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Eğitim Bilgileri

Doktora, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği A.B.D., Türkiye 2013 - 2018

Yüksek Lisans, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği A.B.D., Türkiye 2010 - 2013

Lisans, Ankara Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 2005 - 2010

Yabancı Diller

İngilizce, B2 Orta Üstü

Sertifika, Kurs ve Eğitimler

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

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

Yaptığı Tezler

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

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

Araştırma Alanları

Gıda Mühendisliği, Gıda Bilimleri, Gıda Teknolojisi, Mühendislik ve Teknoloji

Akademik Unvanlar / Görevler

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- 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, cilt.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, cilt.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, cilt.69, sa.45, ss.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, cilt.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, cilt.137, 2021 (SCI-Expanded)
- VI. **Neuroactive compounds in foods: Occurrence, mechanism and potential health effects**
YILMAZ C., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, cilt.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, cilt.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, cilt.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, cilt.120, ss.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, cilt.272, ss.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, cilt.243, ss.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, cilt.42, sa.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, cilt.97, ss.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, cilt.65, ss.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, cilt.153, ss.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, cilt.62, sa.13, ss.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, cilt.49, ss.130-135, 2013 (SCI-Expanded)

Kitap & Kitap Bölümleri

I. Chlorophyll

Yılmaz C., Gökmen V.

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

Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar

- 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, Türkiye, 02 Ekim 2022
- II. **Neuroactive compounds in fermented foods**
YILMAZ C., GÖKMEN V.
EuroFoodChem XX Conference, 17 - 19 Haziran 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 Ekim 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, İtalya, 25 - 28 Haziran 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, Portekiz, 15 - 17 Ekim 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, Türkiye, 14 - 17 Ekim 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, İtalya, 18 - 21 Haziran 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, Türkiye, 7 - 10 Mayıs 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, Sırbistan, 23 - 26 Mayıs 2012

Desteklenen Projeler

YILMAZ C., KOCADAĞLI T., Yükseköğretim Kurumları Destekli Proje, Hayvansal ve Bitkisel Kaynaklı Fermente Gıdalarda Endokannabinoid Analizine Yönelik Sıvı Kromatografisi Tandem Kütle Spektrometresi ile Metot Geliştirilmesi, 2021 - 2022

YILMAZ C., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Fındık zarı tozu: Yeni kahverengi fonksiyonel bileşen, 2015 - 2015

Bilimsel Dergilerdeki Faaliyetler

Food Research International, Yayın Kurul Üyesi, 2019 - Devam Ediyor

Metrikler

Yayın: 27

Atıf (WoS): 422

Atıf (Scopus): 574

H-İndeks (WoS): 11

H-İndeks (Scopus): 12

Akademi Dışı Deneyim

Hacettepe Üniversitesi