

Asst. Prof. YASEMİN ÇELEBİ

Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: HOC-1505-2023

Yoksis Researcher ID: 56451

Education Information

Doctorate, Gaziantep University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), Turkey 2013 - 2018

Postgraduate, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), Turkey 2009 - 2012

Undergraduate, Ege University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2005 - 2009

Dissertations

Doctorate, An investigation of changes in safety and quality of sucuk stuffed into active casing films, Gaziantep University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), 2018

Postgraduate, Fermente sucuktan izole edilen bazı laktik asit bakterilerinin starter kültür olarak kullanım potansiyelinin belirlenmesi, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), 2012

Academic Titles / Tasks

Research Assistant, Osmaniye Korkut Ata University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2009 - 2021

Academic and Administrative Experience

Usak University, 2021 - Continues

Usak University, 2021 - Continues

Courses

Kariyer Planlama, Associate Degree, 2022 - 2023

Genel Mikrobiyoloji, Associate Degree, 2022 - 2023, 2021 - 2022

Gıda Biyoteknolojisi, Associate Degree, 2022 - 2023

Gıda Analizleri, Associate Degree, 2022 - 2023

Gıda Katkı Maddeleri, Associate Degree, 2022 - 2023

Gıda Güvenliği ve Gıda Mevzuatı, Associate Degree, 2021 - 2022

Gıda Mikrobiyolojisi, Associate Degree, 2021 - 2022

Gıda Kimyası, Associate Degree, 2021 - 2022

Gıda Ambalajlama, Associate Degree, 2021 - 2022

Temel Kimya, Associate Degree, 2021 - 2022
Biyokimya, Associate Degree, 2021 - 2022
Temel Biyokimya, Associate Degree, 2021 - 2022
Yeni Nesil Gıdalar, Undergraduate, 2020 - 2021, 2019 - 2020, 2018 - 2019
özel gıdalar teknolojisi, Undergraduate, 2019 - 2020
Gıda Analizleri 2, Undergraduate, 2018 - 2019

Supervised Theses

Çelebi Y., Dut yaprağının ileri işlenmiş kanatlı eti ürünlerinde kullanım olanaklarının araştırılması, Postgraduate, M.GULIYEV(Student), 2024

YASEMİN Ç., THE EFFECT OF WASHING THE ALFALFA (Medicago Sativa L.) PLANT WITH HYDROGEN-ENRICHED WATER ON THE HEAVY METAL CONTENT TRANSFERRED TO THE WASHING WATER, Postgraduate, F.NUR(Student), 2023

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Areca nut husk lignocellulosic fibers: A sustainable alternative to synthetic textiles**
Süfer Ö., Tonay A. N., ÇELEBİ Y., DELİKANLI KIYAK B., ÖZKAN KARABACAK A., ÇALIŞKAN KOÇ G., Adal S., Ramniwas S., Rustagi S., Pandiselvam R.
European Polymer Journal, vol.221, 2024 (SCI-Expanded)
- II. **Impact of Ozone Treatment on Lipid Oxidation in Foods: A Critical Review**
ÇELEBİ Y., ÇALIŞKAN KOÇ G., Süfer Ö., Tekgül barut Y., Şahin Ercan S., Yüksel A. N., SEZER S., Ramniwas S., Rastogi S., Chandra Khanashyam A., et al.
OZONE-SCIENCE & ENGINEERING, vol.46, no.5, pp.430-454, 2024 (SCI-Expanded)
- III. **Hydrogen incorporation into butter improves its microbial and chemical stability, biogenic amine safety, quality attributes, and shelf-life**
Alwazeer D., Bulut M., CEYLAN M. M., ÇELEBİ Y., Kavrut E., Çetintaş Y., Tekin A., HAYALOĞLU A. A.
LWT, vol.206, 2024 (SCI-Expanded)
- IV. **Hydrogen-Rich Water Can Restrict the Formation of Biogenic Amines in Red Beet Pickles**
Alwazeer D., Bulut M., Çelebi Y.
Fermentation, vol.8, no.12, 2022 (SCI-Expanded)

Articles Published in Other Journals

- I. **Applications of electrolyzed water in the food industry: A comprehensive review of its effects on food texture**
Adal S., DELİKANLI KIYAK B., ÇALIŞKAN KOÇ G., Süfer Ö., ÖZKAN KARABACAK A., İnan Çınkır N., ÇELEBİ Y., Jeevarathinam G., Rustagi S., Pandiselvam R.
FUTURE FOODS, vol.9, 2024 (Scopus)
- II. **Use of Mulberry Leaves in Edible Film and Coatings**
Guliyev M., celebi sezer y.
İğdır Üniversitesi Fen Bilimleri Enstitüsü Dergisi, vol.13, no.4, pp.2673-2682, 2023 (Peer-Reviewed Journal)
- III. **Et ve et ürünlerinin üretimi ve saklanması antimikrobiyal ambalajlama sistemlerinin kullanımı**
ÇELEBİ SEZER Y., BOZKURT H.
Food and Health, vol.7, no.2, pp.150-163, 2021 (Peer-Reviewed Journal)
- IV. **Kayseri Piyasasında Satışa Sunulan Endüstriyel Tip Fermente, Kasap ve Isıl İşlem Görmüş Sucukların Biyojen Amin Miktarlarının Belirlenmesi**

ÇELEBİ SEZER Y.

Avrupa Bilim ve Teknoloji Dergisi, vol.0, no.23, pp.43-51, 2021 (Peer-Reviewed Journal)

V. **Poly (Lactic Acid) Films in Food Packaging Systems**

ÖZ A. T., SÜFER Ö., ÇELEBİ SEZER Y.

Food Science and Nutrition Technology, vol.2, no.4, 2017 (Peer-Reviewed Journal)

Books & Book Chapters

I. **Yapay Et: Gıda İşleme**

ÇELEBİ Y., ÇALIŞKAN KOÇ G.

in: Gıda, Beslenme ve Gastronomide Yeni Trendler: Alternatif Besinler, ÇALIŞKAN KOÇ GÜLŞAH, ÇELEBİ YASEMİN, Editor, Ankara Nobel Tıp Kitabevleri, Ankara, pp.371-404, 2024

II. **Yapay Et: Beslenme ve Sağlık**

KARAKUŞ Z. N., ÇALIŞKAN KOÇ G., ÇELEBİ Y.

in: Gıda, Beslenme ve Gastronomide Yeni Trendler: Alternatif Besinler, ÇALIŞKAN KOÇ GÜLŞAH, ÇELEBİ YASEMİN, Editor, Ankara Nobel Tıp Kitabevleri, Ankara, pp.405-433, 2024

Refereed Congress / Symposium Publications in Proceedings

I. **Effects of Using Dried Oyster Mushroom on The Quality of Butcher's Meatballs**

ÇELEBİ Y.

8th INTERNATIONAL CUKUROVA AGRICULTURE AND VETERINARY CONGRESS, 21 June 2024

II. **Investigating the Potential of Magnetic Field Freezing Application in Meat and Meat Products**

ÇALIŞKAN KOÇ G., ÇELEBİ Y.

8th INTERNATIONAL CUKUROVA AGRICULTURE AND VETERINARY CONGRESS, 21 June 2024, vol.1

III. **KUMKUAT (Fortunella SPPP.) MEYVE VE YAPRAKLARININ BİYOAKTİF BİLEŞİKLERİ VE SAĞLIĞA FAYDALARI**

KARAKUŞ Z. N., ÇELEBİ Y., ÇALIŞKAN KOÇ G.

7th INTERNATIONAL CUKUROVA AGRICULTURE AND VETERINARY CONGRESS, 9 - 10 March 2024

IV. **MOMORDICA CHARANTIA L.'NİN BİYOAKTİF BİLEŞİKLERİ VE SAĞLIĞA FAYDALAR**

KARAKUŞ Z. N., ÇALIŞKAN KOÇ G., ÇELEBİ Y.

7th INTERNATIONAL CUKUROVA AGRICULTURE AND VETERINARY CONGRESS, 9 - 10 March 2024

V. **YENİLİKÇİ TEKNOLOJİK BİR YAKLAŞIM: BİTKİ KAYNAKLI KOLAJEN AN INNOVATIVE TECHNOLOGICAL APPROACH: PLANT-BASED COLLAGEN**

KARAKUŞ Z. N., ÇALIŞKAN KOÇ G., ÇELEBİ Y.

9th International Aegean Congress on Natural & Medical Sciences, 23 - 25 February 2024

VI. **PEYNİR ALTI SUYU: FONKSİYONEL ÖZELLİKLER, POTANSİYEL SAĞLIK YARARLARI VE GIDA UYGULAMALARI WHEY: FUNCTIONAL PROPERTIES, POTENTIAL HEALTH BENEFITS, AND FOOD APPLICATIONS**

KARAKUŞ Z. N., ÇALIŞKAN KOÇ G., ÇELEBİ Y.

9th International Aegean Congress on Natural & Medical Sciences, 23 - 25 February 2024

VII. **AN INNOVATIVE TECHNOLOGICAL APPROACH: PLANT-BASED COLLAGEN**

KARAKUŞ Z. N., ÇELEBİ Y., ÇALIŞKAN KOÇ G.

9th International Aegean Congress on Natural & Medical Sciences, İzmir, Turkey, 23 - 25 February 2024, pp.109-122

VIII. **WHEY: FUNCTIONAL PROPERTIES, POTENTIAL HEALTH BENEFITS, AND FOOD APPLICATIONS**

KARAKUŞ Z. N., ÇALIŞKAN KOÇ G., ÇELEBİ Y.

9th International Aegean Congress on Natural & Medical Sciences, İzmir, Turkey, 23 - 25 February 2024, pp.97-108

- IX. SUMAK: BESİN DEĞERİ VE SAĞLIK ÜZERİNE ETKİLERİ**
KARAKUŞ Z. N., ÇALIŞKAN KOÇ G., ÇELEBİ Y.
2ND INTERNATIONAL CONFERENCE ON SCIENTIFIC RESEARCHES DECEMBER, Bolu, Turkey, 28 - 30 December 2023, pp.1548-1558
- X. KIZILCIK: BESİN DEĞERİ VE SAĞLIK ÜZERİNE ETKİLERİ**
KARAKUŞ Z. N., ÇELEBİ Y., ÇALIŞKAN KOÇ G.
2ND INTERNATIONAL CONFERENCE ON SCIENTIFIC RESEARCHES, Bolu, Turkey, 28 - 30 December 2023, pp.1537-1547
- XI. DUT YAPRAKLARININ İNSAN SAĞLIĞI ÜZERİNDEKİ FARMAKOLOJİK ETKİLERİ**
KARAKUŞ Z. N., ÇELEBİ Y., ÇALIŞKAN KOÇ G.
13 th INTERNATIONAL CONFERENCE ON AGRICULTURE, ANIMAL SCIENCE AND RURAL DEVELOPMENT , 2023, Uşak, Turkey, 28 - 29 November 2023
- XII. ARONYA: BESİN DEĞERLERİ VE POTANSİYEL SAĞLIK ETKİLERİ**
KARAKUŞ Z. N., ÇALIŞKAN KOÇ G., ÇELEBİ Y.
13 th INTERNATIONAL CONFERENCE ON AGRICULTURE, ANIMAL SCIENCE AND RURAL DEVELOPMENT , 2023, Uşak, Turkey, 28 - 29 November 2023
- XIII. Eşme Tarhana**
ÇELEBİ Y.
GANUD 4. International Conference on Gastronomy, Nutrition and Dietetics-IV, Turkey, 16 - 18 December 2022
- XIV. Tıbbi ve Yenebilir Mantar Tozlarının Et ve Et Ürünlerinde Kullanım Potansiyellerinin Araştırılması**
ÇELEBİ SEZER Y.
International Anatolian Congress on Medicinal and Aromatic Plants, 16 - 17 November 2021, pp.443-448
- XV. Determination of Antimicrobial and Antioxidant Activities of Water / or Alcohol Based Commercial Propolis Extracts Used in Meatball Production**
ÇELEBİ SEZER Y.
9th International Scientific Research Congress, 12 - 13 December 2020
- XVI. The Using Potential of Nanotechnology in Food Industry**
ÇELEBİ SEZER Y.
V. Uluslararası Battalgazi Bilimsel Çalışmalar Kongresi, 18 - 20 December 2020
- XVII. Color And Texture Properties of Different Types of Pastırma Marketed in Kayseri**
ÇELEBİ SEZER Y.
Uluslararası 5 Ocak Uygulamalı Bilimler Kongresi, 3 - 05 January 2020
- XVIII. A Research about Quality Evaluation of Dried Apricots Sold in Osmaniye Region**
ÇELEBİ SEZER Y., SÜFER Ö., MAK A.
International Conference on Raw Material to Processed Foods, Turkey, 11 - 13 April 2018
- XIX. Chitosan in Active Packaging of Meat and Meat products**
SÜFER Ö., ÇELEBİ SEZER Y.
International Conference on Raw Material to Processed Foods, 11 - 13 April 2018
- XX. Development of Antimicrobial Packaging Techniques in Meat and Meat Products**
ÇELEBİ SEZER Y., SEZER G.
International Advanced Researches Engineering Congress-2017, Osmaniye, Turkey, 16 - 18 November 2017, pp.2198
- XXI. Phenolic Contents and Antioxidant Activities of Oven Dried Pomegranate Arils**
ÇELEBİ SEZER Y., SÜFER Ö.
International Advanced Researches Engineering Congress-2017, Turkey, 16 - 18 November 2017
- XXII. The remove of heavy metal and color containing Ni, Cu and Cr from textilewastewater by activated sludge adsorption**
SEZER G., Murguzova N., Yılmaz a. s., ÇELEBİ SEZER Y., GÜLNAZ O.
International Advanced Researches Engineering Congress-2017, Osmaniye, Turkey, 16 - 18 November 2017, pp.2615
- XXIII. Adsorption of Tetracycline antibiotic on Lemna minor L.**

SEZER G., Murguzova N., Yılmaz A. S., GÜLNAZ O., ÇELEBİ SEZER Y.

International Advanced Researches Engineering Congress 2017, Osmaniye, Turkey, 16 - 18 November 2017, pp.2614

XXIV. Fish Drying and Mathematical Models: A Review

SÜFER Ö., ÇELEBİ SEZER Y., GAMLI Ö. F.

5th International Conference Sustainable Postharvest and Food Technologies, Serbia, 23 - 28 April 2017

XXV. Poly(lactic) acid films in food packaging systems

ÖZ A. T., SÜFER Ö., ÇELEBİ SEZER Y.

International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), Turkey, 15 - 17 May 2017, pp.138

XXVI. Conventional Drying and Color Changes of Anchovy (*E. encrasicolus*)

ÇELEBİ SEZER Y., SÜFER Ö.

International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), Turkey, 15 - 17 May 2017, pp.149

XXVII. Physical Attributes of Turkish Sucuks Cooked in Microwave Oven

ÇELEBİ SEZER Y., SÜFER Ö., GAMLI Ö. F.

5th International Conference Sustainable Postharvest and Food Technologies - INOPTep 2017 and 29th National Conference Processing and Energy in Agriculture, Vrsaj, Serbia, 23 - 28 April 2017

XXVIII. Convective and Microwave Drying of Mushrooms (*Agaricus bisporus* and *Pleurotus ostreatus*)

SÜFER Ö., ÇELEBİ SEZER Y., BOZOK F.

The Third International Mediterranean Symposium on Medicinal and Aromatic Plants, Cyprus (Kkct), 13 - 16 April 2017

XXIX. Extraction of phenolic compounds from oven and microwave dried mushrooms (*Agaricus bisporus* and *Pleurotus ostreatus*) by using methanol, ethanol and acetone as solvents

ÇELEBİ SEZER Y., SÜFER Ö., SEZER G.

The Third International Mediterranean Symposium on Medicinal and Aromatic Plants (MESMAP 2017), Cyprus (Kkct), 13 April - 16 March 2017

XXX. Mathematical Modeling Researches Focused on Baking of Cereal Products

SÜFER Ö., ÇELEBİ SEZER Y., NAKİLCİOĞLU TAŞ E.

(15th ICBC), 18-21 April 2016, İstanbul / Turkey, 18 - 21 April 2016

XXXI. An Immigrant Taste: Curd Cheese Dessert with Black Mulberry

SÜFER Ö., ÇELEBİ SEZER Y., EKER T.

The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, 1 - 04 October 2015

XXXII. Katırcı Halva - Disappearing Flavour

EKER T., SÜFER Ö., ÇELEBİ SEZER Y.

The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, 1 - 04 October 2015

XXXIII. The Most Chill Drink of Çukurova Aşlama

EKER T., SÜFER Ö., ÇELEBİ SEZER Y.

The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, 1 - 04 October 2015

XXXIV. "Physico-chemical and Microbiological Quality of Commercial Sucuk Samples

ÇELEBİ SEZER Y., SÜFER Ö., SEZER G., BOZKURT H.

26th International Scientific Experts Congress on Agriculture and Food Industry, 27 - 30 September 2015

XXXV. Application of Real Time PCR Techniques in Food Industry

ÇELEBİ SEZER Y., SEZER G.

26th International Scientific Experts Congress on Agriculture and Food Industry, 27 - 30 September 2015

XXXVI. Moleküler Biyoloji ve Genetik Çalışmalarında yaygın kullanılan Polimeraz Zincir Reaksiyonu Kullanım Hataları

Sezer G., ÇELEBİ SEZER Y.

Ulusal Moleküler Biyoloji ve Biyoteknoloji Kongresi, Turkey, 21 - 24 August 2015

XXXVII. Quality Attributes of Sucuks Produced by Using Isolated Lactic Acid Bacteria

ÇELEBİ SEZER Y., KESMEN Z., SÜFER Ö., YETİM H.

2nd International Food Congress on Food Technology, 5 - 07 November 2014

- XXXVIII. **All Aspects of Food Nanotechnology and Current Status in World**
ÇELEBİ SEZER Y., SÜFER Ö.
2014 Annual Conference Exhibition, Functional Foods, Nutraceuticals, Natural Health Products and Dietary Supplements, 14 - 17 October 2014
- XXXIX. **A Research On Specification of Functional Food Tendencies of Turkish Consumers**
SÜFER Ö., ÇELEBİ SEZER Y.
2014 Annual Conference Exhibition, Functional Foods, Nutraceuticals, Natural Health Products and Dietary Supplements, 14 - 17 October 2014
- XL. **"Lactic Starter Cultures Used in Fermented Meat Product, Sucuk**
ÇELEBİ SEZER Y., SÜFER Ö.
NAFI 2014, 26 - 29 May 2014
- XLI. **Bir Karadeniz Klasığı: Kuymak**
SÜFER Ö., ÇELEBİ SEZER Y.
4. Geleneksel Gıdalar Sempozyumu, Turkey, 17 - 19 April 2014
- XLII. **Toprak Güveç (Çömlek) ve Kullanımı**
ÇELEBİ SEZER Y., SÜFER Ö.
4. Geleneksel Gıdalar Sempozyumu, Turkey, 17 - 19 April 2014
- XLIII. **Kerebiç**
SÜFER Ö., ÇELEBİ SEZER Y.
The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus, 24 - 26 October 2013
- XLIV. **Evaluation of Competitiveness and Adaptation Ability of Autochthonous Starter Cultures in Sucuk Fermentation**
ÇELEBİ SEZER Y., KESMEN Z., YETİMAN A. E., YETİM H.
59th ICoMST International Congress of Meat Science and Technology, 18 - 23 August 2013
- XLV. **Sucukta Laktik Mikrofloranın Belirlenmesinde Polimeraz Zincir Reaksiyonu Denatüre Gradient Jel Elektroferez PCR DGGE Yönteminin Propidium Monoazide PMA ile Birlikte Kullanımı**
ÇELEBİ SEZER Y., KESMEN Z., YETİMAN A. E., YETİM H.
3. Geleneksel Gıdalar Sempozyumu, Turkey, 10 - 12 May 2012
- XLVI. **Tüm Yörelere Sahiplendiği Ortak Lezzet: Tirit**
ÇELEBİ SEZER Y., SÜFER Ö., YETİM H.
3. Geleneksel Gıdalar Sempozyumu, Turkey, 10 - 12 May 2012
- XLVII. **Din ve inançların dünyada et ve et ürünleri tüketimindeki rolü ve gelecekte yaşanabilecek gelişmeler**
ÇELEBİ SEZER Y., TÖRNÜK F., ŞİMŞEK H., YETİM H.
7. Gıda Mühendisliği Kongresi, Turkey, 24 - 26 November 2011

Metrics

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Non Academic Experience

Instituto Politecnico de Castelo Branco