

## Asst. Prof. BENGİ HAKGÜDER

### Personal Information

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### International Researcher IDs

ORCID: 0000-0002-1560-6975

ScopusID: 55782699100

Yoksis Researcher ID: 30707

### Education Information

Doctorate, Izmir Institute Of Technology, Mühendislik Ve Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr) (İngilizce), Turkey 2009 - 2017

Undergraduate, Anadolu University, İşletme Fakültesi, İşletme Bölümü, Turkey 2004 - 2012

Postgraduate, Izmir Institute Of Technology, Mühendislik Ve Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli) (İngilizce), Turkey 2006 - 2009

Undergraduate, Manisa Celal Bayar University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2004 - 2006

Undergraduate, Suleyman Demirel University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2002 - 2004

### Dissertations

Doctorate, Investigation of the effect of different processing techniques on the overall quality and shelf life of local apricot variety of Iğdir (*Prunus armeniaca* L., cv. Şalak), Izmir Institute Of Technology, Mühendislik Ve Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr) (İngilizce), 2017

Postgraduate, UV Disinfection of Some of the Fruit Juices, Izmir Institute Of Technology, Mühendislik Ve Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli) (İngilizce), 2009

### Academic Titles / Tasks

Usak University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2017 - Continues

Assistant Professor, Iğdir University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2017 - 2017

Research Assistant, Iğdir University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2014 - 2017

Research Assistant, Izmir Institute Of Technology, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2007 - 2014

### Academic and Administrative Experience

Usak University, 2018 - Continues

Usak University, 2018 - Continues

Usak University, 2017 - Continues

Usak University, 2022 - 2025

Usak University, 2022 - 2025

Iğdir University, 2014 - 2017

## Courses

GIDA MÜHENDİSLİĞİNDE TEMEL İŞLEMLER-1, Undergraduate, 2019 - 2020, 2018 - 2019  
Fruit and Vegetable Processing Technology, Undergraduate, 2019 - 2020  
GIDA MÜHENDİSLİĞİNDE TEMEL İŞLEMLER LABORATUVARI, Undergraduate, 2019 - 2020, 2017 - 2018  
Tez, Postgraduate, 2019 - 2020  
HUBUBAT TEKNOLOJİSİ, Undergraduate, 2019 - 2020, 2018 - 2019  
GENEL BİYOLOJİ, Undergraduate, 2019 - 2020, 2017 - 2018  
Uzmanlık Alan Dersi, Postgraduate, 2019 - 2020  
MEYVE SEBZE TEKNOLOJİSİ, Undergraduate, 2019 - 2020  
PROJE ÇALIŞMASI-II, Undergraduate, 2019 - 2020  
GIDA MÜHENDİSLİĞİNDE TEMEL İŞLEMLER 2, Undergraduate, 2019 - 2020, 2017 - 2018  
Bilinçli Beslenme Kültürü, Undergraduate, 2019 - 2020  
Gıda Ambalajlama, Undergraduate, 2019 - 2020  
FERMANTASYON TEKNOLOJİSİ, Undergraduate, 2019 - 2020, 2018 - 2019  
PROJE ÇALIŞMASI-I, Undergraduate, 2019 - 2020, 2018 - 2019  
BİLİMSEL ARAŞTIRMA TEKNİKLERİ, Undergraduate, 2019 - 2020, 2017 - 2018  
Genetically Modified Foods, Undergraduate, 2019 - 2020  
Meyve-sebze biyokimyası, Postgraduate, 2018 - 2019  
Gıda Mikrobiyolojisi Laboratuvarı-1, Undergraduate, 2018 - 2019  
Mesleki İngilizce-3, Undergraduate, 2018 - 2019  
Gıda Toksikolojisi, Undergraduate, 2017 - 2018  
Gıda Mikrobiyolojisi Laboratuvarı-I, Undergraduate, 2017 - 2018  
Gıda Mühendisliğinde Girişimcilik, Undergraduate, 2017 - 2018  
Gıda İşlemede Kayıplar ve Önleme, Undergraduate, 2017 - 2018  
Gıda Mikrobiyolojisi Laboratuvarı 2, Undergraduate, 2017 - 2018  
Meyve Sebze Teknolojisi, Undergraduate, 2016 - 2017

## Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Ionizing and nonionizing radiations can change physicochemical, technofunctional, and nutritional attributes of starch**  
Rostamabadi H., Demirkesen I., HAKGÜDER B., Can Karaça A., Habib M., Jan K., Bashir K., Nemţanu M. R., Colussi R., Reza Falsafi S.  
Food Chemistry: X, vol.19, 2023 (SCI-Expanded)
- II. **Phycocyanin, a super functional ingredient from algae; properties, purification characterization, and applications**  
Ashaolu T. J., Samborska K., Lee C. C., Tomas M., Çapanoğlu Güven E., TARHAN Ö., Taze B., Jafari S. M.  
International Journal of Biological Macromolecules, vol.193, pp.2320-2331, 2021 (SCI-Expanded)
- III. **Effect of postharvest UV-C treatment on the microbial quality of 'Şalak' apricot**  
HAKGÜDER B., Unluturk S.  
Scientia Horticulturae, vol.233, pp.370-377, 2018 (SCI-Expanded)
- IV. **The impact of UV-C irradiation on spoilage microorganisms and colour of orange juice**  
HAKGÜDER B., Unluturk S., Buzrul S., ALPAS H.  
Journal of Food Science and Technology, vol.52, no.2, pp.1000-1007, 2015 (SCI-Expanded)
- V. **Evaluation of orange peel, an industrial waste, for the production of Aspergillus sojae polygalacturonase considering both morphology and rheology effects**  
Göğüş N., HAKGÜDER B., Demir H., Tari C., Ünlütürk S., Lahore M. F.  
Turkish Journal of Biology, vol.38, no.4, pp.537-548, 2014 (SCI-Expanded)

## Articles Published in Other Journals

- I. **VURGULU IŞIK İLE İŞLENEN MEYVE VE SEBZE SULARININ KALİTESİ**  
Ankaralıgil P., HAKGÜDER TAZE B.  
GIDA, vol.47, no.4, pp.663-678, 2022 (Peer-Reviewed Journal)
- II. **FONKSİYONEL BİR GIDA BİLEŞENİ OLARAK KEÇİBOYNUZU: ÖZELLİKLERİ VE GIDA UYGULAMALARI**  
ŞENER Ö., HAKGÜDER TAZE B.  
Uşak Üniversitesi Fen ve Doğa Bilimleri Dergisi, vol.6, no.1, pp.45-66, 2022 (Peer-Reviewed Journal)

## Books & Book Chapters

- I. **Fundamentals of freezing processes**  
Falsafi S. R., CAN KARAÇA A., TARHAN Ö., Colussi R., HAKGÜDER B., Kumar Y., Rostamabadi H.  
in: Low-Temperature Processing of Food Products, Jafari Seid Mahdi, Editor, Elsevier, pp.25-52, 2024
- II. **Spray freezing and single/double-contact freezing systems**  
HAKGÜDER B., Falsafi S. R., Rostamabadi H.  
in: Low-Temperature Processing of Food Products, Jafari Seid Mahdi, Editor, Elsevier, pp.147-166, 2024
- III. **UV Processing and Storage of Liquid and Solid Foods: Quality, Microbial, Enzymatic, Nutritional, Organoleptic, Composition and Properties Effects**  
HAKGÜDER TAZE B., Akgün M. P., YILDIZ S., KAYA Z., ÜNLÜTÜRK S.  
in: Innovative Food Processing Technologies: A Comprehensive Review, Knoerzer, K., Muthukumarappan, K, Editor, Elsevier, pp.277-305, 2021

## Refereed Congress / Symposium Publications in Proceedings

- I. **ÖĞÜTME YÖNTEMLERİNİN PİRİNÇ UNUNUN BESİN DEĞERİNE ETKİLERİ ÜZERİNE BİR DERLEME**  
HAYIRCI YILDIRIM S. S., HAKGÜDER B.  
3. BİLSEL INTERNATIONAL GORDİON SCIENTIFIC RESEARCHES CONGRESS, Turkey, 6 - 07 July 2024, pp.197-204
- II. **UV IŞIK İLE NIŞASTA MODİFİKASYONUNDAKİ SON GELİŞMELER ÜZERİNE BİR DERLEME**  
HAYIRCI YILDIRIM S. S., HAKGÜDER B.  
3. BİLSEL INTERNATIONAL GORDİON SCIENTIFIC RESEARCHES CONGRESS, Turkey, 06 July 2024
- III. **Kombucha Kalitesi Üzerine Etki Eden Üretim Parametreleri**  
Saraç H. O., HAKGÜDER TAZE B.  
4th International Eurasian Conference on Biological and Chemical Sciences (EurasianBioChem 2021), Ankara, Turkey, 24 - 26 November 2021, pp.592-603
- IV. **Alternative Ingredients for Functional Bread Production**  
HAKGÜDER TAZE B., Şener Ö.  
3rd International Eurasian Conference on Biological and Chemical Sciences, Ankara, Turkey, 19 - 20 March 2020
- V. **Effect of Food Processing on Food Allergens**  
HAKGÜDER TAZE B., Sücüllü F., Gökçe F. B.  
3rd International Eurasian Conference on Biological and Chemical Sciences, Ankara, Turkey, 19 - 20 March 2020
- VI. **Effects of Mild Heat Treatment on the Physical and Microbial Quality of Salak Apricot Cultivar**  
HAKGÜDER TAZE B., ÜNLÜTÜRK S.  
20th International Conference on Food and Bioprocess Engineering, Paris, France, 27 - 28 December 2018
- VII. **Impact of combined treatment of mild heating, UV-C irradiation and CaCl<sub>2</sub> dipping on firmness and colour of salak apricot cultivar**  
HAKGÜDER TAZE B., ÜNLÜTÜRK S.  
3rd FaBE Conference Proceedings, International Conference on Food and Biosystems Engineering, 1 - 03 June 2017, pp.58

- VIII. **The Use of Olive Leaf Extract For The Fortification of Turkish Delight (Lokum)**  
KAYA Z., DOĞRU K., HAKGÜDER TAZE B., EVCAN E., YILDIZ S., GÜLEÇ Ş.  
International Conference on Agriculture, Forest, Food Science and Technologies (ICAFOT 2017),  
Kapadokya/Nevşehir, Turkey, 15 - 17 May 2017, pp.172
- IX. **Opportunities and Challenges of UV-C Irradiation for Microbial Safety and Quality of Fruit Juices**  
YILDIZ S., KAYA Z., HAKGÜDER TAZE B., PELVAN AKGUN M., ÜNLÜTÜRK S.  
International Conference on Agriculture, Forest, Food Science and Technologies, Kapadokya/Nevşehir, Turkey, 15  
- 17 May 2017, pp.181
- X. **Malatya Kayısılarına Uygulanan UV C Işınlama İşleminin Yüzey Dezenfeksiyon Etkinliğinin Belirlenmesi**  
HAKGÜDER TAZE B., ÜNLÜTÜRK S.  
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- XI. **Iğdır Şalak Kayısının Dayanıklılığını ve Raf Ömrünü Uzatacak Yeni Bir Yöntem UV C Işınlama ile Kombine Edilmiş Modifiye Atmosfer Paketleme**  
HAKGÜDER TAZE B., ÜNLÜTÜRK S.  
4. Uluslararası Gıda Ar-Ge Proje Pazarı, 24 May 2016
- XII. **VALORIZATION of CARROT POMACE for ENHANCED CONVERSION of LIGNOCELLULOSE to BIOETHANOL**  
DOĞRU K., EVCAN E., YAMAN S., HAKGÜDER TAZE B., TARI C.  
2nd EuroMediterranean Symposium on Fruit and Vegetable Processing, 4 - 06 April 2016
- XIII. **Bactericidal Effectiveness of Mild Heat on Resident Flora of cv Salak Apricot**  
HAKGÜDER TAZE B., ÜNLÜTÜRK S.  
2nd Euro-Mediterranean Symposium on Fruit and Vegetable Processing, 4 - 06 April 2016
- XIV. **Ayrılanlı Köfte**  
YURT B., BAŞTÜRK A., HAKGÜDER TAZE B., ÇAVUŞ M., BULUT M.  
4. Geleneksel Gıdalar Sempozyumu, Turkey, 17 - 19 April 2014
- XV. **Türk Dünyası Nevruz Tatlısı Semeni Helvası**  
BAŞTÜRK A., YURT B., HAKGÜDER TAZE B., ÇAVUŞ M., BULUT M.  
4. Geleneksel Gıdalar Sempozyumu, Turkey, 17 - 19 April 2014
- XVI. **Damla Sakızının Üretimi ve Sağlığa Faydaları**  
HAKGÜDER TAZE B., ÜNLÜTÜRK S., YURT B., BAŞTÜRK A., ÇAVUŞ M., BULUT M.  
4. Geleneksel Gıdalar Sempozyumu, Turkey, 17 - 19 April 2014, pp.974-977
- XVII. **Some physical properties of Turkish pekmez molasses tahin sesame paste blends**  
YILDIZ S., SÜREK E., HAKGÜDER TAZE B., ÜNLÜTÜRK S.  
The 2nd International Symposium on Traditional Foods From Adriatic to Caucasus, 24 - 26 October 2013
- XVIII. **UV LED technology for non thermal treatment of liquid foods**  
HAKGÜDER TAZE B., ÜNLÜTÜRK S.  
International Conference FASE (Food and Biosystems Engineering), Skiathos, Greece, 30 May - 02 June 2013,  
pp.59-68
- XIX. **Effects of process parameters on polygalacturonase production by mutant strain of Aspergillus sojae in serial bioreactor system**  
GÖĞÜŞ N., HAKGÜDER TAZE B., TARI C., DEMİR H., Lahore M. F.  
International Food Congress, Novel Approaches in Food Industry, 26 - 29 May 2011
- XX. **Morphology and bulk rheology affected by operational conditions in submerged fermentation of Aspergillus sojae**  
HAKGÜDER TAZE B., GÖĞÜŞ N., ÜNLÜTÜRK S., TARI C., Lahore M. F.  
International Food Congress, Novel Approaches in Food Industry, Çeşme, Turkey, 26 - 29 May 2011
- XXI. **The effect of penetration depth and UV dose on the performance of UV C disinfection process of white grape juice inoculated with Escherichia coli K 12**  
HAKGÜDER TAZE B., ÜNLÜTÜRK S.  
5th International Technical Symposium on Food Processing, Monitoring Technology in Bioprocess and Food

Quality Management, 31 August - 02 September 2009, pp.87-92

- XXII. **Antimicrobial efficacy of UV C radiation on Escherichia coli K 12 Escherichia coli ATCC 8739 Escherichia coli O157 H7 in white grape juice**  
HAKGÜDER TAZE B., Atılgan M. R., BAYSAL A. H., ÜNLÜTÜRK S.  
First European Food Congress, 4 - 09 November 2008
- XXIII. **Production and characterization of galactosidase by Rhizomucor miehei**  
HAKGÜDER TAZE B., Üstok I., TARI C., HAMAMCI H., HARSA H. Ş.  
COST 928 2nd Annual Workshop, 15 - 17 October 2008
- XXIV. **Production of Beta Galactosidase by Rhizomucor sp in solid state fermentation systems**  
TARI C., Üstok I., HAKGÜDER TAZE B., HARSA H. Ş.  
The 21st International ICFMH Symposium Food Micro, 1 - 04 September 2008
- XXV. **Non thermal pasteurization of white grape juice by using UV radiation**  
HAKGÜDER TAZE B., ÜNLÜTÜRK S.  
The 21st International ICFMH Symposium Food Micro, 1 - 04 September 2008
- XXVI. **UV disinfection of fruit juices**  
HAKGÜDER TAZE B., ÜNLÜTÜRK S.  
2nd International Congress on Food and Nutrition, 24 - 26 October 2007

## Scientific Refereeing

JOURNAL OF FOOD ENGINEERING, Journal Indexed in SCI-E, January 2024

## Metrics

Publication: 36

Citation (Scopus): 161

H-Index (Scopus): 4

## Representation and Promotion Activities

Institutional Representation, Konya Teknik Üniversitesi, Turkey, Konya, 2024 - 2024

Institutional Representation, Fırat University, Turkey, Elazığ, 2024 - 2024

Institutional Representation, İzmir Institute of Technology, Turkey, İzmir, 2022 - 2022

## Non Academic Experience

Technique University of Berlin

Jacobs University