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Education Information

Doctorate, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), Turkey 2013 - 2020

Postgraduate, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), Turkey 2012 - 2013

Undergraduate, Ondokuz Mayıs University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2007 - 2011

Dissertations

Postgraduate, Demir sülfatın lipozom ve emülsifikasyon yöntemleri ile nanoenkapsülasyonu ve kakaolu fındık ezmesinde kullanımı, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), 2013

Academic Titles / Tasks

Lecturer, Ondokuz Mayıs University, Yeşilyurt Demir Çelik Meslek Yüksekokulu, Gıda İşleme Bölümü, 2014 - Continues

Academic and Administrative Experience

Ondokuz Mayıs University, 2019 - Continues

Ondokuz Mayıs University, 2019 - Continues

Ondokuz Mayıs University, 2019 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Effects often overlooked in lipid oxidation in oil-in-water emulsions: Agitation conditions and headspace-to-emulsion ratio**
Cengiz A., Hennebelle M., Berton-Carabin C., Schroen K.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.101, no.4, pp.441-450, 2024 (SCI-Expanded)
- II. **Towards Oxidatively Stable Emulsions Containing Iron-Loaded Liposomes: The Key Role of Phospholipid-to-Iron Ratio**
Cengiz A., Schroen K., Berton-Carabin C.
FOODS, vol.10, no.6, 2021 (SCI-Expanded)
- III. **Lipid Oxidation in Emulsions Fortified with Iron-Loaded Alginate Beads**
Cengiz A., Schroen K., Berton-Carabin C.
FOODS, vol.8, no.9, 2019 (SCI-Expanded)

- IV. **Oxidative stability of emulsions fortified with iron: the role of liposomal phospholipids**
Cengiz A., Kahyaoglu T., Schroen K., Berton-Carabin C.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.99, no.6, pp.2957-2965, 2019 (SCI-Expanded)
- V. **Influence of an ultrasonic nozzle in spray-drying and storage on the properties of blueberry powder and microcapsules**
Turan F. T., Cengiz A., Sandikci D., Dervisoglu M., KAHYAOĞLU T.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.96, no.12, pp.4062-4076, 2016 (SCI-Expanded)
- VI. **The effect of gum tragacanth on the rheological properties of salep based ice cream mix**
Kurt A., Cengiz A., Kahyaoglu T.
CARBOHYDRATE POLYMERS, vol.143, pp.116-123, 2016 (SCI-Expanded)
- VII. **Evaluation of ultrasonic nozzle with spray-drying as a novel method for the microencapsulation of blueberry's bioactive compounds**
Turan F. T., Cengiz A., Kahyaoglu T.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.32, pp.136-145, 2015 (SCI-Expanded)

Refereed Congress / Symposium Publications in Proceedings

- I. **Lipid oxidation in emulsions fortified with iron-loaded alginate beads**
CENGİZ A., Berton Carabin C., Schroen K.
33rd EFFoST International Conference 2019 Sustainable Food Systems - Performing by Connecting, Rotterdam, Netherlands, 12 - 14 November 2019
- II. **Effects of Spray Drying Conditions on the Encapsulation Efficiency of Blueberry Microcapsules**
CENGİZ A., TATAR F., Dilara S., DERVİŞOĞLU M., KAHYAOĞLU T.
Delivery of Functionality in Complex Food Systems: Physically inspired approaches from the nanoscale to the microscale, 14 - 17 July 2015
- III. **FINDIK KAVURMA İŞLEMİNİN YANIT YÜZEY YÖNTEMİ VE GENETİK ALGORİTMA KULLANILARAK OPTİMİZASYONU**
CENGİZ A., KAHYAOĞLU T.
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Turkey, 28 - 30 April 2015

Supported Projects

Cengiz A., Project Supported by Higher Education Institutions, Delivery of Functionality of Complex Food Systems, 2015 - 2015