



# VURAL GÖKMEN

## PROF.

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Beytepe Kampüsü Ankara

### **International Researcher IDs**

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Publons / Web Of Science ResearcherID: Q-8567-2019

ScopusID: 6603840688

Yoksis Researcher ID: 3689



## **Biography**

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.

## **Learning Knowledge**

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Doctorate  
1993 - 1998

Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey

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Postgraduate  
1990 - 1993

Hacettepe University, Fen Bilimleri Enstitüsü, Turkey

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Undergraduate

1985 - 1990

Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey

## Foreign Languages

English, C1 Advanced

## Dissertations

Doctorate, 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

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

## Academic Titles / Tasks

Professor

2007 - Continues

Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

Associate Professor

2002 - 2007

Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

Assistant Professor

1998 - 2002

Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

Research Assistant

1990 - 1998

Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

## Supported Projects

- ATAÇ MOGOL B., GÖKMEN V., HAMZALIOĞLU B. A., Project Supported by Higher Education Institutions, Isıl İşlem Görmüş Gıdalardaki Akrilamidin Toksik Etkilerinin Sindirim Ve Metabolizma Sırasında Kontrolü (122N952 Nolu Tübitak Projesi Ek Desteği), 2024 - Continues
- TAŞ N., KOCADAĞLI T., GÖKMEN V., Project Supported by Higher Education Institutions, Gıdalarda Doymuş Yağ İkamesi Olarak Kullanılmak Üzere Fiziksel ve Kimyasal Stabilitesi Yüksek Ayçiçek Yağı Bazlı Oleojel Üretimi, 2024 - Continues
- GÖKMEN V., BAŞBOZKURT D. N., PAÇACIOĞLU E., TAŞ N., KOCADAĞLI T., HAMZALIOĞLU B. A., TAVŞANOĞLU Ç., Başbozkurt D. N., Paçacıoğlu E., Baysal M., Project Supported by Higher Education Institutions, Biyoişleme Teknikleri Kullanılarak Akrilamid Riski Azaltılmış Protein Biyoyararlanım ve Aroma Özellikleri Geliştirilmiş Girdilerin ve Gıdaların Üretimi, 2023 - Continues
- Gökmen V., Ataç Mogol B., Kocadağlı T., Hamzalıoğlu B. A., Taş N., Yılmaz C., TUBITAK Project, Biyolojik İşlemlerle Üretilmiş Yeni Nesil İngrediyenler Kullanılarak Lezzet Profili ve Stabilitesi Geliştirilmiş Sağlıklı ve Güvenilir

Atıştırıcılık ve Kahvaltılık Ürünlerin Geliştirilmesi, 2024 - 2027

5. Taşgın M. E., Ataç Mogol B., Gökmen V., Bek A., TÜBİTAK - AB COST Project, Tahıllarda Asparajın ve Tahıl Ürünlerinde Akrilamid Tespiti İçin Tasınabilir Bir SERS Cihazı Gelistirilmesi (AcrySERS), 2024 - 2027
6. Hamzalıoğlu B. A., Çelik Yılmaz E. E., Gökmen V., TÜBİTAK Project, Fırıncılık Ürünlerinde Kullanılmak Üzere Kimyasal ve Biyokimyasal Reaksiyon Mekanizmalarıyla İmmünojenik Peptitleri Azaltılmış Modifiye Gluten Eldesi, 2023 - 2025
7. Ataç Mogol B., Gökmen V., Hamzalıoğlu B. A., TÜBİTAK International Bilateral Joint Cooperation Program Project, Controlling toxic effects of acrylamide during digestion and metabolism of thermal processed foods. , 2023 - 2025
8. GÖKMEN V., TAŞ N., KOCADAĞLI T., Project Supported by Higher Education Institutions, Gelecek Yetişkinler İçin Sağlıklı İşlenmiş Gıda Tasarımı Unlu Mamüller İçin Şeker Azaltma Stratejilerinin Geliştirilmesi 120N061 numaralı TÜBİTAK Projesi Ek Bütçe Talebi, 2022 - 2023
9. GÖKMEN V., Company, Güncel gıda tasarımları, yeni gıda girdileri, yeni gıda işleme teknolojileri ve ileri gıda analiz yöntemleri, 2022 - 2022
10. Kocadağlı T., Gökmen V., Taş N., TÜBİTAK International Bilateral Joint Cooperation Program Project, Healthy Processed Food Design for Future Adults: Development of Sugar Reduction Strategies for Bakery Products, 2020 - 2022
11. Gökmen V., Kocadağlı T., Çelik E. E., TÜBİTAK Project, Farklı Tahıllardan Çimlendirme ve Fermantasyon ile Geliştirilecek Fonksiyonel Gıda Bileşenlerinin Biyoaktif ve Nöroaktif Bileşikler ile Isıl İşlem Bulaşanları Açısından Değerlendirilmesi, 2019 - 2021
12. GÖKMEN V., DOĞAN CÖMERT E., Project Supported by Higher Education Institutions, Yüksek Antioksidan Kapasiteli Tahıl Kökenli Besinsel Liflerin Tasarımı, 2017 - 2021
13. Gökmen V., Kocadağlı T., Öztop H. M., TÜBİTAK Project, Bezelye ve Soya Proteinleri ile Nadir Şekerin (D-Psikoz) Mikrodalga Isıtma Tekniği Kullanarak Glikasyonu ve Glike Proteinlerin Fiziksel ve Kimyasal Özelliklerinin İncelenmesi, 2018 - 2019
14. GÖKMEN V., Kobi, SEBZE VE MEYVELERİN İŞLENMESİ VE SAKLANMASI PROJESİ, 2018 - 2018
15. GÖKMEN V., Project Supported by Higher Education Institutions, Marulun pHya bağlı antioksidan özelliği ve eklenen fenolik antioksidanların sinerjisi, 2018 - 2018
16. GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid ve Hidroksimetil Furfural İçeriği Azaltılmış Çözünabilir Kahve ve Üretim Yöntemi, 2017 - 2018
17. GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid içermeyen fırınlanmış unlu mamül ve üretim yöntemiAvrupa patent başvurusu, 2016 - 2018
18. GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid azaltma stratejileri FoodDrinkEurope aracı hakkında kritik değerlendirme, Continues
19. GÖKMEN V., ÇELİK E. E., Project Supported by Higher Education Institutions, LIPOZOM ORTAMINDA BAĞLI ANTIOKSIDANLAR VE SERBEST ANTIOKSIDAN TROLOKS ARASINDAKI İNTERAKSIYONLAR: ÇOKDEĞİŞKENLİ BİR YAKLAŞIM, 2017 - 2017
20. GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid ve Hidroksimetil Furfural İçeriği azaltılmış Çözünabilir Kahve ve Üretim Yöntemi- Amerika patent başvurusu, 2016 - 2017
21. GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid İçermeyen Fırınlanmış Unlu Mamül ve Üretim Yöntemi-Amerika patent başvurusu, 2016 - 2017
22. GÖKMEN V., KOCADAĞLI T., Project Supported by Higher Education Institutions, Karamelizasyon Koşullarında Glukozdan Dikarbonil Bileşikleri ve 5-Hidroksimetil-2-furfural Oluşumuna Sodyum Klorürün Etkisi: Çok-Değişkenli Kinetik Modelleme Yaklaşımı, 2016 - 2017
23. GÖKMEN V., DOĞAN CÖMERT E., AKILLIOĞLU H. G., Project Supported by Higher Education Institutions, 13.Beslenme Kongresi, 2016 - 2017
24. GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid ve Hidroksimetil Furfural İçeriği Azaltılmış Suda Çözünür Kahve veya Kahve İkamesi Üretim Yöntemi (Avrupa Patent Başvurusu), 2015 - 2017
25. GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid İçermeyen, Fırınlanmış Unlu Mamül ve Üretim Yöntemi (Uluslararası Patent Başvurusu), 2015 - 2017
26. GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid ve Hidroksimetil Furfural İçeriği Azaltılmış Suda Çözünür Kahve ve Kahve İkamesi Üretim Yöntemi Patenti Uluslararası Başvurusu (PCT), 2015 - 2017
27. Gökmen V., Çelik E. E., Project Supported by Higher Education Institutions, Çözünür ve Çözünmez Antiosidanlar

Arasındaki Sinerji Çalışması, 2015 - 2017

28. GÖKMEN V., TUBITAK Project, Kuru İncir ve Farklı Kuruyemişler İçeren Raf Ömrü Stabilitesi Yüksek Aperatif Bar Üretimi, 2015 - 2017
29. GÖKMEN V., Project Supported by Higher Education Institutions, AKRİLAMİD VE HİDROKSİMETİL FURFURAL İÇERİĞİ AZALTILMIŞ, SUDA ÇÖZÜNÜR KAHVE VEYA KAHVE İKAMESİ VE ÜRETİM YÖNTEMİ, 2014 - 2017
30. GÖKMEN V., Project Supported by Higher Education Institutions, TÜKETİME HAZIR MEYVE VE/VEYA SEBZELERİN RAF ÖMRÜNÜN UZATILMASINI SAĞLAYAN BİR SOLÜSYON VE UYGULAMA YÖNTEMİ, 2014 - 2017
31. GÖKMEN V., Project Supported by Higher Education Institutions, AKRİLAMİD İÇERMEYEN, FIRINLANMIŞ UNLU MAMUL VE ÜRETİM YÖNTEMİ, 2014 - 2017
32. GÖKMEN V., TUBITAK Project, Türk-Alman Gıda Araştırma Ağı: Gıda Kalite ve Güvenliğinin Sağlanması İçin Yeterliliklerin Birleştirilmesi, 2014 - 2017
33. GÖKMEN V., TUBITAK Project, FoodresNet Turkish German Food Research Network Joining Competences To Ensure Food Quality and Safety, 2014 - 2017
34. GÖKMEN V., TUBITAK Project, Geleneksel ve Vakum Fırınlama Sırasında Bisküvinin Yüzey Sıcaklık Değişiminin İzlenmesi ve Akrilamid Oluşumu ile İlişkilendirilmesi, 2015 - 2016
35. AKILLIOĞLU H. G., GÖKMEN V., Project Supported by Higher Education Institutions, Avrupa Gıda Kimyası Kongresi-18, 2015 - 2015
36. YILMAZ C., GÖKMEN V., Project Supported by Higher Education Institutions, Fındık zarı tozu: Yeni kahverengi fonksiyonel bileşen, 2015 - 2015
37. TAŞ N., GÖKMEN V., Project Supported by Higher Education Institutions, Model Hamurların Kızartılması Sırasında Yağda 5-Hidroksimetilfurfural Birikimi, 2015 - 2015
38. KOCADAĞLI T., GÖKMEN V., Project Supported by Higher Education Institutions, Demleme Koşullarının ve Dekafeinizasyonun Siyah ve Yeşil Çaylarda Serbest Amino Asit Profili Üzerine Etkisi, 2015 - 2015
39. GÖKMEN V., Project Supported by Higher Education Institutions, Yapay Görme: Gıda Kalitesi ve Güvenliğinin İzlenmesi için bir Araç, 2015 - 2015
40. AKILLIOĞLU H. G., GÖKMEN V., Project Supported by Higher Education Institutions, Isıl İşlem Sırasında Protein Glikasyonunun İnhibisyonunun Değerlendirilmesinde Kinetik Bir Yaklaşım, 2015 - 2015
41. KOCADAĞLI T., GÖKMEN V., Project Supported by Higher Education Institutions, KURU ISITMA KOŞULLARINDA BUĞDAY UNU-GLUKOZ MODEL SİSTEMİNDE 1,2-DİKARBONİL BİLEŞİKLERİ OLUŞUMUNUN ÇOK-DEĞİŞKENLİ KİNETİK MODELLENMESİ, 2015 - 2015
42. HAMZALIOĞLU B. A., GÖKMEN V., Project Supported by Higher Education Institutions, 12. Uluslararası Maillard Reaksiyonu Sempozyumu, 2015 - 2015
43. TAŞ N., GÖKMEN V., Project Supported by Higher Education Institutions, FINDIKLARDA KAVURMA SIRASINDA GERÇEKLEŞEN MAILLARD REAKSİYONU VE KARMELİZASYONUN ÇOK DEĞİŞKENLİ KİNETİK MODELLENMESİ, 2015 - 2015
44. GÖKMEN V., Project Supported by Higher Education Institutions, 12. Uluslararası Maillard Reaksiyonu Sempozyumu, 2015 - 2015
45. DOĞAN CÖMERT E., GÖKMEN V., Project Supported by Higher Education Institutions, Çözünmez Buğday Kepeğinin Antioksidan Kapasitesinin Çözünür Fenolik Antioksidanlarla Muamele Edilerek Arttırılması, 2015 - 2015
46. GÖKMEN V., Project Supported by Higher Education Institutions, Termal Proses Edilmiş Gıdalarda In Vitro Enzimatik Sindirim Sırasında Akrilamid Yıkımı, 2015 - 2015
47. GÖKMEN V., TUBITAK Project, Ulusal Gıda Teknoloji Platformu, 2011 - 2014
48. Gökmen V., TUBITAK Project, Ulusal Gıda Teknoloji Platformu, 2011 - 2014
49. Gökmen V., Mogol B. A., Kocadağlı T., Hamzalıoğlu B. A., Göncüoğlu N., FP7 Project, PROMETHEUS PROcess contaminants Mitigation and Elimination Techniques for High food quality and their Evaluation Using Sensors Simulation, 2011 - 2014
50. GÖKMEN V., Kobi, İstant makarna geliştirme aşamasında bazı ürün karakteristiklerinin ve raf ömrünün belirlenmesi, 2012 - 2013
51. GÖKMEN V., Kobi, Yeni ürün formülasyonları geliştirme ve ürün kalite kontrolüne yönelik analiz metodları geliştirme, 2012 - 2013
52. Gökmen V., Bahçeci K. S., TUBITAK Project, Domates Suyunun Termal Olmayan Ozmotik Destilasyon ve Membran

Destilasyon Teknikleri ile Konsantrasyonu, 2011 - 2013

53. GÖKMEN V., Project Supported by Other Private Institutions, Tahıl Stabilizasyonu, 2011 - 2013
54. GÖKMEN V., Kobi, Vakum altında soğutma Teknolojileri-3110264 nolu Tubitak projesi kapsamında ArGe faaliyetleri, 2011 - 2013
55. GÖKMEN V., Project Supported by Other Private Institutions, Fonksiyonel Nar Ürünleri Geliştirilmesi, 2011 - 2012
56. 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
57. GÖKMEN V., Kobi, Enzim aktiviteleri üzerine araştırma, tahıl ürünlerinde enzim bazlı bozulma reaksiyonlarının stabilizasyonu, pilot ekipman tasarım ve yöntem geliştirme, 2011 - 2012
58. GÖKMEN V., TUBITAK Project, Kısmen Kızartılmış Patates Dilimlerine Uygulanan Radyo Frekansı Son Kurutma İşlemi ile Düşük Akrilamid ve Yağ İçerikli Patates Cipsi Üretimi, 2010 - 2012
59. GÖKMEN V., Kobi, Elma suyu konsantrlerinde kalite unsurlarının değerlendirilmesi ve model geliştirilmesi, 2010 - 2012
60. GÖKMEN V., Project Supported by Other Private Institutions, Susamlarda Acılık Nedenlerinin Belirlenmesi ve Acılığın Giderilmesi, 2010 - 2011
61. GÖKMEN V., TUBITAK Project, Peyniraltı Suyu Proteinlerinden Gıda Endüstrisinde Kullanılabilecek Protein ve Peptid Nanotüplerin Üretilmesi ve Karakterizasyonu, 2010 - 2011
62. GÖKMEN V., Project Supported by Other Private Institutions, Süperkritik Karbondioksit Ekstraksiyon ile Elde Edilen Yağların ve Kalan Posaların Kimyasal Kompozisyonlarının Belirlenmesi, 2010 - 2011
63. GÖKMEN V., Kobi, Süperkritik ekstraksiyon tekniği ile elde edilen yağların kimyasal karakterizasyonu ile formülasyon optimizasyonu, 2010 - 2011
64. GÖKMEN V., Kobi, Susam örneklerinde acılık etmenlerinin giderilmesi, 2010 - 2011
65. GÖKMEN V., Kobi, Bisküvi ve benzeri ürünlerde termal proses kontaminantlarının oluşumlarının sınırlandırılması, 2010 - 2011
66. GÖKMEN V., Kobi, Bal tozunda kalite parametrelerinin araştırılması ve formülasyon geliştirme, 2010 - 2011
67. Gökmen V., Mogol B. A., FP7 Project, NANOFOODS Development of foods containing nano encapsulated ingredient, 2008 - 2010
68. GÖKMEN V., TUBITAK Project, Gdalarda Bulunan Oksidatif Enzimlerin Maillard Reaksiyon Ürünleri ile İnhibisyon Olanaklarının Araştırılması, 2006 - 2010
69. GÖKMEN V., TUBITAK Project, Mikrodalga Çözdürme Ön işlemi ile Kızartma Sırasında Parmak Patateslerde Oluşan Akrilamid Miktarının Azaltılması, 2008 - 2009
70. Gökmen V., Project Supported by Higher Education Institutions, Mineral ve Amino Asit Zenginleştirilmesi ile Ekmeklerde Pişirme Sırasında Akrilamid Oluşumunun Azaltılması Olanaklarının Araştırılması, 2007 - 2009
71. GÖKMEN V., TUBITAK Project, 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
72. Gökmen V., Acar J., Köksel H., Çetinkaya Ö., Project Supported by Higher Education Institutions, Farklı Ürün Formülasyonları ve Proses Koşullarının Bisküvilerde Akrilamid Oluşumu Üzerine Etkilerinin Araştırılması, 2004 - 2006
73. GÖKMEN V., TUBITAK Project, Kontrollü Atmosferde Depolama ve Işınlama Uygulamalarının Patateslerde Akrilamid Oluşum Riski Üzerine Etkileri, 2004 - 2006
74. GÖKMEN V., TUBITAK Project, Malatya İli ve Civarında Yetitirilen Kayıslarda Belirlenen Akçıl Zararının Oluşum Nedenlerinin Saptanması, 2003 - 2005
75. GÖKMEN V., TUBITAK Project, Elma Suyu Üretiminde Hammadde Olarak Kullanılan Elmaların Mikroflorasında Alicylobacillus Acidoterrestis Varlığının Belirlenmesi, 2002 - 2003
76. GÖKMEN V., TUBITAK Project, Dondurulmuş Bezelye Havuç ve Fasulyelerde Lipoksigenaz ve Peroksidaz Enzimlerinin Neden Olduğu Sorunlar, 2000 - 2002

## Awards

1. Gökmen V., TÜBİTAK Bilim Ödülü, Tübitak, December 2022
2. Gökmen V., Third Best Scientific Research Paper Award, Pınar Enstitüsü, September 2018
3. Gökmen V., PROJE PERFORMANS ÖDÜLÜ, Tübitak, July 2018
4. Gökmen V., PATENT BRONZ MADALYA, Isıf 17, July 2017
5. Gökmen V., PATENT ALTIN MADALYA, Isıf 17, July 2017
6. Taş N., Gökmen V., Best Poster Award, 3Rd International Congress On Cocoa Coffee And Tea, June 2015
7. Taş N., Gökmen V., National Food Technology Platform-Special Award, National Technology Platform, May 2013
8. Gökmen V., BAŞARI HİKAYESİ, Tübitak, July 2011
9. Taş N., Ataç Mogol B., Gökmen V., Second Best Poster Award, 2Nd Food Safety Congress, December 2010
10. Gökmen V., EN İYİ PROJE ÖDÜLÜ, Hacettepe Teknokent, June 2009
11. Gökmen V., BİLİM ÖDÜLÜ, Hacettepe Üniversitesi, June 2009
12. Gökmen V., TEŞVİK ÖDÜLÜ, Tübitak, July 2007
13. Gökmen V., TÜBA GEBİP, Tüba, June 2004
14. Gökmen V., TEŞVİK ÖDÜLÜ, Hacettepe Üniversitesi, July 2001
15. Gökmen V., SHAPING THE FUTURE, Expo 2000, July 2000

## Published journal articles indexed by SCI, SSCI, and AHCI

1. **Effects of fermentation and alkalisation on the formation of endocannabinoid-like compounds in olives**  
KOCADAĞLI T., YILMAZ C., GÖKMEN V.  
FOOD CHEMISTRY, vol.457, 2024 (SCI-Expanded)
2. **Assessment of acrylamide content in corn-based snack products marketed in Serbia**  
Zilic S., Saric B., ATAÇ MOGOL B., Kravic N., Hamzalioglu A., Simic M., Nikolic V., GÖKMEN V.  
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.135, 2024 (SCI-Expanded)
3. **Investigating the Formation of In Vitro Immunogenic Gluten Peptides after Covalent Modification of Their Structure with Green Tea Phenolic Compounds under Alkaline Conditions**  
Aksoy M., HAMZALIOĞLU B. A., GÖKMEN V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.72, no.24, pp.13898-13905, 2024 (SCI-Expanded)
4. **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)
5. **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. E., GÖKMEN V.  
Food Chemistry, vol.435, 2024 (SCI-Expanded)
6. **Acrylamide in Thermally Processed Potato Products**  
GÖKMEN V.  
Potato Research, vol.66, no.4, pp.1315-1329, 2023 (SCI-Expanded)
7. **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, vol.427, 2023 (SCI-Expanded)
8. **Formation of Histamine, phenylethylamine and  $\gamma$ -Aminobutyric acid during sprouting and fermenting of selected wholegrains**  
ÇELİK E. E., Canli M., KOCADAĞLI T., Özkaynak Kanmaz E., GÖKMEN V.  
Food Research International, vol.173, 2023 (SCI-Expanded)

9. **Effect of formulation on the dispersion kinetics of baby biscuits in water, milk, and fruit juice**  
ERDEM N., KOCADAĞLI T., Taş N., Çelik S., GÖKMEN V.  
European Food Research and Technology, vol.249, no.11, pp.2925-2933, 2023 (SCI-Expanded)
10. **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.  
Food Chemistry, vol.425, 2023 (SCI-Expanded)
11. **Casein-phenol interactions occur during digestion and affect bioactive peptide and phenol bioaccessibility**  
HAMZALIOĞLU B. A., Tagliamonte S., GÖKMEN V., Vitaglione P.  
Food and Function, vol.14, no.20, pp.9457-9469, 2023 (SCI-Expanded)
12. **Acrylamide formation in apple juice concentrates during storage**  
Aktağ I. G., GÖKMEN V.  
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13. **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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- 7. Formation of Hazardous Compounds during Thermal Processing of Foods**  
Kocadağlı T., Taş N., Hamzalıoğlu B. A., Gökmen V.  
in: Food Chemistry, İlbilge Saldamlı, Editor, Hacettepe Üniversitesi Yayınları, Ankara, pp.479-520, 2014
- 8. Phytochemicals and health benefits of dried apricots**  
TAŞ N., ATAÇ MOGOL B., GÖKMEN V.  
in: Dried Fruits Phytochemicals and Health Effects, Cesarettin Alasalvar, Fereidoon Shahidi, Editor, Wiley-Blackwell, Newfoundland, pp.226-239, 2013

## Refereed Congress / Symposium Publications in Proceedings

- 1. Kinetic Modelling of Dispersion of Baby Biscuits in Liquid as a Quality Assessment Tool**  
KOCADAĞLI T., Çelik S., ERDEM N., TAŞ N., GÖKMEN V.  
The 36th EFFoST International Conference, Dublin, Ireland, 07 November 2022
- 2. Modelling of perceived sweetness in biscuits to evaluate reformulation performance in sugar reduction studies**  
ERDEM N., TAŞ N., KOCADAĞLI T., GÖKMEN V.  
The 36th EFFoST International Conference, Dublin, Ireland, 07 November 2022
- 3. Mitigation of acrylamide by asparaginase applications in bakery products with different dough types and properties**  
Gazi S., TAŞ N., GÖRGÜLÜ A., GÖKMEN V.  
7th Food Safety Congress, İstanbul, Turkey, 03 November 2022
- 4. Health-Promoting Compounds in Turkish Hazelnut Varieties**

TAŞ N., YILMAZ C., GÖKMEN V.

14th International Conference and Exhibition on Nutraceuticals and Functional Foods, İstanbul, Turkey, 02 October 2022

5. **Güncel Eğilimler Işığında Gıda ve Beslenme İletişiminde Medyanın Rolü Üzerine Düşünceler**  
GÖKMEN V.  
TÜBA I. Gıda ve Sağlıklı Beslenme Sempozyumu, Turkey, 26 - 17 April 2019
6. **Neuroactive compounds in fermented foods**  
YILMAZ C., GÖKMEN V.  
EuroFoodChem XX Conference, 17 - 19 June 2019
7. **Formation of Acrylamide in Thermally Processed Foods and Its Reactions during in Vitro Digestion**  
Hamzahoglu A., Gokmen V.  
Symposium on Food-Borne Toxicants: Formation, Analysis & Toxicology / 254th American-Chemical-Society National Meeting and Exposition, Washington, Kiribati, 20 August 2017 - 24 August 2018, vol.1306, pp.45-66
8. **Obezite ile mücadelede neredeyiz? Gıda sanayinin mücadeledeki yeri**  
GÖKMEN V.  
9. Obezite Kongresi, Turkey, 22 - 25 November 2018
9. **Computer vision based colour analysis: An online tool to monitor food quality and safety during processing**  
GÖKMEN V.  
XII International Conference on Food Physics, 23 - 25 October 2018
10. **Occurrence of neuroactive compounds in tea and cocoa**  
GÖKMEN V., YILMAZ C.  
First International Congress on Cocoa Coffee and Tea Asia 2018, 17 - 20 October 2018
11. **Reactions of thermally induced neo-formed compounds in food during digestion**  
GÖKMEN V.  
XII Italian Food Chemistry Congress, 24 - 27 September 2018
12. **Understanding changes in aroma generation in model biscuits where inorganic salts have been used to mitigate acrylamide formation**  
Parker J., TAŞ N., KOCADAĞLI T., Balagiannis D., GÖKMEN V.  
ISMR 13-13th International Symposium on the Maillard Reaction, 10 - 13 September 2018
13. **Effect of Sodium Chloride, Potassium Chloride and Calcium Chloride on the Flavour Formation during Heating of Wheat Flour Glucose Model System**  
KOCADAĞLI T., Balagiannis D., GÖKMEN V., Parker J.  
15th Weurman Flavour Research Symposium, Graz, Austria, 18 - 22 September 2017, pp.111-114
14. **Past, Present and Future of Food Processing: Evaluations in the Light of Changing Conditions**  
GÖKMEN V.  
1st International Food and Medicine Congress, 24 - 27 May 2018
15. **Mitigation of Acrylamide Formation in Foods during Processing in the Light of Current EU Regulations**  
GÖKMEN V.  
6th Food Safety Congress, 3 - 04 May 2018
16. **Radio Frequency and Vacuum Post-Baking Technologies to Mitigate Acrylamide Formation**  
KOCADAĞLI T., ATAÇ MOGOL B., GÖKMEN V.  
Acrylamide-Regulatory and Industry Update, United Kingdom, 16 October 2017
17. **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
18. **Interactions between macromolecule- bound antioxidants and free antioxidant trolox in liposome medium: a multivariate approach**  
ÇELİK E. E., RUBIO J., ANDERSEN M., GÖKMEN V.  
EuroFoodChem XIX Conference, Budapest, Hungary, 3 - 07 October 2017

19. **Effect of Sodium Chloride, Potassium Chloride and Calcium Chloride on the Flavour Formation during Heating of Wheat Flour-Glucose Model System**  
KOCADAĞLI T., Balagiannis D., GÖKMEN V., Parker J.  
5th Nursten Postgraduate Flavour Symposium 2017, Belfast, United Kingdom, 29 - 30 June 2017
20. **Interactions of coffee melanoidins with hydroxycinnamic/ hydroxybenzoic acids**  
ČELÍK E. E., Rubio J., Andersen M., GÖKMEN V.  
4th International Congress on Cocoa Coffee and Tea, 25 - 28 June 2017
21. **Tryptophan derivatives in kynurenine pathway in cocoa and coffee: Effect of roasting and alkalization**  
YILMAZ C., GÖKMEN V.  
4th International Congress on Cocoa Coffee and Tea, Italy, 25 - 28 June 2017
22. **Bound antioxidant compounds and their digestion behaviour**  
DOĞAN CÖMERT E., GÖKMEN V.  
5th International Conference on Food Digestion, France, 4 - 06 June 2017
23. **Acrylamide risk assessment toolbox**  
GÖKMEN V.  
International Conference "FOOD SAFETY AND RISK ANALYSIS", Russia, 18 - 19 May 2017
24. **Effect of sodium chloride on dicarbonyl compounds and 5 hydroxymethyl 2 furfural formations from glucose under caramelization conditions A multiresponse kinetic modeling approach**  
KOCADAĞLI T., GÖKMEN V.  
1th Food Chemistry Conference - Shaping the Future of Food Quality, Health and Safety, 29 October - 01 November 2016
25. **Investigation of the effect of different shapes on digestible starch levels in baked or fried potatoes**  
HAMZALIOĞLU B. A., GÖKMEN V.  
13th Congress of Nutrition, Belgrade, Serbia, 26 - 28 October 2016
26. **Acrylamide Formation in foods and reactions during digestion**  
GÖKMEN V.  
13th Congress of Nutrition, Belgrade, Serbia, 26 - 28 October 2016
27. **The effect of baking conditions and dough formulations on alpha 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
28. **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
29. **Machine Vision Tool to Monitor Food Quality and Safety During Processing**  
GÖKMEN V.  
3rd International Congress on Biosensors, Ankara, Turkey, 5 - 07 October 2016
30. **Acrylamide Formation in Foods: Role of Composition and Processing**  
GÖKMEN V.  
6th Central European Congress on Food (CEFood), Novi-Sad, Serbia And Montenegro, 01 January 2012, pp.67-80
31. **Machine vision Tool to monitor food quality and safety during processing**  
GÖKMEN V.  
EuroFoodChem XVIII, Spain, 13 - 16 October 2015
32. **Multiresponse kinetic modeling of 1 2 dicarbonyl compound formation in wheat flour glucose model dough system under dry heating conditions**  
KOCADAĞLI T., GÖKMEN V.  
EuroFoodChem XVIII, Spain, 13 - 16 October 2015
33. **Multiresponse Kinetic Modeling of Dicarbonyl Compound Formation in Wheat Flour Glucose Model Dough System under Dry Heating Conditions**

KOCADAĞLI T., GÖKMEN V.

Euro Food Chem XVIII, 13 - 16 October 2015

34. **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
35. **Effect of in vitro gastrointestinal digestion on dicarbonyl compounds in biscuits**  
HAMZALIOĞLU B. A., GÖKMEN V.  
12th International Symposium on the Maillard Reaction, Japan, 1 - 04 September 2015
36. **A kinetic approach to evaluate inhibition of protein glycation during heating**  
AKILLIOĞLU H. G., GÖKMEN V.  
12th International Symposium on the Maillard Reaction, Japan, 1 - 04 September 2015
37. **Acrylamide and HMF formations in chitosan containing model systems during heating**  
ATAÇ MOGOL B., GÖKMEN V.  
12th International Symposium on the Maillard Reaction, Japan, 1 - 04 September 2015
38. **Multiresponse Kinetic Modeling of 1 2 Dicarbonyl Compound Formation in Wheat Flour Glucose Model Dough System under Dry Heating Conditions**  
KOCADAĞLI T., GÖKMEN V.  
12th International Symposium on Maillard Reaction, 1 - 04 September 2015
39. **Effect of Alkalization on Maillard Reaction Process During Cocoa Roasting**  
TAŞ N., GÖKMEN V.  
Third International Congress on Cocoa Coffee and Tea 2015, 22 - 24 June 2015
40. **Improvement of the Gel Structure of Set Yoghurts by Adding Green Coffee Powder**  
DÖNMEZ Ö., GÖKMEN V.  
3rd International Congress on Cocoa Coffee and Tea, Portugal, 22 - 24 June 2015
41. **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
42. **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
43. **Changes in antioxidant activity of coffee during roasting and of volume fractions of espresso brew**  
KOCADAĞLI T., GÖKMEN V.  
Third International Congress on Cocoa Coffee and Tea, 22 - 25 June 2015
44. **Effect of microencapsulation on the reactivity of ascorbic acid sodium chloride and vanillin during heating**  
ÖZDEMİR K. S., GÖKMEN V.  
The 9th European PhD Workshop on Food Engineering and Technology, Uzwil, Switzerland, 24 - 25 March 2015
45. **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
46. **Antiglycation activity of tannic acid in ovalbumin glucose model system**  
AKILLIOĞLU H. G., GÖKMEN V.  
249th ACS National Meeting, United States Of America, 22 - 26 March 2015
47. **Study of the synergy between soluble and dietary fiber bound antioxidants**  
ÇELİK E. E., GÖKMEN V., LEIF S.  
249th ACS National Meeting, United States Of America, 22 - 26 March 2015
48. **Fate of acrylamide during in vitro multistep enzymatic digestion of thermally processed foods**  
HAMZALIOĞLU B. A., GÖKMEN V.  
4th International Conference on Food Digestion, Italy, 17 - 19 March 2015

49. **Bioactive compounds in skins of different hazelnut varieties**  
TAŞ N., GÖKMEN V.  
7th International Conference and Exhibition on Nutraceuticals and Functional Foods, 14 - 17 October 2014
50. **Lipid Oxidation and Sugar Dehydration Products Creating Helath Risks in Repeatedly Used Frying Oils**  
TAŞ N., GÖKMEN V.  
Euro Food Chem XVII, 7 - 10 May 2013
51. **High resolution mass spectrometry analysis of reaction products and intermediates formed in carbonyl-asparagine model system during heating**  
ATAÇ MOGOL B., TAŞ N., KOCADAĞLI T., GÖKMEN V.  
11th International Symposium on the Maillard Reaction "Centenary of the Maillard Reaction Discovery (1912-2012)", 16 - 20 September 2012
52. **In depth study of acrylamide formation in coffee during roasting**  
KOCADAĞLI T., TAŞ N., HAMZALIOĞLU B. A., GÖKMEN V.  
11th International Symposium on the Maillard Reaction "Centenary of the Maillard Reaction Discovery (1912-2012)", 16 - 20 September 2012
53. **Targeted screening of sugar dehydration products in frying oils by high resolution mass spectrometry**  
TAŞ N., GÖKMEN V.  
6th Central European Congress on Food, 23 - 26 May 2012
54. **Regeneration of frying oils by using adsorbent resins**  
TAŞ N., ATAÇ MOGOL B., GÖKMEN V.  
ICEF 2011 International Congress on Engineering and Food, 22 - 26 May 2011
55. **Removal of hydroxymethylfurfural from frying oil by using adsorbent resin**  
TAŞ N., ATAÇ MOGOL B., GÖKMEN V.  
2. Gıda Güvenliği Kongresi, 9 - 10 December 2010
56. **High resolution mass spectrometry analysis of the Maillard reaction products formed in 2,4-decadienal-amino acid model systems during heating.**  
TAŞ N., GÖKMEN V.  
11th International Symposium on the Maillard Reaction "Centenary of the Maillard Reaction Discovery (1912-2012)", 16 - 20 September 2012
57. **HMF formation in dried apricots**  
TAŞ N., ATAÇ MOGOL B., DURMAZ G., GÖKMEN V.  
5th Central Eurpean Congress on Food, 19 - 22 May 2010
58. **Effect of repeated use of frying oils on the formation of harmful compounds**  
ATAÇ MOGOL B., TAŞ N., KOCADAĞLI T., DURMAZ G., GÖKMEN V.  
VII. International Nutrition and Dietetics Congress, 14 - 18 April 2010
59. **Relation between color and acrylamide in roasted coffee Spectrometric measurement and computer vision based image analysis approaches**  
Şenyuva H. Z., GÖKMEN V., DÜLEK B., ÇETİN A. E.  
2nd International Symposium on Recent Advances in Food Analysis, Prag, 2 - 04 November 2005
60. **Correlation between surface color and acrylamide in potato chips Machine vision based approach as a rapid detection too**  
Şenyuva H., GÖKMEN V., DÜLEK B., ÇETİN A. E.  
COST Action 927 – Thermally processed Foods: Possible Health Implications, III. Workshop, Hamburg, Germany, 23 - 24 September 2005

## Episodes in the Encyclopedia

### 1. Encyclopedia of Food Safety

GÖKMEN V., MORALES F.  
Elsevier, pp., 2014

## Academic and Administrative Experience

2020 - 2023	<b>Vice Rector</b>	Hacettepe University
2016 - 2016	<b>Vice Rector</b>	Hacettepe University

## Supervised Theses

- Gökmen V., Taş N., Investigation of sugar reduction in biscuits based on sensory analysis, Postgraduate, N.ERDEM(Student), 2023
- GÖKMEN V., Effect of protein polyphenol interaction on the physicochemical properties of set type yogurt and on the digestibility of milk proteins, Postgraduate, Ö.DÖNMEZ(Student), 2017
- GÖKMEN V., GIDALARDA BULUNAN SERBEST VE BAĞLI DOĞAL ANTİOKSİDANLAR ARASINDAKİ ETKİLEŞİMLERİN BELİRLENMESİ, Doctorate, E.EVRİM(Student), 2017
- GÖKMEN V., Investigation of chemical reactions in hazelnut induced by roasting, Doctorate, N.TAŞ(Student), 2017
- GÖKMEN V., AMİNOASİTLERİN FARKLI FERMANTASYON KOŞULLARINDA ORTAYA ÇIKAN DEĞİŞİMLERİNİN İNCELENMESİ, Doctorate, C.YILMAZ(Student), 2017
- GÖKMEN V., Investigation of the reactivities of monomeric and polymeric components in some foods in digestion conditions in vitro, Doctorate, B.AYTÜL(Student), 2017
- GÖKMEN V., Investigation and kinetic modelling of  $\alpha$ -dicarbonyl compound formation in foods, Doctorate, T.KOCADAĞLI(Student), 2016
- GÖKMEN V., Investigation of controlled modifications on glycation tendency of proteins, Doctorate, H.GÜL(Student), 2016
- GÖKMEN V., Increasing the total antioxidant capacity bound to insoluble dietary fiber, Postgraduate, E.DOĞAN(Student), 2015
- GÖKMEN V., Gıda ve biyoaktif gıda bileşenlerinin kaplanması: Proses ve depolama stabilitesi üzerine etkileri, Doctorate, K.SULTAN(Student), 2015
- GÖKMEN V., Mitigation of thermal process contaminants by alternative technologies, Doctorate, B.ATAÇ(Student), 2014
- GÖKMEN V., Fındığın Kavrulması Sırasında Gerçekleşen Maillard Reaksiyonuna Lipit Oksidasyonunun Katkısı, Postgraduate, Y.KARADEMİR(Student), 2013
- GÖKMEN V., Besinsel liflere bağlı biyoaktif maddelerin antioksidan kapasitesi ve rejenerasyon davranışının quencher metoduyla belirlenmesi, Postgraduate, E.EVRİM(Student), 2013
- GÖKMEN V., Development and characterization of whey based alpha-lactalbumin protein nanotubes for food applications, Doctorate, Ö.TARHAN(Student), 2013
- GÖKMEN V., Vişne çekirdeği atıklarının gıda ingrediyesi olarak değerlendirilmesi, Postgraduate, C.YILMAZ(Student), 2013
- GÖKMEN V., Nanoenkapsüle edilmiş kakao fenolik maddelerince zenginleştirilmiş fındık kremasının reolojik özelliklerinin incelenmesi, Postgraduate, E.DENİZ(Student), 2012
- GÖKMEN V., Biyoaktif karbonillerin akrilamid oluşumu üzerine etkisinin incelenmesi, Postgraduate, B.AYTÜL(Student), 2011
- GÖKMEN V., Omega-3 yağ asidi nanopartiküllerinin ekmek formülasyonlarında kullanımı, Postgraduate, G.BALIK(Student), 2011
- GÖKMEN V., Farklı pişirme uygulamaları ile fırıncılık ürünlerinde akrilamid oluşumunun sınırlandırılması, Postgraduate, T.KOCADAĞLI(Student), 2011
- GÖKMEN V., Değişik tahıl unları kullanılarak üretilen ekmek ve bisküvilerdeki aroma bileşiklerinin incelenmesi, Postgraduate, H.EBRU(Student), 2011



GÖKMEN V., Kızartma yağlarında termal proses indikatörü olarak hidroksimetilfurfural varlığının incelenmesi, Postgraduate, N.GÖNCÜOĞLU(Student), 2011

GÖKMEN V., Amino asit zenginleştirmesinin bisküvi ve benzeri ürünlerde akrilamid oluşumuna etkisi, Postgraduate, A.YILDIRIM(Student), 2010

GÖKMEN V., Bisküvi benzeri ürünlerde pişirme sırasında termal proses kontaminantlarının oluşumunun incelenmesi, Doctorate, Ö.ÇETİNKAYA(Student), 2010

GÖKMEN V., Model ortamda ve patates kızartmasında gerçekleşen maillard reaksiyonunun akrilamid, renk ve antioksidan kapasite açısından yapay sinir ağı kullanılarak modellenmesi, Doctorate, A.SERPEN(Student), 2010

GÖKMEN V., Meyve ve sebzelerde bulunan oksidatif enzimlerin antioksidan bileşikler ve antioksidan kapasite üzerine etkilerinin belirlenmesi, Doctorate, A.AL TUNKAYA(Student), 2009

GÖKMEN V., Adsorban reçineler kullanılarak şeker şurubu ve elma suyu renginin iyileştirilmesi, Postgraduate, B.ATAÇ(Student), 2008

GÖKMEN V., Kükürtdioksit ve pH'nın Okratoksin A stabilitesi üzerine etkilerinin araştırılması, Postgraduate, S.ÖZCAN(Student), 2008

GÖKMEN V., Patateslerde ön ıslatma işleminin kızartılmış üründe akrilamid oluşumuna etkisi üzerinde araştırmalar, Postgraduate, D.KARAKUL(Student), 2006

GÖKMEN V., Jelatin bentonit ile ön flokleştirmanın elma suyunun ultrafiltrasyon performansı üzerine etkileri, Postgraduate, Ö.ÇETİNKAYA(Student), 2005

GÖKMEN V., Dondurularak muhafaza edilen bazı sebzelerde peroksidaz ve lipoksigenaz enzimlerinin pigment ko-oksidadasyonu üzerine etkilerinin belirlenmesi, Postgraduate, A.SERPEN(Student), 2003

## Patent

GÖKMEN V., INSTANT COFFEE OR COFFEE SUBSTITUTE WITH REDUCED ACRYLAMIDE AND HYDROXYMETHYL FURFURAL CONTENT AND PRODUCTION METHOD THEREOF, Patent, CHAPTER A Human Needs, Standard Registration, 2016

GÖKMEN V., AKRİLAMİD VE HİDROKSİMETİLFURFURAL İÇERİĞİ AZALTILMIŞ, SUDA ÇÖZÜNÜR KAHVE VEYA KAHVE İKAMESİ VE ÜRETİM YÖNTEMİ, Patent, CHAPTER A Human Needs, Standard Registration, 2015

ATAÇ MOGOL B., KOCADAĞLI T., GÖKMEN V., Akrilamid içermeyen, fırınlanmış unlu mamul ve üretim yöntemi, Patent, CHAPTER A Human Needs, Standard Registration, 2015

## Contractual Researches

1. Gökmen V., Kocadağlı T., Butternut Box, Evcil Hayvan Mamalarında Formülasyon ve Isıl İşlem Koşullarından Etkilenen Maillard Reaksiyon Ürünlerinin Oluşumu, 2024 - 2024

## Activities in Scientific Journals

FOOD CHEMISTRY, Editor, 2019 - Continues

POLISH JOURNAL OF FOOD AND NUTRITION SCIENCES, Editor, 2019 - Continues

Journal Of Food Composition And Analysis, Committee Member, 2016 - Continues

FOOD RESEARCH INTERNATIONAL, Editor, 2015 - 2021

## Memberships / Tasks in Scientific Organizations

Türkiye Bilimler Akademisi, Principal Member, 2023 - Continues, Turkey

## Scientific Refereeing

Project Supported by Public Organizations in Other Countries, DFG, Germany, October 2024

Project Supported by Public Organizations in Other Countries, Doctoral Fellowship Programme of the Austrian Academy of Sciences, Austria, November 2023

Project Supported by Public Organizations in Other Countries, Natural Sciences and Engineering Research Council of Canada (NSERC) , Canada, November 2023

EU Supported Other Project, PRIMA, Spain, May 2023

Project Supported by Public Organizations in Other Countries, FWO, Belgium, October 2022

Project Supported by Public Organizations in Other Countries, FWO, Belgium, October 2020

Project Supported by Public Organizations in Other Countries, Scientific Research Department of Fondazione Cariplo, Italy, May 2017

## Scientific Research / Working Group Memberships

Food Quality And Safety (Foqus) Research Group, Hacettepe University, Turkey, foqus.hacettepe.edu.tr, 2004 - Continues

## Metrics

Publication: 363

Citation (WoS): 9398

Citation (Scopus): 13423

H-Index (WoS): 55

H-Index (Scopus): 65

## Congress and Symposium Activities

IMARS-15: Glycation in Food, Health and Disease, Invited Speaker, Maastricht, Netherlands, 2024

ACRYRED Conference, Invited Speaker, Brussels, Belgium, 2024

, 3rd Food Chemistry Conference, Invited Speaker, Dresden, Germany, 2023

International Conference Chemical Reactions in Food IX, Invited Speaker, Praha, Czech Republic, 2023

## Research Areas

Nutrition and Dietetics, Chemical Reaction Engineering, Food Engineering, Food Science, Food Chemistry, Food Technology, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Analytical Chemistry, Engineering and Technology

## Non Academic Experience

Wageningen Üniversitesi, Hollanda

University of Naples 'Federico II', Naples, Italy

University of Naples 'Federico II', Naples, Italy

Instituto del Frio, CSIC, Madrid, İspanya

ATO-DLO, Wageningen, Hollanda