



## ÖĞR. GÖRTÜĞBA GÜL DİKME

### Kişisel Bilgiler

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Birim : Gıda Teknolojisi

Dahili : 2092

### Makaleler (YOKSIS)

- 1 A new plant-based milk and milk powder analogue from apricot (*Prunus Armeniaca L.*) seed press cake after cold pressing process

GÜL DİKME TUĞBA,HAYALOĞLU ALİ ADNAN

European Food Research and Technology,[https://link.springer.com/article/10.1007/s00217-025-04763-5?](https://link.springer.com/article/10.1007/s00217-025-04763-5?utm_source=rct_congratemail&utm_medium=email&utm_campaign=oa_20250513&utm_content=10.1007%2Fs00217-025-04763-5)

[utm\\_source=rct\\_congratemail&utm\\_medium=email&utm\\_campaign=oa\\_20250513&utm\\_content=10.1007%2Fs00217-025-04763-5](https://link.springer.com/article/10.1007%2Fs00217-025-04763-5)

- 2 Chemical characterization and adulteration risk evaluation of commercially available sour pomegranate concentrates from different regions

GÜL DİKME TUĞBA,GÜNEŞ SİNEM

Niğde Ömer Halisdemir Üniversitesi Mühendislik Bilimleri Dergisi,

- 3 Diet and kidney rehabilitation in dialysis patients

GÜL DİKME TUĞBA

Eurasian Clinical and Analytical Medicine,<https://ia801603.us.archive.org/15/items/diet-and-kidney-rehabilitation-in-dialysis-patients/10.4328.ECAM.10040.pdf>

- 4 Effect of Phytosterols in Apricot Kernel on Cholesterol-Molecular Docking

GÜL DİKME TUĞBA,NECİP ADEM,DİKME REŞAT,GÜNEŞ SİNEM

Mehes Journal,<https://mehesjournal.com/index.php/pub/article/view/35/42>

- 5 Impact of stale bread utilization on the quality attributes of tarhana production

GÜL DİKME TUĞBA,SAĞDIÇ OSMAN

Harran Tarım ve Gıda Bilimleri Dergisi,<https://doi.org/10.29050/harranziraat.1404072>

- 6 KAYISI ÇEKİRDEĞİNİN İNSAN SAĞLIĞINA ETKİSİ

GÜL DİKME TUĞBA,DİKME REŞAT,ASLAN HAKİYE

İnönü Üniversitesi Sağlık Hizmetleri Meslek Yüksek Okulu  
Dergisi,<https://dergipark.org.tr/tr/download/article-file/1045274>

- 7 Metabolomic carnitine profiles and potential health benefits of pomegranate species

- 7 GÜL DİKME TUĞBA,DİKME REŞAT,TEMİZ EBRU,KOYUNCU İSMAİL,EĞİ KADİR**  
Acta Alimentaria,
- 8 Obeziteye Karşı Diyet Türleri ve Takviyeleri**  
GÜL DİKME TUĞBA  
Meħes Journal (Medical and Health Sciences Journal),<https://mehesjournal.com/index.php/pub/article/view/9/12>
- 9 Optimization and sensory analysis of a beetroot, apple, and oat-based beverage using response surface methodology**  
GÜL DİKME TUĞBA  
International Journal of Agriculture, Environment and Food Sciences,
- 10 Ön lisans Öğrencilerinin Kefir Bilgi Düzeyleri ve Tüketim Alışkanlıklarının Belirlenmesi: Harran Üniversitesi Örneği**  
GÜL DİKME TUĞBA,GÜNEŞ SİNEM  
Medical and Health Sciences Journal,<https://mehesjournal.com/index.php/pub/article/view/34/41>
- 11 The Critical Link Between Food, Health and Disease**  
GÜL DİKME TUĞBA  
Medical and Health Sciences Journal,<https://mehesjournal.com/index.php/pub/article/view/36/43>
- 12 Use of medicinal and aromatic plants in food**  
GÜL DİKME TUĞBA  
Eurasian Clinical and Analytical Medicine,<https://ia804700.us.archive.org/22/items/use-of-medicinal-and-aromatic-plants-in-food/10.4328.ECAM.10039.pdf>
- 13 Yaşılıarda malnütrisyon, nedenleri ve etkileri**  
GÜL DİKME TUĞBA  
Sağlık Akademisyenleri Dergisi,<https://dergipark.org.tr/tr/download/article-file/2746424>
- 14 Yaşılıarda Vegan Beslenme**  
GÜL DİKME TUĞBA  
Acta Medica Ruha,<https://actamedicaruha.com/index.php/pub/article/view/29/24>

## **Bildiriler (YOKSIS)**

- 1 Antioxidant and Antimicrobial Potential of Asafoetida, Ferula L:A Review**  
DİKME REŞAT,GÜL DİKME TUĞBA,ASLAN HAKİYE  
Innovations in Food Science and Human Nutrition-IFHN-2018 , <https://ifhn-2018.org/>
- 2 FERMENTED PURSLANE (PORTULACA OLERACEA L.) JUICE AS A NOVEL FUNCTIONAL BEVERAGE: A REVIEW**  
GÜL DİKME TUĞBA,ASLAN HAKİYE

- 2** 3RD INTERNATIONAL FOOD RESEARCH CONGRESS , [https://cumhuriyetedutr-my.sharepoint.com/personal/ehastaoglu\\_cumhuriyet\\_edu\\_tr/\\_layouts/15/onedrive.aspx?id=%2Fpersonal%2Fehastaoglu%5Fcumhuriyet%5Fedu%5Ftr%2FDocuments%2FBelgeler%2FEmre%202024%2Fders%20notlar%C4%B1%2Fyayinlar%20%C3%A7al%C4%B1%C5%9Fmalar%2Ficonfood%2F2024&parent=%2Fpersonal%2Fehastaoglu%5Fcumhuriyet%5Fedu%5Ftr%2FDocuments%2FBelgeler%2FEmre%202024%2Fders%20notlar%C4%B1%2Fyayinlar%20%C3%A7al%C4%B1%C5%9Fmalar%2Ficonfood%2F2024&ga=1](https://cumhuriyetedutr-my.sharepoint.com/personal/ehastaoglu_cumhuriyet_edu_tr/_layouts/15/onedrive.aspx?id=%2Fpersonal%2Fehastaoglu%5Fcumhuriyet%5Fedu%5Ftr%2FDocuments%2FBelgeler%2FEmre%202024%2Fders%20notlar%C4%B1%2Fyayinlar%20%C3%A7al%C4%B1%C5%9Fmalar%2Ficonfood%2F2024%2FFull%20text%20ICONFOOD%2Epdf&parent=%2Fpersonal%2Fehastaoglu%5Fcumhuriyet%5Fedu%5Ftr%2FDocuments%2FBelgeler%2FEmre%202024%2Fders%20notlar%C4%B1%2Fyayinlar%20%C3%A7al%C4%B1%C5%9Fmalar%2Ficonfood%2F2024&ga=1)
- 3 Gıdalarda Yasaklı Madde: "4,5-epoxydec-2(trans)-enal"**  
GÜL DİKME TUĞBA,DİKME REŞAT,ASLAN HAKİYE  
GIDA MÜHENDİSLİĞİ 9. ÖĞRENCİ KONGRESİ (GMOK-9) ,
- 4 Meslek Yüksekokulu Öğrencilerinin Gelecek Beklentilerinin Ölçülmesi HRÜ Harran Üniversitesi Siverek MYO Örneği**  
TANCI YILDIRIM NESLİHAN,ASOĞLU VEYSEL,BOZDAĞ ZEHRA,GÖNCÜ BÜŞRA,GÜL TUĞBA  
4.ULUSLARARASI MESLEK YÜKSEKOKULU SEMPOZYUMU ,
- 5 MESLEK YÜKSEKOKULU ÖĞRENCİLERİNİN GELECEK BEKLENTİLERİNİN ÖLÇÜLMESİ: HRÜ (Harran Üniversitesi) SİVEREK MYO ÖRNEĞİ**  
TANCI YILDIRIM NESLİHAN,BOZDAĞ ZEHRA,PALABIÇAK BÜŞRA,GÜL DİKME TUĞBA  
4th INTERNATIONAL VOCATIONAL SCHOOLS SYMPOSIUM "THE ROLE OF VOCATIONALSCHOOLS IN REGIONAL DEVELOPMENT" ,
- 6 OPTIMIZATION OF TAHINI-BASED SMOOTHIE FORMULATION USING RESPONSE SURFACE METHODOLOGY**  
GÜL DİKME TUĞBA  
KONGRE ,
- 7 Probiyotik Meyve Suyunun Üretimini Etkileyen Faktörler**  
ASLAN HAKİYE,YURT BAYRAM,YILDIRIM ELİF,GÜL DİKME TUĞBA  
1.International Congress on Social Sciences-Humanities and Education ,  
<http://www.sosyalbeseriveegitimbilimlerikonferansi.org/kongre-kitaplari>
- 8 SİVEREK BÖLGESİ'NDEKİ DEVE SÜTÜNÜN FİZİKOKİMYASAL ÖZELLİKLERİİNİN VE MİNERAL İÇERİĞİNİN BELİRLENMESİ**  
GÜL DİKME TUĞBA  
INTERNATIONAL YILDIRIM BAYEZID SCIENTIFIC RESEARCH AND INNOVATION SYMPOSIUM-I ,
- 9 The effect of stale bread flour addition on microfauna and other characteristics of Tarhana, a traditional fermented flour-yoghurt product**  
SAĞDIÇ OSMAN,GÜL DİKME TUĞBA,HAYTA MEHMET  
1st Kiel Food Science Symposium ,
- 10 Yeni Bir Fonksiyonel İçecek Olarak Fermente Semizotu (*Portulaca Oleracea L.*) Suyu: Derleme**  
ASLAN HAKİYE,GÜL DİKME TUĞBA  
3RD INTERNATIONAL FOOD RESEARCH CONGRESS , <https://iconfood.cumhuriyet.edu.tr/>

