

Res. Asst. SELÇUK OK

Personal Information

Office Phone: [+90 286 218 0018](tel:+902862180018) Extension: 20060

Email: selcukok@comu.edu.tr

Web: <https://avesis.comu.edu.tr/selcukok>

International Researcher IDs

ORCID: 0000-0002-4257-6097

Publons / Web Of Science ResearcherID: V-9898-2017

ScopusID: 57194464494

Yoksis Researcher ID: 242406

Education Information

Doctorate, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Turkey 2018 - Continues

Undergraduate, Anadolu University, İktisat Fakültesi, İktisat Bölümü, Turkey 2019 - 2023

Postgraduate, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2015 - 2018

Undergraduate, Gaziantep University, Faculty Of Engineering, Gıda Mühendisliği, Turkey 2009 - 2014

Foreign Languages

English, C1 Advanced

Dissertations

Postgraduate, Karpuz ve kavun çekirdeklerinden soğuk pres tekniği ile yağ üretimi ve ürün karakterizasyonu, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2018

Research Areas

Food Engineering, Engineering and Technology

Academic Titles / Tasks

Research Assistant, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2015 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Preparation and Characterization of 3D Printed Objects Based on Different Kefir Gels**
OK S., YILMAZ E., DEMİREL ZORBA N. N.
Food Biophysics, vol.19, no.2, pp.453-470, 2024 (SCI-Expanded)
- II. **Comprehensive characterization of physicochemical, thermal, compositional, and sensory properties**

of cold-pressed rosehip seed oil

Eren T., Ok S., Yilmaz E.

GRASAS Y ACEITES, vol.74, no.4, pp.534-564, 2023 (SCI-Expanded)

III. Effects of high-pressure homogenization on the rheological properties of spray-dried aquafaba powder

Begliyev H., YAVUZ N., OK S.

Journal of Food Process Engineering, vol.46, no.8, 2023 (SCI-Expanded)

IV. Cold-pressed milk thistle seed oil: physico-chemical properties, composition and sensory analysis

Ayduđan A., Ok S., Yilmaz E.

GRASAS Y ACEITES, vol.73, no.4, pp.481-491, 2022 (SCI-Expanded)

V. Application of MOFs and natural clays for removal of MCPD and GEs from edible oils

Şahin T., Ok S., Yilmaz E.

GRASAS Y ACEITES, vol.73, no.2, pp.461-473, 2022 (SCI-Expanded)

VI. Comparison of Roasting and Boiling Pre-treatments for Cold Pressed Melon Seed Oil.

Ok S., Yilmaz E.

Rivista Italiana Delle Sostanze Grasse, vol.97, pp.37-49, 2020 (SCI-Expanded)

VII. Cholesterol removal by selected metal-organic frameworks as adsorbents

YILMAZ E., Senel E., OK S.

JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.57, no.1, pp.173-181, 2020 (SCI-Expanded)

VIII. Valorization of Cacia Pepperseed Flour-II: Sensory Properties and Storage Stability of the New Spreadable Pastes

YILMAZ E., Bostanci H., OK S.

WASTE AND BIOMASS VALORIZATION, vol.10, no.10, pp.3163-3171, 2019 (SCI-Expanded)

IX. Valorization of Grapefruit Seeds: Cold Press Oil Production

YILMAZ E., Guneser B. A., OK S.

WASTE AND BIOMASS VALORIZATION, vol.10, no.9, pp.2713-2724, 2019 (SCI-Expanded)

X. The Pretreatment of the Seeds Affects the Quality and Physicochemical Characteristics of Watermelon Oil and Its By-Products

OK S., YILMAZ E.

JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.96, no.4, pp.453-466, 2019 (SCI-Expanded)

XI. Valorization of Cacia Pepperseed Flour-I: Spreadable New Products Development

Bostanci H., OK S., YILMAZ E.

WASTE AND BIOMASS VALORIZATION, vol.10, no.3, pp.681-690, 2019 (SCI-Expanded)

XII. Cold Pressed Versus Refined Winterized Corn Oils: Quality, Composition and Aroma.

YILMAZ E., AYDENİZ GÜNEŞER B., OK S.

GRASAS Y ACEITES, vol.68, no.2, 2017 (SCI-Expanded)

Articles Published in Other Journals

I. ÜÇ BOYUTLU (3D) BASKI TEKNİĞİYLE ELMA VE HAVUÇ SUYU BAZLI ÜRÜNLERİN ÜRETİMİ VE KARAKTERİZASYONU

Yilmaz E., Ok S.

GIDA, vol.49, no.4, pp.714-729, 2024 (Peer-Reviewed Journal)

II. Soğuk Baskı Yöntemiyle Üretilmiş Greyfurt Çekirdek Yağındaki Acılığın Yıkama/Ekstraksiyon Teknikleriyle Giderilmesi

Deviren A., OK S., YILMAZ E.

AKADEMIK GIDA, vol.19, no.4, pp.404-413, 2021 (Peer-Reviewed Journal)

III. Valorization of Sour Cherry and Cherry Seeds: Cold Press Oil Production and Characterization

Yilmaz E., Keskin O., Ok S.

Journal of Agroalimentary Processes and Technologies, vol.26, no.3, pp.228-240, 2020 (Peer-Reviewed Journal)

Books & Book Chapters

I. Edible Applications of Wax-based Oleogels

YILMAZ E., OK S.

in: Edible Oil Structuring: Concepts, Methods and Applications, Patel, Ashok R., Editor, Royal Society of Chemistry , Cambridge, pp.217-249, 2018

Refereed Congress / Symposium Publications in Proceedings

I. Optimization of spray drying variables for chickpea cooking water (aquafaba) powder with maximum protein and saponin contents

Yavuz N., Ok S., Begliyew H.

4th ISEKI-Food E-conference Food Texture, Quality Safety and Biosecurity in the Global Bioeconomy, 10 - 12 November 2021, pp.44

II. The effects of pectin gelation on foaming characteristics of pectin-saponin solutions

YAVUZ N., OK S.

E-conference on Food Texture and Rheology, ISEKI-Food Association, 25 - 26 November 2019, pp.17

III. 3D Yazıcılar ve Gıda Uygulamaları.

YILMAZ E., OK S.

2nd International Eurasian Conference on Biological and Chemical Sciences (EurasianBioChem 2019), Ankara, Turkey, 28 - 29 June 2019, pp.1871-1877

IV. Karpuz ve Kavun Çekirdeklerinden Soğuk Pres Yöntemi ile Yağ Eldesi ve Ürün Karakterizasyonu

OK S., Yilmaz E.

II. ÇANAKKALE TARIMI SEMPOZYUMU, Turkey, 14 - 15 December 2017

Metrics

Publication: 20

Citation (WoS): 25

Citation (Scopus): 40

H-Index (WoS): 3

H-Index (Scopus): 4