

# KEVSER KAHRAMAN

## ASSOC. PROF.

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Mühendisliği Bölümü Sümer Kampüsü, Çelik Bina, Kocasinan,  
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Publons / Web Of Science ResearcherID: A-5542-2019

ScopusID: 22950888100

Yoksis Researcher ID: 19023



### Learning Knowledge

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Doctorate 2005 - 2011	Hacettepe University, Fen Bilimleri Enstitüsü, Turkey
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Postgraduate 2003 - 2005	Hacettepe University, Fen Bilimleri Enstitüsü, Turkey
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Undergraduate 1998 - 2002	Hacettepe University, Gıda Mühendisliği, Turkey
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### 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, Method Performance and the Criteria Approach: Truth and Consequences, EU Project MoniQA, 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, Protein techniques and Proteomics, Ege Üniversitesi - EBİLTEM, 2004

### Dissertations

Doctorate, Farklı nişasta kaynaklarından çapraz bağlı nişasta üretimi ve karakterizasyonu, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği A.B.D., 2011

Postgraduate, Asit modifiye nişasta üretimi ve karakterizasyonu, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği A.B.D., 2005

## Academic Titles / Tasks

Associate Professor 2020 - Continues	Abdullah Gul University, Mühendislik Fakültesi, Nanoteknoloji Mühendisliği
Assistant Professor 2012 - 2020	Abdullah Gul University, Mühendislik Fakültesi, Nanoteknoloji Mühendisliği
Research Assistant 2003 - 2012	Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü
Researcher 2009 - 2010	Michigan State University, College Of Agriculture And Natural Resources, Food Science And Human Nutrition
Researcher 2007 - 2008	Michigan State University, College Of Agriculture And Natural Resources, Food Science And Human Nutrition

## Supported Projects

1. Kahraman K., TUBITAK Project, Karabuğday Nişastasından Yenilebilir Film Üretimi ve Nişastanın Yağ Asitleri ile Modifikasyonunun Film Mekanik Özellikleri Üzerine Etkisi, 2019 - 2022
2. Kahraman K., Akçura M., TUBITAK Project, Sakız Fasulyesinin (Cyamopsis tetragonoloba L.Taub.) Tane Verimi ve Sakız Özellikleri Yönünden Türkiye'nin Farklı Bölgelerine Adaptasyonunun Araştırılması, 2017 - 2020
3. Kahraman K., Aydemir L. Y., TUBITAK Project, Suda Çözünür Kuru Baklagil Hidrokolloitleri ile Fortifiye Edilmiş Fonksiyonel Erişte Üretimi , 2017 - 2019
4. 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
5. Kahraman K., Köksel H., TUBITAK Project, Nişasta Bazlı Yağ İkame Edici Maddelerin Üretimi ve Karakterizasyonu, 2003 - 2005

## 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

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

1. **Comparative life cycle assessment of retort pouch and aluminum can for ready-to-eat bean packaging**  
GÜLÇİMEN S., Ozcan O., Çevik S. B., KAHRAMAN K., UZAL N.  
Journal of Material Cycles and Waste Management, vol.25, no.6, pp.3723-3733, 2023 (SCI-Expanded)
2. **Effects of extrusion cooking on the nutritional quality of puffed snacks made from blends of barley and green lentil flours**

Li X., Franczyk A., KAHRAMAN K., House J. D., Koksel F.

Journal of Food Measurement and Characterization, vol.17, no.5, pp.4473-4481, 2023 (SCI-Expanded)

3. **Quality, Nutritional Properties, and Glycemic Index of Colored Whole Wheat Breads**  
Koksel H., Cetiner B., Shamanin V. P., TEKİN ÇAKMAK Z. H., Pototskaya I. V., KAHRAMAN K., SAĞDIÇ O., Morgounov A. I.  
Foods, vol.12, no.18, 2023 (SCI-Expanded)
4. **Characteristics of germinated corn flour and influence of germination on cookie properties**  
Oskaybaş-Emlek B., Özbey A., KAHRAMAN K.  
Acta Alimentaria, vol.51, no.4, pp.503-513, 2022 (SCI-Expanded)
5. **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, vol.59, no.6, pp.2243-2254, 2022 (SCI-Expanded)
6. **Production of buckwheat starch-myristic acid complexes and effect of reaction conditions on the physicochemical properties, X-ray pattern and FT-IR spectra**  
Oskaybas-Emlek B., Ozbey A., Aydemir L. Y., KAHRAMAN K.  
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.207, pp.978-989, 2022 (SCI-Expanded)
7. **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, vol.15, no.5, pp.4245-4255, 2021 (SCI-Expanded)
8. **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, vol.15, no.2, pp.1693-1702, 2021 (SCI-Expanded)
9. **Clarification of pomegranate juice using PSF microfiltration membranes fabricated with nano TiO<sub>2</sub> and Al<sub>2</sub>O<sub>3</sub>**  
Severcan S. Ş., UZAL N., KAHRAMAN K.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.44, no.8, 2020 (SCI-Expanded)
10. **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 (SCI-Expanded)
11. **Clarification of Apple Juice Using New Generation Nanocomposite Membranes Fabricated with TiO<sub>2</sub> and Al<sub>2</sub>O<sub>3</sub> Nanoparticles**  
Severcan S. Ş., UZAL N., KAHRAMAN K.  
FOOD AND BIOPROCESS TECHNOLOGY, vol.13, no.3, pp.391-403, 2020 (SCI-Expanded)
12. **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 (SCI-Expanded)
13. **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 (SCI-Expanded)
14. **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 (SCI-Expanded)
15. **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. Ş., ÖZTÜRK S.

FOOD BIOPHYSICS, vol.13, no.3, pp.263-273, 2018 (SCI-Expanded)

16. **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 (SCI-Expanded)
17. **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 (SCI-Expanded)
18. **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 (SCI-Expanded)
19. **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 (SCI-Expanded)
20. **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 (SCI-Expanded)
21. **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 (SCI-Expanded)
22. **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 (SCI-Expanded)
23. **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 (SCI-Expanded)
24. **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 (SCI-Expanded)
25. **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 (SCI-Expanded)
26. **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 (SCI-Expanded)
27. **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 (SCI-Expanded)
28. **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 (SCI-Expanded)

## Articles Published in Other Journals

- 1. Buckwheat Starch-Myristic Acid Complex Formation: Effect of Reaction Temperature and Myristic Acid Concentration On Digestibility Properties**  
Oskaybaş Emlek B., Özbey A., Aydemir L. Y., Kahraman K.  
GIDA, vol.47, no.6, pp.1168-1179, 2022 (Peer-Reviewed Journal)
- 2. PSF/SiO<sub>2</sub> 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 (Peer-Reviewed Journal)
- 3. Nişasta Nanokristali Üretimi ve Karakterizasyonu**  
Korkut A., KAHRAMAN K.  
European Journal of Science and Technology, vol.0, pp.471-476, 2019 (Peer-Reviewed Journal)

## Books & Book Chapters

- 1. Chapter 4 - Starch**  
Köksel H., Öztürk S., Kahraman K.  
in: ICC Handbook of 21st Century Cereal Science and Technology ICC Handbook of 21st Century Cereal Science and Technology, Peter R. Shewry, hamit köksel, John R. N. Taylor, Editor, Academic Press , Massachusetts, pp.45-54, 2023
- 2. Cereal Technology**  
Köksel H., Öztürk S., Kahraman K.  
in: FOOD - Science, Technology and Engineering, R Ertan Anlı, Pinar Şanlıbaba, Editor, Nobel Yayınevi, Ankara, pp.477-533, 2022
- 3. Nisasta: Yapısı ve Özellikleri**  
Kahraman K., Öztürk S.  
in: Hububat Bilimi ve Teknolojisi, Hamit KÖKSEL, Editor, Sidas Medya, İzmir, pp.93-115, 2021
- 4. Dietary fibers**  
Dragan S., Damian G., Pah A., Hayta M., Kahraman K.  
in: Handbook of Dietary Phytochemicals, Xiao J, Sarker S D, Askawa Y, Editor, Springer, London/Berlin , Singapore, pp.1-34, 2020
- 5. Estimation of Protease Activity by Use of Mixolab**  
KAHRAMAN K., Köksel H.  
in: Mixolab: A New Approach to Rheology, Dubat A., Molina-Rosell C., Gallagher E., Editor, Aacc International Press, St Paul, pp.59-64, 2013

## Refereed Congress / Symposium Publications in Proceedings

- 1. Starch-Based Films: Major Factors Affecting Film Properties and Utilization of Starch-Lipid Complexes in Film-Formation**  
Koca E., Oskaybaş Emlek B., Aydemir L. Y., Özbey A., Kahraman K.  
IV. Balkan Agricultural Congress, Edirne, Turkey, 31 August - 02 September 2022, pp.935-944
- 2. Tahıl ve Baklagillerin Besinsel Özelliklerinin İyileştirilmesinde Alternatif Bir Yöntem: Çimlendirme**  
Oskaybaş Emlek B., Özbey A., Kahraman K.  
7th International Conference on Applied Sciences, İzmir, Turkey, 24 - 25 December 2022, pp.1181-1192
- 3. Understanding Resistant Starch: Formation, Types, Physiological Effects and Utilization in Food Applications**  
Oskaybaş Emlek B., Özbey A., Kahraman K.  
Uluslararası Modern Bilimsel Araştırmalar Kongresi, Ankara, Turkey, 16 - 17 December 2022, pp.613-622

4. **Modifiye Nişasta Tabanlı Filmler**  
Koca E., Kahraman K., Aydemir L. Y.  
14. Gıda Kongresi, Ankara, Turkey, 19 - 21 October 2022, pp.1
5. **Optimization and Characterization of Film Production from Buckwheat Starch Modified With Fatty Acids**  
Koca E., Oskaybaş Emlek B., Aydemir L. Y., Kahraman K.  
IV. Balkan Agricultural Congress, Edirne, Turkey, 31 August - 02 September 2022, pp.222
6. **Defne Yaprağı Ekstraktının ve Defne Yağının Nanofiber Üretiminde Kullanım Olanığı**  
Çimen F., Kahraman K., Ekici L.  
2. Uluslararası Lisansüstü Çalışmalar Kongresi, Ankara, Turkey, 8 - 11 June 2022, pp.66
7. **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
8. **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
9. **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
10. **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
11. **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
12. **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
13. **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
14. **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
15. **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
16. **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
17. **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 2016 - 21 April 2016
18. **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
19. **Textural and Pasting Properties of Wheat Flour Doughs Enriched With Buckwheat and Coconut Flours**

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

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

20. **Dietary fiber content and properties of cookies supplemented with different sources of resistant starches**  
KAHRAMAN K., Koksel H., Ng P. K. W.  
AACCI 98th Annual Meeting, Albuquerque, United States Of America, 29 September - 02 October 2013, pp.44
21. **A new tool to estimate the suni-bug damage in wheat: Mixolab**  
KAHRAMAN K., Koksel H.  
Euro Food Chem XVII, İstanbul, Turkey, 7 - 10 May 2013, pp.581
22. **Properties of crackers supplemented with different resistant starches**  
Gümüş S., KAHRAMAN K., Ünüvar A., Ng P. K. W., Koksel H.  
Euro Food Chem XIV Translating food chemistry into health benefits, Gdansk, Poland, 6 - 08 June 2011, pp.168
23. **Effects of Acid Modification and Heat Treatments on Various Properties of Resistant Starches and Their Utilization in Cookies as Fat-replacer**  
Koksel 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
24. **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
25. **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
26. **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
27. **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
28. **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
29. **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
30. **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
31. **Bazı Emülgatörlerin Unların Özelliklerine Etkisi**  
fevziöğlü m., YALÇIN S., tiftik b., KAHRAMAN K., karsan u., BAŞMAN A., KÖKSEL H.  
Hububat 2006, Hububat Ürünleri Teknolojisi Kongesi, Gaziantep, Turkey, 7 - 08 September 2006
32. **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 Kongesi, Gaziantep, Turkey, 7 - 08 September 2006
33. **Bira Yan sanayi ürünleri kullanılarak besinsel lif özellikleri geliştirilmiş çerez üretimi**  
dikilitaş b., mert i., arafat r., KAHRAMAN K., kaya t., KÖKSEL H.  
Hububat 2006, Hububat Ürünleri Teknolojisi Kongesi, Gaziantep, Turkey, 7 - 08 September 2006
34. **Enzime Dirençli Nişasta Üretimi ve Fonksiyonel Özelliklerinin İncelenmesi**

- KAHRAMAN K., KÖKSEL H.  
Hububat 2006, Huubat Ürünleri Teknolojisi Kongresi, Gaziantep, Turkey, 7 - 08 September 2006
35. **Production and characterization of acid modified corn starch and resistant starch preparations from amylo type starch**  
KAHRAMAN K., KÖKSEL H.  
5th European Young Cereal Scientists and Technologists Workshop, Gaziantep, Turkey, 5 - 07 July 2006, pp.8
36. **Yüksek Amilozlu Nişastadan Enzşme Dirençli Nişasta Üretimi ve Karakterizasyonu**  
KAHRAMAN K., KÖKSEL H.  
Türkiye 9. Gıda Kongresi, Bolu, Turkey, 24 - 26 May 2006
37. **Amylo type 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
38. **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
39. **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
40. **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
41. **Molecular weight distribution and pasting properties of acid modified amylo type corn starch**  
KAHRAMAN K., KÖKSEL H.  
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## Academic and Administrative Experience

2020 - Continues	<b>Fakülte Kurulu Üyesi</b>	Abdullah Gul University, Mühendislik Fakültesi, Nanoteknoloji Mühendisliği
2020 - Continues	<b>Bölüm Akademik Teşvik Değerlendirme Komisyonu Üyesi</b>	Abdullah Gul University, Mühendislik Fakültesi, Nanoteknoloji Mühendisliği
2019 - Continues	<b>Birim Kalite Komisyonu Üyesi</b>	Abdullah Gul University, Mühendislik Fakültesi, Nanoteknoloji Mühendisliği



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2016 - Continues

**Rectorate**

Abdullah Gul University, Mühendislik Fakültesi, Nanoteknoloji

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**Commissioner**

Mühendisliği

2015 - 2017

**Vice Dean**

Abdullah Gül Üniversitesi

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## Advising Theses

Kahraman K., Ekici L., ÜZÜM POSASI EKSTRAKTININ NANOFİBER ÜRETİMİNDE KULLANIM OLANAKLARININ ARAŞTIRILMASI VE BAZI GIDA UYGULAMALARI, Doctorate, B.YILMAZ(Student), Continues

Kahraman K., Özbey A., Karabuğday Nişastasının Farklı Yağ Asitleri ile Nişasta-Lipid Kompleksi Oluşturma Özelliklerinin İncelenmesi, Doctorate, B.Oskaybaş(Student), Continues

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Publication: 82

Citation (WoS): 546

Citation (Scopus): 618

H-Index (WoS): 12

H-Index (Scopus): 13

## Research Areas

Food Engineering, Food Science, Food Technology