



## DR. ÖĞR. BÜLENT BAŞYİĞİT ÜYESİ

### Kişisel Bilgiler

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**Birim:** Gıda Bilimleri

**Dahili:** 1583

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2 **A new synergistic hydrocolloid with superior rheology: locust bean /xanthan gum binary solution powdered by different drying methods**

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Food Hydrocolloids, <http://dx.doi.org/10.1016/j.foodhyd.2024.110078>

3 **Application of pressurized water extraction and spray drying techniques to produce soluble spearmint tea**

ÇAM MUSTAFA, Işıklı Merve Dinç, Yüksel Esma, ALAŞALVAR HAMZA, BAŞYİĞİT BÜLENT

Journal of Food Measurement and Characterization, <http://link.springer.com/10.1007/s11694-018-9808-2>

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5 **Bioactive properties of powdered peppermint and spearmint extracts: Inhibition of key enzymes linked to hypertension and type 2 diabetes**

ÇAM MUSTAFA, BAŞYİĞİT BÜLENT, ALAŞALVAR HAMZA, YILMAZTEKİN MURAT, AHHMED ABDULLATEF, SAĞDIÇ OSMAN, KONCA YUSUF, TELCİ İSA

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6 **Bioactive properties of powdered peppermint and spearmint extracts: Inhibition of key enzymes linked to hypertension and type 2 diabetes**

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- 9 Compositional analysis, biological activity, and food protecting ability of ethanolic extract of Quercus infectoria gall**  
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- 10 Compositional analysis, biological activity, and food protecting ability of ethanolic extract of Quercus infectoriagall**  
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- 13 Designing nanoliposome-in-natural hydrogel hybrid system for controllable release of essential oil in gastrointestinal tract: A novel vehicle**  
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- 18 **Effects of licorice on some selected properties of ice cream**  
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- 20 **Ethnobotanical and chemical studies on Gezo molasses from Quercus brantii Lindl. Acorns in Turkey**  
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- 23 **Farklı kurutma teknikleri ile kurutulmuş Keme mantarının (*Terfezia boudieri Chatin*) karakteristik özelliklerini**  
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- 25 **Gum arabic/maltodextrin microencapsulation confers peroxidation stability and antimicrobial ability to pepper seed oil**  
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- 45 Sour cherry seed proteins devoted to covalently bonded carbohydrate moieties: efficacy of transaction and carbohydrate type on amino acid distribution and emulsifier behavior**  
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- 46 Spectroscopic (LC-ESI-MS/MS, FT-IR, NMR) and functional characterization of fruit seed oils extracted with green technology: A comparative study with Prunus cerasus and Punica granatum oils**  
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**10 Determination of some phenolic compounds of microencapsulated licorice root extract by liquid chromatography-mass spectrometry (LCMS-MS)**

BAŞYİĞİT BÜLENT, HAYOĞLU İBRAHİM ABDÜLHEY, ÇAM MUSTAFA, KARAOĞUL EYYÜP, ADIGÜZEL HAMZA

- 10** 1. International GAP Agriculture Livestock Congress ,
- 11** **Effect of chickpea flour on quality characteristics of Mardin peksimet**  
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- 12** **Effect of different parameters on milk yield**  
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- 13** **Effect of pH-shifting on extraction yield and the color of kidney bean (*Phaseolus vulgaris L.*) protein powder**  
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- 14** **Exposing brown rice protein to ultrasonication process: Concentrating on techno-functional behavior**  
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- 15** **Instant peppermint and spearmint teas: Antioxidant capacity and alpha glucosidase inhibition potentials**  
ÇAM MUSTAFA,BAŞYİĞİT BÜLENT,GÜVENDİOĞLU ESMA,ALAŞALVAR HAMZA,DİNÇ  
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- 16** **Instant peppermint and spearmint teas: Antioxidant capacity and alpha glucosidase inhibition potentials**  
ÇAM MUSTAFA,BAŞYİĞİT BÜLENT,GÜVENDİOĞLU ESMA,ALAŞALVAR HAMZA,DİNÇ  
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- 17** **İsot baharatı üretiminde kullanılan taze biberlerin fizikokimyasal ve renk özellikleri**  
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- 22 Phenolic fractions, antioxidant and antidiabetic potentials of Quercus infectoria gall**  
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- 25 Production of functional ice-tea with Hibiscus**  
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- 26 Production of instant liquorice (*Glycyrrhiza glabra*) root sherbet**  
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- 27 Production of instant spearmint-lemon tea**  
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