

Derya Kahveci
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Yardımcı Doçent

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Araştırma Alanları

Gıda üretiminde enzimatik reaksiyonlar, gıda biyoteknolojisi, gıda lipidleri, yapılandırılmış yağlar, fonksiyonel gıdalar

Eğitim bilgileri

Lisans: Gıda Mühendisliği, İstanbul Teknik Üniversitesi, İstanbul - 2005
Yüksek Lisans: Gıda Mühendisliği, İstanbul Teknik Üniversitesi, İstanbul - 2008
Doktora: Mühendislik Yüksek Okulu, Aarhus Üniversitesi, Aarhus, Danimarka - 2011

Seçili Makaleler

1. **Kahveci, Derya**; Wei, Wei; Xu, Xuebing. 2015. Enzymatic processing of omega 3 long chain polyunsaturated fatty acid oils. *Current Nutrition & Food Science*, 11(3), 167-176.
2. Krogager, Toke P; Vendel Nielsen, Lone; **Kahveci, Derya**; Dyrlund, Thomas F.; Scavenius, Carsten; Sanggaard, Kristian W.; Enghild, Jan J. 2015. Hepatocytes respond differently to major dietary trans fatty acid isomers, elaidic acid and trans-vaccenic acid. *Proteome Science*, 13:31, DOI 10.1186/s12953-015-0084-3.
3. **Kahveci, Derya**; Xu, Xuebing. 2012. Bioimprinted immobilization of *Candida antarctica* lipase A for concentration of omega 3 polyunsaturated fatty acids. *Journal of the American Oil Chemists Society*, 89, 1839-1845.
4. Song, Jie; **Kahveci, Derya**; Chen, Menglin; Guo, Zheng; Xie, Erqing; Xu, Xuebing; Besenbacher, Flemming; Dong, Mingdong. 2012. Enhanced catalytic activity of lipase encapsulated in PCL nanofibers. *Langmuir*, 28(14), 6157-6162.
5. **Kahveci, Derya**; Xu, Xuebing. 2011. Enhancement of activity and selectivity of *Candida rugosa* lipase and *Candida antarctica* lipase A by bioimprinting and/or immobilization for application in the selective ethanolysis of fish oil. *Biotechnology Letters*, 33(10), 2065-2071.
6. **Kahveci, Derya**; Xu, Xuebing. 2011. Repeated hydrolysis process is effective for enrichment of omega 3 PUFA in salmon oil by *Candida rugosa* lipase. *Food Chemistry*, 129(4), 1552-1558.
7. **Kahveci, Derya**; Guo, Zheng; Özçelik, Beraat; Xu, Xuebing. 2010. Optimisation of enzymatic synthesis of diacylglycerols in binary medium systems containing ionic liquids. *Food Chemistry*, 119, 880-885.

Patent

Kahveci, Derya; Xu, Xuebing. 2012. Enrichment of marine oils with omega-3 polyunsaturated fatty acids by lipase-catalysed hydrolysis. *World Patent*, WO2012/087153.

Kitap Bölümleri

1. **Kahveci, Derya**; Zhong, Nanjing; Xu, Xuebing. 2016. Ionic liquids in acylglycerol synthesis and modification. In: *Ionic Liquids in Lipid Processing and Analysis: Opportunities and Challenges*. Xu X, Guo Z, Cheong L-Z (eds.) AOCS Press, Urbana, IL. pp. 251-278.
2. **Kahveci, Derya**; Laguerre, Mickaël; Villeneuve, Pierre. 2015. Phenolipids as new antioxidants: Production, activity, and potential applications. In: *Polar Lipids: Biology, Chemistry, and Technology*. Ahmad MA, Xu X (eds.) AOCS Press, Urbana, IL. pp. 185-214.
3. **Kahveci, Derya**; Guo, Zheng; Cheong, Ling-Zhi; Falkeborg, Mia; Panpipat, Worawan; Xu, Xuebing. 2013. Oxidative stability of enzymatically processed oils and fats. In: *Lipid Oxidation: Challenges in Food Systems*. Logan A, Nienaber U, Pan X (eds.) AOCS Press, Urbana, IL. pp. 211-242.

Verilen Dersler

Güz: FDE201 Food Chemistry; FDE341 Food Engineering Unit Operations I; FDE347 Enzymes in Food Production (seçmeli)
Bahar: FDE342 Food Engineering Unit Operations II; FDE344 Food Technology; FDE384 Functional Foods (seçmeli)