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Education Information

Doctorate, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2011 - 2017

Postgraduate, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2009 - 2011

Undergraduate Minor, Hacettepe Üniversitesi, Mühendislik Fakültesi, Kimya Mühendisliği, Turkey 2006 - 2009

Undergraduate, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2005 - 2009

Dissertations

Doctorate, Investigation of the reactivities of monomeric and polymeric components in some foods in digestion conditions in vitro, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2017

Postgraduate, Biyoaktif karbonillerin akrilamid oluşumu üzerine etkisinin incelenmesi, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), 2011

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Technology, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Engineering and Technology

Academic Titles / Tasks

Research Assistant, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2010 - Continues

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **5-Hydroxymethylfurfural accumulation plays a critical role on acrylamide formation in coffee during roasting as confirmed by multiresponse kinetic modelling**
Hamzalioglu A., GÖKMEN V.
FOOD CHEMISTRY, vol.318, 2020 (Journal Indexed in SCI)
- II. **Multiresponse kinetic modelling of 5-hydroxymethylfurfural and acrylamide formation in sesame (Sesamum indicumL.) seeds during roasting**
Berk E., Hamzalioglu A., GÖKMEN V.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, 2020 (Journal Indexed in SCI)
- III. **Lactose hydrolysis and protein fortification pose an increased risk for the formation of Maillard reaction products in UHT treated milk products**
AKTAĞ I., Hamzalioglu A., GÖKMEN V.
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.84, 2019 (Journal Indexed in SCI)

- IV. **Investigations on the Maillard Reaction in Sesame (*Sesamum indicum* L.) Seeds Induced by Roasting**
Berk E., Hamzalioglu A., GÖKMEN V.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.67, no.17, pp.4923-4930, 2019 (Journal Indexed in SCI)
- V. **Investigations on the effect of broccoli and wine sulphur compounds on glyoxal scavenging under simulated physiological conditions**
Hamzalioglu A., GÖKMEN V.
JOURNAL OF FUNCTIONAL FOODS, vol.55, pp.220-228, 2019 (Journal Indexed in SCI)
- VI. **Investigation and kinetic evaluation of the reactions of hydroxymethylfurfural with amino and thiol groups of amino acids**
HAMZALIOĞLU B. A. , GÖKMEN V.
FOOD CHEMISTRY, vol.240, pp.354-360, 2018 (Journal Indexed in SCI)
- VII. **Formation and elimination reactions of 5-hydroxymethylfurfural during in vitro digestion of biscuits**
HAMZALIOĞLU B. A. , GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, vol.99, pp.308-314, 2017 (Journal Indexed in SCI)
- VIII. **INVESTIGATION OF THE REACTIONS OF THERMAL PROCESS CONTAMINANTS IN BISCUITS DURING DIGESTION**
Hamzalioglu A., GÖKMEN V.
ANNALS OF NUTRITION AND METABOLISM, vol.71, pp.1290-1291, 2017 (Journal Indexed in SCI)
- IX. **Investigations on the reactions of alpha-dicarbonyl compounds with amino acids and proteins during in vitro digestion of biscuits**
Hamzalioglu A., GÖKMEN V.
FOOD & FUNCTION, vol.7, no.6, pp.2544-2550, 2016 (Journal Indexed in SCI)
- X. **Investigation of the reactions of acrylamide during in vitro multistep enzymatic digestion of thermally processed foods**
Hamzalioglu A., GÖKMEN V.
FOOD & FUNCTION, vol.6, no.1, pp.109-114, 2015 (Journal Indexed in SCI)
- XI. **Role of curcumin in the conversion of asparagine into acrylamide during heating**
HAMZALIOĞLU B. A. , ATAÇ MOGOL B., Lumaga R. B. , Fogliano V., GÖKMEN V.
AMINO ACIDS, vol.44, no.6, pp.1419-1426, 2013 (Journal Indexed in SCI)
- XII. **Role of bioactive carbonyl compounds on the conversion of asparagine into acrylamide during heating**
HAMZALIOĞLU B. A. , GÖKMEN V.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.235, no.6, pp.1093-1099, 2012 (Journal Indexed in SCI)
- XIII. **Controlling the Maillard Reaction by Reactant Encapsulation: Sodium Chloride in Cookies**
Fiore A., Troise A. D. , Mogol B. A. , Roullier V., Gourdon A., Jian S. E. M. , HAMZALIOĞLU B. A. , GÖKMEN V., Fogliano V.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.60, no.43, pp.10808-10814, 2012 (Journal Indexed in SCI)

Refereed Congress / Symposium Publications in Proceedings

- I. **Investigation of the effect of different shapes on digestible starch levels in baked or fried potatoes**
HAMZALIOĞLU B. A. , GÖKMEN V.
13th Congress of Nutrition, Belgrade, Serbia, 26 - 28 October 2016
- II. **Effect of in vitro gastrointestinal digestion on dicarbonyl compounds in biscuits**
HAMZALIOĞLU B. A. , GÖKMEN V.
12th International Symposium on the Maillard Reaction, Japan, 1 - 04 September 2015
- III. **Fate of acrylamide during in vitro multistep enzymatic digestion of thermally processed foods**
HAMZALIOĞLU B. A. , GÖKMEN V.
4th International Conference on Food Digestion, Italy, 17 - 19 March 2015

Supported Projects

HAMZALIOĞLU B. A. , Project Supported by Higher Education Institutions, ProteinFenol Etkileşiminin Proteinlerin ve Protein Bazlı Bazı Gıda İngrediyenlerinin Antioksidan Glikasyon ve Sindirilebilirlik Özellikleri Üzerine Etkisinin İncelenmesi, 2018 - 2018

HAMZALIOĞLU B. A. , Project Supported by Higher Education Institutions, Fenolik Bileşiklerin Sindirim Enzimleri Üzerine Etkilerinin İncelenmesi, 2017 - 2018

GÖKMEN V., HAMZALIOĞLU B. A. , Project Supported by Higher Education Institutions, 13.Beslenme Kongresi, 2016 - 2017

HAMZALIOĞLU B. A. , GÖKMEN V., Project Supported by Higher Education Institutions, 12. Uluslararası Maillard Reaksiyonu Sempozyumu, 2015 - 2015

Citations

Total Citations (WOS):130

h-index (WOS):7