

Assoc. Prof. KEVSER KAHRAMAN

Personal Information

Email: kevser.kahraman@agu.edu.tr

Other Email: kevserkahraman@gmail.com

Web: <https://avesis.agu.edu.tr/kevser.kahraman>

Address: Abdullah Gül Üniversitesi Nanoteknoloji Mühendisliği Bölümü Sümer Kampüsü,
Çelik Bina, Kocasinan, Kayseri



Education Information

Doctorate, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Turkey 2005 - 2011

Postgraduate, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Turkey 2003 - 2005

Undergraduate, Hacettepe Üniversitesi, Gıda Mühendisliği, Turkey 1998 - 2002

Certificates, Courses and Trainings

Education Management and Planning, ISEKI-Food-Workshop "Train the trainer: a practical introduction to e-learning", Integrating Food Science and Engineering Knowledge into the Food Chain, 2012

Education Management and Planning, Food Allergens: Legislation, Analysis and Industrial Risk Management, Hacettepe University, 2010

Education Management and Planning, Reference materials and method validation in food safety assurance, Universitat fur Bodenkultur Wien (BOKU), 2009

Education Management and Planning, Building skills on the analysis of components formed during thermal processing of foods, EU Project; MoniQA/HEALTHGRAIN, 2009

Education Management and Planning, Method Performance and the Criteria Approach: Truth and Consequences, EU Project MoniQA, 2009

Education Management and Planning, Protein techniques and Proteomics, Ege Üniversitesi - EBİLTEM, 2004

Research Areas

Food Engineering, Food Science, Food Additives, Food Technology, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.)

Academic Titles / Tasks

Associate Professor, Abdullah Gul University, Mühendislik Fakültesi, Nanoteknoloji Mühendisliği, 2020 - Continues

Assistant Professor, Abdullah Gul University, Mühendislik Fakültesi, Nanoteknoloji Mühendisliği, 2012 - 2020

Research Assistant, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2003 - 2012

Researcher, Michigan State University, College Of Agriculture And Natural Resources, Food Science And Human Nutrition, 2009 - 2010

Researcher, Michigan State University, College Of Agriculture And Natural Resources, Food Science And Human Nutrition, 2007 - 2008

Academic and Administrative Experience

Abdullah Gül Üniversitesi, 2015 - 2017

Advising Theses

Kahraman K., Fabrication of new generation membranes and their applications in fruit juice industry, Postgraduate, S.ŞEBNEM(Student), 2018

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **Production of oven-baked wheat chips enriched with red lentil: an optimization study by response surface methodology**
Babacan Cevik S., KAHRAMAN K., EKİCİ L.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, 2021 (Journal Indexed in SCI)
- II. **Effects of germination on the physicochemical and nutritional characteristics of lentil and its utilization potential in cookie-making**
Oskaybas-Emlek B., Ozbey A., KAHRAMAN K.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, 2021 (Journal Indexed in SCI)
- III. **Production of cross-linked resistant starch from tapioca starch and effect of reaction conditions on the functional properties, morphology, X-ray pattern, FT-IR spectra and digestibility**
Korkut A., KAHRAMAN K.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, 2021 (Journal Indexed in SCI)
- IV. **Clarification of pomegranate juice using PSF microfiltration membranes fabricated with nano TiO₂ and Al₂O₃**
Severcan S. S. , UZAL N., KAHRAMAN K.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.44, no.8, 2020 (Journal Indexed in SCI)
- V. **Clarification of Apple Juice Using New Generation Nanocomposite Membranes Fabricated with TiO₂ and Al₂O₃ Nanoparticles**
Severcan S. S. , UZAL N., KAHRAMAN K.
FOOD AND BIOPROCESS TECHNOLOGY, vol.13, no.3, pp.391-403, 2020 (Journal Indexed in SCI)
- VI. **Effects of resistant starch type 4 supplementation of bread on in vitro glycemic index value, bile acid-binding capacity, and mineral bioavailability**
Aribas M., KAHRAMAN K., KOKSEL H.
CEREAL CHEMISTRY, vol.97, no.2, pp.163-171, 2020 (Journal Indexed in SCI)
- VII. **Characterization of Local Sorghum (Sorghum bicolor L.) Population Grains in Terms of Nutritional Properties and Evaluation by GT Biplot Approach**
KAPLAN M., Kale H., Kardes Y. M. , KARAMAN K., KAHRAMAN K., Yilmaz M. F. , TEMİZGÜL R., AKAR T.
STARCH-STARKE, vol.72, 2020 (Journal Indexed in SCI)
- VIII. **In vitro glycemic index, bile acid binding capacity and mineral bioavailability of spaghetti supplemented with resistant starch type 4 and wheat bran**
Aribas M., Kahraman K., KOKSEL H.
JOURNAL OF FUNCTIONAL FOODS, vol.65, 2020 (Journal Indexed in SCI)
- IX. **Effect of different resistant starch sources and wheat bran on dietary fibre content and in vitro glycaemic index values of cookies**
Kahraman K., Aktaş Akyıldız E., Öztürk S., Köksel H.
Journal Of Cereal Science, vol.90, pp.1-6, 2019 (Journal Indexed in SCI Expanded)
- X. **Modelling the Effects of Debranching and Microwave Irradiation Treatments on the Properties of High Amylose Corn Starch by Using Response Surface Methodology**
MUTLU S., Kahraman K., Severcan S., ÖZTÜRK S.
FOOD BIOPHYSICS, vol.13, no.3, pp.263-273, 2018 (Journal Indexed in SCI)

- XI. **An investigation on the effect of heat-moisture treatment on baking quality of wheat by using response surface methodology**
Cetner B., Acar O., Kahraman K., Sanal T., Köksel H.
Journal of Cereal Science, vol.74, pp.103-111, 2017 (Journal Indexed in SCI)
- XII. **Optimization of resistant starch formation from high amylose corn starch by microwave irradiation treatments and characterization of starch preparations**
Mutlu S., Kahraman K., Öztürk S.
International Journal of Biological Macromolecules, vol.95, pp.635-642, 2017 (Journal Indexed in SCI)
- XIII. **Optimisation of the reaction conditions for the production of cross-linked starch with high resistant starch content**
Kahraman K., Köksel H., Ng P. K. W.
FOOD CHEMISTRY, vol.174, pp.173-179, 2015 (Journal Indexed in SCI)
- XIV. **Formation of resistant starch from amylo type corn starch and determination of the functional properties**
KAHRAMAN K., KÖKSEL H.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.5, no.4, pp.295-302, 2013 (Journal Indexed in SCI)
- XV. **Potential Utilization of Mixolab for Quality Evaluation of Bread Wheat Genotypes**
KÖKSEL H., Kahraman K., SANAL T., Ozay D. S. , DUBAT A.
CEREAL CHEMISTRY, vol.86, no.5, pp.522-526, 2009 (Journal Indexed in SCI)
- XVI. **Effect of debranching and heat treatments on formation and functional properties of resistant starch from high-amylose corn starches**
Ozturk S., KÖKSEL H., Kahraman K., Ng P. K. W.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.229, no.1, pp.115-125, 2009 (Journal Indexed in SCI)
- XVII. **Predicting the cookie quality of flours by using Mixolab (R)**
Ozturk S., Kahraman K., Tiftik B., KÖKSEL H.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.227, no.5, pp.1549-1554, 2008 (Journal Indexed in SCI)
- XVIII. **Evaluation of molecular weight distribution, pasting and functional properties, and enzyme resistant starch content of acid-modified corn starches**
KÖKSEL H., Ozturk S., Kahraman K., BAŞMAN A., Ozbas O. Z. , RYU G.
FOOD SCIENCE AND BIOTECHNOLOGY, vol.17, no.4, pp.755-760, 2008 (Journal Indexed in SCI)
- XIX. **Utilization of Mixolab (R) to predict the suitability of flours in terms of cake quality**
Kahraman K., Sakiyan O., Ozturk S., KÖKSEL H., Sumnu G., DUBAT A.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.227, no.2, pp.565-570, 2008 (Journal Indexed in SCI)
- XX. **Improving effect of lyophilization on functional properties of resistant starch preparations formed by acid hydrolysis and heat treatment**
KÖKSEL H., Masatcioglu T., Kahraman K., Ozturk S., BAŞMAN A.
JOURNAL OF CEREAL SCIENCE, vol.47, no.2, pp.275-282, 2008 (Journal Indexed in SCI)
- XXI. **Emulsion and Pasting Properties of Resistant Starch with Locust Bean Gum and their Utilization in Low Fat Cookie Formulations**
BAŞMAN A., Ozturk S., Kahraman K., KÖKSEL H.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.11, no.4, pp.762-772, 2008 (Journal Indexed in SCI)
- XXII. **Electron beam technology for modifying the functional properties of maize starch**
NEMTANU M. R. , MINEA R., Kahraman K., KOKSEL H., Ng P. K. W. , POPESCU M. I. , MITRU E.
NUCLEAR INSTRUMENTS & METHODS IN PHYSICS RESEARCH SECTION A-ACCELERATORS SPECTROMETERS DETECTORS AND ASSOCIATED EQUIPMENT, vol.580, no.1, pp.795-798, 2007 (Journal Indexed in SCI)
- XXIII. **Effect of acid modification and heat treatments on resistant starch formation and functional properties of corn starch**
KOEKSEL H., Basman A., Kahraman K., Ozturk S.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.10, no.4, pp.691-702, 2007 (Journal Indexed in SCI)

Articles Published in Other Journals

I. PSF/SiO₂ NANOKOMPOZİT MEMBRAN ÜRETİMİ VE ELMA SUYU BERRAKLAŞTIRMA PROSESİNDE KULLANIMI

Severcan S. Ş., Uzal N., Kahraman K.

GIDA / THE JOURNAL OF FOOD, vol.44, pp.618-628, 2019 (Other Refereed National Journals)

Books & Book Chapters

I. Estimation of Protease Activity by Use of Mixolab Chapter 8 in Mixolab A New Approach to Rheology

KAHRAMAN K., KÖKSEL H.

AACC International Press, 2013

Refereed Congress / Symposium Publications in Proceedings

I. Utilization of Ancient Wheats in Cereal Products

KAHRAMAN K., MASATCIOĞLU M. T., KÜTÜK AYHAN D., ÖZTÜRK S., BAŞMAN A., GÜMÜŞ S., KARAGÖZ A., KÖKSEL H.
International Conference on Wheat Diversity and Human Health, 22 - 24 October 2019, pp.99

II. Nanocellulose as an ingredient in food industry

severcan ş., korkut a., KAHRAMAN K.

International Turkic World Congress on Science and Engineering, 17 - 18 June 2019

III. Wheat Starch-Lauric Acid Complexation in the Presence of Bovine Serum Albumin

SEVERCAN S. Ş., OSKAYBAŞ B., ÖZBEY A., KAHRAMAN K.

International Conference on Agronomy and Food Science and Technology (AgroFood), İstanbul, Turkey, 20 - 21 June 2019

IV. Yeni Bir Dirençli Nişasta Tipi Olarak Amiloz-Lipid Kompleksi

OSKAYBAŞ B., KAHRAMAN K., ÖZBEY A.

4th International Anatolian Agriculture, Food, Environment and Biology Congress-2019, 20 - 22 April 2019

V. Preparation and characterization of PSF/PEI/nanoclay nanocomposite ultrafiltration membranes for fruit juice clarification

ertem b., saki s., KAHRAMAN K., UZAL N.

3rd International Congress on Environmental Researches and Technology, 8 - 12 November 2017

VI. Resistant Starch as a Functional Ingredient in Foods

KÖKSEL H., ÖZTÜRK S., KAHRAMAN K.

3rd International Symposium of Foods Science and Human Wellness, 16 - 17 August 2017

VII. The effect of various gum (agar and cellulose) addition on the rheological and textural properties of Triticum spelta flour

YÜKSEL F., KAHRAMAN K.

International Conference on Agriculture, Forest, Food Sciences and Technologies, 15 - 17 May 2017

VIII. Pasting Properties of Spelt Flour with Enriched Chestnut Flour.

YÜKSEL F., KAHRAMAN K.

International Conference on Agriculture, Forest, Food Sciences and Technologies, 15 - 17 May 2017

IX. The Properties and Utilization of Resistant Starch: A Novel LowCalorie Food Ingredient

KÖKSEL H., KAHRAMAN K., ÖZTÜRK S.

6th International Congress on Food Technology, 18 - 19 March 2017

X. Utilization of Soy and Cranberry Flour in Dough Textural and Pasting Properties of Dough

YÜKSEL F., KARAMAN S., KAHRAMAN K.

The Food Factor I Barcelona Conference, 2 - 04 November 2016

XI. Textural and Pasting Properties of Wheat Flour Doughs Enriched With Buckwheat andCoconut

Flours

YÜKSEL F., KARAMAN S., KAHRAMAN K., CAMPANELLA O. H.

15th International Cereal and Bread Congress (15th ICBC), 18 - 21 April 2016

- XII. **Change in Some Nutritional Characteristics of Legume Based Flour Mixtures After Cooking**
KAHRAMAN K., YÜKSEL F., KARAMAN S.
15th International Cereal and Bread Congress (15th ICBC), 18 - 21 April 2016
- XIII. **A Study on the Effects of the Heat and Moisture Treatments on Wheat Quality**
çetiner b., acar o., KAHRAMAN K., KÖKSEL H., şanal t.
15th International Cereal and Bread Congress (15th ICBC), 18 April 2106 - 21 April 2016
- XIV. **Dietary fiber content and properties of cookies supplemented with different sources of resistant starches**
KAHRAMAN K., Koksels H., Ng P. K. W.
AACCI 98th Annual Meeting, Albuquerque, United States Of America, 29 September - 02 October 2013, pp.44
- XV. **A new tool to estimate the suni-bug damage in wheat: Mixolab**
KAHRAMAN K., Koksels H.
Euro Food Chem XVII, İstanbul, Turkey, 7 - 10 May 2013, pp.581
- XVI. **Properties of crackers supplemented with different resistant starches**
Gümüş S., KAHRAMAN K., Ünüvar A., Ng P. K. W. , Koksels H.
Euro Food Chem XIV Translating food chemistry into health benefits, Gdansk, Poland, 6 - 08 June 2011, pp.168
- XVII. **Effects of Acid Modification and Heat Treatments on Various Properties of Resistant Starches and Their Utilization in Cookies as Fat-replacer**
Koksels H., Ozturk S., KAHRAMAN K., Basman A.
EuroFoodChem XV, Food for the Future; the contribution of chemistry to improvement of food quality, Kopenhagen, Denmark, 5 - 08 July 2009, pp.67
- XVIII. **Evaluation of the cake quality of flours with Mixolab**
KAHRAMAN K., ŞAKIYAN DEMİRKOL Ö., ÖZTÜRK S., KÖKSEL H., şumnu s. g. , Dubat A.
AACC International 2008 Annual Meeting, Honolulu, HI, United States Of America, 21 - 24 September 2008, pp.63
- XIX. **Evaluation of the cookie quality of flours with Mixolab**
Tiftik B., KAHRAMAN K., Karagöz A., KÖKSEL H.
ICC International Conference Bosphorus 2008, İstanbul, Turkey, 24 - 26 April 2008, pp.226
- XX. **Utilization of ancient wheat flours in cookie baking**
ÖZTÜRK S., KAHRAMAN K., karagöz a., KÖKSEL H.
ICC International Conference Bosphorus 2008, İstanbul, Turkey, 24 - 26 April 2008, pp.216
- XXI. **Production of resistant starch preparations from amylo type corn starches**
ÖZTÜRK S., KÖKSEL H., KAHRAMAN K., Ng P. K. W.
ICC International Conference Bosphorus 2008, İstanbul, Turkey, 24 - 26 April 2008, pp.160
- XXII. **Effects of acid modification heat treatment and lyophilization on various properties of resistant starch preparations**
Masatcıoğlu T., KAHRAMAN K., ÖZTÜRK S., BAŞMAN A., KÖKSEL H.
ICC International Conference Bosphorus 2008, İstanbul, Turkey, 24 - 26 April 2008, pp.125
- XXIII. **Functional properties of resistant starch preparations formed by acid hydrolysis and heat treatment**
KÖKSEL H., BAŞMAN A., KAHRAMAN K., ÖZTÜRK S.
CE Spring Meeting, Consumer Driven Cereal Innovation: Where Science Meets, Montpellier, France, 2 - 04 May 2007, pp.36
- XXIV. **A study on the potential utilisation of Mixolab for the quality evaluation of bread wheat genotypes**
KAHRAMAN K., Şanal T., KÖKSEL H.
6th European Young Cereal Scientists and Technologists Workshop, Montpellier, France, 30 April - 02 May 2007, pp.10
- XXV. **Malt çimi kullanılarak besinsel özellikleri geliştirilmiş çerez üretimi**
arafat r., dikilitaş b., mert i., KAHRAMAN K., özkara r., KÖKSEL H.
Hububat 2006, Hububat Ürünleri Teknolojisi Kongresi, Gaziantep, Turkey, 7 - 08 September 2006

- XXVI. **Enzime Dirençli Nişasta Üretimi ve Fonksiyonel Özelliklerinin İncelenmesi**
KAHRAMAN K., KÖKSEL H.
Hububat 2006, Huubat Ürünleri Teknolojisi Kongresi, Gaziantep, Turkey, 7 - 08 September 2006
- XXVII. **Bazı Emülgatörlerin Unların Özelliklerine Etkisi**
fevziöğlü m., YALÇIN S., tiftik b., KAHRAMAN K., karsan u., BAŞMAN A., KÖKSEL H.
Hububat 2006, Hububat Ürünleri Teknolojisi Kongresi, Gaziantep, Turkey, 7 - 08 September 2006
- XXVIII. **Bira Yan sanayi ürünleri kullanılarak besinsel lif özelliği geliştirilmiş çerez üretimi**
dikilitaş b., mert i., arafat r., KAHRAMAN K., kaya t., KÖKSEL H.
Hububat 2006, Hububat Ürünleri Teknolojisi Kongresi, Gaziantep, Turkey, 7 - 08 September 2006
- XXIX. **Production and characterization of acid modified corn starch and resistant starch preparations from amyloper starch**
KAHRAMAN K., KÖKSEL H.
5th European Young Cereal Scientists and Technologists Workshop, Gaziantep, Turkey, 5 - 07 July 2006, pp.8
- XXX. **Yüksek Amilozlu Nişastadan Enzime Dirençli Nişasta Üretimi ve Karakterizasyonu**
KAHRAMAN K., KÖKSEL H.
Türkiye 9. Gıda Kongresi, Bolu, Turkey, 24 - 26 May 2006
- XXXI. **Amyloper corn starch and resistant starch formation**
KAHRAMAN K., KÖKSEL H.
2nd International Congress on Functional Foods and Nutraceuticals, İstanbul, Turkey, 4 - 07 May 2006, pp.79
- XXXII. **Effects of autoclaving cycles on enzyme resistant starch formation**
KAHRAMAN K., ÖZTÜRK S., BAŞMAN A., ÖZBOY ÖZBAŞ Ö., KÖKSEL H.
Euro Food Chem XIII, Macromolecules and Their Degradation Products in Food Physiological, Analytical and Technological Aspects, Hamburg, Germany, 21 - 23 September 2005, pp.102-105
- XXXIII. **Molecular weight distribution and pasting properties of acid modified amyloper corn starch**
KAHRAMAN K., KÖKSEL H.
Euro Food Chem XIII, Macromolecules and Their Degradation Products in Food Physiological, Analytical and Technological Aspects, Hamburg, Germany, 21 - 23 September 2005, pp.113-116
- XXXIV. **Optimization of the processing conditions affecting enzyme resistant starch formation**
ÖZTÜRK S., Boyacı İ. H. , KAHRAMAN K., BAŞMAN A., KÖKSEL H.
Euro Food Chem XIII, Macromolecules and Their Degradation Products in Food Physiological, Analytical and Technological Aspects, Hamburg, Germany, 21 - 23 September 2005, pp.106-109
- XXXV. **Evaluation of pasting properties molecular weight distribution and enzyme resistant starch content of corn starch hydrolysed at various levels**
KÖKSEL H., BAŞMAN A., ÖZTÜRK S., KAHRAMAN K., ÖZBOY ÖZBAŞ Ö.
Euro Food Chem XIII, Macromolecules and Their Degradation Products in Food Physiological, Analytical and Technological Aspects, Hamburg, Germany, 21 - 23 September 2005, pp.82-85
- XXXVI. **Investigating the effects of the treatments applied for the production of enzyme resistant starch**
İde S., Bayarı S., Öztürk Yıldırım S., Akkurt M., KÖKSEL H., ÖZTÜRK S., KAHRAMAN K., BAŞMAN A.
Turkish Physical Society 23rd International Physics Congress, Muğla, Turkey, 13 - 16 September 2005, pp.606-607
- XXXVII. **Evaluation of various properties of acid hydrolyzed corn starches**
BAŞMAN A., ÖZTÜRK S., KAHRAMAN K., ÖZBOY ÖZBAŞ Ö., KÖKSEL H.
ICC-Jubilee Conference, Cereals-The Future Challenge, Viyana, Austria, 3 - 06 July 2005, pp.144
- XXXVIII. **Resistant starch formation from acid modified corn starch**
ÖZTÜRK S., KAHRAMAN K., BAŞMAN A., ÖZBOY ÖZBAŞ Ö., KÖKSEL H.
1st International Congress on Functional Foods and Nutraceuticals, Antalya, Turkey, 27 - 29 April 2004, pp.77

Supported Projects

Kahraman K., TUBITAK Project, Karabuğday Nişastasından Yenilebilir Film Üretimi ve Nişastanın Yağ Asitleri ile Modifikasyonunun Film Mekanik Özellikleri Üzerine Etkisi, 2019 - 2022

UZAL N., KAHRAMAN K., BÜLBÜL E., Severcan S. S. , Saki S., Project Supported by Higher Education Institutions, Yeni Nesil Nanokompozit Membran Üretimi Karakterizasyonu ve Meyve Suyu Endüstrisinde Kullanımı, 2017 - 2019

Citations

Total Citations (WOS):484

h-index (WOS):11

Scholarships

Doktora Sırası Yurtdışı Araştırma Bursu (6 Ay), YOK, 2009 - 2010

Travel bursary for the Combined MoniQA Food Scientist Training "Reference materials and method validation in food safety assurance" (Vienna, Austria), European Commission, 2009 - 2009

Travel bursary for the Joint IAM/MoniQA Food Scientist Training "Method Performance and the Criteria Approach: Truth and Consequences (Balatonalmadi, Hungary), European Commission, 2009 - 2009

Travel bursary for AACC International Annual Meeting, Other International Organizations, 2008 - 2008

Visiting Scholar (1 year), University, 2007 - 2008