

## Dr. Öğr. Üyesi BETÜL ARSLAN

### Kişisel Bilgiler

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### Uluslararası Araştırmacı ID'leri

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Yoksis Araştırmacı ID: 271882

### Eğitim Bilgileri

Doktora, Ankara Üniversitesi, Gıda Mühendisliği, Türkiye 2016 - 2023

Yüksek Lisans, Ankara Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Türkiye 2013 - 2016

Lisans, Atatürk Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği, Türkiye 2009 - 2013

### Yabancı Diller

İngilizce, C1 İleri

### Araştırma Alanları

Gıda Mühendisliği, Gıda Teknolojisi

### Akademik Unvanlar / Görevler

Dr. Öğr. Üyesi, Erzincan Binali Yıldırım Üniversitesi, Mühendislik-Mimarlık Fakültesi, Gıda Mühendisliği Bölümü, 2024 - Devam Ediyor

Araştırma Görevlisi, Erzincan Binali Yıldırım Üniversitesi, Mühendislik-Mimarlık Fakültesi, Gıda Mühendisliği Bölümü, 2017 - Devam Ediyor

Araştırma Görevlisi, Ankara Üniversitesi, Gıda Mühendisliği, 2018 - 2024

### SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- Antioxidant properties of bovine liver protein hydrolysates and their practical application in biphasic systems**  
ARSLAN B., Xiong Y. L., SOYER A.  
Journal of the Science of Food and Agriculture, cilt.104, sa.5, ss.2980-2989, 2024 (SCI-Expanded)
- Contribution of surface application of chitosan-thyme and chitosan-rosemary essential oils to the volatile composition, microbial profile, and physicochemical and sensory quality of dry-fermented sausages during storage**  
Demirok Soncu E., Özdemir N., Arslan B., Küçükkaya S., Soyer A.  
Meat Science, cilt.166, 2020 (SCI-Expanded)
- Effect of chitosan-essential oil, a surface mold inhibitor, on microbiological and physicochemical**

#### **characteristics of semidried fermented sausages**

Küçükaya S., Arslan B., Demirok Soncu E., Ertürk D., Soyer A.

Journal of Food Science, cilt.85, sa.4, ss.1240-1247, 2020 (SCI-Expanded)

#### **IV. Effects of chitosan as a surface fungus inhibitor on microbiological, physicochemical, oxidative and sensory characteristics of dry fermented sausages**

Arslan B., Soyer A.

MEAT SCIENCE, cilt.145, ss.107-113, 2018 (SCI-Expanded)

#### **V. Microbiological, physicochemical and sensory characteristics of Turkish fermented sausages (sucuk) coated with chitosan-essential oils**

Soncu E. D., ARSLAN B., ERTÜRK D., Kucukkaya S., Ozdemir N., Soyer A.

LWT-FOOD SCIENCE AND TECHNOLOGY, cilt.97, ss.198-204, 2018 (SCI-Expanded)

### **Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar**

#### **I. Effect of blueberry extract on oxidative, microbiological and sensory quality of meatballs during frozen storage**

ARSLAN B., IŞIKÇI F., TURGUT S. S., TAĞI Ş., SOYER A.

4th International Conference on Food Chemistry and Technology, Berlin, Almanya, 5 - 07 Kasım 2018

#### **II. Effect of chitosan-essential oil coatings as a surface fungus inhibitor on microbial quality and physicochemical changes of fermented Turkish sausage (sucuk) during storage**

ARSLAN B., KÜÇÜKKAYA S., DEMİROK SONCU E., SOYER A.

3rd International Congress on Food Technology, 10 - 12 Ekim 2018

#### **III. Effects of chitosan-essential oil coating on lipolytic, proteolytic and oxidative characteristics of dry fermented sausages during storage**

SOYER A., ÖZDEMİR N., ERTÜRK D., DEMİROK SONCU E., ARSLAN B.

31th EFFoST International Conference, Sitges, İspanya, 13 - 16 Kasım 2017

#### **IV. Physicochemical, Oxidative and Sensory Changes in Chitosan Coated Fermented Turkish Sausage (Sucuk) During Processing and Storage**

ARSLAN B., SOYER A.

19th International Conference on Food Processing and technology, Paris, Fransa, 23 - 25 Ekim 2017, cilt.8, ss.105

#### **V. Microbiological and physicochemical changes in Turkish fermented sausages (sucuk) coated with chitosan-essential oils**

DEMİROK SONCU E., ARSLAN B., ÇINAR G., ERTÜRK D., SOYER A.

19th International Congress on Food Processing and Technology, Paris, Fransa, 23 - 25 Ekim 2017, cilt.8, ss.85

#### **VI. Microbiological, physicochemical and sensorial characteristics of Turkish fermented sausages (sucuk) coated with chitosan-essential oils**

DEMİROK SONCU E., ARSLAN B., SOYER A.

18th World Congress of Food Science and Technology, 21 - 25 Ağustos 2016

#### **VII. EFFECT OF VARYING CHITOSAN CONCENTRATIONS AS A SURFACE FUNGUS INHIBITOR ON MICROBIAL QUALITY OF FERMENTED TURKISH SAUSAGE (SUCUK)**

ARSLAN B., SOYER A.

62nd International Congress of Meat Science and Technology, Bangkok, Tayland, 14 - 19 Ağustos 2016, ss.20

### **Metrikler**

Yayın: 12

Atıf (WoS): 12

Atıf (Scopus): 89

H-İndeks (WoS): 2

H-İndeks (Scopus): 4

### **Kongre ve Sempozyum Katılımı Faaliyetleri**

19th International Conference on Food Processing & Technology, Katılımcı, Paris, Fransa, 2017

International Congress of Meat Science and Technology, Katılımcı, --Seçiniz--, Tayland, 2016

### **Burslar**

2214/A, TÜBİTAK, 2021 - 2022