

Res. Asst. MERVE ÇAYIR

Personal Information

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International Researcher IDs

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Education Information

Doctorate, Karadeniz Technical University, Fen Bilimleri Enstitüsü, Turkey 2023 - Continues

Doctorate, Ordu University, Fatsa Faculty Of Marine Sciences, Department Of Fisheries Technology Engineering, Turkey 2022 - Continues

Postgraduate, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey 2019 - 2022

Undergraduate, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, Turkey 2014 - 2019

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Postgraduate, Endüstriyel gıda atıklarından diyet lifi üretimi ve model gıdalarda kullanımı, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2022

Academic Titles / Tasks

Research Assistant, Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Mühendisliği, 2021 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- Optimization of citrus fiber-enriched vegan cream cheese alternative and its influence on chemical, physical, and sensory properties**
Gurbuz B., ÇAYIR M., Akdeniz E., Akyil oeztuerk S., Karaman S., Karimidastjerd A., TOKER Ö. S., Palabiyik I., KONAR N. FOOD SCIENCE & NUTRITION, vol.12, no.8, pp.5872-5881, 2024 (SCI-Expanded)
- Fruit-based vegan ice cream-type frozen dessert with aquafaba: effect of fruit types on quality parameters**
Erem E., Akdeniz E., Çayir M., İçyer N. C., Toker Ö. S.

JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.60, pp.1-2, 2023 (SCI-Expanded)

III. Buttermilk as milk powder and whey substitute in compound milk chocolate: Comparative study and optimisation

Rasouli Pirouzian H., Alakas E., Cayir M., Yakisik E., TOKER Ö. S., Kaya S., Tanyeri O.

INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.74, no.1, pp.246-257, 2021 (SCI-Expanded)

Articles Published in Other Journals

I. Vegan and gluten-free granola bar production with pumpkin

Manguldar F., Derya B., Balbınar S., Çakır Ş., İçyer N. C., Çayır M., Toker Ö. S., Şentürk B.

European Food Science and Engineering, no.3, pp.52-57, 2022 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

I. PRODUCTION OF DIETARY FIBER FROM INDUSTRIAL FOOD WASTE AND DETERMINATION OF PHYSICOCHEMICAL PROPERTIES

Çayır M., Toker Ö. S.

9th International Istanbul Scientific Research Congress , İstanbul, Turkey, 14 May - 15 November 2022, vol.9, pp.67-68

Metrics

Publication: 5

Citation (WoS): 9

Citation (Scopus): 11

H-Index (WoS): 1

H-Index (Scopus): 1