

Asst. Prof. ESRA DOĞU BAYKUT

Personal Information

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Education Information

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

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

Under Graduate, 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 Üniversitesi, Faculty of Tourism, Department of Gastronomy and Culinary Arts, 2018 - Continues

Assistant Professor, İstanbul Medeniyet Üniversitesi, Faculty of Health Sciences , Department of Nutrition and Dietetics, 2018 - 2018

Assistant Professor, Doğuş 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

Professional Experience

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

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

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

Jury Memberships

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

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

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

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

- **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)
- **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, pp.10561-10566, 2014 (Journal Indexed in SCI)
- **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)
- **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, pp.615-621, 2014 (Journal Indexed in SCI)

Articles Published in Other Journals

- **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

- **Ara Sıcaklar**
Baykut E. D. , Onurlar B.
in: A'dan Z'ye Gastronomi Sözlüğü, Mehmet Sarıışık, Gülçin Özbay, Veli Ceylan, Editor, Detay Yayıncılık, Ankara, 2020
- **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
- **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 , New-York, pp.705-717, 2011

Refereed Congress / Symposium Publications in Proceedings

- **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
- **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
- **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

- **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

- **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

- **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

- **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

- **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

- **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

- **Antimicrobial and Antioxidant Properties of Some Spices Commonly Used in Marinating Chicken.**

BAYKUT E. D. , GUNES G.

First European Food Congress, Ljubljana, Slovenia, 04 November 2008, pp.1

Scientific Refereeing

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

Invited 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

Total Citations (WOS):49

h-index (WOS):3