

## Asst. Prof. NAZİFE NUR YAZĞAN



### Personal Information

**Mobile Phone:** [+90 505 518 8999](tel:+905055188999)

**Office Phone:** [+90 312 297 7100](tel:+903122977100)

**Email:** [nazifenur.yazgan@hacettepe.edu.tr](mailto:nazifenur.yazgan@hacettepe.edu.tr)

**Other Email:** [nuryazgan@hacettepe.edu.tr](mailto:nuryazgan@hacettepe.edu.tr)

**Web:** <https://avesis.hacettepe.edu.tr/nazifenur.yazgan>



### International Researcher IDs

ORCID: 0000-0003-1140-3393

ScopusID: 57202784854

Yoksis Researcher ID: 104406

### Education Information

Doctorate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), Turkey  
2011 - 2017

Postgraduate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI)  
(Tezli), Turkey 2008 - 2011

Undergraduate, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü,  
Turkey 2004 - 2008

### Biography

Dr. Nazife Nur Yazgan, received her Ph.D. from Hacettepe University, Food Engineering Department in 2017. In her Ph.D, she worked on the development of a bioanalysis system for the rapid determination of antibiotics in milk.

For post-doctoral research, she studied at University of Hohenheim at the Department of Soft Matter Science and Dairy Technology with Prof. Dr. Jorg Hinrichs.

Dr. Yazgan holds the position of Assistant Professor in the Food Engineering Department at Hacettepe University since 2022.

Dr. Nazife Nur Yazgan is also the Founder at *NFS Global Food Tech. and Consult. Ltd. Co.*, a company specializing in plant-based proteins.

She continues her academic activities and collaboration with University of Hohenheim through a project which is based on investigation of the foaming properties of Barista type milk and the effect of the free fatty acid on the foaming.

Also she has an on-going project 'TUBİTAK 1512- Plant-based Yogurt'

### Research Areas

## Academic Titles / Tasks

Research Assistant PhD, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2008 - Continues  
Researcher, Universitaet Hohenheim, 2021 - 2022

## Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Surface-enhanced Raman scattering-based detection of plasmin activity by specific peptide substrate**  
Yazgan N. N., Bulat T., Topcu A., Dudak F. C., Boyaci I. H., Tamer U.  
FOOD CHEMISTRY, vol.372, 2022 (SCI-Expanded)
- II. **Discrimination of milk species using Raman spectroscopy coupled with partial least squares discriminant analysis in raw and pasteurized milk**  
Yazgan N. N., Genis H. E., BULAT T., TOPCU A., Durna S., Yetisemiyen A., BOYACI İ. H.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.100, no.13, pp.4756-4765, 2020 (SCI-Expanded)
- III. **Development of a green fluorescence protein (GFP)-based bioassay for detection of antibiotics and its application in milk**  
KARAÇAĞLAR N. N., TOPCU A., DUDAK ŞEKER F. C., BOYACI İ. H.  
JOURNAL OF FOOD SCIENCE, vol.85, no.2, pp.500-509, 2020 (SCI-Expanded)
- IV. **Raman spectroscopy coupled with chemometric methods for the discrimination of foreign fats and oils in cream and yogurt**  
Karacaglar N. N., BULAT T., BOYACI İ. H., TOPCU A.  
JOURNAL OF FOOD AND DRUG ANALYSIS, vol.27, no.1, pp.101-110, 2019 (SCI-Expanded)
- V. **Dispersive and FT-Raman spectroscopic methods in food analysis**  
BOYACI İ. H., TEMİZ H. T., Genis H. E., SOYKUT E. A., Yazgan N. N., GÜVEN B., UYSAL R. S., Bozkurt A. G., ILASLAN K., TORUN O., et al.  
RSC ADVANCES, vol.5, no.70, pp.56606-56624, 2015 (SCI-Expanded)
- VI. **Detection of melamine in milk by surface-enhanced Raman spectroscopy coupled with magnetic and Raman-labeled nanoparticles**  
Yazgan N. N., Boyaci I. H., Topcu A., Tamer U.  
ANALYTICAL AND BIOANALYTICAL CHEMISTRY, vol.403, no.7, pp.2009-2017, 2012 (SCI-Expanded)
- VII. **A high sensitive assay platform based on surface-enhanced Raman scattering for quantification of protease activity**  
Yazgan N. N., BOYACI İ. H., Temur E., Tamer U., Topcu A.  
TALANTA, vol.82, no.2, pp.631-639, 2010 (SCI-Expanded)

## Refereed Congress / Symposium Publications in Proceedings

- I. **Isıl İşlemin Sütlerde Protein Yapısı Üzerine Etkilerinin Vibrasyonel Olarak İncelenmesi**  
KELGÖKMEN D., BULAT T., YAZĞAN N. N., TOPCU A., BOYACI İ. H., ÖZER H. B., YAZIHAN N.  
2. Ulusal Sütçülük Kongresi, Turkey, 25 - 26 April 2019
- II. **Bioanalysis system for the determination of antimicrobial in foods**  
YAZĞAN N. N., DUDAK ŞEKER F. C., BOYACI İ. H., TOPCU A.  
International Conference on RAW MATERIALS TO PROCESSED FOODS, 11 - 13 April 2018
- III. **Raman spectroscopy coupled with chemometric methods for rapid detection of fat adulteration in dairy products**  
BULAT T., YAZĞAN N. N., TOPCU A., BOYACI İ. H.

PITTCON Conference, 17 - 21 March 2013

**IV. Peynirde Yağ Tağışışının Hızlı Tespiti İin Raman Spektroskopisi ve Kemometrik Yöntemlerin Kullanımı**

YAZĞAN N. N., BULAT T., BOYACI İ. H., TOPCU A.

Süt Endüstrisinde Yeniliki Yaklaşım lar Sempozyumu, Denizli, Turkey, 15 - 16 November 2012

## **Metrics**

Publication: 11

Citation (WoS): 225

Citation (Scopus): 231

H-Index (WoS): 5

H-Index (Scopus): 5