Res. Asst. PhD KIVILCIM YILDIZ

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International Researcher IDs
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Education

Doctorate, Manisa Celal Bayar University, Turkey 2018 - 2024
Undergraduate, Anadolu University, İşletme Fakültesi, İşletme Bölümü, Turkey 2013 - 2019
Postgraduate, Manisa Celal Bayar University, Turkey 2016 - 2018
Undergraduate, Turkey 2012 - 2016

Dissertations

Doctorate, Kimyasal interesterifikasyon ve adsorbsiyon işleminin rafine palm oleinin monoaçilgliserol, diaçilgliserol (MAG/DAG) miktarları, erime karakteristiği ve glisidil ester ve 3-monokloropropan-1,2-diol (GE/3-MCPD) düzeyleri üzerine etkisinin araştırılması, Manisa Celal Bayar University, 2024
Postgraduate, Üzüm posası katkılı muffinlerin bazı kalite özelliklerinin belirlenmesi, Manisa Celal Bayar University, 2018

Research Areas

Avesis Research Areas: Food Engineering, Food Science, Food Chemistry, Food Toxicology, Food Biochemistry, Food Technology, Food Analysis
WoS Research Areas: Food Science & Technology, Engineering Computing & Technology (Eng)
Scopus Research Areas: Life Sciences, Multidisciplinary

Academic Positions

Research Assistant PhD, Manisa Celal Bayar University, MÜHENDİSLİK VE DOĞA BİLİMLERİ FAKÜLTESİ, GIDA MÜHENDİSLİĞİ, 2020 - Present

Courses

Undergraduate
Özel Gıdalar, Undergraduate, 2024-2025

Articles

I. **Unraveling the unique fingerprints of cold-pressed flaxseed and soybean oils: a comparative study across registered varieties grown in Türkiye through chemometrics**
AKSOYLU ÖZBEK Z., YILDIZ K., BAYRAM İ., GÜNÇ ERGÖNÜL P.
Microchemical Journal, vol.228, 2026 (SCI-Expanded, Scopus)

II. **Influence of Extraction Method on Physicochemical Properties, Fatty Acid Profile, and Tocol Content of Pistacia lentiscus Oil From the Hodna Subarid Region (Algeria)**
Derradji L., Benkhaled A., YILDIZ K., AKSOYLU ÖZBEK Z., Nouasri A., GÜNÇ ERGÖNÜL P.
Chemistry and Biodiversity, vol.22, no.12, 2025 (SCI-Expanded, Scopus)

III. **Essential Oil-Enriched Edible Films and Coatings: Recent Applications, Pros and Cons, Sustainability, and Circular Economy**
AKSOYLU ÖZBEK Z., YILDIZ K., GÜNÇ ERGÖNÜL P.
Chemistry and Biodiversity, vol.22, no.10, 2025 (SCI-Expanded, Scopus)

IV. **Investigating the role of adsorbent type and ratio in mitigating 3-MCPD and GE formation during the inhibition of palm oil chemical interesterification via earth treatment**
YILDIZ K., Özdikicierler O., GÜNÇ ERGÖNÜL P.
Food Chemistry, vol.476, 2025 (SCI-Expanded, Scopus)

V. **Investigation of 3-monochloropropane-1,2-diol and glycidyl ester levels in French fries obtained after frying process using palm olein oil with artificial and natural antioxidants**
YILDIZ K., İyilikeden E., Yıldız O., GÜNÇ ERGÖNÜL P.
Nutrition and Food Science, vol.55, no.2, pp.472-480, 2025 (ESCI, Scopus)

VI. **The Trend in Mitigation Strategies of 3-Monochloropropane-1,2-diol and Glycidyl Esters in Edible Vegetable Oils: Today and Tomorrow**
YILDIZ K., Özdikicierler O., Ergönül P. G.
Food Technology and Biotechnology, vol.62, no.3, pp.326-345, 2024 (SCI-Expanded, Scopus)

VII. **Optimization of Berry Infusions with High Polphenol Content**
YILDIZ K., ÖZYİĞİT E., GÜNÇ ERGÖNÜL P., İşitmezoğlu E., Tezcan B., Lermioğlu E. B.
International Journal of Innovative Approaches in Science Research, vol.8, no.1, pp.1-20, 2024 (Peer-Reviewed Journal)

VIII. **Comparison of the effects of oven- and microwave-roasting on the physicochemical properties and bioactive compounds of tomato seeds and oils**
AKSOYLU ÖZBEK Z., YILDIZ K., GÜNÇ ERGÖNÜL P., İyilikeden E., Uzlaşır T.
European Journal of Lipid Science and Technology, vol.125, no.10, 2023 (SCI-Expanded, Scopus)

IX. **Fonksiyonel çikolata üretiminde inovatif yaklaşımlar**
ÇELİK K., GÜNÇ ERGÖNÜL P.
Food and Health, 2022 (TRDizin)

X. **Effect of inulin concentration on physicochemical properties and antioxidant activity of date powders obtained by hot-air tray dryer**
AKSOYLU ÖZBEK Z., ÇELİK K., GÜNÇ ERGÖNÜL P.
International Journal of Agriculture, Environment and Food Sciences, vol.5, no.1, pp.92-106, 2021 (TRDizin)

XI. **Covid-19 Pandemia, Impact on Food Industry and Nutrition**
ÇELİK K., TÜĞEN A., ERGÖNÜL B.
Novel Techniques in Nutrition and Food Science, vol.5, no.3, pp.459-461, 2020 (Peer-Reviewed Journal)

XII. **Edible Oil and Fat Consumption Patterns Among Turkish Consumers-A Case Study of Manisa city**
ÇELİK K., AKSOYLU ÖZBEK Z., GÜNÇ ERGÖNÜL P.
Novel Techniques in Nutrition & Food Science, vol.5, no.1, pp.413-421, 2020 (Peer-Reviewed Journal)

XIII. **Determination of Microbiological Attributes of Unpackaged and Packaged Raisin Samples Sold in Manisa Markets**
ÇELİK K., ERGÖNÜL B.
Acta Scientifci Nutritional Health, vol.4, no.5, pp.10-13, 2020 (Peer-Reviewed Journal)

XIV. **Consumers Knowledge About Health Effects of Edible Oils and Fats in Turkey: A Questionnaire Study**
ÇELİK K., GÜNÇ ERGÖNÜL P., AKSOYLU ÖZBEK Z.
Novel Techniques in Nutrition & Food Science, vol.4, no.4, pp.371-378, 2020 (Peer-Reviewed Journal)

XV. **A promising food waste for food fortification: Characterization of dried tomato pomace and its cold pressed oil**
AKSOYLU ÖZBEK Z., Çelik K., GÜNÇ ERGÖNÜL P., HEPÇİMEN A. Z.
Journal of Food Chemistry and Nanotechnology, vol.6, no.1, pp.9-17, 2020 (Scopus)

XVI. **Changes in Instrumental Textural and Color Attributes of Pre-Treated Potato Slices during Refrigerated Storage**
ÇELİK K., ERGÖNÜL B.
Novel Techniques in Nutrition & Food Science, vol.3, no.2, pp.1-4, 2019 (Peer-Reviewed Journal)

Books

I. **Cottonseed oil blends**
GÜNÇ ERGÖNÜL P., YILDIZ K., Özdikicierler O.
in: Edible Oil Blends: Chemistry, Functionality, and Health Aspects, Elsevier, pp.105-130, 2025

Papers Presented at Peer-Reviewed Scientific Conferences

I. **MOSH/MOAH Contamination: Sources, Analytical Detection, and Health Effects**
Yıldız K., Durmuş B.
6th International Eurasian Conference on Science, Engineering and Technology, 25 - 27 July 2025, pp.349-357, (Full Text)

II. **CONSUMER ACCEPTENCE, BEHAVIORS AND ATTITUDES TOWARDS GENETICALLY MODIFIED FOODS (GMF)**
YILDIZ K., YILDIZ D., GÜNÇ ERGÖNÜL P., ERGÖNÜL B.
10. INTERNATIONAL PARIS CONGRESS ON SOCIAL SCIENCES & HUMANITIES, France, 17 - 19 February 2024, (Full Text)

III. **Consumers' Acceptence, Behaviours and Attitudes Towards Genetically Modified Foods (GMD)**
Yıldız K., Yıldız D., Günç Ergönül P., Ergönül B.
10. Internatıonal Paris Congress on Socıal Sciences and Humanities, Paris, France, 17 - 19 February 2024, pp.395-406, (Full Text)

IV. **Factors Affecting Consumer Acceptance in Enriched Processed Meat Products**
Yıldız D., Yıldız K., Söbeli C., Kayaardı S.
10th International Paris Congress on Social Sciences and Humanities, Paris, France, 17 - 19 February 2024, pp.963-972, (Full Text)

V. **A research on the determination of some bioactive properties of Helichrysum arenarium (L.) oil obtained by maseration method .**
ÇELİK K., Tezcan B., Lermioğlu E. B., İşitmezoğlu B., GÜNÇ ERGÖNÜL P.
6th International Eurasian Conference on Biological and Chemical Sciences, Turkey, 11 October 2023, (Full Text)

VI. **Bitkisel Sıvı Yağlarda Isıl İşlem Kontaminantları: 3-MCPD & GE**
İyilikeden E., ÇELİK K., GÜNÇ ERGÖNÜL P.
SÜRDÜRÜLEBİLİR GIDA SİSTEMLERİ KONGRESİ, 10 November 2022, (Summary Text)

VII. **Kimyasal İnteresterifikasyon ve Topraklama İşleminin Palm olein Yağında 3-MCPD & GE Seviyeleri Üzerine Etkisi ve Erime Karakteristiğinin İncelenmesi**
ÇELİK K., İyilikeden E., GÜNÇ ERGÖNÜL P., ÖZDİKİCİERLER O.
7. Uluslararası Gıda Güvenliği Kongresi, 03 November 2022, (Summary Text)

VIII. **Yapay ve Doğal Antioksidan Katkılı Palm Olein Yağı ile Derin Yağda Kızartılan Patateslerin 3-MCPD &**

GE Seviyelerinin İncelenmesi
ÇELİK K., İyilikeden E., Yıldız O., GÜNÇ ERGÖNÜL P.
7. Uluslararası Gıda Güvenliği Kongresi, 03 November 2022, (Summary Text)

IX. **Determination of Consumers' behaviors towards irridiated foods**
ERGÖNÜL B., ÇELİK K., GÜNÇ ERGÖNÜL P.
BIALIC 2019, Lviv, Ukraine, 7 - 08 November 2019, (Full Text)

Funded Projects

BOZATLI S. B., AKSOYLU ÖZBEK Z., YILDIZ K., GÜNÇ ERGÖNÜL P., Project Supported by Other Private Institutions, Probiyotik Özellikli Sütlü Tablet Çikolata Üretimi, Depolama Süresince ve Sindirim Denemelerinde Stabilitesinin Belirlenmesi, 2022 - 2023

GÜNÇ ERGÖNÜL P., AKSOYLU ÖZBEK Z., BOZATLI S. B., YILDIZ K., Project Supported by Other Private Institutions, Probiyotik Özellikli Hurma Tozu Katkılı Sütlü Tablet Çikolata Üretimi, Depolama Süresince ve Sindirim Denemelerinde Stabilitesinin Belirlenmes, 2022 - 2023

YILDIZ K., AKSOYLU ÖZBEK Z., BOZATLI S. B., GÜNÇ ERGÖNÜL P., Project Supported by Higher Education Institutions, Probiyotik Özellikli Sütlü Tablet Çikolata Üretimi ve Depolama Süresince ve Sindirim Denemelerinde Stabilitesinin Belirlenmesi, 2022 - Present

YILDIZ K., AKSOYLU ÖZBEK Z., GÜNÇ ERGÖNÜL P., BOZATLI S. B., Project Supported by Other Private Institutions, Probiyotik Özellikli Hurma Tozu Katkili Sütlü Tablet Çikolata Üretimi, Depolama Süresince ve Sindirim Denemelerinde Stabilitesinin Belirlenmesi, 2022 - 2023

ÖZDİKİCİERLER O., GÜNÇ ERGÖNÜL P., Project Supported by Other Private Institutions, Kimyasal İnteresterifikasyon ve Adsorbsiyon İşleminin Rafine Palm Oleinin Monoaçilgliserol, Diaçilgliserol (MAG/DAG) Miktarları, Erime Karakteristiği ve Glisidil Ester ve 3-Monokloropropan-1,2-diol (GE / 3-MCPD) Düzeyleri Üzerine Etkisinin Araştırılması, 2021 - 2021

Metrics

Publication: 28
Citation (WoS): 17
Citation (Scopus): 57
H-Index (WoS): 3
H-Index (Scopus): 4