

## Prof.Dr. VURAL GÖKMEN

### Kişisel Bilgiler

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### Eğitim Bilgileri

Doktora, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 1993 - 1998

Lisans, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 1985 - 1990

### Yabancı Diller

İngilizce, B2 Orta Üstü

### Yaptığı Tezler

Doktora, Domateslerde 2,4-D, 4-CPA ve BNOA çoklu kalıntı tayini ve kalıntı miktarı ile morfolojik bozukluklar arasındaki ilişkinin belirlenmesi üzerine araştırmalar, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1998

Yüksek Lisans, Domateslerde kromatografik yöntemle 2,4-D tayini üzerinde araştırmalar, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1993

### Araştırma Alanları

Gıda Mühendisliği, Gıda Bilimleri, Gıda Kimyası, Gıda Teknolojisi, Gıda İşleme (Pastörizasyon, Sterilizasyon, Soğutma, Kurutma), Mühendislik ve Teknoloji

### Akademik Unvanlar / Görevler

Prof.Dr., Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2007 - Devam Ediyor

Doç.Dr., Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2002 - 2007

Yrd.Doç.Dr., Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1998 - 2002

Araştırma Görevlisi, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1990 - 1998

### Akademik İdari Deneyim

Hacettepe Üniversitesi, Rektörlük, 2016 - Devam Ediyor

### Yönetilen Tezler

GÖKMEN V., Investigation of the reactivities of monomeric and polymeric components in some foods in digestion conditions in vitro, Doktora, B.AYTÜL(Öğrenci), 2017

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GÖKMEN V., Investigation of controlled modifications on glycation tendency of proteins, Doktora, H.GÜL(Öğrenci), 2016

GÖKMEN V., Investigation and kinetic modelling of  $\alpha$ -dicarbonyl compound formation in foods, Doktora, T.KOCADAĞLI(Öğrenci), 2016

GÖKMEN V., Increasing the total antioxidant capacity bound to insoluble dietary fiber, Yüksek Lisans, E.DOĞAN(Öğrenci), 2015

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GÖKMEN V., Development and characterization of whey based alpha-lactalbumin protein nanotubes for food applications, Doktora, Ö.TARHAN(Öğrenci), 2013

GÖKMEN V., Besinsel liflere bağlı biyoaktif maddelerin antioksidan kapasitesi ve rejenerasyon davranışının quencher metoduyla belirlenmesi, Yüksek Lisans, E.EVRİM(Öğrenci), 2013

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GÖKMEN V., Adsorban reçineler kullanılarak şeker şurubu ve elma suyu renginin iyileştirilmesi, Yüksek Lisans, B.ATAÇ(Öğrenci), 2008

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## SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- I. **Kinetic modeling of Maillard and caramelization reactions in sucrose-rich and low moisture foods applied for roasted nuts and seeds**  
Sen D., GÖKMEN V.  
FOOD CHEMISTRY, cilt.395, 2022 (SCI İndekslerine Giren Dergi)
- II. **Safety concerns of processed foods in terms of neo-formed contaminants and NOVA classification**  
Tas N. G. , KOCADAĞLI T., GÖKMEN V.  
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- VI. **Interactions of epicatechin and cysteine with certain other dicarbonyl scavengers during their reaction with methylglyoxal under simulated physiological conditions**  
DOĞAN CÖMERT E., GÖKMEN V.  
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- VII. **Effect of food combinations and their co-digestion on total antioxidant capacity under simulated gastrointestinal conditions**  
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CURRENT RESEARCH IN FOOD SCIENCE, cilt.5, ss.414-422, 2022 (SCI İndekslerine Giren Dergi)
- VIII. **Perspective on the Formation, Analysis, and Health Effects of Neuroactive Compounds in Foods**  
YILMAZ C., GÖKMEN V.  
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- IX. **Investigations on the formation of alpha-dicarbonyl compounds and 5-hydroxymethylfurfural in fruit products during storage: New insights into the role of Maillard reaction**  
AKTAĞ I., GÖKMEN V.  
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- X. **Optimization of microwave-assisted extraction of anthocyanins in red cabbage by response surface methodology**  
Yigit U., YOLAÇANER E., Hamzalioglu A., GÖKMEN V.  
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- XIII. **Formation of alpha-dicarbonyl compounds and glycation products in sesame (*Sesamum indicum* L.) seeds during roasting: a multiresponse kinetic modelling approach**  
Berk E., AKTAĞ I., GÖKMEN V.  
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- XIV. **Effects of Sprouting and Fermentation on Free Asparagine and Reducing Sugars in Wheat, Einkorn, Oat, Rye, Barley, and Buckwheat and on Acrylamide and 5-Hydroxymethylfurfural Formation during Heating**  
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- XVI. **Mitigation of acrylamide in baked potato chips by vacuum baking and combined conventional and vacuum baking processes**  
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- XVII. **Formation of amino acid derivatives in white and red wines during fermentation: Effects of non-Saccharomyces yeasts and *Oenococcus oeni***  
YILMAZ C., GÖKMEN V.  
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- XVIII. **Investigations on the formation of alpha-dicarbonyl compounds and 5-hydroxymethylfurfural in apple juice, orange juice and peach puree under industrial processing conditions**  
AKTAĞ I., GÖKMEN V.  
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- XIX. **Interactions between free and bound antioxidants under different conditions in food systems**  
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- XX. **Effects of fermentation time and shooting period on amino acid derivatives and free amino acid profiles of tea**  
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Berk E., Hamzalioglu A., GÖKMEN V.  
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- XXII. **Potential reactions of thermal process contaminants during digestion**  
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- XXIV. **Investigation of the methylglyoxal scavenging kinetics of different food matrices under simulated intestinal conditions**  
DOĞAN CÖMERT E., GÖKMEN V.

- EUROPEAN FOOD RESEARCH AND TECHNOLOGY, 2020 (SCI İndekslerine Giren Dergi)
- XXV. **Multiresponse kinetic modelling of alpha-dicarbonyl compounds formation in fruit juices during storage**  
AKTAĞ I., GÖKMEN V.  
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- XXVI. **A survey of the occurrence of alpha-dicarbonyl compounds and 5-hydroxymethylfurfural in dried fruits, fruit juices, puree and concentrates**  
AKTAĞ I., GÖKMEN V.  
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, cilt.91, 2020 (SCI İndekslerine Giren Dergi)
- XXVII. **Modulation of gastrointestinal digestion of beta-lactoglobulin and micellar casein following binding by (-)-epigallocatechin-3-gallate (EGCG) and green tea flavanols**  
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- XXVIII. **5-Hydroxymethylfurfural accumulation plays a critical role on acrylamide formation in coffee during roasting as confirmed by multiresponse kinetic modelling**  
Hamzalioglu A., GÖKMEN V.  
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- XXIX. **Acrylamide formation in biscuits made of different wholegrain flours depending on their free asparagine content and baking conditions**  
Zilic S., AKTAĞ I., Dodig D., Filipovic M., GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, cilt.132, 2020 (SCI İndekslerine Giren Dergi)
- XXX. **Formation of Maillard reaction products in bread crust-like model system made of different whole cereal flours**  
ÇELİK E. E. , GÖKMEN V.  
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- XXXI. **Effects of fermentation and heat treatments on bound-ferulic acid content and total antioxidant capacity of bread crust-like systems made of different whole grain flours**  
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- XXXII. **Neuroactive compounds in foods: Occurrence, mechanism and potential health effects**  
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- XXXIII. **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.  
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- XXXIV. **A new procedure to measure cysteine equivalent methylglyoxal scavenging activity (CEMSA) of foods under simulated physiological conditions**  
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- XXXV. **Lactose hydrolysis and protein fortification pose an increased risk for the formation of Maillard reaction products in UHT treated milk products**  
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- XXXVI. **Kinetic evaluation of the formation of tryptophan derivatives in the kynurenine pathway during wort fermentation using Saccharomyces pastorianus and Saccharomyces cerevisiae**  
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- XXXVII. **Effect of Chitosan-Ascorbic Acid Coatings on the Refrigerated Storage Stability of Fresh-Cut Apples**  
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- XXXVIII. **Investigation of lipid-derived formation of decadien-1-amine, 2-pentylpyridine, and acrylamide in potato chips fried in repeatedly used sunflower oil**  
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- XXXIX. **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.  
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- XL. **Time dependent change of ethanol consumption biomarkers, ethyl glucuronide and ethyl sulphate, after single dose ethanol intake**  
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- XLI. **Investigation of serotonin, free and protein-bound tryptophan in Turkish hazelnut varieties and effect of roasting on serotonin content**  
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- XLII. **Investigations on the Maillard Reaction in Sesame (Sesamum indicum L.) Seeds Induced by Roasting**  
Berk E., Hamzalioglu A., GÖKMEN V.  
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- XLIII. **Investigations on the effect of broccoli and wine sulphur compounds on glyoxal scavenging under simulated physiological conditions**  
Hamzalioglu A., GÖKMEN V.  
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- XLIV. **Interactions of dietary fiber bound antioxidants with hydroxycinnamic and hydroxybenzoic acids in aqueous and liposome media**  
ÇELİK E. E. , Rubio J. M. A. , Andersen M. L. , GÖKMEN V.  
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- XLV. **Effect of refining on bioactive composition and oxidative stability of hazelnut oil**  
DURMAZ G., GÖKMEN V.  
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- XLVI. **Determination of serotonin in nuts and nut containing products by liquid chromatography tandem mass spectrometry**  
YILMAZ C., Taş N. G. , KOCADAĞLI T., GÖKMEN V.  
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- XLVII. **Effect of Roasting and Storage on the Formation of Maillard Reaction and Sugar Degradation Products in Hazelnuts (Corylus avellana L.)**  
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- XLVIII. **Advanced Glycation End Products (AGEs)**  
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- XLIX. **Furan**  
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- L. **Profiling of the Contents of Amino Acids, Water-Soluble Vitamins, Minerals, Sugars and Organic Acids in Turkish Hazelnut Varieties**  
TAŞ N., GÖKMEN V.  
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- LI. **A study on interactions between the insoluble fractions of different coffee infusions and major cocoa free antioxidants and different coffee infusions and dark chocolate**  
ÇELİK E. E. , GÖKMEN V.  
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- LII. **Interactions of coffee and bread crust melanoidins with hydroxycinnamic and hydroxybenzoic acids in aqueous radical environment**  
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- LIII. **Evolution of food antioxidants as a core topic of food science for a century**  
Comert E. D. , GÖKMEN V.  
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- LIV. **Effect of high hydrostatic pressure on background microflora and furan formation in fruit puree based baby foods**  
Kultur G., Misra N. N. , Barba F. J. , Koubaa M., GÖKMEN V., ALPAS H.  
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- LV. **Determination of tryptophan derivatives in kynurenine pathway in fermented foods using liquid chromatography tandem mass spectrometry**  
YILMAZ C., GÖKMEN V.  
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- LVI. **Behaviour of Trolox with macromolecule-bound antioxidants in aqueous medium: Inhibition of auto-regeneration mechanism**  
ÇELİK E. E. , Amigo Rubio J. M. , GÖKMEN V.  
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- LVII. **Investigation and kinetic evaluation of the reactions of hydroxymethylfurfural with amino and thiol groups of amino acids**  
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