Assoc. Prof. DİDEM ŞAHİNGİL

Personal Information

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International Researcher IDs
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Yoksis Researcher ID: 123664

Education Information

Doctorate, Namık Kemal Üniversitesi, Fen Bilimleri, Turkey 2008 - 2012
Postgraduate, Gaziosman Paşa Üniversitesi, Fen Bilimleri, Turkey 2004 - 2007
Undergraduate, Gaziosman Paşa Üniversitesi, Gıda Mühendisliği, Turkey 1999 - 2003

Dissertations

Doctorate, Beyaz peynir üretiminde kullanılanbazı laktik asit bakterilerinin proteoliz, ACE-inhibisyon aktivitesi ve aroma oluşumuna etkilerinin belirlenmesi, Namık Kemal Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2012
Postgraduate, Yöresel bir Gıdadan izole edilen bakteriyosin üreten bakterinin teşhisi ve bakteriyosinin karakterizasyonu, Gaziosman Paşa Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2007

Research Areas

Food Engineering, Food Science, Engineering and Technology

Academic Titles / Tasks

Assistant Professor, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği, 2018 - Continues
Assistant Professor, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği, 2014 - 2018
Expert, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği, 2013 - 2014

Courses

Gıda Biyokimyası, Undergraduate, 2021-2022
Gıdalarda Nanoteknoloji Uygulamaları, Undergraduate Minor, 2021-2022
Gıda Muhafaza Teknikleri, Undergraduate, 2021-2022
Biyoaktif Gıda Bileşenleri, Undergraduate Double Major, 2021-2022
Gıdaların Soğukta Muhafazası ve Dondurma, Undergraduate Double Major, 2021-2022
Gıda Mühendisliği Laboratuvar Teknikleri, Undergraduate, 2021-2022
Temel işlemler laboratuvarı, Undergraduate, 2021-2022

Gıda Mühendisliğinde Tasarım I, Undergraduate, 2021-2022
Süt Biyokimyası, Undergraduate Minor, 2021-2022
Hazır Yemek Teknolojisi, Undergraduate, 2021-2022
Gıda Mühendisliği Tasarım II, Undergraduate, 2020-2021
Gıda Mühendisliği Laboratuvar Teknikleri, Undergraduate, 2020-2021
Gıda Mühendisliğinde Tasarım I, Undergraduate, 2020-2021
Gıda Biyokimyası, Undergraduate, 2020-2021
Biyoaktif Gıda Bileşenleri, Undergraduate Double Major, 2020-2021
Gıda Muhafaza Teknikleri, Undergraduate, 2020-2021
Süt Biyokimyası, Undergraduate Minor, 2020-2021
Gıdaların soğukta Muhafazası ve Dondurma, Undergraduate Double Major, 2020-2021
Gıda Mühendisliği Tasarım II, Undergraduate, 2019-2020
Gıda Mühendisliğinde Tasarım I, Undergraduate, 2019-2020
Gıdaların Soğukta Muhafazası ve Dondurma, Undergraduate Double Major, 2019-2020
Yeni Ürün Geliştirme, Undergraduate, 2019-2020
Hazır Yemek Teknolojisi, Undergraduate, 2018-2019
Gıda Mühendisliği Tasarım II, Undergraduate, 2018-2019
Gıda Güvenliği ve Kalite Sistemleri, Undergraduate Double Major, 2018-2019
Gıda Mühendisliği Laboratuvar Teknikleri, Undergraduate, 2018-2019
Gıda Mühendisliği Laboratuvar Teknikleri, Undergraduate, 2017-2018
Gıdaların Soğukta Muhafazası ve Dondurma, Undergraduate Double Major, 2017-2018
Temel işlemler Laboratuvarı, Undergraduate, 2017-2018
Yeni Ürün Geliştirme, Undergraduate, 2017-2018
Biyoaktif Gıda bileşenleri, Undergraduate Double Major, 2017-2018
Gıda Mühendisliği Tasarım II, Undergraduate, 2017-2018
Gıda Mühendisliğinde Tasarım I, Undergraduate, 2017-2018
Hazır Yemek Teknolojisi, Undergraduate, 2017-2018
Gıda Muhafaza Teknikleri, Undergraduate, 2017-2018
Gıda Mühendisliği Tasarım II, Undergraduate, 2016-2017
Yeni Ürün Geliştirme, Undergraduate, 2016-2017
Gıdaların Soğukta Muhafazası ve Dondurma, Undergraduate Double Major, 2016-2017
Biyoaktif Gıda bileşenleri, Undergraduate Double Major, 2016-2017
Hazır Yemek Teknolojisi, Undergraduate, 2016-2017
Gıda Mühendisliğinde Tasarım I, Undergraduate, 2016-2017
Gıda Mühendisliği Laboratuvar Teknikleri, Undergraduate, 2016-2017
Temel işlemler Laboratuvarı, Undergraduate, 2016-2017
Gıda Muhafaza Teknikleri, Undergraduate, 2016-2017
Gıda Kalite Kontrol ve Mevzuat, Undergraduate, 2016-2017
Gıdalarda Duyusal Analiz, Undergraduate, 2015-2016
Hazır Yemek Teknolojisi, Undergraduate, 2015-2016

Published journal articles indexed by SCI, SSCI, and AHCI

I. **An alternative plant-based fermented milk with kefir culture using apricot (Prunus armeniaca L.) seed extract: Changes in texture, volatiles and bioactivity during storage**
Uruc K., Tekin A., Sahingil D., Hayaloglu A. A.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.82, 2022 (SCI-Expanded)
II. **Floral authentication of some monofloral honeys based on volatile composition and physicochemical parameters**
YILDIZ O., GÜRKAN H., ŞAHİNGİL D., DEĞİRMENCİ A., ER KEMAL M., KOLAYLI S., HAYALOĞLU A. A.

EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.248, no.8, pp.2145-2155, 2022 (SCI-Expanded)

III. **ACE-inhibitory activities of peptide fractions (<3 kDa) and identification of peptide sequence by MALDI-ToF-MS in model cheeses incorporating different Lactobacillus species**
ŞAHİNGİL D., Gokce Y., ÇELİKBIÇAK Ö., HAYALOĞLU A. A.
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.110, 2022 (SCI-Expanded)

IV. **Enrichment of antioxidant activity, phenolic compounds, volatile composition and sensory properties of yogurt with rosehip (Rosa canina L.) fortification**
Sahingil D., Hayaloglu A. A.
INTERNATIONAL JOURNAL OF GASTRONOMY AND FOOD SCIENCE, vol.28, 2022 (SCI-Expanded)

V. **Characterization of Antimicrobial Peptide Fraction Producing Lactobacillus spp. Based on LC/MS-MS and Determination of ACE-inhibitory Activity in Kefir**
Atalay M., ŞAHİNGİL D.
JOURNAL OF AGRICULTURAL SCIENCES-TARIM BILIMLERI DERGISI, vol.28, no.3, pp.372-384, 2022 (SCI-Expanded)

VI. **Rheological and physicochemical properties of apricot kernel cream-An innovative cream-like product**
ŞAHİNGİL D., HAYALOĞLU A. A.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.12, 2021 (SCI-Expanded)

VII. **A comparative study of compositional, antioxidant capacity, ACE-inhibition activity, RP-HPLC peptide profile and volatile compounds of herbal artisanal cheeses**
Sulejmani E., ŞAHİNGİL D., HAYALOĞLU A. A.
INTERNATIONAL DAIRY JOURNAL, vol.111, 2020 (SCI-Expanded)

VIII. **GC/MS-Olfactometric Characterization of the Volatile Compounds, Determination Antimicrobial and Antioxidant Activity of Essential Oil from Flowers of Calendula (Calendula officinalis L.)**
ŞAHİNGİL D.
JOURNAL OF ESSENTIAL OIL BEARING PLANTS, vol.22, no.6, pp.1571-1580, 2020 (SCI-Expanded)

IX. **Effect of blends of camel chymosin and microbial rennet (Rhizomucor miehei) on chemical composition, proteolysis and residual coagulant activity in Iranian Ultrafiltered White cheese**
Soltani M., ŞAHİNGİL D., Gokce Y., HAYALOĞLU A. A.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.56, no.2, pp.589-598, 2019 (SCI-Expanded)

X. **Optimization of proteolysis and angiotensin converting enzyme inhibition activity in a model cheese using response surface methodology**
ŞAHİNGİL D., GOKCE Y., Yuceer M., HAYALOĞLU A. A.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.99, pp.525-532, 2019 (SCI-Expanded)

XI. **Changes in volatile composition and sensory properties of Iranian ultrafiltered white cheese as affected by blends of Rhizomucor miehei protease or camel chymosin**
SOLTANI M., ŞAHİNGİL D., GOKCE Y., HAYALOĞLU A. A.
JOURNAL OF DAIRY SCIENCE, vol.99, no.10, pp.7744-7754, 2016 (SCI-Expanded)

XII. **Changes of proteolysis and angiotensin-I converting enzyme-inhibitory activity in white-brined cheese as affected by adjunct culture and ripening temperature**
ŞAHİNGİL D., HAYALOĞLU A. A., KIRMACI H. A., Ozer B., Simsek O.
JOURNAL OF DAIRY RESEARCH, vol.81, no.4, pp.394-402, 2014 (SCI-Expanded)

XIII. **Changes in volatile composition, proteolysis and textural and sensory properties of white-brined cheese: effects of ripening temperature and adjunct culture**
ŞAHİNGİL D., HAYALOĞLU A. A., Simsek O., Ozer B.
DAIRY SCIENCE & TECHNOLOGY, vol.94, no.6, pp.603-623, 2014 (SCI-Expanded)

XIV. **Enterocin HZ produced by a wild Enterococcus faecium strain isolated from a traditional, starter-free pickled cheese**
Yildirim Z., Bilgin H., Isleroglu H., Tokatli K., Sahingil D., Yildirim M.
JOURNAL OF DAIRY RESEARCH, vol.81, no.2, pp.164-172, 2014 (SCI-Expanded)

XV. **Characterizing volatile compounds and proteolysis in Gokceada artisanal goat cheese**

HAYALOĞLU A. A., Yasar K., TÖLÜ C., ŞAHİNGİL D.
SMALL RUMINANT RESEARCH, vol.113, no.1, pp.187-194, 2013 (SCI-Expanded)

XVI. **Volatiles and sensory evaluation of goat milk cheese Gokceada as affected by goat breeds (Gokceada and Turkish Saanen) and starter culture systems during ripening**
HAYALOĞLU A. A., TÖLÜ C., Yasar K., ŞAHİNGİL D.
JOURNAL OF DAIRY SCIENCE, vol.96, no.5, pp.2765-2780, 2013 (SCI-Expanded)

XVII. **Characterization of lactococcin BZ produced by Lactococcus lactis subsp lactis BZ isolated from boza**
Sahingil D., Isleroglu H., Yildirim Z., Akcelik M., Yildirim M.
TURKISH JOURNAL OF BIOLOGY, vol.35, no.1, pp.21-33, 2011 (SCI-Expanded)

Refereed Congress / Symposium Publications in Proceedings

I. **An alternative plant-based fermented milk by kefir grains: Changes in texture, volatiles and bioactivity during storage**
Uruç K., TEKİN A., ŞAHİNGİL D., HAYALOĞLU A. A.
12th NIZO Dairy Conference Innovations in Dairy Ingredients, Papendal, Netherlands, 5 - 08 October 2021

II. **KAPARİ BİTKİSİNDEN ELDE EDİLEN HAM YAĞIN BAZI FİZİKOKİMYASAL ÖZELLİKLERİ, ANTİOKSİDAN AKTİVİTESİ VE GC-FID İLE YAĞ ASİTLERİ KOMPOZİSYONUNUN BELİRLENMESİ**
ŞAHİNGİL D.
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020

III. **DETERMINATION of VOLATILES, ANTIMICROBIAL and ANTIOXIDANT ACTIVITY of EXTRACTS from FLOWERS of CALENDULA (Calendula officinalis L.)**
ŞAHİNGİL D., HAYALOĞLU A. A.
4th International Symposium of Medicinal and Aromatic Plants was, 2 - 04 October 2018

IV. **Investigation of Kefır, A Functıonal Dairy Product, Its Antimicrobial and Bioactive Peptide Formation Properties And Antimicrobial Effect Spectrums**
ŞAHİNGİL D., ATALAY M.
' Innovations in Food Science and Human Nutrition (IFHN-2018), Roma, Italy, 13 - 15 October 2018, pp.1

V. **Determination of antimicrobial activity (Gram positive and Gram negative pathogens) and antioxidant activity of extracts of methanolic, ethanolic and aqueous and SPME-GS/MS volatile profile of Calendula officinalis flowers**
ŞAHİNGİL D., HAYALOĞLU A. A.
IV TIBBİ VE AROMATİK BİTKİLER SEMPOZYUMU, İzmir, Turkey, 2 - 04 October 2018

VI. **Identification of bioactive properties (ACE-Inhibition and Antioxidant Activities) of protein-extracts and fractions from White Mulberry (Morus Alba L.) and leaves**
ŞAHİNGİL D., PİRİNÇ F. T.
4.İnternational Symposium of Medicinal and Aromatic plants, İzmir, Turkey, 2 - 04 October 2018, pp.182

VII. **Changes in volatiles, antioxidant activity and proteolysis of cheese as affected by plants addition**
HAYALOĞLU A. A., Gökçe Y., KANMAZ H., ABACI Z. M., Durmuş E., Dinç R., ŞAHİNGİL D.
Innovations in Food Science and Human Nutrition, Roma, Italy, 13 - 15 September 2018

VIII. **Yandım Çavuş Ayranı: Its Manufacturing Procedure and Some Nutritional Characteristics**
ŞAHİNGİL D., HAYALOĞLU A. A.
The 4th International Symposium on Traditional Foods from Adriatic to Caucasus, Girne, Cyprus (Kktc), 19 - 21 April 2018

IX. **A traditional foods: Composition and production of Malatya Tarhana (Darhane)**
ŞAHİNGİL D., HAYALOĞLU A. A.
The 4th International Symposium on Traditional Foods from Adriatic to Caucasus, Girne, Cyprus (Kktc), 19 - 21 April 2018

X. **Determination of Some Quality Characteristics of Cheese with Addition of some plants Dill, Garlic, Grape Seed and Flaxseed**

KANMAZ H., Gökçe Y., ERGÜL S., Yel P. Ö., ŞAHİNGİL D., HAYALOĞLU A. A.
NTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Antalya, Turkey, 11 April 2018

XI. **Effects on Physico-Chemical, Proteolysis and Antioxidant Capacity Use of Capper in Cheeses**
ŞAHİNGİL D., HAYALOĞLU A. A.
INTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Antalya, Turkey, 11 - 13 April 2018

XII. **Use of Rosehip (Rosa canina) on Physicochemical, Antioxidant Capacity, Volatile Composition and Sensory Properties of Yogurt**
ŞAHİNGİL D., HAYALOĞLU A. A.
INTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Antalya, Turkey, 11 - 13 April 2018

XIII. **MICROBIOLOGICAL, CHEMICAL AND ANTIOXIDANT PROPERTIES OF TRADITIONAL TARHANA CHIPS WITH FERMENTED KEFIR**
ŞAHİNGİL D., HAYALOĞLU A. A.
The 4th International Symposium on Traditional Foods from Adriatic to Caucasus, Girne, Cyprus (Kktc), 11 April 2018

XIV. **HEAD-SPACE AROMA PROFILE AND FATTY ACIDS COMPOSITION FOR THE CHARACTERIZATION OF CAPERS FROM MALATYA IN TURKEY**
ŞAHİNGİL D., HAYALOĞLU A. A.
INTERNATIONAL SYMPOSIUM ON MEDICINAL, AROMATIC AND DYE PLANTS, 5 - 07 October 2017, pp.101

XV. **Chemical Composition, Fatty Acids and Antioxidant Activities of Caper oil harvested in Turkey**
ŞAHİNGİL D., HAYALOĞLU A. A.
16 th Euro Fed Lipid Congress and Expo, 16 - 19 September 2017

XVI. **Effects of Adjunt Culture and Ripening Temperature on Proteolysis Volatiles Texture and Sensory Properties of Beyaz peynir White brined Cheese**
HAYALOĞLU A. A., ŞAHİNGİL D.
International Turkic World Conference on Chemical Sciences and Technologies, 26 - 30 October 2016

XVII. **Effects of Adjunct Culture and Ripening Temperature on Proteolysis, Volatiles, Texture and Sensory Properties of Beyaz Peynir, White-Brined Cheese.**
HAYALOĞLU A. A., ŞAHİNGİL D.
International Turkic World Conference on Chemical Sciences and Technologies, Skopje, Macedonia, 26 - 27 October 2016

XVIII. **Volatile compounds of monofloral Turkish honeys**
YILDIZ O., KOLAYLI S., HAYALOĞLU A. A., ŞAHİNGİL D., GÜRKAN H.
13th Asian Apicultural Association Conference, Jeddah, United Arab Emirates, 24 - 26 April 2016

XIX. **Volatiles compounds of monofloral Turkish honeys.**
YILDIZ O., KOLAYLI S., HAYALOĞLU A. A., ŞAHİNGİL D., GÜRKAN H.
13th Asian Apicultural Association Conference, Jeddah, Saudi Arabia, 24 - 26 April 2016, pp.117

XX. **Honey varieties and honey plants in Turkey.**
HAYALOĞLU A. A., ŞAHİNGİL D., GÜRKAN H.
13th Asian Apicultural Association Conference, Jeddah, Saudi Arabia, 24 - 26 April 2016, pp.387

XXI. **Optimization of ripening time temperature and salt concentration in a model cheese using response surface methodology determination of proteolysis and bioactive properties**
HAYALOĞLU A. A., ŞAHİNGİL D., Gökçe Y.
18. EuroFoodChem, Madrid, Spain, 13 - 16 October 2015

XXII. **Kars Kaşar Peynirlerinin Proteoliz Düzeyi ve Aroma Maddeleri Kompozisyonu**
HAYALOĞLU A. A., LEVENT O., GÜRKAN H., ŞAHİNGİL D.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, pp.528

XXIII. **Kars Kaşar peynirlerinin Proteoliz düzeyi ve Aroma Maddelerinin Kompozisyonu.**
HAYALOĞLU A. A., LEVENT O., GÜRKAN H., ŞAHİNGİL D.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012

XXIV. **Kars kaşar peynirlerinin proteoliz düzeyi ve aroma maddeleri kompozisyonu.**
HAYALOĞLU A. A., LEVENT O., GÜRKAN H., ŞAHİNGİL D.

Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, pp.528

XXV. **Characterization of proteolysis and volatile compounds of Comlek cheese sold in Central Anatolia**
KARACA O. B., ŞAHİNGİL D., KARACA SAYDAM B., HAYALOĞLU A. A.
International Food Congress, Novel Approaches in Food Industry, İzmir, Turkey, 26 - 28 May 2011

XXVI. **Proteolysis level and volatile aroma compounds in Gokceada goat milk cheese.**
YAŞAR K., TÖLÜ C., ŞAHİNGİL D., HAYALOĞLU A. A.
IDF International Symposium on Sheep, Goat and other non-Cow Milk, Atina, Greece, 16 - 18 May 2011

XXVII. **Bozadan İzole Edilen Lactococcus lactis spp. lactis BZ tarafından Üretilen Lactococcin BZ'nin Karakterizasyonu**
ŞAHİNGİL D., YILDIRIM Z., İŞLEROĞLU H., YILDIRIM M.
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008

Supported Projects

HAYALOĞLU A. A., YİĞİTVAR İ., AYDIN Ç. M., ALKAN G., ERGÜL S., ŞAHİNGİL D., URUÇ K., GÜL DİKME T., ŞAHİN KOVUK Ş., BARAN U., Project Supported by Higher Education Institutions, Kayısı Çekirdeği Yağı ve Protein Ekstraksiyonunun Optimize Edilmesi ve Kayısı Çekirdeğinin Biyoaktif ve Teknofonksiyonel Özelliklerinin Belirlenmesi, 2019 - 2022
ŞAHİNGİL D., PİRİNÇ F. T., Project Supported by Higher Education Institutions, Beyaz dut Morus alba L ve yapraklarından elde edilen protein ekstraktlarının ve fraksiyonlarının biyoaktif özelliklerinin (ACE-inhibisyon ve antioksidan aktiviteleri) belirlenmesi, 2018 - 2020
ŞAHİNGİL D., ATALAY M., Project Supported by Higher Education Institutions, Yardımcı kültür ilave edilerek Üretilen Kefirlerin Biyoaktif Peptit oluşturma Özelliklerinin ve Antimikrobiyal Etki Spektrumlarının Araştırılması, 2017 - 2020
ŞAHİNGİL D., TUBITAK Project, 25.05.2016-15.03.2014, 2014 - 2016

Metrics

Publication: 46
Citation (WoS): 167
Citation (Scopus): 116
H-Index (WoS): 7
H-Index (Scopus): 5

Congress and Symposium Activities

ULUSLARARASI IV TIBBİ VE AROMATİK BİTKİLER SEMPOZYUMU, Attendee, İzmir, Turkey, 2018

Non Academic Experience

ENKAY temizlik Tic. Lim. Şti
Terakki Toplu Yemek Tahh. Tic. Lim.Şti
Özkaleli Gıda Petrol Üret San. Ve ÜretimPazarlam.A.ş