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International Researcher IDs

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Education Information

Doctorate, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), Turkey 2000 - 2005

Postgraduate, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), Turkey 1996 - 1999

Undergraduate, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1990 - 1996

Dissertations

Doctorate, Radikal Göçü Tepkimelerinin (interesterifikasyon) yağların oksidatif stabiliteeleri üzerine etkileri, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), 2005

Postgraduate, Süt ve soya sütünden yapılan yoğurtların bazı özellikleri, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), 1999

Research Areas

Engineering and Technology

Academic Titles / Tasks

Assistant Professor, Ondokuz Mayıs University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2006 - Continues

Research Assistant, Ondokuz Mayıs University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2002 - 2006

Research Assistant, Ondokuz Mayıs University, Ziraat Fakültesi, Gıda Mühendisliği, 1997 - 2002

Academic and Administrative Experience

Ondokuz Mayıs University, 2018 - Continues

Ondokuz Mayıs University, 2013 - 2015

Courses

KATI YAĞ TEKNOLOJİSİ, Undergraduate, 2022 - 2023, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009, 2007 - 2008

LİPİD KİMYASI, Postgraduate, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009, 2007 - 2008

BESLENME İLKELEİRİ, Undergraduate, 2022 - 2023

BİLGİSAYAR DESTEKLİ ÇİZİM, Undergraduate, 2022 - 2023, 2020 - 2021, 2019 - 2020, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2011 - 2012, 2010 - 2011

Beslenme İlkeleri (Teknik seçmeli), Undergraduate, 2021 - 2022, 2020 - 2021, 2019 - 2020

Malzeme Bilgisi (Teknik seçmeli), Undergraduate, 2021 - 2022, 2019 - 2020

Gıda Kanun ve Tüzükleri (Teknik Seçmeli), Undergraduate, 2021 - 2022, 2019 - 2020

Zeytinyağı Teknolojisi, Postgraduate, 2021 - 2022

Bitirme Projesi I, Undergraduate, 2021 - 2022, 2020 - 2021, 2019 - 2020

BİTİRME PROJESİ II, Undergraduate, 2021 - 2022, 2020 - 2021, 2019 - 2020

Bilgisayar Destekli Çizim, Undergraduate, 2021 - 2022

YAĞ TEKNOLOJİSİ, Undergraduate, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009, 2007 - 2008

Gıda Kimyası I, Undergraduate, 2021 - 2022

ZEYTİNYAĞ TEKNOLOJİSİ, Postgraduate, 2020 - 2021, 2019 - 2020, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010

MALZEME BİLGİSİ, Undergraduate, 2020 - 2021

ENSTRÜMENTAL GIDA ANALİZİ, Undergraduate, 2015 - 2016, 2009 - 2010, 2008 - 2009

GIDA ARAŞTIRMA TEKNİKLERİ I, Undergraduate, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2011 - 2012, 2010 - 2011

GIDA ARAŞTIRMA TEKNİKLERİ II, Undergraduate, 2014 - 2015, 2011 - 2012, 2010 - 2011

LİPİD KİMYASI, Undergraduate, 2014 - 2015

ZEYTİNYAĞ TEKNOLOJİSİ, Undergraduate, 2014 - 2015

GIDA KALİTE KONTROL I, Undergraduate, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011

GIDA MUHAFAZA TEKNİKLERİ, Undergraduate, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2009 - 2010, 2008 - 2009

Besin Kimyası ve Analizleri I, Undergraduate, 2011 - 2012

Modifiye Yağlar Teknolojisi , Doctorate, 2011 - 2012, 2010 - 2011

Modifiye Yağlar Teknolojisi , Postgraduate, 2009 - 2010, 2008 - 2009, 2007 - 2008

Gıdalarda Kimyasal Reaksiyonlar , Postgraduate, 2009 - 2010, 2008 - 2009, 2007 - 2008

Proses Uygulamaları I, Undergraduate, 2008 - 2009

Proses Uygulamaları II, Undergraduate, 2008 - 2009

Advising Theses

Tekgüler B., Rafine fındık yağının kızartma performansının belirlenmesi, Postgraduate, G.KOYUNCU(Student), 2013

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **The Physical, Chemical and Antioxidant Properties of the Leafs of Chaerophyllum byzantinum Boiss. Plants**
Koca İ., Tekgüler B., Yılmaz V. A.
INDIAN JOURNAL OF PHARMACEUTICAL EDUCATION AND RESEARCH, vol.52, no.4, 2018 (SCI-Expanded)
- II. **The use of grape, pomegranate and rosehip seed flours in Turkish noodle (erite) production**
Koca İ., Tekgüler B., Yılmaz V. A., Hasbay I., Koca A. F.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.1, 2018 (SCI-Expanded)
- III. **Physical and chemical changes during ripening of blackberry fruits**

Articles Published in Other Journals

- I. **Bioactive Properties of Different Parts of Vitis labrusca L. Fruit Vitis labrusca L. Meyvesinin Farklı Kısımlarının Biyoaktif Özellikleri**
Koca İ., Tekgüler B., Turkyılmaz B.
Commagene Journal of Biology, vol.5, no.2, pp.193-198, 2021 (Scopus)
- II. **Antioxidant Properties and Monoterpene Composition of 13 Different Pine Resin Samples from Turkey Türkiye'den 13 Farklı Çam Reçine Örneğinin Antioksidan Özellikleri ve Monoterpen Bileşimi**
Tekgüler B., Koca İ., Karadeniz B., Zannou O., Pashazadeh H.
Commagene Journal of Biology, vol.5, no.2, pp.208-213, 2021 (Scopus)
- III. **Some physical, chemical and antioxidant properties of chestnut (Castanea sativa Mill.) honey produced in Turkey**
Koca İ., Tekgüler B., Turkyılmaz B., TAŞCI B.
Acta Horticulturae, vol.1220, pp.227-233, 2018 (Scopus)
- IV. **Optimization of drying parameters for chestnut fruits using central composite design**
Koca İ., Yılmaz V. A., Odabas I., Tekgüler B.
Acta Horticulturae, vol.1220, pp.221-226, 2018 (Scopus)
- V. **A gluten-free food: Tarhana with chestnut**
Koca İ., Yılmaz V. A., Tekgüler B.
Acta Horticulturae, vol.1220, pp.195-202, 2018 (Scopus)
- VI. **DETERMINATION OF THE RELATIONSHIP BETWEEN DURATION OF FRYING AND FATTY ACID COMPOSITION**
KOYUNCU G., TEKGÜLER B.
ULUSLARARASI HAKEMLİ MÜHENDİSLİK VE FEN BİLİMLERİ DERGİSİ, vol.1, no.4, pp.79-92, 2015 (Peer-Reviewed Journal)
- VII. **Kara lahananın (Brassica oleracea var. Acephala) Dondurularak Depolanması**
TOSUN İ., TEKGÜLER B.
Dünya Gıda, 2002 (Peer-Reviewed Journal)
- VIII. **Karalahana (Brassica oleracea var.acephala)' nın Kuru Tuzlamayla Muhafazası**
TOSUN İ., TEKGÜLER B., EVREN M.
Gıda ve yem bilimi-teknolojisi dergisi, 2002 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. **A VALUABLE TEA: HONEYBUSH**
AYDIN E., BAYRAM U., TEKGÜLER B., KOCA İ.
ICONFOOD'23 2nd International Congress on Food Researches, Sivas, Turkey, 16 - 18 October 2023, pp.456-462
- II. **BETALAINLERİN EKSTRAKSİYONUNDA YENİLİKÇİ TEKNİKLER**
Kaba B., TEKGÜLER B., KOCA İ.
Uluslararası Multidisipliner İnovatif Yaklaşımlar Kongresi, İstanbul, Turkey, 02 June 2022
- III. **INNOVATIVE TECHNIQUES IN THE EXTRACTION OF BETALAINS**
KABA B., TEKGÜLER B., KOCA İ.
ULUSLARARASI MULTİDİSİPLİNER İNOVATİF YAKLAŞIMLAR KONGRESİ, İstanbul, Turkey, 02 June 2022
- IV. **Use of Oleogels in Chocolate and Chocolate Products (OLEOJELLERİN ÇİKOLATA VE ÇİKOLATA ÜRÜNLERİNDE KULLANIMI)**
DUYAN B. C., TEKGÜLER B.

UBAK (The 12th International Scientific Research Congress Science and Engineering), Ankara, Turkey, 17 December 2021

- V. **Functional Chocolate**
DUYAN B. C., TEKGÜLER B.
IOCENS'21, Gümüşhane, Turkey, 05 July 2021
- VI. **Important Component Of Olive: Oleuropein**
DUYAN B. C., TEKGÜLER B.
IOCENS'21, Gümüşhane, Turkey, 05 July 2021
- VII. **Fatty acid profiles and tocopherol contents of walnut fruits**
KOCA İ., TEKGÜLER B., TURAN S.
1.International Technological Sciences and Design Symposium, 26 - 29 June 2018
- VIII. **Chemical Composition of Walnut Fruits Grown in Artvin**
KOCA İ., TEKGÜLER B., SERDAR Ü., DEMİR T.
I.International Agricultural Science Congress, 9 - 12 May 2018
- IX. **Some Pomological, Physical and Chemical Properties of Autumn Olive (*Elaeagnus umbellata* Thunb.)**
KOCA İ., ÇELİK H., TEKGÜLER B., ÇELİK D.
I.International Agricultural Science Congress, 9 - 12 May 2018
- X. **Some pomological, Physical and Chemical properties of Autumn Olive berry (*Elaeagnus umbellata* Thunb.).**
KOCA İ., ÇELİK H., TEKGÜLER B., ÇELİK D.
I.st International Agricultural Science Congress, 09-12 May, 2018, Van, Turkey. (Poster Presentation and Abstract), Van, Turkey, 9 - 12 May 2018, vol.1
- XI. **EFFECTS OF MICROWAVE AND CONVECTIVE HOT-AIR DRYING CONDITIONS ON SOME CHARACTERISTICS OF *LACTARIUS DELICIOSUS* L. MUSHROOM**
KOCA İ., TEKGÜLER B., YILMAZ V. A.
ISS 2017, 2nd International Science Symposium "Science Festival", Tiflis, Georgia, 5 - 08 September 2017, pp.188-200
- XII. **THE PRODUCTION OF TAHINI (SESAME PASTE) AND ITS COMPOSITION**
TEKGÜLER B., KOCA İ.
ISS2017, Tiflis, Georgia, 5 - 08 September 2017, pp.175-187
- XIII. **Some Physical, Chemical and Antioxidant Properties of Chestnut (*Castanea sativa* Mill.) Honey produced in Turkey**
KOCA İ., TEKGÜLER B., Türkyılmaz B., TAŞCI B.
6th International Chestnut Symposium, 9 - 13 October 2017
- XIV. **Chestnut Fruit as Functional Food**
TAŞCI B., TEKGÜLER B., KOCA İ.
6th International Chestnut Symposium, 9 - 13 October 2017
- XV. **Chestnut fruit as functional foods**
TAŞCI B., TEKGÜLER B., KOCA İ.
6th International Chestnut Symposium, 9 - 13 October 2017
- XVI. **The Physical, Chemical and Antioxidant Properties of the Leafs of *Chaerophyllum Byzantinum* Boiss Plants**
KOCA İ., TEKGÜLER B., YILMAZ V. A.
The Second Japan-Turkey International Symposium on Pharmaceutical and Biomedical Sciences, Trabzon, Turkey, 11 - 12 September 2017, pp.125
- XVII. **Health benefits of Genus *Gysophila* L. (*Caryophyllaceae*) and its use in foods**
TAŞCI B., KOCA İ., TEKGÜLER B.
MESMAP-3, 13 - 16 April 2017
- XVIII. **Quinoa (*Chenopodium Quinoa* Willd.) as Functional Foods**
TEKGÜLER B., KOCA İ., Kitan S.
International Congress on Medicinal and aromatic plants "Natural and healthy life" TABKON, 9 - 12 May 2017

- XIX. **Bioactive terpenic acids: Their Properties, natural sources and affects on health**
Türkyılmaz B., KOCA İ.
International Congress on Medicinal and aromatic plants "Natural and healthy life" TABKON, 9 - 12 May 2017
- XX. **Antioxidant Properties of flavoured bagged tea and flavoured ice tea**
Türkyılmaz B., KOCA İ.
International Congress on Medicinal and aromatic plants "Natural and healthy life" TABKON, 9 - 12 May 2017
- XXI. **Scopoletin: Natural Sources and Its Effects on Health**
KOCA İ., Çakır D. K., TEKGÜLER B.
International Congress on Medicinal and aromatic plants "Natural and healthy life" TABKON, 9 - 12 May 2017
- XXII. **Health Benefits of Genus Gypshophila L. (Caryophyllaceae) and Its Use in Foods**
TAŞCI B., KOCA İ., TEKGÜLER B.
Mesmap-3, Girne, Cyprus (Kkct), 13 - 16 April 2017
- XXIII. **Medicinal Properties of Ajoene**
TAŞCI B., KOCA İ., TEKGÜLER B.
Mesmap-3, Girne, Cyprus (Kkct), 13 - 16 April 2017
- XXIV. **Effects of germination on the antioxidant activities of some cereals**
KOCA İ., YILMAZ V. A., TEKGÜLER B.
The Third International Mediterranean Symposium on Medicinal and Aromatic Plants, Girne, Cyprus (Kkct), 13 - 16 April 2017, pp.311
- XXV. **The volatile compounds and antioxidant properties of different parts of kaldirayak plants (Trachystemon orientalis L. G. Don)**
KOCA İ., TEKGÜLER B., Karadeniz B.
Mesmap-3, Girne, Cyprus (Kkct), 13 - 16 April 2017
- XXVI. **Some physical and chemical characteristics of Taskopru and Chinese black garlics**
Koca I., Tegguler B., Koca A. F.
7th International Symposium on Edible Alliaceae, Niğde, Turkey, 21 - 25 May 2015, vol.1143, pp.221-226
- XXVII. **Comparison of the antioxidant properties of some onion and garlic cultivars grown in Turkey**
Koca I., Tegguler B., Odabas H. I.
7th International Symposium on Edible Alliaceae, Niğde, Turkey, 21 - 25 May 2015, vol.1143, pp.207-213
- XXVIII. **Evaluation of nitrate and nitrite contents of some alliums**
Koca I., Tegguler B., Koca A. F.
7th International Symposium on Edible Alliaceae, Niğde, Turkey, 21 - 25 May 2015, vol.1143, pp.215-220
- XXIX. **Antioxidant properties of green Allium vegetables**
Koca I., Tegguler B., Koca A. F.
7th International Symposium on Edible Alliaceae, Niğde, Turkey, 21 - 25 May 2015, vol.1143, pp.201-206
- XXX. **Two antioxidant elements of Allium vegetables: germanium and selenium**
Koca A. F., Koca I., Tegguler B.
7th International Symposium on Edible Alliaceae, Niğde, Turkey, 21 - 25 May 2015, vol.1143, pp.297-302
- XXXI. **Aroma components of green kormen (Allium scorodoprasum L. spp. rotundum) and garlic (Allium sativum) plants**
Koca I., Karadeniz B., Tegguler B.
7th International Symposium on Edible Alliaceae, Niğde, Turkey, 21 - 25 May 2015, vol.1143, pp.291-295
- XXXII. **Antioxidant activities and total phenolics content in the leaves and bulbs of cigdem plants Ornithogalum sp from Turkey**
KOCA İ., TEKGÜLER B., BOSTANCI Ş., KOCA A. F.
XXXVI CIOSTA CIGR V Conference 2015, 26-28 May2015, Saint Petersburg, the Russian Federation, 26 - 28 May 2015, pp.459-465
- XXXIII. **Comparative Evaluation of Catechins Alkaloids and Antioxidant Activities of Green and Black Tea Wastes**
BOSTANCI Ş., KOCA İ., TEKGÜLER B., KOCA A. F.
XXXVI CIOSTA CIGR V Conference 2015, 26-28 May2015, Saint Petersburg, the Russian Federation, 26 - 28 May

2015, pp.96-104

XXXIV. Physical Chemical and Antioxidant Properties of Mad Honey

KOCA İ., KOCA A. F., YILMAZ V. A., TEKGÜLER B., bostancı ş.

XXXVI CIOSTA CIGR V Confrence 2015, 26-28 May2015, Saint Petersburg, the Russian Federation, Saint Peter, Guernsey And Alderney, 26 - 28 May 2015, pp.449-458

XXXV. COMPARISON OF THE ANTIOXIDANT PROPERTIES OF SOME ONION AND GARLIC VARIETIES GROWN IN TURKEY

KOCA İ., TEKGÜLER B., ODABAŞ H. İ.

ISEA 2015 | 7th International Symposium on Edible Alliaceae, 21 - 25 May 2015, pp.126

XXXVI. AROMA COMPONENTS OF GREEN KÖRMEN *Alliumscorodoprasum* L spp rotundum and GARLIC *Alliumsativum* PLANTS

KOCA İ., KARADENİZ B., TEKGÜLER B.

ISEA 2015 | 7th International Symposium on Edible Alliaceae, 21 - 25 May 2015, pp.152

XXXVII. SOME PHYSICAL AND CHEMICAL CHARACTERISTICS OF TAŞKÖPRÜ AND CHINESE BLACK GARLICS

KOCA İ., TEKGÜLER B., KOCA A. F.

ISEA 2015 | 7th International Symposium on Edible Alliaceae, 21 - 25 May 2015, pp.128

XXXVIII. Zeytin ve Zeytin Yağının Nutrasötik Bir Bileşeni Maslinik Asit

KOCA İ., TEKGÜLER B., KOCA A. F.

YABİTED II. Bitkisel Yağ Teknolojisi Kongresi, Tekirdağ, Turkey, 7 - 09 May 2015, pp.202

XXXIX. Nar Çekirdeği Yağının Önemli Bir Bileşeni Punisik Asit

TEKGÜLER B., İLKAY K., KOCA A. F.

YABİTED II. BİTKİSEL YAĞ KONGRESİ, Tekirdağ, Turkey, 7 - 09 May 2015, pp.146

XL. Kızılıcık Turşusunun Üretimi ve Bazı Fiziksel Kimyasal Özellikleri

İlkay K., TEKGÜLER B.

4. Geleneksel Gıdalar Sempozyumu, Turkey, 17 - 19 April 2014

XLI. Utilization of Isabella grape by two different methods.

KOCA İ., Hasbay İ., TEKGÜLER B., ODABAŞ H. İ.

The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus., 24 - 26 October 2013

XLII. Cevizin bileşimi ve sağlık üzerine etkisi.

TEKGÜLER B., KOCA İ., AYDENİZ GÜNEŞER B., ODABAŞ H. İ.

İç Anadolu Bölgesi 1. Tarım ve Gıda Kongresi, Turkey, 2 - 04 October 2013

XLIII. Bazı meyve ve sebze atıklarının yağ asidi kompozisyonu

TEKGÜLER B., KOCA İ., Güler O., ODABAŞ H. İ.

7. Gıda Mühendisliği Kongresi, Turkey, 24 - 26 November 2011

XLIV. Raspberry for Prostate Cancer Patients Healthful or Risky

AKTAŞ H., ALTUN S., TEKGÜLER B.

5th International APOCP conference, İstanbul, Turkey, 3 - 07 April 2010, vol.11, pp.154

XLV. Ceviz Yağı ve Bileşimi

TEKGÜLER B., KOCA İ., AYDENİZ GÜNEŞER B.

II Geleneksel Gıdalar Sempozyumu, Van, Turkey, 27 - 29 May 2009, pp.764-768

XLVI. Çam Fıstığının Özellikleri

KOCA İ., TEKGÜLER B., AYDENİZ GÜNEŞER B.

II. Geleneksel Gıdalar Sempozyumu, Van, Turkey, 27 - 29 May 2009, pp.450-454

Supported Projects

Koca İ., Temiz H., Tekgüler B., Karabacak E. G., ODABAŞ H. İ., Kaba B., Aykut U., Project Supported by Higher Education Institutions, Derin ötektik çözeltiler kullanılarak kuşburnu meyvesinden pektin üretiminin optimizasyonu ve üretilen pektinin teknolojik özellikleri, 2024 - Continues

Tekgüler B., Project Supported by Higher Education Institutions, Fonksiyonel beyaz çikolata üretiminde kapsüllenmiş

zeytin yaprađının kullanımı, 2021 - Continues

Tekgüler B., Radikal Göçü Tepkimelerinin Yađların Oksidatif Stabiliteleri Üzerine Etkileri, Continues

Tekgüler B., Kanola Yađı Rafinasyon Aşamalarında Fiziksel ve Kimyasal Özelliklerin Belirlenmesi, Continues

Koca İ., Temiz H., Tekgüler B., Taşçı B., Karabacak E. G., Yıkılkan Y., Project Supported by Higher Education Institutions, Farklı tekniklerle kurutulan prebiyotik katkı kefir tozlarının özellikleri, 2023 - 2024

Tekgüler B., Koca İ., Odabaş H. İ., Sarıcaođlu F. T., TÜBİTAK Project, Buđday rüşeyminden ultrason destekli üçlü faz ayırma yöntemi ile yađ, protein vepolisakkaritlerin eşzamanlı olarak ekstraksiyonu, 2021 - 2022

Tekgüler B., MEME KANSERİ MODELİNDE ZEYTİN YAN ÜRÜNLERİNİN TEDAVİ EDİCİ VE KORUYUCU ÖZELLİKLERİNİN ARAŞTIRILARAK ANTİKANSER İLAÇ / BİTKİSEL ÇAY ÜRETİLMESİ, 2020 - 2022

Tekgüler B., Project Supported by Higher Education Institutions, Rafine Fındık yađının Kızartma Performansının Belirlenmesi, 2012 - 2013

Tekgüler B., Koca İ., Koca A. F., Hasbay İ., Project Supported by Higher Education Institutions, Bazı Meyve Çekirdeklerinin Antioksidan Özellikleri Ve Erişte Üretiminde Kullanımları, 2009 - 2011

Koca İ., Tekgüler B., Project Supported by Higher Education Institutions, Fonksiyonel nitelikteki geleneksel Türk gıda ürünlerinin organik üretim yöntemiyle teknolojik standardizasyonu, 2005 - 2010