

Asst. Prof. ESRA DOĞU BAYKUT

Personal Information

Office Phone: +90 216 280 4020 Extension: 4020

Email: esra.dogubaykut@medeniyet.edu.tr

Web: <http://aves.medeniyet.edu.tr/esra.dogubaykut/cv>

Address: İstanbul Medeniyet Üniversitesi Orhanlı-Tuzla Yerleşkesi Fatih Mahallesi, Eski Ankara Asfaltı Caddesi No:28 34956 Tuzla/İstanbul

Education Information

Doctorate, İstanbul Teknik Üniversitesi, Kimya Metalurji Fakültesi , Gıda Mühendisliği, Turkey 2009 - 2016

Postgraduate, İstanbul Teknik Üniversitesi, Kimya Metalurji Fakültesi , Gıda Mühendisliği, Turkey 2006 - 2009

Undergraduate, İstanbul Teknik Üniversitesi, Kimya Metalurji Fakültesi , Gıda Mühendisliği, Turkey 2002 - 2006

Foreign Languages

English, C1 Advanced

Research Areas

Food Science, Food Microbiology, Food Technology, Food Packaging, Engineering and Technology

Academic Titles / Tasks

Assistant Professor, İstanbul Medeniyet University, Faculty Of Tourism, Gastronomy And Culinary Arts, 2018 - Continues

Assistant Professor, İstanbul Medeniyet University, Faculty Of Health Sciences , Nutrition And Dietetics, 2018 - 2018

Assistant Professor, Doğu Üniversitesi, Faculty Of Arts And Design, Department Of Gastronomy And Culinary Arts, 2017 - 2018

Research Assistant, İstanbul Teknik Üniversitesi, Kimya Metalurji Fakültesi, Gıda Mühendisliği, 2008 - 2015

Other, University Of Massachusetts Amherst, Department Of Food Science, Food Science, 2012 - 2013

Academic and Administrative Experience

Rectorate Commissioner, İstanbul Medeniyet Üniversitesi, Faculty of Tourism, Gastronomy and Culinary Arts, 2019 - Continues

Head of Department, İstanbul Medeniyet Üniversitesi, Faculty of Tourism, Gastronomy and Culinary Arts, 2019 - Continues

Vice Dean, İstanbul Medeniyet Üniversitesi, Faculty of Tourism, Gastronomy and Culinary Arts, 2019 - Continues

Fakülte Yönetim Kurulu Üyesi, İstanbul Medeniyet University, Faculty Of Tourism, Gastronomy and Culinary Arts, 2018 - Continues

jury memberships

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, İstanbul Teknik Üniversitesi, July, 2021

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Yıldız Teknik Üniversitesi, June, 2021

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, İstanbul Teknik Üniversitesi, February, 2021

Post Graduate, Post Graduate, İstanbul Teknik Üniversitesi, February, 2021

Post Graduate, Post Graduate, İstanbul Teknik Üniversitesi, January, 2021

Doctoral Examination, Doctoral Examination, İstanbul Teknik Üniversitesi, December, 2020

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Yıldız Teknik Üniversitesi, July, 2020

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, İstanbul Teknik Üniversitesi, January, 2020

Post Graduate, Post Graduate, İstanbul Teknik Üniversitesi, June, 2019

Doctoral Examination, Doctoral Examination, İstanbul Teknik Üniversitesi, May, 2019

Post Graduate, Yüksek Lisans Tez Jürisi, İstanbul Teknik Üniversitesi, December, 2018

Doctoral Examination, Doktora Yeterlik Sınavı, İstanbul Teknik Üniversitesi, December, 2018

Post Graduate, Yüksek Lisans Tez Jürisi, İstanbul Teknik Üniversitesi, June, 2018

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **Ultraviolet (UV-C) radiation as a practical alternative to decontaminate thyme (Thymus vulgaris L.)**
Baykut E. D. , Güneş G.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.43, no.6, 2019 (Journal Indexed in SCI)
- II. **Increased Antioxidant Efficacy of Tocopherols by Surfactant Solubilization in Oil-in-Water Emulsions**
Kıralan S. S. , Dogu-Baykut E. D. , KITTIPONGPITTAYA K., McClements D. J. , Decker E. A.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.62, no.43, pp.10561-10566, 2014 (Journal Indexed in SCI)
- III. **Impact of shortwave ultraviolet (UV-C) radiation on the antioxidant activity of thyme (Thymus vulgaris L.)**
Dogu-Baykut E. D. , Güneş G., Decker E. A.
FOOD CHEMISTRY, vol.157, pp.167-173, 2014 (Journal Indexed in SCI)
- IV. **QUALITY OF READY-TO-COOK MARINATED CHICKEN DRUMSTICKS AS AFFECTED BY MODIFIED ATMOSPHERE PACKAGING DURING REFRIGERATED STORAGE**
Dogu-Baykut E. D. , Güneş G.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.38, no.1, pp.615-621, 2014 (Journal Indexed in SCI)

Articles Published in Other Journals

- I. **Nutritional Content of Some Pseudocereals and Their Use in Food Industry**
Baykut E. D.
Avrupa Bilim ve Teknoloji Dergisi, vol.23, pp.89-98, 2021 (Refereed Journals of Other Institutions)
- II. **Bazı süt ürünlerinin mikrobiyolojik açıdan yasal düzenlemelere göre değerlendirilmesi**
BAYKUT E. D. , Gocmen A., Aran N.
Dünya Gıda, vol.7, pp.77-84, 2007 (Other Refereed National Journals)

Books & Book Chapters

- I. **Ultrasonic Applications in Bakery and Snack Food Processing Industries**
Baykut E. D. , Kırkın Gözükırmızı C., Kılıç Akyılmaz M.
in: Non-Thermal Processing Technologies for the Grain Industry, M. Selvamuthukumar, Editor, CRC, New York , Florida, pp.121-153, 2021
- II. **Impact of Organoleptic and Consumer Acceptability for Non-Thermally Processed Grain-Based Food Products**
Baykut E. D. , Kırkın Gözükırmızı C.
in: Non-Thermal Processing Technologies for the Grain Industry, M. Selvamuthukumar, Editor, CRC, New York , Florida, pp.223-253, 2021
- III. **Ara Sıcaklar**
Baykut E. D.
in: A'dan Z'ye Gastronomi Sözlüğü, Mehmet Saruşık,Gülçin Özbay,Veli Ceylan, Editor, Detay Yayıncılık, Ankara, 2020
- IV. **Chapter:29 Green Leafy Vegetables: Spinach and Lettuce**
Gunes G., BAYKUT E. D.
in: Handbook of Vegetables and Vegetable Processing, Muhammad Siddiq, Mark A. Uebersax, Editor, John Wiley & Sons, West Sussex, UK , Nj, pp.683-701, 2018
- V. **Chapter 35: Green Leafy Vegetables: Spinach and Lettuce**
Baykut E. D. , Güneş G.
in: Handbook of Vegetables and Vegetable Processing, Nirmal K. Sinha, Editor, CRC, New York , Florida, pp.705-717, 2011

Refereed Congress / Symposium Publications in Proceedings

- I. **Effect of ultraviolet C light (UV-C) and gaseous ozone on microbial and color qualities of whole black pepper seeds (Piper nigrum L.)**
BAYKUT E. D. , GUNES G.
32nd EFFoST International Conference, Nantes, France, 06 November 2018, pp.1
- II. **Ultraviolet C (UVC) Radiation as a Practical Alternative to Decontaminate Thyme (Thymus vulgaris L.)**
BAYKUT E. D. , GUNES G.
International Conference of Raw Materials to Processed Foods, Antalya, Turkey, 11 April 2018, pp.1
- III. **The Influence of Surfactant Concentration on the Partitioning and Antioxidant Activity of α -tocopherol in Stripped Soybean Oil-in-water Emulsions**
BAYKUT E. D. , GUNES G., DECKER E. A.
12th Euro Fed Lipid Congress, Montpellier, France, 14 September 2014, pp.1
- IV. **Tane ve Toz Karabiberin (Piper nigrum L.) Mikrobiyal Dekontaminasyonunda Akışkan Yataklı UV Sisteminin Kullanım Potansiyeli.**
BAYKUT E. D. , AYVAZ N., GUNES G.
Gıda Mühendisliği 5. Öğrenci Kongresi, Ankara, Turkey, 24 April 2014, pp.1
- V. **Changes in Antioxidant Activity of Thyme (Thymus vulgaris L.) after Treatment with Shortwave Ultraviolet (UV-C) Radiation.**
BAYKUT E. D. , GUNES G., DECKER E. A.
11th Euro Fed Lipid Congress, Antalya, Turkey, 27 October 2013, pp.1
- VI. **Use of Modified Atmosphere Packaging in Ready Meals and Ready-to-Cook Meat Products**
BAYKUT E. D. , GUNES G.
International Food Congress: Novel Approaches in Food Industry NAFI, İzmir, Turkey, 26 May 2011, pp.1
- VII. **Modified Atmosphere Packaging Improves Microbial, Oxidative and Sensory Qualities of Marinated Chicken Drumsticks.**
BAYKUT E. D. , GUNES G.
IFT Annual Meeting & Food Expo, Chicago, United States Of America, 17 July 2010, pp.1

- VIII. **Marine Edilmiş Tavuk Etinin Modifiye Atmosferde Ambalajlama ile Muhafazası.**
BAYKUT E. D. , GUNES G.
Ambalaj 2009 Sempozyumu, İzmir, Turkey, 13 November 2009, pp.197-201
- IX. **Preservation of Marinated Chicken Drumsticks with Modified Atmosphere Packaging.**
BAYKUT E. D. , GUNES G.
SAFE Consortium 2nd International Congress on Food Safety, Girona, Spain, 27 April 2009, pp.1
- X. **Antimicrobial and Antioxidant Properties of Some Spices Commonly Used in Marinating Chicken.**
BAYKUT E. D. , GUNES G.
First European Food Congress, Ljublyana, Slovenia, 04 November 2008, pp.1

Scientific Refereeing

INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, SCI Journal, August 2021
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, SCI Journal, December 2020
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, SCI Journal, June 2020
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, SCI Journal, October 2019
JOURNAL OF FOOD ENGINEERING, SCI Journal, August 2019
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, SCI Journal, January 2019

Edit Congress and Symposium Activities

32nd EFFoST International Conference, Attendee, Nantes, France, 2018
International Conference of Raw Materials to Processed Foods, Attendee, Antalya, Turkey, 2018
12th Euro Fed Lipid Congress, Attendee, Montpellier, France, 2014
Gıda Mühendisliği 5. Öğrenci Kongresi, Attendee, Ankara, Turkey, 2014
11th Euro Fed Lipid Congress, Attendee, Antalya, Turkey, 2013
International Food Congress: Novel Approaches in Food Industry (NAFI), Attendee, İzmir, Turkey, 2011
IFT Annual Meeting & Food Expo, Attendee, Illinois, United States Of America, 2010
Ambalaj 2009 Sempozyumu, Attendee, İstanbul, Turkey, 2009
SAFE Consortium 2nd International Congress on Food Safety, Attendee, Girona, Spain, 2009
First European Food Congress, Attendee, Ljubljana, Slovenia, 2008

Citations

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