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Personal Information

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Education Information

Doctorate, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Bölümü, Turkey 2011 - 2017

Postgraduate, Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2009 - 2011

Undergraduate, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2005 - 2009

Foreign Languages

English, C1 Advanced

Dissertations

Doctorate, Investigation of chemical reactions in hazelnut induced by roasting, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2017

Research Areas

Food Engineering, Engineering and Technology

Academic Titles / Tasks

Research Assistant, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2010 - Continues

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

- I. **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)
- II. **Effect of Roasting and Storage on the Formation of Maillard Reaction and Sugar Degradation Products in Hazelnuts (Corylus avellana L.)**
TAŞ N., GÖKMEN V.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.67, no.1, pp.415-424, 2019 (Journal Indexed in SCI)
- III. **Profiling of the Contents of Amino Acids, Water-Soluble Vitamins, Minerals, Sugars and Organic Acids in Turkish Hazelnut Varieties**
TAŞ N., GÖKMEN V.
POLISH JOURNAL OF FOOD AND NUTRITION SCIENCES, vol.68, no.3, pp.223-234, 2018 (Journal Indexed in SCI)

- IV. **Maillard reaction and caramelization during hazelnut roasting: A multiresponse kinetic study**
TAŞ N., GÖKMEN V.
FOOD CHEMISTRY, vol.221, pp.1911-1922, 2017 (Journal Indexed in SCI)
- V. **Phenolic compounds in natural and roasted nuts and their skins: a brief review**
TAŞ N., GÖKMEN V.
CURRENT OPINION IN FOOD SCIENCE, vol.14, pp.103-109, 2017 (Journal Indexed in SCI)
- VI. **A Comparison of Cognitive Status between Children with Leukemia and Healthy Peers**
UYSAL S., EKİNCİ Y., KABAK V. Y. , TAŞ N., YASAROĞLU O. F. , DÜĞER T.
PEDIATRIC BLOOD & CANCER, vol.63, 2016 (Journal Indexed in SCI)
- VII. **Effect of alkalization on the Maillard reaction products formed in cocoa during roasting**
Tas N., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, vol.89, pp.930-936, 2016 (Journal Indexed in SCI)
- VIII. **Profiling triacylglycerols, fatty acids and tocopherols in hazelnut varieties grown in Turkey**
TAŞ N., GÖKMEN V.
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.44, pp.115-121, 2015 (Journal Indexed in SCI)
- IX. **Bioactive compounds in different hazelnut varieties and their skins**
TAŞ N., GÖKMEN V.
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.43, pp.203-208, 2015 (Journal Indexed in SCI)
- X. **Investigation of heat induced reactions between lipid oxidation products and amino acids in lipid rich model systems and hazelnuts**
Karademir Y., Goncuoglu N., GÖKMEN V.
FOOD & FUNCTION, vol.4, no.7, pp.1061-1066, 2013 (Journal Indexed in SCI)
- XI. **Accumulation of 5-Hydroxymethylfurfural in Oil During Frying of Model Dough**
Goncuoglu N., GÖKMEN V.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.90, no.3, pp.413-417, 2013 (Journal Indexed in SCI)
- XII. **Phytochemicals and health benefits of dried apricots**
Goncuoglu N., ATAÇ MOGOL B., GÖKMEN V.
DRIED FRUITS: PHYTOCHEMICALS AND HEALTH EFFECTS, pp.226-242, 2013 (Journal Indexed in SCI)

Articles Published in Other Journals

- I. **Investigation of The Physical and Functional Needs in Adult Cancer Patients Consulted to Physiotherapy and Rehabilitation**
Kabak V. Y. , TAŞ N., EKİNCİ Y., Uysal S. A. , DÜĞER T.
TURK ONKOLOGI DERGISI-TURKISH JOURNAL OF ONCOLOGY, vol.31, no.3, pp.104-108, 2016 (Journal Indexed in ESCI)

Refereed Congress / Symposium Publications in Proceedings

- I. **Effect of metal salts on the formation of aroma compounds and acrylamide during heating**
TAŞ N., KOCADAĞLI T., Balagiannis D., GÖKMEN V., Parker J.
Acrylamide - Regulatory and Industry Update, 16 October 2017
- II. **THE EFFECT OF BAKING CONDITIONS AND DOUGH FORMULATIONS ON DICARBONYL COMPOUNDS FORMATION AND ANTHOCYANINS STABILITY IN COOKIES MADE FROM BLUE CORN FLOUR**
Zilic S., GÖKMEN V., KOCADAĞLI T., Vancetovic J., TAŞ N.
13th Congress of Nutrition, 26 - 28 October 2016
- III. **Multiresponse kinetic modelling of Maillard reaction and caramelisation in hazelnuts during roasting**
TAŞ N., GÖKMEN V.
12th International Symposium on the Maillard Reaction, Japan, 1 - 04 September 2015

IV. Effect of Alkalization on Maillard Reaction Products During Cocoa Roasting

TAŞ N., GÖKMEN V.

3rd International Congress on Cocoa Coffee and Tea, Portugal, 22 - 24 June 2015

Supported Projects

TAŞ N., Project Supported by Higher Education Institutions, Bisküvilerde Aroma Oluşumu Üzerine Kalsiyum Tuzlarının Etkisi, 2017 - 2018

TAŞ N., Project Supported by Higher Education Institutions, Metal Katyonlarının Isıl İşlem Sırasında Aroma Oluşumu Üzerine Etkisi, 2017 - 2018

TAŞ N., GÖKMEN V., Project Supported by Higher Education Institutions, Model Hamurların Kızartılması Sırasında Yağda 5-Hidroksimetilfurfural Birikimi, 2015 - 2015

TAŞ N., GÖKMEN V., Project Supported by Higher Education Institutions, FINDIKLARDA KAVURMA SIRASINDA GERÇEKLEŞEN MAILLARD REAKSİYONU VE KAMELİZASYONUN ÇOK DEĞİŞKENLİ KİNETİK MODELLENMESİ, 2015 - 2015

Citations

Total Citations (WOS):112

h-index (WOS):6