

1. Adı Soyadı : Aslı Emine Özen

2. Doğum Tarihi : 13/02/1980

3. Ünvanı : Yardımcı Doçent

4. Öğrenim Durumu :

Derece	Alan	Üniversite	Yıl
Lisans	Gıda Mühendisliği	İstanbul Teknik Üniversitesi	2003
Y. Lisans	Gıda Mühendisliği	İstanbul Teknik Üniversitesi	2006
Doktora	Beslenme	University of the Balearic Islands	2012

5. Akademik Ünvanlar

Araştırma Görevlisi İstanbul Teknik Üniversitesi 2004-2010

Öğretim Görevlisi (Dr) Yakın Doğu Üniversitesi 2013-2014

Yardımcı Doçent Yakın Doğu Üniversitesi 2015-

6. Yönetilen Yüksek Lisans ve Doktora Tezleri

6.1 Yüksek Lisans Tezleri

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6.2 Doktora Tezleri

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7. Yayınlar

7.1 Uluslararası hakemli dergilerde yayınlanan makaleler

1. Ozen AE, Bibiloni MM, Murcia MA, Pons A, Tur JA, 2015. Adherence to the Mediterranean diet and consumption of functional foods among the Balearic Islands' adolescent population. *Public Health Nutrition*, 18(4): 659-668.
2. Ozen AE, Bibiloni MM, Pons A, Tur JA, 2014. Fluid intake from beverages across age groups: a systematic review. *Journal of Human Nutrition and Dietetics*. In press.
3. Ozen AE, Bibiloni MM, Pons A, Tur JA, 2014. Consumption of Functional Foods in Europe: a Systematic review. *Nutrition Hospitalaria*, 29(3):470-478.
4. Ozen AE, Bibiloni MM, Pons A, Tur JA, 2013. Sociodemographic and lifestyle determinants of functional food consumption in an adult population of the Balearic Islands. *Annals of Nutrition and Metabolism*, 63(3):200-207.
5. Ozen AE, Pons A, Tur JA, 2012. Worldwide Consumption of Functional Foods: a Systematic Review. *Nutrition Reviews*, 70(8):472-481.
6. Ozen AE, Kilic M, 2009. Improvement of physical properties of nonfat fermented milk drink by using whey protein concentrate. *Journal of Texture Studies*. 40:288-299.

7.2 Uluslararası bilimsel toplantılarda sunulan ve bildiri kitabında basılan bildiriler.

1. Ozen AE, Bibiloni MM, Pons A, Tur JA, 2013. Adherence to the Mediterranean Diet: the perspective of functional food consumers among the Balearic Islands' adult population. IUNS 20th International Congress of Nutrition. 15-20 September 2013, Granada, Spain.
2. Ozen AE, Pons A, Tur JA, 2012. Differences in consumption of functional foods between European countries: a systematic review. 3rd Congress of EXERNET and 2nd Postgraduate Convention of INEF, 26-27 October 2012, Madrid, Spain.
3. Ozen AE, Bibiloni MM, Pons A, Tur JA, 2012. Beverage consumption and physical activity among the Balearic Islands' adult population. 3rd Congress of EXERNET and 2nd Postgraduate Convention of INEF, 26-27 October 2012, Madrid, Spain.
4. Ozen AE, Pons A, Tur JA, 2012. Beverage consumption and energy intake from beverages in different age groups in the world: a systematic review. IX Congress of the Spanish Society of Community Nutrition (SENC), 7 -10 November 2012, Cadiz, Spain.
5. Ozen AE, Bibiloni MM, Pons A, Tur JA, 2012. Consumption of functional foods in the adult population of the Balearic Islands: socio-demographic and lifestyle determinants. IX Congress of the Spanish Society of Community Nutrition (SENC), 7 -10 November 2012, Cadiz, Spain.
6. Ozen AE, Loisel C, Kilic Akyilmaz M, Riaublanc A, 2010. Effect of ultra high pressure homogenization (UHPH) on the physical properties of non-fat acidified milk drink. Biopolymères 2010 – Food matrices: Construction, deconstruction, sensory and nutritional properties, 1-3 December 2010, Le Croisic, France.
7. Soylemez EE, Isik A, Ozen AE, Kilic M, 2008. Changes in the Textural Properties of Soft Candy during Storage. 8th International Conference of Food Physicists Physics and Physical Chemistry of Food, 24-27 September, 2008, Bulgaria.
8. Ozen AE, Kilic M, 2008. Effect of high pressure homogenization on physical properties of stirred yoghurt. 8th International Conference of Food Physicists Physics and Physical Chemistry of Food, 24-27 September, 2008, Bulgaria.
9. Kiziloz MB, Cumhur O, Ozen AE, Altay F, Kilic M, 2008. Gelation and rheological properties of an imitation cheese base with low protein content. 9th International Hydrocolloids Conference, 15-19 June, Singapore.
10. Ozen AE, Andac O, Kilic M, Kizil R, 2007. Investigation of butter adulteration with margarine using FTIR. 5th Euro Fed Lipid Congress, 16-19 September 2007. Goteborg, Sweden.
11. Ozen AE, Kilic M, 2007. Bioactive components of whey proteins. 2nd International Congress on Functional Foods and Nutraceuticals. 4-6 May. Istanbul, Turkey.
12. Ozen AE, Kilic M, 2006. Use of whey protein concentrate in the manufacture of nonfat fermented milk drink. IDF Symposium on Scientific and Technological Challenges in Fermented Milks. Sirmione, Italy.
13. Ozen AE, Kilic M, 2005. Time-dependent flow behavior of salted fermented milk drink. 2005 IFT Annual Meeting & Food Expo, July 16-20.
14. Ozen AE, Iri I, Kilic M, 2005. Effects of starter culture on the viscosity and serum separation of salted fermented milk drink. 2005 IFT Annual Meeting & Food Expo, July 16-20.

7.3 Yazılan uluslararası kitaplar veya kitaplarda bölümler

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7.4 Ulusal hakemli dergilerde yayımlanan makaleler

1. Özen AE, Kılıç M, 2007. Peynir altı suyundan elde edilen serum proteinlerinin fonksiyonel özellikleri. Gıda Teknolojileri Elektronik Dergisi, 3, 35-39.
2. Özen AE, Kılıç M, 2006. Peynir altı suyu ürünleri ve gıdalarda fonksiyonel bileşen olarak kullanımları. Standard Ekonomik ve Teknik Dergi (TSE), 45(538), 108-111.
3. Özen AE, Kılıç M, 2005, UHT sütlerde jelleşme. Gıda Teknolojisi, 9(8), 124-127.

7.5 Ulusal bilimsel toplantılarda sunulan ve bildiri kitabında basılan bildiriler

1. Üstün Ç, Özen AE, Kılıç M, 2006. Lor Peyniri Üretiminde Verime Etki Eden Faktörlerin Araştırılması. Türkiye 9. Gıda Kongresi; 24-26 Mayıs 2006, Bolu.
2. Köksoy A, Özen AE, Kılıç M, 2005. Bazı Hidrokolloidlerin Sulu Çözeltilerinin Reolojik Özellikleri. Gıda Kongresi, 19-21 Nisan, İzmir.
3. Özen AE, Kılıç M, 2004. Geleneksel Gıdalar Sempozyumu, Lor Peyniri Üretim Kalite Açısından İncelenmesi. 23-24 Eylül, Van.
4. Özen AE, Kılıç M, 2003. Küf Gelişiminin Ekmeğin Raf Ömrü Üzerine Etkileri, I. Ulusal Mikotoksin Sempozyumu, 17-19 Eylül, İstanbul.

7.6 Diğer yayımlar

1. Özen AE, Kılıç M, 2009. Polimer Yapı Oluşturabilen Süt Proteinlerinin Fonksiyonel Özelliklerinin Nano-Bilim Uygulamaları ile Geliştirilmesi. İTÜ Nano-Bilim ve Nano-Teknoloji Çalıştayı, 12-13 Şubat, İstanbul.

7.7 Bilimsel Atıflar

SCI Expanded SSCI, AHCI kapsamındaki dergilerde yapılan atıf

Ozen AE, Bibiloni MM, Pons A, Tur JA, 2014. Consumption of Functional Foods in Europe: a Systematic review. Nutrition Hospitalaria, 29(3):470-478, yayını için;

1. Miranda JM, Anton X, Redondo-Valbuena C, Roca-Saavedra P, Rodriguez JA, Lamas A, Franco CM, Cepeda A, 2015. Egg and egg-derived foods: effects on human health and use as functional foods. Nutrients, 7(1):706-729

Ozen AE, Pons A, Tur JA, 2012. Worldwide Consumption of Functional Foods: a Systematic Review. Nutrition Reviews, 70(8):472-481, yayını için;

1. González-Herrera SM, Herrera RR, López MG, Rutiaga OM, Aguilar CN, Esquivel JCC, Martínez LAO, 2015. Inulin in food products: prebiotic and functional ingredient. British Food Journal, 117(1):371 – 387.
2. Erzen N, Kac M, Pravst I, 2014. Perceived healthfulness of dairy products and their imitations: nutrition experts' perspective. Agro Food Industry Hi-Tech, 25(6)24-27
3. Corbo MR, Bevilacqua A, Petrucci L, Casanova FP, Sinigaglia M, 2014. Functional Beverages: The Emerging Side of Functional Foods Commercial Trends, Research, and Health Implications. Comprehensive Reviews in Food Science and Food Safety, 13(6):1192-1206.
4. Giacaman RA, Contzen MP, Yuri JA, Munoz-Sandoval C, 2014. Anticaries effect of an antioxidant-rich apple concentrate on enamel in an experimental biofilm-demineralization model. Journal of Applied Microbiology, 117(3):846-853.

5. Sultan MT, Butt MS, Karim R, Zia-Ul-Haq M, Batoool R, Ahmad S, Aliberti L, De Feo V, 2014. Effect of *Nigella sativa* fixed and essential oils on antioxidant status, hepatic enzymes, and immunity in streptozotocin induced diabetes mellitus. *BMC Complementary and Alternative Medicine*, 14:193.
6. Coleman KL, Miah EM, Morris GA, Morris C, 2014. Impact of health claims in prebiotic-enriched breads on purchase intent, emotional response and product liking. *International Journal Food Science Nutrition*, 65(2):164-171.
7. Brecic, R, Gorton M, Barjolle D, 2014. Understanding variations in the consumption of functional foods - evidence from Croatia. *British Food Journal*, 116 (4): 662-675.
8. Ferreira-Dias S, Sandoval G, Plou F, Valero F, 2013. The potential use of lipases in the production of fatty acid derivatives for the food and nutraceutical industries. *Electronic Journal of Biotechnology*,16:3.
9. Ozen AE, Bibiloni MM, Pons A, Tur JA, 2013. Sociodemographic and lifestyle determinants of functional food consumption in an adult population of the Balearic Islands. *Annals of Nutrition and Metabolism*, 63(3):200-207.

Ozen AE, Kilic M, 2009. Improvement of physical properties of nonfat fermented milk drink by using whey protein concentrate. *Journal of Texture Studies*. 40:288–299, yayını için;

1. Gorji EG, Mohammadifar MA, Ezzatpanah H, 2011. Influence of gum tragacanth, *Astragalus gossypinus*, addition on stability of nonfat Doogh, an Iranian fermented milk drink, *International Journal of Dairy Technology*, 64:2.
2. Kucukcetin A, Comak EM, Asci A, Demir M, Sik B, 2012. Effect of casein to whey protein ratio of skim milk on the physical properties of a yoghurt drink, *Ayran. Milchwissenschaft-Milk Science International*, 67:3:274-276.
3. Karam MC, Gaiani C, Hosri C, Burgain J, Scher J, 2013. Effect of dairy powders fortification on yogurt textural and sensorial properties: a review. *Journal of Dairy Research*, 80:4:400-409.

8. Projeler

1. Araştırmacı, Prevalence of obesity in the Balearic Islands, University-Enterprise Foundation of the Balearic Islands (FUEIB), Funded by the Institut Charles III ref. FIS PI08/1259, 09/2011–12/2011.
2. Araştırmacı, Fenilketonüri Hastalarına Yönelik Özel Beslenme Amaçlı Peynir Üretimi. TÜBİTAK projesi (Proje no: 106O075), 08/2007–12/2007

9. İdari Görevler

10. Bilimsel Kuruluşlara Üyelikler

11. Ödüller

12. Son iki yılda verdiğiniz lisans ve lisansüstü düzeydeki dersler için aşağıdaki tabloyu doldurunuz.

Akademik Yıl	Dönem	Dersin Adı	Haftalık Saati		Öğrenci Sayısı
			Teorik	Uygulama	
2013-2014	Bahar	Occupational English	2	-	60
2014-2015	Güz	Principles of Nutrition	2	-	9
		Gıda Teknolojileri	3	-	16
2014-2015	Bahar	Occupational English	2		80
		Principles of Nutrition	2		5
		Gıda Analizleri	3		15
		Gıda Kalite Kontrolü	3		8

Not: Açılmışsa yaz döneminde verilen dersler de tabloya ilave edilecektir.