

Dr. Hatice Reyhan ÖZİYCI

**Çıplaklı District, Akdeniz Avenue, P.O. Box: 07190, Döşemealtı –
Antalya / TURKEY**

hatice.oziyici@antalya.edu.tr



Research Areas and Interests

Sensorial quality of foods
Taste, aroma and perception-consumer behavior
Functional food compounds
Fruit and fruit products processing

Education

Bachelor	Food Engineering	2001 - 2005
MSc	Food Engineering	2005 - 2008
PhD	Food Engineering	2008 - 2014

MSc Thesis Title: Effect of different clarification methods on clarity stability of pomegranate juice

PhD Thesis Title: Investigations on D-pinitol extraction from carob (*Ceratonia siliqua* L.) pod

Academic Experience

Res. Asst.	Akdeniz University, Institute of Natural and Applied Sciences, Department of Food Engineering	2007-2014
Asst. Prof. Dr.	Alanya Hamdullah Emin Paşa University, College of Tourism, Department of Gastronomy and Culinary Arts	2014 - 2017
Asst. Prof. Dr.	Antalya Bilim University, College of Tourism, Department of Gastronomy and Culinary Arts	2017 -

Publications

Peer-Reviewed SCI / SCI-Expanded Index Journal Articles

1. Yatmaz, E., Karahalil, E., Germec, M., **Oziyci, H.R.**, Karhan, M., Duruksu, G., Ogel, Z.B., Turhan, I. 2016. Enhanced β -mannanase production from alternative sources by recombinant *Aspergillus sojae*. *Acta Alimentaria*, 45(3): 371-379.
2. **Oziyci, H.R.**, Tetik, N., Turhan, I., Yatmaz, E., Ucgun, K., Akgul, H., Gubbuk, H. and Karhan, M. 2014. Mineral composition of pods and seeds of wild and grafted carob (*Ceratonia siliqua* L.) fruits. *Scientia Horticulturae*, 167(0): 149-152.
3. Toker, R., Karhan, M., Tetik, N., Turhan, I. and **Oziyci, H. R.** 2013. Effect of Ultrafiltration and Concentration Processes on the Physical and Chemical Composition of Blood Orange Juice. *Journal of Food Processing and Preservation*, 38(3): 1321-1329.
4. Tetik, N., Karhan, M, Turhan, I., Aksu, M. and **Oziyci, H.R.** 2013. A large-scale study on storage stability of cloudy apple juice treated by N₂ and ascorbic acid. *Journal of Food Quality*, 36(2):121-126.
5. **Oziyci, H.R.**, Karhan, M., Tetik, N., Turhan, I. 2012. Effects of processing method and storage temperature on clear pomegranate juice turbidity and color. *Journal of Food Processing and Preservation*, 37(5): 899-906.
6. Tetik, N., Turhan, I., **Oziyci, H.R.**, Gubbuk, H., Karhan, M., Ercisli, S. 2011. Physical and chemical characterization of *Ceratonia siliqua* L. germplasm in Turkey. *Scientia Horticulturae*, 129(4): 583-589.
7. Tetik, N., Turhan, I., **Oziyci, H.R.**, Karhan, M. 2011. Determination of D-pinitol in carob syrup. *International Journal of Food Sciences and Nutrition*, 62(6): 572-576.
8. Turhan, İ., Tetik, N., Karhan, M., Gürel, F., **Tavukçuoğlu, H.R.**, 2008. Quality of honeys influenced by thermal treatment. *LWT-Food Sci. Technol.*, 41: 1396-1399.

Other Peer-Reviewed Journal Articles

1. Arslan Kulcan, A., **Oziyci, H.R.**, Tetik, N., Karhan, M. 2015. Changes in turbidity, total phenolic and anthocyanin contents of clear red grape juice during processing. *Gıda*, 40(6): 311-317.
2. **Oziyci, H.R.**, Turhan, I., Tetik, N., Arslan Kulcan, A., Akkoyun, T., Yatmaz, E., Germec, M., Karhan, M. 2015. Concentration of D-pinitol in carob extract by using multi-stage enrichment processes. *Gıda*, 40(3): 125-131.
3. Tetik, N., Turhan, I., Karhan, M. and **Oziyci, H.R.** 2010. Characterization of, and 5-Hydroxymethylfurfural concentration in carob pekmez. *Gıda*, 35(6):417-422.

Conference Proceedings

1. **Öziyci H.R.**, Arslan Kulcan A., Tetik N., Karhan M., "Date Syrup: A processed Product of A Conventional Fruit", The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", 1-4 Ekim 2015, Saraybosna, Bosna Hersek.

2. Arslan Kulcan, A., **Öziyci, H.R.**, Karhan, M. 2015. Mayşe ısıtma prosesinin siyah üzüm suyunda trans-resveratrol konsantrasyonu üzerine etkisi. İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, 28-30 Nisan, Nevşehir, Türkiye.
3. **Öziyci, H.R.**, Arslan Kulcan, A., Tetik, N., Karhan, M. 2015. Horizontal pres kullanılarak üretilen berrak nar suyundaki kimyasal değişimler. İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, 28-30 Nisan, Nevşehir, Türkiye.
4. **Oziyci, H.R.**, Arslan Kulcan, A., Tetik, N., Karhan, M. 2014. Effects of destabilization treatments on clarity stability of pomegranate juice. 28th Effost International Conference | 7th International Food Factory for the Future Conference, 26-28 November, Uppsala, Sweden.
5. Arslan Kulcan A., **Öziyci, H.R.**, Tetik N., Karhan M. 2014. Quality attributes of clear pomegranate juice supplemented with β -Cyclodextrin during storage. 7th International Conference and Exhibition on Nutraceuticals and Functional Foods, 14-17 October, İstanbul, Turkey.
6. Tetik, N., Yüksel, E., **Oziyci, H.R.** 2013. Effects of different parameters on extraction yield of carob pods produced by ultrasonication. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
7. Tetik, N., Yüksel, E., Arslan Kulcan, A., **Oziyci, H.R.** 2013. Total phenolic contents of carob extracts obtained by different temperature, ultrasonic power, dilution rate and time parameters. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
8. Yüksel, E., Tetik, N., Arslan Kulcan, A., **Öziyci, H.R.** 2013. Comparison of antioxidant activity levels of Andız extracts produced by different conditions. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
9. Yüksel, E., Tetik, N., Arslan Kulcan, A., **Öziyci, H.R.** 2013. Total phenolic contents of Andız extracts obtained by different temperature, dilution rate and time parameters. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
10. Yüksel, E., Tetik, N., **Öziyci, H.R.** 2013. Optimization of extraction yield in production of Andız molasses by using Response Surface Methodology. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
11. Kökez, I., **Öziyci, H.R.**, Karhan, M. 2013. L-ascorbic acid loss in handmade and premade orange juices stored at different temperatures. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
12. Akkoyun, T., **Öziyci, H.R.**, Tetik, N., Turhan, İ., Karhan, M. 2013. Comparison of activated charcoal and polyvinylpyrrolidone applications on decolorization of apple juice concentrates. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
13. Tarhan, K., Aykut, G., Tek, S., Yatmaz, E., **Oziyci, H.R.**, Turhan, I. and Tetik, N. 2013. Organic acid profiles and acidity during Kombucha fermentation of various tea extracts. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
14. **Öziyci, H.R.**, Tetik, N. ve Karhan, M. 2012. Nar suyunun bileşimi ve sağlık üzerine etkileri. IV. Ulusal Üzümsü Meyveler Sempozyumu, 03-05 Ekim, Antalya, Türkiye.
15. **Öziyci, H.R.**, Karhan, M. 2012. Güvenli gıda üretiminde olası risklerin kontrolü. 3. Gıda Güvenliği Kongresi, 3-4 Mayıs, İstanbul, Türkiye.

16. Yatmaz, E., **Oziyci, H.R.**, Tetik, N., Karhan, M. and Turhan, I. 2012. Potential uses of microorganisms for D-pinitol purification from carob extract. Eurobiotech 2012 Agricultural Symposium, 12-14 April, Kayseri, Turkey.
17. **Öziyci, H.R.**, Tetik, N., Turhan, İ, Karhan, M. 2011. Meyve suyu ve nektarlarda renk ve berraklık stabilitesinin sağlanması. 7. Gıda Mühendisliği Kongresi, 24-26 Kasım, Ankara, Türkiye.
18. **Öziyci, H.R.**, Turhan, İ, Tetik, N., Gübbük, H., Karhan, M. 2011. Antalya ilinde yetişen aşıllı ve yabancı keçiboynuzu meyvelerinin bazı kimyasal ve pomolojik özellikleri. Uluslararası Katılımlı I. Ulusal Ali Numan Kıraç Kongresi ve Fuarı, 27-30 Nisan, Eskişehir, Türkiye.
19. Tetik, N., **Oziyci, H.R.**, Turhan, İ., Arslan, A. and Karhan, M. 2011. A study for preventing post-bottling haze formation in clarified pomegranate juice by physical treatments. 2011 Effost Annual Conference, 9-11 November, Berlin, Germany.
20. Tetik, N., **Oziyci, H.R.**, Aksu, M., Turhan, İ., and Karhan, M. 2011. Influence of ascorbic acid and N₂ applications during processing on total colour change of cloudy apple juice. 2011 Effost Annual Conference, 9-11 November, Berlin, Germany.
21. Turhan, I., **Oziyci, H.R.**, Yatmaz, E. 2011. Effect of different temperatures on ethanol fermentation from carob pod extract by immobilized *Saccharomyces cerevisiae*. European Biotechnology Congress 2011, 28 September-1 October, İstanbul, Turkey.
22. **Oziyci, H.R.**, Yatmaz, E., Turhan, I. 2011. Effect of agitation on ethanol production by immobilized *Saccharomyces cerevisiae* cells in carob pod extract. European Biotechnology Congress 2011, 28 September-1 October, İstanbul, Turkey.
23. **Oziyci, H.R.**, Turhan, I., Tetik, N. and Karhan, M. 2011. Impact of different environmental factors on the D-pinitol concentration of wild and cultivated type carob fruits grown in Turkey. Northeast Agricultural & Biological Engineering Conference, 24-27 July, Burlington, VT, USA.
24. **Oziyci, H.R.**, Turhan, I., Tetik, N., Gubbuk, H., Karhan, M. 2011. Some physical and chemical properties of wild carob genotypes grown under Turkey ecological conditions. 1st International Symposium on Wild Relatives of Subtropical and Temperate Fruit and Nut Crops. 19-23 March, Davis, California, USA.
25. Turhan, I., **Oziyci, H.R.**, Tetik, N. and Karhan, M. 2011. Application potentials of carob pod. Northeast Agricultural & Biological Engineering Conference, 24-27 July, Burlington, VT, USA.
26. **Oziyci, H.R.**, Tetik, N., Turhan, İ, Karhan, M. 2010. Determination the D-Pinitol content of cultivated carob types. 1st International Congress on Food Technology, November 03-06, Antalya, Turkey.
27. Tetik, N., **Oziyci, H.R.**, Turhan, I., Karhan, M. 2010. Influence of environmental factors on D-Pinitol concentration of wild type carob pods. 1st International Congress on Food Technology, November 03-06, Antalya, Turkey.
28. Karhan, M., Tetik, N., Turhan, I, **Oziyci, H.R.** 2010. D-pinitol content of carob beans (*Ceratonia siliqua* L.). 28th International Horticultural Congress, 22-27 August, Lisboa, Portugal.
29. **Oziyci, H.R.**, Dincer, C., Turhan, İ., Tetik, N., Karhan, M. 2010. Evaluation of antioxidant activity and total phenolic content in Turkish floral honeys, as well as their chemical properties. 3rd Apimondia International Forum on Apitherapy and 2nd Apimondia International Forum on Apiquality, 28 September-2 October, Ljubljana, Slovenia.

30. **Oziyci, H.R.**, Karhan, M. 2010. Influence of extraction and clarification treatments on total phenolic content of pomegranate juice. 16th IFU Congress "Bridging juice with science, health and technology", 04-05 May, İstanbul, Turkey.
31. Arslan, A., Tetik, N., Karhan, M., Turhan, I., **Oziyci, H.R.** 2010. Influence of mash processing on total anthocyanin content of red grape juice. 1st International Congress on Food Technology, November 03-06, Antalya, Turkey.
32. Turhan, İ., **Oziyci, H.R.**, Dincer, C., Tetik, N., Karhan, M. 2010. Determination of total phenolics and antioxidant content with physicochemical properties in Turkish honeydew honeys. 3rd Apimondia International Forum on Apitherapy and 2nd Apimondia International Forum on Apiquality, 28 September-2 October, Ljubljana, Slovenia.
33. **Öziyci, H.R.**, Dinçer, C., Topuz, A. 2010. Işınlanmış gıdaların güvenliği. 2. Gıda Güvenliği Kongresi, 9-10 Aralık, İstanbul, Türkiye
34. Tetik, N., Karhan, M, **Tavukçuoğlu, H.R.** 2008. Enzymes used in beverage industry. The International Enzyme Engineering Symposium, 01-05 October, Kuşadası, Turkey.
35. Tetik, N., Mustafa Karhan, M., **Tavukçuoğlu, H.R.** 2008. Use of laccases in the food industry. The International Enzyme Engineering Symposium, 01-05 October, Kuşadası, Turkey.
36. Tetik, N., **Tavukçuoğlu, H.R.**, Turhan, I., Karhan, M. 2008. Microfiltration of blackcurrant (*Ribes nigrum*) juice. Northeast Agricultural & Biological Engineering Conference, 27-30 July, Aberdeen, Maryland, USA.
37. **Tavukçuoğlu, H.R.**, Tetik, N., Turhan, I. Karhan, M. 2008. Effect of storage conditions on color degradation of pomegranate juice. Northeast Agricultural & Biological Engineering Conference, 27-30 July, Aberdeen, Maryland, USA.

Other Publications

1. Sariaydın, O., Arslan Kulcan, A., **Öziyci, H.R.** ve Tetik, N. 2014. Ticari andız pekmezlerinde bazı kimyasal özelliklerin belirlenmesi. 4. Geleneksel Gıdalar Sempozyumu, 17-19 Nisan, Adana.
2. Karhan, M., Turhan, İ., Tetik, N., **Öziyci, H.R.**, Arslan Kulcan, A., Yatmaz, E., Akkoyun, T. ve Yüksel, E. 2014. Akdeniz Bölgesi'nde yükselen bir değer: Keçiboynuzu. 4. Geleneksel Gıdalar Sempozyumu, 17-19 Nisan, Adana.
3. Arslan, A., **Oziyci, H.R.**, Turhan, I., Tetik, N. and Karhan, M. 2011. Pulsed electric fields treatment in fruit juice processing. International Food Congress-Novel Approaches in Food Industry, 26-29 May, Cesme, Izmir, Turkey.
4. Arslan, A., **Oziyci, H.R.**, Karhan, M. 2011. Subcritical water extraction of polyphenols. International Food Congress-Novel Approaches in Food Industry, May 26-29, İzmir, Turkey.
5. Arslan, A., Karhan, M., Tetik, N., Turhan, İ, **Öziyci, H.R.** 2010. Üzüm suyu üretiminde mayşe ısıtma ve enzimatik fermentasyonun toplam fenolik madde ve toplam antosiyanin miktarı üzerine etkileri. The First International Symposium on "Traditional Foods from Adriatic to Caucasus", 15-17 Nisan, Tekirdağ, Türkiye.
6. Kaynar, S., **Tavukçuoğlu, H.R.**, Karhan, M. 2008. Kuşburnu Marmeladının Vizkozitesi Üzerine Farklı Pektin Konsantrasyonlarının Etkisi. Bahçe Ürünlerinde IV. Muhafaza ve Pazarlama Sempozyumu, 08-11 Ekim, Antalya, Türkiye.

Other Academic Experiences

Book Chapter Translation

1. Demirci, A., **Öziyci, H.R.**, Karahalil, E., Turhan, İ. 2015. Fermentasyon Besiyeri. İçinde: Turhan, İ (Çeviri Editörü), Endüstriyel Mikrobiyolojiye Giriş, Palme Yayıncılık, 86-93, Ankara.
2. Karhan, M., Küçükçetin, A., Tetik, N., Aşçı Arslan, A., **Öziyci, H.R.** 2015. Gıda ve İçecek Fermentasyonları. İçinde: Turhan, İ (Çeviri Editörü), Endüstriyel Mikrobiyolojiye Giriş, Palme Yayıncılık, 179-209, Ankara.

Review in SCI, SSCI, AHCI Index Journals

Food Research International 2014

Review in Other Index Journals

Turkish Journal of Agriculture – Food Science and Technology February 2016

Turkish Journal of Agriculture – Food Science and Technology August 2016

Professional affiliations and memberships

TMMOB Gıda Mühendisleri Odası 2005 -

Visiting Scholarship

The Netherlands, Wageningen University (ERASMUS Student Exchange Program) January-April 2009

Research Projects

1. Alanya ve Civarındaki Gıda İşletmelerinin Ürün Katma Değerini / Gıda Güvenliğini Artırıcı AR-GE Çalışmalarının Geliştirilmesi (**Development of research & development studies in order to improve value added products /food safety of food enterprises found in Alanya**), (Assistant Coordinator), BAKA (West Mediterranean Development Agency), TR61/15/ARGEK/0005, 2015 (Ongoing).
2. Mikrobiyal mannanaz üretimi için biyoreaktörde ölçek büyütme işlemleri, üretilen enzimin saflaştırılması, gıda endüstrisinde uygulanabilirliği ve ekonomik analizi (**The scale-up bioreactor process for the microbial mannanase production, purification of the enzyme produced by the food industry and economic feasibility analysis**) (Researcher), TÜBİTAK, 115O051, 2015 (Ongoing).

3. Mikrodalga kullanılarak keçiboynuzu meyvelerinden D-pinitolün ekstrakte edilmesi (**Investigation of microwave-assisted extracted of D-pinitol from carob fruit**) (Researcher), Akdeniz Üniversitesi-BAP (Akdeniz University-Coordination Unit of Scientific Research Projects), 2013.
4. Keçiboynuzu meyvelerinden D-pinitol ekstraksiyonunda ultrases olanakları kullanımının araştırılması (**Investigation of ultrasound-assisted extracted of D-pinitol from carob fruit**) (Researcher), Akdeniz Üniversitesi-BAP (Akdeniz University-Coordination Unit of Scientific Research Projects), 2013.
5. Etanol ve laktik asit fermentasyonunda keçiboynuzu meyvesi ve endüstriyel atıklarının immobilize mikroorganizma kullanılarak değerlendirme olanakları (**Usage of carob fruit and industrial wastes on ethanol and lactic acid fermentations by immobilized microorganisms**) (Researcher), Akdeniz Üniversitesi-BAP (Akdeniz University-Coordination Unit of Scientific Research Projects), 2010.
6. Türkiye’de yetişen keçiboynuzu tiplerinin biyoaktif bir molekül olan D-pinitol içeriği üzerine çevre koşulları ve bileşim unsurlarının etkisi (**Effects of environmental conditions and compositions on a bioactive molecule - D-pinitol found in carob types grown in Turkey**) (Researcher), TÜBİTAK-COST, 2010.
7. Nar suyunda berraklık stabilitesi üzerine fiziksel ve kimyasal etkiler (**Physical and chemical effects on clarity stability of pomegranate juice**) (Researcher), Sanayi ve Ticaret Bakanlığı (Ministry of Industry and Commerce), 2010.

Honors and Recognitions

Grand for International Scientific Publishing	TUBITAK	2008
Grand of Short Term Participation in A Scientific Research	COST	2009
Grand for International Scientific Publishing	TUBITAK	2011
Grand for International Scientific Publishing	TUBITAK	2011
Grand for International Scientific Publishing	TUBITAK	2014

Certifications

Gıda Üretim, Ambalajlama, Dağıtım Aşamalarında Yapılan Mikrobiyolojik ve Kimyasal Testlerde Yeni Teknolojiler	PROTEK Analitik ve Endüstriyel Sistemler Ltd. Şti.	2005
ISO 22000 Semineri	TMMOB Gıda Mühendisleri Odası	2007
F ⁴ ST-From Farm to Fork Food Safety Specialist Training Programme	F ⁴ ST, Education and Culture-Leonardo da Vinci	2008
Deney Hayvanları Kullanım Sertifikası Eğitim Programı	Akdeniz Üniversitesi Hayvan Deneyleeri Yerel Etik Kurulu	2010

6th European Short-Course on Fresh-Cut Produce Processing: Nutritional Quality & Health Benefits	Akdeniz Üniversitesi	2013
YSI 2900 Marka Biyokimya Analizörü Sistemi için Kullanıcı Eğitimi	Net Elektronik A.Ş.	2014
Araştırma Projeleri İçin Fikir Geliştirme, Proje Başvurusu Hazırlama ve Proje Yönetimi Semineri	Uluslararası Antalya Üniversitesi	2014
Yüksek Rezolüsyonlu Orbitrap LCMS/MS Teknolojisi Gıda ve Proteomics Uygulamaları	Redoks Analitik Lab. Cih. Tic. Ltd. Şti	2016
Intensive Case Writing Workshop	Case-Study Alliance Turkey	2016

Teaching (Undergraduate)

2015-2016 Fall / 2016-2017 Fall	Introduction to Gastronomy and Culinary Arts
2015-2016 Fall /2016-2017 Fall	Food Science 1
2015-2016 Spring / 2016-2017 Spring	Food Science 2
2016-2017 Fall	Food and Beverage Management