

Res. Asst. TANSU TAŞPINAR

Personal Information

Office Phone: [+90 322 338 6084](tel:+903223386084) Extension: 133

Email: taspinar@cu.edu.tr

Other Email: tansuutaspinar@gmail.com

Web: <https://avesis.cu.edu.tr//taspinar>

Address: Çukurova Üniversitesi Mühendislik Fakültesi Gıda Mühendisliği Bölümü 01250 ADANA

International Researcher IDs

ORCID: 0000-0001-9791-4703

Publons / Web Of Science ResearcherID: F-3847-2018

ScopusID: 57207915112

Yoksis Researcher ID: 261900

Education Information

Doctorate, Cukurova University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2019 - Continues

Postgraduate, Cukurova University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2017 - 2019

Postgraduate, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2015 - 2017

Undergraduate, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2011 - 2015

Foreign Languages

English, B2 Upper Intermediate

Research Areas

Food Engineering, Food Technology, Processing Dairy And Related Products, Engineering and Technology

Academic Titles / Tasks

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

Published journal articles indexed by SCI, SSCI, and AHCI

I. **Description of "Ovino Belmontese", a new semisoft sheep's milk cheese processed using "Italico" cheese technology**

Gaglio R., Garofalo G., Taşpinar T., Busetta G., Barbera M., Sutura A. M., Alfonzo A., Teresa Sardina M., Erten H., Settanni L.

FOOD BIOSCIENCE, vol.104450, pp.1-30, 2024 (SCI-Expanded)

II. **Description of Ewiss cheese, a new ewe's milk cheese processed by Swiss cheese manufacturing techniques: microbiological, physicochemical and sensory aspects.**

Garofalo G., Taspinar T., Busetta G., Mastrangelo S., Portolano B., Sardina M. T., Gaglio R., Erten H., Settanni L.

- Journal of dairy science, 2024 (SCI-Expanded)
- III. **Investigating the potential of using aquafaba in eggless gluten-free cake production by multicriteria decision-making approach**
Yazıcı G. N., Taşpınar T., Binokay H., Dağsuyu C., Kokangül A., Özer M. S.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.1, no.1, pp.1, 2023 (SCI-Expanded)
- IV. **Bioactivity, volatile profile, and physicochemical properties of set-type yogurt enriched with European cranberrybush (*Viburnum opulus* L.) juice during storage**
TAŞPINAR T., GÜVEN M., AĞÇAM E.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.1, 2022 (SCI-Expanded)
- V. **Effect of Using Different Kinds and Ratios of Vegetable Oils on Ice Cream Quality Characteristics**
Gueven M., Kalender M., Taşpınar T.
FOODS, vol.7, no.7, 2018 (SCI-Expanded)

Articles Published in Other Journals

- I. **An Overview of Plant-based Milk Alternatives**
Yazıcı G. N., Taşpınar T., Güven M., Özer M. S.
Turkish Journal of Agriculture - Food Science and Technology, vol.11, no.3, pp.587-602, 2023 (Peer-Reviewed Journal)
- II. **Farklı Stabilizör Kullanımının Yoğurt Dondurmalarının Kalite Özellikleri Üzerine Etkisi**
GÜVEN M., KALENDER M., TAŞPINAR T.
Çukurova Tarım ve Gıda Bilimleri, vol.32, no.2, pp.37-46, 2017 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Yoğurt Üretimi**
GÜVEN M., ERGİNKAYA Z., TAŞPINAR T.
in: Fermente Ürünler Teknolojisi ve Mikrobiyolojisi, Osman ERKMEN, Hüseyin Erten, Hidayet Sağlam, Editor, Nobel, Ankara, pp.95-116, 2020
- II. **New Concept in Packaging: Milk Protein Edible Films**
KARACA O. B., OLUK C. A., TAŞPINAR T., GÜVEN M.
in: Health and Safety Aspects of Food Processing Technologies, Malik, A., Erginkaya, Z., Erten. H., Editor, Springer, London/Berlin , Berlin, pp.537-567, 2019
- III. **Traditional Cheeses of Mediterranean Region in Turkey**
KARACA O. B., TAŞPINAR T., GÜVEN M.
in: Traditional Cheeses from Selected Regions in Asia, Europe, and South America, Oluk, C.Karaca, O.B., , Editor, Bentham Science Publishers On The Internet, New York, pp.307-336, 2019

Refereed Congress / Symposium Publications in Proceedings

- I. **The Potential Use of Synbiotic Combinations in Bread—A Review**
Yazıcı G. N., Özoğlu Ö., Taşpınar T., Yılmaz I., Özer M. S.
The 4th International Electronic Conference on Foods Focus on Sustainable Food Systems: Current Trends and Advances, 15 - 30 October 2023, vol.26, no.1, pp.1
- II. **Evaluation the Potential of Using Plant-Based Milk Substitutes in Ice Cream Production**
Taşpınar T., Yazıcı G. N., Güven M.
The 4th International Electronic Conference on Foods Focus on Sustainable Food Systems: Current Trends and Advances, 15 - 30 October 2023, pp.1-6

- III. **Application of Inulin in Pasta: The Influence on Technological, Nutritional Properties, and Human Health—A Review**
Yazıcı G. N., Taşpınar T., Yılmaz I., Özer M. S.
The 4th International Electronic Conference on Foods Focus on Sustainable Food Systems: Current Trends and Advances, 15 - 30 October 2023, pp.1
- IV. **Laktoz İntoleransına Sahip Tüketicilere Yönelik Laktozsuz Gıda Üretim Yöntemleri ve Güncel Yaklaşımlar**
Yazıcı G. N., Taşpınar T., Özer M. S., Güven M.
Türkiye 14.Gıda Kongresi, 19 - 21 October 2022, pp.200-207
- V. **Yoğurt Bileşiminin Zenginleştirilmesine Yönelik Genel Bir Bakış**
Taşpınar T., Yazıcı G. N., Güven M.
Türkiye 14. Gıda Kongresi, 19 - 21 October 2022, pp.195-199
- VI. **General Perspective and Assessment of the Potential of Utilizing Paraprobiotics in Food Products**
Taşpınar T., Yazıcı G. N., Güven M.
The 3rd International Electronic Conference on Foods: Food, Microbiome, and Health - A Celebration of the 10th Anniversary of Foods' Impact on Our Wellbeing session Food Formulations - Novel Ingredients and Food Additives, 1 - 15 October 2022, pp.1-7
- VII. **Aquafaba: A Multifunctional Ingredient in Food Production**
YAZICI G. N., TAŞPINAR T., ÖZER M. S.
The 3rd International Electronic Conference on Foods: Food, Microbiome, and Health - A Celebration of the 10th Anniversary of Foods' Impact on Our Wellbeing session Food Formulations - Novel Ingredients and Food Additives, 09 September 2022
- VIII. **Plant-Based Milk Substitutes as a Carrier of Probiotic Sources**
Taşpınar T., Güven M.
3RD WORLD CONFERENCE ON SUSTAINABLE LIFE SCIENCES, 19 October 2021, pp.58-68
- IX. **Plant-Based Dairy Alternatives: The Factors and Tendency of Consumers for Buying**
Taşpınar T., Güven M.
3RD WORLD CONFERENCE ON SUSTAINABLE LIFE SCIENCES, 19 October 2021, pp.57
- X. **Non-Thermal Processing of Milk and Dairy Products**
Taspınar T., Güven M.
14th Scientific Conference of the Bulgarian Focal Point of EFSA under the motto "Sustainable science for safety food", 27 October 2021, pp.36-42
- XI. **Effect of Stabilizer Usage on Quark Cheese Quality Properties**
TAŞPINAR T., AĞÇAM E., GÜVEN M.
IDF World Dairy Summit 2019, 23 - 26 September 2019
- XII. **Bitkisel Pıhtılaştırıcı Enzim Kaynakları İle Peynir Üretimi**
Çırak M. A., TAŞPINAR T., GÜVEN M.
2.Ulusal Sütçülük Kongresi, İzmir, Turkey, 25 - 26 April 2019, pp.189
- XIII. **Labneli Dondurma Üretimi ve Farklı Oranlarda Kullanılan Farklı Stabilizörlerin Ürün Özellikleri Üzerine Etkileri**
TAŞPINAR T., GÜVEN M.
2.Ulusal Sütçülük Kongresi, İzmir, Turkey, 25 - 26 April 2019, pp.188
- XIV. **Effect of Using Different Kinds and Ratios of Vegetable Oils on Ice Cream Quality Characteristics**
GÜVEN M., KALENDER M., TAŞPINAR T.
International Conference on Raw Materials to Processed Foods, Antalya, Turkey, 11 - 13 April 2018, pp.175
- XV. **New Concept in Packaging: Whey Protein Edible Films**
KARACA O. B., TAŞPINAR T.
International Conference on Raw Materials to Processed Foods, Antalya, Turkey, 11 - 13 April 2018, pp.193
- XVI. **Proteomics Applications in Cheese Characterization and Recent Developments**
GÜVEN M., TAŞPINAR T., ÇIRAK M. A.
International Conference on Raw Materials to Processed Foods, Antalya, Turkey, 11 - 13 April 2018, pp.219

XVII. Effects of different stabilizers on physicochemical and sensory properties of yogurt ice cream

TAŞPINAR T., GÜVEN M., KALENDER M., KARACA O. B.

4th North and East European Congress on Food (NEEFood 2017), Kaunas, Lithuania, 10 - 13 September 2017, pp.113

Supported Projects

ÖZER M. S., YAZICI G. N., TAŞPINAR T., Project Supported by Higher Education Institutions, Farklı Bitkisel Esaslı Süt Alternatiflerinin Yumurtasız Glutensiz Kek Nitelikleri Üzerine Etkilerinin Belirlenmesi, 2023 - Continues

GÜZELER N., TAŞPINAR T., GÜVEN M., Project Supported by Higher Education Institutions, Probiyotik ve paraprobiyotik kültür ilavesiyle üretilen Beyaz peynirlerin olgunlaşma süresince bazı kalite kriterlerinin araştırılması, 2021 - Continues

ERTEN H., GAROFALO G., TAŞPINAR T., SETTANNI L., Project Supported by Higher Education Institutions, Application of innovative production protocols and selected lactic acid bacteria for the enhancement of dairy products, 2023 - 2024

ÖZER M. S., GÜVEN M., TAŞPINAR T., YAZICI G. N., Project Supported by Higher Education Institutions, Bitkisel Bazlı Süt Alternatifleri İle Dondurma Üretiminde Nohut Aquafabası Kullanım Olanaklarının Araştırılması ve Ürün Özellikleri Üzerindeki Etkilerinin Belirlenmesi, 2022 - 2024

ÖZER M. S., TAŞPINAR T., YAZICI G. N., Project Supported by Higher Education Institutions, Farklı Aquafabaların Yumurta İkame Maddesi Olarak Glutensiz Kek Üretiminde Kullanımı ve Bazı Kalite Nitelikleri Üzerindeki Etkilerinin Belirlenmesi, 2021 - 2023

GÜVEN M., TAŞPINAR T., Project Supported by Higher Education Institutions, Stabilizör Kullanımının Quark Peyniri Kalite Özellikleri Üzerine Etkileri, 2018 - 2020

GÜVEN M., KALENDER M., TAŞPINAR T., Project Supported by Higher Education Institutions, Dondurmada Süt Yağını İkame Amaçlı Bitkisel Yağ Kullanımının Dondurmanın Özellikleri Üzerine Etkileri, 2018 - 2020

Metrics

Publication: 27

Citation (WoS): 11

Citation (Scopus): 15

H-Index (WoS): 2

H-Index (Scopus): 2

Congress and Symposium Activities

Fermantasyon Teknolojileri ve Yenilikçi Fermente Ürünler Çalıştayı, Audience, Adana, Turkey, 2024

The 4th International Electronic Conference on Foods Focus on Sustainable Food Systems: Current Trends and Advances, Attendee, Adana, Turkey, 2023

Türkiye 14. Gıda Kongresi, Attendee, Adana, Turkey, 2022

2. International Conference on Research of Agriculture and Food Technologies, Attendee, Adana, Turkey, 2022

The 3rd International Electronic Conference on Foods: Food, Microbiome, and Health - A Celebration of the 10th Anniversary of Foods' Impact on Our Wellbeing session Food Formulations - Novel Ingredients and Food Additives, Attendee, Adana, Turkey, 2022

EIT Food RIS Inspire Programme Summer School in Circular Business Models, Attendee, Reggio Emilia, Italy, 2021

EIT Food-Challenge Lab Turkey Bootcamp 2021, Attendee, İstanbul, Turkey, 2021

14th Scientific Conference of the Bulgarian Focal Point of EFSA under the motto "Sustainable science for safety food", Attendee, Sofija, Bulgaria, 2021

EIT Food RIS Inspire Programme Fall School in Targeted Nutrition, Attendee, Olsztyn, Poland, 2021

3rd World Conference on Sustainable Life Sciences, Attendee, Adana, Turkey, 2021

EIT Food-Skills for new product development in the food industry, Attendee, Warszawa, Poland, 2021

IDF World Dairy Summit, Attendee, İstanbul, Turkey, 2019

2.Ulusal Sütçülük Kongresi, Attendee, İzmir, Turkey, 2019

International Conference on Raw Materials to Processed Foods, Attendee, Antalya, Turkey, 2018

The First Turkish-International Circle's Workshop on Food Science and Technology, Attendee, Kayseri, Turkey, 2013

Awards

TAŞPINAR T., Takdir Belgesi, Erciyes Üniversitesi Mühendislik Fakültesi Dekanlığı, June 2015