

Dr. Öğr. Üyesi BURÇE ATAÇ MOGOL

Kişisel Bilgiler

İş Telefonu: [+90 312 297 6261](tel:+903122976261)

İş Telefonu: [+90 312 297 7100](tel:+903122977100)

Fax Telefonu: [+90 312 299 2123](tel:+903122992123)

E-posta: burcea@hacettepe.edu.tr

Web: <https://avesis.hacettepe.edu.tr/burcea>

Uluslararası Araştırmacı ID'leri

ORCID: 0000-0002-1117-030X

Publons / Web Of Science ResearcherID: B-3233-2013

ScopusID: 36625831500

Yoksis Araştırmacı ID: 60442

Eğitim Bilgileri

Doktora, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Türkiye 2009 - 2014

Yüksek Lisans, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Türkiye 2006 - 2009

Lisans, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, Türkiye 2001 - 2006

Yabancı Diller

İngilizce, C1 İleri

Araştırma Alanları

Gıda Mühendisliği, Gıda Bilimleri, Gıda Kimyası, Mühendislik ve Teknoloji

Akademik Unvanlar / Görevler

Dr. Öğr. Üyesi, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2018 - Devam Ediyor

Yrd. Doç. Dr., Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2015 - 2018

Araştırma Görevlisi, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2008 - 2015

Verdiği Dersler

Mühendislik Termodinamiği, Lisans, 2016 - 2017

Technical Drawing, Lisans, 2016 - 2017

Bilgi Teknolojileri, Yüksek Lisans, 2016 - 2017

Bilgisayar ve Programlama, Lisans, 2016 - 2017

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- I. **Assessment of acrylamide content in corn-based snack products marketed in Serbia**
Zilic S., Saric B., ATAÇ MOGOL B., Kravic N., Hamzalioglu A., Simic M., Nikolic V., GÖKMEN V.
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, 2024 (SCI-Expanded)
- II. **Fluidized bed roasting modifying the microstructure of cocoa nibs and improving cocoa butter quality**
Peña-Correa R. F., Mogol B. A., Fogliano V.
JAOCS, Journal of the American Oil Chemists' Society, cilt.100, sa.10, ss.815-827, 2023 (SCI-Expanded)
- III. **Digestion and gut-microbiota fermentation of cocoa melanoidins: An in vitro study**
Peña-Correa R. F., Wang Z., Mesa V., ATAÇ MOGOL B., Martínez-Galán J. P., Fogliano V.
Journal of Functional Foods, cilt.109, 2023 (SCI-Expanded)
- IV. **Fluidized-Bed-Roasted Cocoa Has Different Chemical Characteristics than Conventionally Roasted Cocoa**
Peña-Correa R. F., ATAÇ MOGOL B., Frygas C., Fogliano V.
Journal of Agricultural and Food Chemistry, cilt.71, sa.26, ss.10203-10211, 2023 (SCI-Expanded)
- V. **The impact of roasting on cocoa quality parameters**
Pena-Correa R. F., ATAÇ MOGOL B., Fogliano V.
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, 2022 (SCI-Expanded)
- VI. **Fluidized bed roasting of cocoa nibs speeds up processing and favors the formation of pyrazines**
Pena-Correa R. F., ATAÇ MOGOL B., van Boekel M. A. J. S., Fogliano V.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, cilt.79, 2022 (SCI-Expanded)
- VII. **Mitigation of acrylamide formation during malt processing**
Basinci F., ATAÇ MOGOL B., Guler S., GÖKMEN V., Koxsel H.
JOURNAL OF CEREAL SCIENCE, cilt.106, 2022 (SCI-Expanded)
- VIII. **Acrylamide in Corn-Based Thermally Processed Foods: A Review**
Zilic S., Nikolic V., ATAÇ MOGOL B., Hamzalioglu A., Tas N., KOCADAĞLI T., Simic M., GÖKMEN V.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, cilt.70, sa.14, ss.4165-4181, 2022 (SCI-Expanded)
- IX. **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, cilt.144, 2021 (SCI-Expanded)
- X. **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, cilt.11, sa.7, ss.6038-6053, 2020 (SCI-Expanded)
- XI. **Furan**
ATAÇ MOGOL B., GÖKMEN V.
CHEMICAL HAZARDS IN THERMALLY-PROCESSED FOODS, ss.87-105, 2019 (SCI-Expanded)
- XII. **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, cilt.100, sa.2, ss.901-907, 2017 (SCI-Expanded)
- XIII. **Effect of chitosan on the formation of acrylamide and hydroxymethylfurfural in model, biscuit and crust systems**
Mogol B. A., GÖKMEN V.
FOOD & FUNCTION, cilt.7, sa.8, ss.3431-3436, 2016 (SCI-Expanded)
- XIV. **Thermal process contaminants: acrylamide, chloropropanols and furan**
Mogol B. A., GÖKMEN V.
CURRENT OPINION IN FOOD SCIENCE, cilt.7, ss.86-92, 2016 (SCI-Expanded)
- XV. **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, cilt.240, sa.1, ss.243-249, 2015 (SCI-Expanded)
- XVI. **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, cilt.26, ss.265-270, 2014 (SCI-Expanded)
- XVII. 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, cilt.62, sa.29, ss.7297-7301, 2014 (SCI-Expanded)
- XVIII. 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, cilt.94, sa.7, ss.1259-1263, 2014 (SCI-Expanded)
- XIX. 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, cilt.57, ss.210-217, 2014 (SCI-Expanded)
- XX. 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, cilt.62, sa.1, ss.310-316, 2014 (SCI-Expanded)
- XXI. 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, cilt.61, sa.42, ss.10191-10196, 2013 (SCI-Expanded)
- XXII. 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, cilt.237, sa.1, ss.1-8, 2013 (SCI-Expanded)
- XXIII. 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, cilt.44, sa.6, ss.1419-1426, 2013 (SCI-Expanded)
- XXIV. 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, cilt.24, sa.3, ss.62-65, 2013 (SCI-Expanded)
- XXV. Phytochemicals and health benefits of dried apricots**
Göncüoğlu N., ATAÇ MOGOL B., GÖKMEN V.
DRIED FRUITS: PHYTOCHEMICALS AND HEALTH EFFECTS, ss.226-242, 2013 (SCI-Expanded)
- XXVI. Nutritional and Functional Characteristics of Seven Grades of Black Tea Produced in Turkey**
Serpén A., Pelvan E., Alasalvar C., ATAÇ MOGOL B., Yavuz H. T., GÖKMEN V., Özçelik B.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, cilt.60, sa.31, ss.7682-7689, 2012 (SCI-Expanded)
- XXVII. 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, cilt.403, sa.10, ss.2915-2922, 2012 (SCI-Expanded)
- XXVIII. Effects of different grain mixtures on Maillard reaction products and total antioxidant capacities of breads**
Serpén A., GÖKMEN V., ATAÇ MOGOL B.
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, cilt.26, ss.160-168, 2012 (SCI-Expanded)
- XXIX. 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, cilt.105, sa.4, ss.585-591, 2011 (SCI-Expanded)
- XXX. 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, cilt.90, sa.15, ss.2556-2562, 2010 (SCI-Expanded)

XXXI. **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, cilt.2, sa.4, ss.203-207, 2010 (SCI-Expanded)

XXXII. **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, cilt.22, sa.2, ss.142-147, 2009 (SCI-Expanded)

Kitap & Kitap Bölümleri

I. **Phytochemicals and health benefits of dried apricots**

TAŞ N., ATAÇ MOGOL B., GÖKMEN V.

Dried Fruits Phytochemicals and Health Effects, Cesarettin Alasalvar, Fereidoon Shahidi, Editör, Wiley-Blackwell, Newfoundland, ss.226-239, 2013

Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar

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

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

Acrylamide-Regulatory and Industry Update, Birleşik Krallık, 16 Ekim 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, Japonya, 1 - 04 Eylül 2015

III. **Kinetic modeling of the formation of acrylamide and HMF in biscuits**

Van der Fels Klerx H., Nguyen H., ATAÇ MOGOL B., Capuano E., KOCADAĞLI T., TAŞ N., HAMZALIOĞLU B. A.

EuroFoodChem XVII, 7 - 10 Mayıs 2013

IV. **High resolution mass spectrometry analysis of reaction products and intermediates formed in carbonyl-asparagine model system during heating**

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

11th International Symposium on the Maillard Reaction "Centenary of the Maillard Reaction Discovery (1912-2012)", 16 - 20 Eylül 2012

V. **Regeneration of frying oils by using adsorbent resins**

TAŞ N., ATAÇ MOGOL B., GÖKMEN V.

ICEF 2011 International Congress on Engineering and Food, 22 - 26 Mayıs 2011

VI. **Removal of hydroxymethylfurfural from frying oil by using adsorbent resin**

TAŞ N., ATAÇ MOGOL B., GÖKMEN V.

2. Gıda Güvenliği Kongresi, 9 - 10 Aralık 2010

VII. **HMF formation in dried apricots**

TAŞ N., ATAÇ MOGOL B., DURMAZ G., GÖKMEN V.

5th Central European Congress on Food, 19 - 22 Mayıs 2010

VIII. **Effect of repeated use of frying oils on the formation of harmful compounds**

ATAÇ MOGOL B., TAŞ N., KOCADAĞLI T., DURMAZ G., GÖKMEN V.

VII. International Nutrition and Dietetics Congress, 14 - 18 Nisan 2010

Desteklenen Projeler

Taşgın M. E., Ataç Mogol B., Gökmen V., Bek A., TÜBİTAK - AB COST Projesi , Tahıllarda Asparajın ve Tahıl Ürünlerinde

Akrilamid Tespiti İçin Tasınabilir Bir SERS Cihazı Gelistirilmesi (AcrySERS), 2024 - 2027

Ataç Mogol B., Gökmen V., Hamzahoğlu B. A., TÜBİTAK Uluslararası İkili İşbirliği Projesi, Isıl İşlem Görmüş Gıdalardaki Akrilamidin Toksik Etkilerinin Sindirim Ve Metabolizma Sırasında Kontrolü, 2023 - 2025

ATAÇ MOGOL B., Yükseköğretim Kurumları Destekli Proje, Kitosanın bisküvi ve ekmek kabuğu sistemlerinde akrilamid oluşumu üzerine etkisi, 2017 - 2018

ATAÇ MOGOL B., Yükseköğretim Kurumları Destekli Proje, Fırınlanmış patates cipslerinde akrilamid oluşum kinetiğinin incelenmesi, 2017 - 2018

ATAÇ MOGOL B., Yükseköğretim Kurumları Destekli Proje, Gıdaların rengiyle enerji yoğunluğu arasındaki ilişkinin bilgisayar tabanlı görüntü işleme ile araştırılması, 2016 - 2016

ATAÇ MOGOL B., Yükseköğretim Kurumları Destekli Proje, 12. Uluslararası Maillard Reaksiyonu Sempozyumu, 2015 - 2015

Metrikler

Yayın: 41

Atıf (WoS): 703

Atıf (Scopus): 907

H-İndeks (WoS): 17

H-İndeks (Scopus): 19

Akademi Dışı Deneyim

Wageningen University

Hacettepe Üniversitesi