

Asst. Prof. BETÜL ARSLAN

Personal Information

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International Researcher IDs

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Education Information

Doctorate, Ankara University, Gıda Mühendisliği, Turkey 2016 - 2023

Postgraduate, Ankara University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2013 - 2016

Undergraduate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2009 - 2013

Foreign Languages

English, C1 Advanced

Research Areas

Food Engineering, Food Technology

Academic Titles / Tasks

Assistant Professor, Erzincan Binali Yildirim University, Mühendislik-Mimarlık Fakültesi, Gıda Mühendisliği Bölümü, 2024
- Continues

Research Assistant, Erzincan Binali Yildirim University, Mühendislik-Mimarlık Fakültesi, Gıda Mühendisliği Bölümü, 2017
- Continues

Research Assistant, Ankara University, Gıda Mühendisliği, 2018 - 2024

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **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, vol.104, no.5, pp.2980-2989, 2024 (SCI-Expanded)
- II. **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, vol.166, 2020 (SCI-Expanded)
- III. **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, vol.85, no.4, pp.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, vol.145, pp.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, vol.97, pp.198-204, 2018 (SCI-Expanded)

Refereed Congress / Symposium Publications in Proceedings

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, Germany, 5 - 07 November 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 October 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, Spain, 13 - 16 November 2017

IV. 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, France, 23 - 25 October 2017, vol.8, pp.85

V. 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, France, 23 - 25 October 2017, vol.8, pp.105

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 August 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, Thailand, 14 - 19 August 2016, pp.20

Metrics

Publication: 12

Citation (WoS): 12

Citation (Scopus): 89

H-Index (WoS): 2

H-Index (Scopus): 4

Congress and Symposium Activities

19th International Conference on Food Processing & Technology, Attendee, Paris, France, 2017

International Congress of Meat Science and Technology, Attendee, --Seçiniz--, Thailand, 2016

Scholarships

2214/A, TUBİTAK, 2021 - 2022