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Kişisel Bilgiler

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Publons / Web Of Science ResearcherID: AAV-7850-2021

ScopusID: 57203635228

Yoksis Araştırmacı ID: 218319

Eğitim Bilgileri

Doktora, Ankara Üniversitesi, Fen Bilimleri Enstitüsü, Türkiye 2016 - 2023

Yüksek Lisans, Ankara Üniversitesi, Fen Bilimleri Enstitüsü, Türkiye 2013 - 2016

Lisans, Ankara Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 2008 - 2013

Yaptığı Tezler

Doktora, Amino asitlerle zenginleştirilmiş nar ve portakaldan oluşan karışık meyve suyunun depolama boyunca antosiyanin stabilitesi, Ankara Üniversitesi, Fen Bilimleri Enstitüsü, 2023

Yüksek Lisans, Kuru kayisuların şeker, aminoasit, hidroksimetilfurfural ve furosin içeriğinde depolama boyunca meydana gelen değişim üzerine SO2 konsantrasyonunun etkisi, Ankara Üniversitesi, Fen Bilimleri Enstitüsü, 2016

Araştırma Alanları

Gıda Mühendisliği

Akademik Unvanlar / Görevler

Araştırma Görevlisi Dr., Recep Tayyip Erdoğan Üniversitesi, Ardeşen Turizm Fakültesi, Gastronomi ve Mutfak Sanatları Bölümü, 2023 - Devam Ediyor

Araştırma Görevlisi, Ankara Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2014 - 2023

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- Determination of phenolics and proteins causing sediment formation in pomegranate juice using "Tannase+Lactonase" and "Protease"**
TÜRKYILMAZ M., HAMZAOĞLU F., ÖZKAN M.
Food and Bioproducts Processing, cilt.148, ss.365-376, 2024 (SCI-Expanded)
- A new enzymatic clarification method for pomegranate juice: Removal of defects and improvement of quality by tannase, lactonase and papain (Q1)**

Türkyılmaz M., Hamzaoğlu F., Özkan M.

FOOD AND BIOPRODUCTS PROCESSING: TRANSACTIONS OF THE INSTITUTION OF OF CHEMICAL ENGINEERS, PART C, cilt.147, ss.528-543, 2024 (SCI-Expanded)

- III. **Increase in colour stability of pomegranate juice against 5-hydroxymethylfurfural (HMF) through copigmentation with phenolic acids**
TÜRKYILMAZ M., HAMZAOĞLU F., Çiftci R. B. A., ÖZKAN M.
Journal of the Science of Food and Agriculture, cilt.103, sa.15, ss.7836-7848, 2023 (SCI-Expanded)
- IV. **Influence of amino acid addition on the thermal stability of anthocyanins in pomegranate (*Punica granatum* L., cv. Hicaznar) and orange (*Citrus sinensis* L. Osbeck, cv. Valencia) juice blend**
TÜRKYILMAZ M., Hamzaoglu F., Unal H., ÖZKAN M.
FOOD CHEMISTRY, cilt.370, 2022 (SCI-Expanded)
- V. **Effects of pasteurization and storage on turbidity and copigmentation in pomegranate juices clarified with various hydrocolloid combinations**
TÜRKYILMAZ M., Hamzaog F., ÖZKAN M.
FOOD CHEMISTRY, cilt.358, 2021 (SCI-Expanded)
- VI. **Combined use of hydrocolloids in pomegranate juice and their effects on clarification and copigmentation**
TÜRKYILMAZ M., Hamzaoglu F., ÖZKAN M.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, cilt.55, sa.4, ss.1426-1436, 2020 (SCI-Expanded)
- VII. **Effects of sucrose and copigment sources on the major anthocyanins isolated from sour cherries**
TÜRKYILMAZ M., Hamzaoglu F., ÖZKAN M.
FOOD CHEMISTRY, cilt.281, ss.242-250, 2019 (SCI-Expanded)
- VIII. **Effect of SO₂ on sugars, indicators of Maillard reaction, and browning in dried apricots during storage**
Hamzaoglu F., TÜRKYILMAZ M., ÖZKAN M.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, cilt.98, sa.13, ss.4988-4999, 2018 (SCI-Expanded)
- IX. **Amino acid profile and content of dried apricots containing SO₂ at different concentrations during storage**
Hamzaoglu F., TÜRKYILMAZ M., ÖZKAN M.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, cilt.10, sa.4, ss.361-369, 2018 (SCI-Expanded)

Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar

- I. **Aminoasitlerle zenginleştirilmiş nar suyu konsantrelerinin antosiyanin stabilitesi**
HAMZAOĞLU F., Türkyılmaz M., ÖZKAN M.
13. Türkiye Gıda Kongresi, Türkiye, 21 Ekim 2020
- II. **Changes in polyphenols and antioxidant activity in strawberry juice concentrates during storage at various temperatures**
DIBLAN S., MENEVŞEOĞLU A., Türkyılmaz M., HAMZAOĞLU F., ÖZKAN M.
3rd International Congress on Food Technology, Kapadokya, Türkiye, 10 - 12 Ekim 2018
- III. **Changes in Anthocyanins in Black Carrot Juice Concentrate Stored at Various Temperatures**
Türkyılmaz M., YEMİŞ O., HAMZAOĞLU F., ÖZKAN M.
4th International Conference on Food Chemistry and Technology, 5 - 07 Kasım 2018
- IV. **Exposure of Oversulfated Dried Apricots to Hot-Air Flow for the Removal of Sulfur Dioxide**
ÖZKAN M., HAMZAOĞLU F., Türkyılmaz M.
4th International Conference on Food Chemistry and Technology, 5 - 07 Kasım 2018
- V. **Effect of Various Amino Acids and pHs on the Thermal Stability of Anthocyanins in Strawberry Juice**
Erdal E., Soysal H., Öztürk A., Sarı E., Göçmen M., HAMZAOĞLU F., Türkyılmaz M., ÖZKAN M.
3rd INTERNATIONAL CONGRESS ON FOOD TECHNOLOGY, 10 - 12 Ekim 2018

- VI. **Effects of various copigment sources on the stabilities of anthocyanins isolated from sour cherry juice concentrates during storage**
HAMZAOĞLU F., ÖZKAN M., Türkyılmaz M.
31st EFFoST International Conference, Food Science and Technology Challenges for the 21st Century - Research to Progress Society, Sitges, İspanya, 13 - 16 Kasım 2017
- VII. **Copigmentation effect of amino acids on the stability of anthocyanins in orange and pomegranate mixed juices during storage**
Bay A., Güney H. G., Gülseven E., Emektar K., Ayhan M. F., HAMZAOĞLU F., ÖZKAN M., Türkyılmaz M.
31st EFFoST International Conference, Food Science and Technology Challenges for the 21st Century - Research to Progress Society, Sitges, İspanya, 13 - 16 Kasım 2017
- VIII. **Thermal stabilities of lycopene and β -Carotene in pink grapefruit juice and tomato pulp**
HAMZAOĞLU F., Sevindik H., ÖZKAN M., Türkyılmaz M.
19th International Conference on Food Processing Technology, Paris, Fransa, 23 - 25 Ekim 2017, ss.120
- IX. **Use of hydrogen peroxide to remove sulfur dioxide from oversulfitted dried apricots**
HAMZAOĞLU F., Türkyılmaz M., ÖZKAN M.
19th International Conference on Food Processing Technology, Paris, Fransa, 23 - 25 Ekim 2017
- X. **Hamzaoğlu, F., Altındağ, M., Salur, A., Türkyılmaz, M., Özkan, M. Effects of organic acids, sugars and amino acids on browning of dried apricots containing SO₂ at different concentrations during storage.**
HAMZAOĞLU F., SALUR A., ALTINDAĞ M., TÜRKYILMAZ M., ÖZKAN M.
30th EFFoST International Conference, Targeted Technology for Sustainable Food Systems, VIYANA, Avusturya, 28 - 30 Kasım 2016
- XI. **Effect of various SO₂ concentrations on sugars and amino acids in sulfured dried apricots**
Hamzaoğlu F., Türkyılmaz M., Özkan M.
Proceedings of 4th International Conference and Exhibition on Food Processing Technology, London, İngiltere, 9 - 12 Ağustos 2015

Metrikler

Yayın: 20

Atıf (WoS): 35

Atıf (Scopus): 42

H-İndeks (WoS): 4

H-İndeks (Scopus): 4