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International Researcher IDs

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Education Information

Doctorate, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2017 - Continues

Postgraduate, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2014 - 2017

Undergraduate, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2009 - 2014

Dissertations

Postgraduate, HAM PİRİNÇ TANESİNİN İNFRARED (KIZILÖTESİ) ENERJİ İLE STABİLİZASYONU, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2017

Research Areas

Food Engineering, Food Technology, Cereals Technology, Engineering and Technology

Academic Titles / Tasks

Research Assistant, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2016 - Continues

Research Assistant, Balıkesir University, Faculty Of Engineering, Gıda Mühendisliği, 2016 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **The effects of accelerated storage on quality of cake prepared using hydrothermally infrared treated flours**
Korkmaz F., TUNCEL N. B., Tok Ö.
Journal of Stored Products Research, vol.103, 2023 (SCI-Expanded)
- II. **Monitoring starch hydrolysis with micro visco-amylo-graph for the production of chickpea milk and optimization of the parameters with response surface methodology**
Yılmaz Tuncel N., Korkmaz F., Polat H., Tuncel N. B.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.59, no.9, pp.3448-3457, 2022 (SCI-Expanded)
- III. **The Effect of Infrared-Assisted Hydrothermal Treatment on Rheological and Functional Properties of Different Types of Wheat Flour**

Korkmaz F., Tuncel N. B.

FOOD AND BIOPROCESS TECHNOLOGY, vol.15, no.8, pp.1810-1820, 2022 (SCI-Expanded)

- IV. **The effect of infrared radiation on gluten aggregation and pasting properties of wheat flours with different protein content**
KORKMAZ F., TUNCEL N. B., KOCABIYIK H.
JOURNAL OF CEREAL SCIENCE, vol.102, 2021 (SCI-Expanded)
- V. **Detection of einkorn flour adulteration in flour and bread samples using Computer-Based Image Analysis and Near-Infrared Spectroscopy**
Ayvaz H., Yılmaz F., Polat H., Ayvaz Z., Barış Tuncel N. B.
FOOD CONTROL, vol.127, 2021 (SCI-Expanded)
- VI. **Comparison of lipid degradation in raw and infrared stabilized rice bran and rice bran oil: matrix effect**
YILMAZ TUNCEL N., Yılmaz Korkmaz F.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.15, no.2, pp.1057-1067, 2021 (SCI-Expanded)
- VII. **UTILISATION OF INFRARED STABILISED IMMATURE RICE GRAINS IN A CEREAL BASED FERMENTED FOOD: TARHANA**
KORKMAZ F., TUNCEL N. B., ÖZER M., YILMAZ TUNCEL N.
ACTA ALIMENTARIA, vol.49, no.2, pp.189-196, 2020 (SCI-Expanded)
- VIII. **Stabilization of immature rice grain using infrared radiation**
Yılmaz F., Tuncel N. B., Tuncel N.
FOOD CHEMISTRY, vol.253, pp.269-276, 2018 (SCI-Expanded)

Refereed Congress / Symposium Publications in Proceedings

- I. **FREE AND BOUND PHENOLICS AND ANTIOXIDANTS IN RAW AND INFRARED STABILIZED IMMATURE RICE GRAIN**
YILMAZ F., TUNCEL N. B., YILMAZ TUNCEL N.
IX International Scientific Agriculture Symposium "AGROSYM 2018", 4 - 07 October 2018
- II. **İşleme Esnasında Yan Ürün Olarak Ayrılan Olgunlaşmamış Pirinç Tanesinin Glutensiz Ekmek Üretiminde Kullanılması**
ÖZER M., TUNCEL N. B., KORKMAZ F.
V. Uluslararası Gıda Ar-Ge Proje Pazarı, Turkey, 25 - 26 May 2017
- III. **The effect of infrared stabilization on tocopherol, gamma-oryzanol, tiamine and riboflavin contents of immature rice grains**
YILMAZ F., TUNCEL N. B., YILMAZ TUNCEL N.
3rd International Conference on Engineering and Natural Sciences, Budapeşte, Hungary, 3 - 07 May 2017, pp.1
- IV. **Infrared stabilization of immature rice grain**
YILMAZ F., TUNCEL N. B., YILMAZ TUNCEL N.
3. International Conference on Engineering and Natural Sciences (ICENS), 3 - 07 May 2017, pp.667

Supported Projects

TUNCEL N. B., YILMAZ F., Project Supported by Higher Education Institutions, İnfrared kurutma uygulamasının tam buğday unlarının bazı özelliklerine etkisinin araştırılması, 2018 - 2020

YILMAZ TUNCEL N., YILMAZ F., Project Supported by Higher Education Institutions, Ham ve Stabilize Pirinç Kepeği ile Pirinç Kepeği Yağının Lipid Degradasyon Mekanizması Bakımından Karşılaştırılması, 2017 - 2018

Yılmaz Tuncel N., Tuncel N. B., TUBITAK Project, Çeltik İşleme Esnasında Yan Ürün Olarak Ortaya Çıkan Ham Tanenin İnfrared (Kızılötesi) Enerji İle Stabilizasyonu Ve Çeşitli Gıda Ürünlerinde Değerlendirilmesi, 2015 - 2018

Patent

Tuncel N. B., Yılmaz F., Kocabıyık H., İnfrared (Kızılötesi) Destekli Mikserli Kurutucu/Stabilizasyon Cihazı, Patent, CHAPTER F Mechanical engineering; Lighting; Heating; Weaponry; Destroyed Materials, The Invention Registration Number: 2020/11162 , Standard Registration, 2023

Metrics

Publication: 13

Citation (WoS): 26

Citation (Scopus): 49

H-Index (WoS): 2

H-Index (Scopus): 4

Awards

Yılmaz F., Patent yarışması bronz madalya, Isif'20, September 2020