



DOÇ. BÜLENT BAŞYİĞİT

Kişisel Bilgiler

Eposta: bulentbasyigit@harran.edu.tr

Birimi : Gıda Bilimleri

Dahili : 1583

Makaleler (YOKSIS)

- 1 Determination of the characteristic attributes of cottonseed protein concentrate**
YÜCETEPE MELİKE, AKALAN MERVE, BAYRAK AKAY KAMİLE, KARAKUŞ MEHMET ŞÜKRÜ, KARAASLAN ASLIYE, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
Gıda / The Journal of Food, <http://dx.doi.org/10.15237/gida.gd22115>
- 2 A new synergistic hydrocolloid with superior rheology: locust bean /xanthan gum binary solution powdered by different drying methods**
MEZRELİ GÜLEN, KURT ABDULLAH, AKDENİZ ESRA, ÖZMEN DUYGU, BAŞYİĞİT BÜLENT, TOKER ÖMER SAİD
Food Hydrocolloids, <http://dx.doi.org/10.1016/j.foodhyd.2024.110078>
- 3 Application of pressurized water extraction and spray drying techniques to produce soluble spearmint tea**
ÇAM MUSTAFA, Işıklı Merve Dinç, Yüksel Esmâ, ALAŞALVAR HAMZA, BAŞYİĞİT BÜLENT
Journal of Food Measurement and Characterization, <http://link.springer.com/10.1007/s11694-018-9808-2>
- 4 Arap zımkı, karboksümetil selüloz ve maltodekstrin ile stabilize edilmiş su içinde yağ bazlı emülsiyon sistemlerinin stabilite savranışları**
BAŞYİĞİT BÜLENT
İğdır Üniversitesi Fen Bilimleri Enstitüsü Dergisi, <http://dx.doi.org/10.21597/jist.1201844>
- 5 Bioactive properties of powdered peppermint and spearmint extracts: Inhibition of key enzymes linked to hypertension and type 2 diabetes**
ÇAM MUSTAFA, BAŞYİĞİT BÜLENT, ALAŞALVAR HAMZA, YILMAZTEKİN MURAT, AHMED ABDULLATEF, SAĞDIÇ OSMAN, KONCA YUSUF, TELCİ İSA
Food Bioscience, <http://dx.doi.org/10.1016/j.fbio.2020.100577>
- 6 Biochemical, compositional, and spectral analyses of İsot (Urfa pepper) seed oil and evaluation of its functional characteristics**
BAŞYİĞİT BÜLENT, ŞAHABETTİN DAĞHAN, KARAASLAN MEHMET
Grasas Y Aceites, <http://dx.doi.org/10.3989/gya.0915192>

- 7 Brown rice protein–dietary fibre conjugate improves bioaccessibility of minerals via modifying gelling structure of yoghurt**
AKALAN MERVE,KARAKUŞ MEHMET ŞÜKRÜ,ÖZASLAN ZEYNEP TUĞBA,BAŞYİĞİT BÜLENT,KARAASLAN ASLİYE,KARAASLAN MEHMET
International Journal of Food Science & Technology,<http://dx.doi.org/10.1111/ijfs.17085>
- 8 Compositional analysis, biological activity, and food protecting ability of ethanolic extract of Quercus infectoria gall**
BAŞYİĞİT BÜLENT, SAĞLAM HİDAYET, KÖROĞLU KÜBRA, KARAASLAN MEHMET
Journal of Food Processing and Preservation,<http://dx.doi.org/10.1111/jfpp.14692>
- 9 Cream zahter: A functional food some chemical and sensory properties**
HAYOĞLU İBRAHİM ABDÜLHEY,BAŞYİĞİT BÜLENT,HAYOĞLU GÜLSEREN,ATASOY AHMET FERİT
Current Research in Nutrition and Food Science Journal,<http://dx.doi.org/10.12944/crnfsj.4.special-issue-october.05>
- 10 Design of novel nutritious microcapsules comprising ω -5 fatty acids and essential amino acids by assembling pomegranate seed derived macromolecules**
YÜCETEPE MELİKE, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
LWT-Food Science and Technology,<http://dx.doi.org/10.1016/j.lwt.2021.111162>
- 11 Designing nanoliposome-in-natural hydrogel hybrid system for controllable release of essential oil in gastrointestinal tract: A novel vehicle**
BAŞYİĞİT BÜLENT
Foods,<http://dx.doi.org/10.3390/foods12112242>
- 12 Domates kabuğu fenolikleri: Mikrodalga destekli ekstraksiyon koşullarının optimizasyonu ve mikroenkapsülasyonu**
KARAKUŞ MEHMET ŞÜKRÜ, AKALAN MERVE, BAŞYİĞİT BÜLENT, KARAASLAN ASLİYE, KARAASLAN MEHMET
İğdır Üniversitesi Fen Bilimleri Enstitüsü Dergisi,<http://dx.doi.org/10.21597/jist.1290953>
- 13 Drying Technique Providing Maximum Benefits on Hydrogelling Ability of Avocado Seed Protein: Spray Drying**
Abdullah Bakhtiyar Azad, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
Foods,<http://dx.doi.org/10.3390/foods12234219>
- 14 Effect of fruit addition on the quality characteristics of tahini halva**
SOYDİNÇ HÜLYA,BAŞYİĞİT BÜLENT,HAYOĞLU İBRAHİM ABDÜLHEY
Harran Tarım ve Gıda Bilimleri Dergisi,
- 15 Effects of licorice on some selected properties of ice cream**
HAYOĞLU İBRAHİM ABDÜLHEY,ÇELİK ŞERAFETTİN,TÜRKOĞLU HÜSEYİN,BAŞYİĞİT BÜLENT,ÜNVER NACİYE
Hacettepe Journal of Biology and Chemistry,<http://dx.doi.org/10.15671/hjbc.2018.176>
- 16 Enhancing thermal and emulsifying resilience of pomegranate fruit protein with gum Arabic conjugation**
BAŞYİĞİT BÜLENT, YÜCETEPE MELİKE, AKYAR GÜLBAHAR, KARAASLAN ASLİYE, KARAASLAN MEHMET
Colloids and Surfaces B: Biointerfaces,<http://dx.doi.org/10.1016/j.colsurfb.2022.112516>

- 17 **Ethnobotanical and chemical studies on Gezo molasses from *Quercus brantii* Lindl. Acorns in Turkey**
SATIL FATİH, AKAN HASAN, KARAASLAN MEHMET, BALOS MEHMET MARUF, BAŞYİĞİT BÜLENT
Acta Societatis Botanicorum Poloniae,<http://dx.doi.org/10.5586/asbp.9011>
- 18 **Extraction optimization and microencapsulation of phenolic antioxidant compounds from lemon balm (*Melissa officinalis* L.): Instant soluble tea production**
TÜLEK ZEHRA, ALAŞALVAR HAMZA, BAŞYİĞİT BÜLENT, BERKTAŞ SERAP, SALUM PELİN, ERBAY ZAFER, TELCİ İSA, ÇAM MUSTAFA
Journal of Food Processing and Preservation,<http://dx.doi.org/10.1111/jfpp.14995>
- 19 **Facile construction of fruit protein based natural hydrogel via intra/inter molecular cross-linking**
DEMİRKIRAN ESRA, BAŞYİĞİT BÜLENT, ALTUN GÜLBAHAR, YÜCETEPE MELİKE, SAĞLAM HİDAYET, KARAASLAN MEHMET
Food Hydrocolloids,<http://dx.doi.org/10.1016/j.foodhyd.2022.107899>
- 20 **Farklı kurutma teknikleri ile kurutulmuş Keme mantarının (*Terfezia boudieri* Chatin) karakteristik özellikleri**
BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
Harran Üniversitesi Mühendislik Dergisi,<http://dx.doi.org/10.46578/humder.822639>
- 21 **Fatty-acid incorporation improves hydrophobicity of pea protein based films towards better oxygen/water barrier properties and fruit protecting ability**
BAYRAK AKAY KAMİLE, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
International Journal of Biological Macromolecules,<http://dx.doi.org/10.1016/j.ijbiomac.2024.133965>
- 22 **Functional characterization of high-yield plant protein powder valorized from de-oiled sour cherry seed using microwave-assisted enzymatic extraction followed by spray- and freeze-drying**
BAŞYİĞİT BÜLENT, GÖRGÜÇ AHMET, GENÇDAĞ ESRA, CANSU ÜMRAN, YILMAZ FATİH MEHMET, KARAASLAN MEHMET
Biomass Conversion and Biorefinery,<http://dx.doi.org/10.1007/s13399-022-03225-2>
- 23 **Gum arabic/maltodextrin microencapsulation confers peroxidation stability and antimicrobial ability to pepper seed oil**
KARAASLAN MEHMET, ŞENGÜN FATİH, CANSU ÜMRAN, BAŞYİĞİT BÜLENT, SAĞLAM HİDAYET, KARAASLAN ASLİYE
Food Chemistry,<https://linkinghub.elsevier.com/retrieve/pii/S0308814620316101>
- 24 **High efficiency microencapsulation of extra virgin olive oil (EVOO) with novel carrier agents: Fruit proteins**
BAŞYİĞİT BÜLENT, YÜCETEPE MELİKE, KARAASLAN ASLİYE, KARAASLAN MEHMET
Materials Today Communications,<http://dx.doi.org/10.1016/j.mtcomm.2021.102618>
- 25 **Innovative approaches to pectin processing: Enhancing techno-functional properties for applications in food and beyond**
Kaur Gurjeet, Khan Zakir Showat, TOKER ÖMER SAİD, Bhat Mohmad Sayeed, BAŞYİĞİT BÜLENT, KURT ABDULLAH, Rustagi Sarvesh, Suri Shweta, Hatami Samaneh, Fayaz Shemilah, Aijaz Thameed
Bioactive Carbohydrates and Dietary Fibre,<http://dx.doi.org/10.1016/j.bcdf.2024.100437>
- 26 **Instant soluble roselle (*Hibiscus sabdariffa* L.) powder rich in bioactive compounds: Effect of the production process on volatile compounds**

- 26 NAJİ ABDULLAH MOHAMMED, BAŞYİĞİT BÜLENT, ALAŞALVAR HAMZA, SALUM PELİN, BERKTAŞ SERAP, ERBAY ZAFER, ÇAM MUSTAFA
Journal of Food Measurement and Characterization,<http://dx.doi.org/10.1007/s11694-022-01593-x>
- 27 **Instant stevia powder as a novel potential additive for enhancing nutritional value and quality characteristics of yogurt**
AKALAN MERVE, BAYRAK AKAY KAMİLE, BAŞYİĞİT BÜLENT, KARAKUŞ MEHMET ŞÜKRÜ, YÜCETEPE MELİKE, KARAASLAN ASLİYE, KARAASLAN MEHMET
Journal of Food Science and Technology,<http://dx.doi.org/10.1007/s13197-023-05892-z>
- 28 **Kekik esansiyel yağı ve mikroenkapsülasyon uygulamaları**
BAŞYİĞİT BÜLENT, HAYOĞLU İBRAHİM ABDÜLHEY, ATASOY AHMET FERİT
Batman Üniversitesi Yaşam Bilimleri Dergisi,<https://dergipark.org.tr/en/download/article-file/313219>
- 29 **Kullanıma hazır suda çözünebilir keçiyoynuzu kabuğu tozu üretiminin yanıt yüzey yöntemi ile çift aşamalı optimizasyonu**
KARAKUŞ MEHMET ŞÜKRÜ, AKALAN MERVE, YÜCETEPE MELİKE, BAYRAK AKAY KAMİLE, KARAASLAN ASLİYE, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
Niğde Ömer Halisdemir Üniversitesi Mühendislik Bilimleri Dergisi,<http://dx.doi.org/10.28948/ngumuh.1205063>
- 30 **Liquorice (*Glycyrrhiza glabra* L.) root sherbet (extract): Microencapsulation and storage stability**
BAŞYİĞİT BÜLENT, HAYOĞLU İBRAHİM ABDÜLHEY
Acta Alimentaria,<https://www.akademai.com/doi/10.1556/066.2019.48.1.9>
- 31 **Liquorice (*Glycyrrhiza Glabra*): Production of instant soluble microcapsules**
BAŞYİĞİT BÜLENT, HAYOĞLU İBRAHİM ABDÜLHEY, AKYAR GÜLBAHAR, BULUT SARA, GAMLİ ÖMER FARUK, ATASOY AHMET FERİT
Harran Tarım ve Gıda Bilimleri Dergisi,<http://dx.doi.org/10.29050/harranziraat.771780>
- 32 **Locust bean gum provides excellent mechanical and release attributes to soy protein-based natural hydrogels**
BAŞYİĞİT BÜLENT, ALTUN GÜLBAHAR, YÜCETEPE MELİKE, KARAASLAN ASLİYE, KARAASLAN MEHMET
International Journal of Biological Macromolecules,<http://dx.doi.org/10.1016/j.ijbiomac.2023.123352>
- 33 **Microencapsulation of sour cherry oil by spray drying: Evaluation of physical morphology, thermal properties, storage stability, and antimicrobial activity**
BAŞYİĞİT BÜLENT, SAĞLAM HİDAYET, KANDEMİR ŞİFA, KARAASLAN ASLİYE, KARAASLAN MEHMET
Powder Technology,<https://linkinghub.elsevier.com/retrieve/pii/S0032591020301418>
- 34 **Molecular mechanisms underpinning the hydrogelling ability of apricot seed protein: Stretching protein side chain conformations via electromagnetic forcing**
ALTUN GÜLBAHAR, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
Materials Chemistry and Physics,<https://doi.org/10.1016/j.matchemphys.2024.129603>
- 35 **Multivariate analyses of the antioxidant, antidiabetic, antimicrobial activity of pomegranate tissues with respect to pomegranate juice**
ALSATAF SEBA, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
Waste and Biomass Valorization,<http://dx.doi.org/10.1007/s12649-021-01427-9>

- 36 Nohut proteininin ultrases destekli özütlenmesinin optimizasyonu ve tekno- fonksiyonel özellikleri**
AKALAN MERVE, KARAKUŞ MEHMET ŞÜKRÜ, BAŞYİĞİT BÜLENT, KARAASLAN ASLİYE, KARAASLAN MEHMET
Niğde Ömer Halisdemir Üniversitesi Mühendislik Bilimleri Dergisi,<http://dx.doi.org/10.28948/ngumuh.1296312>
- 37 Phenolic compounds content, antioxidant and antidiabetic potentials of seven edible leaves**
AKYURT BETÜL, BAŞYİĞİT BÜLENT, ÇAM MUSTAFA
Gıda / The Journal of Food,<http://dx.doi.org/10.15237/gida.gd18076>
- 38 Pomegranate seed oil: Extraction, shelf life prediction, and microencapsulation**
ALAŞALVAR HAMZA, BAŞYİĞİT BÜLENT, ASLAN TÜRKER DUYGU, İÇYER NECATTİN CİHAT, ÇAM MUSTAFA
Carpathian Journal of Food Science and Technology,<http://dx.doi.org/10.34302/crpjfst/2022.14.4.7>
- 39 Pressurised hot water extraction of phenolic compounds with a focus on eriocitrin and hesperidin from lemon peel**
ALAŞALVAR HAMZA, KAYA MURAT, BERKTAŞ SERAP, BAŞYİĞİT BÜLENT, ÇAM MUSTAFA
International Journal of Food Science & Technology,<http://dx.doi.org/10.1111/ijfs.15925>
- 40 Püskürtmeli kurucutu ile mikroenkapsüle edilmiş nane (Mentha piperita ve Mentha spicata) esansiyel yağının salınım profili**
BAŞYİĞİT BÜLENT, ÇAM MUSTAFA
Gıda / The Journal of Food,<http://dx.doi.org/10.15237/gida.gd16090>
- 41 Püskürtmeli kurutucu ile nane (Mentha piperita ve Mentha spicata) esansiyel yağı mikroenkapsülasyonu**
BAŞYİĞİT BÜLENT, ÇAM MUSTAFA
Harran Tarım ve Gıda Bilimleri Dergisi,<http://dergipark.gov.tr/download/article-file/289898>
- 42 Siirt-Pervari yöresinden toplanan balların fizikokimyasal özelliklerinin belirlenmesi**
GÜNDÜZ BAHAR, BAYRAK AKAY KAMİLE, KARAKUŞ MEHMET ŞÜKRÜ, AKALAN MERVE, YÜCETEPE MELİKE, BAŞYİĞİT BÜLENT, YILMAZ FATİH MEHMET, KARAASLAN ASLİYE, KARAASLAN MEHMET
Harran Tarım ve Gıda Bilimleri Dergisi,<http://dx.doi.org/10.29050/harranziraat.1189588>
- 43 Simultaneous extraction of phenolics and essential oil from peppermint by pressurized hot water extraction**
ÇAM MUSTAFA, Yüksel Esmâ, ALAŞALVAR HAMZA, BAŞYİĞİT BÜLENT, ŞEN ARSLAN HÜLYA, YILMAZTEKİN MURAT, AHMED ABDULLATEF, SAĞDIÇ OSMAN
Journal of Food Science and Technology-MYSORE,<http://dx.doi.org/10.1007/s13197-018-3475-5>
- 44 Sour cherry seed proteins devoted to covalently bonded carbohydrate moieties: efficacy of transaction and carbohydrate type on amino acid distribution and emulsifier behavior**
AKALAN MERVE, BAŞYİĞİT BÜLENT, YÜCETEPE MELİKE, KARAKUŞ MEHMET ŞÜKRÜ, BAYRAK AKAY KAMİLE, KARAASLAN ASLİYE, KARAASLAN MEHMET
Journal of Food Measurement and Characterization,<http://dx.doi.org/10.1007/s11694-023-02347-z>
- 45 Spectroscopic (LC-ESI-MS/MS, FT-IR, NMR) and functional characterization of fruit seed oils extracted with green technology: A comparative study with Prunus cerasus and Punica granatum oils**
BAŞYİĞİT BÜLENT, SAĞLAM HİDAYET, HAYOĞLU İBRAHİM ABDÜLHEY, KARAASLAN MEHMET

- 45 Journal of Food Processing and Preservation,<http://dx.doi.org/10.1111/jfpp.15451>
- 46 **Starch and green silver nanoparticles based functional nanocomposite films: New insights in fresh fruit packaging**
Rustum Bakhan Mohammed,BAŞYİĞİT BÜLENT,KARAASLAN MEHMET
Journal of Applied Botany and Food Quality,<https://doi.org/10.5073/JABFQ.2024.097.013>
- 47 **Synthesizing mechanically robust natural pea protein hydrogels via deep cryogenic treatment: State of the art in bioactive compound delivery system**
BAŞYİĞİT BÜLENT, ALTUN GÜLBAHAR, ÖZASLAN ZEYNEP TUĞBA, KARAASLAN MEHMET
Food Hydrocolloids,<http://dx.doi.org/10.1016/j.foodhyd.2023.109202>
- 48 **Tane nar ilaveli lokum üretimi ve vakum ambalajlamanın raf ömrü üzerine etkisi**
HAYOĞLU İBRAHİM ABDÜLHEY,BAŞYİĞİT BÜLENT,DİRİK AYLİN
Gıda / The Journal of Food,<http://dergipark.gov.tr/download/article-file/325857>
- 49 **Unveiling the multifaceted world of anthocyanins: Biosynthesis pathway, natural sources, extraction methods, copigmentation, encapsulation techniques, and future food applications**
YÜCETEPE MELİKE,ÖZASLAN ZEYNEP TUĞBA,KARAKUŞ MEHMET ŞÜKRÜ,AKALAN MERVE,KARAASLAN ASLİYE,KARAASLAN MEHMET,BAŞYİĞİT BÜLENT
Food Research International,<http://dx.doi.org/10.1016/j.foodres.2024.114437>
- 50 **Valorization of fruit processing by-products: free, esterified, and insoluble bound phytochemical extraction from cherry (*Prunus avium*) tissues and their biological activities**
YÜKSEKAYA ŞEHRİBAN,BAŞYİĞİT BÜLENT,SAĞLAM HİDAYET,PEKMEZ HATİCE,CANSU ÜMRAN,KARAASLAN ASLİYE,KARAASLAN MEHMET
Journal of Food Measurement and Characterization,<http://dx.doi.org/10.1007/s11694-020-00698-5>
- 51 **Vişne çekirdeği atığından üretilen pektinin soya bazlı bitkisel protein ile hidrojel oluşturma potansiyeli: Fenolik madde salınımı üzerine hidrojel doğasının etkisi**
AY BARAN, BAŞYİĞİT BÜLENT
Gıda / The Journal of Food,<http://dx.doi.org/10.15237/gida.gd23068>
- 52 **Wild mustard (*Sinapis arvensis*) parts: compositional analysis, antioxidant capacity and determination of individual phenolic fractions by LC-ESI-MS/MS**
BAŞYİĞİT BÜLENT,ALAŞALVAR HAMZA,DOĞAN NURCAN,DOĞAN CEMHAN,BERKTAŞ SERAP,ÇAM MUSTAFA
Journal of Food Measurement and Characterization,<http://dx.doi.org/10.1007/s11694-020-00415-2>
- 53 **Yağı alınmış nar çekirdeklerinden fenolik antioksidanların özütlenmesinde ultrases sisteminin Kullanım**
BAŞYİĞİT BÜLENT
KSU Journal of Agriculture and Nature,<http://dx.doi.org/10.18016/ksutarimdog.vi.1197761>

Bildiriler (YOKSIS)

- 1 **Assessing the Effectiveness of Bioactive Peptides Derived from Pomegranate Seeds in Creating Hydrogel with the Presence of Locust Bean Gum**
KORKMAZ YILDIRIM BERİL FİDAN,YÜCETEPE MELİKE,AKALAN MERVE,BAŞYİĞİT BÜLENT,KARAASLAN MEHMET
International Sustainability in Life Congress (SUIC) ,
https://drive.google.com/file/d/1zfbITixO2_qHZ0j50P3qQGuuyquXBc8t/view

- 2 Assessment of antimicrobial activity of pomegranate peel and determination of its individual phenolic compounds by using LC-ESI-MS/MS**
ALSATAF SEBA, BAŞYİĞİT BÜLENT, CANSU ÜMRAN, SAĞLAM HİDAYET, KARAASLAN ASLIYE, KARAASLAN MEHMET
1st International Conference on Advanced Production and Processing ,
- 3 Beneficial effect of Maillard conjugation on emulsifying behavior of pea protein**
BAŞYİĞİT BÜLENT
VI. International ICONTECH Conference on Innovative Surveys in Positive Sciences ,
- 4 Bioactive potential and health effects of Ilex paraguariensis and Persea americana leaves**
BULUT SARA, BAŞYİĞİT BÜLENT, AKYAR GÜLBAHAR, HAYOĞLU İBRAHİM ABDÜLHEY, ATASOY AHMET FERİT
I. International Conference on Medicinal and Aromatic Plants ,
- 5 Comparative of their functional properties by mixing vegetable oil in the different ratio**
ÇETİNER ŞEYMA, BAŞYİĞİT BÜLENT, HAYOĞLU İBRAHİM ABDÜLHEY
I. International Congress on Medicinal and Aromatic Plants "Natural and Healthy Life" ,
- 6 Cream zahter: A functional food**
BAŞYİĞİT BÜLENT, HAYOĞLU İBRAHİM ABDÜLHEY, HAYOĞLU GÜLSEREN, ATASOY AHMET FERİT
1st International Multidisciplinary Conference on Nutraceuticals and Functional Foods ,
- 7 Degradation Kinetics of carotenoids during sun drying of red pepper**
KORKMAZ AZİZ, YILDIRIM ALİ, HAYOĞLU İBRAHİM ABDÜLHEY, BAŞYİĞİT BÜLENT, ATASOY AHMET FERİT
GAPYENEV-2018-International Renewable Energy and Energy Efficiency Congress ,
<http://gapyenev2018.harran.edu.tr/wp-content/uploads/2020/06/GAPYENEV2018-bildiriler-kitabi-v2.pdf>
- 8 Determination of antioxidant activity and total phenolic content of Arbuscula foliis, Folliculisennae and Urtica leave**
AKYAR GÜLBAHAR, BAŞYİĞİT BÜLENT, BULUT SARA, HAYOĞLU İBRAHİM ABDÜLHEY, ATASOY AHMET FERİT
I. International Congress on Medicinal and Aromatic Plants ,
- 9 Determination of hydrolyzation degree and antioxidant activity of fruit-based bioactive peptides**
YÜCETEPE MELİKE, AKALAN MERVE, BAYRAK AKAY KAMİLE, KARAKUŞ MEHMET ŞÜKRÜ, KARAASLAN ASLIYE, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
7th International Mediterranean Science and Engineering Congress (IMSEC 2022) ,
- 10 Determination of some phenolic compounds of microencapsulated licorice root extract by liquid chromatography-mass spectrometry (LC-MS-MS)**
BAŞYİĞİT BÜLENT, HAYOĞLU İBRAHİM ABDÜLHEY, ÇAM MUSTAFA, KARAOĞUL EYYÜP, ADIGÜZEL HAMZA
I. International GAP Agriculture Livestock Congress , chrome-extension://efaidnbmnnnibpcajpcglclefindmkaj/https://ziraat.harran.edu.tr/assets/uploads/other/files/ziraat/files/Dekanl%C4%B1k/KONGRELER/GAP_KONGRES%C4%B0_K%C4%B0TAP%C3%87I%C4%9EI_2018_F%C4%B0NAL_VERS%C4%B0YONU.pdf
- 11 Determination of some phenolic compounds of microencapsulated licorice root extract by liquid chromatography-mass spectrometry (LCMS-MS)**
BAŞYİĞİT BÜLENT, HAYOĞLU İBRAHİM ABDÜLHEY, ÇAM MUSTAFA, KARAOĞUL EYYÜP, ADIGÜZEL HAMZA

- 11 1. International GAP Agriculture Livestock Congress ,
- 12 **Effect of chickpea flour on quality characteristics of Mardin peksimet**
YILDIRIM ALİ,BAŞYİĞİT BÜLENT,HAYOĞLU İBRAHİM ABDÜLHEY,ATASOY AHMET FERİT
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017) ,
- 13 **Effect of different parameters on milk yield**
BAŞYİĞİT BÜLENT, HAYOĞLU İBRAHİM ABDÜLHEY
Uluslararası Hayvansal Gıdalar Kongresi ,
- 14 **Effect of pH-shifting on extraction yield and the color of kidney bean (*Phaseolus vulgaris* L.) protein powder**
AKALAN MERVE, YÜCETEPE MELİKE, KARAKUŞ MEHMET ŞÜKRÜ, BAYRAK AKAY KAMİLE,
BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
7th International Mediterranean Science and Engineering Congress (IMSEC 2022) ,
- 15 **Exposing brown rice protein to ultrasonication process: Concentrating on techno-functional behavior**
BAŞYİĞİT BÜLENT
5. International Cukurova Agriculture and Veterinary Congress , chrome-
extension://efaidnbmnnnibpcajpcglclefindmkaj/https://www.ziraatkongresi.org/_files/ugd/614b1f_fc2c920
8bc724cbc8fd9971b670c918d.pdf
- 16 **Instant peppermint and spearmint teas: Antioxidant capacity and alpha glucosidase inhibition potentials**
ÇAM MUSTAFA,BAŞYİĞİT BÜLENT,GÜVENDİOĞLU ESMA,ALAŞALVAR HAMZA,DİNÇ
MERVE,YILMAZTEKİN MURAT,ÖZTÜRK İSMET,AHHMED ABDULLATEF
The 6th International Conference on Food Factors ,
- 17 **Instant peppermint and spearmint teas: Antioxidant capacity and alpha glucosidase inhibition potentials**
ÇAM MUSTAFA,BAŞYİĞİT BÜLENT,GÜVENDİOĞLU ESMA,ALAŞALVAR HAMZA,DİNÇ
MERVE,YILMAZTEKİN MURAT,ÖZTÜRK İSMET,AHHMED ABDULLATEF
The 6th International Conference on Food Factors ,
- 18 **İsot baharatı üretiminde kullanılan taze biberlerin fizikokimyasal ve renk özellikleri**
AKYAR GÜLBAHAR,BAŞYİĞİT BÜLENT,KARAOĞUL EYYÜP,ATASOY AHMET FERİT
Uluslararası Gıda, Tarım ve Hayvancılık Kongresi , chrome-
extension://efaidnbmnnnibpcajpcglclefindmkaj/https://www.gthk.org/_files/ugd/614b1f_30df6e7eb4964c
54bde3e270cfc2ede2.pdf
- 19 **Maltodextrin enhances functional and textural attributes of brown rice protein-based hydrogel**
BAŞYİĞİT BÜLENT
International Congress on Food Researches (ICONFOOD'22) ,
- 20 **Microencapsulation process affects aroma profile of Hibiscus sabdariffa**
NACİ ABDULLAH, ALAŞALVAR HAMZA, BAŞYİĞİT BÜLENT, SALUM PELİN, ERBAY ZAFER, ÇAM
MUSTAFA
The Seventh International Mediterranean Symposium on Medicinal and Aromatic Plants (7 MESMAP,
2021) , chrome-
extension://efaidnbmnnnibpcajpcglclefindmkaj/https://www.mesmap.com/FileUpload/ks831353/File/mes
map-7_final_abstract_and_proceeding_book_compressed.pdf

- 21 Nonenzymatic browning kinetics of traditional isot production during sun drying**
KORKMAZ AZİZ, YILDIRIM ALİ, HAYOĞLU İBRAHİM ABDÜLHEY, BAŞYİĞİT BÜLENT, ATASOY AHMET FERİT
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017) ,
- 22 Optimization of phenolic compounds extraction from some fruit peels**
BAŞYİĞİT BÜLENT, HAYOĞLU İBRAHİM ABDÜLHEY, YAZBAŞI MİZGİN, ŞAHİN BÜŞRA NUR
1st International Gap Agriculture Livestock Congress ,
- 23 Phenolic fractions, antioxidant and antidiabetic potentials of Quercus infectoria gall**
BAŞYİĞİT BÜLENT, YÜKSEKAYA ŞEHRİBAN, CANSU ÜMRAN, SAĞLAM HİDAYET, KARAASLAN MEHMET
1st International Conference on Advanced Production and Processing ,
- 24 Phenolic fractions, antioxidant and antidiabetic potentials of Quercus infectoria gall**
BAŞYİĞİT BÜLENT, YÜKSEKAYA ŞEHRİBAN, CANSU ÜMRAN, SAĞLAM HİDAYET, KARAASLAN MEHMET
1st International Conference on Advanced Production and Processing ,
- 25 Physicochemical properties of pomegranate seed oil obtained by cold press method**
ABACI ESRA, BAŞYİĞİT BÜLENT, VARDİN HASAN
1st International Göbeklitepe Agriculture congress ,
https://ziraat.harran.edu.tr/assets/uploads/other/files/ziraat/files/Dekanl%C4%B1k/KONGRELER/IGAC_PROCEEDINGS_S2_compressed.pdf
- 26 Production of functional ice-tea with Hibiscus**
BAŞYİĞİT BÜLENT, HAYOĞLU İBRAHİM ABDÜLHEY, OGAN ZELAL, ATUĞ KÜBRA, SARI AŞHAN, KORKMAZ NAZLI, KORKMAZ AYFER
1st International Gap Agriculture Livestock Congress , chrome-extension://efaidnbmnnnibpcajpcglclefindmkaj/https://ziraat.harran.edu.tr/assets/uploads/other/files/ziraat/files/Dekanl%C4%B1k/KONGRELER/GAP_KONGRES%C4%B0_K%C4%B0TAP%C3%87I%C4%9EI_2018_F%C4%B0NAL_VERS%C4%B0YONU.pdf
- 27 Production of instant liquorice (Glycyrrhiza glabra) root sherbet**
BAŞYİĞİT BÜLENT, HAYOĞLU İBRAHİM ABDÜLHEY, BULUT SARA, AKYAR GÜLBAHAR
1st International Conference on Advanced Production and Processing ,
- 28 Production of instant spearmint-lemon tea**
ÇAM MUSTAFA, GÜVENDİOĞLU ESMA, YILMAZTEKİN MURAT, DİNÇ MERVE, BAŞYİĞİT BÜLENT, ALAŞALVAR HAMZA, AHMED ABDULLATEF, ÖZTÜRK İSMET
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus" ,
<https://eunivsite.nku.edu.tr/kullanicosyalari/2490/files/TF3-2015%20Symposium%20e-book.pdf>
- 29 Sensory properties of microencapsulated licorice root extract during storage**
BAŞYİĞİT BÜLENT, HAYOĞLU İBRAHİM ABDÜLHEY, ÇAM MUSTAFA
1st International Gap Agriculture Livestock Congress ,
- 30 Some quality characteristics of homemade isot**
YILDIRIM ALİ, KORKMAZ AZİZ, HAYOĞLU İBRAHİM ABDÜLHEY, BAŞYİĞİT BÜLENT, ATASOY AHMET FERİT
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017) ,

31 Volatiles compound changes during sun drying of red repper

KORKMAZ AZİZ, YILDIRIM ALİ, HAYOĞLU İBRAHİM ABDÜLHEY, BAŞYİĞİT BÜLENT, ATASOY AHMET FERİT

GAPYENEV-2018-International Renewable Energy and Energy Efficiency Congress ,
<http://gapyenev2018.harran.edu.tr/wp-content/uploads/2020/06/GAPYENEV2018-bildiriler-kitabi-v2.pdf>