

# Cansu TOPKAYA

Gastronomy and Culinary  
Arts

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## EDUCATION

2008 - 2013	BSc - Pamukkale University, Food Engineering
2014 - 2017	MSc - Pamukkale University, Food Engineering
2018 - present	PhD - Istanbul Technical University, Food Engineering

## PROFESSIONAL EXPERIENCES

2011 - 2011	Trainee - Ministry of Food and Agriculture Ministry, Food Control Laboratory
2012 - 2012	Trainee - Atatürk Orman Çiftliği, Dairy Plant
2016 - 2016	Visiting Researcher - Universitat Politècnica de Valencia - Food Science and Technology Department
2020 - Present	Research Assistant - Bahçeşehir University Gastronomy and Culinary Arts

## RESEARCH INTERESTS

Food Science, Food Chemistry, Functional Food, Sensory Analysis, Food Preservation, Food Packaging

## CLASSES THOUGHT (Last Two Years)

## FOREIGN LANGUAGES

English - Advanced

## SCHOLARSHIPS & AWARDS

2018 - 2020	Republic of Turkey - Council of Higher Education - 100/2000 CoHE PhD Scholarship
2020 - Present	TUBITAK - National Scholarship Programme for PhD Students

## **RESEARCH PROJECTS**

2015 - 2017	Effects of Pomegranate Peel Supplementation on Chemical, Physical and Nutritional Properties of Muffin Cakes, Scientific Project Unit of Pamukkale University - Project Researcher
2014 - 2016	Functional Using Byproducts of Tomato Paste in Cracker Production, Scientific Project Unit of Pamukkale University - Assistant Researcher
2015	Academy of International Techno Entrepreneurship Training - Ministry of Foreign Affairs, Directorate of EU Affairs - Participant

## **INTERNATIONAL PUBLICATIONS**

- Topkaya, C. and Işık, F. "Effects of Pomegranate Peel Supplementation on Chemical, Physical and Nutritional Properties of Muffin Cakes" ,Journal of Food Processing and Preservation, DOI:10.1111/jfpp.13868, (2018).
- Işık, F. and Topkaya, C. "Effects of Tomato Pomace Supplementation on Chemical and Nutritional Properties of Crackers", Italian Journal of Food Science, 28, 525-535, (2016).

## **Book Chapters**

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

- Topkaya, C., Urgancı, Ü., Işık, F. and Turan, F. "Anthocyanins and Different Methods of Extraction from Some Fruits and Vegetables" 4th International Conference on New Trends in Chemistry, 12 May, St. Petersburg, Russia (2018).
- Işık, F., Urgancı, Ü., Turan, F. and Topkaya, C. "Extraction of Phenolics in Carrot with Methanol Solvents Having Different pH Values" 4th International Conference on New Trends in Chemistry, 12 May, St. Petersburg, Russia (2018).
- Urgancı, Ü., Turan, F., Işık, F. and Topkaya, C. "Determination The Antioxidant Activities of Various Dried Goji Berries Provided from Denizli Markets" 4th International Conference on New Trends in Chemistry, 12 May, St. Petersburg, Russia (2018).
- Turan, F., Işık, F., Urgancı, Ü. and Topkaya, C. "Determination The Color Values of Red Cabbage Extracts Having Different pH Values" 4th

International Conference on New Trends in Chemistry, 12 May, St. Petersburg, Russia (2018).

Topkaya, C. and Işık, F., “Effects of Pomegranate Peel Supplementation on Chemical, Physical and Nutritional Properties of Muffin Cakes” International Conference on Raw materials to Processed Foods, 11-13 April, Antalya, Turkey, (2018).

Urgancı, Ü., Topkaya, C. and Işık, F., “Physical and Sensory Properties of Cakes Produced with Different Brands of Sunflower Oils”, International Conference on Agriculture, Forest, Food Sciences and Technologies”, 15-17 May, Cappadocia, Turkey, (2017).

Topkaya, C., Işık, F. and Büyüksaraç, F., “Determination Some Organoleptic Properties of Biscuits Supplemented with Freeze-Dried Strawberry Powder” The 1st International Congress on Medicinal and Aromatic Plants, 9-12 May, Konya, Turkey, (2017).

Büyüksaraç, F., Yapar, A., and Topkaya, C., “Some Organoleptic Properties of Biscuits from Adding to Carob (Ceratonia Siliqua) Powder”, The 1st International Congress on Medicinal and Aromatic Plants, 9-12 May, Konya, Turkey, (2017).

Topkaya, C., Işık, F. and Büyüksaraç, F., “Muffin with Gojiberry”, The 6th International Congress on Food Technology, 18-19 March, Athens, Greece, (2017).

Işık, F. and Topkaya, C. “Tahinli Pide (Pita with Tehineh)” The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1-4 September, Sarajevo, Bosnia-Herzegovina, (2015).

### **NATIONAL PUBLICATIONS**

Işık, F. and Topkaya, C. “Some chemical, physical and sensory properties of soda crackers supplemented with tomato seed”, Pamukkale University Journal of Engineering Science, DOI: 10.5505/pajes.2017.57704, (2017).

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

Topkaya, C., Karaca, H. and Işık, F., “Effects of high hydrostatic pressure on fruits and vegetables”, Congress of Food, Metabolism & Health : Bioactive Compounds and Natural Additives , 28 November, İstanbul, Turkey, (2016).

Topkaya, C., Bekar, E., Işık, F. and Karaca, H. “Effects of pulsed electric field on fruit juices” 2nd Central Anatolian Food and Agriculture Congress, 28-30 April, Nevşehir, Turkey, (2015).

Bekar, E., Topkaya, C. and Işık, F. “Food colorants derived from fruits and vegetables and using in food industry”, 2nd Central Anatolian Food and Agriculture Congress, 28-30 April, Nevşehir, Turkey, (2015).

## **OTHER**

### **CERTIFICATES & COURSES**

- The Protection of Geographical Indications and Traditional Speciality Guaranteed in the European Union Law - Jean Monnet Activities - 2019
- Ohsas 18001 Occupational Health & Safety Management Systems Training Programme - 2011
- Ts En ISO 14001 Environmental Management Systems Training Programme - 2011
- Ts En ISO 22000 Food Safety Management Systems Training Programme - 2011
- Ts En ISO 9001 Quality Management Systems Training Programme - 2011