

Asst. Prof. FERHAN BALCI TORUN

Personal Information

Office Phone: [+90 242 310 2047](tel:+902423102047)

Email: ferhanbalci@akdeniz.edu.tr

Web: <https://avesis.akdeniz.edu.tr/ferhanbalci>

International Researcher IDs

ScholarID: 4CsC3gAAAAJ

ORCID: 0000-0002-8972-1087

Publons / Web Of Science ResearcherID: A-9914-2018

ScopusID: 57194547149

Yoksis Researcher ID: 362934

Education Information

Doctorate, Akdeniz University, Institute of Science, Gıda Bilimi Ve Teknolojisi, Turkey 2012 - 2019

Postgraduate, Akdeniz University, Institute of Science, Gıda Bilimi Ve Teknolojisi, Turkey 2009 - 2011

Undergraduate, Ege University, Faculty Of Engineering, Gıda Mühendisliği Bölümü, Turkey 2005 - 2009

Research Areas

Food Engineering, Food Chemistry, Fruits, Vegetables and Nuts, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.)

Academic Titles / Tasks

Assistant Professor, Akdeniz University, Faculty of Tourism, Department of Gastronomy and Culinary Arts, 2022 - Continues

Academic and Administrative Experience

Assistant Director of Vocational School, Akdeniz University, Turizm İşletmeciliği Ve Otelcilik Yüksekokulu, 2022 - Continues

Vice Dean, Akdeniz University, Faculty of Tourism, 2022 - Continues

Courses

Doctorate

Gastronomide Gıda Katkı Maddeleri, Doctorate, 2023 - 2024

Postgraduate

Gıda Teknolojisi, Postgraduate, 2023 - 2024, 2022 - 2023

GIDA KİMYASI, Postgraduate, 2023 - 2024, 2022 - 2023

Undergraduate

İş Yerinde Eğitim, Undergraduate, 2022 - 2023
Beslenme İlkeleri, Undergraduate, 2021 - 2022
GIDA TEKNOLOJİSİ, Undergraduate, 2021 - 2022
GIDA KİMYASI, Undergraduate, 2022 - 2023
ARAŞTIRMA YÖNTEMLERİ , Undergraduate, 2021 - 2022

Supervised Theses

Balci Torun F., Vegan kahve tüketicilerine yönelik bitkisel bazlı süt alternatiflerinin kullanımı, Postgraduate, I.NUR(Student), 2024

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Enrichment of ellagic acid in pomegranate peel waste extract by consecutive ultrafiltration and adsorption processes**
ARSLAN KULCAN A., Pınarbaşı N., BALCI TORUN F., TOPUZ A.
Journal of Food Measurement and Characterization, 2025 (SCI-Expanded)
- II. **Design of encapsulation method for chlorogenic acid and caffeine in coffee waste by-product**
Cosgun G., Gungor K. K., BALCI TORUN F., ŞAHİN SEVGİLİ S., TORUN M.
Phytochemical Analysis, vol.35, no.8, pp.1720-1735, 2024 (SCI-Expanded)
- III. **Alginate-based hydrogels for trapping the polyphenols of Hibiscus sabdariffa: use of a statistical experimental design approach**
TOPRAKÇI YÜKSEL İ., TORUN M., Torun F., ŞAHİN SEVGİLİ S.
Biomass Conversion and Biorefinery, vol.14, no.22, pp.28143-28153, 2024 (SCI-Expanded)
- IV. **Investigation of limonene recovery process through optimization and characterization studies**
TOPRAKÇI YÜKSEL İ., BALCI TORUN F., DENİZ N. G., ORTABOY SEZER S., TORUN M., ŞAHİN SEVGİLİ S.
Biomass Conversion and Biorefinery, vol.14, no.20, pp.25421-25432, 2024 (SCI-Expanded)
- V. **A mixture design approach for developing ginger extract encapsulation by spray drying method: in vitro digestion and release behavior in a model product**
Güngör K. K., TOPRAKÇI YÜKSEL İ., Torun F., TORUN M., ŞAHİN SEVGİLİ S.
BIOMASS CONVERSION AND BIOREFINERY, vol.14, no.18, pp.22853-22865, 2024 (SCI-Expanded)
- VI. **Exploring the impact of choline chloride based deep eutectic solvents' presence in the recovery process of phenolic antioxidants from Moringa oleifera leaves: A multivariate optimization study and principal component analysis**
KURTULBAŞ ŞAHİN E., TOPRAKÇI YÜKSEL İ., Kübra Güngör K., BALCI TORUN F., ŞAHİN SEVGİLİ S.
Journal of Molecular Liquids, vol.409, 2024 (SCI-Expanded)
- VII. **Evaluation of mandarin peel as an alternative source of limonene: identification with GC-MS, FTIR and NMR studies**
Toprakçı İ., Balci-Torun F., Deniz N. G., Ortaboy S., Torun M., Şahin S.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.18, no.2, pp.1422-1432, 2024 (SCI-Expanded)
- VIII. **Physical and chemical characterization of guava (Psidium guajava L.) genotypes grown in subtropical condition**
BALKIÇ R., BALCI TORUN F., Güngör K. K., Guler G., GÜBBÜK H.
Notulae Botanicae Horti Agrobotanici Cluj-Napoca, vol.52, no.2, 2024 (SCI-Expanded)
- IX. **Recovery of citrus volatile substances from orange juice waste: Characterization with GC-MS, FTIR, 1H- and 13C-NMR spectroscopies**
TOPRAKÇI YÜKSEL İ., BALCI TORUN F., DENİZ N. G., ORTABOY SEZER S., TORUN M., ŞAHİN SEVGİLİ S.
Phytochemistry Letters, vol.57, pp.177-184, 2023 (SCI-Expanded)
- X. **Development of an Optimized Method to Obtain a Limonene-Rich Concentrate from the Discarded**

Lemon Peels

BALCI TORUN F., TOPRAKÇI YÜKSEL İ., DENİZ N. G., ORTABOY SEZER S., TORUN M., ŞAHİN SEVGİLİ S.
Chemistry and Biodiversity, vol.20, no.9, 2023 (SCI-Expanded)

- XI. **TRAPPING OF BETANIN IN ALGINATE MICROCAPSULES: STABILITY STUDIES UNDER ACCELERATED CONDITIONS**
TOPRAKÇI YÜKSEL İ., KURTULBAŞ ŞAHİN E., TORUN M., Torun F., ŞAHİN SEVGİLİ S.
ENVIRONMENTAL ENGINEERING AND MANAGEMENT JOURNAL, vol.22, no.4, pp.629-637, 2023 (SCI-Expanded)
- XII. **Preservation of active components in olive leaf extract by spray drying method in biodegradable polymers: Optimization, in vitro gastrointestinal digestion and application**
Toprakçı Yüksel İ., Çoşgun G., Balci Torun F., Torun M., Şahin Sevgili S.
PHYTOCHEMICAL ANALYSIS, vol.3, no.17, pp.1-12, 2023 (SCI-Expanded)
- XIII. **Encapsulation of Origanum onites essential oil with different wall material using spray drying**
Balci Torun F.
PHYTOCHEMICAL ANALYSIS, vol.3, pp.1-12, 2023 (SCI-Expanded)
- XIV. **Encapsulation of strawberry flavour and physicochemical characterization of the encapsulated powders**
Balci-Torun F., ÖZDEMİR F.
POWDER TECHNOLOGY, vol.380, pp.602-612, 2021 (SCI-Expanded)
- XV. **Physical and chemical properties of cow cockle seeds (Vaccaria hispanica (Mill.) Rauschert) genetic resources of Turkey**
Cam I. B., Balci-Torun F., Topuz A., Ari E., Deniz I. G., Genç I.
INDUSTRIAL CROPS AND PRODUCTS, vol.126, pp.190-200, 2018 (SCI-Expanded)
- XVI. **Effect of rolling methods and storage on volatile constituents of Turkish black tea**
ÖZDEMİR F., Tontul I., BALCI-TORUN F., TOPUZ A.
FLAVOUR AND FRAGRANCE JOURNAL, vol.32, no.5, pp.362-375, 2017 (SCI-Expanded)
- XVII. **Influence of shooting period and extraction conditions on bioactive compounds in Turkish green tea**
BALCI F., ÖZDEMİR F.
FOOD SCIENCE AND TECHNOLOGY, vol.36, no.4, pp.737-743, 2016 (SCI-Expanded)

Articles Published in Other Journals

- I. **ENCAPSULATION OF POMEGRANATE JUICE USING ALGINATE BEADS: OPTIMIZATION OF PROCESSING CONDITIONS**
Torun F. B.
GIDA, vol.49, no.5, pp.805-819, 2024 (Peer-Reviewed Journal)
- II. **Development of Spray-Dried Microparticles Loaded by Sour Cherry Pomace Extract: Process Optimization, Characterization, and In Vitro Release Studies**
TOPRAKÇI YÜKSEL İ., Cosgun G., BALCI TORUN F., ŞAHİN SEVGİLİ S.
ACS Food Science and Technology, vol.4, no.8, pp.1916-1928, 2024 (Scopus)
- III. **Türkiye’de Yaygın Olarak Tüketilen Bitki Çaylarının Tıp ve Diş Hekimliğinde Uygulama Alanları**
BALCI TORUN F., FELEK R., HARORLI H.
Akdeniz Diş Hekimliği Dergisi, 2023 (Peer-Reviewed Journal)
- IV. **ÇİLEK AROMASININ DEPOLAMA KARARLILIĞI ÜZERİNE PÜSKÜRTEREK KURUTMA YÖNTEMİYLE ENKAPSÜLASYON İŞLEMİNİN ETKİSİ VE MİKROKAPSÜLLERİN MODEL GIDALARDA ETKİNLİĞİNİN BELİRLENMESİ**
BALCI TORUN F., ÖZDEMİR F.
THE JOURNAL OF FOOD, vol.46, no.3, pp.751-765, 2021 (Peer-Reviewed Journal)
- V. **SİYAH ÇAY ÜRETİM ATIKLARINDAN KONSANTRE ÇAY EKSTRAKTI ÜRETİMİNDE KREMA OLUŞUM KOŞULLARININ VE BİLEŞİMİNİN BELİRLENMESİ**
BALCI TORUN F., ÖZDEMİR BİLİCİ K. S., MAVUŞ R., TORUN M.

- GIDA, 2021 (Peer-Reviewed Journal)
- VI. **Çayın Alternatifi Yine Çay mı?**
ÖZDEMİR F., BALCI TORUN F.
Drink, vol.109, pp.56-59, 2017 (Non Peer-Reviewed Journal)
- VII. **Gıda Katkı Maddeleri ve Süt Ürünlerinde Kullanılan Bazı Katkı Maddeleri**
ÖZDEMİR F., BALCI TORUN F.
Drinktech, vol.102, pp.70-71, 2016 (Non Peer-Reviewed Journal)
- VIII. **Geleneksel Fermente İçeceklerimiz**
ÖZDEMİR F., BALCI TORUN F., AZARABADI N., SALMAN S.
DrinkTech, no.99, pp.90-95, 2016 (Non Peer-Reviewed Journal)
- IX. **Uzakdoğu'dan Özel Bir Çay: Pu-Erh Çayı**
Özdemir F., Torun M., Balci Torun F.
Drink, vol.95, pp.74-78, 2015 (Non Peer-Reviewed Journal)
- X. **Uzakdoğu'dan Özel Bir Çay: Pu-Erh Çayı**
ÖZDEMİR F., TORUN M., BALCI TORUN F.
DrinkTech, no.95, pp.74-78, 2015 (Non Peer-Reviewed Journal)
- XI. **Doğal Mineralli Su**
TORUN M., BALCI TORUN F.
Drinktech, no.94, pp.82-84, 2015 (Non Peer-Reviewed Journal)
- XII. **Fonksiyonel Bir İçecek: Yeşil Çay**
ÖZDEMİR F., BALCI TORUN F.
DrinkTech, no.79, pp.46-50, 2014 (Non Peer-Reviewed Journal)

Papers Published in Refereed Scientific Meetings

- I. **SPRAY DRIED NANOEMULSIONS LOADED WITH AVOCADO OIL: INFLUENCE OF HOMOGENISATION PRESSURE**
BALCI TORUN F.
9th International Mediterranean Symposium on Medicinal and Aromatic Plants, Ankara, Turkey, 03 May 2023
- II. **Encapsulation of Bioactive Ingredients by Alginate Beads Method**
Balci Torun F.
II. International Food Chemistry Congress, Antalya, Turkey, 16 March 2023
- III. **Biotechnology Assisted Breeding Infrastructure Studies at *Vaccaria hispanica* (Mill.) Rauschert**
ARI E., İKTEN H., MUTLU N., BEDİR H., TOPUZ A., ÇAM İ. B., BALCI TORUN F., DENİZ İ. G., GENÇ İ.
II. International Green Biotechnology Congress, Turkey, 09 September 2019
- IV. **Evaluation of the seed contents and their principal component analysis of Turkish *Vaccaria hispanica* (Mill.) Rauschert) genotypes**
ÇAM İ. B., BALCI TORUN F., TOPUZ A., ARI E., DENİZ İ. G., GENÇ İ.
4th International Symposium of Medicinal and Aromatic Plants, Turkey, 02 October 2018
- V. **Extraction of Saponins and Cyclopeptides from Cow Cockle (*Vaccaria hispanica* (Mill.) Rauschert) Seeds Grown in Turkey**
ÇAM İ. B., BALCI TORUN F., TOPUZ A., ARI E., DENİZ İ. G., GENÇ İ.
ICACA 2018: 20th International Conference on Agricultural Chemistry and Agrochemicals, Denmark, 11 June 2018
- VI. **Effect of gas composition on the physicochemical properties of the packaged peeled garlic during storage**
TORUN M., AZARABADI N., Salman S., BALCI TORUN F., Başunal Gülmez H., TOPUZ A., ÖZDEMİR F.
Food Studies Congress, Italy, 26 October 2017
- VII. **Solid-liquid extraction kinetics of catechins from Turkish green tea**
ÖZDEMİR F., BALCI TORUN F.
The Food Factor I Conference, Spain, 02 November 2016

- VIII. **Effect of pullulan, sodium alginate and pectin based edible coatings on the quality of fresh-cut kiwi fruit during cold storage**
Salman S., BALCI TORUN F., Çağlar A. F., Tekin Ş., TORUN M., ÖZDEMİR F.
Innovation in Food Packaging, Shelf Life and Food Safety Conference, Germany, 02 October 2015
- IX. **Süre ve Sıcaklığın Yeşil Çayda Deme Geçen Katesinler Üzerindeki Etkisi**
ÖZDEMİR F., BALCI TORUN F.
11th Gıda Kongresi, Turkey, 10 September 2012
- X. **Some physical and chemical changes of pomegranate fruit characteristics during storage shelf-life conditions**
Gozlekci S., Balci F., Ayala-Silva T., Kalinkara E. C.
International Congress on Natural Products Research on Global Change, Natural Products and Human Health/8th Joint Meeting of AFERP, ASP, GA, PSE and SIF, New York, United States Of America, 28 July - 01 August 2012, vol.78, pp.1278
- XI. **Influence of Different Extraction Temperature and Time on Bioactive Compounds of Turkish Green Tea**
BALCI TORUN F., ÖZDEMİR F.
International Food Congress, Novel Approaches in Food Industry Conference, Turkey, 26 May 2011
- XII. **Türk Kültüründe Çayın Yeri ve Önemi**
Hanay N., BALCI TORUN F., ÖZDEMİR F.
Traditional Foods From Adriatic to Caucasus, Turkey, 15 April 2010
- XIII. **Geleneksel Gıdaların Endüstriyel Üretim Olanakları ve Engelleri**
BALCI TORUN F., Demirel R., ÖZDEMİR F.
Traditional Foods From Adriatic to Caucasus, Turkey, 15 April 2010

Supported Projects

TORUN M., BALCI TORUN F., YILDIZTEKİN M., GÜNGÖR K. K., ÜLKERYILDIZ BALÇIK E., Coşgun G., Project Supported by Higher Education Institutions, Sığla (Liquidambar orientalis Mill) yağının farklı polimerler kullanılarak flaş nanoçöktürme yöntemiyle nanoenkapsülasyonu, elde edilen ürünün karakterizasyonu, depolama stabilitesinin belirlenmesi ve model gıdalarda kullanımı, 2023 - Continues

GÜMÜŞ B., GÖKOĞLU N., GÜMÜŞ E., BALCI TORUN F., Project Supported by Higher Education Institutions, Sousvide Yöntemi ile Pişirilmiş Tüketime Hazır Karideslerin Litopenaeus vannamei Mikrobiyolojik Kimyasal Duyusal Kalite Özelliklerinin Değerlendirilmesi ve Görsel Kalite Özelliklerinin Bilgisayarlı Resim Analiz Yöntemi ile Belirlenmesi, 2023 - Continues

Balci Torun F., Pınarbaşı N., KOSGEB, Nar Suyu İşlemede Atıkların değerlendirilmesi ve Değerli Bileşenlerin Mikrokapsülasyonu, 2021 - 2022

Balci Torun F., Pınarbaşı N., Project Supported by Other Private Institutions, Nar kabuğundaki antioksidan kapasitesi yüksek fenolik bileşiklerin ve elajik asidin endüstriyel ürün olarak elde edilmesi ve üretilmesi, 2020 - 2022

Balci Torun F., Özdemir F., Project Supported by Higher Education Institutions, Farklı Enkapsülasyon Yöntemleri Kullanılarak Elde Edilen Aroma Kapsüllerinin Depolama Stabilitesinin ve Gıda Katkı Maddesi Olarak Kullanımının Araştırılması, BAP: FDK-2015-768 kodlu proje, 2015 - 2019

Arı E., Topuz A., TUBITAK Project, Vaccaria hispanica (Mill.) Rauschert Genotiplerinin Haploidiye Tepkilerinin Belirlenmesi, Moleküler Karakterizasyonları ve Tohum İçeriklerinin Tespiti, 2013 - 2016

KÜÇÜKÇETİN A., ÇOMAK GÖÇER E. M., ŞAHİN NADEEM H., Other International Funding Programs, Geleneksel Türk Gıdaları Odaklı Sağlık Geliştirici Gıdalar Üzerine Bir Araştırma ve Eğitim Ağı Kurulması, 2011 - 2014

Balci Torun F., Özdemir F., Project Supported by Higher Education Institutions, Yeşil Çaydan Deme Geçen Aktif Bileşikler Üzerine Sürgün Dönemi, Ekstraksiyon Süre ve Sıcaklığının etkisi, 2010 - 2011

Metrics

Publication: 42

Citation (WoS): 16

Citation (Scopus): 43

H-Index (WoS): 3

H-Index (Scopus): 4