteins by a complex coacervation method

Zeeb Benjamin, YAVUZ DÜZGÜN MERVE, Dreher Johannes, evert jacob, stressler timo, fischer lutz, ÖZÇELİK BERAAT, Weiss Jochen

Food Function, 2019

[International](#) DOI: 10.1039/C7FO01849E

In vitro bioaccessibility of phenolics and flavonoids in various dried vegetables, and the determination of their antioxidant capacity via different spectrophotometric assays

Paslı Ayça Ayfer, Yavuz Düzgün Merve, Altuntaş Ümit, Altın Gökçe, Özçelik Beraat, Fıratlıgil Fatma Ebru

International Food Research Journal, 2019

[International](#)

ARTICLES

Bitkisel Protein İzolatlarının Fonksiyonel Özellikleri

YAVUZ MERVE,ÖZÇELİK BERAAT

Akademik Gıda, 2016

International

Yeni Teknolojilerin Karpuz Suyu Kalitesi Üzerine Etkisi

YAVUZ MERVE,ÖZÇELİK BERAAT

Drink İçecek ve Teknolojileri Dergisi, 2015

National

Gıda Ambalajlarının Güvenilirliği ve Gıda Toksik Madde Migrasyonu

ALTUNTAŞ ÜMİT,YAVUZ MERVE,YÜCETEPE AYSUN,ÖZÇELİK BERAAT

Dünya Gıda Dergisi, 2014

National

Isıl İşlem Sonucu Oluşan Toksik Bileşikler II

YAVUZ MERVE,ÖZÇELİK BERAAT

Dünya Gıda Dergisi, 2013

National

Isıl İşlem Sonucu Oluşan Toksik Bileşikler

YAVUZ MERVE,ÖZÇELİK BERAAT

Dünya Gıda Dergisi, 2013

National

Isıl İşlem Sonucu Oluşan Toksik Bileşikler III

YAVUZ MERVE,ÖZÇELİK BERAAT

Dünya Gıda Dergisi, 2013

National

PROCEEDINGS

Nano and microencapsulation of bioactive compounds

ÖZÇELİK BERAAT,ALTIN GÖKÇE,YAVUZ DÜZGÜN MERVE,DAŞKAYA DİKMEN CEREN,KASAPOĞLU KADRİYE NUR

II International Conference on Advanced Engineering Technologies, 2017

International

Nano and Micro Encapsulation of Bioactive Compounds

ÖZÇELİK BERAAT,ALTIN GÖKÇE,YAVUZ MERVE,DASKAYA DİKMEN CEREN,KASAPOĞLU KADRİYE NUR

II. International Conference On Advanced Engineering Technologies, 2017

International

Supercritical CO2 extraction of anthocyanins from black carrots.

YAVUZ MERVE,GULKİRPİK ECE,OZEL NERGİS,ÖZÇELİK BERAAT

19th International Conference on Food Processing Technology, 2017

International

Dried Leafy Green Vegetables: Investigation of In Vitro Bioaccessability Of Total Phenolic And Total Flavonoid Content

YAVUZ MERVE,ALTUNTAŞ ÜMİT,AYÇA PASLI,TAŞKIRAN ÖMER,KARATEKE CEYHUN,ÖZÇELİK BERAAT

5th International Conference on Food Digestion, 2017

International

3-MCPD and Glycidil Esters Formation During Food Processing: Presence in Foods, Toxicity, Legal Regulations and Mitigation Strategies

YAVUZ MERVE,BAHTİNUR KAPCI,ÖZÇELİK BERAAT

II. INTERNATIONAL CONFERENCE ON ADVANCED ENGINEERING TECHNOLOGIES, 2017

International

PROCEEDINGS

Süperkritik Karbondioksit Ekstraksiyonu ile Bitkisel Atıklardan Renklendirici Üretimi

YAVUZ MERVE, Özel Nergis, Gülkirpik Ece, ÖZÇELİK BERAAT

Gıda Metabolizma ve Sağlık: Biyoaktif Bileşenler ve Doğal Katkılar Kongresi., 2016

National

Farklı Meyvelerle Üretilen Su Kefirlerinin Lezzet Profili

YAVUZ MERVE, kavassan damla, ercan sevil, doğal sinem, ÖZÇELİK BERAAT

Gıda Metabolizma ve Sağlık: Biyoaktif Bileşenler ve Doğal Katkılar Kongresi., 2016

National

Nar Çekirdeklerini Kek Üretiminde Değerlendirilmesi Gıda Metabolizma ve Sağlık Biyoaktif Bileşenler ve Doğal Katkılar Kongresi

Tuna Halide Ezgi, YAVUZ MERVE, ÖZÇELİK BERAAT

Gıda Metabolizma ve Sağlık: Biyoaktif Bileşenler ve Doğal Katkılar Kongresi., 2016

National

In vitro bioaccessability of phenolics and antioxidant capacity in various dried vegetables

YAVUZ MERVE, ALTUNTAŞ ÜMİT, Paslı Ayça Ayfer, Karateke Ceyhun, Taşkıran Ömer, ÖZÇELİK BERAAT

Congress of Black Sea Association of Food Science and Technology, 2016

International

Encapsulation of Cocoa Phenolics in Chitosan Coated Liposomes

ALTIN GÖKÇE, YAVUZ MERVE, ÖZÇELİK BERAAT

ISNFF Functional Foods, Nutraceuticals, Natural Health Products and Dietary Supplements, 2014

International

Effect Of MAP And High Pressure Homogenizer On The Caroten Level Of Carrots

TOK EZGİ, YAVUZ MERVE, ÖZÇELİK BERAAT

ISNFF Functional Foods, Nutraceuticals, Natural Health Products and Dietary Supplements, 2014

International

Acrylamide Level and Quality of Extrudates After Quercetin Addition

YAVUZ MERVE, ŞENSOY İLKAY, ÖZÇELİK BERAAT

ISNFF Functional Foods, Nutraceuticals, Natural Health Products and Dietary Supplements., 2014

International

Effect of some health promoting ingredients on the quality of wheat flour extrudates

YAVUZ MERVE, ŞENSOY İLKAY, ÖZÇELİK BERAAT

EFFOST Innovations in Attractive and Sustainable Food for Health., 2014

International

Reduction of acrylamide level in potato strips covered with cowpea flour

YAVUZ MERVE, ÖZÇELİK BERAAT

II. International Food R&D Congress, 2013

National

Acrylamide formation in breakfast cereals

YAVUZ MERVE, ÖZÇELİK BERAAT

4th Food Safety Congress, 2013

National

The effects of different carbon and nitrogen sources on sporulation in Bacillus indicus HU36

KAPÇI BAHTINUR, YAVUZ MERVE, SAYGÜN AYŞE, ARAN NECLA

IFT Annual Meeting and Food Expo, 2011

International

PROJECTS

PROJECTS

Yerel Kaynaklar ve Atıklardan Gıda Katkı/Yardımcı Maddeleri Araştırma Uygulama Merkezi (Doğal Katkılar Mükemmeliyet Merkezi) (Researcher)

Ministry of Development, 31.08.2015 - 03.05.2017

National **Completed**

THESIS SUPERVISION

COURSES

Course Type	Course Code	Course Name
Bachelor's Degree	GAS124	MESLEKİ İNGİLİZCE I
Bachelor's Degree	GAS326	AROMA VE GIDALARDA DUYUSAL DEĞERLENDİRME
Bachelor's Degree	GAS223	MESLEKİ İNGİLİZCE II
Bachelor's Degree	DHF304	BESLENME
Bachelor's Degree	GAS101	GIDA GÜVENLİĞİ VE SANİTASYON
Bachelor's Degree	GAS207	BESLENMENİN TEMEL İLKELERİ
Bachelor's Degree	GAS105	GIDA GÜVENLİĞİ VE SANİTASYON
Bachelor's Degree	GAS224	MESLEKİ İNGİLİZCE III
Bachelor's Degree	SAY313	BİLİMSEL ARAŞTIRMA YÖNTEMLERİ
Associate Degree	GAS334	AROMA VE GIDALARDA DUYUSAL DEĞERLENDİRME

PERSONAL INFORMATION

CONTACT INFORMATION

Interview Hours: Perşembe - 14:00 - 16:00

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