



## DOÇ. BÜLENT BAŞYİĞİT

### Kişisel Bilgiler

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**Birim:** Gıda Bilimleri

**Dahili:** 1583

### Makaleler (YOKSIS)

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#### **Determination of the characteristic attributes of cottonseed protein concentrate**

YÜCETEPE MELİKE, AKALAN MERVE, BAYRAK AKAY KAMİLÉ, KARAKUŞ MEHMET ŞÜKRÜ,  
KARAASLAN ASLİYE, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET

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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 Esma,ALAŞALVAR HAMZA,BAŞYİĞİT BÜLENT

Journal of Food Measurement and Characterization, <http://link.springer.com/10.1007/s11694-018-9808-2>

4 **Arap zamkı, karboksimetil selüloz ve maltodekstrin ile stabilize edilmiş su içinde yağ bazlı emülsiyon sistemlerinin stabilité savranışları**

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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,AHHMED ABDULLATEF,SAĞDIÇ OSMAN,KONCA YUSUF,TELÇİ İSA

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- 7 Brown rice protein–dietary fibre conjugate improves bioaccessibility of minerals via modifying gelling structure of yoghurt**  
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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**  
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- 9 Cream zahter: A functional food some chemical and sensory properties**  
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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**  
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- 11 Designing nanoliposome-in-natural hydrogel hybrid system for controllable release of essential oil in gastrointestinal tract: A novel vehicle**  
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- 13 Drying Technique Providing Maximum Benefits on Hydrogelling Ability of Avocado Seed Protein: Spray Drying**  
Abdullah Bakhtiyar Azad, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET  
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- 14 Effect of fruit addition on the quality characteristics of tahini halva**  
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- 16 Enhancing thermal and emulsifying resilience of pomegranate fruit protein with gum Arabic conjugation**  
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- 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  
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- 18 **Extraction optimization and microencapsulation of phenolic antioxidant compounds from lemon balm (*Melissa officinalis L.*): Instant soluble tea production**  
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- 19 **Facile construction of fruit protein based natural hydrogel via intra/inter molecular cross-linking**  
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- 20 **Facile synthesis of olive oil-incorporated oleofilms via high-power ultrasonic emulsification: A sustainable packaging model**  
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- 21 **Farklı kurutma teknikleri ile kurutulmuş Keme mantarının (*Terfezia boudieri Chatin*) karakteristik özellikleri**  
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- 22 **Fatty-acid incorporation improves hydrophobicity of pea protein based films towards better oxygen/water barrier properties and fruit protecting ability**  
BAYRAK AKAY KAMILÉ, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET  
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- 23 **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**  
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- 24 **Gum arabic/maltodextrin microencapsulation confers peroxidation stability and antimicrobial ability to pepper seed oil**  
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- 25 **High efficiency microencapsulation of extra virgin olive oil (EVOO) with novel carrier agents: Fruit proteins**  
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Materials Today Communications,<http://dx.doi.org/10.1016/j.mtcomm.2021.102618>
- 26 **Innovative approaches to pectin processing: Enhancing techno-functional properties for applications in food and beyond**

- 26** 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>
- 27** Instant soluble roselle (*Hibiscus sabdariffa L.*) powder rich in bioactive compounds: Effect of the production process on volatile compounds  
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- 28** Instant stevia powder as a novel potential additive for enhancing nutritional value and quality characteristics of yogurt  
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- 29** Kekik esansiyel yağı ve mikroenkapsülasyon uygulamaları  
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- 30** Kullanıma hazır suda çözünebilir keçiboynuzu kabuğu tozu üretiminin yanıt yüzey yöntemi ile çift aşamalı optimizasyonu  
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- 31** Liquorice (*Glycyrrhiza glabra L.*) root sherbet (extract): Microencapsulation and storage stability  
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- 32** Liquorice (*Glycyrrhiza Glabra*): Production of instant soluble microcapsules  
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- 33** Locust bean gum provides excellent mechanical and release attributes to soy protein-based natural hydrogels  
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- 34** 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  
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- 35** Molecular mechanisms underpinning the hydrogelling ability of apricot seed protein: Stretching protein side chain conformations via electromagnetic forcing  
ALTUN GÜLBAHAR,BAŞYİĞİT BÜLENT,KARAASLAN MEHMET  
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- 36 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>
- 37 Nohut proteininin ultrases destekli özütlenmesinin optimizasyonu ve tekno-fonksiyonel özellikleri**  
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- 38 Phenolic compounds content, antioxidant and antidiabetic potentials of seven edible leaves**  
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Carpathian Journal of Food Science and Technology,<http://dx.doi.org/10.34302/crpjfst/2022.14.4.7>
- 40 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  
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- 42 Püskürtmeli kurutucu ile nane (*Mentha piperita* ve *Mentha spicata*) esansiyel yağı mikroenkapsülasyonu**  
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- 43 Siirt-Pervari yöresinden toplanan balların fizikokimyasal özelliklerinin belirlenmesi**  
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- 44 Simultaneous extraction of phenolics and essential oil from peppermint by pressurized hot water extraction**  
ÇAM MUSTAFA, YÜKSEL ESSMA, ALAŞALVAR HAMZA, BAŞYİĞİT BÜLENT, ŞEN ARSLAN HÜLYA, YILMAZTEKİN MURAT, AHHMED ABDULLATEF, SAĞDIÇ OSMAN  
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- 45 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 KAMILÉ, KARAASLAN ASLİYE, KARAASLAN MEHMET

- 45 Journal of Food Measurement and Characterization,<http://dx.doi.org/10.1007/s11694-023-02347-z>
- 46 **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**  
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- 47 **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>
- 48 **Synthesizing mechanically robust natural pea protein hydrogels via deep cryogenic treatment: State of the art in bioactive compound delivery system**  
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Food Hydrocolloids,<http://dx.doi.org/10.1016/j.foodhyd.2023.109202>
- 49 **Tane nar ilaveli lokum üretimi ve vakum ambalajlamanın raf ömrü üzerine etkisi**  
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- 50 **Unveiling the multifaceted world of anthocyanins: Biosynthesis pathway, natural sources, extraction methods, copigmentation, encapsulation techniques, and future food applications**  
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- 51 **Valorization of fruit processing by-products: free, esterified, and insoluble bound phytochemical extraction from cherry (Prunus avium) tissues and their biological activities**  
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- 52 **Vişne çekirdeği atığından üretilen pektinin soya bazlı bitkisel protein ile hidrojel oluşturma potansiyeli: Fenolik madde salınımı üzerine hidrojel doğasının etkisi**  
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- 53 **Wild mustard (*Sinapis arvensis*) parts: compositional analysis, antioxidant capacity and determination of individual phenolic fractions by LC-ESI-MS/MS**  
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- 54 **Yağı alınmış nar çekirdeklerinden fenolik antioksidanların özütlenmesinde ultrases sisteminin Kullanımı**  
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## 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 (SUILC) ,  
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**2 Assessment of antimicrobial activity of pomegranate peel and determination of its individual phenolic compounds by using LC-ESI-MS/MS**

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1st International Conference on Advanced Production and Processing ,

**3 Beneficial effect of Maillard conjugation on emulsifying behavior of pea protein**

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**4 Bioactive potential and health effects of Ilex paraguariensis and Persea americana leaves**

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I. International Congress on Medicinal and Aromatic Plants "Natural and Healthy Life" ,

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**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 KAMİLÉ, KARAKUŞ MEHMET ŞÜKRÜ, KARAASLAN ASLİYE, 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)**

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- 24 **Production of instant liquorice (*Glycyrrhiza glabra*) root sherbet**  
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