

Lect. EDA ŞENSU DEMİR

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Education Information

Doctorate, Istanbul Technical University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), Turkey 2019 - 2024

Postgraduate, Istanbul Technical University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), Turkey 2016 - 2019

Undergraduate, Yıldız Technical University, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2013 - 2016

Dissertations

Doctorate, Makroalglerden saflaştırılan ade inhibitör peptitlerin karakterizasyonu ve nanoenkapsülasyonu:

Biyoaktivitelerinin ve stabiliteilerinin araştırılması, Istanbul Technical University, Lisansüstü Eğitim Enstitüsü, 2024

Postgraduate, Bayburt'a özgü üç farklı Berberis ve Hippophae rhamnoides bitkilerinin biyoaktif bileşiklerinin, biyoaktivitelerinin ve İn Vitro biyoyararlılıklarının belirlenmesi, Istanbul Technical University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), 2019

Academic Titles / Tasks

Lecturer, Istanbul Gelisim University, ISTANBUL GELISIM VOCATIONAL SCHOOL, 2020 - Continues

Academic and Administrative Experience

Rectorate Commissioner, Istanbul Gelisim University, ISTANBUL GELISIM VOCATIONAL SCHOOL, FOOD TECHNOLOGY, 2023 - Continues

Courses

Tahıl Teknolojisi, Associate Degree, 2020 - 2021

Gıda Muhafaza Yöntemleri, Associate Degree, 2020 - 2021

Genel Mikrobiyoloji, Associate Degree, 2020 - 2021

Bitkisel Yağ Teknolojisi, Associate Degree, 2020 - 2021

Gıda Güvenliği ve Gıda Mevzuatı, Associate Degree, 2019 - 2020

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Determination of Mineral, Fatty Acid, and Soluble Carbohydrate Profiles of Green Algae *Ulva rigida*, *Chaetomorpha linum*, *Codium fragile*, *Caulerpa prolifera* and *Caulerpa racemosa f. requienii* Collected from Türkiye Coasts**
Yucetepe A., Altuntas U., Senu E., Izci Y., Özçelik B., OKUDAN E. Ş.
Turkish Journal of Fisheries and Aquatic Sciences, vol.25, no.1, 2025 (SCI-Expanded)
- II. **Characterization of Proteins Extracted from *Ulva sp.*, *Padina sp.*, and *Laurencia sp.* Macroalgae Using Green Technology: Effect of In Vitro Digestion on Antioxidant and ACE-I Inhibitory Activity**
Şensu E., Ayar E. N., Okudan E. Ş., Özçelik B., Yucetepe A.
ACS OMEGA, vol.8, no.51, pp.48586-49478, 2023 (SCI-Expanded)
- III. **A comparative study on the encapsulation of black carrot extract in potato protein-pectin complexes**
Yavuz Düzgün M., Ayar E. N., Şensu E., Topkaya C., Günşar B.
Journal of Food Science and Technology, vol.60, no.10, pp.2628-2638, 2023 (SCI-Expanded)
- IV. **Ultrasound-assisted enzymatic extraction of proteins from *Gracilaria dura*: Investigation of antioxidant activity and techno-functional properties**
Bozdemir A., Şensu E., OKUDAN E. Ş., Günşar B., Yucetepe A.
Journal of Food Processing and Preservation, vol.46, no.8, 2022 (SCI-Expanded)
- V. **The impact of pH and biopolymer ratio on the complex coacervation of *Spirulina platensis* protein concentrate with chitosan**
Yucetepe A., Yavuz Düzgün M., Şensu E., Bildik F., Demircan E., Günşar B.
Journal of Food Science and Technology, vol.58, no.4, pp.1274-1285, 2021 (SCI-Expanded)
- VI. **Orange, red and purple barberries: Effect of in-vitro digestion on antioxidants and ACE inhibitors**
Şensu E., Kasapoğlu K. N., Gültekin-Özğüven M., Demircan E., Arslaner A., Günşar B.
LWT, vol.140, 2021 (SCI-Expanded)

Articles Published in Other Journals

- I. **Optimization of Protein Extraction from *Halopteris scoparia* Macroalgae by Ultrasonic-Assisted Enzymatic Extraction (UAEE): Bioactive, Chemical, and Technological Properties**
Yucetepe A., Aydar E. F., DOĞU BAYKUT E., Dinç H., Onat İ. A., Demircan E., Şensu E., OKUDAN E. Ş., Özçelik B.
ACS Food Science and Technology, vol.4, no.6, pp.1375-1387, 2024 (Scopus)
- II. **ULTRASOUND-ASSISTED ENZYMATIC EXTRACTION OF ANTIOXIDATIVE PROTEIN EXTRACTS FROM *SARGASSUM VULGARE*: OPTIMIZATION OF EXTRACTION PARAMETERS USING RSM**
Dinç H., Şensu E., Altuntaş Ü., Okudan E. Ş., Özçelik B., Yucetepe A.
GIDA, vol.49, no.3, pp.439-452, 2024 (Peer-Reviewed Journal)
- III. **INVESTIGATION OF CHANGES IN SOME BIOACTIVE PROPERTIES OF PHENOLIC EXTRACTS FROM PULP AND SEED TISSUES OF *ZIZIPHUS JUJUBA* DURING IN VITRO DIGESTION**
ŞENSU E., DURAN A., ÖZÇELİK B., YÜCETEPE A.
GIDA, vol.48, no.3, pp.602-613, 2023 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. **Cladostephus spongiosum as a novel protein source: Bioactive, techno-functional, and physicochemical properties**
YÜCETEPE A., AYDAR E. F., ŞENSU E., MERTDİNÇ Z., CAN KARAÇA A., OKUDAN E. Ş., ÖZÇELİK B.
22nd World Congress of Food Science and Technology, Italy, 08 September 2024
- II. **In vitro Protein Digestibility and ACE Inhibitory Activity of Bioactive Peptides from *Ulva rigida***
ŞENSU E., OKUDAN E. Ş., ÖZÇELİK B., YÜCETEPE A.
6th International ISEKI-Food Conference, Austria, 22 November 2023
- III. ***Ulva rigida* makroalginden enkapsüle ADE-I inhibitör peptitlerin pH ve ısıl stabilitesinin araştırılması**

ŞENSU E., Koşar M., AYDAR E. F., OKUDAN E. Ş., ÖZÇELİK B., YÜCETEPE A.

1. Gıda Bilimi ve Teknolojisinde Yenilikçi Yaklaşımlar Kongresi 2023, İzmir, Turkey, 28 September 2023

IV. Optimization of Hydrolysis Conditions of Cladostephus spongiosum Proteins Using Response Surface Methodology

ŞENSU E., OKUDAN E. Ş., ÖZÇELİK B., YÜCETEPE A.

4th International Conference on Advanced Engineering, Bayburt, Turkey, 28 - 30 September 2022

V. Optimization of enzymatic hydrolysis degree of Sargassum vulgare protein using response surface methodology

Dinç H., ŞENSU E., OKUDAN E. Ş., ÖZÇELİK B., YÜCETEPE A.

Gıda Kimyası Kongresi, Antalya, Turkey, 3 - 06 March 2022

VI. BIOACTIVE COMPOUNDS, ANTIOXIDANT AND ACE-INHIBITORY ACTIVITIES OF Hippophae rhamnoides L. PLANTS AND IN-VITRO BIOACCESSIBILITY STUDIES

ŞENSU E., Gültekin Özgüven M., ÖZÇELİK B.

The Sixth International Mediterranean Symposium on Medicinal and Aromatic Plants, İzmir, Turkey, 15 - 17 October 2020, pp.65

VII. BERBERIS PLANTS WITH ORANGE, RED AND PURPLE FRUITS:ANTIOXIDANT AND ANTI-HYPERTANSIVE ACTIVIES

ŞENSU E., KASAPOĞLU K. N., GÜLTEKİN ÖZGÜVEN M., DEMİRCAN E., ERŞAN S., ARSLANER A., ÖZÇELİK B.

The Fifth International Mediterranean Symposium on Medicinal and Aromatic Plants, Nevşehir, Turkey, 24 - 26 April 2019, pp.60