



ASLI EMINE OZEN de HAAS

Contact Information

Address: Final International University
Department of Nutrition and Dietetics
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ResearcherID: W-1336-2017

Education

PhD in Human Nutrition, University of the Balearic Islands (UIB), Palma de Mallorca/Spain
10/2010-12/2012
Thesis Title: “Assessment of functional food and beverage consumption among the Balearic Islands population: gender, socio-demographic, and lifestyle determinants”
Core Subjects: Human Nutrition, Functional Foods, Dehydration.

Study in Food Engineering PhD, Istanbul Technical University (ITU), Istanbul/Turkey
01/2009-09/2010 (Research work)
09/2006-12/2008 (Course load and prelim-completed)
GPA: 3.28/4.00
Thesis Title: “Improvement of functional properties of milk proteins”
Core Subjects: Polymer Rheology, Polymer Chemistry, Surface Chemistry, Food Research and Experimental Design.

ERASMUS Student, Ecole Nationale Vétérinaire, Agroalimentaire et de l'Alimentation (ONIRIS),
Nantes/France
09/2009-08/2010
GPA: 4.00/4.00
Research area: “Effects of ultra-high pressure homogenization on the physical properties of non-fat acidified milk drinks”

M.Sc. in Food Engineering, Istanbul Technical University (ITU), Istanbul/Turkey
09/2003-06/2006
GPA: 3.13/4.00
Thesis Title: “Improvement of physical properties of non-fat fermented milk drink by utilization of whey protein concentrate”
Core Subjects: Food Stability, Novel Food Processing Technology, Food Analysis.

Bachelor in Food Engineering, Istanbul Technical University (ITU), Istanbul/Turkey
09/1998-06/2003
GPA: 2.8/4.00
Senior Design Project: “Shelf life determination of bread”
Core Subjects: Food Technology, Food Microbiology and Safety, Food Quality Management, Shelf Life of Foods.

Academic Positions

Assistant Professor in the Department of Nutrition and Dietetics at Final International University, Kyrenia, Cyprus
08/2021 – Present

Assistant Professor in the Department of Gastronomy and Culinary Arts at Dokuz Eylül University, İzmir, Turkey
12/2015 – 07/2021

Assistant Professor in the Department of Nutrition and Dietetics at Near East University, Nicosia, Cyprus
01/2015 – 11/2015

Lecturer in the Department of Nutrition and Dietetics at Near East University, Nicosia, Cyprus
10/2013 – 12/2014

Researcher in the project "SMART Tourism Destination increasing citizen's sentiment of sharing local tourism related values through gamification using emerging mobile Apps and SMALL Data analysis." 2020-1-TR01-KA203-092920, Dokuz Eylül University, İzmir, Turkey
09/2020 – 07/2021

Researcher in the project "Prevalence of obesity in the Balearic Islands" University-Enterprise Foundation of the Balearic Islands (FUEIB), Funded by the Institut Charles III ref. FIS PI08/1259, University of the Balearic Islands (UIB), Palma de Mallorca, Spain
09/2011 – 12/2011

Research Assistant in the Department of Food Engineering at Istanbul Technical University, Istanbul, Turkey
03/2004 – 09/2010

Administrative Positions

Vice Dean, Reha Midilli Foca Faculty of Tourism at Dokuz Eylül University, İzmir, Turkey
11/2016 – 06/2020

ERASMUS Coordinator, Reha Midilli Foca Faculty of Tourism at Dokuz Eylül University, İzmir, Turkey
11/2016 – 07/2021

Bologna Coordinator, Reha Midilli Foca Faculty of Tourism at Dokuz Eylül University, İzmir, Turkey
11/2016 – 07/2021

Publications

Articles (SCI, SSCI, Arts and Humanities)

1. Katari A, **Özen AE**, Correia A, Wen J, Kozak M, 2021. Impacts of COVID-19 on changing patterns of household food consumption: An intercultural study of three countries. *International Journal of Gastronomy and Food Science*. doi: 10.1016/j.ijgfs.2021.100420
2. **Özen AE**, Bibiloni MM, Bouzas C, Pons A, Tur JA, 2018. Beverage Consumption among Adults in the Balearic Islands: Association with Total Water and Energy Intake. *Nutrients*, 10(9):1149. doi: /10.3390/nu10091149.
3. Bibiloni MM, **Ozen AE**, Pons A, González-Gross M, Tur JA, 2016. Physical Activity and Beverage Consumption among Adolescents. *Nutrients*, 8, 389; doi:10.3390/nu8070389.
4. **Ozen AE**, Bibiloni MM, Pons A, Tur JA, 2015. Fluid intake from beverages across age groups: a systematic review. *Journal of Human Nutrition and Dietetics*, 28(5):417-42.
5. **Ozen AE**, Bibiloni MM, Murcia MA, Pons A, Tur JA, 2015. Adherence to the Mediterranean diet and consumption of functional foods among the Balearic Islands' adolescent population. *Public Health Nutrition*, 18(4): 659-668.

6. **Ozen AE**, Bibiloni MM, Pons A, Tur JA, 2014. Consumption of Functional Foods in Europe: a Systematic review. *Nutrition Hospitalaria*, 29(3):470-478.
7. **Ozen AE**, Bibiloni MM, Pons A, Tur JA, 2013. Sociodemographic and lifestyle determinants of functional food consumption in an adult population of the Balearic Islands. *Annals of Nutrition and Metabolism*, 63(3):200-207.
8. **Ozen AE**, Pons A, Tur JA, 2012. Worldwide Consumption of Functional Foods: a Systematic Review. *Nutrition Reviews*, 70(8):472-481.
9. **Ozen AE**, Kilic M, 2009. Improvement of physical properties of non-fat fermented milk drink by using whey protein concentrate. *Journal of Texture Studies*. 40:288–299.

Other publications

1. **Ozen, AE**, Isildar P, Yidiz OE, 2021. Sustainable Gastronomy Tourism and the Global Food Industry. In Aydin E and Rahman M (Eds.) *Global Issues in Business and Organization Studies* (pp.123-150). Newcastle: Cambridge Scholars Publishing.
2. **Özen AE**, 2016. Güney Avrupa Mutfağı. In Kurgun, H. ve Bağırın-Özşeker, D. (Eds.) *Gastronomi ve Turizm: Kavramlar – Uygulamalar – Uluslararası Mutfaklar – Reçeteler* (pp. 205-225). Ankara: Detay Yayıncılık.
3. **Özen AE**, Kilic M, 2007. Functional Properties of Whey Proteins. *Teknolojik Araştırmalar*. 3:35-39.
4. **Özen AE**, Kılıç M, 2006. Whey products and their use as functional ingredient in foods. *Standard Ekonomik ve Teknik Dergi (TSE)*, 45(538), 108-111.
5. **Özen AE**, Kilic M, 2005. Age Gelation in UHT Milk. *Gıda Teknolojisi Dergisi*. 8:124-127.

Poster Presentations

1. **Ozen AE**, Bibiloni MM, Bouzas C, Pons A, Tur JA, 2018. Consumption of beverages in adults in the Balearic Islands and their contribution to the intake of water and energy. 21 National Pharmaceutical Congress, 3-5 October 2018, Burgos, Spain.
2. **Ozen AE**, Bibiloni MM, Pons A, Tur JA, 2013. Adherence to the Mediterranean Diet: the perspective of functional food consumers among the Balearic Islands' adult population. IUNS 20th International Congress of Nutrition. 15-20 September 2013, Granada, Spain.
3. **Ozen AE**, Pons A, Tur JA, 2012. Differences in consumption of functional foods between European countries: a systematic review. 3rd Congress of EXERNET and 2nd Postgraduate Convention of INEF, 26-27 October 2012, Madrid, Spain.
4. **Ozen AE**, Bibiloni MM, Pons A, Tur JA, 2012. Beverage consumption and physical activity among the Balearic Islands' adult population. 3rd Congress of EXERNET and 2nd Postgraduate Convention of INEF, 26-27 October 2012, Madrid, Spain.
5. **Ozen AE**, Pons A, Tur JA, 2012. Beverage consumption and energy intake from beverages in different age groups in the world: a systematic review. IX Congress of the Spanish Society of Community Nutrition (SENC), 7 -10 November 2012, Cadiz, Spain.
6. **Ozen AE**, Bibiloni MM, Pons A, Tur JA, 2012. Consumption of functional foods in the adult population of the Balearic Islands: socio-demographic and lifestyle determinants. IX Congress of the Spanish Society of Community Nutrition (SENC), 7 -10 November 2012, Cadiz, Spain.
7. **Ozen AE**, Loisel C, Kilic Akyilmaz M, Riaublanc A, 2010. Effect of ultra-high pressure homogenization (UHPH) on the physical properties of non-fat acidified milk drink. *Biopolymères 2010 – Food matrices: Construction, deconstruction, sensory and nutritional properties*, 1-3 December 2010, Le Croisic, France.
8. **Ozen AE**, Kilic M, 2008. Effect of high pressure homogenization on physical properties of stirred yoghurt. 8th International Conference of Food Physicists Physics and Physical Chemistry of Food, 24-27 September, 2008, Bulgaria.

9. Kiziloz MB, Cumhur O, **Ozen AE**, Altay F, Kilic M, 2008. Gelation and rheological properties of an imitation cheese base with low protein content. 9th International Hydrocolloids Conference, 15-19 June 2008, Singapore.
10. **Ozen AE**, Andac O, Kilic M, Kizil R, 2007. Investigation of butter adulteration with margarine using FTIR. 5th Euro Fed Lipid Congress, 16-19 September 2007. Goteborg, Sweden.
11. **Ozen AE**, Kilic M, 2007. Bioactive components of whey proteins. 2nd International Congress on Functional Foods and Nutraceuticals. 4-6 May. Istanbul, Turkey.
12. **Ozen AE**, Kilic M, 2006. Use of whey protein concentrates in the manufacture of non-fat fermented milk drink. IDF Symposium on Scientific and Technological Challenges in Fermented Milks. 15-19 May. Sirmione, Italy.
13. **Ozen AE**, Kilic M, 2005. Time-dependent flow behaviour of salted fermented milk drink. 2005 IFT Annual Meeting & Food Expo, July 16-20. New Orleans, USA
14. **Ozen AE**, Iri I, Kilic M, 2005. Effects of starter culture on the viscosity and serum separation of salted fermented milk drink. 2005 IFT Annual Meeting & Food Expo, July 16-20. New Orleans, USA

Research Impact and Citation (Web of Science)

Citation indices	All
Citations	185
h-index	6
Average citations per item	20.87

Professional Activities: Manuscript Reviewer

Public Health Nutrition

European Journal of Nutrition

British Journal of Nutrition

Anatolia: An International Journal of Tourism and Hospitality Research

Teaching Experience

Menu Planning (Gastronomy and Culinary Arts)

Principles of Nutrition (Gastronomy and Culinary Arts)

Introduction to Gastronomy (Gastronomy and Culinary Arts)

Food Chemistry (Gastronomy and Culinary Arts)

Hygiene and Sanitation (Gastronomy and Culinary Arts)

Computer Applications (Tourism Management)

Hygiene and Sanitation (Tourism Management)

International Cuisine (Tourism Management)

Principles of Nutrition (Nutrition and Dietetics)

Occupational English (Nutrition and Dietetics)

Food Technology (Food Engineering)