

Dr.Öğr.Üyesi BETÜL ARSLAN

Kişisel Bilgiler

E-posta: betul.arslan@erzincan.edu.tr

Web: <https://avesis.ebyu.edu.tr/betul.arslan>

Uluslararası Araştırmacı ID'leri

ORCID: 0000-0002-2183-2215

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., İŞİKÇİ 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. 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

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, Fransa, 23 - 25 Ekim 2017, cilt.8, ss.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 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