

Prof. HALİL VURAL

Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: G-6013-2013

Yoksis Researcher ID: 2663

Education Information

Doctorate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 1988 - 1992

Postgraduate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 1985 - 1987

Undergraduate, Ege University, Faculty Of Science, Kimya - Biyokimya, Turkey 1979 - 1983

Foreign Languages

English, B2 Upper Intermediate

Research Areas

Food Engineering, Food Science, Food Toxicology, Food Technology, Fats Technology, Meat, Poultry and Game Technology, Engineering and Technology

Academic Titles / Tasks

Professor, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2004 - Continues

Associate Professor, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1997 - 2004

Assistant Professor, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1996 - 1997

Research Assistant, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1985 - 1996

Academic and Administrative Experience

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2012 - Continues

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2007 - 2012

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1998 - 2006

Advising Theses

VURAL H., Süperkritik karbondioksit ekstraksiyonu ile ekstrakte edilen menengiç (*Pistacia terebinthus* L.) ekstraktının ve

yağının incelenmesi, Postgraduate, A.SÜR(Student), 2017

VURAL H., Sosis üretiminde kullanılan farklı yağ ikame maddelerin termal özellikleri ve ürün kalitesi üzerine etkisi, Postgraduate, R.JAFARZADEH(Student), 2015

VURAL H., Sosis üretiminde kullanılan farklı hidrokolloidlerin termal özellikleri ve ürün kalitesi üzerine etkileri, Doctorate, E.EYİLER(Student), 2013

VURAL H., Potasyum klorür kullanımının pastırmanın bazı kalite özellikleri üzerine etkileri, Postgraduate, E.HASTAOĞLU(Student), 2011

VURAL H., Işınlamanın hamburger köftelerin kalite kriterleri, raf ömrü üzerine etkisinin incelenmesi ve hamburger köftelerde ışınlamanın tespiti, Doctorate, A.YARALI(Student), 2010

VURAL H., Kayısı çekirdeğinin sosis üretiminde yağ kaynağı olarak kullanımının araştırılması, Postgraduate, E.KUŞAKLI(Student), 2010

VURAL H., Üzüm çekirdeği ekstraktı, unu ve yağının et ürünleri üretiminde kullanımının araştırılması, Doctorate, E.BURÇİN(Student), 2009

VURAL H., Enzimatik interesterifikasyon yöntemi ile üretilen soya yağı bazlı fonksiyonel lipidlerde oksidatif stabilitenin belirlenmesi, Postgraduate, S.TURAN(Student), 2006

VURAL H., Bitkisel yağlardan enzimatik interesterifikasyon yolu ile anne sütü yağına özdeş yağ üretimi, Doctorate, İ.KARABULUT(Student), 2004

VURAL H., Interesterifiye yağ karışımlarının düşük yağlı sosis üretiminde kullanımının araştırılması, Postgraduate, E.BURÇİN(Student), 2003

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Effect of green tea extract on heat-induced protein interactions and rennet coagulation in milk**
Koseoglu Aslandag S., VURAL H., ELİKOĞLU S.
International Dairy Journal, vol.145, 2023 (SCI-Expanded)
- II. **Nutmeg nutraceutical constituents: In vitro and in vivo pharmacological potential**
Malik T., Sharma R., Panesar P. S., Gehlot R., TOKUŞOĞLU Ö., Dhull S. B., VURAL H., Singh A.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.6, 2022 (SCI-Expanded)
- III. **Formula refining through composite blend of soya, alfalfa, and wheat flour; A vegan meat approach**
Sharma A., Rawat K., Jattan P., Kumar P., TOKUŞOĞLU Ö., Kumar P., VURAL H., Singh A.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.5, 2022 (SCI-Expanded)
- IV. **Effects of thymol and rosemary essential oils and red beet extract on low-nitrite and carmine-free beef Mortadella**
HASTAOĞLU E., VURAL H., CAN Ö. P.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.10, 2021 (SCI-Expanded)
- V. **Coffee toxicology, processing of the coffee and liver diseases (is it a miracle of nature?)**
Ergin E., TOKUŞOĞLU Ö., VURAL H.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, 2021 (SCI-Expanded)
- VI. **Effect of phenolic compounds on the activity of proteolytic enzymes during rennet induced coagulation of milk and ripening of miniature cheese**
ELİKOĞLU S., VURAL H., Erdem Y. K.
LWT, vol.136, 2021 (SCI-Expanded)
- VII. **Binding characteristics of polyphenols as milk plasmin inhibitors**
Yildirim-Elikoglu S., Vural H.
Journal of the Science of Food and Agriculture, vol.99, no.15, pp.6922-6930, 2019 (SCI-Expanded)
- VIII. **New Approaches to Production of Turkish-type Dry-cured Meat Product "Pastirma": Salt Reduction and Different Drying Techniques**
HASTAOĞLU E., VURAL H.
KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES, vol.38, no.2, pp.224-239, 2018 (SCI-Expanded)
- IX. **Thermal, microscopic, and quality properties of low-fat frankfurters and emulsions produced by**

addition of different hydrocolloids

YILMAZ E. E., VURAL H., YADIGARI R. J.

INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, no.9, pp.1987-2002, 2017 (SCI-Expanded)

- X. **High-Pressure Processing for Freshness, Shelf-Life Quality of Meat Products and Value-Added Meat Products**
TOKUŞOĞLU Ö., VURAL H.
IMPROVING FOOD QUALITY WITH NOVEL FOOD PROCESSING TECHNOLOGIES, pp.85-110, 2015 (SCI-Expanded)
- XI. **Fermented Sausages from Other Meats**
ÖZVURAL E. B., VURAL H.
HANDBOOK OF FERMENTED MEAT AND POULTRY, 2ND EDITION, pp.339-343, 2015 (SCI-Expanded)
- XII. **A rapid method for determination of the origin of meat and meat products based on the extracted fat spectra by using of Raman spectroscopy and chemometric method**
BOYACI İ. H., UYSAL R. S., TEMİZ T., SHENDİ E. G., YADEGARI R. J., RISHKAN M. M., Velioglu H. M., Tamer U., OZAY D. S., VURAL H.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.238, no.5, pp.845-852, 2014 (SCI-Expanded)
- XIII. **Which is the best grape seed additive for frankfurters: extract, oil or flour?**
Ozvural E. B., VURAL H.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.94, no.4, pp.792-797, 2014 (SCI-Expanded)
- XIV. **THE EFFECTS OF GRAPE SEED EXTRACT ON QUALITY CHARACTERISTICS OF FRANKFURTERS**
OZVURAL E. B., VURAL H.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.36, no.4, pp.291-297, 2012 (SCI-Expanded)
- XV. **Grape seed flour is a viable ingredient to improve the nutritional profile and reduce lipid oxidation of frankfurters**
OZVURAL E. B., VURAL H.
MEAT SCIENCE, vol.88, no.1, pp.179-183, 2011 (SCI-Expanded)
- XVI. **Extraction and identification of proanthocyanidins from grape seed (Vitis Vinifera) using supercritical carbon dioxide**
YILMAZ E. E., OZVURAL E. B., VURAL H.
JOURNAL OF SUPERCRITICAL FLUIDS, vol.55, no.3, pp.924-928, 2011 (SCI-Expanded)
- XVII. **Utilization of brewer's spent grain in the production of Frankfurters**
OZVURAL E. B., VURAL H., GÖKBULUT İ., Ozboy-Ozbas O.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.44, no.6, pp.1093-1099, 2009 (SCI-Expanded)
- XVIII. **THE EFFECT OF ADDITION OF HAZELNUT OIL ON SOME QUALITY CHARACTERISTICS OF TURKISH FERMENTED SAUSAGE (SUCUK)**
Ilikkan H., Ercoskun H., VURAL H., Sahin E.
JOURNAL OF MUSCLE FOODS, vol.20, no.1, pp.117-127, 2009 (SCI-Expanded)
- XIX. **Utilization of interesterified oil blends in the production of frankfurters**
OEZVURAL E. B., VURAL H.
MEAT SCIENCE, vol.78, no.3, pp.211-216, 2008 (SCI-Expanded)
- XX. **Fatty acid, triacyl glycerol, phytosterol, and tocopherol variations in kernel oil of Malatya apricots from Turkey**
Turan S., TOPCU A., KARABULUT İ., VURAL H., HAYALOĞLU A. A.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.55, no.26, pp.10787-10794, 2007 (SCI-Expanded)
- XXI. **Human milk fat substitute produced by enzymatic interesterification of vegetable oil blend**
KARABULUT İ., TURAN S., VURAL H., Kayahan M.
FOOD TECHNOLOGY AND BIOTECHNOLOGY, vol.45, no.4, pp.434-438, 2007 (SCI-Expanded)
- XXII. **Influence of sn-1,3-lipase-catalysed interesterification on the oxidative stability of soybean oil-based structured lipids**
TURAN S., KARABULUT İ., Vural H.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.87, no.1, pp.90-97, 2007 (SCI-Expanded)

- XXIII. **Effects of reaction parameters on the incorporation of caprylic acid into soybean oil for production of structured lipids**
TURAN S., KARABULUT I., Vural H.
JOURNAL OF FOOD LIPIDS, vol.13, no.3, pp.306-317, 2006 (SCI-Expanded)
- XXIV. **Effects of interesterified vegetable oils and sugar beet fibre on the quality of Turkish-type salami**
Javidipour I., Vural H., Ozbas O., Tekin A.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.40, no.2, pp.177-185, 2005 (SCI-Expanded)
- XXV. **Effects of interesterified vegetable oils and sugarbeet fiber on the quality of frankfurters**
Vural H., Javidipour I., Ozbas O.
MEAT SCIENCE, vol.67, no.1, pp.65-72, 2004 (SCI-Expanded)
- XXVI. **Utilization of sugarbeet fiber in low-fat Turkish-type salami**
Vural H., Ozboy-Ozbas O., Javidipour I.
ZUCKERINDUSTRIE, vol.129, no.4, pp.249-253, 2004 (SCI-Expanded)
- XXVII. **Effect of replacing beef fat and tail fat with interesterified plant oil on quality characteristics of Turkish semi-dry fermented sausages**
Vural H.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.217, no.2, pp.100-103, 2003 (SCI-Expanded)
- XXVIII. **Effects of sugarbeet fiber on the quality of Frankfurters**
Ozboy-Ozbas O., Vural H., Javidipour I.
ZUCKERINDUSTRIE, vol.128, no.3, pp.171-175, 2003 (SCI-Expanded)
- XXIX. **Effects of incorporation of interesterified plant oils on quality and fatty acid composition of Turkish-type salami**
Javidipour I., Vural H.
NAHRUNG-FOOD, vol.46, no.6, pp.404-407, 2002 (SCI-Expanded)
- XXX. **Replacement of beef fat in Frankfurters by interesterified palm, cottonseed and olive oils**
Vural H., Javidipour I.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.214, no.6, pp.465-468, 2002 (SCI-Expanded)
- XXXI. **Effects of irradiation, antimicrobial agents and modified-atmosphere packaging on histamine production by *Morganella morganii* in mackerel fillets**
AYTAC S., OZBAS Z. Y., Vural H.
ARCHIV FUR LEBENSMITTELHYGIENE, vol.51, no.1, pp.28-30, 2000 (SCI-Expanded)
- XXXII. **The use of commercial starter cultures in the production of Turkish semi-dry fermented sausages**
Vural H.
ZEITSCHRIFT FUR LEBENSMITTEL-UNTERSUCHUNG UND-FORSCHUNG A-FOOD RESEARCH AND TECHNOLOGY, vol.207, no.5, pp.410-412, 1998 (SCI-Expanded)
- XXXIII. **Survey on chemical and microbiological quality of frankfurter-type sausages retailed in Ankara: The incidence of *Yersinia enterocolitica***
Vural H., AYTAC S., OZBAS Z. Y.
FLEISCHWIRTSCHAFT, vol.76, no.11, pp.1170-1169, 1996 (SCI-Expanded)
- XXXIV. **Effects of modified atmosphere and vacuum packaging on the growth of spoilage and inoculated pathogenic bacteria on fresh poultry**
OZBAS Z. Y., Vural H., AYTAC S.
ZEITSCHRIFT FUR LEBENSMITTEL-UNTERSUCHUNG UND-FORSCHUNG, vol.203, no.4, pp.326-332, 1996 (SCI-Expanded)
- XXXV. **Combined effect of gamma-irradiation and conventional cooking on *Aeromonas hydrophila* in meatball**
OZBAS Z. Y., Vural H., AYTAC S.
ZEITSCHRIFT FUR LEBENSMITTEL-UNTERSUCHUNG UND-FORSCHUNG, vol.202, no.1, pp.60-62, 1996 (SCI-Expanded)

Articles Published in Other Journals

- I. **The Effects of Colorants Used in Hotel Kitchens in Terms of Child Health**
HASTAOĞLU E., CAN Ö. P., VURAL H.
European Journal of Science and Technology, no.14, pp.10-16, 2018 (Peer-Reviewed Journal)
- II. **DETERMINATION OF INTERACTIONS BETWEEN MEAT PROTEINS AND CARRAGEENANS WITH DIFFERENTIAL SCANNING CALORIMETRY**
EYİLER E., VURAL H.
GIDA / THE JOURNAL OF FOOD, vol.43, no.5, pp.776-786, 2018 (Peer-Reviewed Journal)
- III. **Fermentasyon Koşulları ve Isıl İşlem Uygulamasının Sucuk Kalitesi Üzerine Etkileri**
VURAL H.
Gıda Teknolojisi, vol.15, no.1, pp.78, 2011 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **High-Pressure Processing for Freshness, Shelf-Life Quality of Meat Products and Value-Added Meat Products**
Tokuşoğlu Ö., VURAL H.
in: IMPROVING FOOD QUALITY WITH NOVEL FOOD PROCESSING TECHNOLOGIES, Tokuşoğlu, Ö., Swanson, B.G., Editor, Crc Press, Boca Raton, pp.85-110, 2015
- II. **Fermented Sausages from Other Meats**
Özvural E. B., VURAL H.
in: HANDBOOK OF FERMENTED MEAT AND POULTRY, Toldra, F., Editor, Blackwell Pub, Iowa, pp.339-343, 2015

Refereed Congress / Symposium Publications in Proceedings

- I. **Investigation of Usage of Red Beetroot and Black Carrot Extracts in Emulsifying Meat Products**
CAN Ö. P., HASTAOĞLU E., VURAL H., ÖZMEN A. S.
International Conference on Innovative Engineering Applications, Sivas, Turkey, 20 - 22 September 2018
- II. **Investigation of Possibilities of Using Essential Oils Instead of Nitrite in Chicken Salami**
CAN Ö. P., HASTAOĞLU E., VURAL H., BETÜL Y.
International Conference on Innovative Engineering Applications, Sivas, Turkey, 20 - 22 September 2018
- III. **Otel Mutfaklarında Kullanılan Renklendiricilerin Çocuk Sağlığı Açısından Etkileri**
HASTAOĞLU E., CAN Ö. P., VURAL H.
1. Uluslararası Çocuk Dostu Turizm Kongresi, 25 - 28 April 2018
- IV. **Anadolu'da Gıda: Pastırma- Sucuk**
VURAL H.
10. Gıda Müh Kongresi, Antalya, Turkey, 9 - 11 November 2017
- V. **PASTIRMADAKİ TUZUN AZALTILMASINDA POTASYUM Klorürün Etkisi**
HASTAOĞLU E., VURAL H.
İç Anadolu Bölgesi 3. Tarım ve Gıda Kongresi, 26 - 28 October 2017
- VI. **EMÜLSİFİYE ET ÜRÜNLERİNDE DİYET LİF KULLANIMI**
HASTAOĞLU E., VURAL H.
İç Anadolu Bölgesi 3. Tarım ve Gıda Kongresi, 26 - 28 October 2017
- VII. **Effect of Carrageenans on Thermal Denaturation and Glass Transition Temperatures of Meat Proteins**
EYİLER YILMAZ E., VURAL H.
International Conference on Nutrition and Food Sciences, Budapest, Hungary, 10 - 12 May 2017

Supported Projects

VURAL H., ELİKOĞLU S., Project Supported by Higher Education Institutions, Fenolik Bileşikler ile Süt Endüstrisi İçin Önem Taşıyan Proteolitik Enzimlerin Etkileşimleri ve Bu Etkileşimlerin Enzim Aktivitesi ile Sütün Enzimatik Pıhtılaşma ve Olgunlaşma Süreçlerine Etkileri, 2017 - 2020

VURAL H., ŞAHİN Ö., Project Supported by Higher Education Institutions, Melocan Smilax excelsa L Bitkisinin Farklı Kısımlarının Süperkritik Karbondioksit Ekstraksiyonu ile Elde Edilen Bileşenlerinin Tanımlanması, 2018 - 2019

VURAL H., TOPCU A., ZENCİR Y., TEMİZ A., HEYBELİ Z. S., Project Supported by Higher Education Institutions, Gıda Mühendisliği Bölümü Öğrenci Laboratuvarlarının İyileştirilmesi, 2015 - 2019

VURAL H., KÜTÜK AYHAN D., TEMİZ A., Project Supported by Higher Education Institutions, SÜT İŞLETMELERİNDE BİYOFİLM OLUŞTURAN MİKROORGANİZMALAR VE BİYOFİLM OLUŞUMUNUN KARAKTERİZASYONU, 2016 - 2017

VURAL H., SÜR A., Project Supported by Higher Education Institutions, SÜPERKRİTİK KARBONDİOKSİT EKSTRAKSİYONU İLE EKSTRAKTE EDİLEN MENENGİÇ Pistacia Terebinthus L EKSTRAKTININ VE VE YAĞININ TANIMLANMASI, 2015 - 2016

Metrics

Publication: 47

Citation (WoS): 596

Citation (Scopus): 594

H-Index (WoS): 14

H-Index (Scopus): 13

Non Academic Experience

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