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Izmir Institute of Technology
Chemical Engineering Bölümü
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Education:

Post Doctoral Study-Purdue University (Indiana, ABD)/Food Science [April 2014-Feburary 2016]

Research Topic: Small and Large Amplitude Oscillatory Flow of Food Materials and Simulation

Advisor: Prof. Dr. Jozef Kokini

Visiting Research Fellow- Nagoya University (Nagoya, Japan)/Green Mobility Collaborative Research Center [April 2013-July 2013]
Research Topic: Surface Treatment of Carbon Materials and Inorganic Colloid Particles by Solution Plasma Process
Advisor: Prof. Dr. Nagahiro Saito ve Assist. Prof. Dr. Tomonaga Ueno

PhD- İzmir Institute of Technology/Chemical Engineering [Feburary 2002- Feburary 2009]

Research Topic: The Rheological Behavior of Nanocrystalline/Submicron Ceramic Powder Dispersions
Advisor: Prof.Dr. Muhsin Çiftçioğlu

MSc.- Izmir Institute of Technology/Material Science and Engineering [September 1996- September 1999]

Research Topic: The Preparation Characterization and Sintering Behavior of Nanocrystalline Ceramics
Advisor: Prof.Dr. Muhsin Çiftçioğlu

BSc.: Ege University/Chemical Engineering[September 1990- August 1996]

Academic Positions held:

Specialst- Izmir Institute of Technology/Chemical Engineering [Feburary 2016-present]

Post Doc Associate- Purdue University)/Food Science [April 2014- Feburary t 2016]

Specialist- Izmir Institute of Technology/Chemical Engineering [December 1999-April 2014]

Research Assistant- Izmir Institute of Technology/Materials Science and Engineering [September 1997-September 1999]

Research Interest:

- Linear and Non-linear Rheology and Simulation
- Small and Large Amplitude Oscillatory Flow Behavior
- Rheology of dispersions, concentrated suspensions, emulsions and biopolymers
- Rheometric Techniques for Small and Large Deformations
- Nanocrystalline powder preparation (Sol-Gel and Precipitation), consolidation of powders and sintering behavior
- Photocatalytic applications of TiO₂

Publications:

1. Duvarcı, Ö.Ç., Çiftçiğolu, M., Güden, M., Arikut, G. "Preparation and Microstructural Development of Nanocrystalline Titania and Alumina", Key Engineering Materials, 264-268, pp.2355-2358 (2004).
2. Duvarcı, Ö.Ç., Akdeniz, Y., Özmihçi, F., Ülkü, S., Balköse, D., Çiftçioğlu, M., "Thermal behaviour of a zeolitic tuff", Ceramic International, Volume 33, Issue 5, pp.795-801 (2007).
3. Duvarcı, Ö.Ç., Çiftçioğlu, M., Preparation and Characterization of Nanocrystalline Titania Powders by Sonochemical Synthesis, Powder Technology, , 228, pp. 231-240 (2012).
4. Yazar G., Duvarcı Ö.Ç., Tavman Ş., Kokini J., Effect of mixing on LAOS properties of hard wheat flour dough, Journal of Food Engineering 190 (2016) 1-10.
5. Yazar, G., Duvarcı. Ö.Ç., Tavman Ş., Kokini. J.L., Non-Linear Rheological Properties of Soft Wheat Flour Dough at Different Stages of Farinograph Mixing, Appl. Rheol. 26:5 (2016) 52508.
6. Duvarcı, Ö.Ç., Yazar, G., Kokini. J.L., The comparison of LAOS behavior of structured food materials (suspensions, emulsions and elastic networks), Trends in Food Science & Technology 60 (2017) 2-11.
7. Yazar, G., Duvarcı, Ö.Ç., Tavman Ş., Kokini. J.L., LAOS Behavior of the Two Main Gluten Fractions: Gliadin and Glutenin Journal of Cereal Science, 77 (2017) 201-210.
8. Duvarcı, Ö.Ç., Yazar, G., Kokini. J.L., The SAOS, MAOS and LAOS behavior of a concentrated suspension of tomato paste and its prediction using the Bird-Carreau (SAOS) and Giesekus models (MAOS-LAOS), Journal of Food Engineering 208 (2017) 77-88.
9. Yazar, G., Duvarcı. Ö.Ç., Tavman Ş., Kokini. J.L., Non-linear Rheological Behavior of Gluten-free Flour Doughs and Correlations of LAOS Parameters with Gluten-free Bread Properties, Journal of Cereal Science 74 (2017) 28-39.
10. Duvarcı, Ö.Ç., Yazar, G., Doğan, H., Kokini. J.L., Linear and Non-Linear Rheological Properties of Foods (Book Chapter), Handbook of Food Engineering, CRC Press, Janurary 2019.

Oral Presentations:

1. Çağlar, Ö. Ünal, U., Balköse D., Köktürk, U., and Ülkü, S., - Toz Kaolin ve Alüminyum Silikat Liflerinin Karakterizasyonu, 10. Ulusal Kil Sempozyumu Bildiriler Kitabı, s. 94-103, Konya 2001.
2. Çağlar, Ö., Çiftcioğlu, M., Güden, M., - Preparation and Characterization of Nanocrystalline Titania, Uluslararası Katılımlı V. Seramik Kongresi Bildiriler Kitabı, p. 26-31, İstanbul 2001.
3. Duvarcı, Ö.Ç., Akdeniz, Y., Şimşek, D., Çiftçioğlu, M., Ülkü, S., Zeolite Clay Suspensions: Rheological and Sintering Behavior, 14th International Clay Conference, p.68, Bari, Italy, 2009.
4. Duvarcı, Ö.Ç., Çiftçioğlu, M., The densification behavior of nanocrystalline titania, 7. Türkiye Nanobilim ve Nanoteknoloji Konferansı, Sabancı University, p. 23, İstanbul, 27 Haziran-01 Temmuz, 2011.
5. Yurtsever, H. A., Duvarcı, Ö.Ç., Çiftçioğlu, M., Iron and Nickel doped TiO₂ thin film photocatalyst for dye degradation, 7. Türkiye Nanobilim ve Nanoteknoloji Konferansı, Sabancı University, s. 54, İstanbul, 27 Haziran-01 Temmuz, 2011.
6. Çelen, Ö., Duvarcı, Ö.Ç., Çiftçioğlu, M., The rheological behavior of non-aqueous titania suspensions, 7. Türkiye Nanobilim ve Nanoteknoloji Konferansı, Sabancı University, s. 209, İstanbul, 27 Haziran-01 Temmuz, 2011.

7. Duvarcı, Ö.Ç., Çiftçioğlu, M., Mikronaltı Alumina Süspansiyonlarının Reolojik Davranışı Üzerine Monosakkaritlerin Etkisi, 10. Ulusal Chemical Engineering Kongresi, s.17, Koç University, İstanbul, 3-6 Eylül, 2012.
8. Değirmenci, E., Özdoğru, B. Duvarcı Ö.Ç., Çiftçioğlu, M. Sol-Jel ile Hazırlanmış Titanya Tozlarına P-25 Katkısının Fotokatalitik Özelliklere Etkisi, 2. ULUSAL KİMYA MÜHENDİSLİĞİ ÖĞRENCİ KONGRESİ, Ankara University, Ankara, 4-6 Mayıs, 2013.
9. Duvarcı, Ö.Ç., Çiftçioğlu, M., The Effect of Fructose on Rheological Behavior of Alumina Dispersions, 1st International Conference on Rheology and Modelling of Materials, Miskolc-Lillafüred,Hungary, October 7-11, 2013.
10. Duvarcı, Ö.Ç., Yazar, G., Kokini. J.L., Time Dependency of Structured Food Materials in Large Amplitude Oscillatory Shear, 10th Annual European Rheology Conference, Nantes-France, April 14-17, 2015.
11. Duvarcı, Ö.Ç., Yazar, G., Kokini. J.L.,The Effect of the Normal Force magnitude during initial loading on the non-linear Rheological Properties of Dough in Large Amplitude Oscillatory Shear Flow (LAOS), 12th International Congress on Engineering and Food (ICEF12), Québec City, Canada, June 14-18, 2015.
12. Duvarcı. Ö.Ç., Yazar, G., Kokini. J.L., The comparison of LAOS behavior of structured food materials (suspensions, emulsions and elastic networks), 29th European Federation of Food Science and Technology (EFFoST), Athens, Greece, 10-12 November 2015.
13. Duvarcı, Ö.Ç., Yazar, G., Kokini. J.L., Gıda mateyallerinin lineer olmayan osilasyon kayma akışındaki (LAOS) davranışları, Ulusal Chemical Engineering Kongresi (UKMK2016), 23 – 26 Ağustos 2016.
14. Duvarcı, Ö.Ç., Çiftçioğlu, M., Porous Structures of TiO₂ powders derived from Sol-Gel Processing and Sonochemical Precipitation, 3rd International Porous and Powder Materials Symposium and Exhibition (PPM 2017), 12-15 September , 2017.
15. Gao, M., Sadeghi, R., Duvarcı. Ö.Ç., Kokini. J.L., The Effect of Carboxylmethyl Cellulose (CMC) on Large Amplitude Oscillatory Shear (LAOS) Behavior of Corn Starch Suspensions, 89th Annual meeting of the Rheology Society, Denver Colorado, Sep. 8-12, 2017.
16. Duvarcı Ö., Çiftçioğlu M. (2017). Porous Structures of TiO₂ powders derived from Sol-Gel Processing and Sonochemical Precipitation. 3rd Porous and Powder Materials Symposium and Exhibitions, Kuşadası, Aydın, 100-100 Oct. 12-15. 2016.
17. Gao, M., Duvarcı. Ö.Ç., Kokini. J.L., The effect of polysaccharide gum on large amplitude oscillatory shear (LAOS) behavior of corn starch suspensions, The 88th Annual Meeting of The Society of Rheology, , Florida, ABD, Feb. 12-16, 2017.
18. Duvarcı. Ö.Ç., Yazar, G., Kokini. J.L., Linear and non-linear rheological behavor of mayonnaise, The International Symposium on Food Rheology And Texture, , ITU Ayazağa Kampüsü, İstanbul, Sept. 19-20. 2018.
19. Yıldırım, M., Turasan, H., Gao M., Duvarcı, Ö., Kokini J., LAOS (Large Amplitude Oscillatory Shear) Rheological Characteristics of Shear Thickening Corn Starch as a Model for Shear Thickening Rheology, Institute of Food Technologists Annual Event and Food Expo, Chicago, ABD, July 13-17. 2018.

Poster Presentations:

1. Duvarcı, Ö.Ç., Çiftçioğlu, M., Güden, M., "Preparation and Microstructural Development of Nanocrystalline Titania and Alumina", Proceedings of the 8th Conference and Exhibition of the European Ceramic Society, (8 th ECERS), Istanbul, 29 June-3 July, 2003.
2. Akdeniz Y., Özmihçi F., Çağlar Ö., Balköse D., Ülkü S. Kırka Tinkal Mineralinden Elde Edilen Kilin Karakterizasyonu, XI. Ulusal Kil Sempozyumu Bildiri Kitapçığı, İzmir, 3-6 October 2003.
3. Özmihçi F., Duvarcı Çağlar Ö., Çiftçioğlu M., Polypropylene Composite Preparation and Characterization, 31. International Vacuum and Microbalance Techniques Conference, İzmir Institute of Technology, İzmir, 12–14 September 2007.
4. Duvarcı, Ö.Ç., Çiftçioğlu, M., The Influence of Fructose on the Rheological Behavior of Alumina Disperisons, 14th International Clay Conference, Bari, Italy, 14-20 June 2009.
5. Duvarcı, Ö.Ç., Çiftçioğlu, M., Preparation and Characterization of Nanocrystalline Titania, 6th Chemical Engineering Conference For Collaborative Research In Eastern Mediterranean Countries (EMCC-6), s. 143, Belek, Antalya, Turkey, 7th- 12th March 2010.
6. Yazar, G., Duvarci. Ö.Ç., Tavman, S., Kokini. J.L., Investigating rheological properties of wheat flour dough at different stages of farinogram using LAOS, 86TH Annual Meeting of the Society of Rheology, Philadelphia, Pennsylvania, October 5 - 9, 2014.
7. Duvarci. Ö.Ç., Yazar, G., Kokini. J.L., Comparison of the LAOS characteristics of four structured foods consisting of a concentrated emulsion (mayonnaise) , a concentrated suspension (tomato paste) and a viscoelastic network (hard and soft dough) products using LAOS, 86TH Annual Meeting of the Society of Rheology, Philadelphia, Pennsylvania, October 5 - 9, 2014.
8. Duvarci. Ö.Ç., Gao, M., Kokini. J.L., The Effect of Polysaccharide Gum on Large Amplitude Oscillatory Shear (LAOS) Behavior of Corn Starch Suspensions, 88th Annual meeting of the Rheology Society, Tampa Florida, Feb. 12-16, 2017.
9. Ö. Aksoy, E. Ekmekçi, Ö. Duvarci, M. Çiftçioğlu, Al2O3 Seramiklerinin Jel Döküm ile Hazırlanması ve Sinterlenmesi, 13. Ulusal Chemical Engineering Kongresi, Van Yüzüncü Yıl University, Van, 2018.

Projects:

Production of Ceramics by Using Natural Zeolite Precursor, DPT (State Planing Organisation) project of Izmir Institute of Technology Department of Chemical Engineering, February 2001-2004 (Project Members: Dr. Semra Ülkü (Project Manager), Dr. Muhsin Çiftçioğlu, Dr. Devrim Balköse, Yelda Akdeniz, Özlem Çağlar Duvarci, Uğur Ünal)

The Preparation and Characterization of Nanocrystalline Ceramics, DPT (State Planing Organisation) project of IZTECH. Department of Chemical Engineering, (2003-2008), (Project Members: Dr. Muhsin Çiftçioğlu (Project Manager), Dr. Mustafa Guden, Dr. Sedat Akkurt, Rukiye Çiftçioğlu, Özlem Çağlar Duvarci)

Preparation and Rheological Characterization of Colloidal Suspensions from Metal Oxide Ceramic Powders (Metal Oksit Seramik Tozlardan Su Ortamında Kolloidal Süspansiyonların Hazırlanması ve Reolojik Davranışlarının İncelenmesi - 2006 İYTE 24) (Project Members: Dr. Muhsin Çiftçioğlu (Project Manager), Özlem Çağlar Duvarci)

Nanodesign of rare-earth and transition metal incorporated titania nanocomposites and the investigation of their use in artificial photosynthesis (Nadir toprak ve geçiş elementleri katkılı Titan kompozitlerinin nanotasarımı ve yapay fotosenteze yönelik kullanımlarının araştırılması – 110M739)
(Project Members : Dr. Muhsin Çiftçioğlu (Project Manager), Hüsnü Arda Yurtsever, Özlem Çağlar Duvarcı)