

## **Prof. ARZU BAŞMAN**

### **Personal Information**

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### **Education Information**

Doctorate, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1998 - 2004

Post Graduate, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1995 - 1998

Under Graduate, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1991 - 1995

### **Foreign Languages**

English, C1 Advanced

### **Dissertations**

Post Graduate, Bazı Unlu Mamüllerde Prosesin Besinsel Lif İçeriğine Etkisi , Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1998

### **Research Areas**

Food Engineering, Food Science, Food Chemistry, Food Regulations and Quality Control, Food Technology, Cereals Technology, Sugars, Syrups, Starches and Candy, Cocoa and Chocolate Products, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Engineering and Technology

### **Academic Titles / Tasks**

Professor, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2016 - Continues

Associate Professor, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2010 - 2016

Assistant Professor, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2007 - 2011

Lecturer, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2004 - 2007

Research Assistant, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1998 - 2004

### **Professional Experience**

Deputy Head of Department, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2009 - 2012

### **Advising Theses**

- BAŞMAN A., Baklagil unu ve modifiye edilmiş nişasta ilavesinin glutensiz ekmek kalitesi ve glisemik indeksi üzerine etkisi, Post Graduate, A.CİHAN(Student), 2016
- BAŞMAN A., Kızılötesi uygulamasının nişastanın bazı özellikleri üzerine etkisi, Post Graduate, Ş.ÖZDEN(Student), 2012
- BAŞMAN A., Kızılötesi uygulanmış soyanın bileşimi, kalite özellikleri ve hububat ürünlerinde kullanımı, Doctorate, S.YALÇIN(Student), 2011
- BAŞMAN A., Kızılötesi uygulamasının bulgur üretiminde kullanımı ve bulgur kalitesine etkisi, Post Graduate, K.SAVAŞ(Student), 2010
- BAŞMAN A., Kızılötesi uygulamasının pirinç ve arpa ana bileşenleri üzerine etkisi, Post Graduate, M.FEVZİOĞLU(Student), 2008
- BAŞMAN A., Glutensiz erişte üretime üzerine bir araştırma, Post Graduate, S.YALÇIN(Student), 2005

## Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **Development of SYBR green-based real time PCR assays for detection and quantification of adulteration in wheat-based composite breads and their in-house validation**  
YILMAZ R., BAYRAÇ C., BAŞMAN A., KÖKSEL H.  
JOURNAL OF CEREAL SCIENCE, vol.85, pp.91-97, 2019 (Journal Indexed in SCI)
- II. **Infrared drying: A promising technique for bulgur production**  
SAVAS K., BAŞMAN A.  
JOURNAL OF CEREAL SCIENCE, vol.68, pp.31-37, 2016 (Journal Indexed in SCI)
- III. **Physicochemical properties of infrared heat-moisture treated wheat starch**  
ISMAILOGLU S. O. , BAŞMAN A.  
STARCH-STARKE, vol.68, pp.67-75, 2016 (Journal Indexed in SCI)
- IV. **Effects of infrared treatment on tocopherols, total phenolics and antioxidant activity of soybean samples**  
YALÇIN Ş., BAŞMAN A.  
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.8, pp.273-281, 2016 (Journal Indexed in SCI)
- V. **Effects of infrared heat-moisture treatment on physicochemical properties of corn starch**  
Ismailoglu S. O. , BAŞMAN A.  
STARCH-STARKE, vol.67, pp.528-539, 2015 (Journal Indexed in SCI)
- VI. **Effects of infrared treatment on urease, trypsin inhibitor and lipoxygenase activities of soybean samples**  
YALCIN S., BAŞMAN A.  
FOOD CHEMISTRY, vol.169, pp.203-210, 2015 (Journal Indexed in SCI)
- VII. **Quick-boiling noodle production by using infrared drying**  
BAŞMAN A., YALCIN S.  
JOURNAL OF FOOD ENGINEERING, vol.106, pp.245-252, 2011 (Journal Indexed in SCI)
- VIII. **The effects of xanthan and guar gums on staling of gluten-free rice cakes baked in different ovens**  
ŞÜMNÜ S. G. , Koksel F., ŞAHİN S., BAŞMAN A., Meda V.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.45, pp.87-93, 2010 (Journal Indexed in SCI)
- IX. **Effects of gelatinisation level, gum and transglutaminase on the quality characteristics of rice noodle**  
YALÇIN S. S. , BAŞMAN A.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.43, pp.1637-1644, 2008 (Journal Indexed in SCI)
- X. **Quality characteristics of corn noodles containing gelatinized starch, transglutaminase and gum**  
YALÇIN S. S. , BAŞMAN A.  
JOURNAL OF FOOD QUALITY, vol.31, pp.465-479, 2008 (Journal Indexed in SCI)
- XI. **Evaluation of molecular weight distribution, pasting and functional properties, and enzyme resistant starch content of acid-modified corn starches**  
KÖKSEL H., Ozturk S., Kahraman K., BAŞMAN A., Ozbas O. Z. , Ryu G.

FOOD SCIENCE AND BIOTECHNOLOGY, vol.17, pp.755-760, 2008 (Journal Indexed in SCI)

- XII. **Improving effect of lyophilization on functional properties of resistant starch preparations formed by acid hydrolysis and heat treatment**  
KÖKSEL H., Masatcioglu T., Kahraman K., Ozturk S., BAŞMAN A.  
JOURNAL OF CEREAL SCIENCE, vol.47, pp.275-282, 2008 (Journal Indexed in SCI)
- XIII. **Emulsion and Pasting Properties of Resistant Starch with Locust Bean Gum and their Utilization in Low Fat Cookie Formulations**  
BAŞMAN A., Ozturk S., Kahraman K., KÖKSEL H.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.11, pp.762-772, 2008 (Journal Indexed in SCI)
- XIV. **Effect of acid modification and heat treatments on resistant starch formation and functional properties of corn starch**  
Koeksel H., BAŞMAN A., Kahraman K., Ozturk S.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.10, pp.691-702, 2007 (Journal Indexed in SCI)
- XV. **Effects of increasing levels of transglutaminase on cooking quality of bran supplemented spaghetti**  
BAŞMAN A., Koksel H., Atli A.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.223, pp.547-551, 2006 (Journal Indexed in SCI)
- XVI. **Effects of irradiation on protein electrophoretic properties, water absorption and cooking quality of lentils**  
Celik S., Yalcin E., BAŞMAN A., Koksel H.  
INTERNATIONAL JOURNAL OF FOOD SCIENCES AND NUTRITION, vol.55, pp.641-648, 2004 (Journal Indexed in SCI)
- XVII. **Effects of irradiation on protein electrophoretic properties, water absorption and cooking quality of dry bean and chickpea**  
Celik S., BAŞMAN A., Yalcin E., Koksel H.  
FOOD SCIENCE AND TECHNOLOGY RESEARCH, vol.10, pp.410-415, 2004 (Journal Indexed in SCI)
- XVIII. **Effects of extrusion variables on the properties of waxy hulless barley extrudates**  
Koksel H., Ryu G., BAŞMAN A., Demiralp H., Ng P.  
NAHRUNG-FOOD, vol.48, pp.19-24, 2004 (Journal Indexed in SCI)
- XIX. **Utilization of transglutaminase to increase the level of barley and soy flour incorporation in wheat flour breads**  
BAŞMAN A., Koksel H., Ng P.  
JOURNAL OF FOOD SCIENCE, vol.68, pp.2453-2460, 2003 (Journal Indexed in SCI)
- XX. **Development of a bulgur-like product using extrusion cooking**  
Koksel H., Ryu G., Ozboy-Ozbas B., BAŞMAN A., Ng P.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.83, pp.630-636, 2003 (Journal Indexed in SCI)
- XXI. **Effects of increasing levels of transglutaminase on the rheological properties and bread quality characteristics of two wheat flours**  
BAŞMAN A., Koksel H., Ng P.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.215, pp.419-424, 2002 (Journal Indexed in SCI)
- XXII. **Effects of transglutaminase on SDS-PAGE patterns of wheat, soy, and barley proteins and their blends**  
BAŞMAN A., Koksel H., Ng P.  
JOURNAL OF FOOD SCIENCE, vol.67, pp.2654-2658, 2002 (Journal Indexed in SCI)
- XXIII. **Effects of cultivar and environment on beta-glucan content and malting quality of Turkish barleys**  
Ozkara R., Basman A., Koksel H., Celik S.  
JOURNAL OF THE INSTITUTE OF BREWING, vol.104, pp.217-220, 1998 (Journal Indexed in SCI)

## **Refereed Congress / Symposium Publications in Proceedings**

- I. **Utilization of rapid visco analyzer for assessing the effect of different levels of transglutaminase on**

## **gluten quality**

BAŞMAN A., Koksel H., Ng P.

8th International Gluten Workshop, Viterbo, Italy, 8 - 10 September 2003, pp.345-348

## **Supported Projects**

BAŞMAN A., Project Supported by Higher Education Institutions, 8 Uluslararası Gıda Analizinde Son Gelişmeler Sempozyumu (RAFA 2017) (8th International Symposium on Recent Advances in Food Analysis RAFA 2017), 2017 - 2018

BAŞMAN A., Project Supported by Higher Education Institutions, EuroFoodChem XIX Conference (Avrupa Gıda Kimyası XIX Konferansı), 2017 - 2018

BAŞMAN A., Project Supported by Higher Education Institutions, Saponin Ekstraksiyonu için Optimum Koşulların Belirlenmesi, 2016 - 2017

BAŞMAN A., Project Supported by Higher Education Institutions, Kızılötesi Uygulamasının Kinoanın Bazı Bileşenleri Üzerine Etkisi, 2016 - 2017

BAŞMAN A., Project Supported by Higher Education Institutions, Türkiye 12. Gıda Kongresi, 2016 - 2016

BAŞMAN A., Project Supported by Higher Education Institutions, Kızılötesi Isı-nem Uygulanmış Buğday ve Mısır Nişastası Örneklerinin Çirşlenme Özellikleri, 2015 - 2016

BAŞMAN A., Project Supported by Higher Education Institutions, Çölyak Hastaları için Glisemik İndeksi Düşürülmüş, Kalite Özellikleri ve Besin Değeri İyileştirilmiş Glutensiz Ekmek Üretimi, 2014 - 2016

## **Citations**

Total Citations (WOS):495

h-index (WOS):12