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Education

Doctorate, Ege University, Turkey 1997 - 2001
Postgraduate, Ege University, Turkey 1992 - 1996
Undergraduate, Ege University, Turkey 1987 - 1992

Foreign Languages

English

Dissertations

Doctorate, Siyah çayların başlıca fenolik bileşenleri (flavanoller, flavonoller, tanninler) ve aroma özellikleri üzerine araştırmalar, Ege University, 2001
Postgraduate, The Complexes of tin (IV) chelating nitrogen donors, Ege University, 1996

Academic Positions

Professor, 2021 - Present
Associate Professor, 2009 - Present
Associate Professor, 2007 - 2009
2001 - 2007
Research Assistant, Ege University, 1997 - 2001
Research Assistant, Ege University, 1996 - 1997
Research Assistant, Ege University, 1993 - 1996

Academic and Administrative Experience

Dokuz Eylul University, 2016 - Present

Courses

Undergraduate

GIDA MÜHENDİSLİĞİ ORGANİK KİMYA, Undergraduate, 2019-2020, 2018-2019, 2017-2018, 2016-2017, 2015-2016, 2014-2015, 2013-2014, 2012-2013, 2011-2012, 2010-2011, 2009-2010, 2008-2009, 2007-2008, 2006-2007, 2005-2006, 2004-2005, 2003-2004, 2002-2003, 2001-2002

GIDALARIN RAF ÖMRÜ STABİLİTESİ, Undergraduate, 2019-2020, 2018-2019, 2017-2018, 2016-2017, 2015-2016, 2014-2015, 2013-2014, 2012-2013, 2011-2012, 2010-2011

GIDA KİMYASI-II, Undergraduate, 2019-2020, 2018-2019, 2017-2018

MÜHENDİSLİK GENEL KİMYA, Undergraduate, 2019-2020, 2018-2019, 2016-2017, 2015-2016, 2014-2015, 2013-2014, 2012-2013, 2011-2012, 2010-2011

GIDA KATKI MADDELERİ, Undergraduate, 2019-2020, 2018-2019, 2017-2018, 2016-2017, 2015-2016, 2014-2015, 2013-2014, 2012-2013, 2011-2012, 2010-2011, 2009-2010

Gıda Kimyası-2, Undergraduate, 2016-2017, 2015-2016, 2014-2015

Gıda Katkı Maddeleri ve Toksikolojisi, Undergraduate, 2013-2014, 2012-2013, 2011-2012, 2010-2011, 2009-2010

Undergraduate Double Major

GIDA KALİTE KONTROLÜNDE SON GELİŞMELER, Undergraduate Double Major, 2019-2020, 2018-2019, 2017-2018, 2016-2017, 2015-2016, 2014-2015, 2013-2014, 2012-2013, 2011-2012, 2010-2011

İLERİ YAĞ TEKNOLOJİSİ, Undergraduate Double Major, 2019-2020, 2018-2019, 2017-2018, 2016-2017, 2015-2016, 2014-2015, 2013-2014, 2012-2013, 2011-2012, 2010-2011

GIDA BİYOAKTİFLERİ, Undergraduate Double Major, 2019-2020, 2018-2019, 2017-2018, 2016-2017, 2015-2016, 2014-2015, 2013-2014, 2012-2013, 2011-2012, 2010-2011

GIDA STABİLİTESİ, Undergraduate Double Major, 2019-2020, 2018-2019, 2017-2018, 2016-2017, 2015-2016, 2014-2015, 2013-2014, 2012-2013, 2011-2012, 2010-2011

Supervised Theses

TOKUŞOĞLU Ö., Probiyotik Diyabetik Endüstriyel Ahududu Reçeli Üretimi: Yenilikçi Üründe Fizikokimyasal, Mikrobiyolojik, Duyusal Kalite ve Majör Biyoaktif Bileşenlerin Tespitleri, Postgraduate, B.DEMİRCİ(Student), 2022

TOKUŞOĞLU Ö., Aronya (Aronia melanocarpa sp.viking) meyvesi bazlı çay ve nutrasötik ürünlerde fenolik antioksidanların detaylı tayini: antiproliferatif ve antikarsinojenik gıdatakviyeleri olarak kullanılabilirliğinin araştırılması, Postgraduate, K.BAKIR(Student), 2019

TOKUŞOĞLU Ö., Koruk suyunun içecek teknolojisinde kullanımı: Raf ömrü stabilitesi, kinetik değişimler ve biyoaktif bileşiklerin belirlenmesi, Doctorate, A.GÜLER(Student), 2016

TOKUŞOĞLU Ö., Endüstriyel kızartmalık yağ üretiminde yenilikçi antioksidan-emülsifiyer katkı etkisiyle kızartmalık yağların iyileştirilmesi ve kızartılmış gıda ürünlerinin yağ absorbsiyonunun indirgenmesi, Postgraduate, Ö.SARBAT(Student), 2016

TOKUŞOĞLU Ö., Ultrasound teknolojisinin krem peynir kalitesi ve krem peynirdeki olası siklopiazonik asit mikotoksini düzeyi üzerine etkileri, Postgraduate, İ.BÖLÜK(Student), 2015

TOKUŞOĞLU Ö., Antioxidant and cytotoxic properties of salvia fruticosa m. and its effects on gene expressions of some CYP450 and antioxidant enzymes in HT-29 cell line, Doctorate, A.ALTAY(Student), 2015

TOKUŞOĞLU Ö., Siyah üzüm posası katkılı mısır cipsi eldesi: Yeni üründe kalite özelliklerinin, antioksidan kapasitenin ve bazı kateşin fenoliklerin izlenmesi, Postgraduate, A.GÜLER(Student), 2011

TOKUŞOĞLU Ö., Yumurta sarısında lutein, zeaksantin, kantaksantin ksantofillerin tayini ve Hunter-Lab renk parametreleri ile ilişkilerin izlenmesi: I. Isıl işlemin etkisinin saptanması üzerinde araştırmalar, Postgraduate, İ.ALAKIR(Student), 2006

Articles

I. **Black Grape Pomace (Alicante Bouschet) Fortified Crisps: Physical and Chemical Characteristics of the New Functional Snack Food**
TOKUŞOĞLU Ö., Güler A.

Journal of Culinary Science and Technology, vol.24, no.4, pp.1301-1320, 2026 (ESCI, Scopus)

II. **Impact of roasting degree on sensory profile of Turkish coffee and espresso assessed by Turkish and Brazilian panelists**
Elmaci I., Gok I., TOKUŞOĞLU Ö.
Journal of Food Processing and Preservation, vol.46, no.12, 2022 (SCI-Expanded, Scopus)

III. **Process parameter optimization for development of beer: Star fruit fortified approach**
Pal H., Kaur R., Kumar P., Manju Nehra M., Rawat K., Grover N., TOKUŞOĞLU Ö., Sarao L. K., Kaur S., Malik T., et al.
Journal of Food Processing and Preservation, vol.46, no.10, 2022 (SCI-Expanded, Scopus)

IV. **Use of electrochemical techniques for determining the effect of brewing techniques (espresso, Turkish and filter coffee) and roasting levels on total antioxidant capacity of coffee beverage**
Yildirim S., Gok I., Demir E., TOKUŞOĞLU Ö.
Journal of Food Processing and Preservation, vol.46, no.7, 2022 (SCI-Expanded, Scopus)

V. **Nutmeg nutraceutical constituents: In vitro and in vivo pharmacological potential**
Malik T., Sharma R., Panesar P. S., Gehlot R., TOKUŞOĞLU Ö., Dhull S. B., VURAL H., Singh A.
Journal of Food Processing and Preservation, vol.46, no.6, 2022 (SCI-Expanded, Scopus)

VI. **Formula refining through composite blend of soya, alfalfa, and wheat flour; A vegan meat approach**
Sharma A., Rawat K., Jattan P., Kumar P., TOKUŞOĞLU Ö., Kumar P., VURAL H., Singh A.
Journal of Food Processing and Preservation, vol.46, no.5, 2022 (SCI-Expanded, Scopus)

VII. **Optimization of process parameters for drying of red Grapes (Vitis vinifera) to raisin: A design expert laden approach**
Singh G., Kaushal N., TOKUŞOĞLU Ö., Singh A.
Journal of Food Processing and Preservation, vol.46, no.5, 2022 (SCI-Expanded, Scopus)

VIII. **Coffee toxicology, processing of the coffee and liver diseases (is it a miracle of nature?)**
Ergin E., TOKUŞOĞLU Ö., VURAL H.
Journal of Food Processing and Preservation, vol.45, no.4, 2021 (SCI-Expanded, Scopus)

IX. **Alterations on phenolic compounds and antioxidant activity during sour grape juice concentrate processing**
Guler A., TOKUŞOĞLU Ö., Artik N.
Ciencia e Tecnica Vitivinicola, vol.33, no.2, pp.136-144, 2018 (SCI-Expanded, Scopus)

X. **Specific Cancer Clinical Studies and Drug Interactions on Nutraceutical Fruit and Plant Powders**
ÜÇER O., TOKUŞOĞLU Ö.
FOOD BY-PRODUCT BASED FUNCTIONAL FOOD POWDERS, pp.151-184, 2018 (SCI-Expanded)

XI. **Effect of high hydrostatic pressure processing strategies on retention of antioxidant phenolic bioactives in foods and beverages - A review**
TOKUŞOĞLU Ö.
Polish Journal of Food and Nutrition Sciences, vol.66, no.4, pp.243-251, 2016 (SCI-Expanded, Scopus)

XII. **The physicochemical, microbiological, organoleptic properties and antioxidant activities of functional cream cheeses fortified with lutein**
TOKUŞOĞLU Ö.
International Journal of Dairy Technology, vol.66, no.4, pp.527-534, 2013 (SCI-Expanded, Scopus)

XIII. **The effect of high hydrostatic pressure processing on the extraction, retention and stability of anthocyanins and flavonols contents of berry fruits and berry juices**
Altuner E. M., TOKUŞOĞLU Ö.
International Journal of Food Science and Technology, vol.48, no.10, pp.1991-1997, 2013 (SCI-Expanded, Scopus)

XIV. **The proximate composition and quality characteristics in artichoke (Cynara scolymus L.) varieties developed with clonal selection**
BAŞAY S., TOKUŞOĞLU Ö.
Journal of Food, Agriculture and Environment, vol.11, no.1, pp.584-587, 2013 (Scopus)

XV. **Effects of cooking methods on the anthocyanin levels and antioxidant activity of a local Turkish sweetpotato [Ipomoea batatas (L.) Lam] cultivar Hatay Kirmizi: Boiling, steaming and frying effects**
TOKUŞOĞLU Ö., Yildirim Z.

Turkish Journal of Field Crops, vol.17, no.1, pp.87-90, 2012 (SCI-Expanded, Scopus, TRDizin)

XVI. **The oxidative stability, lipid profiles and total phenolics of almonds (Prunus amygdalus L.) and pistachios (Pistacia vera L.)**
TOKUŞOĞLU Ö.
Acta Horticulturae, vol.912, pp.781-790, 2011 (Scopus)

XVII. **Determination of sweetpotato [Ipomoea batatas (L.) Lam.] genotypes suitable to the Aegean region of Turkey**
Yildirim Z., TOKUŞOĞLU Ö., Öztürk G.
Turkish Journal of Field Crops, vol.16, no.1, pp.48-53, 2011 (SCI-Expanded, Scopus, TRDizin)

XVIII. **High hydrostatic pressure effects on mold flora, citrinin mycotoxin, hydroxytyrosol, oleuropein phenolics and antioxidant activity of black table olives**
TOKUŞOĞLU Ö., ALPAS H., Bozoğlu F.
Innovative Food Science and Emerging Technologies, vol.11, no.2, pp.250-258, 2010 (SCI-Expanded, Scopus)

XIX. **Determination of conjugated linoleic acid (CLA, c9, t11 and t10, c12 18:2) and -tocopherol in a dairy dessert hosmerim**
Akaln A. S., TOKUŞOĞLU Ö.
International Journal of Food Properties, vol.13, no.1, pp.105-111, 2010 (SCI-Expanded, Scopus)

XX. **Citrinin risk in black and green table olives: Simultaneous determination with ochratoxin-a by optimized extraction and IAC-HPLC-FD**
TOKUŞOĞLU Ö., Bozoglu F.
Italian Journal of Food Science, vol.22, no.3, pp.284-291, 2010 (SCI-Expanded, Scopus)

XXI. **The contents of sesamol and related lignans in sesame, tahina and halva as determined by a newly developed polarographic and stripping voltametric analysis**
TOKUŞOĞLU Ö., KOÇAK S., Aycan S.
Grasas y Aceites, vol.60, no.2, pp.119-124, 2009 (SCI-Expanded, Scopus)

XXII. **Conjugated linoleic acid (CLA). Cis 9, trans 11 and trans 10, cis12 isomer detection in crude and refined corn oils by capillary GC**
TOKUŞOĞLU Ö.
Grasas y Aceites, vol.59, no.2, pp.146-151, 2008 (SCI-Expanded, Scopus)

XXIII. **Retinol and α-tocopherol concentrations in breast milk of Turkish lactating mothers under different socio-economic status**
TOKUŞOĞLU Ö., Tansuğ N., Akşit S., Dinç G., Kasirga E., Özcan C.
International Journal of Food Sciences and Nutrition, vol.59, no.2, pp.166-174, 2008 (SCI-Expanded, Scopus)

XXIV. **Catechins and methylxanthines in twenty-three black tea infusions by HPLC: Correlations with astringency**
TOKUŞOĞLU Ö., Ünal M., Balaban M.
Italian Journal of Food Science, vol.20, no.4, pp.479-492, 2008 (SCI-Expanded, Scopus)

XXV. **Effects of grilling on luteolin (3′,4′,5,7-tetrahydroxyflavone) content in sweet green bell pepper (Capsicum annuum)**
Durucasu I., TOKUŞOĞLU Ö.
Pakistan Journal of Biological Sciences, vol.10, no.19, pp.3410-3414, 2007 (Scopus)

XXVI. **Occurrence of conjugated linoleic acid in probiotic yoghurts supplemented with fructooligosaccharide**
Akalin A., TOKUŞOĞLU Ö., Gönç S., Aycan Ş.
International Dairy Journal, vol.17, no.9, pp.1089-1095, 2007 (SCI-Expanded, Scopus)

XXVII. **Fatty acid and conjugated linoleic acid profiles of infant formulas through direct transesterification of acyl lipids**
TOKUŞOĞLU Ö., Durucasu I., Akalin A., Serin E., Akşit S.
Italian Journal of Food Science, vol.19, no.4, pp.477-484, 2007 (SCI-Expanded, Scopus)

XXVIII. **The quality properties and saturated and unsaturated fatty acid profiles of quail egg: The alterations of fatty acids with process effects**

TOKUŞOĞLU Ö.
International Journal of Food Sciences and Nutrition, vol.57, no.7-8, pp.537-545, 2006 (SCI-Expanded, Scopus)

XXIX. **Rapid high performance liquid chromatographic detection of furosine (ε-n-2-furoylmethyl-l-lysine) in yogurt and cheese marketed in Turkey**
TOKUŞOĞLU Ö., Akalin A. S., Unal K.
Journal of Food Quality, vol.29, no.1, pp.38-46, 2006 (SCI-Expanded, Scopus)

XXX. **Detection of biologically active isomers of conjugated linoleic acid in kaymak**
Akalin A. S., TOKUŞOĞLU Ö., Gönç S., Ökten S.
Grasas y Aceites, vol.56, no.4, pp.298-302, 2005 (SCI-Expanded, Scopus)

XXXI. **Determination of the phytoalexin resveratrol (3,5,4'-trihydroxystilbene) in peanuts and pistachios by high-performance liquid chromatographic diode array (HPLC-DAD) and gas chromatography-mass spectrometry (GC-MS).**
TOKUŞOĞLU Ö., Ünal M. K., Yemiş F.
Journal of agricultural and food chemistry, vol.53, no.12, pp.5003-9, 2005 (SCI-Expanded, Scopus)

XXXII. **A rapid high performance liquid chromatographic detection of furosine (ε-N-2-furoylmethyl-L-lysine) in pasteurized and UHT milks**
TOKUŞOĞLU Ö., Akalin A., Unal M.
Milchwissenschaft, vol.59, no.9-10, pp.502-505, 2004 (SCI-Expanded, Scopus)

XXXIII. **Proximate chemical composition, amino acid and fatty acid profiles of sesame seed flours**
TOKUŞOĞLU Ö., Ünal M., Alahr I.
Journal of Food Science and Technology, vol.41, no.4, pp.409-412, 2004 (SCI-Expanded, Scopus)

XXXIV. **Liquid chromatographic detection of α-, γ-, δ-tocopherols in infant formulas**
Akalin A., TOKUŞOĞLU Ö.
Milchwissenschaft, vol.59, no.5-6, pp.244-246, 2004 (SCI-Expanded, Scopus)

XXXV. **Simultaneous Differential Pulse Polarographic Determination of Cadmium, Lead, and Copper in Milk and Dairy Products**
Tokuşoğlu Ö., Aycan Ş., Akalin S., Koçak S., Ersoy N.
Journal of Agricultural and Food Chemistry, vol.52, no.7, pp.1795-1799, 2004 (SCI-Expanded, Scopus)

XXXVI. **The effect of oregano and rosemary essential oils or alpha-tocopheryl acetate on performance and lipid oxidation of meat enriched with n-3 PUFA'S in broilers**
Basmacioğlu H., TOKUŞOĞLU Ö., ERGÜL M.
South African Journal of Animal Science, vol.34, no.3, pp.197-210, 2004 (SCI-Expanded, Scopus)

XXXVII. **Some Functional Properties as Gelation Water and Oil Absorption Emulsion Capacity and Foaming Stability of Sesame Seed Sesamum Indicum L Spreads**
TOKUŞOĞLU Ö., YILDIRIM Z., YEMİŞ F.
Turk Journal of Field Crops, vol.8, no.1, pp.15, 2003 (Peer-Reviewed Journal)

XXXVIII. **High Performance Liquid Chromatographic Determination of Seed D Form RRR Tocopherol Homologues of Sesame Sesamum Indicum L Spreads Process Effects on Their Quantities**
TOKUŞOĞLU Ö., DURUCASU İ., YEMİŞ F., YILDIRIM Z.
Journal of Food Technology, vol.1, no.3, pp.97, 2003 (Peer-Reviewed Journal)

XXXIX. **HPLC-UV and GC-MS characterization of the flavonol aglycons quercetin, kaempferol, and myricetin in tomato pastes and other tomato-based products**
TOKUŞOĞLU Ö., Ünal M., Yildirim Z.
Acta Chromatographica, vol.13, no.13, pp.196-207, 2003 (Scopus)

XL. **Capillary Gas Chromatographic GC Dedection of Chicken Meat Triacylglycerol Tag Fractionation by Using Immobilized Lipases Within Sol Gel Phyllosilicate Matrices**
TOKUŞOĞLU Ö., ÇABUK M., YEMİŞ F., MUSTAFA KEMAL Ü., AYCAN H. Ş.
Journal of Food Technology, vol.1, no.2, pp.75, 2003 (Peer-Reviewed Journal)

Books

I. **KİTAP ONSOZ .``GIDA BİLİMLERİNDE BAHARATLAR**
TOKUŞOĞLU Ö.
SİDAS Yayıncılık, Çankaya, İzmir., İzmir, 2024

II. **BOLUM II.2. BAHARATLAR VE DUNYA URETIMI - (KISIM II. BAHARATLARIN TARIHÇESI, URETIM ve SURDURULEBILIRLIK)**
TOKUŞOĞLU Ö.
in: KİTAP``GIDA BİLİMLERİNDE BAHARATLAR: Kimyası, Nutrasötik Farmasötik Kalite ve Teknolojisi``. Kitap Editör: Prof.Dr. Özlem Tokuşoğlu, TOKUŞOĞLU ÖZLEM, Editor, SİDAS Yayıncılık, Çankaya, İzmir., İzmir, pp.26-33, 2024

III. **BOLUM V.4. KARANFIL - (KISIM V. BAHARAT ÇEŞITLERI VE DETAYLI INCELEMELERI)**
TOKUŞOĞLU Ö.
in: GIDA BİLİMLERİNDE BAHARATLAR : Kimyası, Nutrasötik Farmasötik Kalite ve Teknolojisi, TOKUŞOĞLU ÖZLEM, Editor, SİDAS Yayıncılık, İzmir., İzmir, pp.153-166, 2024

IV. **BOLUM V.8. SAFRAN - (KISIM V. BAHARAT ÇEŞITLERI VE DETAYLI INCELEMELERI)**
ÇABUK R., TOKUŞOĞLU Ö.
in: GIDA BİLİMLERİNDE BAHARATLAR: Kimyası, Nutrasötik Farmasötik Kalite ve Teknolojisi, TOKUŞOĞLU ÖZLEM, Editor, SİDAS Yayıncılık, İzmir., İzmir, pp.215-219, 2024

V. **BÖLÜM V.12. VANİLYA -KISIM V. BAHARAT ÇEŞİTLERİ VE DETAYLI İNCELEMELERİ Özlem Tokuşoğlu**
TOKUŞOĞLU Ö., GÜLER A.
in: GIDA BİLİMLERİNDE BAHARATLAR : Kimyası, Nutrasötik Farmasötik Kalite ve Teknolojisi , TOKUŞOĞLU ÖZLEM, Editor, SİDAS Yayıncılık, Cankaya, İzmir., İzmir, pp.308-317, 2024

VI. **BOLUM IV.1. BAHARATLARDA GIDA GUVENLIĞI VE RISK YONETIMI- (KISIM IV. BAHARATLARIN GIDA, ILAÇ ve GASTRONOMIDE KULLANIMI**
TOKUŞOĞLU Ö.
in: KİTAP.``GIDA BİLİMLERİNDE BAHARATLAR: Kimyası, Nutrasötik Farmasötik Kalite ve Teknolojisi``. Kitap Editör: Prof.Dr. Özlem Tokuşoğlu, TOKUŞOĞLU ÖZLEM, Editor, SİDAS Yayıncılık, Çankaya, İzmir., İzmir, pp.44-55, 2024

VII. **BOLUM V.2. KIRMIZI BIBER ve ACI BIBER - (KISIM V. BAHARAT ÇEŞITLERI VE DETAYLI INCELEMELERI)**
TOKUŞOĞLU Ö.
in: GIDA BİLİMLERİNDE BAHARATLAR: Kimyası, Nutrasötik Farmasötik Kalite ve Teknolojisi , TOKUŞOĞLU ÖZLEM, Editor, Sidas Yayincilik, Cankaya, Izmir, İzmir, pp.123-136, 2024

VIII. **BOLUM V.3. TARÇIN ve KASIA - (KISIM V. BAHARAT ÇEŞITLERI VE DETAYLI INCELEMELERI)**
TOKUŞOĞLU Ö.
in: GIDA BİLİMLERİNDE BAHARATLAR: Kimyası, Nutrasötik Farmasötik Kalite ve Teknolojisi, TOKUŞOĞLU ÖZLEM, Editor, SİDAS Yayıncılık, İzmir., İzmir, pp.137-152, 2024

IX. **BOLUM II.1. BAHARATLARIN TARIHÇESI - (KISIM II. BAHARATLARIN TARIHÇESI, URETIM ve SURDURULEBILIRLIK)**
TOKUŞOĞLU Ö.
in: KİTAP .``GIDA BİLİMLERİNDE BAHARATLAR: Kimyası, Nutrasötik Farmasötik Kalite ve Teknolojisi``. Kitap Editör: Prof.Dr. Özlem Tokuşoğlu, TOKUŞOĞLU ÖZLEM, Editor, SİDAS Yayıncılık, Çankaya, İzmir., İzmir, pp.16-25, 2024

X. **BOLUM V.1. KARABIBER - KISIM V. BAHARAT ÇEŞITLERI VE DETAYLI INCELEMELERI**
TOKUŞOĞLU Ö., VURAL H.
in: GIDA BİLİMLERİNDE BAHARATLAR: Kimyası, Nutrasötik Farmasötik Kalite ve Teknolojisi, TOKUŞOĞLU ÖZLEM, Editor, Sidas Yayincilik, Cankaya, Izmir, İzmir, pp.93-122, 2024

XI. **BÖLÜM V.13. SUMAK - KISIM V. BAHARAT ÇEŞİTLERİ VE DETAYLI İNCELEMELERİ**
TOKUŞOĞLU Ö., ÇABUK R.
in: GIDA BİLİMLERİNDE BAHARATLAR: Kimyası, Nutrasötik Farmasötik Kalite ve Teknolojisi , TOKUŞOĞLU ÖZLEM, Editor, Sidas Yayincilik. Çankaya, İzmir, İzmir, pp.318-330, 2024

XII. **BOLUM V.5. ZENCEFIL - (KISIM V. BAHARAT ÇEŞITLERI VE DETAYLI INCELEMELERI)**
TOKUŞOĞLU Ö.
in: GIDA BİLİMLERİNDE BAHARATLAR: Kimyası, Nutrasötik Farmasötik Kalite ve Teknolojisi, TOKUŞOĞLU ÖZLEM, Editor, SİDAS Yayıncılık, İzmir., İzmir, pp.167-184, 2024

XIII. **BOLUM IV.4. BAHARATLAR VE ALERJIENITE - (KISIM IV. BAHARATLARIN GIDA, ILAÇ ve GASTRONOMIDE KULLANIMI**
TOKUŞOĞLU Ö.
in: GIDA BİLİMLERİNDE BAHARATLAR Kimyası, Nutrasötik Farmasötik Kalite ve Teknolojisi , TOKUŞOĞLU ÖZLEM, Editor, SİDAS Yayıncılık, İzmir., İzmir, pp.73-83, 2024

XIV. **BOLUM IV.2. BAHARAT BAZLI GIDA TAKVIYESI GUVENLIĞI VE ILAÇ GUVENLIĞI - (KISIM IV. BAHARATLARIN GIDA, ILAÇ ve GASTRONOMIDE KULLANIMI)**
TOKUŞOĞLU Ö.
in: KİTAP.``GIDA BİLİMLERİNDE BAHARATLAR: Kimyası, Nutrasötik Farmasötik Kalite ve Teknolojisi``. Kitap Editör: Prof.Dr. Özlem Tokuşoğlu, TOKUŞOĞLU ÖZLEM, Editor, SİDAS Yayıncılık, Çankaya, İzmir., İzmir, pp.56-61, 2024

XV. **BOLUM V.6. ZERDEÇAL - (KISIM V. BAHARAT ÇEŞITLERI VE DETAYLI INCELEMELERI)**
TOKUŞOĞLU Ö.
in: GIDA BİLİMLERİNDE BAHARATLAR: Kimyası, Nutrasötik Farmasötik Kalite ve Teknolojisi, TOKUŞOĞLU ÖZLEM, Editor, SİDAS Yayıncılık, İzmir., İzmir, pp.185-196, 2024

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Non Academic Experience

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