



1. Name Surname : Tuğba Özdal

**Contact
Adress : Istanbul Okan Üniversitesi, Faculty of Engineering, Department of Food Engineering, Akfırat/ Tuzla/ Istanbul.**

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Mail : tugba.ozdal@okan.edu.tr

2. Date of Birth : 13.02.1986

3. Title : Assistant Prof., Head of Department of Food Engineering

4. Education Status : Ph. D.

Degree	Field	University	Year
Undergraduate	Food Engineering	Istanbul Technical University	2008
M. Sc.	Food Engineering	Istanbul Technical University	2011
Ph. D.	Food Engineering	Istanbul Technical University	2017

5. Academic Titles:

- **Assistant Prof.** Istanbul Okan University, Faculty of Engineering, Department of Food Engineering (01.03.2018-currently)
- **Lecturer** Istanbul Okan University, Faculty of Engineering, Department of Food Engineering (25.05.2017-01.03.2018)
- **Research Assistant** Istanbul Okan University, Faculty of Engineering, Department of Food Engineering (01.04.2010- 25.05.2017)

6. Master of Science and Ph. D. Thesis

6.1. M. Sc. Thesis

M. Sc. Thesis, 2011. Changes in Antioxidant Capacity of Chocolate Added with Almonds. Istanbul Technical University, Institute of Science, Engineering and Technology, Food Engineering Programme.

6.2. Ph. D. Thesis

Ph.D. Thesis, 2017. Investigating the Antioxidant and Antibacterial Properties of Propolis and Its Potential Use in Some Food Products. Istanbul Technical University, Institute of Science, Engineering and Technology, Food Engineering Programme.

6.3. Management of Undergraduate Thesis

1. Effect of Food Processing on Antioxidant Capacity (Duygu Yılmaz, 2016-17, Department of Food Engineering)
2. Optimization of Gluten-Free Bread Using Various Formulations (Mısra Yazıcılar, 2016-17, Department of Food Engineering)
3. Glycerol-Based Process Contaminants in Palm Oil (Öznur Yıldar, 2016-17, Department of Food Engineering)
4. Wheat Analysis of Balıkesir Region (Yağmur İskar, 2016-17, Department of Food Engineering)
5. Propolis: A review on Its Composition and Chemistry, Antimicrobial Activity, Bioavailability and Health Benefits (Melissa Begüm Tuna, 2016-17, Department of Food Engineering)
6. Food Fraud and Adulteration of Food Products (Merve Vurgun, 2016-17, Department of Food Engineering)
7. Evaluation of Physicochemical Characteristics of Coffee as Influenced by Coffee Dose, Type and Grinding Degree (İzel Keskin, 2016-17, Department of Food Engineering)
8. The Antioxidant Properties of Home-Made Vegetable and Fruit Juice Mixes (Ece Esi, 2016-17, Department of Food Engineering)
9. Table Olive Sensory Analysis (Dilara Şerifoğlu, 2017-18, Department of Food Engineering)
10. Antioxidant Capacity of Hardaliye by Using Electrochemical and Spectrophotometrical Techniques (Hazal Selin Aşar, 2017-18, Department of Food Engineering)
11. Antioxidant Capacity of Shalgam by Using Electrochemical and Spectrophotometrical Techniques (Merve Öztürk, 2017-18, Department of Food Engineering)
12. Determination of Antioxidant Capacities by Voltammetric Methods (Sevcan AdıFallel, 2017-18, Department of Food Engineering)

7. Publications

7.1. Articles published in international refereed journals

Özdal, T., Ceylan, F. D., Eroglu, N., Kaplan, M., Olgun, E. O., & Capanoglu, E. (2019). Investigation of antioxidant capacity, bioaccessibility and LC-MS/MS phenolic profile of Turkish propolis. *Food Research International*.

Özdal, T., Sari-Kaplan, G., Mutlu-Altundag, E., Boyacioglu, D. & Capanoglu, E. (2018). Evaluation of Turkish propolis for its chemical composition, antioxidant capacity, anti-proliferative effect on several human breast cancer cell lines and proliferative effect on fibroblasts and mouse mesenchymal stem cell line. *Journal of Apicultural Research*, 1-12. (SCI).

Özdal, T., Sela, D., Xiao, J., Boyacioglu, D., Chem, F. & Capanoglu, E. 2016. The Reciprocal Interactions Between Polyphenols and Gut Microbiota and Effects of Bioaccessibility. *Nutrients*, 8(2), 78-114. (SCI).

Ozkan, G., Kamiloglu, S., **Özdal, T.**, Boyacioglu, D., Capanoglu, E. 2016, Potensial Use of Turkish Medicinal Plants in The Treatment of Various Diseases. *Molecules*, 21(3), 257; doi:10.3390/molecules21030257 (SCI).

Özdal, T., Capanoglu, E. & Altay, F. 2013. A review on protein-phenolic interactions and associated changes. *Food Research International*, 51 (2): 954-970. (SCI).

Özdal, T., Şahin Yeşilçubuk, N. 2014. Toxicity of bisphenol-a: effects on health and regulations. *International Journal of Biology, Veterinary, Agricultural and Food Engineering*, 8(6), 514-518.

Özdal, T., Yıldar, Ö., Yolci-Ömeroğlu, P. (2017). Glycerol-Based Process Contaminants in Palm Oil, *Eurasian Journal of Food Science and Technology*, 1, 17-24.

Özdal, T., Yolci-Ömeroğlu, P., Bulut, R., & Yıldar, Ö. (2017). Chemical Migration from Plastic Types of Food Contact Materials, *Eurasian Journal of Food Sceince and Technology*, 1, 24-35.

7.2. Papers presented at international scientific meetings and published in the proceedings.

Full Text

Acoğlu, B., **Özdal, T.**, Yolci Ömeroğlu, P., Tamer, C.E., Çopur, Ö. U. (2017). Encapsulation of Bioactive Compounds. 1st International Congress on Medical and Aromatic Plants “Natural and Healthy Life”. Full Text Proceeding Book. Ed.(S. Turker, A. S.Sahin, M. Ertekin, B.C. Soner, A. Unver, S. Dogu, H. A. Akyurek, H. I. Kozan) ISBN: 978-605-4988-26-6. Pp. 856-870. (Sözlü)

Özdal, T., Şahin Yeşilçubuk, N. (2014). Toxicity of Bisphenol-A: Effects on Health and Regulations. International Conference on Agricultural and Food Engineering, 5-6 June 2014, New York, USA. (sözlü)

Summary

Dilmenler, P.Ş., Yolci Ömeroğlu, P., **Ozdal, T.** 2018. Benchmarking of the Food Safety Management Systems for Food Packaging Materials: ISO 22000, IFS and BRC. International Agricultural Science Congress. 09-12 May 2018. Van (sözlü)

Tamer, C.E., Koç, E., Yolci Ömeroğlu, P., **Özdal, T.** Çopur, Ö. U. (2018). Protection of Traditional Foods with Geographical Indications. 4th International Symposium on Traditional Foods from Adriatic to Caucasus.19-21 April 2018, Northern Cyprus. Abstract Book., pp.2 (sözlü).

Koç, E., Tamer, C.E. Yolci Ömeroğlu, P., **Özdal, T.**, Çopur, Ö. U. (2018). A General Research on Traditional Food in Bursa. 4th International Symposium on Traditional Foods from Adriatic to Caucasus.19-21 April 2018, Northern Cyprus. (poster).

Özdal, T., Yolci Ömeroğlu, P., Koc, E. (2018). Functional Properties of Fermented Turkish Foods and Beverages, 4th International Symposium on Traditional Foods from Adriatic to Caucasus.19-21 April 2018, Northern Cyprus. (sözlü). Pp81.

Özdal, T. (2018). Reciprocal Interactions Between Gut Microbiota and Phenolic Compounds of Functional Beverages and Their Bioavailability. ICAFOF 2018, 2-5 April 2018. Çeşme. (sözlü).

Acođlu, B., Yolci Ömerođlu, P., **Özđal, T.** (2018). The Effect of Ozonation Process on Pesticide Residues in Fruit and Vegetable. 1st International GAP Agriculture and Livestock Congress, 25-27 April 2018, Sanliurfa (sozlu).ISBN 978-975-7113-64-5, pp42.

Acođlu, B., Yolci Ömerođlu, P., **Özđal, T.** (2018). Use of Ionized Radiation in Spices. 1st International GAP Agriculture and Livestock Congress, 25-27 April 2018, Sanliurfa (poster).pp.567

Ömerođlu, P.Y., Bulut, R., Kasap, S., **Özđal, T.** (2017). Seramik ve Cam Malzemelerden Gıdaya Geçebilecek Kimyasal Riskler, 2nd International Mediterranean Science and Engineering Congress (IMSEC 2017),, 25-27 October 2017, Adana/Turkey. (sözlü).

Bulut, R., Özcan, S., P.Y. Ömerođlu, **Özđal, T.** (2017). Gıda Güvenliđi Yönetim Sistemleri ve Karşılaştırılması. 2nd International Mediterranean Science and and Engineering Congress (IMSEC 2017),, 25-27 October 2017, Adana/Turkey. (poster)

Ömerođlu, P.Y., Koç, E., **Özđal, T.** (2017). Gıda Güvenliđinin Sağlanması Akıllı Ambalaj Uygulamaları. 2nd International Mediterranean Science and and Engineering Congress (IMSEC 2017),, 25-27 October 2017, Adana/Turkey. (sözlü).

Acođlu, B., Ömerođlu, P., Bulut, R., Koç, E., **Özđal, T.** (2017). Doğal Antioksidanların Mikroenkapsülasyonu. 2nd International Mediterranean Science and and Engineering Congress (IMSEC 2017),, 25-27 October 2017, Adana/Turkey. (poster)

Özđal, T., Boyacıođlu, D., Çapanođlu, E. (2017). Antioxidant activities of ethanolic extracts of propolis samples collected from various regions of Turkey in 2013, International Honey Commission Congress (IHC2017), 25-26 September 2017, Antalya/Turkey. (poster)

Özđal, T., Boyacıođlu, D., Çapanođlu, E. (2017). Effects of ethanolic extracts of propolis as a natural additive to reduce the nitrite level in the production of heat-treated sucuks – impact on physicochemical, microbiological and sensory aspects during storage, International Honey Commission Congress (IHC2017), 25-26 September 2017, Antalya/Turkey. (sözlü)

Özđal, T., Boyacıođlu, D., Çapanođlu, E. (2017). Phenolic compounds identified in ethanolic extracts of propolis collected from various regions of Turkey in 2013, International Honey Commission Congress (IHC2017), 25-26 September 2017, Antalya/Turkey. (poster)

Özđal, T., Boyacıođlu, D., Çapanođlu, E. (2017). Possible role of propolis in cancer prevention and treatment, International Honey Commission Congress (IHC2017), 25-26 September 2017, Antalya/Turkey. (poster)

Özđal, T., Yonsel, Ş. (2017). The effects of nitrite, lactic acid bacteria and propolis addition to traditionally produced Turkish sucuk on physicochemical, microbiological and sensory characteristics, 3^{1st} EFFoST International Congress, 13-16 November 2017, Sitges, Spain. (poster)

Özđal, T., Boyacıođlu, D. (2017). Propolis addition to heat treated dry fermented sucuk formulations as a powerful antimicrobial agent from sensory analysis perspective, 45th Apimondia International Apicultural

Congress, September 29th- October 4th 2017, Istanbul, Turkey. (poster)

Özdal, T., Tuna, M. B., Boyacıoğlu, D. (2017). Propolis: a review on its composition and chemistry, antioxidant and antimicrobial activities, bioavailability, and health benefits, 45th Apimondia International Apicultural Congress, September 29th- October 4th 2017, Istanbul, Turkey. (poster)

Özdal, T., Yilmaz, D., & Yolci-Ömeroğlu, P. (2017). Effect of Food Processing on Antioxidant Capacity, International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), 15-17 May, 2017. (sözlü)

Özdal, T., Yolci-Ömeroğlu, P., Bulut, R., & Yildar, Ö. (2017). Chemical Migration from Plastic Types of Food Contact Materials, International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), 15-17 May, 2017. (sözlü)

Özdal, T., Yildar, Ö., Yolci-Ömeroğlu, P. (2017). Glycerol-Based Process Contaminants in Palm Oil, International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), 15-17 May, 2017. (sözlü)

Acoğlu, B., **Özdal, T.**, Yolci-Ömeroğlu, P., Tamer, C. E., Çopur, U. (2017). Encapsulation of Bioactive Compounds, 1st International Congress on Medicinal and Aromatic Plants –Natural and Healthy Life, 10-12 May 2017, Konya, Turkey. (poster)

Toydemir, G., **Özdal, T.**, Yolci-Ömeroğlu, P., & Kaya, S. B. (2017). Sherbet as a Functional Traditional Drink, 1st International Congress on Medicinal and Aromatic Plants –Natural and Healthy Life, 10-12 May 2017, Konya, Turkey. (poster)

Esi, E., Keskin, İ. & **Özdal, T.** 2015. Traditional Functional Fermented Dairy Products of Turkey: Production Technologies, Physicochemical, Microbiological and Functional Properties, The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1-4 October 2015, Sarajevo, Bosnia and Herzegovina. (poster)

Yildar, Ö. & **Özdal, T.** 2015. Orecchiette: Traditional Pasta of Puglia. The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1-4 October 2015, Sarajevo, Bosnia and Herzegovina. (poster)

Yildar, Ö. & **Özdal, T.** 2015. Parmigiano-Reggiano (Parmesan Cheese): Production Methods and Quality Characteristics. The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1-4 October 2015, Sarajevo, Bosnia and Herzegovina. (poster)

Özdal, T. 2015. Effects of Polyphenols on Intestinal Flora and Their Biotransformation By Gut Microbiota. , IFT15 Annual Meeting & Food Expo, 11-14 July 2015. Chicago, USA. (poster)

Özdal, T., Boyacioglu, D. & Capanoglu, E. 2015. Propolis: Antioxidant and Antibacterial Activities, Bioavailability, Effects on Cancer Cell Lines and Stem Cells, FHIT2015- From Hive To Table 2015 International Congress on Food Safety and Authenticity of Bee Products, 21-22 May 2015, Maslak-Istanbul, Turkey. (poster)

Sarı, G., Cömertoğlu, G., **Özdal, T.**, Çiçin, İ. 2014. The impact of obesity on ER-PR positive, Her-2 Negative

Breast Cancer. 2nd International Congress on Food Technology. 5-7 November 2014, Kuşadası, Turkey. (poster)

Özdal, T., Esen, Ö. B., Doğan, G., Çapanoğlu, E., Boyacıoğlu, D. 2014. Investigating the antioxidant capacities of *Viburnum opulus* L. fruits cultivated in Kayseri, Turkey. 2nd International Congress on Food Technology. 5-7 November 2014, Kusadasi, Turkey. (poster)

Gök, Ş., Buyurucu, E., Gürses, D., Çelik, B., **Özdal, T.** 2014. Development of functional foods and Turkey's role in this sector. Bursa 3rd International Food Congress. 26-27 September 2014, Merinos Atatürk Kongre Merkezi, Bursa, Turkey. (poster)

Yıldız, B., Yılmaz, D., **Özdal, T.** 2014. Frozen Foods: Methods, New Technologies and Their Benefits. Bursa 3rd International Food Congress. 26-27 September 2014, Merinos Atatürk Kongre Merkezi, Bursa, Turkey. (poster)

Yazıcılar, M., Özpınar, F.B., **Özdal, T.** 2014. National and international standardization of Helal food production. Bursa 3rd International Food Congress. 26-27 September 2014, Merinos Atatürk Kongre Merkezi, Bursa, Turkey. (poster)

Özdal, T., Çapanoğlu, E., & Boyacıoğlu, D. 2013. Gilaburu juice: traditional drink of middle Anatolia. The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus. 24-26 November 2013, Struga, Macedonia. (poster)

Özdal, T., Çapanoğlu, E., & Boyacıoğlu, D. 2013. Cocoa phenolics and their nutritional contribution to human health. EuroFoodChem XVII, 07-10 May 2013, Istanbul, Turkey. (poster)

Özdal, T., Boyacıoğlu, D., & Çapanoğlu, E. 2012. Changes in antioxidant capacity of chocolate added with almonds during processing, IFT12 Annual Meeting & Food Expo, 25-28 June 2012. Las Vegas, Nevada, USA. (poster)

Özdal, T., Boyacıoğlu, D. and Çapanoğlu, E. 2011. Changes in antioxidant capacity of dark chocolate during processing, 2011 EFFoST Annual Meeting, 9-12 November 2011, Berlin, Germany. (poster)

Özdal, T., Boyacıoğlu, D. and Çapanoğlu, E. 2011., Investigating the effect of almonds on the phenolic content and antioxidant capacity of chocolate, Novel Approaches in Food Industry International Food Congress, 26-29 May 2011, Çeşme, İzmir, Turkey. (poster)

Özdal, T., Boyacıoğlu, D., Çapanoğlu, E. and Süzme, S., 2011., Descriptive sensory analysis of dark chocolates with different almond content, Novel Approaches in Food Industry International Food Congress, 26-29 May 2011, Çeşme, İzmir, Turkey. (poster)

Özdal, T., **Ozdal, M. E.**, **Ozkale, L.**, **Boyacıoğlu, D.** and **Boyacıoğlu, M. H.**, 2011., Fresh pasta in catering and foodservice sectors, IFT Annual Meeting & Food Expo, 11 – 14 July 2011. New Orleans, LA, USA. (poster)

7.3. International books or chapters in books

Ozdal, T., Yalcinkaya, İ. E., Toydemir, G., & Capanoglu, E. (2018). Polyphenol-Protein Interactions and Changes in Functional Properties and Digestibility. Reference Module in Food Science. doi:10.1016/b978-0-08-100596-5.21490-x.

Ozdal, T., & Adiguzel, S. (2019). Black Cumin (*Nigella sativa* L.): Bioactive Compounds and Health Benefits. *Medicinal Plants: Chemistry, Pharmacology, and Therapeutic Applications*, 103.

Ozdal, T. Yolci-Omeroglu, P. & Tamer C. E. Role of Encapsulation in Functional Beverages. In: EMERGING TRENDS AND DEVELOPMENTS IN BEVERAGE SCIENCE (Multi Volume SET I-XX) – ELSEVIER. Chapter: 16. (basım için kabul edildi).

7.4. National books or chapters in books

1. Tuğba Özdal, Perihan Yolci Ömeroğlu. 2018. Çeşitli Gıda Endüstrilerinde Atıkların Özellikleri ve Yasal Düzenlemeler. Fen Bilimleri ve Matematik Temel Alanı Örnek Araştırmalar. Ed. Doç. Dr. Ali Yakar – Doç. Dr. Hüseyin Topaklı, Nobel Akademik Yayıncılık, Ankara.pp.11-46. ISBN: 978-605-7928-28-3

2. Tuğba Özdal, Perihan Yolci Ömeroğlu. 2018. Gıda Atıklarının ve Yan Ürünlerinin Azaltılmasına Yönelik Değerlendirilme Yöntemleri. Fen Bilimleri ve Matematik Temel Alanı Örnek Araştırmalar. Ed. Doç. Dr. Ali Yakar – Doç. Dr. Hüseyin Topaklı, Nobel Akademik Yayıncılık, Ankara.pp.47-76. ISBN: 978-605-7928-28-3

3. Perihan Yolci Ömeroğlu, Elif Koç, Tuğba Özdal, Ömer Utku Çopur.2018. Üç Boyutlu Yazıcıların Gıda Alanında Kullanımı.Mühendislikte Güncel Yaklaşımlar. Ed. Prof.Dr.Yakup Hameş, Nobel Akademik Yayıncılık, Ankara.pp.271-290. ISBN: 978-605-7928-24-5

4. Perihan Yolci Ömeroğlu, Büşra Acaoğlu, Tuğba Özdal. 2018. Meyve ve Sebzelerde Bulunan Pestisit Kalıntılarına Ozonlama İşleminin Etkisi.Mühendislikte Güncel Yaklaşımlar. Ed. Prof.Dr.Yakup Hameş, Nobel Akademik Yayıncılık, Ankara.pp.291-308. ISBN: 978-605-7928-24-5

7.5. Articles published in national refereed journals

Özdal, T., Çapanoğlu Güven, E., Boyacıoğlu, D. 2012. Phenolic compounds in chocolate and their effects on health, *TSE Standard ve Ekonomik Dergi*, 604, Eylül 2012, 57 – 61.

Öksüz, T., **Özdal, T.**, Şahin-Yeşilçubuk, N. & Nilüfer-Erdil, D. 2012. Migration of Bisphenol-A (BPA) into food products and their effects on health. *Akademik Gıda*, 10(3): 93-98.

7.6. Papers presented at national scientific meetings and published in the proceedings.

AdıFallel, S., **Ozdal, T.**, Müftügil, N. 2015. Türkiye’de Üretilen Peynir Çeşitlerinin Tuz Miktarının Azaltılmasının Gıda Güvenliği Açısından Değerlendirilmesi ve Sağlık Üzerindeki Olumlu Etkileri, 7-8 May, 2015, Harbiye Askeri Müzesi, İstanbul, Turkey. (poster)

Özdal, T., Yolci Ömeroğlu, P. 2014. Waste storage and disposal methods in food analysis laboratories. 2. Ulusal Laboratuvar Akreditasyonu ve Güvenliği Sempozyumu Sergisi, 30-31 October/1 November 2014, Yıldız Teknik Üniversitesi Davutpaşa Kampüsü 2010 Avrupa Kültür Başkenti Kongre ve Kültür Merkezi, İstanbul, Turkey. (poster)

Gök, Ş., Yıldar, Ö., **Özdal, T.** 2014. Adulteration of honey and prevention methods. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey. (poster)

Yılmaz, D., İskar, Y., **Özdal, T.** 2014. Effects of nanotechnology applications on food quality characteristics. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey. (poster)

Vurgun, M., Kaya, B., **Özdal, T.** 2014. Development of Turkish Food Legislation and new approaches. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey. (poster)

Yıldız, B., Yıldırım, Ş. A., **Özdal, T.** 2014. Importance of giving accurate information to consumers about food safety. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey. (poster)

Esi, E., Keskin, İ., **Özdal, T.** 2014. Investigating the new technologies used in food preservation. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey. (poster)

Yazıcılar, M., Özpınar, F. B. **Özdal, T.** 2014. Active and intelligent packaging technologies in food industry. 5. Gıda Mühendisliği Öğrenci Kongresi, 24-25 April 2014, Abant İzzet Baysal University, AİBU Kongre Salonu, Bolu, Turkey. (poster)

Yüksel, A., **Özdal, T.**, Daskaya-Dikmen, C., Özcelik, B. 2012. Gourmet oils: production processes, properties and beneficial effects on health. Türkiye 11. Gıda Kongresi, 10 – 12 October 2012. Mustafa Kemal University, Hatay, Turkey. (poster)

- ✓ **Congresses to be a member of the Organizing Committee** FHTT2015- From Hive To Table 2015 International Congress on Food Safety and Authenticity of Bee Products, 21-22 May 2015, Maslak-Istanbul, Turkey.

7.7. Other Publications

EU 7th Frame Programs Financial and Administration Guideline 1- Cooperation Project Proposal, Application and Contract Process. Istanbul Technical University. EU Research Center (<http://www.abmerkezi-arastirma.itu.edu.tr/Icerik.aspx?sid=8917>) (in Turkish)

EU 7th Frame Programs Financial and Administration Guideline 2- ERC Project Proposal Application Process. Istanbul Technical University. EU Research Center (<http://www.abmerkezi-arastirma.itu.edu.tr/Icerik.aspx?sid=8917>) (in Turkish)

EU 7th Frame Programs Financial and Administration Guideline 3- Marie Cure Project Proposal Application Process. Istanbul Technical University. EU Research Center (<http://www.abmerkezi-arastirma.itu.edu.tr/Icerik.aspx?sid=8917>) (in Turkish)

8. Projects

European Union 7th Framework Project - “AnThocyanin and polyphenol bioactives for Health Enhancement through Nutritional Advancement (ATHENA)”, European Union 7th Framework Project, European Union 7th Framework Programme, STREP Project (Researcher) (01.07.2010-30.06.2015).

BAP Project- Investigating the Antioxidant and Antibacterial Properties of Propolis and Its Potential Use in Some Food Products (2011-2017)

BAP Project- Changes in Antioxidant Capacity of Chocolate Added with Almonds (2008-2011)

9. Administrative Tasks

Istanbul Okan University, Head of Department, Department of Food Engineering, Faculty of Engineering (2019-currently)

Istanbul Okan University Department of Food Engineering ACICS Accreditation Program Executive (2014- currently)

Istanbul Okan University Department of Food Engineering Erasmus Coordinator of the department (2010-currently)

Istanbul Okan University Department of Food Engineering Head of Internship Commission (2010-currently)

Istanbul Okan University Department of Food Engineering COOP Programme Coordinator (2012-currently)

10. Memberships in Scientific Organizations

TMMOB Gıda Mühendisleri Odası

11. Prizes

2019 Istanbul Okan University Scientific Paper Publication Award

2013 TUBITAK Turkish Scientific and Technology Council Scientific Paper Publication Award

2013 Istanbul Okan University Scientific Paper Publication Award

2014 TUBITAK Turkish Scientific and Technology Council 2214-A PhD Research Scholarship (Visiting Scientist- University of Massachusetts Amherst).

2015 Best Poster Presentation Award- **Özdal, T.**, Boyacioglu, D. & Capanoglu, E. 2015. Propolis: Antioxidant and Antibacterial Activities, Bioavailability, Effects on Cancer Cell Lines and Stem Cells, FHHT2015- From Hive To Table 2015 International Congress on Food Safety and Authenticity of Bee Products, 21-22 May 2015, Maslak-Istanbul, Turkey.

12. Undergraduate and graduate courses given in the last two years

Akademic Year	Semester	Name of Courses	Hours/week		Number of
			Theory	Application	

					students
2016-2017	Fall	Food Chemistry	3	2	10
2016-2017	Fall	Food Technology	2	0	15
2016-2017	Fall	Food Additives	2	0	15
2016-2017	Spring	Food Microbiology	0	2	9
2016-2017	Spring	Human Health & Nutrition	2	0	15
2016-2017	Spring	Food Engineering Survey	1	0	4
2016-2017	Spring	Graduation Project	0	4	15
2017-2018	Fall	Food Technology	2	0	7
2017-2018	Fall	Food Product Development	3	0	7
2017-2018	Fall	Food Chemistry	3	2	6
2017-2018	Fall	Food Engineering Design	0	2	7
2017-2018	Spring	Food Microbiology	3	2	10
2017-2018	Spring	Human Health & Nutrition	2	0	7
2017-2018	Spring	Food Engineering Survey	1	0	5
2017-2018	Spring	Graduation Project	0	4	10
2017-2018	Spring	Food Additives	2	0	8
2017-2018	Spring	Functional Foods	2	0	7
2018-2019	Spring	Human Health & Nutiriton	3	0	7
2018-2019	Spring	Functional Foods	3	0	5

13. Experience

- **Assistant Prof.** Istanbul Okan University, Faculty of Engineering, Department of Food Engineering (01.03.2018-currently)
- **Lecturer** Istanbul Okan University, Faculty of Engineering, Department of Food Engineering (25.05.2017-01.03.2018)
- **Research Assistant** Istanbul Okan University, Faculty of Engineering, Department of Food Engineering (01.04.2010- 25.05.2017).

14. Areas of Expertise

Food Chemistry

Food Microbiology

Food Technology

Sensory Analysis

Food Safety

Functional Foods

Antioxidant Properties and Bioaccessibility of Functional Foods

15. Refereeing Journals

Food & Function (2 reviewer, SCI)

RSC Advances (3 reviewer, SCI)

Trends in Food Science and Technology (1 reviewer, SCI)

16. Citations

In Google Academics cited for 555 times