

## Sanem Argin



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### Araştırma Alanları:

Enkapsülasyon, Hidrokolloidler, Reoloji

### Biografi:

B.Sc.: Gıda Mühendisliği, ODTÜ, Ankara, 2002

Ph.D.: Gıda Bilimi, Maryland Üniversitesi, College Park, ABD, 2007

### Yayımlar:

1. B. Ozturk, S. Argin, M. Ozilgen, D.J. McClements. 2015. Formation and stabilization of nanoemulsion-based vitamin E delivery systems using natural biopolymers: Whey protein isolate and gum arabic. *Food Chemistry* 188: 256–263.
2. B. Ozturk, S. Argin, M. Ozilgen, D.J. McClements. 2015. Nanoemulsion delivery systems for oil-soluble vitamins: Influence of carrier oil type on lipid digestion and vitamin D3 bioaccessibility. *Food Chemistry* 187:499–506
3. B. Ozturk, S. Argin, M. Ozilgen, D.J. McClements. 2014. Formation and stabilization of nanoemulsion-based vitamin E delivery systems using natural surfactants: Quillaja saponin and lecithin. *Journal of Food Engineering* 142: 57-63.
4. S. Argin, P. Kofinas, Y.M. Lo. 2014. The cell release kinetics and the swelling behavior of the physically crosslinked xanthan-chitosan hydrogels in simulated gastrointestinal conditions. *Food Hydrocolloids* 40: 138-144.
5. Y.M. Lo, R.C. Ziegler, S. Argin-Soysal, C.H. Hsu, N.J. Wagner. 2009. Effects of intermolecular interactions and molecular orientation on the flux behavior of xanthan gum solutions during ultrafiltration. *Journal of Food Process Engineering* 32: 623-644.
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7. Y.M. Lo, D. Cao, S. Argin-Soysal, J. Wang, T.S. Hahm. 2005. Recovery of protein from poultry processing wastewater using membrane ultrafiltration. *Bioresource Technology* 96: 687-698.
8. C.H. Hsu, Y.F. Chu, S. Argin-Soysal, T.S. Hahm, Y.M. Lo. 2004. Effects of surface characteristics and xanthan polymers on the immobilization of *Xanthomonas campestris* to fibrous matrices. *Journal of Food Science* 69: E441-E448.
9. Y.M. Lo, K.L. Robbins, S. Argin-Soysal, L.N. Sadar. 2003. Viscoelastic effects on the diffusion properties of curdlan gels. *Journal of Food Science* 68: 2057-2063.

### Kitap Bölümü:

1. Y.M. Lo, S. Argin-Soysal and C.H. Hsu. 2006. "Bioconversion of Whey Lactose into Microbial Exopolysaccharides". Editör: Yang, ST, *Bioprocessing for Value added Products from Renewable Resources: New Technologies and Applications*. New York, NY: Elsevier Inc.
2. Y.M. Lo and S. Argin-Soysal. 2005. "Units of Operations". Editör: Hui, YH, *Handbook of Food Science, Technology and Engineering 4 Volume Set*. New York, NY: CRC Press.

### Dersler

Güz:

FDE319 Gıda Biyokimyası

FDE335 Gıda Malzemeleri Bilimi ve Mühendisliği

Bahar:

FDE348 Uygulamalı Kinetik

FDE423 Biyopolimerler ve Makromoleküler Etkileşimler

BTEC587 Enkapsülasyon Teknolojisi ve Uygulamaları

Website\*