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Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: HJH-3614-2023

ScopusID: 57215024309

Yoksis Researcher ID: 55885

Education Information

Postgraduate, Kahramanmaraş Sutcu Imam University, Faculty Of Agriculture, Department Of Food Engineering, Turkey
2009 - 2011

Undergraduate, Harran University, Faculty Of Agriculture, Department Of Food Engineering, Turkey 2004 - 2008

Foreign Languages

English, B1 Intermediate

Dissertations

Postgraduate, Siirt otlu peynirinin geleneksel üretim yöntemi ve bileşimi, Kahramanmaraş Sutcu Imam University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2011

Doctorate, Sert kabuklu yemişlerin dış kabuklarından elde edilen ekstraktların meyveli yoğurda etkisi, Harran University, 2011

Research Areas

Agricultural Sciences, Engineering and Technology

Academic Titles / Tasks

Assistant Professor, Yozgat Bozok University, Boğazlıyan Meslek Yüksekokulu, Gıda İşleme, 2016 - Continues

Lecturer, Yozgat Bozok University, Boğazlıyan Meslek Yüksekokulu, Gıda İşleme, 2012 - 2016

Lecturer, Siirt University, Vocational School, Department Of Food Processing, 2009 - 2012

Academic and Administrative Experience

Yozgat Bozok University, 2012 - 2016

Courses

Gıdalarda temel işlemler 1, Associate Degree, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011

Gıdalarda temel işlemler 2, Associate Degree, 2012 - 2013, 2011 - 2012, 2010 - 2011

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Development of novel heat-treated sausage with *Pleurotus ostreatus*: Low energy, enhanced bioactivity, reduced amount of meat and fat**
DOĞAN C.
Food Science and Technology International, vol.30, no.3, pp.260-272, 2024 (SCI-Expanded)
- II. **Rapid detection of adulteration in pistachio based on deep learning methodologies and affordable system**
ÇINARER G., DOĞAN N., KILIÇ K., DOĞAN C.
Multimedia Tools and Applications, vol.83, no.5, pp.14797-14820, 2024 (SCI-Expanded)
- III. **A Novel Approach to Crosslink Gelatin Nanofibers Through Neutralization-Induced Maillard Reaction**
Ahmed S. B., DOĞAN N., DOĞAN C., Akgul Y.
Food and Bioprocess Technology, vol.17, no.2, pp.489-503, 2024 (SCI-Expanded)
- IV. **Rapid fabrication of micro-nanofibers from grapevine leaf extract and gelatine via electroblowing: A novel approach for edible active food packaging**
Dayisoylu K. S., Akboğa Z., DOĞAN C., Kaya E., Akgul Y., DOĞAN N., Eticha A. K.
International Journal of Biological Macromolecules, vol.253, 2023 (SCI-Expanded)
- V. **Determination of margarine adulteration in butter by machine learning on melting video**
Şehirli E., DOĞAN C., DOĞAN N.
Journal of Food Measurement and Characterization, vol.17, no.6, pp.6099-6108, 2023 (SCI-Expanded)
- VI. **Non-targeted approach to detect pistachio authenticity based on digital image processing and hybrid machine learning model**
DOĞAN C., Şehirli E., DOĞAN N., Buran İ.
Journal of Food Measurement and Characterization, vol.17, no.2, pp.1693-1702, 2023 (SCI-Expanded)
- VII. **Novel active food packaging based on centrifugally spun nanofibers containing lavender essential oil: Rapid fabrication, characterization, and application to preserve of minced lamb meat**
DOĞAN C., DOĞAN N., Gungor M., Eticha A. K., Akgul Y.
FOOD PACKAGING AND SHELF LIFE, vol.34, 2022 (SCI-Expanded)
- VIII. **Centrifugally spun micro-nanofibers based on lemon peel oil/gelatin as novel edible active food packaging: Fabrication, characterization, and application to prevent foodborne pathogens *E. coli* and *S. aureus* in cheese**
DOĞAN N., DOĞAN C., Eticha A. K., Gungor M., Akgul Y.
FOOD CONTROL, vol.139, 2022 (SCI-Expanded)
- IX. **Optimization and comparison of three cooking methods for wheat flour-oyster mushroom (*P. ostreatus*) powder composite chips**
DOĞAN N., DOĞAN C., ÇAM M., Hayoglu I.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.44, no.11, 2020 (SCI-Expanded)
- X. **Wild mustard (*Sinapis arvensis*) parts: compositional analysis, antioxidant capacity and determination of individual phenolic fractions by LC-ESI-MS/MS**
BAŞYİĞİT B., Alasalvar H., DOĞAN N., DOĞAN C., Berktaş S., ÇAM M.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.14, no.3, pp.1671-1681, 2020 (SCI-Expanded)

Articles Published in Other Journals

- I. **Kombucha Beverage: Comparative Study Based on Bioactive Properties and Antimicrobial Potentials of Different Plant Infusion**
DOĞAN C., DOĞAN N.
Journal of advanced research in natural and applied sciences (Online), vol.9, no.1, pp.15-27, 2023 (Peer-Reviewed Journal)
- II. **CHANGES OF QUALITY CHARACTERISTICS OF FUNCTIONAL FRUIT YOGURTS FORTIFIED WITH HUSK EXTRACTS OF VARIOUS NUTS DURING COLD STORAGE**
DOĞAN C., ÇELİK Ş., DOĞAN N.
JOURNAL OF MICROBIOLOGY BIOTECHNOLOGY AND FOOD SCIENCES, vol.12, no.3, 2022 (ESCI)
- III. **Development of the non-grain spawn for edible mushroom (*Pleurotus ostreatus*): D-optimal mixture design approach**
DOĞAN N., DOĞAN C.
Ege Üniversitesi Ziraat Fakültesi Dergisi, vol.59, no.2, pp.265-274, 2022 (Scopus)
- IV. **Egzotik Bazı Mantarların (*Pleurotus ostreatus*, *Pleurotus eryngii*, *Hericium erinaceus*) Fizikokimyasal, Biyoaktif ve Duyusal Özelliklerinin Belirlenmesi**
DOĞAN N., DOĞAN C.
MANTAR DERGİSİ, vol.13, no.1, pp.30-36, 2022 (Peer-Reviewed Journal)
- V. **Optimization Extraction of *Cladonia foliacea* (Huds.) Willd: Antioxidant Activity and Inhibition of the Key Enzymes Linked to Type II Diabetes**
DOĞAN N., DOĞAN C., KOCAKAYA M.
KSU TARIM VE DOĞA DERGİSİ-KSU JOURNAL OF AGRICULTURE AND NATURE, vol.25, no.4, pp.828-837, 2022 (Peer-Reviewed Journal)
- VI. **Mucizevi Bitki Kenevir'in (*Cannabis sativa* L.) Gıda Endüstrisinde Kullanımı**
DOĞAN N., DOĞAN C.
Bozok Veterinary Sciences, vol.2, no.2, pp.47-56, 2021 (Peer-Reviewed Journal)
- VII. **EXTRACTION OPTIMIZATION OF *Senecio vernalis* Waldst. & Kit AND DETERMINATION OF ANTI-alpha-AMYLASE/alpha-GLUCOSIDASE, ANTI-LIPASE AND ANTIOXIDANT ACTIVITIES**
DOĞAN N., DOĞAN C.
TRAKYA UNIVERSITY JOURNAL OF NATURAL SCIENCES, vol.22, no.2, pp.245-253, 2021 (ESCI)
- VIII. **PARTS FROM LIFE-CYCLE OF *H.ERINACEUS*: RESPONSE SURFACE METHODOLOGY APPROACH TO OPTIMIZE EXTRACTION CONDITIONS AND DETERMINATION OF ITS ANTIOXIDANT, ANTIDIABETIC AND ANTIMICROBIAL EFFECT**
DOĞAN N., DOĞAN C., ATİLA F.
JOURNAL OF MICROBIOLOGY BIOTECHNOLOGY AND FOOD SCIENCES, vol.10, no.6, 2021 (ESCI)
- IX. ***Pleurotus eryngii*' nin Misel Biyokütlesinin ve Farklı Olgunlaşma Seviyesindeki Gövdelerinin Ekstraksiyonunun Optimizasyonu ve Antidiyabetik Özelliklerinin Belirlenmesi**
DOĞAN N., DOĞAN C.
MANTAR DERGİSİ/The Journal of Fungus, vol.12, no.1, pp.50-60, 2021 (Peer-Reviewed Journal)
- X. **Determination of Antioxidant Activity of Oyster Mushroom (*Pleurotus ostreatus* (Jacq.) P. Kumm.) According to Different Flush Times and the Inhibition Potential of alpha-amylase and alpha-glucosidase, which are Key Enzyme Role in Hyperglycemia**
DOĞAN N., DOĞAN C.
KSU TARIM VE DOĞA DERGİSİ-KSU JOURNAL OF AGRICULTURE AND NATURE, vol.24, no.6, pp.1177-1186, 2021 (ESCI)
- XI. **Siirt Bölgesi Melengiçlerin Toplam Fenolik Madde Miktarları ve Antioksidan Aktivitelerinin Belirlenmesi**
DOĞAN C., ÇELİK Ş., DOĞAN N.
Harran Tarım ve Gıda Bilimleri Dergisi, vol.21, no.3, pp.293-298, 2017 (Peer-Reviewed Journal)
- XII. ***Pleurotus ostreatus* Mantarının Cips Üretiminde Kullanımı**
DOĞAN N., DOĞAN C., HAYOĞLU İ. A.
Harran Tarım ve Gıda Bilimleri Dergisi, vol.21, no.2, pp.133-142, 2017 (Peer-Reviewed Journal)

- XIII. **Farklı Solventlerle Ekstrakte Edilen Ceviz Dış Kabuklarının Bazı Biyokimyasal Özelliklerinin Belirlenmesi**
DOĞAN C., DOĞAN N., ÇELİK Ş.
Harran Tarım ve Gıda Bilimleri Dergisi, vol.18, no.3, pp.41-47, 2015 (Peer-Reviewed Journal)
- XIV. **Farklı Sıcaklık ve Süre Uygulamalarının Pleurotus ostreatus İstiridye Mantarı un Bazı Özelliklerine Etkisi**
DOĞAN N., DOĞAN C., HAYOĞLU İ. A.
Harran Tarım ve Gıda Bilimleri Dergisi, vol.18, no.4, pp.10-16, 2015 (Peer-Reviewed Journal)
- XV. **OPTIMIZATION OF DRYING PROCESS OF MUSHROOM POWDER PRODUCTION FROM PLEUROTUS OSTREATUS USING RESPONSE SURFACE METHODOLOGY**
DOĞAN N., DOĞAN C., Bilgin S., Hayoglu I., DAĞISTANLI Ö.
PAMUKKALE UNIVERSITY JOURNAL OF ENGINEERING SCIENCES-PAMUKKALE UNIVERSITESİ MUHENDISLIK BİLİMLERİ DERGİSİ, vol.21, no.9, pp.433-437, 2015 (ESCI)
- XVI. **Safran İlavesinin Sade Dondurmanın bazı Özelliklerine Etkisi**
Çelik Ş., Cankurt H., Doğan C.
Gıda, vol.35, no.1, pp.1-7, 2010 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Gıda Ambalajında Güncel Yaklaşım-Nanofiberler**
DOĞAN N., DOĞAN C.
in: Mühendislik Bilimlerinde Güncel Tartışmalar, Doç. Dr. Özlem SALLI BİDEÇİ, Editor, Duvar Yayınları, İzmir, pp.479, 2022

Refereed Congress / Symposium Publications in Proceedings

- I. **DOĞAL GIDA KAYNAKLARI ve ARTIKLARINDAN KARBON NOKTALARININ SENTEZİ, BİYOAKTİVİTESİ ve UYGULAMA ALANLARI**
DOĞAN C., DOĞAN N.
EGE 7. ULUSLARARASI UYGULAMALI BİLİMLER KONGRESİ, 24 December 2022
- II. **KOMBUCHA SİRKESİNİN ÜRETİMİ ve GIDA PATOJENLERİNE KARŞI ANTİMİKROBİYAL POTANSİYELİNİN BELİRLENMESİ**
DOĞAN N., DOĞAN C.
EGE 7. ULUSLARARASI UYGULAMALI BİLİMLER KONGRESİ, 24 December 2022
- III. **Lipidomics in diagnosis**
AYDIN A., DOĞAN C., KARADAĞ A., Ali A., OKYAY T. M., DİNÇ M., BEKER M. Ç., Nalbantoğlu S., Çeker D., Karadag A.
18th Euro Fed Lipid Congress and Expo (Online Meeting), Germany, 18 October 2021
- IV. **Yozgat İlindeki İstiridye Mantarı Tesislerinin Hammaddede Temini ve Pazarlama Projeksiyonu**
DOĞAN C., DOĞAN N.
III. Uluslararası Bozok Sempozyumu, 3 - 05 May 2018, pp.80
- V. **Yozgat İlinde Üretilen ve Toplanan Mantar Çeşitleri**
DOĞAN C., DOĞAN N.
III. Uluslararası Bozok Sempozyumu, 3 - 05 May 2018, pp.78
- VI. **Cladonia rangiformis'DEN ANTİOKSİDAN VE FENOLİK MADDE EKSTRAKSİYONU İÇİN SOLVENT OPTİMİZASYONU**
DOĞAN N., KOCAKAYA M., DOĞAN C., ÇAM M.
International Symposium on Medicinal Aromatic and Dye plants, Malatya, Turkey, 5 - 07 October 2017, pp.386
- VII. **MENENGİÇ İLAVELİ MEYVELİ YOĞURT ÜRETİMİNİN OPTİMİZASYONU**
DOĞAN C., ÇELİK Ş., DOĞAN N.

International Symposium on Medicinal, Aromatic and Dye Plants (REYHAN 2017), 5 - 07 October 2017, pp.548

VIII. **CEVİZ DIŞ KABUĞUNDAN FARKLI SOLVENTLERLE ELDE EDİLEN EKSTRAKTLARIN BAZI BİYOKİMYASAL ÖZELLİKLERİNİN BELİRLENMESİ**

DOĞAN C., ÇELİK Ş., DOĞAN N.

International Symposium on Medicinal, Aromatic and Dye Plants (REYHAN 2017), 5 - 07 October 2017, pp.530

IX. **YABANI HARDAL'IN (*Sinapis arvensis* L.) BAZI BİYOAKTİF ÖZELLİKLERİNİN BELİRLENMESİ**

DOĞAN N., DOĞAN C., ÇAM M.

INTERNATIONAL SYMPOSIUM ONMEDICINAL, AROMATIC AND DYE PLANTS, Malatya, Turkey, 5 - 07 October 2017, pp.465

X. ***Pseudevernia furfuracea*'IN BAZI BİYOAKTİF ÖZELLİKLERİNİN BELİRLENMESİ VE SOLVENT OPTİMİZASYONU**

DOĞAN N., KOCAKAYA Z., DOĞAN C., ÇAM M.

International Symposium on Medicinal Aromatic and Dye plants (REYHAN 2017), Malatya, Turkey, 5 - 07 October 2017

XI. **Bal Dışındaki Apiterapik Ürünler Gıdalardaki Kullanım Olanakları ve Dünyadaki Pazarlama Şekilleri**

DOĞAN C., DOĞAN N.

5.ULUSLARASI MUĞLA ÇAM BALI VE ARICILIK KONGRESİ, 1 - 05 November 2016

XII. **TOZ BAL**

DOĞAN N., DOĞAN C., HAYOĞLU İ. A.

5. ULUSLARARASI MUĞLA ÇAM BALI VE ARICILIK KONGRESİ, 1 - 05 November 2016

XIII. **Spices That Are Used as Ornamental Plants in Turkey**

HAYOĞLU İ. A., DOĞAN N., Hepsağ F., DOĞAN C., Hepsağ B.

The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, pp.473-478

XIV. **Medicinal and Aromatic Plants in Yozgat Flora and Their Usages**

DOĞAN N., Hepsağ F., DOĞAN C., HAYOĞLU İ. A.

The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 03 October 2015

XV. **Medicinal and Aromatic Plants in Kayseri Flora and Their Usages**

DOĞAN C., DOĞAN N., Hepsağ F., HAYOĞLU İ. A.

The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 03 October 2015

XVI. **Spices That Are Used as Ornamental Plants in Turkey The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus**

HAYOĞLU İ. A., DOĞAN N., DOĞAN C., Hepsağ F., Bülent H.

The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 03 October 2015

XVII. **Geleneksel Türk Mutfağında Toprak Kullanımı ve Yozgat Testi Kebabı**

DOĞAN C., DOĞAN N., CANKURT H., HAYIT F.

IV. Geleneksel Gıdalar Sempozyumu, Turkey, 17 - 19 April 2014

XVIII. **Geçmişten Günümüze Gıdalarda Karbonat Kullanımı**

DOĞAN N., DOĞAN C., HAYIT F., CANKURT H.

IV. Geleneksel Gıdalar Sempozyumu, Turkey, 17 - 19 April 2014

XIX. **AKSEKİ MUTFAĞINDAN EKŞİ TARHANA**

HAYIT F., DOĞAN N., DOĞAN C.

IV. Geleneksel Gıdalar Sempozyumu, Turkey, 17 - 19 April 2014

Metrics

Citation (WoS): 2

Citation (Scopus): 57

H-Index (WoS): 1

H-Index (Scopus): 4

Non Academic Experience

Kahraman Catering