

## CURRICULUM VITAE

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Degree	Department/Program	University	Year
Doctorate	GIDA MÜHENDİSLİĞİ (DR)	Ankara University	2015
Master's Degree	GIDA MÜHENDİSLİĞİ (YL) (TEZLİ)	Afyon Kocatepe University	2009
Bachelor's Degree	GIDA MÜHENDİSLİĞİ BÖLÜMÜ	Pamukkale University	2005

## PUBLICATIONS

### A. Articles published in international peer-reviewed journals:

- A1.** Palamutoğlu M. İ., Sipahi S., Palamutoğlu R., Kasnak C., "Determination of the total phenolic content of commercially available green teas using an in vitro gastrointestinal system: a preliminary study", *Italian Journal of Food Science*, vol. 38, no. 1, pp. 298-307, 2026.
- A2.** İnce Palamutoğlu M., Palamutoğlu R., Kasnak C., Özen Ünalı B., "Determination of the viability of microorganisms in probiotic supplement' consumed with different beverages using the dynamic in vitro gastrointestinal system model", *Journal of Food Measurement and Characterization*, vol. 19, no. 10, pp. 7481-7495, 2025.
- A3.** Palamutoğlu R., Kasnak C., "Anti-browning Effect of Acorn (*Quercus ithaburensis*) Cupule Extract on Fresh-Cut Potatoes", *Potato Research*, vol. 67, no. 2, pp. 565-581, 2024.
- A4.** Palamutoğlu R., Kasnak C., Özen Ünalı B., Duman S., Türk Baydır A., "Effect of Olive Oil Hydrogel as a Fat Replacer in Beef Meatballs", *Food Technology and Biotechnology*, vol. 62, 2024.
- A5.** Kasnak C., Palamutoğlu R., "Antioxidant Capacity and Phenolic Content of New Turkish Cultivars of Potato", *Potato Research*, vol. 65, no. 3, pp. 571-580, 2022.
- A6.** Kasnak C., "Evaluation of the anti-browning effect of quercetin on cut potatoes during storage", *Food Packaging and Shelf Life*, vol. 31, no. 100816, 2022.
- A7.** Lastochkina O., Pusenkova L., Garshina D., Kasnak C., Palamutoğlu R., Shpirnaya I., Mardanshin I., Maksimov I., "Improving the Biocontrol Potential of Endophytic Bacteria *Bacillus subtilis* with Salicylic Acid against *Phytophthora infestans*-Caused Postharvest Potato Tuber Late Blight and Impact on Stored Tubers Quality", *Horticulturae*, vol. 8, no. 2, 2022.
- A8.** Palamutoğlu R., Kasnak C., Dursun M., Ünalı R. N., Özkaplan N., "DETERMINATION OF PHENOLIC CONTENTS AND ANTIOXIDANT ACTIVITIES OF INFUSIONS PREPARED FROM LEMONGRASS (*Melissa officinalis*)", *Carpathian Journal of Food Science and Technology*, vol. 14, no. 1, pp. 98-109, 2022.
- A9.** Kasnak C., Palamutoğlu R., "Effect of Yogurt Serum on Enzymatic and Oxidative Activity in Fresh-Cut Potatoes", *ACS Food Science and Technology*, vol. 1, no. 10, pp. 1842-1848, 2021.
- A10.** Kasnak C., "Effects of Anti-browning Treatments on the Polyphenol Oxidase and Antioxidant Activity of Fresh-Cut Potatoes by Using Response Surface Methodology", *Potato Research*, vol. 63, no. 3, pp. 417-430, 2020.
- A11.** Lastochkina O., Pusenkova L., Garshina D., Yuldashev R., Shpirnaya I., Kasnak C., Palamutoğlu R., Mardanshin I., Garipova S., Sobhani M. vd., "The effect of endophytic bacteria *Bacillus subtilis* and salicylic acid on some resistance and quality traits of stored *Solanum tuberosum* L. Tubers infected with *Fusarium dry rot*", *Plants*, vol. 9, no. 6, 2020.
- A12.** Lastochkina O., Baymiev A., Shayahmetova A., Garshina D., Koryakov I., Shpirnaya I., Pusenkova L., Mardanshin I., Kasnak C., Palamutoğlu R., "Effects of endophytic *Bacillus subtilis* and salicylic acid on postharvest diseases (*Phytophthora infestans*,

fusarium oxysporum) development in stored potato tubers", *Plants*, vol. 9, no. 1, 2020.

**A13.** Kasnak C., Artık N., "Change in Some Glycoalkaloids of Potato under Different Storage Regimes", *Potato Research*, vol. 61, no. 2, pp. 183-193, 2018.

#### **D. Articles published in national peer-reviewed journals:**

**D1.** İnce Palamutoğlu M., Palamutoğlu R., Oruçoğlu B., Kasnak C., Yılmaz S., "Effect of fermented dairy products on physicochemical and probiotic properties of tarhana in an in vitro gastrointestinal system", *Journal of Food Science and Technology*, 2026.

**D2.** İnce Palamutoğlu M., Palamutoğlu R., Kasnak C., "Soluble green tea production and determination of changes during the in vitro gastrointestinal system", *Journal of Agricultural Faculty of Ege University*, vol. 62, no. 4, pp. 451-464, 2025.

**D3.** Yalcin S., Kasnak C., Palamutoğlu R., Unlu U., "Antioxidant Activity and Phytochemical Profile of Eight Wild Edible Plants Grown in Afyonkarahisar, Türkiye Afyonkarahisar'da Yetişen Sekiz Yabani Yenilebilir Bitkinin Antioksidan Aktivitesi ve Fitokimyasal Profili", *Akademik Gıda*, 2025.

**D4.** Palamutoğlu R., Kasnak C., Özen Ünalı B., "Encapsulation of black cumin seed (*Nigella sativa*) oil by using inverse gelation method", *Food Hydrocolloids for Health*, vol. 2, no. 100089, 2022.

**D5.** Palamutoğlu R., İnce Palamutoğlu M., Kantar A. G., Çorapçı B., Kazak M., Kasnak C., "Üniversite Öğrencilerinin Et Tüketimi ve Gıda Neofobisinin Değerlendirilmesi", *Kırşehir Ahi Evran Üniversitesi Sağlık Bilimleri Dergisi*, vol. 6, no. 3, pp. 144-153, 2022.

**D6.** Palamutoğlu R., İnce Palamutoğlu M., Kasnak C., Özen Ünalı B., "Fermente Gıdaların Tüketimi ve Bu Gıdalar Hakkında Bilgi Düzeylerinin Sağlık Harcamalarına ve Ekonomiye Olan Etkisi", *Yaşar Üniversitesi*, vol. 17, no. 65, pp. 236-248, 2022.

**D7.** Palamutoğlu R., Fidan A., Kasnak C., "Spinach powder addition to Sucuk for alternative to nitrite addition", *Bulletin of the Transilvania University of Brasov, Series II: Forestry, Wood Industry, Agricultural Food Engineering*, vol. 11, 2018.

**D8.** Kasnak C., Palamutoğlu R., "Doğal Antioksidanların Sınıflandırılması ve İnsan Sağlığına Etkileri", *Türk Tarım - Gıda Bilim ve Teknoloji Dergisi*, vol. 3, no. 5, pp. 226-234, 2015.

**D9.** Palamutoğlu R., Kasnak C., "Fermente Et Ürünleri Üretiminde Probiyotik Kullanımı", *Türk Tarım - Gıda Bilim ve Teknoloji dergisi*, vol. 2, no. 5, pp. 208-213, 2014.

**D10.** Palamutoğlu R., Sarıçoban C., Kasnak C., "Polisiklik Aromatik Hidrokarbonlar (PAH) ve Et Ürünlerinde Oluşumu", *Gıda Teknolojileri Elektronik Dergisi*, vol. 9, no. 3, pp. 47-57, 2014.