

Asst. Prof. CİHADİYE CANDAL USLU

Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: GQH-4490-2022

ScopusID: 57191698419

Yoksis Researcher ID: 263658

Education Information

Doctorate, Akdeniz University, Institute Of Science, Food Engineering, Turkey 2016 - 2022

Postgraduate, Akdeniz University, Institute Of Science, Food Engineering, Turkey 2014 - 2016

Undergraduate, Anadolu University, İşletme Fakültesi, İşletme Bölümü, Turkey 2010 - 2014

Undergraduate, Akdeniz University, Faculty Of Engineering, Department Of Food Engineering, Turkey 2009 - 2014

Foreign Languages

English, B1 Intermediate

Dissertations

Doctorate, Research of a new baking technique for reducing the amount of process contaminants of sourdough breads and comparing the sourdough breads produced by different baking techniques, Akdeniz University, Institute Of Science, Institute Of Science, 2022

Postgraduate, Enrichment of enzyme resistant starch content of flour and researching of opportunity to use this flour in biscuit production as a dietary fiber source, Akdeniz University, Institute Of Science, Institute Of Science, 2016

Research Areas

Food Engineering, Food Science, Food Technology

Academic Titles / Tasks

Assistant Professor, Kütahya Health Sciences University, Sağlık Bilimleri Fakültesi, Beslenme ve Diyetetik, 2022 - Continues

Lecturer, Artvin Coruh University, Faculty Of Health Sciences, Department Of Nutrition And Dietetics, 2017 - 2022

Academic and Administrative Experience

Courses

Undergraduate, 2023 - 2024
Undergraduate, 2022 - 2023
Undergraduate, 2023 - 2024
Undergraduate, 2023 - 2024
Undergraduate, 2023 - 2024
Undergraduate, 2022 - 2023
Undergraduate, 2023 - 2024
Undergraduate, 2022 - 2023
General chemistry, Undergraduate, 2023 - 2024

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Optimisation of Catalytic Oxidation Conditions for the 2-Keto-L-Gulonic Acid Production Using Response Surface Methodology**
Mutlu C., Candal-Uslu C., ERBAŞ M.
ChemistrySelect, vol.9, no.36, 2024 (SCI-Expanded)
- II. **Comprehensive analysis of botanical origin and amino acid composition of bee pollen samples from various regions of Turkey**
Mutlu C., Candal-Uslu C., ÖZKÖK A., Koç A., Özhanlı H., Akdeniz G., Arslan-Tontul S., ERBAŞ M.
Journal of Apicultural Research, 2024 (SCI-Expanded)
- III. **Modulating of food glycemic response by lactic acid bacteria**
Mutlu C., Candal-Uslu C., Özhanlı H., Arslan-Tontul S., ERBAŞ M.
Food Bioscience, vol.47, 2022 (SCI-Expanded)
- IV. **Expected glycemic impact and probiotic stimulating effects of whole grain flours of buckwheat, quinoa, amaranth and chia**
Arslan-Tontul S., Candal Uslu C., Mutlu C., ERBAŞ M.
Journal of Food Science and Technology, vol.59, no.4, pp.1460-1467, 2022 (SCI-Expanded)
- V. **A new gluten-free product: Brown rice bulgur, and its physical and chemical properties**
Candal-Uslu C., Mutlu C., Koç A., Bilgin D. G., ERBAŞ M.
Journal of Food Processing and Preservation, vol.45, no.3, 2021 (SCI-Expanded)
- VI. **Impact of inert and inhibitor baking atmosphere on HMF and acrylamide formation in bread**
Gülcan Ü., Candal Uslu C., Mutlu C., Arslan-Tontul S., ERBAŞ M.
Food Chemistry, vol.332, 2020 (SCI-Expanded)
- VII. **Sorption isotherms of coffee in different stages for producing Turkish coffee**
Mutlu C., CANDAL USLU C., Kılıç-Büyükkurt Ö., ERBAŞ M.
Journal of Food Processing and Preservation, vol.44, no.5, 2020 (SCI-Expanded)
- VIII. **The Influence of Cooking Methods and Some Marinades on Polycyclic Aromatic Hydrocarbon Formation in Beef Meat**
Kılıç Büyükkurt Ö., AYKIN DİNÇER E., Burak Çam İ., CANDAL USLU C., ERBAŞ M.
Polycyclic Aromatic Compounds, vol.40, no.2, pp.195-205, 2020 (SCI-Expanded)
- IX. **The effects of different processes on enzyme resistant starch content and glycemic index value of wheat flour and using this flour in biscuit production**
CANDAL USLU C., ERBAŞ M.
Journal of Food Science and Technology, vol.56, no.9, pp.4110-4120, 2019 (SCI-Expanded)

- X. **Microbiological and chemical properties of wet tarhana produced by different dairy products**
Arslan-Tontul S., Mutlu C., CANDAL USLU C., ERBAŞ M.
Journal of Food Science and Technology, vol.55, no.12, pp.4770-4781, 2018 (SCI-Expanded)
- XI. **Investigation of the usability of retrograded flour in meatball production as a structure enhancer**
GÜÇLÜER Ö., Büyükkurt Ö. K., CANDAL USLU C., Bilgiç B. F., Erba M.
Korean Journal for Food Science of Animal Resources, vol.38, no.1, pp.78-87, 2018 (SCI-Expanded)
- XII. **The stages of candied chestnut production and the influence of the sorbitol used on their properties**
CANDAL USLU C., Mutlu C., Arslan Tontul S., ERBAŞ M.
Quality Assurance and Safety of Crops and Foods, vol.10, no.4, pp.351-360, 2018 (SCI-Expanded)
- XIII. **Physicochemical, Thermal, and Sensory Properties of Blue Corn (Zea Mays L.)**
Mutlu C., Arslan-Tontul S., CANDAL USLU C., Kilic O., ERBAŞ M.
Journal of Food Science, vol.83, no.1, pp.53-59, 2018 (SCI-Expanded)
- XIV. **Effects of processing on the chemical composition of rice**
ARSLAN S., ERBAŞ M., CANDAL USLU C., Mutlu C.
Quality Assurance and Safety of Crops and Foods, vol.8, no.4, pp.597-607, 2016 (SCI-Expanded)

Articles Published in Other Journals

- I. **INVESTIGATION OF DIFFERENT METHODS FOR PRODUCTION OF VITAMIN C FROM 2-KETO-L-GULONIC ACID MOLECULE**
Mutlu C., Candal Uslu C., Erbas M.
GIDA, vol.48, no.2, pp.394-404, 2023 (Peer-Reviewed Journal)
- II. **Farklı oranlarda peynir altı suyu kullanımının beyaz ve tam buğday unlarından üretilen ekmeklerin bazı özellikleri üzerine etkisi**
CANSIZ Z., CANDAL USLU C., MUTLU C., ARSLAN TONTUL S., ERCAN R., ERBAŞ M.
GIDA, vol.45, no.1, pp.125-138, 2020 (Peer-Reviewed Journal)
- III. **Bazı tahıl benzeri ürünlerin glutensiz kek üretiminde kullanımı**
MUTLU C., ARSLAN TONTUL S., CANDAL USLU C., ERBAŞ M.
GIDA, vol.44, pp.770-780, 2019 (Peer-Reviewed Journal)
- IV. **Enzime Dirençli Nişasta Üretim Yöntemleri ve Gıda Endüstrisinde Kullanım Amaçları**
CANDAL C., KILIÇ Ö., ERBAŞ M.
GIDA, vol.41, pp.419-426, 2016 (Peer-Reviewed Journal)
- V. **Gıdaların Nem Sorpsiyon İzotermelerinin Belirlenmesi ve Eşitliklerinin Çözümü**
ERBAŞ M., CANDAL C., KILIÇ Ö., MUTLU C.
GIDA, vol.41, pp.171-178, 2016 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. **Investigation of the Development Possibilities of a Liquid Sourdough Bread to be Used in the Production of Sourdough Bread**
Sümbül M., Candal Uslu C., Erbaş M.
10th Central European Congress on Food (CEFood), Sarajevo, Bosnia And Herzegovina, 10 - 11 June 2021
- II. **Brown Rice Bulgur Production**
CANDAL USLU C., MUTLU C., KOÇ A., BİLGİN D. G., ERBAŞ M.
10th Central European Congress on Food (CEFood), Sarajevo, Bosnia And Herzegovina, 10 - 11 June 2021, pp.111
- III. **Sorbitol Production With Catalytic Hydrogenation From Glucose**
ÖZTÜRK M., CANDAL USLU C., MUTLU C., KOÇ A., ERBAŞ M.
10th Central European Congress on Food (CEFood), Sarajevo, Bosnia And Herzegovina, 10 - 11 June 2021, pp.57-

- IV. **Ekşi Hamur Fermantasyonunun Ekmek Hamurundaki Besin Bileşenleri ve Ekmeğin Kalite Özellikleri Üzerine Etkisi**
CANDAL USLU C., KOÇ A., ERBAŞ M.
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.93
- V. **Tahıllarda Lipit Oksidasyonu Üzerine Stabilizasyon Yöntemleri**
KOÇ A., CANDAL USLU C., ERBAŞ M.
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.82
- VI. **Türkiye'nin Farklı Bölgelerinden Toplanan Bal Örneklerinin Bazı Fiziksel, Kimyasal ve Biyolojik Özellikleri**
MUTLU C., BİLGİN D. G., KOÇ A., ÖZTÜRK M., SÜMBÜL M., CANDAL USLU C., ÖZHANLI H., ARSLAN TONTUL S., AKDENİZ G., ERBAŞ M.
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.76
- VII. **Fatty acid composition of some pseudocereals**
MUTLU C., ARSLAN TONTUL S., CANDAL C., ERBAŞ M.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.170
- VIII. **Determination of functional properties of some pseudocereals**
ARSLAN TONTUL S., MUTLU C., CANDAL C., ERBAŞ M.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.35
- IX. **Effects of baking atmosphere on non-enzymatic browning reactions in bread**
GÜLCAN Ü., DURAK A. N., MUTLU C., ARSLAN TONTUL S., CANDAL C., ERBAŞ M.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.70
- X. **Production strategies of low glycemic index foods**
CANDAL C., MUTLU C., ERBAŞ M.
NUTRICON-Congress in Food Quality and Safety, Health and Nutrition, Ohrid, Macedonia, 13 - 15 June 2018, pp.164
- XI. **Nutritional properties and health effects of some beekeeping products**
MUTLU C., CANDAL C., ERBAŞ M.
NUTRICON-Congress in Food Quality and Safety, Health and Nutrition, Ohrid, Macedonia, 13 - 15 June 2018, pp.185
- XII. **The volatile compounds of kefir added wet tarhana**
ARSLAN TONTUL S., MUTLU C., CANDAL C., ERBAŞ M.
31st EFFoST International Conference, Sitges, Spain, 13 - 16 November 2017
- XIII. **Candied chestnut produced with sorbitol**
CANDAL C., ARSLAN TONTUL S., MUTLU C., ERBAŞ M.
31st EFFoST International Conference, Sitges, Spain, 13 - 16 November 2017
- XIV. **Some physical and chemical properties of blue corn (Zea mays L.)**
MUTLU C., ARSLAN TONTUL S., CANDAL C., KILIÇ BÜYÜKKURT Ö., ERBAŞ M.
16th EUROPEAN YOUNG CEREAL SCIENTIST AND TECHNOLOGISTS WORKSHOP, Selanik, Greece, 18 - 21 April 2017
- XV. **Kefir addition in production of wet tarhana**
CANDAL C., MUTLU C., ARSLAN TONTUL S., ERBAŞ M.
6th International Congress on Food Technology, Atina, Greece, 18 - 19 March 2017
- XVI. **Determination of some physical and chemical properties of gluten-free cake enriched with pseudocereals**
MUTLU C., ARSLAN TONTUL S., CANDAL C., ERBAŞ M.
6th International Congress on Food Technology, Atina, Greece, 18 - 19 March 2017
- XVII. **Some Physical and Chemical Properties of Biscuits Produced as Adding of Flour Containing Different Levels of Enzyme Resistant Starch**
CANDAL C., ERBAŞ M.
2nd Congress on Food Structure Design (FSD 2016), 26 - 28 October 2016
- XVIII. **Fenilketonüri Hastalığı ve Fenilketonüri Hastalarına Yönelik Gıda Üretimi**
KILIÇ Ö., CANDAL C., ERBAŞ M.
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016

- XIX. Gıdaların Su İçerikleri ve Su Aktivitelerinin Fizikokimyasal Anlamı ve Sorpsiyon İzotermlerinin Önemi**
ERBAŞ M., ARSLAN TONTUL S., DURAK A. N., AYKIN E., MUTLU C., CANDAL C., KILIÇ Ö.
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- XX. Farklı Un ve Su Oranlarının Enzime Dirençli Nişasta Oluşumu Üzerine Etkileri**
CANDAL C., KILIÇ Ö., ERBAŞ M.
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- XXI. Some Properties of Wheat Sprouts**
ERBAŞ M., MUTLU C., CANDAL C., ARSLAN TONTUL S., Olcay N., İsen N.
5th International Cereal and Bread Congress, 18 - 21 April 2016
- XXII. Production of Traditional Chesnut Candy and Determination of Some Physical and Chemical Properties**
MUTLU C., Yaşar S., ARSLAN TONTUL S., CANDAL C., ERBAŞ M.
The 3th International Symposium On Traditional Foods From Adriatic To Caucasus, 1 - 04 October 2015
- XXIII. Lump Tarhana and Its Production**
ERBAŞ M., CANDAL C., ARSLAN TONTUL S., MUTLU C.
The 3th International Symposium On Traditional Foods From Adriatic To Caucasus, 1 - 04 October 2015
- XXIV. Enzime Dirençli Nişastaca Zenginleştirilmiş Un Katkısının Ekmeğin Diyet Lif ve Fonksiyonel Gıda Özellikleri Üzerine Etkisi**
CANDAL C., DURAK A. N., ERBAŞ M.
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Turkey, 28 - 30 April 2015