

## Asst. Prof. Yeşim BEDİR

### Personal Information

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### International Researcher IDs

ORCID: 0000-0003-4756-7269

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### Education Information

Doctorate, Ataturk University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2018 - 2023

Postgraduate, Ataturk University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2014 - 2017

Undergraduate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2010 - 2014

### Foreign Languages

English, B2 Upper Intermediate

### Certificates, Courses and Trainings

Occupational Health and Safety, Yangın Söndürme Kurtarma ve Tahliye, Atatürk University, 2023

Vocational Training, Gıda atıkları çalıştayı, Atatürk üniversitesi , 2022

Occupational Health and Safety, Yangın Söndürme, Tahliye ve Kurtarma, Atatürk Üniversitesi, 2021

Vocational Training, Proje Hazırlama Eğitim Programı, Atatürk Üniversitesi, 2021

### Dissertations

Doctorate, Increasing the storage stability of whole wheat flour with natural methods, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2023

### Research Areas

Food Engineering, Engineering and Technology

### Academic Titles / Tasks

Research Assistant, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2017 - Continues

### Academic and Administrative Experience

LABSİS Bakery Products Research Laboratory Warehouse Manager, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2022 - Continues

LABSİS Milling Technology Research Laboratory Warehouse Manager, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2022 - Continues

LABSİS Grain Products Research Laboratory Warehouse Manager, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2022 - Continues

MÜDEK File Preparation Commission Member, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2022 - Continues

## Published journal articles indexed by SCI, SSCI, and AHCI

- I. **The effect of carob, orange and carrot pulps on physical, chemical and microbiological properties of Turkish delight**  
Hanoğlu A., KARAOĞLU M. M., BEDİR Y.  
International Journal of Gastronomy and Food Science, vol.32, 2023 (SCI-Expanded)
- II. **The effects of malt flours obtained from different cereals on flour and bread quality**  
Karaoğlu M. M., Reis G. S., Bedir Y.  
TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.47, no.4, pp.497-509, 2023 (SCI-Expanded)
- III. **Textural and rheological properties of mulberry leather (pestil) produced with whole grain flours**  
BEDİR Y., Mehmet Murat Karaoğlu M.  
International Journal of Gastronomy and Food Science, vol.30, 2022 (SCI-Expanded)
- IV. **Effect of whole grain flours on the overall quality characteristics of mulberry pestil**  
Karaoğlu M. M., Bedir Y., Boz H.  
Quality Assurance and Safety of Crops and Foods, vol.12, no.1, pp.67-75, 2020 (SCI-Expanded)

## Articles Published in Other Journals

- I. **Kavrulmuş Buğday ve Arpadan Elde Edilen Unların Keklerin Bazı Kalite Özellikleri Üzerine Etkisi**  
KARAOĞLU M. M., Malek S., BEDİR Y., BOZ H.  
ATATÜRK UNIVERSITY JOURNAL OF AGRICULTURAL FACULTY, vol.52, pp.288-299, 2021 (Peer-Reviewed Journal)
- II. **Kısmi Pişirme Yönteminin Kek Kalitesi Üzerine Etkisi**  
Karaoğlu M. M., Bedir Y.  
Akademik Gıda, vol.18, no.3, pp.256-263, 2020 (Peer-Reviewed Journal)

## Refereed Congress / Symposium Publications in Proceedings

- I. **Effect of Using Stale Bread Flour on Physical and Sensory Properties of Marie Type Biscuits**  
YEŞİL F., BEDİR Y., KARAOĞLU M. M.  
1st International Conference On On Health, Engineering And Applied Sciences, Romania, 5 - 07 May 2023
- II. **THE EFFECT OF THE USE OF STALE BREAD FLOUR IN MARIE TYPE BISCUITS ON PHYSICAL AND SENSORY PROPERTIES**  
YEŞİL F., BEDİR Y., KARAOĞLU M. M.  
1st INTERNATIONAL CONFERENCE ON HEALTH, ENGINEERING AND APPLIED SCIENCES, Bucharest, Romania, 5 - 07 May 2023, pp.244-253
- III. **THE EFFECT OF THE USE OF CAROB, ORANGE AND CARROT PULP ON TEXTURE PROFILE ANALYSIS OF TURKISH DELIGHT**  
Hanoğlu A., Karaoğlu M. M., Bedir Y.  
3rd International Anatolian Congress on Scientific Research, Kayseri, Turkey, 27 - 29 December 2022, pp.531-538
- IV. **Bayat Ekmek Unu Kullanımının Rotary Tipi Bisküvilerde Kalite Üzerine Etkisi**

YEŞİL F., KARAOĞLU M. M., BEDİR Y.

6th INTERNATIONAL EDUCATION AND INNOVATIVE SCIENCES CONGRESS, Burdur, Turkey, 24 - 25 November 2022, pp.1854-1861

**V. Textural Properties of Phyllo (Yufka) Stored in Different Temperature and Time**

BEDİR Y., KARAOĞLU M. M.

4th INTERNATIONAL Conference on Advanced Engineering Technologies, Bayburt, Turkey, 28 - 30 September 2022, pp.496-500

**VI. Overview of 3 And 4 Dimensional Food Technology**

ÇELİK C., BEDİR Y., KARAOĞLU M. M.

4th INTERNATIONAL Conference on Advanced Engineering Technologies, Bayburt, Turkey, 28 - 30 September 2022, pp.501-505

**VII. THE RIPENING OF KIWIFRUIT BY APPLE**

BEDİR Y., KARAOĞLU M. M., HANOĞLU A.

IV- INTERNATIONAL CONFERENCE OF FOOD, AGRICULTURE, AND VETERINARY SCIENCES, Van, Turkey, 27 - 28 May 2022, pp.879-884

**VIII. Boza and Its Effects on Health**

YAVİLİOĞLU Y., KARAOĞLU M. M.

1.Uluslararası 4.Geleneksel Sağlık Çalışanları Meslek Günleri, 14 - 16 November 2019, pp.181

**IX. The Effect of Whole Grain Flours on Textural Properties of Mulberry Pestil**

YAVİLİOĞLU Y., KARAOĞLU M. M.

1. Uluslararası 4. Geleneksel Sağlık Çalışanları Meslek Günleri, 14 - 16 November 2019

**X. Effect of Stale Bread Flours on Textural Properties of Bread**

Meral H., Bedir Y., Karaoğlu M. M.

The International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 October 2018 - 21 October 2018, pp.37-43

**XI. Nutritional Value Of Mushrooms And Its Effect On Enrichment Of Bread**

Yavilioğlu Y., Meral H., Karaoğlu M. M.

The International Conference on Agriculture, Forest, Food Sciences and Technologies, Nevşehir, Turkey, 15 - 17 May 2017, pp.1259

## Supported Projects

Karaoğlu M. M., Bedir Y., Özdoğan A., Gök S., TUBITAK Project, Gıdaların Oral Prosesi Süresince Dokusal Özelliklerini Ölçmek İçin Tekstür Analiz Cihazına Uyumlu Çiğneme, Çene Sistemleri Ve Yeni Test Metotlarının Geliştirilmesi, 2024 - 2026

KARAOĞLU M. M., BEDİR Y., Project Supported by Higher Education Institutions, Farklı bitkisel katkıların Tam un depolama stabilitesi üzerine etkisi, 2022 - 2023

Karaoğlu M. M., Bedir Y., Project Supported by Higher Education Institutions, Doğal Yöntemler Kullanılarak Tam Buğday Unu Depolama Stabilitesinin Artırılması, 2021 - 2023

KARAOĞLU M. M., YAVİLİOĞLU Y., BOZ H., Project Supported by Higher Education Institutions, TAM TAHIL UNLARININ PESTİL ÜRETİMİNDE KULLANIM İMKANININ ARAŞTIRILMASI, 2015 - 2018

## Scientific Refereeing

Yüzüncü Yıl Üniversitesi Fen Bilimleri Enstitüsü Dergisi, National Scientific Refereed Journal, July 2023

## Metrics

Publication: 18  
Citation (WoS): 2  
Citation (Scopus): 4  
H-Index (WoS): 1  
H-Index (Scopus): 1

### **Congress and Symposium Activities**

The International Conference on Agriculture, Forest, Food Sciences and Technologies, Attendee, Nevşehir, Turkey, 2017

### **Representation and Promotion Activities**

Institutional Representation, Ataturk University, Turkey, Erzurum, 2023 - 2023

Institutional Representation, Ataturk University, Turkey, Erzurum, 2023 - 2023