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Biyografi

Vural Gökmen graduated as a food engineer in 1990 and received his Ph.D. degree in 1998. He is currently working as a professor at Hacettepe University, Department of Food Engineering. He established the Food Quality and Safety Research Group known as FoQuS within Hacettepe University in 2004, the Food Research Center in 2010, and the Turkish National Food Technology Platform in 2011 with the support of TÜBİTAK.

As one of the leading scientists in the field of food, Vural Gökmen has made significant contributions to the understanding of the effects of the process on food quality and safety at the international level. He has carried out numerous research projects on different aspects of food science and engineering, given lectures and conferences, and collaborated with the world's leading research groups.

Vural Gökmen has published more than 280 research articles and over 20 books and book chapters based on original research results. It is the most internationally cited researcher of our country in the field of food. He is an editor at Food Chemistry, one of the journals with the highest impact factor in the field.

Due to his contributions to science, he was awarded the Distinguished Young Scientist Award by the Turkish Academy of Sciences in 2004, the Science Award by the Scientific and Technological Research Council of Turkey in 2022.

Öğrenim Bilgisi

Doktora

1993 - 1998

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye

Yüksek Lisans

1990 - 1993

Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Türkiye

Lisans

1985 - 1990

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye

Yabancı Diller

İngilizce, C1 İleri

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

Akademik Unvanlar / Görevler

Prof.Dr.

2007 - Devam Ediyor

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

Doç.Dr.

2002 - 2007

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

Yrd.Doç.Dr.

1998 - 2002

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Araştırma Görevlisi

1990 - 1998

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

Desteklenen Projeler

- GÖKMEN V., BAŞBOZKURT D. N., PAÇACIOĞLU E., TAŞ N., KOCADAĞLI T., HAMZALIOĞLU B. A., TAVŞANOĞLU Ç., Başbozkurt D. N., Paçacıoğlu E., Baysal M., Yükseköğretim Kurumları Destekli Proje, Biyoisleme Teknikleri Kullanılarak Akrilamid Riski Azaltılmış Protein Biyoyararlanım ve Aroma Özellikleri Geliştirilmiş Gırdilerin ve Gıdaların Üretimi, 2023 - Devam Ediyor
- GÖKMEN V., TAŞ N., KOCADAĞLI T., Yükseköğretim Kurumları Destekli Proje, Gelecek Yetişkinler İçin Sağlıklı İşlenmiş Gıda Tasarımı Unlu Mamüller İçin Şeker Azaltma Stratejilerinin Geliştirilmesi 120N061 numaralı TÜBİTAK Projesi Ek Bütçe Talebi, 2022 - 2023
- GÖKMEN V., Şirket, Güncel gıda tasarımları, yeni gıda gırdileri, yeni gıda işleme teknolojileri ve ileri gıda analiz yöntemleri, 2022 - 2022
- Kocadağlı T., Gökmen V., Taş N., TÜBİTAK Uluslararası İkili İşbirliği Projesi, Healthy Processed Food Design for Future Adults: Development of Sugar Reduction Strategies for Bakery Products, 2020 - 2022
- Gökmen V., Kocadağlı T., Çelik E. E., TÜBİTAK Projesi, Farklı Tahıllardan Çimlendirme ve Fermantasyon ile

Geliştirilecek Fonksiyonel Gıda Bileşenlerinin Biyoaktif ve Nöroaktif Bileşikler ile Isıl İşlem Bulaşanları Açısından Değerlendirilmesi, 2019 - 2021

6. GÖKMEN V., DOĞAN CÖMERT E., Yükseköğretim Kurumları Destekli Proje, Yüksek Antioksidan Kapasiteli Tahlil Kökenli Besinsel Liflerin Tasarımı, 2017 - 2021
7. Gökmen V., Kocadağlı T., Öztop H. M., TÜBİTAK Projesi, Bezelye ve Soya Proteinleri ile Nadir Şekerin (D-Psikoz) Mikrodalga Isıtma Tekniği Kullanarak Glikasyonu ve Glike Proteinlerin Fiziksel ve Kimyasal Özelliklerinin İncelenmesi, 2018 - 2019
8. GÖKMEN V., Kobi, SEBZE VE MEYVELERİN İŞLENMESİ VE SAKLANMASI PROJESİ, 2018 - 2018
9. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Marulun pHya bağlı antioksidan özelliği ve eklenen fenolik antioksidanların sinerjisi, 2018 - 2018
10. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid ve Hidroksimetil Furfural İçeriği Azaltılmış Çözünabilir Kahve ve Üretim Yöntemi, 2017 - 2018
11. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid içermeyen fırınlanmış unlu mamül ve üretim yöntemiAvrupa patent başvurusu, 2016 - 2018
12. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid azaltma stratejileri FoodDrinkEurope aracı hakkında kritik değerlendirme, Devam Ediyor
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15. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid İçermeyen Fırınlanmış Unlu Mamül ve Üretim Yöntemi-Amerika patent başvurusu, 2016 - 2017
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17. GÖKMEN V., DOĞAN CÖMERT E., AKILLIOĞLU H. G., Yükseköğretim Kurumları Destekli Proje, 13.Beslenme Kongresi, 2016 - 2017
18. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid ve Hidroksimetil Furfural İçeriği Azaltılmış Suda Çözünür Kahve veya Kahve İkamesi Üretim Yöntemi (Avrupa Patent Başvurusu), 2015 - 2017
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20. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid ve Hidroksimetil Furfural İçeriği Azaltılmış Suda Çözünür Kahve ve Kahve İkamesi Üretim Yöntemi Patenti Uluslararası Başvurusu (PCT), 2015 - 2017
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22. GÖKMEN V., TÜBİTAK Projesi, Kuru İncir ve Farklı Kuruyemişler İçeren Raf Ömrü Stabilesi Yüksek Aperatif Bar Üretimi, 2015 - 2017
23. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, AKRİLAMİD VE HİDROKSİMETİL FURFURAL İÇERİĞİ AZALTILMIŞ, SUDA ÇÖZÜNÜR KAHVE VEYA KAHVE İKAMESİ VE ÜRETİM YÖNTEMİ, 2014 - 2017
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29. GÖKMEN V., 7. Çerçeve Programı Projesi, FUSIONS - Food Use for Social Innovation by Optimising waste

prevention Strategies , 2012 - 2016

30. AKILLIOĞLU H. G., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Avrupa Gıda Kimyası Kongresi-18, 2015 - 2015
31. YILMAZ C., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Fındık zarı tozu: Yeni kahverengi fonksiyonel bileşen, 2015 - 2015
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34. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Yapay Görme: Gıda Kalitesi ve Güvenliğinin İzlenmesi için bir Araç, 2015 - 2015
35. AKILLIOĞLU H. G., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Isıl İşlem Sırasında Protein Glikasyonunun İnhibisyonunun Değerlendirilmesinde Kinetik Bir Yaklaşım, 2015 - 2015
36. KOCADAĞLI T., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, KURU ISITMA KOŞULLARINDA BUĞDAY UNU-GLUKOZ MODEL SİSTEMİNDE 1,2-DİKARBONİL BİLEŞİKLERİ OLUŞUMUNUN ÇOK-DEĞİŞKENLİ KİNETİK MODELLENMESİ, 2015 - 2015
37. HAMZALIOĞLU B. A., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, 12. Uluslararası Maillard Reaksiyonu Sempozyumu, 2015 - 2015
38. TAŞ N., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, FINDIKLARDA KAVURMA SIRASINDA GERÇEKLEŞEN MAILLARD REAKSİYONU VE KAMELİZASYONUN ÇOK DEĞİŞKENLİ KİNETİK MODELLENMESİ, 2015 - 2015
39. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, 12. Uluslararası Maillard Reaksiyonu Sempozyumu, 2015 - 2015
40. DOĞAN CÖMERT E., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Çözünmez Buğday Kepeğinin Antioksidan Kapasitesinin Çözünür Fenolik Antioksidanlarla Muamele Edilerek Arttırılması, 2015 - 2015
41. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Termal Proses Edilmiş Gıdalarda In Vitro Enzimatik Sindirim Sırasında Akrilamid Yıkımı, 2015 - 2015
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45. GÖKMEN V., TÜBİTAK Projesi, Fonksiyonel İstant Çay Geliştirilmesi ve Sağlık Üzerine Etkilerinin Belirlenmesi, 2011 - 2014
46. GÖKMEN V., Kobi, İstant makarna geliştirme aşamasında bazı ürün karakteristiklerinin ve raf ömrünün belirlenmesi, 2012 - 2013
47. GÖKMEN V., Kobi, Yeni ürün formülasyonları geliştirme ve ürün kalite kontrolüne yönelik analiz metodları geliştirme, 2012 - 2013
48. Gökmen V., Bahçeci K. S., TÜBİTAK Projesi, Domates Suyunun Termal Olmayan Ozmotik Destilasyon ve Membran Destilasyon Teknikleri ile Konsantrasyonu, 2011 - 2013
49. GÖKMEN V., Diğer Özel Kurumlarca Desteklenen Proje, Tahıl Stabilizasyonu, 2011 - 2013
50. GÖKMEN V., Kobi, Vakum altında soğutma Teknolojileri-3110264 nolu Tubitak projesi kapsamında ArGe faaliyetleri, 2011 - 2013
51. GÖKMEN V., Diğer Özel Kurumlarca Desteklenen Proje, Fonksiyonel Nar Ürünleri Geliştirilmesi, 2011 - 2012
52. GÖKMEN V., Kobi, Meyvelerin kontrollü atmosferde depolanması ve modifiye atmosferli ambalajlarda pazarlanması sırasında kalite özelliklerini yitirmeden saklanabilmesi için araştırmaların yapılması, proses optimizasyonu, fonksiyonel ürüne yönelik formülasyon geliştirme, 2011 - 2012
53. GÖKMEN V., Kobi, Enzim aktiviteleri üzerine araştırma, tahıl ürünlerinde enzim bazlı bozulma reaksiyonlarının stabilizasyonu, pilot ekipman tasarım ve yöntem geliştirme, 2011 - 2012
54. GÖKMEN V., TÜBİTAK Projesi, Kısmen Kızartılmış Patates Dilimlerine Uygulanan Radyo Frekansı Son Kurutma İşlemi ile Düşük Akrilamid ve Yağ İçerikli Patates Cipsi Üretimi, 2010 - 2012
55. GÖKMEN V., Kobi, Elma suyu konsantrelerinde kalite unsurlarının değerlendirilmesi ve model geliştirilmesi, 2010 -

2012

56. GÖKMEN V., Diğer Özel Kurumlarca Desteklenen Proje, Susamlarda Acılık Nedenlerinin Belirlenmesi ve Acılığın Giderilmesi, 2010 - 2011
57. GÖKMEN V., TÜBİTAK Projesi, Peyniraltı Suyu Proteinlerinden Gıda Endüstrisinde Kullanılabilecek Protein ve Peptid Nanotüplerin Üretilmesi ve Karakterizasyonu, 2010 - 2011
58. GÖKMEN V., Diğer Özel Kurumlarca Desteklenen Proje, Süperkritik Karbondioksit Ekstraksiyon ile Elde Edilen Yağların ve Kalan Posaların Kimyasal Kompozisyonlarının Belirlenmesi, 2010 - 2011
59. GÖKMEN V., Kobi, Süperkritik ekstraksiyon tekniği ile elde edilen yağların kimyasal karakterizasyonu ile formülasyon optimizasyonu, 2010 - 2011
60. GÖKMEN V., Kobi, Susam örneklerinde acılık etmenlerinin giderilmesi, 2010 - 2011
61. GÖKMEN V., Kobi, Bisküvi ve benzeri ürünlerde termal proses kontaminantlarının oluşumlarının sınırlandırılması, 2010 - 2011
62. GÖKMEN V., Kobi, Bal tozunda kalite parametrelerinin araştırılması ve formülasyon geliştirme, 2010 - 2011
63. Gökmen V., Mogol B. A., 7. Çerçeve Programı Projesi, NANOFOODS Development of foods containing nano encapsulated ingredient, 2008 - 2010
64. GÖKMEN V., TÜBİTAK Projesi, Gdalarda Bulunan Oksidatif Enzimlerin Maillard Reaksiyon Ürünleri ile İnhibisyon Olanaklarının Araştırılması, 2006 - 2010
65. GÖKMEN V., TÜBİTAK Projesi, Mikrodalga Çözdürme Ön işlemi ile Kızartma Sırasında Parmak Patateslerde Oluşan Akrilamid Miktarının Azaltılması, 2008 - 2009
66. Gökmen V., Yükseköğretim Kurumları Destekli Proje, Mineral ve Amino Asit Zenginleştirilmesi ile Ekmeklerde Pişirme Sırasında Akrilamid Oluşumunun Azaltılması Olanaklarının Araştırılması, 2007 - 2009
67. GÖKMEN V., TÜBİTAK Projesi, Işıl İşlemler Sırasında Gıdalarda Oluşan Sağlığa Zararlı Bileşiklerin Analizi İçin Hızlı ve Kolay Numune Hazırlama Yöntemlerinin Geliştirilmesi Çeşitli Gıdalardaki Miktarlarının Saptanması ve Oluşumu Etkileyen Parametrelerin Belirlenmesi, 2005 - 2009
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69. GÖKMEN V., TÜBİTAK Projesi, Kontrollü Atmosferde Depolama ve Işınlama Uygulamalarının Patateslerde Akrilamid Oluşum Riski Üzerine Etkileri, 2004 - 2006
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71. GÖKMEN V., TÜBİTAK Projesi, Elma Suyu Üretiminde Hammadde Olarak Kullanılan Elmaların Mikroflorasında Alicyclobacillus Acidoterrestris Varlığının Belirlenmesi, 2002 - 2003
72. GÖKMEN V., TÜBİTAK Projesi, Dondurulmuş Bezelye Havuç ve Fasulyelerde Lipoksigenaz ve Peroksidaz Enzimlerinin Neden Olduğu Sorunlar, 2000 - 2002

Ödüller

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2. Gökmen V., Third Best Scientific Research Paper Award, Pınar Enstitüsü, Eylül 2018
3. Gökmen V., PROJE PERFORMANS ÖDÜLÜ, Tübitak, Temmuz 2018
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7. Taş N., Gökmen V., National Food Technology Platform-Special Award, National Technology Platform, Mayıs 2013
8. Gökmen V., BAŞARI HİKAYESİ, Tübitak, Temmuz 2011
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10. Gökmen V., BİLİM ÖDÜLÜ, Hacettepe Üniversitesi, Haziran 2009
11. Gökmen V., EN İYİ PROJE ÖDÜLÜ, Hacettepe Teknokent, Haziran 2009
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SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

1. **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., GÖKMEN V.
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2. **The power of the QUENCHER method in measuring total antioxidant capacity of foods: Importance of interactions between different forms of antioxidants**
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3. **Acrylamide in Thermally Processed Potato Products**
GÖKMEN V.
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4. **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)
5. **Modelling of perceived sweetness in biscuits based on sensory analysis as a new tool to evaluate reformulation performance in sugar reduction studies**
ERDEM N., Taş N., KOCADAĞLI T., GÖKMEN V.
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6. **Formation of Histamine, phenylethylamine and γ -Aminobutyric acid during sprouting and fermenting of selected wholegrains**
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8. **Casein-phenol interactions occur during digestion and affect bioactive peptide and phenol bioaccessibility**
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Aktaş I. G., GÖKMEN V.
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10. **Effect of salts on the formation of acrylamide, 5-hydroxymethylfurfural and flavour compounds in a crust-like glucose/wheat flour dough system during heating**
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11. **Effectiveness of asparaginase on reducing acrylamide formation in bakery products according to their dough type and properties**
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Sen D., GÖKMEN V.
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13. **Optimization of reaction conditions for the design of cereal-based dietary fibers with high antioxidant capacity**
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