



Resume

1. **Name and Surname:** Nasim KIAN POUR

2. **Contact information:**

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3. **Birth Date:** 29.08.1971

4. **Title:** Assistant Professor

5. **Degree:** Doctorate

Degree	Department	University	Year
Graduated	Department of Chemical Engineering-Food Industry	Islamic Azad University, Department of Science and Research - Tehran, Iran	1995
MSc	Department of Food Engineering	Istanbul Aydin University	2013-2019
PhD	Department of Food Engineering	Istanbul Aydin University	Integrated PhD

6. **Postdoctoral academic research:**

Yildiz Technical University, Faculty of Chemical and Metallurgical Engineering, Department of Food Engineering (2020): Postdoc researcher.

7. **Theses:**

7.1 **Bachelor degree theses:**

KIAN POUR, N; Mojtahedi, D; Simayi, P.(1995). Design of ice cream factory. Islamic Azad University, Department of Science and Research.

7.2 **MSc and PhD Theses: (Integrated PhD)**

KIAN POUR, N; Karataş, Ş. (2019). Drying kinetics of apple. Istanbul Aydin University. Department of Food Engineering.

8. SCI AND SCI-EXPENDED PUBLICATIONS:

- 1) **Kian-Pour, N**; Karatas, S. “Impact of different geometric shapes on drying kinetics and textural characteristics of apples at temperatures above 100°C”. *Journal of Heat and Mass Transfer*. 55:3721–3732.(2019). DOI: 10.1007/s00231-019-02691-1.
- 2) Karakelle, B; **Kian-Pour, N**; Toker, O. S.; Palabiyik, I. “Effect of process conditions and amylose/amylopectin ratio on the pasting behavior of maize starch: A modeling approach.” *Journal of Cereal Science*. 94: 102998. (2020). DOI: 10.1016/j.jcs.2020.102998.
- 3) Busra, K; Toker, O. S; Palabiyik, I; Yaman, M; **Kian-Pour, N**; Konar, N; Kilicli, M. “Valorization of hazelnut cake in compound chocolate: The effect of formulation on rheological and physical properties” *LWT. Food Science and Technology*. 139. 110609. (2020). DOI: 10.1016/j.lwt.2020.110609
- 4) Aydın, N., **Kian-Pour, N.** & Toker, O.S. Caramelized white chocolate: effects of production process on quality parameters. *Food Measurement and characterization*. 15, 3182–3194 (2021). <https://doi.org/10.1007/s11694-021-00890-1>
- 5) Bursa, K., Kilicli, M., Toker, O.S., Palabiyik, I., Gulcu, M., Yaman, M., **Kian-Pour, N.**, & Konar, N. Formulating and studying compound chocolate with adding dried grape pomace as a bulking agent. *J Food Sci Technol*. 59, 1704–1714 (2022). <https://doi.org/10.1007/s13197-021-05180-8>
- 6) **Kian-Pour, N.**, Akdeniz, E., & Toker, O.S. Influence of coating-blanching in starch solutions, on the drying kinetics, transport properties, quality parameters, and microstructure of celery root chips. *LWT. Journal of Food Science and Technology*. 160. 113262. (2022). <https://doi.org/10.1016/j.lwt.2022.113262>
- 7) Bursa, K., Isik, G., Yildirim, R.M., Ozulku, G., **Kian-Pour, N.**, Toker, O.S., Palabiyik, I., Gulcu, M. Impact of grape marc, as a partial replacer of sugar and wheat flour, on the bioaccessibility of polyphenols, technological, sensory, and quality properties of cake by mixture design approach. *International Journal of Food Engineering*. 18(8–9): 611–626 (2022). <https://doi.org/10.1515/ijfe-2022-0203>
- 8) Ozmen, D., Yildirim, R.M., Bursa, K., **Kian-pour, N.**, Toker, O.S., Palabiyik, I., Konar, N., Yurt, B. Improvement of spreadability of grape molasses with induced crystallization for production of

creamed molasses as a novel product. *International Journal of Gastronomy and Food Science*. 31: 100628 (2023). <https://doi.org/10.1016/j.ijgfs.2022.100628>

- 9) **Kian-pour, N.**, Yildirim-Yalcin M., Kurt, A., Ozman, D.,Toker, O.S. A review on latest innovations in physical modifications of galactomannans. *Food Hydrocolloids*. 138: 108470 (2023). <https://doi.org/10.1016/j.foodhyd.2023.108470>

- 10) **Kian-pour, N.** Effect of Biopolymer Dip-Coating Pretreatments as a Non-Thermal Green Technology on Physicochemical Characteristics, Drying, and Rehydration Kinetics of Santa Maria Pears. *Foods*. 12: 2466 (2023). <https://doi.org/10.3390/foods12132466>

- 11) E. CAKIR, R. M.YILDIRIM, N. **K. POUR**, G. OZULKU, O.S.TOKER, M. ARICI. POSSIBILITY OF USING BLACK OLIVE SEED POWDER IN FORMULATIONS TO FUNCTIONALIZE BREAD. *Latin American Applied Research*. 53(4):395-401 (2023).

- 12) **Kian-Pour, N.**, Ceyhan, T., Ozmen D., Toker, O.S. Effect of ultrasound-ethanol immersion, microwave and starch-blanching pretreatments on drying kinetics, rehydration, and quality properties of beetroot chips. *International Journal of Food Engineering*, 2024. <https://doi.org/10.1515/ijfe-2023-0237s://doi.o>

9. **Book & Book Chapter:**

- **Kian-Pour N.**, Ozmen D., Toker O.S. (2021) Modification of Food Powders. In: Ermiş E. (eds) *Food Powders Properties and Characterization*. Food Engineering Series. Springer, Cham. https://doi.org/10.1007/978-3-030-48908-3_7

10. **Papers and abstarcts presented at international scientific meetings and published in the proceedings book:**

- **Kianpour, N.**, Karatas, S. “Impact of temperature above 100°C on the textural characteristic of dried apple”. *The International Symposium: Food Rheology and Texture*. Istanbul. Accepted. A poster. Abstracts Book, page: 166. (2018).

- **Kianpour, N.**, Haghju, S., Said Töker, O., Altay, F., Karataş, S. “Rheological properties of vegan pudding prepared with different milk substitutes”. The International Symposium: Food Rheology and Texture. Istanbul. Accepted. A poster. Abstracts Book, page: 113. (2018).
- **Kian-Pour, N;** Karatas, S. “Impact of the temperature over 100°C on the drying kinetics, thermophysical and transport properties of dried apple“. 6th International conference: Thermophysical and Mechanical Properties of Advanced Materials. Izmir. Accepted. An oral presentation. Abstracts Book, page: 17. (2019).
- **Kian-Pour, N;** Karatas, S. “Kinetics of Drying, Transport Properties and Hardness of Pear Coated with Chitosan “.1st International / 11th National, Food Engineering Congress. Antalya. Accepted. A poster. Abstracts Book, page: 177. (2019).
- **Kian-Pour, N.** “Effect of Tapioca Starch and Chia Seed Blanching on the Drying Characteristics, Heat and Mass Transfer of Celery Root Chips”. International Congress on Multidisciplinary Natural Sciences and Engineering (ICOMNAS) Ankara/Turkey. Accepted. An oral presentation. Abstracts Book, page: 41. (2021).
- **Kian-Pour, N.** “Influence of Rice, Tapioca, and Corn Starches as The Drying Aid Materials on The Kinetics of Drying, Thermophysical Properties, Heat and Mass Transfer of Dried Beetroot Chips”. International Aegan Scientific Research Symposium (IASRS’21) /Turkey. Accepted. An oral presentation. Abstracts Book, page: 15-16. (2022)
- **Kian-Pour, N.** “Usage of medium to high-power microwave-blanching pretreatment to improve drying characteristics of leek: Drying kinetics, transport and thermophysical properties”. IV-International Conference of Food, Agriculture, and Veterinary. Van /Turkey. Accepted. An oral presentation. Abstracts Book, page: 413-414. (2022)

11. Articles Published in Other International Journals

- **Kian-Pour, N.** “Fundamental drying techniques applied in food science and technology”. International Journal of Food Engineering Research (IJFER). 6(1): 35-63. (2020) DOI: 10.17932/IAU.IJFER.2015.003/ijfer_v06i1003

12. Articles Published in other national Journals

1. **Kian-Pour, N.** “Impact of microwave-starch-blanching on the drying kinetics, transport and Thermophysical properties of green almond”. Journal of the Institute of Science and Technology. 13(1): 305-316. (2023) DOI: 10.21597/jist.1166340
2. **Kian-Pour, N.** “Effect of ethanol immersion and ultrasound pretreatments on the kinetics of convective drying of quince”. Gıda/The Journal of the Food. 48(5): 1099-1108. (2023) DOI: 10.15237/gida.GD23082

13. Memberships of Scientific and Professional Organizations:

- 1- ISEKI Food Association Member (ISEKI Food Association) (Since 2013)

14. Attended Trainings

13.1- Technical and Vocational Training Certificates of Cooking (2005 – 07/2006),392 hours, Iran.

13.2- Technical and Vocational Training Certificates of Confectionary (2008 – 02/2009), 232 hours, Iran.

13.3- Certificates of Foreign Trade (09/2013 – 11/2013), Yeni Ümit Eğitim, 64 hours, Istanbul.