

## Res. Asst. CEMİLE YILMAZ

### Personal Information

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### Education Information

Doctorate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği A.B.D., Turkey 2013 - 2018

Postgraduate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği A.B.D., Turkey 2010 - 2013

Undergraduate, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2005 - 2010

### Foreign Languages

English, B2 Upper Intermediate

### Certificates, Courses and Trainings

Vocational Course, VLAG 5th International Advanced Course, Food Fermentation, Wageningen Üniversitesi, 2016

Vocational Course, VLAG 8th International Advanced Course, Reaction Kinetics in Foods, Wageningen Üniversitesi, 2014

### Dissertations

Doctorate, Investigation of changes in amino acids during different fermentation conditions, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği A.B.D., 2018

Postgraduate, Vişne çekirdeği atıklarının gıda ingrediyesi olarak değerlendirilmesi, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2013

### Research Areas

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

### Academic Titles / Tasks

Research Assistant, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2011 - Continues

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

- I. **Perspective on the Formation, Analysis, and Health Effects of Neuroactive Compounds in Foods**  
YILMAZ C., GÖKMEN V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.69, no.45, pp.13364-13372, 2021 (Journal Indexed in SCI)
- II. **Formation of amino acid derivatives in white and red wines during fermentation: Effects of non-Saccharomyces yeasts and Oenococcus oeni**  
YILMAZ C., GÖKMEN V.  
FOOD CHEMISTRY, vol.343, 2021 (Journal Indexed in SCI)
- III. **Effects of fermentation time and shooting period on amino acid derivatives and free amino acid profiles of tea**  
Salman S., YILMAZ C., GÖKMEN V., ÖZDEMİR F.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.137, 2021 (Journal Indexed in SCI)
- IV. **Neuroactive compounds in foods: Occurrence, mechanism and potential health effects**  
YILMAZ C., GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.128, 2020 (Journal Indexed in SCI)
- V. **Investigation of free amino acids, bioactive and neuroactive compounds in different types of tea and effect of black tea processing**  
YILMAZ C., ÖZDEMİR F., GÖKMEN V.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.117, 2020 (Journal Indexed in SCI)
- VI. **Kinetic evaluation of the formation of tryptophan derivatives in the kynurenine pathway during wort fermentation using Saccharomyces pastorianus and Saccharomyces cerevisiae**  
YILMAZ C., GÖKMEN V.  
FOOD CHEMISTRY, vol.297, 2019 (Journal Indexed in SCI)
- VII. **Investigation of serotonin, free and protein-bound tryptophan in Turkish hazelnut varieties and effect of roasting on serotonin content**  
TAŞ N., YILMAZ C., GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.120, pp.865-871, 2019 (Journal Indexed in SCI)
- VIII. **Determination of serotonin in nuts and nut containing products by liquid chromatography tandem mass spectrometry**  
YILMAZ C., Taş N. G., KOCADAĞLI T., GÖKMEN V.  
Food Chemistry, vol.272, pp.347-353, 2019 (Journal Indexed in SCI)
- IX. **Determination of tryptophan derivatives in kynurenine pathway in fermented foods using liquid chromatography tandem mass spectrometry**  
YILMAZ C., GÖKMEN V.  
FOOD CHEMISTRY, vol.243, pp.420-427, 2018 (Journal Indexed in SCI)
- X. **Comparative evaluation of the formations of gamma-aminobutyric acid and other bioactive amines during unhopped wort fermentation**  
YILMAZ C., GÖKMEN V.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.1, 2018 (Journal Indexed in SCI)
- XI. **Formation of tyramine in yoghurt during fermentation - Interaction between yoghurt starter bacteria and Lactobacillus plantarum**  
YILMAZ C., GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.97, pp.288-295, 2017 (Journal Indexed in SCI)
- XII. **Hazelnut skin powder: A new brown colored functional ingredient**  
ÖZDEMİR K., YILMAZ C., DURMAZ G., GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.65, pp.291-297, 2014 (Journal Indexed in SCI)
- XIII. **Determination of melatonin and its isomer in foods by liquid chromatography tandem mass spectrometry**  
KOCADAĞLI T., YILMAZ C., GÖKMEN V.  
Food Chemistry, vol.153, pp.151-156, 2014 (Journal Indexed in SCI)
- XIV. **Formation of melatonin and its isomer during bread dough fermentation and effect of baking**

YILMAZ C., KOCADAĞLI T., GÖKMEN V.

Journal of Agricultural and Food Chemistry, vol.62, no.13, pp.2900-2905, 2014 (Journal Indexed in SCI)

XV. **Compositional characteristics of sour cherry kernel and its oil as influenced by different extraction and roasting conditions**

YILMAZ C., GÖKMEN V.

INDUSTRIAL CROPS AND PRODUCTS, vol.49, pp.130-135, 2013 (Journal Indexed in SCI)

## **Books & Book Chapters**

### **I. Chlorophyll**

Yılmaz C., Gökmen V.

in: The Encyclopedia of Food and Health , Benjamin Caballero,Paul M. Finglas,Fidel Toldra, Editor, Elsevier Science, Oxford/Amsterdam , Oxford, pp.37-41, 2015

## **Refereed Congress / Symposium Publications in Proceedings**

### **I. Neuroactive compounds in fermented foods**

YILMAZ C., GÖKMEN V.

EuroFoodChem XX Conference, 17 - 19 June 2019

### **II. Occurrence of neuroactive compounds in tea and cocoa**

GÖKMEN V., YILMAZ C.

First International Congress on Cocoa Coffee and Tea Asia 2018, 17 - 20 October 2018

### **III. Tryptophan derivatives in kynurenine pathway in cocoa and coffee: Effect of roasting and alkalization**

YILMAZ C., GÖKMEN V.

4th International Congress on Cocoa Coffee and Tea, Italy, 25 - 28 June 2017

### **IV. Hazelnut Skin Powder: A New Brown Colored Functional Ingredient**

Özdemir K. S. , Yılmaz C., Gökmen V.

1st Congress on Food Structure Design, Porto, Portugal, 15 - 17 October 2014

### **V. Formation of melatonin and its isomer during bread dough fermentation and effect of baking**

Kocadağlı T., Yılmaz C., Gökmen V.

7th International Conference and Exhibition on Nutraceuticals and Functional Foods, İstanbul, Turkey, 14 - 17 October 2014

### **VI. Preparation of brown-coloured submicron-sized hazelnut skin fiber with high antioxidant capacity using high shear homogenization**

Özdemir K. S. , Yılmaz C., Gökmen V.

7th International Congress on Pigments in Foods, Novara, Italy, 18 - 21 June 2013

### **VII. Effect of extraction conditions on the compositional characteristics of sour cherry seed kernel oil as fruit juice processing waste**

Yılmaz C., Gökmen V.

EuroFoodChem XVII, İstanbul, Turkey, 7 - 10 May 2013

### **VIII. Sour Cherry Seed Kernel: A Valuable Source of Nutrients from a Wasted Stream of Juice Industry**

Yılmaz C., Gökmen V.

CEFood 2012: 6th Central European Congress on Food, Novi-Sad, Serbia, 23 - 26 May 2012

## **Supported Projects**

YILMAZ C., GÖKMEN V., Project Supported by Higher Education Institutions, Fındık zarı tozu: Yeni kahverengi

fonksiyonel bileşen, 2015 - 2015

## **Activities in Scientific Journals**

Food Research International, Publication Committee Member, 2019 - Continues

## **Citations**

Total Citations (WOS):221

h-index (WOS):8