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Education Information

Doctorate, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2009 - 2014

Post Graduate, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2006 - 2009

Under Graduate, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2001 - 2006

Foreign Languages

English, C1 Advanced

Research Areas

Food Engineering, Food Science, Food Chemistry, Engineering and Technology

Academic Titles / Tasks

Assistant Professor, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2018 - Continues

Assistant Professor, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2015 - 2018

Research Assistant, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2008 - 2015

Courses

Mühendislik Termodinamiği, Under Graduate, 2016 - 2017

Technical Drawing, Under Graduate, 2016 - 2017

Bilgi Teknolojileri, Post Graduate, 2016 - 2017

Bilgisayar ve Programlama, Under Graduate, 2016 - 2017

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

- Mitigation of acrylamide in baked potato chips by vacuum baking and combined conventional and vacuum baking processes**
Akkurt K., ATAÇ MOGOL B., GÖKMEN V.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.144, 2021 (Journal Indexed in SCI)
- Modulation of gastrointestinal digestion of beta-lactoglobulin and micellar casein following binding by (-)-epigallocatechin-3-gallate (EGCG) and green tea flavanols**

Donmez O., ATAÇ MOGOL B., GÖKMEN V., Tang N., Andersen M. L. , Chatterton D. E. W.
FOOD & FUNCTION, vol.11, no.7, pp.6038-6053, 2020 (Journal Indexed in SCI)

III. **Furan**

ATAÇ MOGOL B., GÖKMEN V.
CHEMICAL HAZARDS IN THERMALLY-PROCESSED FOODS, pp.87-105, 2019 (Journal Indexed in SCI)

IV. **Syneresis and rheological behaviors of set yogurt containing green tea and green coffee powders**

Donmez O., ATAÇ MOGOL B., GÖKMEN V.
JOURNAL OF DAIRY SCIENCE, vol.100, no.2, pp.901-907, 2017 (Journal Indexed in SCI)

V. **Effect of chitosan on the formation of acrylamide and hydroxymethylfurfural in model, biscuit and crust systems**

Mogol B. A. , GÖKMEN V.
FOOD & FUNCTION, vol.7, no.8, pp.3431-3436, 2016 (Journal Indexed in SCI)

VI. **Thermal process contaminants: acrylamide, chloropropanols and furan**

Mogol B. A. , GÖKMEN V.
CURRENT OPINION IN FOOD SCIENCE, vol.7, pp.86-92, 2016 (Journal Indexed in SCI)

VII. **Effect of vacuum-combined baking of cookies on acrylamide content, texture and color**

Palazoglu T. K. , COSKUN Y., Tuta S., Mogol B. A. , GÖKMEN V.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.240, no.1, pp.243-249, 2015 (Journal Indexed in SCI)

VIII. **Mitigation of acrylamide and hydroxymethylfurfural in biscuits using a combined partial conventional baking and vacuum post-baking process: Preliminary study at the lab scale**

ATAÇ MOGOL B., GÖKMEN V.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.26, pp.265-270, 2014 (Journal Indexed in SCI)

IX. **Formation of Monochloropropane-1,2-diol and Its Esters in Biscuits during Baking**

ATAÇ MOGOL B., Pye C., Anderson W., Crews C., GÖKMEN V.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.62, no.29, pp.7297-7301, 2014 (Journal Indexed in SCI)

X. **Computer vision-based analysis of foods: A non-destructive colour measurement tool to monitor quality and safety**

ATAÇ MOGOL B., GÖKMEN V.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.94, no.7, pp.1259-1263, 2014 (Journal Indexed in SCI)

XI. **Acrylamide and 5-hydroxymethylfurfural formation during baking of biscuits: NaCl and temperature-time profile effects and kinetics**

Van Der Fels-Klerx H., Capuano E., Nguyen H., ATAÇ MOGOL B., KOCADAĞLI T., Göncüoğlu Taş N., Hamzalıoğlu A., Van Boekel M., GÖKMEN V.
Food Research International, vol.57, pp.210-217, 2014 (Journal Indexed in SCI)

XII. **Processing Treatments for Mitigating Acrylamide Formation in Sweetpotato French Fries**

Van-Den Truong V. T. , Pascua Y. T. , Reynolds R., Thompson R. L. , PALAZOĞLU T. K. , ATAÇ MOGOL B., GÖKMEN V.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.62, no.1, pp.310-316, 2014 (Journal Indexed in SCI)

XIII. **Kinetics of Furan Formation from Ascorbic Acid during Heating under Reducing and Oxidizing Conditions**

ATAÇ MOGOL B., GÖKMEN V.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.61, no.42, pp.10191-10196, 2013 (Journal Indexed in SCI)

XIV. **Raising agents strongly influence acrylamide and HMF formation in cookies and conditions for asparaginase activity in dough**

Kukurova K., Ciesarova Z., ATAÇ MOGOL B., Acar O. C. , GÖKMEN V.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.237, no.1, pp.1-8, 2013 (Journal Indexed in SCI)

XV. **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)

XVI. **Nano-encapsulation improves thermal stability of bioactive compounds Omega fatty acids and**

silymarin in bread

Mogol B., GÖKMEN V., SHIMONI E.

AGRO FOOD INDUSTRY HI-TECH, vol.24, no.3, pp.62-65, 2013 (Journal Indexed in SCI)

XVII. Phytochemicals and health benefits of dried apricots

Goncuoglu N., ATAÇ MOGOL B., GÖKMEN V.

DRIED FRUITS: PHYTOCHEMICALS AND HEALTH EFFECTS, pp.226-242, 2013 (Journal Indexed in SCI)

XVIII. Nutritional and Functional Characteristics of Seven Grades of Black Tea Produced in Turkey

Serpen A., Pelvan E., Alasalvar C., ATAÇ MOGOL B., Yavuz H. T., GÖKMEN V., Ozcan N., Özçelik B.

JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.60, no.31, pp.7682-7689, 2012 (Journal Indexed in SCI)

XIX. Rapid determination of amino acids in foods by hydrophilic interaction liquid chromatography coupled to high-resolution mass spectrometry

GÖKMEN V., Serpen A., ATAÇ MOGOL B.

ANALYTICAL AND BIOANALYTICAL CHEMISTRY, vol.403, no.10, pp.2915-2922, 2012 (Journal Indexed in SCI)

XX. Effects of different grain mixtures on Maillard reaction products and total antioxidant capacities of breads

Serpen A., GÖKMEN V., ATAÇ MOGOL B.

JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.26, pp.160-168, 2012 (Journal Indexed in SCI)

XXI. Development of functional bread containing nanoencapsulated omega-3 fatty acids

GÖKMEN V., ATAÇ MOGOL B., Lumaga R. B., Fogliano V., Kaplun Z., Shimoni E.

JOURNAL OF FOOD ENGINEERING, vol.105, no.4, pp.585-591, 2011 (Journal Indexed in SCI)

XXII. Computer vision-based image analysis for rapid detection of acrylamide in heated foods

GÖKMEN V., ATAÇ MOGOL B.

QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.2, no.4, pp.203-207, 2010 (Journal Indexed in SCI)

XXIII. Inhibition of enzymatic browning in actual food systems by the Maillard reaction products

ATAÇ MOGOL B., Yildirim A., GÖKMEN V.

JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.90, no.15, pp.2556-2562, 2010 (Journal Indexed in SCI)

XXIV. Multiple-stage extraction strategy for the determination of acrylamide in foods

GÖKMEN V., Morales F. J., ATAÇ MOGOL B., Serpen A., Arribas-Lorenzo G.

JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.22, no.2, pp.142-147, 2009 (Journal Indexed in SCI)

Refereed Congress / Symposium Publications in Proceedings

I. Radio Frequency and Vacuum Post-Baking Technologies to Mitigate Acrylamide Formation

KOCADAĞLI T., ATAÇ MOGOL B., GÖKMEN V.

Acrylamide-Regulatory and Industry Update, United Kingdom, 16 October 2017

II. Acrylamide and HMF formations in chitosan containing model systems during heating

ATAÇ MOGOL B., GÖKMEN V.

12th International Symposium on the Maillard Reaction, Japan, 1 - 04 September 2015

Supported Projects

ATAÇ MOGOL B., Project Supported by Higher Education Institutions, Kitosanın bisküvi ve ekmek kabuğu sistemlerinde akrilamid oluşumu üzerine etkisi, 2017 - 2018

ATAÇ MOGOL B., Project Supported by Higher Education Institutions, Fırınlanmış patates cipslerinde akrilamid oluşum kinetiğinin incelenmesi, 2017 - 2018

ATAÇ MOGOL B., Project Supported by Higher Education Institutions, Gıdaların rengiyle enerji yoğunluğu arasındaki ilişkinin bilgisayar tabanlı görüntü işleme ile araştırılması, 2016 - 2016

ATAÇ MOGOL B., Project Supported by Higher Education Institutions, 12. Uluslararası Maillard Reaksiyonu Sempozyumu,

2015 - 2015

Citations

Total Citations (WOS):484

h-index (WOS):15