

**Hatice Reyhan Öziyci (Ph.D.)**

**Assistant Professor**

**Antalya Bilim University**

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**Gastronomy and Culinary Arts**

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# Education

 Doctorate

* Akdeniz University, Graduate School of Natural and Applied Sciences, *Food Engineering*, 2014 (Thesis: Research on D-pinitol extraction from the fruit of carob (Ceratonia siliqua L.))

 Master

* Akdeniz University, Graduate School of Natural and Applied Sciences, *Food Engineering*, 2008 (Thesis: Effects of different clarification techniques on clarity stability in pomegranate juice)

 Bachelor

* Atatürk University, Faculty of Agriculture, *Food Engineering*, 2005, GPA: 3.57/4

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| **Academic Employment** |  | | |
| Assistant Professor | Faculty of Tourism | Antalya Bilim University | 2017 - Present |
| Assistant Professor | Faculty of Tourism | Alanya Hamdullah Emin Paşa University | 2014 - 2017 |
| Research Assistant | Faculty of Engineering | Akdeniz University | 2007 - 2014 |

**Publications**

## Academic Articles

* Zoua Assoumou, U. T., **Öziyci, H. R**., Hacıoğlu, A., & Karhan, M. (2024). Influence of solvent type and leaf moisture on extraction efficiency of major steviol glycosides in stevia (var. Levent 93) plant. Acta Alimentaria, 53(2), 175-187.
* **Öziyci, H.R.,** Ünlü, M., Altinkaya, L., Tekin, A., Gubbuk, H. 2024. Comparative Analysis for Quality Traits of Pitaya Varieties in Protected Cultivation. Erwerbs-Obstbau, 66, 173–181. https://doi.org/10.1007/s10341-023-01000-9.
* Gurler, H.N. Yilmazer, C. Erkan, S.B. Ozcan, A. Yatmaz, E. **Öziyci, H.R.** Karhan, M. Turhan, I. 2020. Applicability of recombinant Aspergillus sojae crude mannanase enzyme in carrot juice production. Journal of Food Processing and Preservation, https://doi.org/10.1111/jfpp.14603.
* Kulcan, A.A., **Öziyci, H.R.,** Karhan, M. 2019. Quality stability of clear pomegranate juice treated with cyclodextrin. Journal of Food Science and Technology, 56(9): 4139-4146.
* Yatmaz, E., Karahalil, E., Germec, M., **Oziyci, H.R.,** Karhan, M., Duruksu, G., Ogel, Z.B., Turhan, I. 2016. Enhanced β-mannanase production from alternative sources by recombinant Aspergillus sojae. Acta Alimentaria, 45(3): 371-379.
* **Oziyci, H.R.,** Tetik, N., Turhan, I., Yatmaz, E., Ucgun, K., Akgul, H., Gubbuk, H. and Karhan, M. 2014. Mineral composition of pods and seeds of wild and grafted carob (Ceratonia siliqua L.) fruits. Scientia Horticulturae, 167(0): 149-152.
* Toker, R., Karhan, M., Tetik, N., Turhan, I. and **Oziyci, H. R.** 2013. Effect of Ultrafiltration and Concentration Processes on the Physical and Chemical Composition of Blood Orange Juice. Journal of Food Processing and Preservation, 38(3): 1321-1329.
* Tetik, N., Karhan, M, Turhan, I., Aksu, M. and **Oziyci, H.R.** 2013. A large-scale study on storage stability of cloudy apple juice treated by N2 and ascorbic acid. Journal of Food Quality, 36(2):121-126.
* **Oziyci, H.R.,** Karhan, M., Tetik, N., Turhan, I. 2012. Effects of processing method and storage temperature on clear pomegranate juice turbidity and color. Journal of Food Processing and Preservation, 37(5): 899-906.
* Tetik, N., Turhan, I., **Oziyci, H.R.,** Gubbuk, H., Karhan, M., Ercisli, S. 2011. Physical and chemical characterization of Ceratonia siliqua L. germplasm in Turkey. Scientia Horticulturae, 129(4): 583-589.
* Tetik, N., Turhan, I., **Oziyci, H.R.,** Karhan, M. 2011. Determination of D-pinitol in carob syrup. International Journal of Food Sciences and Nutrition, 62(6): 572-576.
* Turhan, İ., Tetik, N., Karhan, M., Gürel, F., **Tavukçuoğlu, H.R.,** 2008. Quality of honeys influenced by thermal treatment. LWT-Food Sci. Technol., 41: 1396-1399.

## Proceedings

* Öziyci, H.R., Okutucu, A., Or, H.S., Karhan, M. 2024. Contribution of stevia to the perception of sweetness and bitterness in fruit drinks. CONSENSE Consumer and Sensory Sciences Conference (Uluslararası Tüketici ve Duyusal Bilimler Konferansı), 2-3 October, İstanbul, Türkiye.
* Alper Kutuk, Y., Oziyci, H.R., Karhan, M. 2024. Electrocoagulation for D-pinitol enrichment from carob extract: Plate selection. NUTRICON Food Quality and Safety, Health and Nutrition Congress, 5-7 June, Ohrid, Macedonia.
* Kapi, Y., Öziyci, H.R., Karhan, M. 2024. Phenolic acid profile alterations in aqueous and ethanolic stevia extracts across sequential purification stages. ICONFOOD’24 3rd International Congress on Food Reseaches, Future of Food, 16-18 October, Sivas-Online, Türkiye.
* Hacıoğlu, A., Öziyci, H.R., Karhan, M. 2023. How does the use of natural sugar alternatives in soft candy manufacturing affect product properties? 3rd International Congress of the Turkish Journal of Agriculture – Food Science and Technology, 13-16 September, Malatya-Online, Türkiye.
* Öziyci, H.R. 2019. “The Current Situation in the Diversification of Tropical Fruits Grown in Antalya, Turkey”, 2nd International Conference on Food, Nutrition, Dietetics and Gastronomy Research, 25-27 April, Marmaris, Turkey.
* Öziyci H.R., Arslan Kulcan A., Tetik N., Karhan M., "Date Syrup: A processed  
  Product of A Conventional Fruit", The 3rd International Symposium on  
  "Traditional Foods from Adriatic to Caucasus", 1-4 Ekim 2015, Saraybosna, Bosna Hersek.
* Oziyci, H.R., Arslan Kulcan, A., Tetik, N., Karhan, M. 2014. Effects of destabilization treatments on clarity stability of pomegranate juice. 28th Effost International Conference | 7th International Food Factory for the Future Conference, 26-28 November, Uppsala, Sweden.
* Arslan Kulcan A., Öziyci, H.R., Tetik N., Karhan M. 2014. Quality attributes of clear pomegranate juice supplemented with ß-Cyclodextrin during storage. 7th International Conference and Exhibition on Nutraceuticals and Functional Foods, 14-17 October, İstanbul, Turkey.
* Tetik, N., Yüksel, E., Oziyci, H.R. 2013. Effects of different parameters on extraction yield of carob pods produced by ultrasonication. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
* Tetik, N., Yüksel, E., Arslan Kulcan, A., Oziyci, H.R. 2013. Total phenolic contents of carob extracts obtained by different temperature, ultrasonic power, dilution rate and time parameters. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
* Yüksel, E., Tetik, N., Arslan Kulcan, A., Öziyci, H.R. 2013. Comparison of antioxidant activity levels of Andız extracts produced by different conditions. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
* Yüksel, E., Tetik, N., Arslan Kulcan, A., Öziyci, H.R. 2013. Total phenolic contents of Andız extracts obtained by different temperature, dilution rate and time parameters. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
* Yüksel, E., Tetik, N., Öziyci, H.R. 2013. Optimization of extraction yield in production of Andız molasses by using Response Surface Methodology. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
* Kökez, I., Öziyci, H.R., Karhan, M. 2013. L-ascorbic acid loss in handmade and premade orange juices stored at different temperatures. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
* Akkoyun, T., Öziyci, H.R., Tetik, N., Turhan, İ., Karhan, M. 2013. Comparison of activated charcoal and polyvinylpolypyrrolidone applications on decolorization of apple juice concentrates. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
* Tarhan, K., Aykut, G., Tek, S., Yatmaz, E., Oziyci, H.R., Turhan, I. and Tetik, N. 2013. Organic acid profiles and acidity during Kombucha fermentation of various tea extracts. The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", 24-26 October, Struga, Macedonia.
* Yatmaz, E., Oziyci, H.R., Tetik, N., Karhan, M. and Turhan, I. 2012. Potential uses of microorganisms for D-pinitol purification from carob extract. Eurobiotech 2012 Agricultural Symposium, 12-14 April, Kayseri, Turkey.
* Tetik, N., Oziyci, H.R., Turhan, İ., Arslan, A. and Karhan, M. 2011. A study for preventing post-bottling haze formation in clarified pomegranate juice by physical treatments. 2011 Effost Annual Conference, 9-11 November, Berlin, Germany.
* Tetik, N., Oziyci, H.R., Aksu, M., Turhan, İ., and Karhan, M. 2011. Influence of ascorbic acid and N2 applications during processing on total colour change of cloudy apple juice. 2011 Effost Annual Conference, 9-11 November, Berlin, Germany.
* Turhan, I., Oziyci, H.R., Yatmaz, E. 2011. Effect of different temperatures on ethanol fermentation from carob pod extract by immobilized Saccharomyces cerevisiae. European Biotechnology Congress 2011, 28 September-1 October, İstanbul, Turkey.
* Oziyci, H.R., Yatmaz, E., Turhan, I. 2011. Effect of agitation on ethanol production by immobilized Saccharomyces cerevisiae cells in carob pod extract. European Biotechnology Congress 2011, 28 September-1 October, İstanbul, Turkey.
* Oziyci, H.R., Turhan, I., Tetik, N. and Karhan, M. 2011. Impact of different environmental factors on the D-pinitol concentration of wild and cultivated type carob fruits grown in Turkey. Northeast Agricultural & Biological Engineering Conference, 24-27 July, Burlington, VT, USA.
* Oziyci, H.R., Turhan, I., Tetik, N., Gubbuk, H., Karhan, M. 2011. Some physical and chemical properties of wild carob genotypes grown under Turkey ecological conditions. 1st International Symposium on Wild Relatives of Subtropical and Temperate Fruit and Nut Crops. 19-23 March, Davis, California, USA.
* Turhan, I., Oziyci, H.R., Tetik, N. and Karhan, M. 2011. Application potentials of carob pod. Northeast Agricultural & Biological Engineering Conference, 24-27 July, Burlington, VT, USA.
* Oziyci, H.R., Tetik, N., Turhan, İ, Karhan, M. 2010. Determination the D-Pinitol content of cultivated carob types. 1st International Congress on Food Technology, November 03-06, Antalya, Turkey.
* Tetik, N., Oziyci, H.R., Turhan, I., Karhan, M. 2010. Influence of environmental factors on D-Pinitol concentration of wild type carob pods. 1st International Congress on Food Technology, November 03-06, Antalya, Turkey.
* Karhan, M., Tetik, N., Turhan, I, Oziyci, H.R. 2010. D-pinitol content of carob beans (Ceratonia siliqua L.). 28th International Horticultural Congress, 22-27 August, Lisboa, Portugal.
* Oziyci, H.R., Dincer, C., Turhan, İ., Tetik, N., Karhan, M. 2010. Evaluation of antioxidant activity and total phenolic content in Turkish floral honeys, as well as their chemical properties. 3rd Apimondia International Forum on Apitherapy and 2nd Apimondia International Forum on Apiquality, 28 September-2 October, Ljubljana, Slovenia.
* Oziyci, H.R., Karhan, M. 2010. Influence of extraction and clarification treatments on total phenolic content of pomegranate juice. 16th IFU Congress "Bridging juice with science, health and technology", 04-05 May, İstanbul, Turkey.
* Arslan, A., Tetik, N., Karhan, M., Turhan, I., Oziyci, H.R. 2010. Influence of mash processing on total anthocyanin content of red grape juice. 1st International Congress on Food Technology, November 03-06, Antalya, Turkey.
* Turhan, İ., Oziyci, H.R., Dincer, C., Tetik, N., Karhan, M. 2010. Determination of total phenolics and antioxidant content with physicochemical properties in Turkish honeydew honeys. 3rd Apimondia International Forum on Apitherapy and 2nd Apimondia International Forum on Apiquality, 28 September-2 October, Ljubljana, Slovenia.
* Tetik, N., Karhan, M, Tavukçuoğlu, H.R. 2008. Enzymes used in beverage industry. The International Enzyme Engineering Symposium, 01-05 October, Kuşadası, Turkey.
* Tetik, N., Mustafa Karhan, M., Tavukçuoğlu, H.R. 2008. Use of laccases in the food industry. The International Enzyme Engineering Symposium, 01-05 October, Kuşadası, Turkey.
* Tetik, N., Tavukçuoğlu, H.R., Turhan, I., Karhan, M. 2008. Microfiltration of blackcurrant (Ribes nigrum) juice. Northeast Agricultural & Biological Engineering Conference, 27-30 July, Aberdeen, Maryland, USA.
* Tavukçuoğlu, H.R., Tetik, N., Turhan, I. Karhan, M. 2008. Effect of storage conditions on color degradation of pomegranate juice. Northeast Agricultural & Biological Engineering Conference, 27-30 July, Aberdeen, Maryland, USA.

# Projects

* Domates Bitkisinin Hasat Sonrasında Kalan Vejetatif Kısımlarından Doğal Domates Aroma Bileşiklerinin İzolasyonunda Fraksiyonel Damıtma Modelinin Etkinliğinin Belirlenmesi (Researcher/Expert), TÜBİTAK-COST, Proje No: 124O852, 2024-present.
* Barnettozyma populi Y-12728 Mikroorganizması Kullanılarak Farklı Hidrolizatlardan Ksilitol Üretimi, Saflaştırılması ve Kristalleştirilmesi için Üst ve Alt Akım Stratejileri (Researcher/Expert), TÜBİTAK 1001, Proje No: 122O445, 2022-2025.
* Stevia (Stevia rebaudiana B.) Bitkisinin Sulu Ekstraktlarından Steviol Glikozitlerin İzolasyonunda Elektrokoagülasyon, Adsorpsiyon ve Membran Filtrasyon Uygulamaları Kombinasyonunun Etkinliğinin Belirlenmesi, Elde Edilecek Doğal Tatlandırıcının Gıdaların Organoleptik Özelliklerine Etkisinin İncelenmesi (Researcher/Expert), TÜBİTAK 1001, Proje No: 221O419, 2022-2024.
* Protein Kaynağı ve Et İkame Maddesi Olarak Antalya ve Çevresinde Doğal Olarak Yetişen Lactarius ve Morchella Türlerinin Biyoteknolojik Üretimi (Researcher/Expert), 121O486, 2021-2025.
* Stevia Rebaudiana Bitkisinin Yeni Tekniklerle Ekstraksiyonu Ve Ekstraktından Farklı Fermentasyon Teknikleriyle Inülinaz Ve Fruktooligosakkarit Üretimi, Ileri Kromatografik Yöntemlerle Saflaştırılan Ve Tanımlanan Bileşenlerinin Kolon Kanserinde Moleküler Mekanistik Çalışmaları (Researcher/Expert), TÜBİTAK 1001, Proje No: 120M507, 2021-2024.
* Ethical Food Entrepreneurship, Erasmus+ Programme, Cooperation Partnerships/Small-Scale Partnerships (Key Action 2), Researcher, 2022-2023.
* Keçiboynuzu Meyvesinin Sulu Ekstraktlarından D-Pinitolün Ayrılması Ve Saflaştırılmasında Fermentasyon, Elektrokoagülasyon Ve Membran Filtrasyon Uygulamalarının Etkinliğinin Belirlenmesi (Researcher/Expert), TÜBİTAK 1002 – Hızlı Destek, Proje No: 122O764, 2022-2023.
* Doğal tatlandırıcılar kullanılarak üretilen abur cubur yiyecekler duyusal açıdan çocukların ilgisini çeker mi? (Academic Advisor), TÜBİTAK 2209A, 2021-2022.
* Alanya ve Civarındaki Gıda İşletmelerinin Ürün Katma Değerini / Gıda Güvenliğini Artırıcı AR-GE Çalışmalarının Geliştirilmesi, (Deputy Coordinator), BAKA, TR61/15/ARGEK/0005, 2015.
* Mikrobiyal mannanaz üretimi için biyoreaktörde ölçek büyütme işlemleri, üretilen enzimin saflaştırılması, gıda endüstrisinde uygulanabilirliği ve ekonomik analizi (Researcher/Expert), TÜBİTAK 100, Proje No: 115O051, 2015-2020.
* Keçiboynuzu (*Ceratonia siliqua* L.) meyvesinden D-pinitol ekstraksiyonu üzerine araştırmalar (Researcher/Expert), Akdeniz Üniversitesi-BAP, 2014.
* Mikrodalga kullanılarak keçiboynuzu meyvelerinden D-pinitolün ekstrakte edilmesi (Researcher/Expert), Akdeniz Üniversitesi-BAP, 2013.
* Keçiboynuzu meyvelerinden D-pinitol ekstraksyionunda ultrases olanakları kullanımının araştırılması (Researcher/Expert), Akdeniz Üniversitesi-BAP, 2013.
* Etanol ve laktik asit fermentasyonunda keçiboynuzu meyvesi ve endüstriyel atıklarının immobilize mikroorganizma kullanılarak değerlendirme olanakları (Researcher/Expert), Akdeniz Üniversitesi-BAP, 2010.
* Türkiye’de yetişen keçiboynuzu tiplerinin biyoaktif bir molekül olan D-pinitol içeriği üzerine çevre koşulları ve bileşim unsurlarının etkisi (Researcher/Expert), TÜBİTAK-COST, 2010.
* Nar suyunda berraklık stabilitesi üzerine fiziksel ve kimyasal etkiler (Researcher/Expert), Sanayi ve Ticaret Bakanlığı, 2010.
* Nar suyunda berraklık stabilitesi üzerine farklı durultma tekniklerinin etkisi (Researcher/Expert), Akdeniz Üniversitesi-BAP, 2008.

# Courses/Teaching

* GMS 1003\_Food Science
* GMS 2007\_Beverages
* GMS 2004\_Menu Planning
* GMS 3010\_Sensory Evaluation of Food
* GMS 4015\_New Product Development in Food Sector
* GMS 4026\_Molecular Gastronomy
* GMS 4029\_Food Design for Special Dietary Needs

# Research Interests

* Bioactive food compounds
* Taste interactions
* Tropical fruits
* Valorization of agrifood wastes
* New product development
* Process optimization

# Languages

 Turkish Native

 English Fluent

 French Beginner

*Updated: July 01, 2025*