

Assoc. Prof. Yağmur Erim Köse

Personal Information

Office Phone: [+90 432 444 5065](tel:+904324445065) Extension: 28118

Email: yagmurerim@yyu.edu.tr

Web: <http://yagmurerimkose.com.tr/>

International Researcher IDs

ORCID: 0000-0002-8008-0009

ScopusID: 57191709448

Yoksis Researcher ID: 17254

Education Information

Doctorate, Van Yüzüncü Yil University, Fen Bilimleri, Gıda Mühendisliği, Turkey 2014 - 2018

Dissertations

Doctorate, STABİLİZASYON YÖNTEMLERİNİN RUŞEYM VE RUŞEYM YAĞININ ÖZELLİKLERİ ÜZERİNE ETKİSİ , Van Yüzüncü Yil University, Mühendislik Fakültesi, Gıda Mühendisliği, 2018

Postgraduate, TULUMBA TATLISININ DERİN YAĞDA KIZARTILMA İŞLEMİNİN EŞZAMANLI ISI VE KÜTLE TRANSFER PARAMETRELERİNİN BELİRLENMESİ, Van Yüzüncü Yil University, Gıda Mühendisliği, 2014

Research Areas

Food Engineering, Food Technology, Cereals Technology, Engineering and Technology

Academic Titles / Tasks

Assistant Professor, Van Yüzüncü Yil University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2018 - Continues

Research Assistant PhD, Van Yüzüncü Yil University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2018 - 2018

Research Assistant, Van Yüzüncü Yil University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2012 - 2018

Academic and Administrative Experience

Vice Dean, Van Yüzüncü Yil University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2021 - Continues

Research Institute Director, Van Yüzüncü Yil University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2020 - Continues

Van Yüzüncü Yil University, 2019 - Continues

Van Yüzüncü Yil University, 2019 - 2020

Jury Memberships

Post Graduate, Tez savunma jurisi, Van Yüzüncü Yıl Üniversitesi, July, 2019

Post Graduate, Tez savunma jurisi, Van Yüzüncü Yıl Üniversitesi, July, 2019

Post Graduate, Tez savunma jurisi, Van Yüzüncü Yıl Üniversitesi, July, 2019

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **The nanoemulsions: A new design and fat-reducing strategy for the bakery industry. Their effects on some quality attributes of fat-reduced cakes**
Meral R., Ekin M. M., Kutlu N., Erim Köse Y.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.12, 2022 (SCI-Expanded)
- II. **A new application for the valorisation of pomegranate seed oil: nanoencapsulation of pomegranate seed oil into electrospun nanomats for food preservation**
Kutlu N., Meral R., Ekin M. M., Erim Köse Y., Ceylan Z.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.57, no.2, pp.1074-1082, 2022 (SCI-Expanded)
- III. **Determination of some basic properties of traditional malatya cheese**
Köse Ş., Ceylan M. M., Altun İ., Erim Köse Y.
Food Science and Technology (Brazil), vol.42, 2022 (SCI-Expanded)
- IV. **Degradation kinetic modeling of bioactive compounds and enzyme activity in wheat germ during stabilization**
Erim Köse Y.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.153, 2022 (SCI-Expanded)
- V. **Kinetic modeling of macroelement concentration of Malatya cheese produced by traditional method**
Yasar D., Erim Köse Y., Köse Ş.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.12, 2021 (SCI-Expanded)
- VI. **Protective effect of grape seed oil-loaded nanofibers: Limitation of microbial growth and lipid oxidation in kashar cheese and fish meat samples**
Ceylan Z., Kutlu N., Meral R., Ekin M. M., Erim Köse Y.
FOOD BIOSCIENCE, vol.42, 2021 (SCI-Expanded)
- VII. **Wheat germ oil nanoemulsion for oil stability of the cooked ?sh ?llets stored at 4 C**
Ceylan Z., Meral R., Köse Y. E., Cavidoğlu İ.
Journal Of Food Science And Technology-Mysore, vol.1, no.1, pp.1-9, 2020 (SCI-Expanded)
- VIII. **The effect of bread-making process on the antioxidant activity and phenolic profile of enriched breads**
Meral R., Köse Y. E.
Quality Assurance And Safety Of Crops & Foods, vol.11, pp.171-181, 2019 (SCI-Expanded)
- IX. **A STUDY ON MINERAL CONTENT OF WHEY OBTAINED FROM TURKISH STRAINED YOGURT**
Köse Ş., Köse Y. E., Altun İ.
COMPTES RENDUS DE L ACADEMIE BULGARE DES SCIENCES, vol.72, no.12, pp.1732-1738, 2019 (SCI-Expanded)
- X. **DETERMINATION OF SIMULTANEOUS HEAT AND MASS TRANSFER PARAMETERS OF TULUMBA DESSERT DURING DEEP-FAT FRYING**
Köse Y. E., Dogan I. S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.4, 2017 (SCI-Expanded)

Articles Published in Other Journals

- I. **Determination of Antioxidant Activity and Nutrient Element Contents of Industrially Produced Boza from Different Varieties of Grain**
ATABAY S., erim kose y.

Yüzüncü Yıl Üniversitesi Fen Bilimleri Enstitüsü Dergisi, vol.29, no.1, pp.200-211, 2024 (Peer-Reviewed Journal)

II. Impact of Sodium Chloride and Ascorbic Acid on Pasting and Textural Parameters of Corn Starch-Water and Milk Systems.

Köse Ş., Köse Y. E., ceylan m. m.

International Journal of Agriculture and Biological Sciences, vol.10, pp.9-16, 2019 (Peer-Reviewed Journal)

III. Determination of Texture Profile Analysis of Yogurt Produced By Industrial and Traditional Method

Köse Y. E., Altun İ., Köse Ş.

International Journal of Scientific and Technological Research, vol.4, no.8, pp.-66--70, 2018 (Peer-Reviewed Journal)

IV. Usage Possibilities of Mathematical Modelling in Drying Technology

Köse Y. E.

international journal of scientific and technological research, no.4, pp.1-8, 2018 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

I. DETERMINATION OF ANTIOXIDANT ACTIVITY OF ROASTED WHEAT, A TRADITIONAL SNACK FOOD / GELENEKSEL BİR ÇEREZ OLAN BUĞDAY KAVURGASININ ANTİOKSİDAN AKTİVİTESİNİN BELİRLENMESİ

Köse Y. E.

ISPEC 3. ULUSLARARASI TARIM, HAYVANCILIK VE KIRSAL KALKINMA KONGRESİ, Van, Turkey, 20 - 22 December 2019, pp.849-856

II. Dondurarak Kurutulmuş Buğday Ruşeyminden Ekstrakte Edilen Ruşeym Yağının Oksidasyon Parametrelerinin Belirlenmesi

Köse Y. E., Meral R., Cavidoğlu İ.

YABİTED IV. BİTKİSEL YAĞ KONGRESİ, İstanbul, Turkey, 18 - 19 April 2019, pp.67

III. Antioksidan Gıda Kaynağı Olarak Tavuk Yumurtası

Köse Ş., Altun İ., Köse Y. E.

I. INTERNATIONAL İĞDIR CONGRESS ON MULTIDISCIPLINARY STUDIES, İğdır, Turkey, 6 - 08 November 2018, pp.345

IV. Geleneksel Gıdaların Gastronomi Turizmindeki Rolü

Köse Ş., Köse Y. E.

2. Uluslararası Batı Asya Turizm Araştırmaları Kongresi, Van, Turkey, 27 - 30 September 2018

V. PROPERTIES OF COMMERCIAL WHEAT GERM

Köse Y. E., Meral R., Cavidoğlu İ.

II. INTERNATIONAL EURASIAN AGRICULTURE AND NATURAL SCIENCES CONGRESS, Baku, Azerbaijan, 11 - 15 September 2018, pp.63

VI. Wheat Germ: Its composition and benefits to health

Köse Y. E., Meral R., Cavidoğlu İ.

International Agriculture Science Congress, Van, Turkey, 9 - 12 May 2018, pp.316

VII. The Effects of Microwave Treatment and Storage Times on Oxidation of Wheat Germ Oil

Köse Y. E., Meral R., Cavidoğlu İ.

International Agricultural Science Congress, Van, Turkey, 9 - 12 May 2018, pp.326

VIII. The Contribution of Role And Importance of Food Engineering in Molecular Gastronomy To The Gastronomy Tourism.

Köse Y. E., Meral R., Cavidoğlu İ.

IWACT – 2017 INTERNATIONAL WEST ASIA CONGRESS OF TOURISM RESEARCH, Van, Turkey, 28 September - 01 October 2017, pp.55

IX. The Importance of Geographical Indication Foods in Gastronomy Tourism

Köse Ş., Erim Köse Y. E.

Uluslararası Batı Asya Turizm Araştırmaları Kongresi, Van, Turkey, 28 September - 01 October 2017, pp.60

- X. **Arı Sütü ve Fonksiyonel Özellikleri**
Köse Ş., Erim Köse Y. E., ASLAN H.
I. Ulusal Sütçülük Kongresi, Ankara, Turkey, 25 - 26 May 2017, pp.104
- XI. **Fonksiyonel süt ve süt ürünleri**
Köse Ş., Köse Y. E.
I. Ulusal Sütçülük Kongresi, Ankara, Turkey, 25 - 26 May 2017, pp.100
- XII. **Production and Functionality of Lactulose**
Köse Ş., Erim Köse Y. E.
International Conference on Agriculture, Forest, Food Sciences and Technologies, Nevşehir, Turkey, 15 - 17 May 2017, pp.809
- XIII. **Stabilization Methods of Wheat Bran**
Köse Y. E.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAF OF 2017), Nevşehir, Turkey, 12 - 15 May 2017, pp.819
- XIV. **Evaluation of Grain Processing Wastes as a Functional Food**
Köse Y. E., Meral R., Cavidoğlu İ.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAF OF 2017),, Nevşehir, Turkey, 12 - 15 May 2017, pp.786
- XV. **KONJAC (AMORPHOPHALLUS KONJAC) FLOUR**
Köse Y. E.
1st international congress on medicinal and aromatic plants, Konya, Turkey, 9 - 12 May 2017, pp.1628
- XVI. **The Cherry Laurel: Composition and Impact on Human Health**
Köse Ş., Erim Köse Y. E.
I. International Congress on Medicinal and Aromatic Plants, Konya, Turkey, 9 - 12 May 2017, pp.1623
- XVII. **Cereal Based Dairy Products**
Köse Y. E., Köse Ş.
15th International Cereal and Bread Congress, İstanbul, Turkey, 18 - 21 April 2016, pp.298
- XVIII. **Evaluation of Cereals for Extraneous Materials**
Köse Y. E.
15th. International Cereal and Bread Congress,, İstanbul, Turkey, 18 - 21 April 2016, pp.348
- XIX. **Kurutma Teknolojisinde Matematiksel Modellemenin Kullanımı ve Önemi**
Köse Y. E., Doğan İ. S.
Pamukkale Gıda Sempozyumu III "Kurutulmuş ve Yarı Kurutulmuş Gıdalar", Denizli, Turkey, 13 - 15 May 2015, pp.127
- XX. **Fonksiyonel Gıda olarak Bulgur**
Köse Y. E.
8. Gıda Mühendisliği Kongresi,, Ankara, Turkey, 7 - 09 November 2013, pp.104
- XXI. **Fonksiyonel Bir Tatlandırıcı Stevia (Şeker Otu)**
Köse Y. E.
8. Gıda Mühendisliği Kongresi, Ankara, Turkey, 7 - 09 November 2013, pp.103
- XXII. **Traditional Turkish Dessert: Tulumba**
Köse Y. E., Doğan İ. S.
The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Struga, Macedonia, 24 - 26 October 2013, pp.620

Supported Projects

Erim Köse Y., DEMİRBAĞ M., Project Supported by Higher Education Institutions, Patates Köftesinin Kızartma Parametrelerinin Kinetik Olarak Modellenmesi, 2022 - 2023

Erim Köse Y., ATABAY S., Project Supported by Higher Education Institutions, Farklı Tahıl Çeşitlerinden Endüstriyel

Olarak Üretilmiş Bozaların Fizikokimyasal Özelliklerinin Belirlenmesi, 2022 - 2023

Cavidođlu İ., Köse Y. E., Project Supported by Higher Education Institutions, Stabilizasyon Yöntemlerinin Ruşeym Ve Ruşeym Yađının Özellikleri Üzerine Etkisi, 2017 - 2018

Meral R., Köse Y. E., Project Supported by Higher Education Institutions, Ekmek Yapım Prosesinin Üzüm Çekirdeđi ve Nar Çekirdeđi ile Zenginleştirilmiş Ekmeđin Antioksidan Aktivitesi ve Fenolik Profili Üzerine Etkisi, 2013 - 2017

Dođan İ. S., Köse Y. E., Project Supported by Higher Education Institutions, Tulumba Tatlısının Derin Yađda Kızartılma İşleminin Eşzamanlı Isı Ve Kütle Transfer Parametrelerinin Belirlenmesi, 2013 - 2014

Activities in Scientific Journals

International Journal of Food Science and Biotechnology, Committee Member, 2018 - Continues

Scientific Refereeing

Bahri Dađdaş Bitkisel Araştırma Dergisi, National Scientific Refreed Journal, August 2019

Yüzüncü Yıl Üniversitesi Tarım Bilimleri Dergisi, National Scientific Refreed Journal, May 2019

Yüzüncü Yıl Üniversitesi Tarım Bilimleri Dergisi, National Scientific Refreed Journal, May 2019

Food and Health, National Scientific Refreed Journal, March 2019

International Journal of Scientific and Technological Research, Other Indexed Journal, February 2019

Yüzüncü Yıl Üniversitesi Tarım Bilimleri, National Scientific Refreed Journal, October 2018

Gıda Dergisi, National Scientific Refreed Journal, October 2018

Gıda, National Scientific Refreed Journal, October 2018

Akademik Gıda, National Scientific Refreed Journal, October 2018

Gıda, National Scientific Refreed Journal, October 2018

Akademik Gıda, National Scientific Refreed Journal, October 2018

Metrics

Publication: 46

Citation (WoS): 44

Citation (Scopus): 122

H-Index (WoS): 3

H-Index (Scopus): 5

Congress and Symposium Activities

IFP-2019 Uluslararası Un, Yem, Bakliyat Zirvesi, Invited Speaker, İstanbul, Turkey, 2019