

CURRICULUM VITAE

Name and Surname: RECEP PALAMUTOĞLU
Academic Title: Associate Professor
Work Address:
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Area of Expertise: Engineering and Technology

Degree	Department/Program	University	Year
Bachelor's Degree	SPOR BİLİMLERİ BÖLÜMÜ	Atatürk University	2024
Doctorate	GIDA MÜHENDİSLİĞİ (DR)	Selçuk University	2016
Master's Degree	GIDA MÜHENDİSLİĞİ (YL) (TEZLİ)	Selçuk University	2004
Bachelor's Degree	GIDA MÜHENDİSLİĞİ BÖLÜMÜ	Selçuk University	2001

Master's Thesis Title (abstract attached) and Thesis Supervisor(s):

Taze dondurulmuş sığır Longissimus dorsi kaslarının bazı teknolojik özellikleri üzerine çeşitli bitkisel enzimlerin etkileri

Doctoral Thesis/Proficiency Study/Medical Specialization Thesis Title (abstract attached) and Supervisor(s):

Sucuğun bazı kalite karakteristikleri üzerine enkapsülasyon uygulanmış kollajen peptitleri ilavesinin etkilerinin araştırılması

Position Title	Workplace	Year
Associate Professor	Afyonkarahisar Health Sciences University	2023-Continues
Assistant Professor	Afyonkarahisar Health Sciences University	2021-2023
Lecturer	Afyonkarahisar Health Sciences University	2018-2021
Lecturer	Afyon Kocatepe University	2012-2018
Lecturer	Selçuk University	2010-2012

Administrative Duties:

1. Head of Department - Afyonkarahisar Health Sciences University (2022 - Continues)
2. Head of Main Science/Science Department - Afyonkarahisar Health Sciences University (2021 - Continues)
3. Deputy Head of Department - Afyonkarahisar Health Sciences University (2019 - 2022)

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.** Keyvan E., Adesemoye E., Champomier-vergès M., Chanséaume-bussiere E., Mardon J., Nikolovska Nedelkoska D., Palamutoğlu R., Russo P., Sarand I., Songre-ouattara L. vd., "Vitamins formed by microorganisms in fermented foods: effects on human vitamin status—a systematic narrative review", *Frontiers in Nutrition*, vol. 12, 2025.
- A4.** 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.
- A5.** 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.
- A6.** 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.
- 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.** Palamutoğlu R., "Replacement of Beef Fat in Meatball with Oleogels (Black Cumin Seed Oil/Sunflower Oil)", *Journal of the Hellenic Veterinary Medical Society*, vol. 72, no. 3, pp. 3031-3040, 2021.
- A11.** Palamutoğlu R., "Antibrowning effect of commercial and acid-heat coagulated whey on potatoes during refrigerated storage", *Journal of Food Science*, vol. 85, no. 11, pp. 3858-3865, 2020.
- A12.** 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.
- A13.** 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.
- A14.** Palamutoğlu R., Sariçoban C., "Physico-chemical investigation and antioxidant activity of encapsulated fish collagen hydrolyzates with maltodextrin", *Annals of the University Dunarea de Jos of Galati, Fascicle VI: Food Technology*, vol. 43, no. 1, pp. 94-105, 2019.

B. Papers presented at international scientific meetings and published in proceedings:

- B1.** Palamutoğlu R., Kasnak C., İnce Palamutoğlu M., Özen B., Kuzukulağı (Rumex acetosella) Tozunun Fermente Sucuğun Mikrobiyolojik Özellikleri Üzerine Etkilerinin Belirlenmesi, In: *2nd International Traditional Food and Sustainable Nutrition Symposium*, Mersin, Türkiye, 2023.
- B2.** İnce Palamutoğlu M., Palamutoğlu R., Kasnak C., Gıda Okuryazarlığı ve Gıda Güvenliği Konusunda Sağlık Bilimleri Fakültesi Öğrencilerinin Bilgi, Tutum ve Davranışlarının Belirlenmesi, In: *International Congress on Scientific Advances*, Türkiye, 2021, pp. 43-53.
- B3.** İnce Palamutoğlu M., Palamutoğlu R., Kasnak C., Gıda Güvenliği Yönetim Sistemleri, In: *6. ULUSLARARASI BESLENME OBEZİTE VE TOPLUM SAĞLIĞI KONGRESİ*, Türkiye, 2021, pp. 174-179.
- B4.** Özen Ünalı B., Kasnak C., Palamutoğlu R., Determination of Maximum Functional Capacity in Infused Linden Flowers by Response Surface Method, In: *2nd International / 12th National Food Engineering Congress*, Ankara, Türkiye, 2021.

C. National/international books written or chapters in books:

C1. National/international books written:

- C1.1.** Palamutoğlu R., Kasnak C., *Food Pollution: Effects on Health*, İstanbul University Press, İstanbul, 2026.

C2. Chapters in national/international books written:

- C2.1.** Sarıtaş A. B., Palamutoğlu R., "Presence of Microplastics in Food and Health Risks", *Food Pollution: Effects on Health*, İstanbul University Press, İstanbul, 2026.

- C2.2.** Palamutoğlu R., "Fonksiyonel Probiyotik Gıdalar", *SAĞLIK & BİLİM 2024: Beslenme-II*, Efe Akademi Yayınları, İstanbul, 2024.
- C2.3.** Palamutoğlu R., "Cultured Meat From Lab to Table: Potential and Future Perspectives", *Current Studies in Food Science and Technology*, Livre De Lyon, Lyon, 2024.
- C2.4.** Palamutoğlu R., İnce Palamutoğlu M., "Beneficial health effects of collagen hydrolysates", *Studies in Natural Products Chemistry Bioactive Natural Products Volume 80*, Elsevier, Amsterdam, 2024.
- C2.5.** Palamutoğlu R., "BLOCKCHAIN TECHNOLOGY IN FOOD COLD CHAIN MANAGEMENT", *BLOCKCHAIN INNOVATIVE BUSINESS PROCESSES AND LONG-TERM SUSTAINABILITY*, Nobel Akademik Yayıncılık Eğitim Danışmanlık Tic. Ltd. Şti., Ankara, 2022.
- C2.6.** İnce Palamutoğlu M., Palamutoğlu R., "Sağlıklı Beslenme için Sürdürülebilir Gıda Sistemleri", *SÜRDÜRÜLEBİLİR GIDA SİSTEMLERİ Üzerine Araştırmalar*, Sidas, İzmir, 2022.
- C2.7.** Palamutoğlu R., "BLOCKCHAIN TEKNOLOJİSİNİN GIDA ENDÜSTRİSİNE ETKİSİ", *BLOCKCHAIN TEKNOLOJİLERİ VE SEKTÖREL ETKİLERİ*, Nobel Akademik Yayıncılık Eğitim Danışmanlık Tic. Ltd. Şti, Ankara, 2022.
- C2.8.** Palamutoğlu R., "ÇİFTLİKTEN ÇATALA GIDA TEDARİK ZİNCİRİNDE BLOCKCHAIN TEKNOLOJİSİ KULLANIMI", *BLOCKCHAIN TEKNOLOJİSİNİN İŞLETME FAALİYETLERİNE ETKİSİ*, Nobel Akademik Yayıncılık Eğitim Danışmanlık Tic. Ltd. Şti, Ankara, 2022.
- C2.9.** İnce Palamutoğlu M., Palamutoğlu R., "Sağlıklı Beslenme için Sürdürülebilir Gıda Sistemleri", *Sürdürülebilir Gıda Sistemleri Üzerine Araştırmalar*, Sidas medya yayınevi, Manisa, 2022.
- C2.10.** İnce Palamutoğlu M., Palamutoğlu R., "Ulusal ve Uluslararası Gıda Güvenliği Yönetim Sistemleri", *insac Health Sciences*, Duvar Kitapevi, 2021.
- C2.11.** Kasnak C., Palamutoğlu R., "Gıda Endüstrisinde Elektronik Burun Kullanımı", *MÜHENDİSLİK VE MİMARLIK ÇALIŞMALARI 2018*, Çizgi Yayınevi, Konya, 2018.
- C2.12.** Palamutoğlu R., Kasnak C., "Biyoaktif Peptitler", *MÜHENDİSLİK VE MİMARLIK ÇALIŞMALARI 2018*, Çizgi Yayınevi, Konya, 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 Yabancı Yenilebilir Bitkinin Antioksidan Aktivitesi ve Fitokimyasal Profili", *Akademik Gıda*, 2025.
- D4.** Palamutoğlu R., İnce Palamutoğlu M., Yücel İ. Ş., Ordu K., Çınar M., "The Effect of New Concepts Used for Meat on Neophobia", *Eurasian Journal of Food Science and Technology*, vol. 7, no. 2, pp. 85-95, 2023.
- D5.** 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.
- D6.** 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.
- D7.** 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.
- D8.** 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.
- D9.** Palamutoğlu R., Sariçoban C., "The effect of the addition of encapsulated collagen hydrolysate on some quality characteristics of sucuk", *Korean Journal for Food Science of Animal Resources*, vol. 36, no. 6, pp. 807-818, 2016.