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Kişisel Bilgiler

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Publons / Web Of Science ResearcherID: AAK-9167-2020

ScopusID: 57193277685

Yoksis Araştırmacı ID: 204830

Eğitim Bilgileri

Doktora, Gaziantep Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, Türkiye 2012 - 2019

Yüksek Lisans, Gaziantep Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, Türkiye 2009 - 2012

Lisans, Gaziantep Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, Türkiye 2006 - 2009

Akademik Unvanlar / Görevler

Dr. Öğr. Üyesi, Çukurova Üniversitesi, Sağlık Bilimleri Fakültesi, Beslenme Ve Diyetetik, 2024 - Devam Ediyor

Dr. Öğr. Üyesi, İskenderun Teknik Üniversitesi, Turizm Fakültesi, Gastronomi ve Mutfak Sanatları, 2020 - 2024

Araştırma Görevlisi, Gaziantep Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, 2011 - 2020

Akademik İdari Deneyim

Erasmus Programı Kurum Koordinatörü, İskenderun Teknik Üniversitesi, 2021 - 2024

Staj Başkanı, İskenderun Teknik Üniversitesi, 2021 - 2024

Mevlana Değişim Programı Kurum Koordinatörü, İskenderun Teknik Üniversitesi, 2021 - 2024

İntibak/Muafiyet Komisyonu Üyesi, İskenderun Teknik Üniversitesi, 2021 - 2024

Üniversite Yönetim Kurulu Üyesi, İskenderun Teknik Üniversitesi, 2020 - 2024

Yönetilen Tezler

Adal Karakaya E., Çavdar H. K., Production of functional yogurt enriched with red beetroot pomace, Yüksek Lisans, B.GÜLER(Öğrenci), 2024

Adal Karakaya E., İbanoğlu E., Preparation of beta-carotene enriched wheat germ oil capsules by complex coacervation and use in pasta production, Yüksek Lisans, M.CAN(Öğrenci), 2023

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

1. Alteration of the Morphological and Physicochemical Characteristics of Corn and Wheat Starch via

Dry Heating with Whey Protein Isolates

Adal Karakaya E., Aktar T., Çavdar H. K.

FOODS, cilt.13, sa.22, ss.3701-3719, 2024 (SCI-Expanded)

- II. **Modification of faba bean protein isolate by high-intensity ultrasound treatment: screening of physicochemical, thermal, and structural properties**
Adal E.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, cilt.18, sa.3, ss.2438-2449, 2024 (SCI-Expanded)
- III. **Optimization of Black Garlic Production Parameters using Response Surface Methodology: Assessment and Characterization of Bioactive Properties**
Adal Karakaya E.
JOURNAL OF APPLIED RESEARCH ON MEDICINAL AND AROMATIC PLANTS, cilt.34, sa.1, ss.1-8, 2023 (SCI-Expanded)
- IV. **Optimization of complex coacervation parameters for the production of encapsulated black garlic using response surface methodology**
Sasmaz H. K., Adal E., Kadiroglu P., Selli S., Uzlasir T., Kelebek H.
JOURNAL OF FOOD SCIENCE, cilt.88, sa.11, ss.4424-4439, 2023 (SCI-Expanded)
- V. **Comparative assessment of quality parameters and bioactive compounds of white and black garlic**
Sasmaz H. K., Sevindik O., Adal E., Erkin O. C., SELLİ S., Kelebek H., Kadiroglu P.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, cilt.248, sa.9, ss.2393-2407, 2022 (SCI-Expanded)
- VI. **Plant protein enrichment effect on the physical, chemical, microbiological, and sensory characteristics of yogurt**
Bulut M., Adal E., Aktar T.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, cilt.46, sa.8, ss.1-10, 2022 (SCI-Expanded)
- VII. **Non-targeted approach to detect green pea and peanut adulteration in pistachio by using portable FT-IR, and UV-Vis spectroscopy**
Menevseoglu A., Aykas D., Adal Karakaya E.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, cilt.15, sa.2, ss.1075-1082, 2021 (SCI-Expanded)
- VIII. **Determining the Arrhenius kinetics of avocado oil: Oxidative stability under rancimat test conditions**
Aktar T., Adal Karakaya E.
FOODS, cilt.8, sa.7, ss.1-13, 2019 (SCI-Expanded)
- IX. **Heteroprotein Complex Formation of Bovine Lactoferrin and Pea Protein Isolate: A Multiscale Structural Analysis**
Adal Karakaya E., Sadeghpour A., Connell S., Rappolt M., Ibanoglu E., Sarkar A.
BIOMACROMOLECULES, cilt.18, sa.2, ss.625-635, 2017 (SCI-Expanded)

Diğer Dergilerde Yayınlanan Makaleler

- I. **Effect of Freeze-Drying and Oven-Drying on Volatiles, Bioactive and Structural Properties of Hawthorn (Crataegus tanacetifolia) Fruit**
KESKİN ÇAVDAR H., ADAL KARAKAYA E.
AKADEMİK GIDA, cilt.21, sa.3, ss.202-210, 2023 (Scopus)
- II. **COMPLEX COACERVATION OF CHICKPEA PROTEIN ISOLATE AND PECTIN: EFFECT OF BIOPOLYMER RATIO AND pH**
ADAL KARAKAYA E.
GIDA, cilt.47, sa.6, ss.971-979, 2022 (Hakemli Dergi)
- III. **Determining the Quality and Storage Stability of Pomegranate (Punica granatum L.) Seed Oil with Accelerated Shelf-Life Approach**
ADAL KARAKAYA E., AKTAR KÜÇÜKASLAN T.
TURKISH JOURNAL OF AGRICULTURE: FOOD SCIENCE AND TECHNOLOGY, cilt.10, sa.6, 2022 (Hakemli Dergi)
- IV. **Effect of Roasting on Oxidative Stability of Pistachio Nut**

ADAL E., ÖKSÜZLER F. T., EREN S.

International Journal of Scientific and Technological Research, cilt.5, sa.5, ss.135-143, 2019 (Hakemli Dergi)

V. **Rosemary and Oregano Essential Oils as Natural Antioxidant to Preserve Pistachio Puree**

ADAL E., EREN S.

Journal of Food Science and Engineering, cilt.9, ss.318-332, 2019 (Hakemli Dergi)

Kitap & Kitap Bölümleri

I. **Fonksiyonel Gıdalar ve Sağlıklı Beslenme**

ADAL KARAKAYA E.

Temel Beslenme, SAVAŞ HASAN BASRİ, Editör, İstanbul Tıp Kitapevleri, ss.93-102, 2021

II. **Microbial Inactivation by Ultrasound in the Food Industry**

ADAL KARAKAYA E.

Technological Developments in Food Preservation, Processing, and Storage, YIKMIŞ SEYDİ, Editör, IGI GLOBAL, USA, ss.86-96, 2020

Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar

I. **ENCAPSULATION OF CHIA SEED OIL: EMULSION CHARACTERIZATION**

ADAL KARAKAYA E.

CUKUROVA 12th INTERNATIONAL SCIENTIFIC RESEARCHES CONFERENCE, Adana, Türkiye, 9 - 12 Mart 2024

II. **THE IMPORTANCE OF PLANT PROTEINS FOR BIOACTIVE ENCAPSULATION IN FOOD SYSTEMS**

ADAL KARAKAYA E.

16 th INTERNATIONAL İSTANBUL SCIENTIFIC RESEARCH CONGRESS ON LIFE, ENGINEERING, ARCHITECTURE, AND MATHEMATICAL SCIENCES, İstanbul, Türkiye, 28 - 29 Şubat 2024

III. **PRODUCTION OF FUNCTIONAL YOGURT ENRICHED WITH VEGETABLE AND FRUIT WASTE**

UĞURLU B. G., ADAL KARAKAYA E., KESKİN ÇAVDAR H.

EJONS 16th INTERNATIONAL CONFERENCE ON MATHEMATICS, ENGINEERING, NATURAL & MEDICAL SCIENCES, Türkiye, 11 - 13 Kasım 2023

IV. **Effect of Roasting on Oxidative Stability of Pistachio Nut Kernel (Pistachio Vera L.)**

ADAL E., ÖKSÜZLER F. T., EREN S.

Traditional foods from Adriatic to Caucasus, Makedonya, 24 - 26 Ekim 2013

V. **Emerging Technologies for the Improvement of Plant Protein Functionality in the Food System**

ADAL KARAKAYA E.

11TH INTERNATIONAL İSTANBUL SCIENTIFIC RESEARCH CONGRESS, İstanbul, Türkiye, 15 - 17 Ekim 2022

VI. **Determination of Physicochemical Characteristics and Antioxidant Properties of Black and Fresh Garlic**

Sasmaz H. K., SEVİNDİK O., ADAL KARAKAYA E., ERKİN Ö. C., KADİROĞLU KELEBEK P., SELLİ S., KELEBEK H.

6th International Mediterranean Science and Engineering Congress, Antalya, Türkiye, 25 - 27 Ekim 2021

VII. **Current Trends in Encapsulation: Applications in Food Science**

ADAL E.

2nd International Conference on Raw Materials to Processed Food, Türkiye, 3 - 04 Haziran 2021

VIII. **Production of pasta enriched with encapsulated vitamin A added wheat germ oil**

Yıldız M. C., ADAL KARAKAYA E., İBANOĞLU E.

2nd International Eurasian Conference on Science, Engineering and Technology, Gaziantep, Türkiye, 7 - 09 Ekim 2020

IX. **Effect of Enzymatic Hydrolysis on Surface Charge and Size of Pea Protein Isolate**

ADAL E., KÖKLÜ H. T., ÇAĞLAR N., İBANOĞLU Ş., İBANOĞLU E.

5rd International Congress on Engineering, Architecture and Design, İstanbul, Türkiye, 21 - 22 Aralık 2019

- X. **Food Texture: Perceiving, Sensing and Technological Applications**
ADAL E., AKTAR KÜÇÜKASLAN T.
5th International Congress on Engineering, Architecture and Design, İstanbul, Türkiye, 21 - 22 Aralık 2019
- XI. **Effect of Enzyme/Substrate Ratio and Hydrolysis Time on Degree of Hydrolysis of Pea Protein Isolate**
KÖKLÜ H. T., ADAL E., ÇAĞLAR N., İBANOĞLU Ş., İBANOĞLU E.
5rd International Congress on Engineering, Architecture and Design, Türkiye, 21 - 22 Aralık 2019
- XII. **Application of Supercritical Drying for Food Products**
ADAL E.
2nd Cilicia International Symposium on Engineering and Technology, Türkiye, 10 - 12 Ekim 2019
- XIII. **High Pressure Processing of Foods**
ADAL E., AKTAR KÜÇÜKASLAN T.
2nd Cilicia International Symposium on Engineering and Technology (CISSET 2019), Mersin, Türkiye, 10 - 12 Ekim 2019
- XIV. **Elzem Yağ Asitlerinin Zıt Yüklü Proteinler Kullanılarak Enkapsüle Edilmesi**
ADAL E., İBANOĞLU Ş., İBANOĞLU E.
UMTEB III. Uluslararası Mesleki ve Teknik Bilimler Kongresi, Türkiye, 21 - 22 Haziran 2018
- XV. **Use of Lactoferrin as Wall Material in Encapsulation**
ADAL E., İBANOĞLU Ş., İBANOĞLU E.
2nd International Congress on Multidisciplinary Studies, Adana, Türkiye, 4 - 05 Mayıs 2018
- XVI. **Encapsulation of Omega Fatty Acids by Complex Coacervation**
ADAL E., İBANOĞLU Ş., İBANOĞLU E.
2nd International Congress on Multidisciplinary Studies, Türkiye, 4 - 05 Mayıs 2018
- XVII. **Could Avocado be the New Alternative for Healthy Unsaturated Oil Source?**
AKTAR T., ADAL E.
International Conference on Raw Materials to Processed Foods, Antalya, Türkiye, 11 - 13 Nisan 2018
- XVIII. **Effect of Herbal Antioxidants on the Stability of Edible Oils: A Review**
AKTAR T., ADAL E.
ICAFOF 2018, İzmir, Türkiye, 2 - 05 Nisan 2018
- XIX. **CHARACTERISTIC COMPONENTS OF CISTUS: A REVIEW**
AKTAR T., ADAL E.
International GAP Agriculture and Livestock Congress, Şanlıurfa, Türkiye, 25 - 27 Nisan 2018
- XX. **A sustainable source of Omega-3 fatty acids: Algal oil**
AKTAR T., ADAL E.
International Conference on Raw Materials to Processed Foods, Antalya, Türkiye, 11 - 13 Nisan 2018
- XXI. **Antioxidant Activity and Oxidative Stability of Berry Seed Oils**
İBANOĞLU E., ADAL E., İBANOĞLU Ş.
5th International Conference on Food Security and Nutrition, Danimarka, 9 - 11 Nisan 2018
- XXII. **Fatty acid compositions and oxidative stability of berry and cherry seed oils by DSC and Rancimat methods**
ADAL E., İBANOĞLU E.
15th Euro Fed Lipid Congress: Oils, Fats, and Lipids: New Technologies and Applications for a Healthier Life, Uppsala, İsveç, 27 - 30 Ağustos 2017
- XXIII. **Uses of microencapsulated Omega3 fatty acid rich oils in food systems**
ADAL E., İBANOĞLU Ş., İBANOĞLU E.
15th Euro Fed Lipid Congress: Oils, Fats, and Lipids: New Technologies and Applications for a Healthier Life, Uppsala, İsveç, 27 - 30 Ağustos 2017
- XXIV. **Encapsulation of Berry Seed Oils by Complex Coacervation with Proteins**
ADAL E., İBANOĞLU Ş., İBANOĞLU E.
International Conference on Agriculture, Forest, Food Sciences and Technology (ICAFOF2017), Türkiye, 15 - 17 Mayıs 2017

- XXV. **Influence of addition rosemary essential oil on oxidative stability of pistachio puree under accelerated conditions**
ADAL E., EREN S.
International Conference on Agriculture, Forest, Food Sceinces and Technology, Nevşehir, Türkiye, 15 - 17 Mayıs 2017
- XXVI. **A Review of Perilla Seed Oil; a good source of plant based Omega 3 and Omega-6**
AKTAR T., ADAL E.
I. International Congress on Medicinal and Aromatic Plants "Natural and Healthy Life", Konya, Türkiye, 9 - 12 Mayıs 2017
- XXVII. **Antioxidant activity, Phenolic Content, Fatty acid composition and Oxidative stability of berry seed oils**
ADAL E., İBANOĞLU Ş., İBANOĞLU E.
I. International Congress on Medicinal and Aromatic Plants "Natural and Healthy Life", Konya, Türkiye, 9 - 12 Mayıs 2017
- XXVIII. **Microencapsulation of seed oil by heteroprotein complex coacervation**
ADAL E., İBANOĞLU Ş., İBANOĞLU E.
I. International Congress on Medicinal and Aromatic Plants "Natural and Healthy Life", Konya, Türkiye, 9 - 12 Mayıs 2017
- XXIX. **Farklı Sıcaklıklardaki Kavurma İşleminin Antep Fıstığının Renk Değişimi Üzerindeki Etkisi**
ADAL E., ÖKSÜZLER F. T., EREN S.
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Nevşehir, Türkiye, 28 - 30 Nisan 2015
- XXX. **Oxidation of Encapsulated Camelina Oil**
ADAL E., MOILANEN H., ROCCHI E., DAMERAU A., LAMPI A. M., PIIRONEN V., PIAZZA L., JOUPPILA K.
1st Congress on Food Structure Design, Portekiz, 15 - 17 Ekim 2014
- XXXI. **The effect of Oregano essential oil on shelf-life of pistachio nut puree.**
ADAL E., EREN S.
10th Euro Fed Lipid Congress, Krakow, Polonya, 23 - 26 Eylül 2012
- XXXII. **Shelf life prediction of pistachio puree using Rancimat method**
ADAL E., EREN S.
IFT Annual meeting and Food Expo., Las Vegas, Amerika Birleşik Devletleri, 25 Haziran 2012
- XXXIII. **Antep Fıstığı Yağının Yağ Asidi Kompozisyonunun ve Oksidatif Stabilitesinin Belirlenmesi**
ADAL E., EREN S.
1. Bitkisel Yağ Kongresi, Adana, Türkiye, 12 - 14 Nisan 2012
- XXXIV. **Effect of adding essential oil from Origanum onites on oxidative stability of pistachio paste**
ADAL E., EREN S.
9th Euro Fed Lipid Congress, Rotterdam, Hollanda, 18 - 21 Eylül 2011
- XXXV. **The effects of natural antioxidants on prolonging shelf life of pistachio puree**
ADAL E., EREN S.
1st International Congress on Food Technology, Antalya, Türkiye, 3 - 06 Kasım 2010

Desteklenen Projeler

Adal Karakaya E., TÜBİTAK - AB COST Projesi , Sustainable Network for agrofood loss and waste prevention, management, quantification and valorisation (FoodWaStop), 2023 - 2027

Özoğul F., ADAL KARAKAYA E., TÜBİTAK - AB COST Projesi , Promoting Innovation of ferMENTed fOods (PIMENTO), 2021 - 2025

Adal Karakaya E., TÜBİTAK Projesi, Siyah Sarımsak Üretim Koşullarının ve Enkapsülasyonunun Optimizasyonu, Biyoaktif, Aroma-Aktif Bileşimlerinin Karakterizasyonu ve Antikanser Özelliklerinin Saptanması, 2020 - 2023

Adal Karakaya E., TÜBİTAK Projesi, Frambuaz Ve Vişne Çekirdeği Yağlarının Protein-Protein Kompleks Koaservasyon Yöntemi İle Enkapsüle Edilmesi Ve Fonksiyonel Makarna Üretiminde Kullanılması, 2018 - 2021

Adal Karakaya E., TÜBİTAK Projesi, Bitki Antioksidanlarının Fıstık Füresi Raf Ömrüne etkilerinin Belirlenmesi ve Son Ürünün Kalite Parametrelerinin Geliştirilmesi, 2009 - 2011

Metrikler

Yayın: 51

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Atıf (Scopus): 171

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