

Prof. SİBEL ULUATA

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International Researcher IDs

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ScopusID: 53868507500

Yoksis Researcher ID: 108159

Education Information

- I. Doctorate, Inonu University, Fen Bilimleri, Turkey 2003 - 2010
- II. Postgraduate, Inonu University, Fen Bilimleri Enstitüsü, Turkey 1997 - 2001
- III. Undergraduate, Inonu University, Mühendislik Fakültesi, Turkey 1990 - 1994

Foreign Languages

- I. English, B2 Upper Intermediate

Dissertations

- I. Doctorate, Bazı Bitkisel Yağların Karakterizasyonu, Inonu University, Fen Bilimleri, Fen Bilimleri/Kimya, 2010

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Technology, Fats Technology, Engineering and Technology

Academic Titles / Tasks

- I. Associate Professor, Inonu University, Sağlık Bilimleri Fakültesi, Beslenme ve Diyetetik, 2019 - Continues

Academic and Administrative Experience

- I. Head of Department, Inonu University, Sağlık Bilimleri Fakültesi, 2019 - Continues
- II. Head of Department, Inonu University, 2011 - 2019

Courses

- I. Gıdalarda Fiziksel Özellikler, Undergraduate Double Major, 2019-2020
- II. Gıdalarda Biyokimyasal Değişimler, Undergraduate Minor, 2019-2020

- III. GIDA KATKI MADDELERİ, Associate Degree, 2018-2019
- IV. GIDALARDA TEMEL İŞLEMLER I, Associate Degree, 2018-2019
- V. BİTKİSEL YAĞ TEKNOLOJİSİ, Associate Degree, 2018-2019
- VI. GİDALARDA FİZİKSEL OZELLİKLER, Undergraduate Double Major, 2018-2019
- VII. Gıdalarda Fiziksel Özellikler, Undergraduate Double Major, 2017-2018
- VIII. Bitkisel Yağ Teknolojisi, Associate Degree, 2017-2018
- IX. Gıda Katkı Maddeleri, Associate Degree, 2017-2018
- X. Gıdalarda Temel İşlemler, Associate Degree, 2017-2018
- XI. Gıda stabilitesi, Undergraduate Minor, 2017-2018
- XII. Bioaktif GIDA Bileşenleri, Undergraduate Double Major, 2017-2018
- XIII. Gıdalarda Temel işlemler, Associate Degree, 2016-2017
- XIV. Bitkisel Yağ Teknolojisi, Associate Degree, 2016-2017
- XV. Gıdalarda Temel İşlemler I, Associate Degree, 2016-2017
- XVI. Gıdalarda Temel İşlemler II, Associate Degree, 2016-2017
- XVII. Gıda Katkı Maddeleri, Associate Degree, 2016-2017
- XVIII. Gıda Güvenliği, Associate Degree, 2015-2016
- XIX. Gıda Kimyası, Associate Degree, 2015-2016
- XX. Gıdalarda Temel İşlemler I, Associate Degree, 2015-2016
- XXI. Gıda Katkı Maddeleri, Associate Degree, 2015-2016
- XXII. Bitkisel Yağ Teknolojisi, Associate Degree, 2015-2016
- XXIII. Meslek Etiği, Associate Degree, 2015-2016
- XXIV. Gıdalarda Temel İşlemler I-II, Associate Degree, 2012-2013
- XXV. Bitkisel Yağ Teknolojisi, Associate Degree, 2012-2013
- XXVI. Gıda Kimyası, Associate Degree, 2011-2012
- XXVII. Bitkisel Yağ Teknolojisi, Associate Degree, 2011-2012
- XXVIII. Gıdalarda Temel İşlemler I-II, Associate Degree, 2011-2012

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Comparing physical stability of ultrasound and Pickering emulsion fortified with vitamin D**
ULUATA S., Avci S., DURMAZ G.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.99, pp.91-92, 2022 (SCI-Expanded)
- II. **Determination of Lipid Hydroperoxides in Oil-in-water Emulsions Using by a Novel Technique.**
ULUATA S., DURMAZ G., McClements D., Decker E.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.98, pp.120, 2021 (SCI-Expanded)
- III. **Characterization of Turkish Extra Virgin Olive Oils and Classification Based on Their Growth Regions Coupled with Multivariate Analysis**
ULUATA S., Altuntaş Ü., Özçelik B.
FOOD ANALYTICAL METHODS, vol.14, no.8, pp.1682-1694, 2021 (SCI-Expanded)
- IV. **Ability of Sodium Dodecyl Sulfate (SDS) Micelles to Increase the Antioxidant Activity of alpha-Tocopherol**
Inchingolo R., Bayram I., Uluata S., Kiralan S. S., Rodriguez-Estrada M. T., McClements D. J., Decker E. A.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.69, no.20, pp.5702-5708, 2021 (SCI-Expanded)
- V. **Apium Plants: Beyond Simple Food and Phytopharmacological Applications**
Salehi B., Venditti A., Frezza C., YÜCETEPE A., Altuntaş Ü., ULUATA S., Butnariu M., Sarac I., Shaheen S., Petropoulos S. A., et al.
APPLIED SCIENCES-BASEL, vol.9, no.17, 2019 (SCI-Expanded)
- VI. **Riboflavin-induced oxidation in fish oil-in-water emulsions: Impact of particle size and optical transparency**

- Uluata S., McClements D. J., Decker E. A.
FOOD CHEMISTRY, vol.213, pp.457-461, 2016 (SCI-Expanded)
- VII. **Physical and oxidation stability of self-emulsifying krill oil-in-water emulsions**
Wu Q., Uluata S., Cui L., Wang C., Li D., McClements J., Decker E. A.
FOOD & FUNCTION, vol.7, no.8, pp.3590-3598, 2016 (SCI-Expanded)
- VIII. **Biochemical Characterization of Arbequina Extra Virgin Olive Oil Produced in Turkey**
ULUATA S., Altuntaş Ü., Özçelik B.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.93, no.5, pp.617-626, 2016 (SCI-Expanded)
- IX. **Biochemical Characterization of Arbequina Extra Virgin Olive Oil Produced in Turkey**
ULUATA S., Altuntas U., Ozcelik B.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.93, pp.617-626, 2016 (SCI-Expanded)
- X. **Optimization of Nanoemulsion Fabrication Using Microfluidization: Role of Surfactant Concentration on Formation and Stability**
Uluata S., Decker E. A., McClements D. J.
FOOD BIOPHYSICS, vol.11, no.1, pp.52-59, 2016 (SCI-Expanded)
- XI. **Physical Stability, Autoxidation, and Photosensitized Oxidation of omega-3 Oils in Nanoemulsions Prepared with Natural and Synthetic Surfactants**
Uluata S., McClements D. J., Decker E. A.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.63, no.42, pp.9333-9340, 2015 (SCI-Expanded)
- XII. **How the Multiple Antioxidant Properties of Ascorbic Acid Affect Lipid Oxidation in Oil-in-Water Emulsions**
ULUATA S., McClements D. J., Decker E. A.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.63, no.6, pp.1819-1824, 2015 (SCI-Expanded)
- XIII. **Antioxidant Activities and Oxidative Stabilities of Some Unconventional Oilseeds**
ULUATA S., ÖZDEMİR N.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.89, no.4, pp.551-559, 2012 (SCI-Expanded)

Articles Published in Other Journals

- I. **COVID-19 PANDEMIC AND EATING HABITS LOCKDOWN EFFECT**
GÜLER P., BOZKIR Ç., uluata s.
Sağlık Bilimleri Dergisi, vol.32, no.2, pp.237-243, 2023 (Peer-Reviewed Journal)
- II. **Evaluation of Chemical Characterization, Antioxidant Activity and Oxidative Stability of Some waste seed oil**
ULUATA S., ÖZDEMİR N.
Turkish Journal of Agriculture-Food Science and Technology, vol.5, no.1, pp.48-53, 2017 (Peer-Reviewed Journal)
- III. **Effect of Extraction Method on Biochemical Properties and Oxidative Stability of Apricot Seed Oil**
ULUATA S.
AKADEMİK GIDA, vol.14, pp.333-340, 2016 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. **ALOE VERA (Aloe arborescens) BİTKİSİNİN ANTIOKSİDAN KAPASİTESİ, TOPLAM FENOL İÇERİĞİ ve FİZİKO-KİMYASAL ÖZELLİKLERİNİN BELİRLENMESİ**
İZCİLAR F., BİNGÜL S., GÖKBULUT İ., DURMAZ G., ULUATA S.
Uluslararası Maldiv Sağlık Bilimleri Kongresi, Malatya, Turkey, 14 October 2022
- II. **Improving Oxidative Stability of Flaxseed Oil by Microemulsified Polar Antioxidants**
Yılmaz A., ULUATA S., KARABULUT İ., DURMAZ G.

6th World Congress on Medicinal and Aromatic Plants, Magusa, Cyprus (Kkctc), 13 - 17 November 2019, pp.181

- III. **Determination of Lipid hydroperoxides in oil-in-water emulsion using by fluorescent technique**
ULUATA S., DURMAZ G., McClements J. D., Decker E. A.
17th Euro Fed Lipid Congress and Expo, 20 - 23 October 2019
- IV. **Potential of Emulsion-based Delivery Systems to Enhance Vitamin D Bioavailability**
GÜMÜŞ C. E., ULUATA S.
14th Euro Fed Lipid Congress and Expo, 20 - 23 October 2019
- V. **Determination of Lipid Hydroperoxides in Oil-in-water Emulsions using by a Fluorescent Technique**
ULUATA S., Decker A. E., DURMAZ G., McClements D.
17th EuroFed Lipid congress and Expo, Sevilla, Spain, 20 - 23 October 2019, pp.269
- VI. **Ability of SDS micelles to increase Antioxidant activity of a-tocopherol**
Inchingolo R., Kiralan S. S., ULUATA S., Estrada M. T. R., McClements J. D., Decker E. A.
2018 Annual American Oil Chemistry Meeting, 6 - 09 May 2018
- VII. **Determination of physical and chemical stability in nanoemulsion system using by model oil**
ULUATA S.
Gıda, Metabolizma ve Sağlık:Biyoaktifbileşenler ve Doğal Katkıları Kongresi, Turkey, 28 - 29 November 2016
- VIII. **Determination Chemical composition and Antioxidant Activity of Terebinth (Pistacio terebinthus)seed oil**
ULUATA S., ÖZDEMİR N.
International Symposium on Medical, Aromatic and Dye Plants (Reyhan 2017), 5 - 07 October 2017
- IX. **MENENĞİÇ (Pistacia terebinthus) ÇEKİRDEK YAĞININ KİMYASAL BİLEŞİMİ VEANTİOKSİDAN AKTİVİTESİNİN BELİRLENMESİ**
ULUATA S., ÖZDEMİR N.
International Symposium on Medicinal Aromatic and Dye Plants, Malatya, Turkey, 5 - 07 October 2017
- X. **Photosensitizer and Particle size effect on Lipid oxidation in oil-in water emulsion**
ULUATA S., McClements J. D., Decker E. A.
15th Euro Fed Lipidcongress, 27 - 30 August 2017
- XI. **Photosensitizer and Particle Size effect Lipid oxidation in Oil-in-water Emulsion**
ULUATA S.
15th Euro fed Lipid Congress, Upsala, Belgium, 27 - 30 August 2017, pp.97
- XII. **Physical and oxidative stability of self-emulsifying Krill oil-in water emulsion**
Wu Q., Decker E. A., ULUATA S., Cui L., Wang C., Li D.
2017 AOCS Annual Meeting and expo, 30 April - 03 May 2017
- XIII. **Investigation of the influence of particle size in oil in water emulsion system**
ULUATA S., McClements J. D., Decker E. A.
YABİTED, Turkey, 13 - 15 April 2017
- XIV. **Omega 3 yağlarının nanoemulsiyonun Fiziksel ve oksidatif stabilitesinin belirlenmesi**
ULUATA S., McClements D. J., Eric A D.
12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- XV. **Gaziantep yöresine ait Sızma zeytin yağlarının Bazı karakteristik özellikleri ve Antioksidan Aktivitelerinin Belirlenmesi**
ULUATA S., ALTUNTAŞ Ü., ÖZÇELİK B., Abidin T.
Türkiye II. Zeytin ve Zeytinyağı Kongresi, Turkey, 2 - 06 October 2016
- XVI. **Fabrication of Nanoemulsion using Microfluidization Role of Surfactant Concentration on Formation and Stability**
ULUATA S., McClements D. J., Decker E. A.
14th EuroFed Lipid, 18 - 21 September 2016
- XVII. **Autoxidation and photosensitized oxidation of w 3 oils in nanoemulsion**
ULUATA S., D Julian M., Decker E. A.
14th Eurofed Lipid, 18 - 21 September 2016
- XVIII. **Optimization of Nanoemulsion Fabrication using Microfluidization Role of Surfactant Concentration**

on Formation and Stability

ULUATA S., McClements D. J., Decker E. A.

107th AOCS Annual meeting, 1 - 04 May 2016

- XIX. **Biochemical Characterization of Arbequina Extra virgin Olive Oil Produced in Turkey**
Umit A., ULUATA S., Beraat O.
13th EuroFed Lipid, 27 - 29 September 2015
- XX. **Ascorbic Acid Multiple Properties and its Affect on Lipid oxidation oil in water Emulsion System**
ULUATA S., McClements D. J., Decker E. A.
YABITED, Turkey, 7 - 09 May 2015
- XXI. **Ascorbic acid Oxygen Scavenging Properties and Its Effect on Lipid Oxidation in Oil in Water Emulsion System**
ULUATA S., David J M., Eric A D.
106th AOCS Annual Meeting, 1 - 04 May 2015
- XXII. **Chemical composition of arbequina extra virgin olive oil**
ULUATA S., ALTUNTAŞ Ü., ÖZÇELİK B.
Functional Food, Nutraceuticals, natural health products and Dietary supplements, 14 - 17 October 2014
- XXIII. **Fatty acid Composition and tocopherol content of white mulberry Morus alba Seed oil**
ULUATA S., ÖZDEMİR N.
12th Euro Fed Lipid Congress, 14 - 17 September 2014
- XXIV. **Fatty acid Composition Antioxidant Activity and Oxidative Stabily of Apricot Kernel oil**
ULUATA S.
105th AOCS Annual Meeting, 4 - 07 May 2014
- XXV. **Determination of Some Biochemical Characteristics and Antioxidant Activity of Extra Virgin Olive oil produced from Ayvalık Olive Cultivars in Turkey**
ULUATA S., ALTUNTAŞ Ü., ÖZÇELİK B.
IFT13 Annual Meeting, 13 - 16 July 2013
- XXVI. **Characterization of The Extra Virgin Olive oils Produced from Arbequina cultivars cultivated in Turkey**
ULUATA S., ALTUNTAŞ Ü., ÖZÇELİK B.
Eurofoodchem XVII, 7 - 10 June 2013
- XXVII. **Kiraz Prunus avium çekirdek yağının antioksidan aktivite ve oksidatif stabilitesinin belirlenmesi**
ULUATA S., ÖZDEMİR N.
Türkiye 11. Gıda Kongresi, Turkey, 10 - 12 October 2012
- XXVIII. **Kavun Cucumis melo çekirdek yağının yağ asidi bileşenlerinin antioksidan aktivite ve oksidatif stabilitesinin belirlenmesi**
ULUATA S., ÖZDEMİR N.
11. Türkiye Gıda Kongresi, Turkey, 10 - 12 October 2012
- XXIX. **Determination Fatty acid Tocopherol contents and antioxidant capacities of some waste oil seeds**
ULUATA S.
4th International Congress on Food and Nutrition, 12 - 14 October 2011
- XXX. **Tüketilmeyen Bazı bitkisel Yağların Kısmi Karekterizasyonu**
ULUATA S., ÖZDEMİR N.
Ulusal Kimya Kongresi, Erzurum, Turkey, 27 June - 02 July 2011
- XXXI. **Geleneksel olarak Tüketilmeyen Bazı bitkisel Yağların Kısmi Karakterizasyonu**
ULUATA S., ÖZDEMİR N.
25.Ulusal Kimya Kongresi, Turkey, 27 June - 02 July 2011

- I. DURMAZ G., ULUATA S., ER B., Project Supported by Higher Education Institutions, Ispanaktan lutein ve beta-karotenin bulutlanma noktası tekniđi ile ekstraksiyonu, 2021 - 2023
- II. ULUATA S., YELMER N., Project Supported by Higher Education Institutions, Zencefil Biyoaktif Bilesenlerinin Enkapsulasyonu ve Biyoyararlılıđının Belirlenmesi, 2019 - 2023
- III. YILDIZ T., ÇELİK O. T., SAĐLAM M., TALU B., AKSOY DERYA Y., UÇAR T., ULUATA S., Project Supported by Higher Education Institutions, Uluslararası Mardia Sađlık Bilimleri Kongresi, 2022 - 2022
- IV. ULUATA S., GÜLER P., Project Supported by Higher Education Institutions, Covid 19 Pandemi Sürecinin Beslenme Alışkanlıđı Üzerine Etkisinin Araştırılması, 2021 - 2022
- V. ULUATA S., GÜLER P., Project Supported by Higher Education Institutions, Helal Gıda Analiz Yöntemleri ve Tüketici eğilimlerinin Araştırılması (Malatya örneđi), 2020 - 2022
- VI. ULUATA S., ABACI Z. M., Project Supported by Higher Education Institutions, Omega-3 Yađ Asitleri ile Zenginleştirilmiş Kayısı Suyunun Fiziksel ve Oksidatif Stabilesinin Belirlenmesi, 2019 - 2021
- VII. ULUATA S., DECKER E., Project Supported by Higher Education Institutions, Fosfolipidlerin krill yađ-su emülsiyonu oksidatif stabilitiesi üzerine etkisinin araştırılması ve oksidatif stabilitiesinin balık yađ-su emülsiyonu ile karşılaştırılması, 2018 - 2020
- VIII. ULUATA S., Project Supported by Higher Education Institutions, GIDA ANALİZLERİ VE MİKROBİYOLOJİ LABORATUVARLARININ GELİŞTİRİLMESİ, 2016 - 2018
- IX. ULUATA S., Project Supported by Higher Education Institutions, Emülsiyon sistemlerde oksidasyon etkisinin araştırılması, 2017 - 2017

Metrics

Publication: 52
Citation (WoS): 190
Citation (Scopus): 174
H-Index (WoS): 7
H-Index (Scopus): 7

Congress and Symposium Activities

- I. 15th Eurofed Lipid Congress, Attendee, Uppsala, Sweden, 2017
- II. Eurofedlipid, Attendee, Belgium, 2016
- III. AOCS annual meeting, Attendee, United States Of America, 2016
- IV. Eurofedlipid, Attendee, Italy, 2015

Coaching Duties

Refereeing Duties

Non Academic Experience

- I. MİLLİ EĐİTİM BAKANLIĐI