

Asst. Prof. Emine OLUM

Personal Information

Email: eolum@medipol.edu.tr

Web: <https://avesis.medipol.edu.tr/eolum>

International Researcher IDs

ORCID: 0000-0002-7188-817X

Yoksis Researcher ID: 24991

Education Information

Doctorate, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2011 - 2017

Academic Titles / Tasks

Istanbul Gelisim University, Güzel Sanatlar Fakültesi, Gastronomi Ve Mutfak Sanatları Bölümü, 2018 - Continues

Research Assistant, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2011 - 2018

Research Assistant, Gumushane University, Mühendislik Ve Doğa Bilimleri Fakültesi, Gıda Mühendisliği Bölümü, 2010 - 2011

Academic and Administrative Experience

Istanbul Medipol University, 2019 - Continues

Istanbul Gelisim University, 2018 - 2019

Courses

Gıda Teknolojisi 1, Undergraduate, 2021 - 2022

Gıda Teknolojisi 2, Undergraduate, 2021 - 2022

Mezuniyet Projesi, Undergraduate, 2021 - 2022

Mezuniyet Projesi 2, Undergraduate, 2021 - 2022

Mutfak Bilimi 1, Undergraduate, 2021 - 2022

GIDA BİLİMİ VE BESLENME İLKELERİ, Undergraduate, 2019 - 2020

ET BİLİMİ VE TEKNOLOJİSİ, Undergraduate, 2019 - 2020

GIDALARDA BOZULMA, Undergraduate, 2019 - 2020

MUTFAK BİLİMİ, Undergraduate, 2019 - 2020

Gastronomiye Giriş, Undergraduate, 2018 - 2019

Beslenmenin Temel İlkeleri, Undergraduate, 2018 - 2019

Gıda Bilimi ve Teknolojisi, Undergraduate, 2018 - 2019

GIDA HİJYENİ VE SANİTASYON, Undergraduate, 2017 - 2018

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Evaluation of rheological, textural, and sensory characteristics of optimized vegan rice puddings prepared by various plant-based milks**
Karimidastjerd A., Gulsunoglu-Konuskan Z., OLUM E., TOKER Ö. S.
Food Science and Nutrition, vol.12, no.3, pp.1779-1791, 2024 (SCI-Expanded)
- II. **Comparative study on microwave and tray drying of beef: Effect of partial salt replacement on drying kinetics and structural characteristics**
OLUM E., CANDOĞAN K.
International Food Research Journal, vol.31, no.1, pp.42-55, 2024 (SCI-Expanded)
- III. **Advanced osmotic dehydration techniques combined with emerging drying methods for sustainable food production: Impact on bioactive components, texture, color, and sensory properties of food**
Pandiselvam R., Tak Y., OLUM E., Sujayasree O., Tekgül Y., Çalışkan Koç G., Kaur M., Nayi P., Kothakota A., Kumar M.
Journal of Texture Studies, vol.53, no.6, pp.737-762, 2022 (SCI-Expanded)
- IV. **Changes in chicken meat proteins during microwave and electric oven cooking**
Taşkıran M., OLUM E., CANDOĞAN K.
Journal of Food Processing and Preservation, vol.44, no.2, 2020 (SCI-Expanded)

Articles Published in Other Journals

- I. **Sustainability and Innovative Approaches in Catering and Food and Beverage Industry**
TAŞ D., OLUM E.
Türk Turizm Araştırmaları Dergisi, vol.4, no.3, pp.3082-3098, 2020 (Peer-Reviewed Journal)
- II. **The Importance of The Functional Foods in Turkish Cuisine in Terms of Gastronomy Tourism**
ÇİRİŞOĞLU E., OLUM E.
Türk Turizm Araştırmaları Dergisi, vol.3, no.4, pp.1659-1680, 2019 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Hayvansal Gıda Üretimi**
OLUM E.
in: Gıda Felsefesi, Doğan Murat, Editor, Nobel, Ankara, pp.203-233, 2021
- II. **Gıda Endüstrisinde Sürdürülebilirlik**
OLUM E., TAŞ D.
in: Gıda Mühendisliğine Giriş, Dr. Murat Doğan, Editor, NOBEL AKADEMİK YAYINCILIK, Ankara, pp.405-432, 2020
- III. **Edible Films and Coatings: Sensory Aspects**
CANDOĞAN K., Barbosa Canovas G., ÇARKCIOĞLU E.
in: Edible Films and Coatings Fundamentals and Applications, M. Pilar Montero, M. Carmen Gómez-Guillén, M. Elvira López-Caballero, Gustavo V. Barbosa-Cánovas Hardback £159.00, Editor, CRC Press., pp.497-519, 2017
- IV. **1. Bölüm Et Teknolojisi**
CANDOĞAN K., ÇARKCIOĞLU E.
in: Her Yönüyle Gıda, Fügen Durlu Özkaya, Serap Coşansu, Kamuran Ayhan, Editor, Sidas, İzmir, pp.1-38, 2015

Refereed Congress / Symposium Publications in Proceedings

- I. **Comparison on Pastırma Processing by the Conventional Method and Microwave Drying: Physical, Biochemical, Microbiological, and Sensory Aspects**
ŞAKIYAN DEMİRKOL Ö., KUTLU KANTAR N., YILMAZ M. S., OLUM E., ORHAN YANIKAN E., TAĞI Ş., AYHAN K., İŞÇİ YAKAN A., Barbosa Canovas G., CANDOĞAN K.
65th International Congress of Meat Science and Technology, 4 - 09 August 2019

- II. **Drying of pastirma by two microwave based technologies Physical, biochemical, microbiological and sensory aspects**
ŞAKIYAN DEMİRKOL Ö., KUTLU KANTAR N., YILMAZ M. S., OLUM E., ORHAN YANIKAN E., TAĞI Ş., AYHAN K., İŞCİ YAKAN A., BARBOSA CANOVAS G. V., CANDOĞAN K.
65th International Congress of Meat Science and Technology, 4 - 09 August 2019
- III. **Gastronomide Sürdürülebilir Bir Yaklaşım: Dijital Teknolojiler**
TAŞ D., OLUM E.
I. Uluslararası Turizmde Yeni Jenerasyonlar ve Yeni Trendler Kongresi, Sakarya, Turkey, 1 - 03 November 2018, pp.670-672
- IV. **Türk Mutfağında Fonksiyonel Gıdaların Önemi**
ÇİRİŞOĞLU E., OLUM E.
I. Uluslararası Turizmde Yeni Jenerasyonlar ve Yeni Trendler Kongresi, Sakarya, Turkey, 1 - 03 November 2018
- V. **Alterations in Proteins and Functional Characteristics of Chicken Breast and Thigh Meats with Microwave Cooking**
Taşkiran M., OLUM E., CANDOĞAN K.
International Poultry Science Congress of WPSA Turkish Branch'2018, 9 - 12 May 2018
- VI. **Microwave Drying as an Alternative to Dry Meat Products and Its impact on DNA Integrity and SDS-PAGE Protein Profile**
OLUM E., CANDOĞAN K.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Girne, Cyprus (Kktc), 19 - 21 April 2018
- VII. **Modeling the effect of salting beef cubes on tray and microwave drying performance**
ÇARKCIOĞLU E., CANDOĞAN K.
31th EFFoST International Congress, 13 - 16 November 2017, vol.1, pp.207
- VIII. **EFFECT OF PARTIAL SUBSTITUTION OF SODIUM CHLORIDE ON THE DRYING CHARACTERISTICS OF BEEF SLICES**
ÇARKCIOĞLU E., CANDOĞAN K.
63th International Congress of Meat Science and Technology, 13 - 18 August 2017, vol.1, pp.668-669
- IX. **MICROWAVE DRYING OF SALTED AND NON-SALTED BEEF**
ÇARKCIOĞLU E., CANDOĞAN K.
6th International Congress on Food Technology, 18 - 19 March 2017, vol.5
- X. **ET ÜRETİM ZİNCİRİNDE ETİK KONULAR**
CANDOĞAN K., DENİZ E., ÇARKCIOĞLU E.
1. TARIM VE GIDA ETİĞİ KONGRESİ, Ankara, Turkey, 10 - 11 March 2017
- XI. **The Influence of Microwave Drying on Microstructural Properties of Beef Semimembranosus Muscle**
ÇARKCIOĞLU E., CANDOĞAN K.
2nd Congress on Food Structure Design, 26 - 28 October 2016
- XII. **Microstructural Properties of Reduced Salt Chicken Meat Myofibrillar Protein Gels Containing Kappa Carrageenan**
ÇARKCIOĞLU E., CANDOĞAN K., UVER T., DENİZ E.
2nd Congress on Food Structure Design, 26 - 28 October 2016
- XIII. **Adding Value to Mechanically Deboned chicken Meat by Drying**
ÇARKCIOĞLU E., ÖZOĞLU Ö., TEPE F., DEMİR H., KOR H., BULUT B., CANDOĞAN K.
18th IUFoST - World Congress of Food Science and Technology, 21 - 25 August 2016
- XIV. **Allergens associated with muscle foods**
AŞÇIOĞLU Ç., ŞEVİK R., ÇARKCIOĞLU E., CANDOĞAN K.
Food Allergy & Hypersensitivity, 5 - 07 July 2016
- XV. **COLOR AND OXIDATIVE STABILITY OF GROUND BEEF PATTIES AS AFFECTED BY OXYGEN SCAVENGERS AND MODIFIED ATMOSPHERE PACKAGING DURING REFRIGERATED STORAGE**
ÇARKCIOĞLU E., DEMİRHAN B., AYHAN K., CANDOĞAN K.
61st International Congress of Meat Science and Technology, 23 - 28 August 2015

- XVI. **Tavuk etinden pastırma aromalı cips üretimi**
ÇARKCIOĞLU E., CANDOĞAN K., AYDEMİR İ., AYDIN S., TARAKÇI GENÇER B., YALÇIN M. H., Mumcu N.
3. Uluslararası beyaz et kongresi, Antalya, Turkey, 22 - 26 April 2015
- XVII. **Tuzu azaltılmış sığır eti protein jellerine sodyumtripolifosfat ve potasyum klorür ilavesinin tekstürel ve fonksiyonel özelliklere etkisi**
ÇARKCIOĞLU E., CANDOĞAN K.
III. Et Ürünleri Çalıştayı., Tokat, Turkey, 6 October - 07 November 2014
- XVIII. **Textural and water binding properties of Reduced salt chicken myofibrillar protein gels Formulated with guar gum and bean fiber**
ÇARKCIOĞLU E., CANDOĞAN K.
2nd International Congress on Food Technology., Aydın, Turkey, 5 - 07 November 2014
- XIX. **Microwave drying a novel processing step in the manufacturing of pastırma**
KUTLU N., ÇARKCIOĞLU E., ŞAKIYAN DEMİRKOL Ö., İŞÇİ YAKAN A., AYHAN K., CANDOĞAN K.
2nd International Symposium on Fermented Meats, Valencia, Spain, 20 - 23 October 2014
- XX. **Combined effect of chitosan coating and oxygen scavengers on the shelf life of modified atmosphere packaged sliced fermented sausage**
ÇARKCIOĞLU E., DEMİRHAN B., CANDOĞAN K.
2nd International Symposium on Fermented Meats, Valencia, Spain, 20 - 23 October 2014