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Personal Information

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Education Information

Postgraduate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2013 - Continues
Undergraduate, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2008 - 2013

Dissertations

Postgraduate, Increasing the total antioxidant capacity bound to insoluble dietary fiber, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Yl) (Tezli), 2015

Research Areas

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

Academic Titles / Tasks

Research Assistant, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2014 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

I. **The power of the QUENCHER method in measuring total antioxidant capacity of foods: Importance of interactions between different forms of antioxidants**
ÇELİK E. E., DOĞAN CÖMERT E., GÖKMEN V.
Talanta, vol.269, 2024 (SCI-Expanded)

II. **Optimization of reaction conditions for the design of cereal-based dietary fibers with high antioxidant capacity**
DOĞAN CÖMERT E., GÖKMEN V.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.102, no.14, pp.6502-6510, 2022 (SCI-Expanded)

III. **Interactions of epicatechin and cysteine with certain other dicarbonyl scavengers during their reaction with methylglyoxal under simulated physiological conditions**
DOĞAN CÖMERT E., GÖKMEN V.
FOOD CHEMISTRY, vol.369, 2022 (SCI-Expanded)

IV. ** Effect of food combinations and their co-digestion on total antioxidant capacity under simulated gastrointestinal conditions **
DOĞAN CÖMERT E., GÖKMEN V.
CURRENT RESEARCH IN FOOD SCIENCE, vol.5, pp.414-422, 2022 (SCI-Expanded)

V. **Investigation of the methylglyoxal scavenging kinetics of different food matrices under simulated intestinal conditions**
DOĞAN CÖMERT E., GÖKMEN V.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.246, no.12, pp.2461-2470, 2020 (SCI-Expanded)

VI. **Effects of different cooking methods on methylglyoxal scavenging potential of meat under simulated gastrointestinal conditions**
DOĞAN CÖMERT E., GÖKMEN V.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.132, 2020 (SCI-Expanded)

VII. **A new procedure to measure cysteine equivalent methylglyoxal scavenging activity (CEMSA) of foods under simulated physiological conditions**
DOĞAN CÖMERT E., GÖKMEN V.
JOURNAL OF FUNCTIONAL FOODS, vol.63, 2019 (SCI-Expanded)

VIII. **Kinetic evaluation of the reaction between methylglyoxal and certain scavenging compounds and determination of their in vitro dicarbonyl scavenging activity**
DOĞAN CÖMERT E., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, vol.121, pp.257-268, 2019 (SCI-Expanded)

IX. **Antioxidants Bound to an Insoluble Food Matrix: Their Analysis, Regeneration Behavior, and Physiological Importance**
DOĞAN CÖMERT E., GÖKMEN V.
COMPREHENSIVE REVIEWS IN FOOD SCIENCE AND FOOD SAFETY, vol.16, no.3, pp.382-399, 2017 (SCI-Expanded)

X. **Mitigation of ovalbumin glycation in vitro by its treatment with green tea polyphenols**
Comert E. D., Akillioglu H. G., GÖKMEN V.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.243, no.1, pp.11-19, 2017 (SCI-Expanded)

XI. **Cereal dietary fiber bound antioxidants**
Comert E. D., GÖKMEN V.
AGRO FOOD INDUSTRY HI-TECH, vol.27, no.5, 2016 (SCI-Expanded)

XII. **Mechanism of the interaction between insoluble wheat bran and polyphenols leading to increased antioxidant capacity**
Dogan E., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, vol.69, pp.189-193, 2015 (SCI-Expanded)

Refereed Congress / Symposium Publications in Proceedings

I. **Bound antioxidant compounds and their digestion behaviour**
DOĞAN CÖMERT E., GÖKMEN V.
5th International Conference on Food Digestion, France, 4 - 06 June 2017

II. **Treatment with Soluble Phenolic Antioxidants Significantly Improves Antioxidant Capacity of Insoluble Wheat Bran**
DOĞAN E., GÖKMEN V.
3rd International Congress on Cocoa Coffee and Tea, Portugal, 22 - 24 June 2015

III. **Treatment with soluble phenolic antioxidants significantly improves antioxidant capacity of insoluble wheat bran**
DOĞAN E., GÖKMEN V.
249th ACS National Meeting, United States Of America, 22 - 26 March 2015

Supported Projects

GÖKMEN V., DOĞAN CÖMERT E., Project Supported by Higher Education Institutions, Yüksek Antioksidan Kapasiteli Tahıl Kökenli Besinsel Liflerin Tasarımı, 2017 - 2021
GÖKMEN V., DOĞAN CÖMERT E., AKILLIOĞLU H. G., Project Supported by Higher Education Institutions, 13.Beslenme Kongresi, 2016 - 2017
DOĞAN CÖMERT E., GÖKMEN V., Project Supported by Higher Education Institutions, Çözünmez Buğday Kepeğinin Antioksidan Kapasitesinin Çözünür Fenolik Antioksidanlarla Muamele Edilerek Arttırılması, 2015 - 2015
DOĞAN CÖMERT E., Project Supported by Higher Education Institutions, Çözünmez Buğday Kepeğinin Antioksidan Kapasitesinin Çözünür Fenolik Antioksidanlarla Muamele Edilerek Arttırılması, 2015 - 2015

Metrics

Publication: 15
Citation (WoS): 96
Citation (Scopus): 141
H-Index (WoS): 5
H-Index (Scopus): 6