

EK - 4A

ÖZGEÇMİŞ

1. Adı Soyadı : Tuğba Özdal

İletişim Bilgileri

Adres

: Okan Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü
Akfırat/ Tuzla/ İstanbul.

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: tugba.ozdal@okan.edu.tr

2. Doğum Tarihi : 13.02.1986

3. Unvanı : Yrd. Doç. Dr.

4. Öğrenim Durumu : Ph. D.

Derece	Alan	Üniversite	Yıl
Lisans	Gıda Mühendisliği	İstanbul Teknik Üniversitesi	2008
Yüksek Lisans	Gıda Mühendisliği	İstanbul Teknik Üniversitesi	2011
Doktora	Gıda Mühendisliği	İstanbul Teknik Üniversitesi	2017

5. Akademik Unvanlar:

- **Yrd. Doç. Dr.** Okan Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü (01.03.2018-halen)
- **Öğr. Gör.** Okan Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü (görevlendirme) (25.05.2017-01.03.2018)
- **Araş. Gör.** Okan Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü (01.04.2010-25.05.2017)

6. Yüksek Lisans ve Doktora Tezleri

6.1. Yüksek Lisans

Yüksek Lisans Tezi: M. Sc. Thesis, 2011. Changes in Antioxidant Capacity of Chocolate Added with Almonds. İstanbul Teknik Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, Gıda Mühendisliği Programı.

6.2. Doktora

Doktora Tezi: Ph.D. Thesis, 2017. Investigating the Antioxidant and Antibacterial Properties of Propolis and Its Potential Use in Some Food Products. İstanbul Teknik Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, Gıda Mühendisliği Programı.

6.3. Yürütülen Lisans Tezleri

1. Effect of Food Processing on Antioxidant Capacity (Duygu Yılmaz, 2016-17, Department of Food Engineering)
2. Optimization of Gluten-Free Bread Using Various Formulations (Mısra Yazıcılar, 2016-17, Department of Food Engineering)
3. Glycerol-Based Process Contaminants in Palm Oil (Öznur Yıldar, 2016-17, Department of Food Engineering)
4. Wheat Analysis of Balıkesir Region (Yağmur İskar, 2016-17, Department of Food Engineering)
5. Propolis: A review on Its Composition and Chemistry, Antimicrobial Activity, Bioavailability and Health Benefits (Melissa Begüm Tuna, 2016-17, Department of Food Engineering)
6. Food Fraud and Adulteration of Food Products (Merve Vurgun, 2016-17, Department of Food Engineering)
7. Evaluation of Physicochemical Characteristics of Coffee as Influenced by Coffee Dose, Type and Grinding Degree (İzel Keskin, 2016-17, Department of Food Engineering)
8. The Antioxidant Properties of Home-Made Vegetable and Fruit Juice Mixes (Ece Esi, 2016-17, Department of Food Engineering)

7. Yayınlar

7.1. Uluslar arası hakemli dergilerde yayınlanan makaleler

Özdal, T., Sela, D., Xiao, J., Boyacioglu, D., Chem, F. & Capanoglu, E. 2016. The Reciprocal Interactions Between Polyphenols and Gut Microbiota and Effects of Bioaccessibility. *Nutrients*, 8(2), 78-114. (SCI).

Ozkan, G., Kamiloglu, S., **Özdal, T.**, Boyacioglu, D., Capanoglu, E. 2016, Potensial Use of Turkish Medicinal Plants in The Treatment of Various Diseases. *Molecules*, 21(3), 257; doi:10.3390/molecules21030257 (SCI).

Özdal, T., Capanoglu, E. & Altay, F. 2013. A review on protein-phenolic interactions and associated changes. *Food Research International*, 51 (2): 954-970. (SCI).

Özdal, T., Şahin Yeşilçubuk, N. 2014. Toxicity of bisphenol-a: effects on health and regulations. *International Journal of Biology, Veterinary, Agricultural and Food Engineering*, 8(6), 514-518.

Özdal, T., Yıldar, Ö., Yolci-Ömeroğlu, P. (2017). Glycerol-Based Process Contaminants in Palm Oil, *Eurasian Journal of Food Science and Technology*, 1, 17-24.

Özdal, T., Yolci-Ömeroğlu, P., Bulut, R., & Yıldar, Ö. (2017). Chemical Migration from Plastic Types of Food Contact Materials, *Eurasian Journal of Food Science and Technology*, 1, 24-35.

7.2. Uluslar arası bilimsel toplantılarda sunulan ve bildiri kitabında (Proceeding) basılan bildiriler.

Tam Metin

Özdal, T., Şahin Yeşilçubuk, N. (2014). Toxicity of Bisphenol-A: Effects on Health and Regulations. International Conference on Agricultural and Food Engineering, 5-6 June 2014, New York, USA.

Bildiri Özet

Ömeroğlu, P.Y., Bulut, R., Kasap, S., **Özdal, T.** (2017). Seramik ve Cam Malzemelerden Gıdaya Geçebilecek Kimyasal Riskler, 2nd International Mediterranean Science and Engineering Congress (IMSEC 2017),, 25-27 October 2017, Adana/Turkey. (oral presentation).

Bulut, R., Özcan, S., P.Y. Ömeroğlu, **Özdal, T.** (2017). Gıda Güvenliği Yönetim Sistemleri ve Karşılaştırılması. 2nd International Mediterranean Science and and Engineering Congress (IMSEC 2017),, 25-27 October 2017, Adana/Turkey.

Ömeroğlu, P.Y., Koç, E., **Özdal, T.** (2017). Gıda Güvenliğinin Sağlanmasında Akıllı Ambalaj Uygulamaları. 2nd International Mediterranean Science and and Engineering Congress (IMSEC 2017),, 25-27 October 2017, Adana/Turkey. (oral presentation).

Acoğlu, B., Ömeroğlu, P., Bulut, R., Koç, E., **Özdal, T.** (2017). Doğal Antioksidanların Mikroenkapsülasyonu. 2nd International Mediterranean Science and and Engineering Congress (IMSEC 2017),, 25-27 October 2017, Adana/Turkey.

Özdal, T., Boyacıoğlu, D., Çapanoğlu, E. (2017). Antioxidant activities of ethanolic extracts of propolis samples collected from various regions of Turkey in 2013, International Honey Commission Congress (IHC2017), 25-26 September 2017, Antalya/Turkey.

Özdal, T., Boyacıoğlu, D., Çapanoğlu, E. (2017). Effects of ethanolic extracts of propolis as a natural additive to reduce the nitrite level in the production of heat-treated sucuks – impact on physicochemical, microbiological and sensory aspects during storage, International Honey Commission Congress (IHC2017), 25-26 September 2017, Antalya/Turkey.

Özdal, T., Boyacıoğlu, D., Çapanoğlu, E. (2017). Phenolic compounds identified in ethanolic extracts of propolis collected from various regions of Turkey in 2013, International Honey Commission Congress (IHC2017), 25-26 September 2017, Antalya/Turkey.

Özdal, T., Boyacıoğlu, D., Çapanoğlu, E. (2017). Possible role of propolis in cancer prevention and treatment, International Honey Commission Congress (IHC2017), 25-26 September 2017, Antalya/Turkey.

Özdal, T., Yonsel, Ş. (2017). The effects of nitrite, lactic acid bacteria and propolis addition to

traditionally produced Turkish sucuk on physicochemical, microbiological and sensory characteristics, 3rd EFFoST International Congress, 13-16 November 2017, Sitges, Spain.

Özdal, T., Boyacıoğlu, D. (2017). Propolis addition to heat treated dry fermented sucuk formulations as a powerful antimicrobial agent from sensory analysis perspective, 45th Apimondia International Apicultural Congress, September 29th- October 4th 2017, Istanbul, Turkey.

Özdal, T., Tuna, M. B., Boyacıoğlu, D. (2017). Propolis: a review on its composition and chemistry, antioxidant and antimicrobial activities, bioavailability, and health benefits, 45th Apimondia International Apicultural Congress, September 29th- October 4th 2017, Istanbul, Turkey.

Özdal, T., Yılmaz, D., & Yolci-Ömeroğlu, P. (2017). Effect of Food Processing on Antioxidant Capacity, International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), 15-17 May, 2017. (oral presentation-presenter Tuğba Özdal)

Özdal, T., Yolci-Ömeroğlu, P., Bulut, R., & Yıldar, Ö. (2017). Chemical Migration from Plastic Types of Food Contact Materials, International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), 15-17 May, 2017. (oral presentation-presenter Tuğba Özdal)

Özdal, T., Yıldar, Ö., Yolci-Ömeroğlu, P. (2017). Glycerol-Based Process Contaminants in Palm Oil, International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), 15-17 May, 2017. (oral presentation-presenter Tuğba Özdal)

Acoğlu, B., **Özdal, T.,** Yolci-Ömeroğlu, P., Tamer, C. E., Çopur, U. (2017). Encapsulation of Bioactive Compounds, 1st International Congress on Medicinal and Aromatic Plants –Natural and Healthy Life, 10-12 May 2017, Konya, Turkey.

Toydemir, G., **Özdal, T.,** Yolci-Ömeroğlu, P., & Kaya, S. B. (2017). Sherbet as a Functional Traditional Drink, 1st International Congress on Medicinal and Aromatic Plants –Natural and Healthy Life, 10-12 May 2017, Konya, Turkey.

Esi, E., Keskin, İ. & **Özdal, T.** 2015. Traditional Functional Fermented Dairy Products of Turkey: Production Technologies, Physicochemical, Microbiological and Functional Properties, The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1-4 October 2015, Sarajevo, Bosnia and Herzegovina.

Yıldar, Ö. & **Özdal, T.** 2015. Orecchiette: Traditional Pasta of Puglia. The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1-4 October 2015, Sarajevo, Bosnia and Herzegovina.

Yıldar, Ö. & **Özdal, T.** 2015. Parmigiano-Reggiano (Parmesan Cheese): Production Methods and Quality Characteristics. The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1-4 October 2015, Sarajevo, Bosnia and Herzegovina.

Özdal, T. 2015. Effects of Polyphenols on Intestinal Flora and Their Biotransformation By Gut Microbiota. , IFT15 Annual Meeting & Food Expo, 11-14 July 2015. Chicago, USA.

Özdal, T., Boyacıoğlu, D. & Capanoğlu, E. 2015. Propolis: Antioxidant and Antibacterial Activities, Bioavailability, Effects on Cancer Cell Lines and Stem Cells, FHTT2015- From Hive To Table 2015 International Congress on Food Safety and Authenticity of Bee Products, 21-22 May 2015, Maslak-

Istanbul, Turkey.

Sarı, G., Cömertoğlu, G., **Özdal, T.**, Çiçin, İ. 2014. The impact of obesity on ER-PR positive, Her-2 Negative Breast Cancer. 2nd International Congress on Food Technology. 5-7 November 2014, Kuşadası, Turkey.

Özdal, T., Esen, Ö. B., Doğan, G., Çapanoğlu, E., Boyacıoğlu, D. 2014. Investigating the antioxidant capacities of *Viburnum opulus* L. fruits cultivated in Kayseri, Turkey. 2nd International Congress on Food Technology. 5-7 November 2014, Kusadası, Turkey.

Gök, Ş., Buyurucu, E., Gürses, D., Çelik, B., **Özdal, T.** 2014. Development of functional foods and Turkey's role in this sector. Bursa 3rd International Food Congress. 26-27 September 2014, Merinos Atatürk Kongre Merkezi, Bursa, Turkey. (in Turkish)

Yıldız, B., Yılmaz, D., **Özdal, T.** 2014. Frozen Foods: Methods, New Technologies and Their Benefits. Bursa 3rd International Food Congress. 26-27 September 2014, Merinos Atatürk Kongre Merkezi, Bursa, Turkey. (in Turkish)

Yazıcılar, M., Özpınar, F.B., **Özdal, T.** 2014. National and international standardization of Helal food production. Bursa 3rd International Food Congress. 26-27 September 2014, Merinos Atatürk Kongre Merkezi, Bursa, Turkey. (in Turkish)

Özdal, T., Çapanoğlu, E., & Boyacıoğlu, D. 2013. Gilaburu juice: traditional drink of middle Anatolia. The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus. 24-26 November 2013, Struga, Macedonia.

Özdal, T., Çapanoğlu, E., & Boyacıoğlu, D. 2013. Cocoa phenolics and their nutritional contribution to human health. EuroFoodChem XVII, 07-10 May 2013, Istanbul, Turkey.

Özdal, T., Boyacıoğlu, D., & Çapanoğlu, E. 2012. Changes in antioxidant capacity of chocolate added with almonds during processing, IFT12 Annual Meeting & Food Expo, 25-28 June 2012. Las Vegas, Nevada, USA.

Özdal, T., Boyacıoğlu, D. and Çapanoğlu, E. 2011. Changes in antioxidant capacity of dark chocolate during processing, 2011 EFFoST Annual Meeting, 9-12 November 2011, Berlin, Germany.

Özdal, T., Boyacıoğlu, D. and Çapanoğlu, E. 2011., Investigating the effect of almonds on the phenolic content and antioxidant capacity of chocolate, Novel Approaches in Food Industry International Food Congress, 26-29 May 2011, Çeşme, İzmir, Turkey.

Özdal, T., Boyacıoğlu, D., Çapanoğlu, E. and Süzme, S., 2011., Descriptive sensory analysis of dark chocolates with different almond content, Novel Approaches in Food Industry International Food Congress, 26-29 May 2011, Çeşme, İzmir, Turkey.

Özdal, T., **Ozdal, M. E.**, **Ozkale, L.**, **Boyacıoğlu, D.** and **Boyacıoğlu, M. H.**, 2011., Fresh pasta in catering and foodservice sectors, IFT Annual Meeting & Food Expo, 11 – 14 July 2011. New Orleans, LA, USA.

7.3. Yazılan Uluslar arası kitaplar veya kitaplarda bölümler.

7.4. Ulusal hakemli dergilerde yayınlanan makaleler

Özdal, T., Çapanoğlu Güven, E., Boyacıoğlu, D. 2012. Phenolic compounds in chocolate and their effects on health, *TSE Standard ve Ekonomik Dergi*, 604, Eylül 2012, 57 – 61.

Öksüz, T., **Özdal, T.**, Şahin-Yeşilçubuk, N. & Nilüfer-Erdil, D. 2012. Migration of Bisphenol-A (BPA) into food products and their effects on health. *Akademik Gıda*, 10(3): 93-98.

7.5. Ulusal bilimsel toplantılarda sunulan bildiri kitabında basılan bildiriler

Adıgüzel, S., **Özdal, T.**, Müftügil, N. 2015. Türkiye’de Üretilen Peynir Çeşitlerinin Tuz Miktarının Azaltılmasının Gıda Güvenliği Açısından Değerlendirilmesi ve Sağlık Üzerindeki Olumlu Etkileri, 7-8 May, 2015, Harbiye Askeri Müzesi, İstanbul, Turkey.

Özdal, T., Yolci Ömeroğlu, P. 2014. Waste storage and disposal methods in food analysis laboratories. 2. Ulusal Laboratuvar Akreditasyonu ve Güvenliği Sempozyumu Sergisi, 30-31 October/1 November 2014, Yıldız Teknik Üniversitesi Davutpaşa Kampüsü 2010 Avrupa Kültür Başkenti Kongre ve Kültür Merkezi, İstanbul, Turkey.

Gök, Ş., Yıldar, Ö., **Özdal, T.** 2014. Adulteration of honey and prevention methods. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey.

Yılmaz, D., İskar, Y., **Özdal, T.** 2014. Effects of nanotechnology applications on food quality characteristics. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey.

Vurgun, M., Kaya, B., **Özdal, T.** 2014. Development of Turkish Food Legislation and new approaches. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey.

Yıldız, B., Yıldırım, Ş. A., **Özdal, T.** 2014. Importance of giving accurate information to consumers about food safety. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey.

Esi, E., Keskin, İ., **Özdal, T.** 2014. Investigating the new technologies used in food preservation. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey.

Yazıcılar, M., Özpınar, F. B. **Özdal, T.** 2014. Active and intelligent packaging technologies in food industry. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey.

Yüksel, A., **Özdal, T.**, Daskaya-Dikmen, C., Özcelik, B. 2012. Gourmet oils: production processes, properties and beneficial effects on health. Türkiye 11. Gıda Kongresi, 10 – 12 October 2012. Mustafa Kemal University, Hatay, Turkey.

✓ **Organizasyon Komitesine Üye Olduğu Kongreler**

FHTT2015- From Hive To Table 2015 International Congress on Food Safety and Authenticity of Bee Products, 21-22 May 2015, Maslak-Istanbul, Turkey.

7.6 Diğer Yayınlar

EU 7th Frame Programs Financial and Administration Guideline 1- Cooperation Project Proposal, Application and Contract Process. Istanbul Technical University. EU Research Center (<http://www.abmerkezi-arastirma.itu.edu.tr/Icerik.aspx?sid=8917>) (in Turkish)

EU 7th Frame Programs Financial and Administration Guideline 2- ERC Project Proposal Application Process. Istanbul Technical University. EU Research Center (<http://www.abmerkezi-arastirma.itu.edu.tr/Icerik.aspx?sid=8917>) (in Turkish)

EU 7th Frame Programs Financial and Administration Guideline 3- Marie Cure Project Proposal Application Process. Istanbul Technical University. EU Research Center (<http://www.abmerkezi-arastirma.itu.edu.tr/Icerik.aspx?sid=8917>) (in Turkish)

8.Projeler

“Anthocyanin and polyphenol bioactives for Health Enhancement through Nutritional Advancement (ATHENA)”, European Union 7th Framework Programme, STREP Project (Araştırmacı)

9.İdari Görevler

Okan Üniversitesi Gıda Mühendisliği Bölümü Erasmus Bölüm Koordinatörü (2010-halen)
Okan Üniversitesi Gıda Mühendisliği Bölümü Staj Komisyon Başkanı (2010-halen)
Okan Üniversitesi Gıda Mühendisliği Bölümü COOP Programı Koordinatörü (2012-halen)
Okan Üniversitesi Gıda Mühendisliği Bölümü ACICS Akreditasyon Programı Yürütücüsü (2014-halen)

10.Bilimsel Kuruluşlara Üyelikleri

TMMOB Gıda Mühendisleri Odası

11.Ödüller

2013 TUBITAK Turkish Scientific and Technology Council Scientific Paper Publication Award

2013 Okan University Scientific Paper Publication Award

2014 TUBITAK Turkish Scientific and Technology Council 2214-A PhD Research Scholarship (Visiting Scientist- University of Massachusetts Amherst).

2015 Best Poster Presentation Award- **Özdal, T.**, Boyacıoğlu, D. & Capanoğlu, E. 2015. Propolis:

Antioxidant and Antibacterial Activities, Bioavailability, Effects on Cancer Cell Lines and Stem Cells, FHHT2015- From Hive To Table 2015 International Congress on Food Safety and Authenticity of Bee Products, 21-22 May 2015, Maslak-Istanbul, Turkey.

12.Son iki yılda verdiği lisans ve lisansüstü düzeyindeki dersler

Akademik Yıl	Dönem	Dersin Adı	Haftalık Saati		Öğrenci Sayısı
			Teorik	Uygulama	
2015-2016	Güz	Chemistry Lab		2	7
2015-2016	Güz	Food Chemistry		2	15
2015-2016	Bahar	Biology		2	8
2015-2016	Bahar	Food Microbiology		2	15
2016-2017	Güz	Food Chemistry		2	10
2016-2017	Güz	Food Technology	2	0	15
2016-2017	Güz	Food Additives	2	0	15
2016-2017	Bahar	Food Microbiology	0	2	9
2016-2017	Bahar	Human Health & Nutrition	2	0	15
2016-2017	Bahar	Food Engineering Survey	1	0	4
2016-2017	Bahar	Graduation Project	0	4	15
2017-2018	Güz	Food Technology	2	0	7
2017-2018	Güz	Food Product Development	3	0	7
2017-2018	Güz	Food Chemistry	3	2	6
2017-2018	Güz	Food Engineering Design	0	2	7

13. Deneyim

Araş Gör. Okan Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü (01.04.2010-25.05.2017)

Öğr. Gör. Okan Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü (01.04.2010-25.05.2017)

14. Uzmanlık Alanları

Gıda Kimyası

Gıda Mikrobiyolojisi

Fonksiyonel Gıdalar

Fonksiyonel Gıdaların Antioksidan Özellikleri

Fonksiyonel Gıdaların Biyoyararlılığı

15. Hakemlik Yaptığı Dergiler

Food & Function (2 hakemlik, SCI)

RSC Advances (3 hakemlik, SCI)

16. Atıf Sayısı

18.01.2018 tarihine kadar Web of Science verilerine göre toplam atıf sayısı: 190

18.01.2018 tarihine kadar Google Akademik verilerine göre toplam atıf sayısı: 315