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International Researcher IDs

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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

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Effect of different stress conditions on the formation of amino acid derivatives by Brewer's and Baker's yeast during fermentation**
YILMAZ C., Ecem Berk Ş. E., GÖKMEN V.
Food Chemistry, vol.435, 2024 (SCI-Expanded)
- II. **Determination of endocannabinoids in fermented foods of animal and plant origin by liquid chromatography tandem mass spectrometry**
YILMAZ C., KOCADAĞLI T., GÖKMEN V.
Food Chemistry, vol.427, 2023 (SCI-Expanded)
- III. **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 (SCI-Expanded)
- IV. **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 (SCI-Expanded)
- V. **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 (SCI-Expanded)
- VI. **Neuroactive compounds in foods: Occurrence, mechanism and potential health effects**
YILMAZ C., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, vol.128, 2020 (SCI-Expanded)
- VII. **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 (SCI-Expanded)
- VIII. **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 (SCI-Expanded)
- IX. **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 (SCI-Expanded)
- X. **Determination of serotonin in nuts and nut containing products by liquid chromatography tandem mass spectrometry**
YILMAZ C., Taş N., KOCADAĞLI T., GÖKMEN V.
Food Chemistry, vol.272, pp.347-353, 2019 (SCI-Expanded)
- XI. **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 (SCI-Expanded)
- XII. **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 (SCI-Expanded)

- XIII. **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 (SCI-Expanded)
- XIV. **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 (SCI-Expanded)
- XV. **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 (SCI-Expanded)
- XVI. **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 (SCI-Expanded)
- XVII. **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 (SCI-Expanded)

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. Health-Promoting Compounds in Turkish Hazelnut Varieties

TAŞ N., YILMAZ C., GÖKMEN V.

14th International Conference and Exhibition on Nutraceuticals and Functional Foods, İstanbul, Turkey, 02 October 2022

II. Neuroactive compounds in fermented foods

YILMAZ C., GÖKMEN V.

EuroFoodChem XX Conference, 17 - 19 June 2019

III. 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

IV. 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

V. 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

VI. 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

- VII. **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
- VIII. **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
- IX. **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., KOCADAĞLI T., Project Supported by Higher Education Institutions, Hayvansal ve Bitkisel Kaynaklı Fermente Gıdalarda Endokannabinoid Analizine Yönelik Sıvı Kromatografisi Tandem Kütle Spektrometresi ile Metot Geliştirilmesi, 2021 - 2022

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

Metrics

Publication: 27

Citation (WoS): 422

Citation (Scopus): 574

H-Index (WoS): 11

H-Index (Scopus): 12

Non Academic Experience

Hacettepe Üniversitesi