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Education Information

Postgraduate, Istanbul Technical University, Fen Bilimleri Enstitüsü, FOOD ENGINEERING, Turkey 2004 - 2007

Undergraduate, Suleyman Demirel University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1999 - 2003

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Postgraduate, Fındık yağı kullanılarak enzimatik interesterifikasyon yöntemiyle kakao yağı ikamesi üretilmesi, Istanbul Technical University, Fen Bilimleri Enstitüsü, FOOD ENGINEERING, 2007

Research Areas

Food Engineering

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Effects of filtration and storage on chemical composition and sensory properties of olive oil extracted from Beylik cultivar**
Shendi E. G., Ozay D. S., Ozkaya M. T., Ustunel N. F.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.11, no.1, pp.31-41, 2019 (SCI-Expanded)

Articles Published in Other Journals

- I. **Determination of chemical parameters and storage stability of extra virgin olive oil extracted by Mobile Olive Oil Processing Unit**
Shendi E. G., Ozay D. S., Ozkaya M. T., Ustunel N. F.
OCL-OILSEEDS AND FATS CROPS AND LIPIDS, vol.27, 2020 (ESCI)
- II. **EFFECTS OF FİLTRATİON PROCESS AND STORAGE TİME ON THE CHEMİCAL CHANGES AND SENSORY**

PROPERTIES OF OLIVE OIL EXTRACTED FROM TURKISH USLU CULTIVAR

SHENDI E. G., SIVRI ÖZAY D., ÖZKAYA M. T., ÜSTÜNEL N. F.

Food Science and Technology, 2019 (Peer-Reviewed Journal)

- III. **Chemical characterization and storage stability of extra virgin olive oil extracted from Derik Halhalı cultivar**
SHENDI E. G., SIVRI ÖZAY D., ÖZKAYA M. T., ÜSTÜNEL N. F.
Croatian journal of food science and technology, vol.11, 2019 (Peer-Reviewed Journal)
- IV. **Monitoring of Some Chemical Changes in Turkish Uslu Monocultivar EVOO During 12 Months of Storage**
SHENDI E. G., SIVRI ÖZAY D., ÖZKAYA M. T., ÜSTÜNEL N. F.
Journal of Food and Pharmaceutical Sciences, vol.6, no.2, pp.28-34, 2019 (Peer-Reviewed Journal)
- V. **Changes occurring in chemical composition and oxidative stability of virgin olive oil during storage**
SHENDI E. G., SIVRI ÖZAY D., ÖZKAYA M. T., ÜSTÜNEL N. F.
OCL, vol.25, 2018 (Peer-Reviewed Journal)
- VI. **Determination of some chemical and quality parameters of changes in turkish Sari Ulak monocultivar extra virgin olive oil during 12 months of storage**
SHENDI E. G., SIVRI ÖZAY D., ÖZKAYA M. T., ÜSTÜNEL N. F.
Food Science and Technology, vol.12, 2018 (Peer-Reviewed Journal)
- VII. **CREATING AWARENESS OF THE IMPORTANCE OF TURKISH OLIVE GERMPLASM THROUGH A MOBILE OLIVE OIL EXTRACTION SYSTEM**
ÖZKAYA M. T., ÜSTÜNEL N. F.
OLIVAE-OFFICIAL JOURNAL OF THE INTERNATIONAL OLIVE COUNCIL, no.123, 2016 (Peer-Reviewed Journal)
- VIII. **ZEYTİNYAĞINDA BULUNAN FENOLİK BİLEŞENLER**
ÜSTÜNEL N. F., UZ M. E.
DÜNYA GIDA DERGİSİ, 2013 (Peer-Reviewed Journal)
- IX. **ZEYTİNYAĞI KALİTESİNİ ETKİLEYEN FAKTÖRLER**
ÜSTÜNEL N. F., ACUN SERBEST S., UZ M. E., ÖZKAYA M. T.
Dünya Gıda Dergisi, 2012 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. **MOBİL ZEYTİNYAĞI İŞLEME TESİSİ VE ZEYTİNİN İZİNDE PROJESİ**
ÜSTÜNEL N. F.
GASTRONOMİ SEMPOZYUMU, 01 November 2016
- II. **Effects of storage time and filtration on volatile profiles of extra virgin olive oils (EVOO)**
ÖZKAYA M. T., SHENDI E. G., ÜÇÜNCÜOĞLU D., ÜSTÜNEL N. F., SIVRI ÖZAY D.
8th OLIVE SYMPOSIUM, Croatia, 10 October 2016
- III. **Mobile Olive Oil Processing Unit (MOOPU) for protection minor varieties by producing high quality olive oil with their minor constituents**
ÖZKAYA M. T., ÜSTÜNEL N. F., SIVRI ÖZAY D., DEMİR G., SHENDI E. G.
8th OLIVE SYMPOSIUM, 10 October 2016
- IV. **GELENEKSEL YÖNTEMLER KULLANILARAK PIŞİRİLMİŞ MAVİYEMİŞ REÇELİNDE BULUNAN RENK BİLEŞENLERİ VE ANTIOKSİDAN ÖZELLİKLERİ**
ÜSTÜNEL N. F., TORGAN E.
4. GELENEKSEL GIDALAR SEMPOZYUMU, Turkey, 01 April 2014
- V. **PRODUCTION OF COCOA BUTTER-LIKE FATS BY INTERESTERIFICATION OF HAZELNUT OIL**
ÜSTÜNEL N. F., ÖZÇELİK B.
5th EURO FED LIPIDS CONGRESS, Madrid, Spain, 01 October 2006

Supported Projects

Üstünel N. F., Özkaya M. T., Industrial Thesis Project, Zeytin Gen Kaynaklarının Kendi Ekolojisinde Çeşit Özellikleri Korunarak Değerlendirme Olanaklarının Geliştirilmesi, 2014 - 2017

Üstünel N. F., Project Supported by Other Private Institutions, Gıda Üretim Tesisi Kurulum Projesi, 2013 - 2017

Özçelik B., Üstünel N. F., TUBITAK Project, Biyoteknolojik Yöntemlerle Yapılandırılmış Yağ Üretimi, 2005 - 2007

Metrics

Publication: 15

Citation (WoS): 11

Citation (Scopus): 10

H-Index (WoS): 2

H-Index (Scopus): 1