

**Özlem Güçlü Üstündağ**

FOTOĞRAF

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#### **Research Interests**

Gıda ve tarım atıklarının değerlendirilmesi, gıda sektöründe sürdürülebilirlik, biyoaktif maddelerin işlenmesi, gıda bilimi ve mühendisliğinde yapay zeka uygulamaları

#### **Biography**

BSc: Gıda Mühendisliği, ODTÜ, 1995, TÜRKİYE

MSc: Gıda Bilimi 1997, The University of Reading, İNGİLTERE

Phd: Gıda ve Biyokaynak Mühendisliği, University of Alberta, KANADA

#### **Papers**

1. Seçmeler, Ö. and Güçlü Üstündağ, Ö. (2016), A rapid in-house validated GC-FID method for simultaneous determination of lipophilic bioactives in olive oil: Squalene,  $\alpha$ -tocopherol, and  $\beta$ -sitosterol. *European Journal of Lipid Science Technology*. doi:10.1002/ejlt.201500420.

2. Erşan, S., Güçlü Üstündağ Ö., Carle, R., Schweiggert R.M. (2016), Identification of phenolic compounds in red and green pistachio (*Pistacia vera* L.) hulls (exo- and mesocarp) by HPLC-DAD-ESI-(HR)-MSn. *Journal of Agricultural and Food Chemistry*. 64:5334. doi: 10.1021/acs.jafc.6b01745.

3. Güçlü Üstündağ, Ö., Erşan, S., Özcan, E., Özcan, G., Kayra, N., Ekinci, F.Y. (2016), Black tea processing waste as a source of antioxidant and antimicrobial phenolic compounds. *European Food Research and Technology*. 242: 1523. doi:10.1007/s00217-016-2653-9.

4. Ekinci, F.Y., Baser, G.M., Özcan, E., Güçlü Üstündağ, Ö., Korachi, M., Sofu, Blumberg, J.B., Chen, C.-Y.O., (2016), Characterization of chemical, biological, and antiproliferative properties of fermented black carrot juice, şalgam. *European Food Research and Technology*. 242: 1355. doi:10.1007/s00217-016-2639-7.

5. Güçlü Üstündağ, Ö. and Mazza, G. (2007), Saponins: properties, applications and processing. *Critical Reviews in Food Science and Nutrition*, 47: 231-258. doi: 10.1080/10408390600698197.

6. Güçlü Üstündağ, Ö., Balsevich, J., Mazza, G. (2007), Pressurized low polarity water extraction of saponins from cow cockle seed. *Journal of Food Engineering* 80:619-630. doi: 10.1016/j.jfoodeng.2006.06.024.

8. Güçlü Üstündağ, Ö. and Temelli, F. (2007), Column fractionation of canola oil deodorizer distillate using supercritical carbon dioxide. *Journal of the American Oil Chemists' Society* 84:953-961. doi: 10.1007/s11746-007-1117-6.

9. Güçlü Üstündağ, Ö. and Temelli F. (2004), Correlating the solubility behavior of minor lipid components in supercritical carbon dioxide. *The Journal of Supercritical Fluids*, 31:235-253. <http://dx.doi.org/10.1016/j.supflu.2003.12.007>.

10. Güçlü Üstündağ, Ö. and Temelli F. (2004), Correlating the Solubility Behavior of Fatty Acids, Mono-, Di-, and Triglycerides, and Fatty Acid Esters in Supercritical Carbon Dioxide. (2000), *Industrial & Engineering Chemistry Research*. 39: 4756-4766. doi: 10.1021/ie0001523.

#### **Book Chapter**

Temelli, F. and Güçlü Üstündağ, Ö. (2005), Supercritical technologies for further processing of edible oils in Bailey's *Industrial Oil and Fat Products*, Volume 5, Edible Oil and Fat Products. Shahidi, F. (Ed.) Sixth Edition, p. 397-432  
John Wiley & Sons, Inc.. doi: 10.1002/047167849X.bio057.

#### **Courses**

FDE226 Gıda Analiz Laboratuvarı, FDE234 Akışkanlar Mekaniği, FDE333 Isı ve Kütle Transferi, BTEC528 Doğal Kaynaklardan Elde Edilen Biyoaktif Özlerin İşlenmesi

#### **Website**

[www.ozlemgucluustundag.com](http://www.ozlemgucluustundag.com)