Asst. Prof. SENA BAKIR

Personal Information

Email: sena.bakir@erdogan.edu.tr
Web: https://avesis.erdogan.edu.tr/sena.bakir

International Researcher IDs
ScholarID: BnxA5XYAAAAJ
ORCID: 0000-0002-6258-1969
Publons / Web Of Science ResearcherID: JAC-6394-2023
ScopusID: 57191525055
Yoksis Researcher ID: 104936

Education Information

Doctorate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 2014 - 2021
Postgraduate, Istanbul Technical University, Kimya-Metalurji Fakültesi, Gıda Mühendisliği, Turkey 2012 - 2014
Undergraduate, Anadolu University, Faculty Of Busıness Admınıstratıon, Department Of Busıness, Turkey 2007 - 2011
Undergraduate, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2006 - 2011

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, PHENOLIC AND CAROTENOID PROFILES OF TOMATOES COLLECTED FROM DIFFERENT PARTS OF TURKEY AND ANTIOXIDANT PROPERTIES OF DRIED TOMATOES, Istanbul Technical University, Lisansüstü Eğitim Enstitüsü, 2021
Postgraduate, Investigatigating the phenolic content and In vitro bioaccessibility of some vinegars, and changes in antioxidant activity during grape and apple vinegar processing, Istanbul Technical University, Kimya-Metalurji Fakültesi, Gıda Mühendisliği , 2014

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Regulations and Quality Control, Food Biochemistry, Engineering and Technology

Academic Titles / Tasks

Research Assistant, Recep Tayyip Erdogan University, Ardeşen Turizm Fakültesi, Gastronomi ve Mutfak Sanatları Bölümü, 2020 - Continues
Research Assistant, Recep Tayyip Erdogan University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2013 - 2020

Academic and Administrative Experience

Fakülte Kurulu Üyesi, Recep Tayyip Erdogan University, Ardeşen Turizm Fakültesi, Gastronomi ve Mutfak Sanatları Bölümü, 2022 - Continues
Deputy Head of Department, Recep Tayyip Erdogan University, Ardeşen Turizm Fakültesi, Gastronomi ve Mutfak Sanatları Bölümü, 2022 - Continues

Courses

Gıda Formulasyonu ve Duyusal Analiz, Undergraduate, 2021 - 2022
Halkla İlişkiler ve İletişim, Undergraduate, 2021 - 2022
Mesleki Yabancı Dil-I, Undergraduate, 2021 - 2022

Published journal articles indexed by SCI, SSCI, and AHCI

I. **Effect of drying treatments on the global metabolome and health-related compounds in tomatoes**
Bakir S., Hall R. D., De Vos R. C. H., Mumm R., Kadakal C., Capanoglu E.
FOOD CHEMISTRY, vol.403, 2023 (SCI-Expanded)

II. **Bioaccessibility of terebinth (Pistacia terebinthus L.) coffee polyphenols: Influence of milk, sugar and sweetener addition**
KAMİLOĞLU BEŞTEPE S., Ozdal T., BAKIR S., Capanoglu E.
FOOD CHEMISTRY, vol.374, 2022 (SCI-Expanded)

III. **Natural diversity in health related phytochemicals in Turkish tomatoes**
Bakir S., Capanoglu E., Hall R. D., de Vos R. C. H.
JOURNAL OF BERRY RESEARCH, vol.11, no.2, pp.279-299, 2021 (SCI-Expanded)

IV. **Variation in secondary metabolites in a unique set of tomato accessions collected in Turkey**
Bakir S., Çapanoğlu Güven E., Hall R. D., De Vos R. C. H.
FOOD CHEMISTRY, vol.317, 2020 (SCI-Expanded)

V. **Role of Dietary Antioxidants in Neurodegenerative Diseases: Where are We Standing?**
Bakir S., Çatalkaya G., Ceylan F. D., Khan H., Guldiken B., Çapanoğlu Güven E., Kamal M. A.
CURRENT PHARMACEUTICAL DESIGN, vol.26, pp.714-729, 2020 (SCI-Expanded)

VI. **Changes in the phenolic profile, antioxidant capacity and in vitro bioaccessibility of two Algerian grape varieties, Cardinal and Dabouki (Sabel), during the production of traditional sun-dried raisins and homemade jam**
Zoubiri L., Bakir S., Barkat M., Carrillo C., Çapanoğlu Güven E.
JOURNAL OF BERRY RESEARCH, vol.9, pp.709-724, 2019 (SCI-Expanded)

VII. **Investigating the antioxidant and antimicrobial activities of different vinegars**
Bakir S., Devecioğlu D., Kayacan S., Toydemir G., Karbancioglu-Guler F., Çapanoğlu Güven E.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.243, pp.2083-2094, 2017 (SCI-Expanded)

VIII. **Fruit Antioxidants during Vinegar Processing: Changes in Content and in Vitro Bio-Accessibility**
Bakir S., Toydemir G., Boyacioglu D., Beekwilder J., Çapanoğlu Güven E.
INTERNATIONAL JOURNAL OF MOLECULAR SCIENCES, vol.17, 2016 (SCI-Expanded)

Articles Published in Other Journals

I. **Investigating the Content and Bioaccessibility of Phenolic Compounds In Roots of Rosa canina L. and Rosa pimpinellifolia L.**
Macit M., aras perk a., GÜVEN E. Ç., BAKIR S.
Yüzüncü Yıl Üniversitesi Tarım Bilimleri Dergisi, vol.33, no.2, pp.163-173, 2023 (Scopus)

II. **LC-ESI-MS/MS analysis, toxicity and anti-anaemic activity of Rubia tinctorum L. aqueous extract**

Houari F. Z., Erenler R., Bakır S., Çapanoğlu Güven E., Hariri A.
NOVA BIOTECHNOLOGICA ET CHIMICA, vol.21, no.1, pp.1-12, 2022 (Scopus)

III. **Türkiye'de yaygın olarak tüketilen bazı sirke çeşitlerinin antioksidan özelliklerinin incelenmesi.**
BAKIR S., ÇAPANOĞLU GÜVEN E., BOYACIOĞLU D., TOYDEMİR G.
Gıda Teknolojisi, pp.76-80, 2015 (Non Peer-Reviewed Journal)

Books & Book Chapters

I. **Yapay Gıdalar ve3D**
Bakır S.
in: Geleceğin Restoranları, Gültekin Çalışkan,Gülsün Yıldırım, Editor, Detay Yayıncılık, Ankara, pp.130-146, 2021

II. **Innovations in functional foods development**
Guldiken B., Gülsünoğlu Konuşkan Z., Bakır S., Catalkaya G., Çapanoğlu Güven E., Nickerson M.
in: Food Technology Disruptions, Charis M. Galanakis, Editor, Academic Press., Oxford, pp.73-130, 2021

III. **Tomato Polyphenolics: Putative Applications to Health and Disease**
Bakır S., Kamiloğlu S., Tomaş M., Çapanoğlu Güven E.
in: Polyphenols in Human Health and Disease, Watson R.,Preedy V.,Zibad S., Editor, Academic Press , Oxford, pp.93-102, 2018

Refereed Congress / Symposium Publications in Proceedings

I. **Farklı oranda mürver meyvesi eklenmiş süt ürünlerinde bioaktif maddelerin günden güne değişimi**
Bakır S.
UBAK, Ankara, Turkey, 17 - 18 December 2021, pp.87-88

II. **Evaluation of changes at bioactive compounds in elderberry added dairy products by days**
Bakır S.
5th International Symposium on Phytochemicals in Medicine and Food (5-ISPMF), Nanchang, China, 25 August - 01 September 2021, pp.135

III. **Effect of Milk, Sugar or Sweetener Addition on the Bioaccessibility of Terebinth Coffee Polyphenols**
Kamiloğlu S., Özdal T., Bakır S., Çapanoğlu Güven E.
5th International Symposium on Phytochemicals in Medicine and Food (5-ISPMF), Nanchang, China, 25 August - 01 September 2021, pp.155

IV. **Meyve/Sebze Çekirdeklerinden Elde Edilen Ekstraktlarda Fenolik Maddelerin Tespiti ve Ekstraktların Antioksidan Kapasitelerinin Belirlenmesi**
BAKIR S.
Türkiye 13. Gıda Kongresi, Turkey, 21 - 23 October 2020

V. **The bioaccesibility of antioxidants in rosehip roots collected from Erzurum - Turkey**
MACİT M., ARAS PERK A., BAKIR S., ÇAPANOĞLU GÜVEN E.
NUTRICON, Ohrid, Macedonia, 13 - 15 June 2018, pp.148-149

VI. **Investigating the effect of infusion methods on the antioxidant properties of mixed herbal tea**
CEYLAN F. D., BAKIR S., ÇAPANOĞLU GÜVEN E.
NUTRICON, Ohrid, Macedonia, 13 - 15 June 2018, pp.106

VII. **he bioaccesibility of antioxidants in rosehip roots collected from Erzurum - Turkey**
MACIT M., ARAS PERK A., BAKIR S., ÇAPANOĞLU GÜVEN E.
Nutricon, 13 - 15 June 2018, pp.148-149

VIII. **The phenolic profile determination of tomato landraces from Turkey**
BAKIR S., ÇAPANOĞLU GÜVEN E.
NUTRICON, Ohrid, Macedonia, 13 - 15 June 2018, pp.58-59

IX. **EFFECT OF DIFFERENT DRYING METHODS ON THE ANTIOXIDANT CAPACITY OF RAISINS**

BAKIR S., APAK R., ÇAPANOĞLU GÜVEN E.
1st Black Sea Association of Food science and Technology, Ohrid, Macedonia, 22 - 24 September 2016, pp.1

X. **Investgatıng The Antmıcrobıal And Antıoxıdant Propertıes Of Dıfferent Vınegars Produced In Turkey**
BAKIR S., ÇAPANOĞLU GÜVEN E., KARBANCIOĞLU GÜLER H. F., KAYACAN S., DEVECİOĞLU D.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, pp.1

XI. **The Changes in Antioxidant Properties of Grape and Apple Fruits During Vinegar Processing. , October 2014, Istanbul, Turkey (poster).**
BAKIR S., BOYACIOĞLU D., ÇAPANOĞLU GÜVEN E., TOYDEMİR G.
7.th International Conference and Exhibition on Nutraceuticals and Functional Foods, İstanbul, Turkey, 21 - 24 October 2014, pp.1

XII. **Investigating the Antimicrobial and Antioxidant Properties of Different Vinegars Produced in Turkey**
BAKIR S., KARBANCIOĞLU GÜLER H. F., ÇAPANOĞLU GÜVEN E.
3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 3 - 05 October 2014

XIII. **Evaluating the In Vitro Bioavailability of Different Types of Vinegar.**
BAKIR S., BOYACIOĞLU D., ÇAPANOĞLU GÜVEN E., TOYDEMİR G.
3rd International Conference on Food Digestion, Wageningen, Netherlands, 4 - 07 March 2014, pp.1

XIV. **Türkiye'de Yaygın Olarak Tüketilen Bazı Sirke Çeşitlerinin Antioksidan Özelliklerinin İncelenmesi.**
BAKIR S., ÇAPANOĞLU GÜVEN E.
TGDF GIDA KONGRESİ 2013, Antalya, Turkey, 12 - 14 November 2013, pp.1

Metrics

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