

## Res. Asst. BURCU DÜNDAR

### Personal Information

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### International Researcher IDs

ORCID: 0000-0002-9919-5711

Publons / Web Of Science ResearcherID: E-5268-2018

Yoksis Researcher ID: 260878

### Education Information

Doctorate, Cukurova University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2018 - Continues

Postgraduate, Cukurova University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2015 - 2018

Undergraduate, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2010 - 2015

### Foreign Languages

English, B2 Upper Intermediate

### Certificates, Courses and Trainings

Quality Management, ISO 2200: Gıda Güvenliği Yönetim Sistemi, Türk Standartları Enstitüsü (TSE), 2015

Quality Management, ISO 9001 Kalite Yönetim Sistemi, Türk Standartları Enstitüsü (TSE), 2015

### Dissertations

Postgraduate, Sürdürülebilir sağlıklı gıda üretiminde termosonikasyon uygulamasının bulanık çilek nektarının kalitesi üzerine etkisi, Cukurova University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2018

### Research Areas

Food Engineering, Food Technology, Fruits, Vegetables and Nuts

### Academic Titles / Tasks

Research Assistant, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, 2017 - Continues

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

- I. **Determination of the effect of different atmospheric conditions on bioactive components of various citrus juices**  
Balta M., Dündar B., Ağçam E., Akyildiz A.  
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, no.115, pp.1-11, 2023 (SCI-Expanded)
- II. **Rheological properties of thermally or non-thermally treated juice/nectar/puree: A review**  
DÜNDAR B., AKYILDIZ A.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, 2022 (SCI-Expanded)
- III. **Changes in quality parameters of orange juice deacidified by ion exchange resins**  
AKYILDIZ A., Onur E., AĞÇAM E., Kirit B., TÜRKMEN F. U.  
FOOD CHEMISTRY, vol.375, 2022 (SCI-Expanded)
- IV. **Changes in quality attributes during production steps and frozen-storage of pomegranate juice concentrate**  
AKYILDIZ A., Karaca E., AĞÇAM E., DÜNDAR B., Cinkir N. I.  
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.92, 2020 (SCI-Expanded)
- V. **Optimization of thermosonication conditions for cloudy strawberry nectar with using of critical quality parameters**  
Dundar B., Agcam E., Akyildiz A.  
FOOD CHEMISTRY, vol.276, pp.494-502, 2019 (SCI-Expanded)

## Articles Published in Other Journals

- I. **EFFECTS OF DIFFERENT DRYING METHODS ON QUALITY ATTRIBUTES OF BLACKBERRY AND DRYING KINETIC**  
Dündar Kirit B., SAĞOL S., ağçam e., akyıldız a.  
GIDA, vol.48, no.1, pp.61-72, 2023 (Peer-Reviewed Journal)
- II. **The effects of thermosonication on quality parameters of cashew apple nectar: An optimization study for processing conditions**  
Deli M. G. E. P., DÜNDAR B., AĞÇAM E., AKYILDIZ A.  
Elsevier BV, vol.2, 2022 (Scopus)
- III. **Changes in cashew apple juice treated with optimum thermosonication during storage**  
Deli M. G. E. P., DÜNDAR B., AĞÇAM E., İnan Çinkır N., AKYILDIZ A.  
Elsevier, vol.1, 2022 (Scopus)
- IV. **The Effect of Ultrasound on Rheological Properties of Persimmon Nectar**  
DÜNDAR B.  
KSU TARIM VE DOGA DERGISI-KSU JOURNAL OF AGRICULTURE AND NATURE, vol.25, no.4, pp.864-871, 2022 (ESCI)
- V. **The effect of 1-methylcyclopropene on storage and quality properties of kiwifruit for fruit slices**  
DÜNDAR Ö., demircioğlu h., ÖZKAYA O., KURT E., DÜNDAR B., doğuş a. c.  
PROCEEDINGS OF THE IIIRD INTERNATIONAL SYMPOSIUM ON CUCURBITS, no.1275, pp.363-368, 2020 (Scopus)
- VI. **Effect of Ultrasound on Bioactive Components of Fruit Juices**  
DÜNDAR B., AĞÇAM E., AKYILDIZ A.  
Türk Tarım - Gıda Bilim ve Teknoloji Dergisi, vol.8, no.2, pp.288-300, 2020 (Peer-Reviewed Journal)
- VII. **The Effect of Citric Acid and Ascorbic Acid Dips on Storage and Quality Properties of Fresh Cut Kiwifruit Slices**  
DÜNDAR Ö., Demircioglu H., ÖZKAYA O., DÜNDAR B.  
KSU TARIM VE DOGA DERGISI-KSU JOURNAL OF AGRICULTURE AND NATURE, vol.23, no.4, pp.807-815, 2020 (ESCI)

## Books & Book Chapters

- I. **Nanoparticles in Food Packaging: Opportunities and Challenges**  
POLAT S., AĞÇAM E., DÜNDAR B., AKYILDIZ A.  
in: Health and Safety Aspects of Food Processing Technologies, Malik Abdül, Erginkaya Zerrin, Erten Hüseyin, Editor, Springer, Cham, pp.571-611, 2019
- II. **Recent Studies on Healthy Nutrients Changing in Fruit Juices Processed with Non-thermal Technologies**  
AĞÇAM E., DÜNDAR B., POLAT S., AKYILDIZ A.  
in: Health and Safety Aspects of Food Processing Technologies, Malik Abdül, Erginkaya Zerrin, Erten Hüseyin, Editor, Springer International Publishing, Cham, pp.235-271, 2019
- III. **Thermal Pasteurization and Microbial Inactivation of Fruit Juices**  
AĞÇAM E., AKYILDIZ A., DÜNDAR B.  
in: Fruit Juices Extraction, Composition, Quality and Analysis, Gaurav Rajauria, Brijesh K. Tiwari, Editor, Elsevier (Academic Press), Dublin, pp.309-339, 2018

## Refereed Congress / Symposium Publications in Proceedings

- I. **THE TREND OF PLANT-BASED MILK ALTERNATIVES; WALNUT MILK**  
ALTAF QAZI S., AKYILDIZ A., AĞÇAM E., DÜNDAR B.  
2nd International Conference on Research of Agricultural and Food Technologies, Adana, Turkey, 6 - 07 October 2022, pp.37-38
- II. **Trends and development work for packaged non-alcoholic beverages future functional product development opportunities**  
SAĞOL S. N., DÜNDAR B., AĞÇAM E., AKYILDIZ A.  
1st International Traditional Foods and Sustainable Food System Symposium, Mersin, Turkey, 10 August 2022
- III. **Degradation kinetics of ascorbic acid in lemon juice at different pasteurization conditions**  
AĞÇAM E., DÜNDAR B., AKYILDIZ A.  
International Conference on Research of Agricultural and Food Technologies, 3 - 05 October 2019
- IV. **Effect of storage on textural properties of different strawberry cultivars**  
AĞÇAM E., SARIDAŞ M. A., DÜNDAR B., POLAT S., PAYDAŞ S.  
XIIIth International Conference of Food Physicists, Antalya, Turkey, 23 October - 25 November 2018, pp.141
- V. **The Effect of Thermosonication on Some Quality Parameters of Watermelon Juice**  
AĞÇAM E., DÜNDAR B., POLAT S., AKYILDIZ A.  
XIIIth International Conference of Food Physicists, 23 - 25 October 2018
- VI. **A RESEARCH on EVALUATION of ORANGE PEELS**  
AĞÇAM E., DÜNDAR B., AKYILDIZ A.  
3rd INTERNATIONAL CONGRESS on FOOD TECHNOLOGY-ICFT2018, 10 - 12 September 2018
- VII. **Effect of Preharvest Applications on Storage and Quality Properties of Miho Wase Mandarin**  
DÜNDAR Ö., ÖZKAYA O., Demircioglu H., Eroğlu O., DÜNDAR B., Kükürt E.  
I. International Agricultural Science Congress, Van, Turkey, 9 - 12 May 2018, pp.421
- VIII. **The Effects Of Different Pruning Systems On The Storage And Quality Characteristics Of Black Diamond Plum Cultivar**  
DÜNDAR Ö., ÖZKAYA O., Demircioglu H., DÜNDAR B., KÜDEN A., İMRAK B.  
I. International Agricultural Science Congress, Van, Turkey, 9 - 12 May 2018, pp.497
- IX. **Recent Applications In Modified Atmosphere Packaging Of Fruit And Vegetables**  
POLAT S., AĞÇAM E., DÜNDAR B., AKYILDIZ A.  
International Conference on RAW MATERIALS TO PROCESSED FOODS, Antalya, Turkey, 11 - 13 April 2018, pp.257
- X. **The Effect of Citric and Ascorbic Acid Dips on Storage and Quality Properties of Freshcut Kiwifruit Slices**

DÜNDAR Ö., Demircioğlu H., ÖZKAYA O., DÜNDAR B.

INTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Antalya, Turkey, 11 - 13 April 2018, pp.167

**XI. Turpun *Raphanus sativus* L Biyoaktif Bileşenler Açısından Değerlendirilmesi**

İNAN N., AĞÇAM E., POLAT S., GÜN M., DÜNDAR B., AKYILDIZ A.

Stratejik Kalkınmada Kent Değerleri Sempozyumu, Osmaniye, Turkey, 3 - 05 May 2016

## Supported Projects

DARICI M., CABAROĞLU T., AĞÇAM E., ARPA ZEMZEMOĞLU T. E., DÜNDAR B., Project Supported by Higher Education Institutions, ULTRASONİKASYON KOŞULLARININ KÖSETEVEK ÜZÜMÜNDE ELDE EDİLEN ÜZÜM SUYUNUN FİZİKOKİMYASAL VE DUYUSAL ÖZELLİKLERİ ÜZERİNE ETKİLERİ, 2022 - Continues

AKYILDIZ A., DÜNDAR B., YAŞA KAFKAS N. E., AĞÇAM E., ATTAR Ş. H., Project Supported by Higher Education Institutions, Muzlarda Farklı Kurutma Sıcaklıklarının Kurutma Eğrisi ve Bazı Kalite Özellikleri Üzerine Etkileri, 2022 - 2024

AĞÇAM E., DÜNDAR B., AKYILDIZ A., Project Supported by Higher Education Institutions, Üzüm Kuruma Kinetiği ile Kimyasal Fiziksel ve Duyusal Kaliteleri Üzerine Ultrasound Ön İşlem Koşullarının Etkileri ve Cevap Yüzey Yöntemi ile Optimizasyonu, 2022 - 2024

DÜNDAR Ö., KURT E., DÜNDAR B., Demircioğlu H., Project Supported by Higher Education Institutions, Derim Sonrası CaCl<sub>2</sub> uygulamalarının W Murcott Mandarin Çeşidinde Muhafaza ve Raf Ömrüne Etkileri, 2020 - 2022

AĞÇAM E., DÜNDAR B., AKYILDIZ A., PAYDAŞ S., SARIDAŞ M. A., POLAT S., Project Supported by Higher Education Institutions, Bazı Çilek Çeşitlerinde Aktif Hasat Süresince Hasatta ve Raf Ömrü Sırasında Meyve Kalite Parametreleri ile Enzim İlişkileri, 2018 - 2020

## Metrics

Publication: 34

Citation (WoS): 20

Citation (Scopus): 15

H-Index (WoS): 4

H-Index (Scopus): 2