

# Zeynep TACER

## CABA

Gastronomy and Culinary  
Arts

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### **EDUCATION**

2015	PhD - Istanbul Technical University, Food Engineering
2008	MSc - Istanbul Technical University, Food Engineering
2006	BSc -Istanbul Technical University, Food Engineering

### **PROFESSIONAL EXPERIENCES**

2019 - Present	Assistant Professor - Bahçesehir University (BAU) - Department of Culinary Arts
2018 - 2019	Post-Doctoral Researcher-University of Helsinki, Department of Food and Nutrition
2018 -2019	Project Manager- University of Helsinki EIT FOOD Food Solutions Master Class Project (FOODIO, FOODMIO, EcoPack)
2015 - 2018	Assistant Professor-Istanbul Aydin University (IAU), Engineering Faculty, Food Engineering Dept.
2006 - 2015	Research Assistant - Istanbul Technical University, Food Engineering Department
2011 - 2012	Visiting Scholar- Michigan State University Dept. of Food Science & Human Nutrition
May 2008	Project Specialist at GESPRO Consultancy-
2005 - 2005	Summer Practice II - Technologie-Transfer- Zentrum Bremerhaven - GERMANY
2004 - 2004	Summer Practice I - UNO Unmaş Packaged Bread and Bakery Factory

### **RESEARCH INTERESTS**

Food Science, Cereal Science, Functional Foods, Food Packaging, Sensory  
Analysis

### **CLASSES THOUGHT (Last Two Years)**

2018 Fall/Spring	Food Solutions (Master)
2019 - Fall	Food Science I
2019 - Fall	Food Hygiene
2019 - Fall	Food Technology
2019 - Spring	Food Science II
2019 - Spring	Sensory Analysis
2019 - Spring	Food Packaging
2019 - Spring	Graduation Project

### **FOREIGN LANGUAGES**

English	Excellent command on written and oral skills- TOEFL:102 (IBT) - 30.05.2008
German	Intermediate command on written and oral skills
Turkish	Mother tongue

### **SCHOLARSHIPS & AWARDS**

JUN 2012	ITU Bap (Award For International Publications)
Sep. 2012	AACCI (American Association Of Cereal Chemists) Annual Meeting Student Travel Award
Oct. 2011-Mar. 2012	ITU Foundation Support Program For Research Assistants
Sep. 2008	AACCI Annual Meeting Student Travel Award
Dec. 2007	Danone Institute Scholarship For Msc Students Of Nutrition/ Food Programs
Aug. 2008	TUBITAK (Turkish Academy Of Science And Technology) Grant For Msc Students
Mar. 2013	TUBITAK Grant For Phd Students

### **RESEARCH PROJECTS**

January 2018 - Aug. 2019	Reply: Reassembly Of Fungal Polysaccharides For Biocompatible Interfaces (Academy Of Finland) – Project Researcher
June 2018-Sept. 2018	Eit Prove – Project Researcher (Part-Time)
Sep. 2008 – Mar. 2015	Evaluating The Effects Of Amylose/Protein And Grape Powder Substitution On Selected Properties Of Extrudates And Bread Phd -Thesis
Dec. 2006 – Jan. 2015	Numerous Food Company Projects Including Unilever, Arçelik, Duru Bulgur,

### **INTERNATIONAL PUBLICATIONS**

- Tacer-Caba, Z.**, Varis, J. J., Lankinen, P., Mikkonen, K. S. (2020). Comparison of novel fungal mycelia strains and sustainable growth substrates to produce humidity-resistant biocomposites. *Materials & Design*, 108728.
- Oksuz, T., **Tacer-Caba, Z.**, Nilufer Erdil, D., Boyacıoğlu, D. 2019. Changes in bioavailability of sour cherry (*Prunus cerasus* L.) phenolics and anthocyanins when consumed with dairy food matrices. *Journal of Food Science and Technology*, 56(9), 4177-4188.
- Okumuş, B.N., **Tacer-Caba, Z.**, Nilufer Erdil, D. 2018. Okumuş, B.N., Tacer Caba, Z., Nilufer Erdil, D. 2018. Resistant starch type V formation in brown lentil (*Lens culinaris* Medikus) starch with different lipids/fatty acids. *Food Chemistry*, 240, 250-258.
- Demirkesen-Bicak, H., **Tacer-Caba, Z.**, and Nilufer-Erdil, D., 2018. Pullulanase treatments to increase resistant starch content of black chickpea (*Cicer arietinum* L.) starch and the effects on starch properties. *International Journal of Biological Macromolecules*, 111, 505-513.
- Tacer-Caba, Z.**, Nilufer-Erdil, D., Boyacıoğlu, M.H., Ng, P.K.W. 2016. Effect of wheat protein isolate addition on the quality of grape powder added wheat flour extrudates. *Quality Assurance and Safety of Crops & Foods*, 8 (2), 215 – 230.
- Tacer-Caba, Z.**, Nilufer-Erdil, D., Boyacıoğlu, M.H., Ng, P.K.W. 2014. Evaluating the effects of amylose and grape extract powder substitution on physicochemical properties of extrudates produced at different temperatures. *Food Chemistry*, 157, 476–484.
- Tacer Caba, Z.**, Boyacıoğlu, D., Boyacıoğlu, M.H. 2012. Bioactive healthy components of bulgur. *International Journal of Food Sciences and Nutrition*, 63(2), 250–256.

### **Book Chapters**

- Tacer-Caba, Z.**, 2020. Ed. C. M. Galanakis. Different sources of glucosinolates and their derivatives. In: *Glucosinolates: Properties, Recovery, and Applications*. Ed. C.M. Galanakis. pp.143-171, Elsevier.
- Tacer-Caba, Z.**, 2019. The concept of superfoods in diet. In: *The Role of Alternative and Innovative Food Ingredients and Products in Consumer Wellness*. Ed. C.M. Galanakis. pp. 73-102, Elsevier.

**Tacer-Caba, Z.,** Nilufer-Erdil, D., 2019. Resistant Starch. In: Melton, L., Shahidi, F., Varelis, P. (Eds.), *Encyclopedia of Food Chemistry*, vol. 3, pp. 571–575, Elsevier.

**Tacer-Caba, Z.,** Nilufer-Erdil, D., Ai, Yongfeng. 2015. *Chemical Composition of Cereals and Their Products* in *Handbook of Food Chemistry*; Ed. Peter Chi-Keung Cheung. Springer-Verlag Berlin Heidelberg. pp: 301-329. DOI 10.1007/978-3-642-41609-5\_33-1.

### **Selected Publications And Presentations in International Meetings**

Silav, G., **Tacer-Caba, Z.** 2019. An approach to implement sustainable food safety systems: A case study of the catering industry in Turkey. 2nd Innovations In Food Science & Technology Conference, 25-27 June 2019, Amsterdam, Hollanda.

**Tacer-Caba, Z.,** Varis, J., Lankinen, P., Mikkonen, K.S. 2018. Durability of mycelium based food packaging materials under conditions mimicking the potential extremes. 13th International Conference of Food Physicists, October 23-25, Antalya, Türkiye. (Oral presentation).

Koc, S., **Tacer-Caba, Z.,** Nilufer-Erdil, D. 2018. Detection of some functional, gelation and viscoelastic characteristics of chia seeds (*Salvia hispanica* L.) in model systems. The International Symposium of Food Rheology and Texture October, 19-21, Istanbul, Türkiye (Oral presentation).

**Tacer-Caba, Z.,** Varis, J., Lankinen, P., Mikkonen, K.S. 2018. Fungal mycelia: potential biobased food packaging materials. 3rd Food Structure Design Congress, September 20-22, Debrecen, Hungary. (Oral presentation).

Silav, G., **Tacer-Caba, Z.** 2017. Investigation of physicochemical and sensory properties of gluten-free biscuits produced using chestnut and buckwheat flours. 1st Conference on Innovations in Food Science & Technology, May 10-12, Munich, Germany. (Poster presentation).

Kaya, G., **Tacer-Caba, Z.** 2016. Grape juice application to three protein films to evaluate the changes in the quality of different cheese samples. 2nd Congress on Food Structure and Design, October 26-28, Antalya, Türkiye.

**Tacer-Caba, Z.** 2016. Cellulose nanocrystals designated in different food applications. 2nd Congress on Food Structure and Design, October 26-28, Antalya, Türkiye.

Altan, H., Tacer Caba, Z., Nilufer Erdil, D. Effect of hydrothermal treatments on the physicochemical properties and resistant starch content of buckwheat starch. ICC 15th International Cereal and Bread Congress 2016, April 18-21, Istanbul, Türkiye.

- Demirkesen, H., **Tacer Caba, Z.**, Nilufer Erdil, D. Increasing the resistant starch content of black chickpea (*Cicer arietinum* L.). ICC 15th International Cereal and Bread Congress 2016, April 18-21, İstanbul, Türkiye.
- Okumuş, B.N., **Tacer Caba, Z.**, Nilufer Erdil, D. Characterization of brown lentil starch type V formation using different types of lipids. ICC 15th International Cereal and Bread Congress 2016, April 18-21, İstanbul, Türkiye.
- Tacer Caba, Z.**, Nilufer Erdil, D., Boyacioglu, M.H., Ng, P.K.W. Starch properties of wheat flour samples, with or without grape powder substitution, and their products. Novel Approaches in Food Industry (NAFI) 2014, May 26-29, 2014, İzmir Türkiye.
- Tacer Caba, Z.**, Nilufer Erdil, D., Boyacioglu, M.H., Ng, P.K.W. Effects of amylose and hard wheat flour on measured phenolic content and antioxidant activity in bread substituted with Concord grape extract powder. 2013 AACC International Annual Meeting, September 29 - October 2, 2013, Albuquerque New Mexico, USA. Cereal Foods World 58:A71.
- Tacer Caba, Z.**, Nilufer Erdil, D., Boyacioglu, M.H., Ng, P.K.W. Evaluating the changes in bread and dough substituted with concord grape extract powder (CGEP) and amylose. IFT 2013 Annual Meeting & Food Expo, July 13-16 2013, Chicago, Illinois, USA.
- Tacer Caba, Z.**, Nilufer Erdil, D., Boyacioglu, M.H., Ng, P.K.W. Rheological and Textural Changes in Dough and Bread by Addition of Concord Grape Extract Powder (CGEP) and Wheat Protein Isolate (WPI). EUROFOODCHEM VII, May 7-10, 2013, İstanbul, Türkiye.
- Tacer Caba, Z.**, Nilufer Erdil, D., Boyacioglu, M.H., Ng, P.K.W. Interactions between anthocyanins and cereal ingredients during extrusion. 2012 AACC International Annual Meeting, September 30 -October 3, 2012, Hollywood Florida, USA. Cereal Foods World 57:A72.
- Tacer-Caba, Z.**, Nilufer-Erdil, D., Ng, P.K.W. Determination of Gallic Acid in Model Systems Comprised of Either Gluten Protein or Corn Starch. 2012 AACC International Annual Meeting, September 30 -October 3, 2012, Hollywood Florida, USA. Cereal Foods World 57:A72.
- Tacer Caba, Z.**, Nilüfer Erdil, D., Boyacioglu, M.H. 2011. Current approaches on functional cereal products. International Food Congress Novel Approaches In Food Industry, May 26 – 29, 2011, Çeşme - İzmir, Turkey.
- Toydemir Otkun, G., **Tacer Caba, Z.**, Çapanoğlu Güven, E., Boyacıoğlu, D. 2011. A comparison of different antioxidant activity methods in fresh-cut rocket salad. International IFT 2011 Annual Meeting & Food Expo, June 11-14, 2011, New Orleans, Louisiana, USA.
- Tacer-Caba, Z.**, Boyacioglu, M.H., Boyacioglu, D. Starch digestibility and glycemic index of bulgur. IFT Annual Meeting & Food Expo., July, 17-20 2010., Chicago, IL, USA.

- Toydemir-Otkun, G., **Tacer-Caba, Z.**, Çapanoğlu-Güven, E., Boyacıoğlu, D., Demir, N. Effects of minimal processing and refrigerated storage on phenolic content and antioxidant capacity of rocket salad (*Eruca sativa*, Brassicaceae). Workshop on Antioxidant Measurement Assay Methods, April, 21, 2010. Istanbul, Turkey.
- Tacer-Caba, Z.**, Boyacıoğlu, M.H., Boyacıoğlu, D. Glisemik indeks ölçümü için kullanılan in vitro yöntemler – Bir uygulama olarak bulgur. VII. Uluslararası Beslenme ve Diyetetik Kongresi, 14-18 Nisan, 2010, İstanbul.
- Tacer-Caba, Z.**, Boyacıoğlu, M.H., Boyacıoğlu, D. Gelenekselden geleceğe sağlıklı bir gıda alternatifi olarak bulgur. 1.Uluslararası “Adriyatik'ten Kafkaslar'a Geleneksel Gıdalar” Sempozyumu, 15-17 Nisan, 2010, Tekirdağ.
- Tacer, Z.**, Boyacıoğlu, M.H., Boyacıoğlu, D. Bioactive compounds of a healthy whole wheat product “Bulgur”. IFT Annual Meeting & Food Expo., June, 6-9 2009., Anaheim, OC, California, USA.
- Tacer, Z.**, Boyacıoğlu, M.H., Boyacıoğlu, D. Total phenols and antioxidant capacity of Bulgur. AACC International Annual Meeting, September 21 - 24, 2008, Hawaii, USA. (Oral Presentation)
- Arduzlar, D., **Tacer, Z.**, Boyacıoğlu, M. H. Dietary management of phenylketonuria patients (Developments of foods for phenylketonuria patients). 2nd International Congress on Food and Nutrition-Food for Future, October 24 - 26 2007, Istanbul, Turkey.
- Tacer, Z.**, Arduzlar, D., Boyacıoğlu M. H. A different point of view for the health benefits of wholegrains: phytochemicals. 2nd International Congress on Food and Nutrition-Food for Future, October 24 - 26 2007, Istanbul, Turkey.
- Tacer, Z.**, Boyacıoğlu, D., Boyacıoğlu, M. H., Çolak, H., Arduzlar, D., Nilüfer, D. 2007. From tradition to modernity: A new bulgur product with vegetables. IFT Annual Meeting & Food Expo, July 29 - August 1 2007, Chicago, USA.
- Tacer, Z.**, Boyacıoğlu, D., Boyacıoğlu, M. H., Çolak, H., Arduzlar D., Nilüfer, D. 2007. Evaluation of starch gelatinization during cooking and drying processes in bulgur production. 2007. 6th European Young Cereal Scientists and Technologists Workshop, April 30 - May 2, 2007, Montpellier, La Grande Motte, France.

#### **OTHER**