

## Prof. VURAL GÖKMEN

### Personal Information

Office Phone: [+90 312 297 7108](tel:+903122977108)

Fax Phone: [+90 312 299 2123](tel:+903122992123)

Email: [vgokmen@hacettepe.edu.tr](mailto:vgokmen@hacettepe.edu.tr)

Web: <http://yunus.hacettepe.edu.tr/~vgokmen/>

### Education Information

Doctorate, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1993 - 1998

Under Graduate, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1985 - 1990

### Foreign Languages

English, B2 Upper Intermediate

### 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

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

### Research Areas

Food Engineering, Food Science, Food Chemistry, Food Technology, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Engineering and Technology

### Academic Titles / Tasks

Professor, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2007 - Continues

Associate Professor, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2002 - 2007

Assistant Professor, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1998 - 2002

Research Assistant, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1990 - 1998

### Professional Experience

Vice Rector, Hacettepe Üniversitesi, Rektörlük, 2016 - Continues

### Advising Theses

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., AMİNOASİTLERİN FARKLI FERMANTASYON KOŞULLARINDA ORTAYA ÇIKAN DEĞİŞİMLERİNİN İNCELENMESİ, Doctorate, C.YILMAZ(Student), 2017

GÖKMEN V., Investigation of chemical reactions in hazelnut induced by roasting, Doctorate, N.TAŞ(Student), 2017

GÖKMEN V., Effect of protein polyphenol interaction on the physicochemical properties of set type yogurt and on the digestibility of milk proteins, Post Graduate, Ö.DÖNMEZ(Student), 2017

GÖKMEN V., GIDALARDA BULUNAN SERBEST VE BAĞLI DOĞAL ANTIOKSİDANLAR ARASINDAKİ ETKİLEŞİMLERİN BELİRLENMESİ, Doctorate, E.EVRİM(Student), 2017

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

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

GÖKMEN V., Increasing the total antioxidant capacity bound to insoluble dietary fiber, Post Graduate, 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, Post Graduate, Y.KARADEMİR(Student), 2013

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

GÖKMEN V., Besinsel liflere bağlı biyoaktif maddelerin antioksidan kapasitesi ve rejenerasyon davranışının quencher metoduyla belirlenmesi, Post Graduate, E.EVRİM(Student), 2013

GÖKMEN V., Vişne çekirdeği atıklarının gıda ingrediyesi olarak değerlendirilmesi, Post Graduate, C.YILMAZ(Student), 2013

GÖKMEN V., Nanoenkapsüle edilmiş kakao fenolik maddelerince zenginleştirilmiş fındık kremasının reolojik özelliklerinin incelenmesi, Post Graduate, E.DENİZ(Student), 2012

GÖKMEN V., Değişik tahıl unları kullanılarak üretilen ekmek ve bisküvilerdeki aroma bileşiklerinin incelenmesi, Post Graduate, H.EBRU(Student), 2011

GÖKMEN V., Farklı pişirme uygulamaları ile fırıncılık ürünlerinde akrilamid oluşumunun sınırlandırılması, Post Graduate, T.KOCADAĞLI(Student), 2011

GÖKMEN V., Omega-3 yağ asidi nanopartiküllerinin ekmek formülasyonlarında kullanımı, Post Graduate, G.BALIK(Student), 2011

GÖKMEN V., Biyoaktif karbonillerin akrilamid oluşumu üzerine etkisinin incelenmesi, Post Graduate, B.AYTÜL(Student), 2011

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

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., Amino asit zenginleştirmesinin bisküvi ve benzeri ürünlerde akrilamid oluşumuna etkisi, Post Graduate, A.YILDIRIM(Student), 2010

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

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

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

GÖKMEN V., Patateslerde ön ıslatma işleminin kızartılmış üründe akrilamid oluşumuna etkisi üzerinde araştırmalar, Post

Graduate, D.KARAKUL(Student), 2006

GÖKMEN V., Jelatin bentonit ile ön flokleştirmanın elma suyunun ultrafiltrasyon performansı üzerine etkileri, Post

Graduate, Ö.ÇETİNKAYA(Student), 2005

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

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

- I. **Formation of amino acid derivatives in white and red wines during fermentation: Effects of non-Saccharomyces yeasts and Oenococcus oeni**  
YILMAZ C., GÖKMEN V.  
FOOD CHEMISTRY, vol.343, 2021 (Journal Indexed in SCI)
- II. **Interactions between free and bound antioxidants under different conditions in food systems**  
ÇELİK E. E. , GÖKMEN V.  
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, 2021 (Journal Indexed in SCI)
- III. **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.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, 2021 (Journal Indexed in SCI)
- IV. **Effects of fermentation time and shooting period on amino acid derivatives and free amino acid profiles of tea**  
Salman S., YILMAZ C., GÖKMEN V., ÖZDEMİR F.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.137, 2021 (Journal Indexed in SCI)
- V. **Potential reactions of thermal process contaminants during digestion**  
Hamzalioglu A., GÖKMEN V.  
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.106, pp.198-208, 2020 (Journal Indexed in SCI)
- VI. **Effects of different cooking methods on methylglyoxal scavenging potential of meat under simulated gastrointestinal conditions**  
DOĞAN CÖMERT E., GÖKMEN V.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.132, 2020 (Journal Indexed in SCI)
- VII. **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, vol.91, 2020 (Journal Indexed in SCI)
- VIII. **Multiresponse kinetic modelling of alpha-dicarbonyl compounds formation in fruit juices during storage**  
AKTAĞ I., GÖKMEN V.  
FOOD CHEMISTRY, vol.320, 2020 (Journal Indexed in SCI)
- IX. **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 (Journal Indexed in SCI)
- X. **Modulation of gastrointestinal digestion of beta-lactoglobulin and micellar casein following binding by (-)-epigallocatechin-3-gallate (EGCG) and green tea flavanols**  
Donmez O., ATAÇ MOGOL B., GÖKMEN V., Tang N., Andersen M. L. , Chatterton D. E. W.  
FOOD & FUNCTION, vol.11, no.7, pp.6038-6053, 2020 (Journal Indexed in SCI)
- XI. **5-Hydroxymethylfurfural accumulation plays a critical role on acrylamide formation in coffee during roasting as confirmed by multiresponse kinetic modelling**  
Hamzalioglu A., GÖKMEN V.  
FOOD CHEMISTRY, vol.318, 2020 (Journal Indexed in SCI)

- XII. **Multiresponse kinetic modelling of 5-hydroxymethylfurfural and acrylamide formation in sesame (*Sesamum indicum*L.) seeds during roasting**  
Berk E., Hamzalioglu A., GÖKMEN V.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, 2020 (Journal Indexed in SCI)
- XIII. **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, vol.132, 2020 (Journal Indexed in SCI)
- XIV. **Formation of Maillard reaction products in bread crust-like model system made of different whole cereal flours**  
ÇELİK E. E. , GÖKMEN V.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.246, no.6, pp.1207-1218, 2020 (Journal Indexed in SCI)
- XV. **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**  
ÇELİK E. E. , GÖKMEN V.  
JOURNAL OF CEREAL SCIENCE, vol.93, 2020 (Journal Indexed in SCI)
- XVI. **Neuroactive compounds in foods: Occurrence, mechanism and potential health effects**  
YILMAZ C., GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.128, 2020 (Journal Indexed in SCI)
- XVII. **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.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.117, 2020 (Journal Indexed in SCI)
- XVIII. **A new procedure to measure cysteine equivalent methylglyoxal scavenging activity (CEMSA) of foods under simulated physiological conditions**  
DOĞAN CÖMERT E., GÖKMEN V.  
JOURNAL OF FUNCTIONAL FOODS, vol.63, 2019 (Journal Indexed in SCI)
- XIX. **Lactose hydrolysis and protein fortification pose an increased risk for the formation of Maillard reaction products in UHT treated milk products**  
AKTAĞ I., Hamzalioglu A., GÖKMEN V.  
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.84, 2019 (Journal Indexed in SCI)
- XX. **Kinetic evaluation of the formation of tryptophan derivatives in the kynurenine pathway during wort fermentation using *Saccharomyces pastorianus* and *Saccharomyces cerevisiae***  
YILMAZ C., GÖKMEN V.  
FOOD CHEMISTRY, vol.297, 2019 (Journal Indexed in SCI)
- XXI. **Effect of Chitosan-Ascorbic Acid Coatings on the Refrigerated Storage Stability of Fresh-Cut Apples**  
Ozdemir K. S. , GÖKMEN V.  
COATINGS, vol.9, no.8, 2019 (Journal Indexed in SCI)
- XXII. **Investigation of lipid-derived formation of decadien-1-amine, 2-pentylpyridine, and acrylamide in potato chips fried in repeatedly used sunflower oil**  
Karademir Y., GÖKMEN V., ÖZTOP H. M.  
FOOD RESEARCH INTERNATIONAL, vol.121, pp.919-925, 2019 (Journal Indexed in SCI)
- XXIII. **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.  
FOOD RESEARCH INTERNATIONAL, vol.121, pp.257-268, 2019 (Journal Indexed in SCI)
- XXIV. **Time dependent change of ethanol consumption biomarkers, ethyl glucuronide and ethyl sulphate, after single dose ethanol intake**  
Karacaoglu E., Odabasi A. B. , AKÇAN R., TÜMER A. R. , Lale A., KOCADAĞLI T., GÖKMEN V.  
TURKISH JOURNAL OF BIOCHEMISTRY-TURK BIYOKIMYA DERGISI, vol.44, no.3, pp.379-387, 2019 (Journal Indexed in SCI)

- XXV. **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)
- XXVI. **Investigations on the Maillard Reaction in Sesame (*Sesamum indicum* L.) Seeds Induced by Roasting**  
Berk E., Hamzalioglu A., GÖKMEN V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.67, no.17, pp.4923-4930, 2019 (Journal Indexed in SCI)
- XXVII. **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.  
FOOD CHEMISTRY, vol.278, pp.294-304, 2019 (Journal Indexed in SCI)
- XXVIII. **Investigations on the effect of broccoli and wine sulphur compounds on glyoxal scavenging under simulated physiological conditions**  
Hamzalioglu A., GÖKMEN V.  
JOURNAL OF FUNCTIONAL FOODS, vol.55, pp.220-228, 2019 (Journal Indexed in SCI)
- XXIX. **Effect of refining on bioactive composition and oxidative stability of hazelnut oil**  
DURMAZ G., GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.116, pp.586-591, 2019 (Journal Indexed in SCI)
- XXX. **Determination of serotonin in nuts and nut containing products by liquid chromatography tandem mass spectrometry**  
YILMAZ C., Taş N. G. , KOCADAĞLI T., GÖKMEN V.  
Food Chemistry, vol.272, pp.347-353, 2019 (Journal Indexed in SCI)
- XXXI. **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)
- XXXII. **Furan**  
ATAÇ MOGOL B., GÖKMEN V.  
CHEMICAL HAZARDS IN THERMALLY-PROCESSED FOODS, pp.87-105, 2019 (Journal Indexed in SCI)
- XXXIII. **Advanced Glycation End Products (AGEs)**  
Akillioglu H. G. , GÖKMEN V.  
CHEMICAL HAZARDS IN THERMALLY-PROCESSED FOODS, pp.121-151, 2019 (Journal Indexed in SCI)
- XXXIV. **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)
- XXXV. **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.  
FOOD CHEMISTRY, vol.255, pp.8-14, 2018 (Journal Indexed in SCI)
- XXXVI. **Interactions of coffee and bread crust melanoidins with hydroxycinnamic and hydroxybenzoic acids in aqueous radical environment**  
ÇELİK E. E. , Amigo Rubio J. M. , Andersen M. L. , GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.108, pp.286-294, 2018 (Journal Indexed in SCI)
- XXXVII. **Behaviour of Trolox with macromolecule-bound antioxidants in aqueous medium: Inhibition of auto-regeneration mechanism**  
ÇELİK E. E. , Amigo Rubio J. M. , GÖKMEN V.  
FOOD CHEMISTRY, vol.243, pp.428-434, 2018 (Journal Indexed in SCI)
- XXXVIII. **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.

- JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.55, no.3, pp.985-991, 2018 (Journal Indexed in SCI)
- XXXIX. **Determination of tryptophan derivatives in kynurenine pathway in fermented foods using liquid chromatography tandem mass spectrometry**  
YILMAZ C., GÖKMEN V.  
FOOD CHEMISTRY, vol.243, pp.420-427, 2018 (Journal Indexed in SCI)
- XL. **Evolution of food antioxidants as a core topic of food science for a century**  
Comert E. D. , GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.105, pp.76-93, 2018 (Journal Indexed in SCI)
- XLI. **Effects of ultrasound and high pressure on physicochemical properties and HMF formation in Turkish honey types**  
Onur I., Misra N. N. , Barba F. J. , Putnik P., Lorenzo J. M. , GÖKMEN V., ALPAS H.  
JOURNAL OF FOOD ENGINEERING, vol.219, pp.129-136, 2018 (Journal Indexed in SCI)
- XLII. **Investigation and kinetic evaluation of the reactions of hydroxymethylfurfural with amino and thiol groups of amino acids**  
HAMZALIOĞLU B. A. , GÖKMEN V.  
FOOD CHEMISTRY, vol.240, pp.354-360, 2018 (Journal Indexed in SCI)
- XLIII. **Parameters affecting 5-hydroxymethylfurfural exposure from beer**  
Viegas O., Prucha M., GÖKMEN V., Ferreira I. M. P. L. V. O.  
FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK ASSESSMENT, vol.35, no.8, pp.1464-1471, 2018 (Journal Indexed in SCI)
- XLIV. **Comparative evaluation of the formations of gamma-aminobutyric acid and other bioactive amines during unhopped wort fermentation**  
YILMAZ C., GÖKMEN V.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.1, 2018 (Journal Indexed in SCI)
- XLV. **Interactions between macromolecule-bound antioxidants and Trolox during liposome autoxidation: A multivariate approach**  
ÇELİK E. E. , Rubio J. M. A. , Andersen M. L. , GÖKMEN V.  
FOOD CHEMISTRY, vol.237, pp.989-996, 2017 (Journal Indexed in SCI)
- XLVI. **Microbial inactivation and evaluation of furan formation in high hydrostatic pressure (HHP) treated vegetable-based infant food**  
Kultur G., Misra N. N. , Barba F. J. , Koubaa M., GÖKMEN V., ALPAS H.  
FOOD RESEARCH INTERNATIONAL, vol.101, pp.17-23, 2017 (Journal Indexed in SCI)
- XLVII. **Inhibitory effect of hawthorn extract on heterocyclic aromatic amine formation in beef and chicken breast meat**  
Tengilimoglu-Metin M. M. , Hamzalioglu A., GÖKMEN V., KIZIL M.  
FOOD RESEARCH INTERNATIONAL, vol.99, pp.586-595, 2017 (Journal Indexed in SCI)
- XLVIII. **Formation and elimination reactions of 5-hydroxymethylfurfural during in vitro digestion of biscuits**  
HAMZALIOĞLU B. A. , GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.99, pp.308-314, 2017 (Journal Indexed in SCI)
- XLIX. **Formation of tyramine in yoghurt during fermentation - Interaction between yoghurt starter bacteria and Lactobacillus plantarum**  
YILMAZ C., GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.97, pp.288-295, 2017 (Journal Indexed in SCI)
- L. **Antioxidants Bound to an Insoluble Food Matrix: Their Analysis, Regeneration Behavior, and Physiological Importance**  
DOĞAN CÖMERT E., GÖKMEN V.  
COMPREHENSIVE REVIEWS IN FOOD SCIENCE AND FOOD SAFETY, vol.16, no.3, pp.382-399, 2017 (Journal Indexed in SCI)
- LI. **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)

- LII. **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)
- LIII. **Evolution of surface temperature and its relationship with acrylamide formation during conventional and vacuum-combined baking of cookies**  
Yıldız H. G. , Palazoğlu T. K. , Miran W., KOCADAĞLI T., GÖKMEN V.  
Journal of Food Engineering, vol.197, pp.17-23, 2017 (Journal Indexed in SCI)
- LIV. **Extending the shelf-life of pomegranate arils with chitosan-ascorbic acid coating**  
Ozdemir K. S. , GÖKMEN V.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.76, pp.172-180, 2017 (Journal Indexed in SCI)
- LV. **Monitoring protein glycation by electrospray ionization (ESI) quadrupole time-of-flight (Q-TOF) mass spectrometer**  
AKILIOĞLU H. G. , ÇELİKBIÇAK Ö., SALİH B., GÖKMEN V.  
FOOD CHEMISTRY, vol.217, pp.65-73, 2017 (Journal Indexed in SCI)
- LVI. **Syneresis and rheological behaviors of set yogurt containing green tea and green coffee powders**  
Donmez O., ATAÇ MOGOL B., GÖKMEN V.  
JOURNAL OF DAIRY SCIENCE, vol.100, no.2, pp.901-907, 2017 (Journal Indexed in SCI)
- LVII. **INVESTIGATION OF THE REACTIONS OF THERMAL PROCESS CONTAMINANTS IN BISCUITS DURING DIGESTION**  
Hamzalioglu A., GÖKMEN V.  
ANNALS OF NUTRITION AND METABOLISM, vol.71, pp.1290-1291, 2017 (Journal Indexed in SCI)
- LVIII. **Mitigation of ovalbumin glycation in vitro by its treatment with green tea polyphenols**  
Comert E. D. , Akillioglu H. G. , GÖKMEN V.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.243, no.1, pp.11-19, 2017 (Journal Indexed in SCI)
- LIX. **Multiresponse kinetic modelling of Maillard reaction and caramelisation in a heated glucose/wheat flour system**  
KOCADAĞLI T., GÖKMEN V.  
FOOD CHEMISTRY, vol.211, pp.892-902, 2016 (Journal Indexed in SCI)
- LX. **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)
- LXI. **Effect of roasting and brewing on the antioxidant capacity of espresso brews determined by the QUENCHER procedure**  
KOCADAĞLI T., GÖKMEN V.  
Food Research International, vol.89, pp.976-981, 2016 (Journal Indexed in SCI)
- LXII. **Effects of Sodium Chloride, Potassium Chloride, and Calcium Chloride on the Formation of alpha-Dicarbonyl Compounds and Furfurals and the Development of Browning in Cookies during Baking**  
KOCADAĞLI T., GÖKMEN V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.64, no.41, pp.7838-7848, 2016 (Journal Indexed in SCI)
- LXIII. **Cereal dietary fiber bound antioxidants**  
Comert E. D. , GÖKMEN V.  
AGRO FOOD INDUSTRY HI-TECH, vol.27, no.5, 2016 (Journal Indexed in SCI)
- LXIV. **Effect of Sodium Chloride on alpha-Dicarbonyl Compound and 5-Hydroxymethyl-2-furfural Formations from Glucose under Caramelization Conditions: A Multiresponse Kinetic Modeling Approach**  
KOCADAĞLI T., GÖKMEN V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.64, no.32, pp.6333-6342, 2016 (Journal Indexed in SCI)
- LXV. **Effect of chitosan on the formation of acrylamide and hydroxymethylfurfural in model, biscuit and crust systems**  
Mogol B. A. , GÖKMEN V.  
FOOD & FUNCTION, vol.7, no.8, pp.3431-3436, 2016 (Journal Indexed in SCI)

- LXVI. **Kinetic evaluation of the inhibition of protein glycation during heating**  
AKILLIOĞLU H. G. , GÖKMEN V.  
FOOD CHEMISTRY, vol.196, pp.1117-1124, 2016 (Journal Indexed in SCI)
- LXVII. **Thermal process contaminants: acrylamide, chloropropanols and furan**  
Mogol B. A. , GÖKMEN V.  
CURRENT OPINION IN FOOD SCIENCE, vol.7, pp.86-92, 2016 (Journal Indexed in SCI)
- LXVIII. **Effects of baking conditions and dough formulations on phenolic compound stability, antioxidant capacity and color of cookies made from anthocyanin-rich corn flour**  
Žilić S., KOCADAĞLI T., Vančetović J., GÖKMEN V.  
LWT - Food Science and Technology, vol.65, pp.597-603, 2016 (Journal Indexed in SCI)
- LXIX. **Alkali-based pre-treatment may prevent ochratoxin A in grapes**  
ÖZCAN KABASAKAL S., Gokmen V.  
WORLD MYCOTOXIN JOURNAL, vol.9, no.4, pp.517-523, 2016 (Journal Indexed in SCI)
- LXX. **Investigations on the reactions of alpha-dicarbonyl compounds with amino acids and proteins during in vitro digestion of biscuits**  
Hamzalioglu A., GÖKMEN V.  
FOOD & FUNCTION, vol.7, no.6, pp.2544-2550, 2016 (Journal Indexed in SCI)
- LXXI. **pH dependent antioxidant activity of lettuce (*L. sativa*) and synergism with added phenolic antioxidants**  
ALTUNKAYA A., GÖKMEN V., Skibsted L. H.  
FOOD CHEMISTRY, vol.190, pp.25-32, 2016 (Journal Indexed in SCI)
- LXXII. **Formation of  $\alpha$ -dicarbonyl compounds in cookies made from wheat, hull-less barley and colored corn and its relation with phenolic compounds, free amino acids and sugars**  
KOCADAĞLI T., Žilić S., Taş N. G. , Vančetović J., Dodig D., GÖKMEN V.  
European Food Research and Technology, vol.242, no.1, pp.51-60, 2016 (Journal Indexed in SCI)
- LXXIII. **Acrylamide mitigation strategies: critical appraisal of the FoodDrinkEurope toolbox**  
Palermo M., Gokmen V., De Meulenaer B., Ciesarova Z., Zhang Y., Pedreschi F., Fogliano V.  
FOOD & FUNCTION, vol.7, no.6, pp.2516-2525, 2016 (Journal Indexed in SCI)
- LXXIV. **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)
- LXXV. **Investigation and kinetic evaluation of furan formation in tomato paste and pulp during heating**  
AKILLIOĞLU H. G. , BAHÇECİ K. S. , GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.78, pp.224-230, 2015 (Journal Indexed in SCI)
- LXXVI. **Effect of microencapsulation on the reactivity of ascorbic acid, sodium chloride and vanillin during heating**  
Ozdemir K. S. , GÖKMEN V.  
JOURNAL OF FOOD ENGINEERING, vol.167, pp.204-209, 2015 (Journal Indexed in SCI)
- LXXVII. **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)
- LXXVIII. **Osmotic and membrane distillation for the concentration of tomato juice: Effects on quality and safety characteristics**  
BAHÇECİ K. S. , AKILLIOĞLU H. G. , GÖKMEN V.  
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.31, pp.131-138, 2015 (Journal Indexed in SCI)
- LXXIX. **Future perspectives in Orbitrap (TM)-high-resolution mass spectrometry in food analysis: a review**  
Senyuva H. Z. , GÖKMEN V., Sarikaya E. A.  
FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK ASSESSMENT, vol.32, no.10, pp.1568-1606, 2015 (Journal Indexed in SCI)
- LXXX. **Prediction of acrylamide formation in biscuits based on fingerprint data generated by ambient ionization mass spectrometry employing direct analysis in real time (DART) ion source**



Vaclavik L., Capuano E., GÖKMEN V., Hajslova J.

FOOD CHEMISTRY, vol.173, pp.290-297, 2015 (Journal Indexed in SCI)

- LXXXI. **Antiglycation activity of tannic acid in ovalbumin-glucose model system**  
AKILLIOĞLU H. G. , GÖKMEN V.  
ABSTRACTS OF PAPERS OF THE AMERICAN CHEMICAL SOCIETY, vol.249, 2015 (Journal Indexed in SCI)
- LXXXII. **Treatment with soluble phenolic antioxidants significantly improves antioxidant capacity of insoluble wheat bran**  
DOĞAN E., GÖKMEN V.  
ABSTRACTS OF PAPERS OF THE AMERICAN CHEMICAL SOCIETY, vol.249, 2015 (Journal Indexed in SCI)
- LXXXIII. **Synergism between Soluble and Dietary Fiber Bound Antioxidants**  
ÇELİK E. E. , GÖKMEN V., Skibsted L. H.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.63, no.8, pp.2338-2343, 2015 (Journal Indexed in SCI)
- LXXXIV. **Mechanism of the interaction between insoluble wheat bran and polyphenols leading to increased antioxidant capacity**  
Dogan E., GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.69, pp.189-193, 2015 (Journal Indexed in SCI)
- LXXXV. **Study of the synergy between soluble and dietary fiber bound antioxidants**  
Celik E., GÖKMEN V., Skibsted L. H.  
ABSTRACTS OF PAPERS OF THE AMERICAN CHEMICAL SOCIETY, vol.249, 2015 (Journal Indexed in SCI)
- LXXXVI. **Effect of vacuum-combined baking of cookies on acrylamide content, texture and color**  
Palazoglu T. K. , COSKUN Y., Tuta S., Mogol B. A. , GÖKMEN V.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.240, no.1, pp.243-249, 2015 (Journal Indexed in SCI)
- LXXXVII. **Investigation of the reactions of acrylamide during in vitro multistep enzymatic digestion of thermally processed foods**  
Hamzalioglu A., GÖKMEN V.  
FOOD & FUNCTION, vol.6, no.1, pp.109-114, 2015 (Journal Indexed in SCI)
- LXXXVIII. **Mitigation of acrylamide and hydroxymethylfurfural in biscuits using a combined partial conventional baking and vacuum post-baking process: Preliminary study at the lab scale**  
ATAÇ MOGOL B., GÖKMEN V.  
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.26, pp.265-270, 2014 (Journal Indexed in SCI)
- LXXXIX. **Effects of Hydrophobic and Ionic Interactions on Glycation of Casein during Maillard Reaction**  
Akillioglu H. G. , GÖKMEN V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.62, no.46, pp.11289-11295, 2014 (Journal Indexed in SCI)
- XC. **Hazelnut skin powder: A new brown colored functional ingredient**  
ÖZDEMİR K., YILMAZ C., DURMAZ G., GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.65, pp.291-297, 2014 (Journal Indexed in SCI)
- XCI. **Investigation of the interaction between soluble antioxidants in green tea and insoluble dietary fiber bound antioxidants**  
ÇELİK E. E. , GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.63, pp.266-270, 2014 (Journal Indexed in SCI)
- XCII. **Effects of formulation, extrusion cooking conditions, and CO<sub>2</sub> injection on the formation of acrylamide in corn extrudates**  
Masatcioglu M. T. , GÖKMEN V., Ng P. K. W. , KÖKSEL H.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.94, no.12, pp.2562-2568, 2014 (Journal Indexed in SCI)
- XCIII. **Investigation of  $\alpha$ -dicarbonyl compounds in baby foods by high-performance liquid chromatography coupled with electrospray ionization mass spectrometry**  
KOCADAĞLI T., GÖKMEN V.  
Journal of Agricultural and Food Chemistry, vol.62, no.31, pp.7714-7720, 2014 (Journal Indexed in SCI)
- XCIV. **Mitigation of acrylamide and hydroxymethyl furfural in instant coffee by yeast fermentation**

- Akillioglu H. G. , GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.61, pp.252-256, 2014 (Journal Indexed in SCI)
- XCIV. **Formation of Monochloropropane-1,2-diol and Its Esters in Biscuits during Baking**  
ATAÇ MOGOL B., Pye C., Anderson W., Crews C., GÖKMEN V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.62, no.29, pp.7297-7301, 2014 (Journal Indexed in SCI)
- XCVI. **Determination of melatonin and its isomer in foods by liquid chromatography tandem mass spectrometry**  
KOCADAĞLI T., YILMAZ C., GÖKMEN V.  
Food Chemistry, vol.153, pp.151-156, 2014 (Journal Indexed in SCI)
- XCVII. **An aqueous pomegranate seed extract ameliorates oxidative stress of human hepatoma HepG2 cells**  
Navarro M., Amigo-Benavent M., Mesias M., Baeza G., GÖKMEN V., Bravo L., Morales F. J.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.94, no.8, pp.1622-1627, 2014 (Journal Indexed in SCI)
- XCVIII. **Release of Antioxidant Capacity from Five Plant Foods during a Multistep Enzymatic Digestion Protocol**  
Papillo V. A. , Vitaglione P., Graziani G., GÖKMEN V., Fogliano V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.62, no.18, pp.4119-4126, 2014 (Journal Indexed in SCI)
- XCIX. **Computer vision-based analysis of foods: A non-destructive colour measurement tool to monitor quality and safety**  
ATAÇ MOGOL B., GÖKMEN V.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.94, no.7, pp.1259-1263, 2014 (Journal Indexed in SCI)
- C. **Formation of melatonin and its isomer during bread dough fermentation and effect of baking**  
YILMAZ C., KOCADAĞLI T., GÖKMEN V.  
Journal of Agricultural and Food Chemistry, vol.62, no.13, pp.2900-2905, 2014 (Journal Indexed in SCI)
- CI. **Acrylamide and 5-hydroxymethylfurfural formation during baking of biscuits: NaCl and temperature-time profile effects and kinetics**  
Van Der Fels-Klerx H., Capuano E., Nguyen H., ATAÇ MOGOL B., KOCADAĞLI T., Göncüoğlu Taş N., Hamzalıoğlu A., Van Boekel M., GÖKMEN V.  
Food Research International, vol.57, pp.210-217, 2014 (Journal Indexed in SCI)
- CII. **Effects of extrusion, infrared and microwave processing on Maillard reaction products and phenolic compounds in soybean**  
Zilic S., Mogol B. A. , Akillioglu G., Serpen A., Delic N., GÖKMEN V.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.94, no.1, pp.45-51, 2014 (Journal Indexed in SCI)
- CIII. **Processing Treatments for Mitigating Acrylamide Formation in Sweetpotato French Fries**  
Van-Den Truong V. T. , Pascua Y. T. , Reynolds R., Thompson R. L. , PALAZOĞLU T. K. , ATAÇ MOGOL B., GÖKMEN V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.62, no.1, pp.310-316, 2014 (Journal Indexed in SCI)
- CIV. **Effect of combining conventional frying with radio-frequency post-drying on acrylamide level and quality attributes of potato chips**  
Koklamaz E., Palazoğlu T. K. , KOCADAĞLI T., GÖKMEN V.  
Journal of the Science of Food and Agriculture, vol.94, no.10, pp.2002-2008, 2014 (Journal Indexed in SCI)
- CV. **A perspective on the evaluation of safety risks in thermal processing of foods with an example for acrylamide formation in biscuits**  
Gokmen V.  
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.6, no.3, pp.319-325, 2014 (Journal Indexed in SCI)
- CVI. **SPECIAL ISSUE: Food chemistry and safety Foreword**  
KÖKSEL H., GÖKMEN V.  
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.6, no.3, pp.261, 2014 (Journal Indexed in SCI)
- CVII. **Oxidative stability and chemical safety of mayonnaise enriched with grape seed extract**  
Altunkaya A., Hedegaard R. V. , Harholt J., Brimer L., GÖKMEN V., Skibsted L. H.  
FOOD & FUNCTION, vol.4, no.11, pp.1647-1653, 2013 (Journal Indexed in SCI)

- CVIII. **Effects of infusion conditions and decaffeination on free amino acid profiles of green and black tea**  
KOCADAĞLI T., OZDEMIR K. S. , GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.53, no.2, pp.720-725, 2013 (Journal Indexed in SCI)
- CIX. **Palatability and chemical safety of apple juice fortified with pomegranate peel extract**  
Altunkaya A., Hedegaard R. V. , Harholt J., Brimer L., GÖKMEN V., Skibsted L. H.  
FOOD & FUNCTION, vol.4, no.10, pp.1468-1473, 2013 (Journal Indexed in SCI)
- CX. **Soluble Antioxidant Compounds Regenerate the Antioxidants Bound to Insoluble Parts of Foods**  
ÇELİK E. E. , GÖKMEN V., Fogliano V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.61, no.43, pp.10329-10334, 2013 (Journal Indexed in SCI)
- CXI. **Kinetics of Furan Formation from Ascorbic Acid during Heating under Reducing and Oxidizing Conditions**  
ATAÇ MOGOL B., GÖKMEN V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.61, no.42, pp.10191-10196, 2013 (Journal Indexed in SCI)
- CXII. **Comparisons of phenolic compounds, isoflavones, antioxidant capacity and oxidative enzymes in yellow and black soybeans seed coat and dehulled bean**  
Zilic S., Akillioglu H. G. , Serpen A., Peric V., GÖKMEN V.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.237, no.3, pp.409-418, 2013 (Journal Indexed in SCI)
- CXIII. **Compositional, Nutritional, and Functional Characteristics of Instant Teas Produced from Low- and High-Quality Black Teas**  
Alasvar C., Pelvan E., Ozdemir K. S. , KOCADAĞLI T., Mogol B. A. , Pasli A. A. , Ozcan N., Özçelik B., GÖKMEN V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.61, no.31, pp.7529-7536, 2013 (Journal Indexed in SCI)
- CXIV. **Compositional characteristics of sour cherry kernel and its oil as influenced by different extraction and roasting conditions**  
YILMAZ C., GÖKMEN V.  
INDUSTRIAL CROPS AND PRODUCTS, vol.49, pp.130-135, 2013 (Journal Indexed in SCI)
- CXV. **Raising agents strongly influence acrylamide and HMF formation in cookies and conditions for asparaginase activity in dough**  
Kukurova K., Ciesarova Z., ATAÇ MOGOL B., Acar O. C. , GÖKMEN V.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.237, no.1, pp.1-8, 2013 (Journal Indexed in SCI)
- CXVI. **Effects of infrared heating on phenolic compounds and Maillard reaction products in maize flour**  
Zilic S., Mogol B. A. , Akillioglu G., Serpen A., Babic M., GÖKMEN V.  
JOURNAL OF CEREAL SCIENCE, vol.58, no.1, pp.1-7, 2013 (Journal Indexed in SCI)
- CXVII. **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)
- CXVIII. **Role of curcumin in the conversion of asparagine into acrylamide during heating**  
HAMZALIOĞLU B. A. , ATAÇ MOGOL B., Lumaga R. B. , Fogliano V., GÖKMEN V.  
AMINO ACIDS, vol.44, no.6, pp.1419-1426, 2013 (Journal Indexed in SCI)
- CXIX. **Antiglycative effect of fruit and vegetable seed extracts: inhibition of AGE formation and carbonyl-trapping abilities**  
Mesias M., Navarro M., GÖKMEN V., Morales F. J.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.93, no.8, pp.2037-2044, 2013 (Journal Indexed in SCI)
- CXX. **Antioxidant capacity versus chemical safety of wheat bread enriched with pomegranate peel powder**  
Altunkaya A., Hedegaard R. V. , Brimer L., GÖKMEN V., Skibsted L. H.  
FOOD & FUNCTION, vol.4, no.5, pp.722-727, 2013 (Journal Indexed in SCI)
- CXXI. **Nano-encapsulation improves thermal stability of bioactive compounds Omega fatty acids and silymarin in bread**

- Mogol B., GÖKMEN V., SHIMONI E.  
AGRO FOOD INDUSTRY HI-TECH, vol.24, no.3, pp.62-65, 2013 (Journal Indexed in SCI)
- CXXII. **Acrylamide formation and colour development in low-fat baked potato products as influenced by baking conditions and oil type**  
Kotsiou K., Tasioula-Margari M., Fiore A., GÖKMEN V., Fogliano V.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.236, no.5, pp.843-851, 2013 (Journal Indexed in SCI)
- CXXIII. **Modelling thermal degradation of zearalenone in maize bread during baking**  
Numanoglu E., Yener S., GÖKMEN V., UYGUN Ü., KÖKSEL H.  
FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK ASSESSMENT, vol.30, no.3, pp.528-533, 2013 (Journal Indexed in SCI)
- CXXIV. **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)
- CXXV. **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)
- CXXVI. **Role of bioactive carbonyl compounds on the conversion of asparagine into acrylamide during heating**  
HAMZALIOĞLU B. A. , GÖKMEN V.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.235, no.6, pp.1093-1099, 2012 (Journal Indexed in SCI)
- CXXVII. **Effects of isolation, enzymatic hydrolysis, heating, hydration and Maillard reaction on the antioxidant capacity of cereal and legume proteins**  
Zilic S., Akillioglu G., Serpen A., Barac M., GÖKMEN V.  
FOOD RESEARCH INTERNATIONAL, vol.49, no.1, pp.1-6, 2012 (Journal Indexed in SCI)
- CXXVIII. **Distributions of phenolic compounds, yellow pigments and oxidative enzymes in wheat grains and their relation to antioxidant capacity of bran and debranned flour**  
Zilic S., Serpen A., Akillioglu G., Jankovic M., GÖKMEN V.  
JOURNAL OF CEREAL SCIENCE, vol.56, no.3, pp.652-658, 2012 (Journal Indexed in SCI)
- CXXIX. **Controlling the Maillard Reaction by Reactant Encapsulation: Sodium Chloride in Cookies**  
Fiore A., Troise A. D. , Mogol B. A. , Roullier V., Gourdon A., Jian S. E. M. , HAMZALIOĞLU B. A. , GÖKMEN V., Fogliano V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.60, no.43, pp.10808-10814, 2012 (Journal Indexed in SCI)
- CXXX. **Nutritional and Functional Characteristics of Seven Grades of Black Tea Produced in Turkey**  
Serpen A., Pelvan E., Alasalvar C., ATAÇ MOGOL B., Yavuz H. T. , GÖKMEN V., Ozcan N., Özçelik B.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.60, no.31, pp.7682-7689, 2012 (Journal Indexed in SCI)
- CXXXI. **Rapid determination of amino acids in foods by hydrophilic interaction liquid chromatography coupled to high-resolution mass spectrometry**  
GÖKMEN V., Serpen A., ATAÇ MOGOL B.  
ANALYTICAL AND BIOANALYTICAL CHEMISTRY, vol.403, no.10, pp.2915-2922, 2012 (Journal Indexed in SCI)
- CXXXII. **Flavor Characteristics of Seven Grades of Black Tea Produced in Turkey**  
Alasalvar C., Topal B., Serpen A., Bahar B., Pelvan E., GÖKMEN V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.60, no.25, pp.6323-6332, 2012 (Journal Indexed in SCI)
- CXXXIII. **EFFECT OF GRAPE SEED EXTRACT ON PHENOLIC PROFILE AND BROWNING OF FRESH-CUT LETTUCE (L. SATIVA)**  
Altunkaya A., GÖKMEN V.  
JOURNAL OF FOOD BIOCHEMISTRY, vol.36, no.3, pp.268-274, 2012 (Journal Indexed in SCI)
- CXXXIV. **Model studies on the role of 5-hydroxymethyl-2-furfural in acrylamide formation from asparagine**  
GÖKMEN V., KOCADAĞLI T., Göncüoğlu N., Mogol B. A.  
Food Chemistry, vol.132, no.1, pp.168-174, 2012 (Journal Indexed in SCI)
- CXXXV. **Effects of different grain mixtures on Maillard reaction products and total antioxidant capacities of**

## **bread**

Serpen A., GÖKMEN V., ATAÇ MOGOL B.

JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.26, pp.160-168, 2012 (Journal Indexed in SCI)

- CXXXVI. **Effect of Radio Frequency Postdrying of Partially Baked Cookies on Acrylamide Content, Texture, and Color of the Final Product**

Koray Palazoğlu T., Coşkun Y., Kocadağlı T., GÖKMEN V.

Journal of Food Science, vol.77, no.5, 2012 (Journal Indexed in SCI)

- CXXXVII. **Solvent effects on total antioxidant capacity of foods measured by direct QUENCHER procedure**

Serpen A., GÖKMEN V., Fogliano V.

JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.26, pp.52-57, 2012 (Journal Indexed in SCI)

- CXXXVIII. **Partial purification and characterization of polyphenoloxidase from durum wheat (*Triticum durum* L.)**

Altunkaya A., GÖKMEN V.

JOURNAL OF CEREAL SCIENCE, vol.55, no.3, pp.300-304, 2012 (Journal Indexed in SCI)

- CXXXIX. **Phenolic Compounds, Carotenoids, Anthocyanins, and Antioxidant Capacity of Colored Maize (*Zea mays* L.) Kernels**

Zilic S., Serpen A., Akillioglu G., GÖKMEN V., Vancetovic J.

JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.60, no.5, pp.1224-1231, 2012 (Journal Indexed in SCI)

- CXL. **Effect of Calcium on Acrylamide Level and Sensory Properties of Cookies**

Acar O. C. , Pollio M., Di Monaco R., Fogliano V., GÖKMEN V.

FOOD AND BIOPROCESS TECHNOLOGY, vol.5, no.2, pp.519-526, 2012 (Journal Indexed in SCI)

- CXLI. **Mitigation of acrylamide formation in cookies by using Maillard reaction products as recipe modifier in a combined partial conventional baking and radio frequency post-baking process**

KOCADAĞLI T., Koray Palazoğlu T., GÖKMEN V.

European Food Research and Technology, vol.235, no.4, pp.711-717, 2012 (Journal Indexed in SCI)

- CXLII. **Thermal degradation of deoxynivalenol during maize bread baking**

NUMANOGLU E., GÖKMEN V., UYGUN Ü., KÖKSEL H.

FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK ASSESSMENT, vol.29, no.3, pp.423-430, 2012 (Journal Indexed in SCI)

- CXLIII. **Total antioxidant capacities of raw and cooked meats**

Serpen A., GÖKMEN V., Fogliano V.

MEAT SCIENCE, vol.90, no.1, pp.60-65, 2012 (Journal Indexed in SCI)

- CXLIV. **In depth study of acrylamide formation in coffee during roasting: Role of sucrose decomposition and lipid oxidation**

KOCADAĞLI T., Göncüoğlu N., Hamzalioglu A., GÖKMEN V.

Food and Function, vol.3, no.9, pp.970-975, 2012 (Journal Indexed in SCI)

- CXLV. **Changes in oxidative stability, antioxidant capacity and phytochemical composition of Pistacia terebinthus oil with roasting**

DURMAZ G., GÖKMEN V.

FOOD CHEMISTRY, vol.128, no.2, pp.410-414, 2011 (Journal Indexed in SCI)

- CXLVI. **Development of functional bread containing nanoencapsulated omega-3 fatty acids**

GÖKMEN V., ATAÇ MOGOL B., Lumaga R. B. , Fogliano V., Kaplun Z., Shimoni E.

JOURNAL OF FOOD ENGINEERING, vol.105, no.4, pp.585-591, 2011 (Journal Indexed in SCI)

- CXLVII. **Purification and Characterization of Polyphenol Oxidase, Peroxidase and Lipoxygenase from Freshly Cut Lettuce (*L. sativa*)**

Altunkaya A., GÖKMEN V.

FOOD TECHNOLOGY AND BIOTECHNOLOGY, vol.49, no.2, pp.249-256, 2011 (Journal Indexed in SCI)

- CXLVIII. **ADSORPTION OF DARK COLORED COMPOUNDS IN APPLE JUICE - EFFECTS OF INITIAL SOLUBLE SOLID CONCENTRATION ON ADSORPTION KINETICS AND MECHANISM**

Atac B., Gokmen V.

JOURNAL OF FOOD PROCESS ENGINEERING, vol.34, no.1, pp.108-124, 2011 (Journal Indexed in SCI)

- CXLIX. Degradation of 5-hydroxymethylfurfural during yeast fermentation**  
Akillioglu H. G. , Mogol B. A. , GÖKMEN V.  
FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK ASSESSMENT, vol.28, no.12, pp.1629-1635, 2011 (Journal Indexed in SCI)
- CL. Multiple-stage extraction strategy for the determination of deoxynivalenol in maize**  
Numanoglu E., Uygun U., Gokmen V., Koksel H.  
FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK ASSESSMENT, vol.28, no.1, pp.80-85, 2011 (Journal Indexed in SCI)
- CLI. Determination of 5-hydroxymethyl-2-furfural and 2-furfural in oils as indicators of heat pre-treatment**  
DURMAZ G., GÖKMEN V.  
FOOD CHEMISTRY, vol.123, no.3, pp.912-916, 2010 (Journal Indexed in SCI)
- CLII. Inhibition of enzymatic browning in actual food systems by the Maillard reaction products**  
ATAÇ MOGOL B., Yildirim A., GÖKMEN V.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.90, no.15, pp.2556-2562, 2010 (Journal Indexed in SCI)
- CLIII. Computer vision-based image analysis for rapid detection of acrylamide in heated foods**  
GÖKMEN V., ATAÇ MOGOL B.  
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.2, no.4, pp.203-207, 2010 (Journal Indexed in SCI)
- CLIV. A new approach to evaluate the risk arising from acrylamide formation in cookies during baking: Total risk calculation**  
Acar O. C. , GÖKMEN V.  
JOURNAL OF FOOD ENGINEERING, vol.100, no.4, pp.642-648, 2010 (Journal Indexed in SCI)
- CLV. Lipid oxidation promotes acrylamide formation in fat-rich model systems**  
Capuano E., Oliviero T., Acar O. C. , GÖKMEN V., Fogliano V.  
FOOD RESEARCH INTERNATIONAL, vol.43, no.4, pp.1021-1026, 2010 (Journal Indexed in SCI)
- CLVI. Effect of microwave pre-thawing of frozen potato strips on acrylamide level and quality of French fries**  
Tuta S., PALAZOĞLU T. K. , GÖKMEN V.  
JOURNAL OF FOOD ENGINEERING, vol.97, no.2, pp.261-266, 2010 (Journal Indexed in SCI)
- CLVII. Selection of the indicator enzyme for blanching of vegetables**  
Gokmen V.  
ENZYMES IN FRUIT AND VEGETABLE PROCESSING: CHEMISTRY AND ENGINEERING APPLICATIONS, pp.123-144, 2010 (Journal Indexed in SCI)
- CLVIII. Effect of Cooking Method (Baking Compared with Frying) on Acrylamide Level of Potato Chips**  
PALAZOĞLU T. K. , Savran D., GÖKMEN V.  
JOURNAL OF FOOD SCIENCE, vol.75, no.1, 2010 (Journal Indexed in SCI)
- CLIX. Investigation of acrylamide formation on bakery products using a crust-like model**  
Acar O. C. , GÖKMEN V.  
MOLECULAR NUTRITION & FOOD RESEARCH, vol.53, no.12, pp.1521-1525, 2009 (Journal Indexed in SCI)
- CLX. Effect of flour type on Maillard reaction and acrylamide formation during toasting of bread crisp model systems and mitigation strategies**  
Capuano E., Ferrigno A., Acampa I., Serpen A., Acar O. C. , GÖKMEN V., Fogliano V.  
FOOD RESEARCH INTERNATIONAL, vol.42, no.9, pp.1295-1302, 2009 (Journal Indexed in SCI)
- CLXI. Effect of various anti-browning agents on phenolic compounds profile of fresh lettuce (*L. sativa*)**  
Altunkaya A., GÖKMEN V.  
FOOD CHEMISTRY, vol.117, no.1, pp.122-126, 2009 (Journal Indexed in SCI)
- CLXII. A generic procedure to monitor Maillard-derived fluorescent compounds in cookies by flow-injection analysis**  
Calvarro J., GÖKMEN V., Morales F. J.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.229, no.6, pp.843-851, 2009 (Journal Indexed in SCI)

- CLXIII. **Direct evaluation of the total antioxidant capacity of raw and roasted pulses, nuts and seeds**  
Acar O. C. , GÖKMEN V., Pellegrini N., Fogliano V.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.229, no.6, pp.961-969, 2009 (Journal Indexed in SCI)
- CLXIV. **Determination of Furosine in Thermally Processed Foods by Hydrophilic Interaction Liquid Chromatography**  
GÖKMEN V., Serpen A., Morales F. J.  
JOURNAL OF AOAC INTERNATIONAL, vol.92, no.5, pp.1460-1463, 2009 (Journal Indexed in SCI)
- CLXV. **Evaluation of the Maillard reaction in potato crisps by acrylamide, antioxidant capacity and color**  
Serpen A., GÖKMEN V.  
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.22, no.6, pp.589-595, 2009 (Journal Indexed in SCI)
- CLXVI. **Punica Granatum Peel Extract Protects Against Ionizing Radiation-Induced Enteritis And Leukocyte Apoptosis In Rats**  
Toklu H. Z. , Sehirlı O., Ozyurt H., Mayadagli A. A. , Eksioğlu-Demiralp E., Cetinel S., Sahin H., YEGEN B., Dumlu M. U. , GÖKMEN V., et al.  
JOURNAL OF RADIATION RESEARCH, vol.50, no.4, pp.345-353, 2009 (Journal Indexed in SCI)
- CLXVII. **Direct measurement of the total antioxidant capacity of foods: the 'QUENCHER' approach**  
GÖKMEN V., Serpen A., Fogliano V.  
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.20, pp.278-288, 2009 (Journal Indexed in SCI)
- CLXVIII. **Antioxidant activity of lettuce extract (Lactuca sativa) and synergism with added phenolic antioxidants**  
Altunkaya A., Becker E. M. , GÖKMEN V., Skibsted L. H.  
FOOD CHEMISTRY, vol.115, no.1, pp.163-168, 2009 (Journal Indexed in SCI)
- CLXIX. **Measurement of evaporated acrylamide during frying of potatoes: Effect of frying conditions and surface area-to-volume ratio**  
GÖKMEN V., PALAZOĞLU T. K.  
JOURNAL OF FOOD ENGINEERING, vol.93, no.2, pp.172-176, 2009 (Journal Indexed in SCI)
- CLXX. **Assessing food additives: the good, the bad and the ugly**  
Oreopoulou V., Psimouli V., Tsimogiannis D., To Kim Anh T. K. A. , NguyenThi Minh Tu N. M. T. , UYGUN Ü., KÖKSEL H., GÖKMEN V., Crews C., Tomoskozi S., et al.  
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.1, no.2, pp.101-110, 2009 (Journal Indexed in SCI)
- CLXXI. **MODELING DEAD-END ULTRAFILTRATION OF APPLE JUICE USING ARTIFICIAL NEURAL NETWORK**  
GÖKMEN V., Acar O. C. , Serpen A., Sugut I.  
JOURNAL OF FOOD PROCESS ENGINEERING, vol.32, no.2, pp.248-264, 2009 (Journal Indexed in SCI)
- CLXXII. **Multiple-stage extraction strategy for the determination of acrylamide in foods**  
GÖKMEN V., Morales F. J. , ATAÇ MOGOL B., Serpen A., Arribas-Lorenzo G.  
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.22, no.2, pp.142-147, 2009 (Journal Indexed in SCI)
- CLXXIII. **Antioxidant activity of cookies and its relationship with heat-processing contaminants: a risk/benefit approach**  
Morales F. J. , Martin S., Acar O. C. , Arribas-Lorenzo G., GÖKMEN V.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.228, no.3, pp.345-354, 2009 (Journal Indexed in SCI)
- CLXXIV. **Significance of furosine as heat-induced marker in cookies**  
GÖKMEN V., Serpen A., Acar O. C. , Morales F. J.  
JOURNAL OF CEREAL SCIENCE, vol.48, no.3, pp.843-847, 2008 (Journal Indexed in SCI)
- CLXXV. **Direct measurement of the total antioxidant capacity of cereal products**  
Serpen A., GÖKMEN V., Pellegrini N., Fogliano V.  
JOURNAL OF CEREAL SCIENCE, vol.48, no.3, pp.816-820, 2008 (Journal Indexed in SCI)
- CLXXVI. **Investigating the correlation between acrylamide content and browning ratio of model cookies**  
GÖKMEN V., Acar O. C. , Arribas-Lorenzo G., Morales F. J.  
JOURNAL OF FOOD ENGINEERING, vol.87, no.3, pp.380-385, 2008 (Journal Indexed in SCI)
- CLXXVII. **Phytochemical quantification and total antioxidant capacities of emmer (Triticum dicoccon Schrank) and einkorn (Triticum monococcum L.) wheat landraces**

- Serpen A., GÖKMEN V., Karagoz A., KÖKSEL H.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.56, no.16, pp.7285-7292, 2008 (Journal Indexed in SCI)
- CLXXVIII. **Reduction of acrylamide level in French fries by employing a temperature program during frying**  
PALAZOĞLU T. K. , GÖKMEN V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.56, no.15, pp.6162-6166, 2008 (Journal Indexed in SCI)
- CLXXIX. **Development and experimental validation of a frying model to estimate acrylamide levels in French fries**  
Palazoglu T. K. , Goekmen V.  
JOURNAL OF FOOD SCIENCE, vol.73, no.3, 2008 (Journal Indexed in SCI)
- CLXXX. **Effect of various inhibitors on enzymatic browning, antioxidant activity and total phenol content of fresh lettuce (*Lactuca sativa*)**  
Altunkaya A., GÖKMEN V.  
FOOD CHEMISTRY, vol.107, no.3, pp.1173-1179, 2008 (Journal Indexed in SCI)
- CLXXXI. **Acrylamide Formation in Foods during Thermal Processing with a Focus on Frying**  
GÖKMEN V., PALAZOĞLU T. K.  
FOOD AND BIOPROCESS TECHNOLOGY, vol.1, no.1, pp.35-42, 2008 (Journal Indexed in SCI)
- CLXXXII. **Effect of leavening agents and sugars on the formation of hydroxymethylfurfural in cookies during baking**  
GÖKMEN V., Acar O. C. , Serpen A., Morales F. J.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.226, no.5, pp.1031-1037, 2008 (Journal Indexed in SCI)
- CLXXXIII. **Chemical Reactions in the Processing of Soft Wheat Products**  
KÖKSEL H., GÖKMEN V.  
FOOD ENGINEERING ASPECTS OF BAKING SWEET GOODS, pp.49-80, 2008 (Journal Indexed in SCI)
- CLXXXIV. **Adsorption of Maillard reaction products from aqueous solutions and sugar syrups using adsorbent resin**  
Serpen A., Atac B., Gokmen V.  
JOURNAL OF FOOD ENGINEERING, vol.82, no.3, pp.342-350, 2007 (Journal Indexed in SCI)
- CLXXXV. **Analysis of heat-induced contaminants (acrylamide, chloropropanols and furan) in carbohydrate-rich food**  
Wenzl T., Lachenmeier D. W. , Gokmen V.  
ANALYTICAL AND BIOANALYTICAL CHEMISTRY, vol.389, no.1, pp.119-137, 2007 (Journal Indexed in SCI)
- CLXXXVI. **Pomegranate peel extract prevents liver fibrosis in biliary-obstructed rats**  
Toklu H. Z. , Dumlu M. U. , Sehirli O., Ercan F., Gedik N., Goekmen V., Sener G.  
JOURNAL OF PHARMACY AND PHARMACOLOGY, vol.59, no.9, pp.1287-1295, 2007 (Journal Indexed in SCI)
- CLXXXVII. **A new procedure to measure the antioxidant activity of insoluble food components**  
Serpen A., Capuano E., Fogliano V., Gokmen V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.55, no.19, pp.7676-7681, 2007 (Journal Indexed in SCI)
- :LXXXVIII. **Effects of some cations on the formation of acrylamide and furfurals in glucose-asparagine model system**  
Goekmen V., Senyuva H. Z.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.225, pp.815-820, 2007 (Journal Indexed in SCI)
- CLXXXIX. **AGFD 253-Simulation of acrylamide formation in French fries and potential strategies for mitigation**  
GÖKMEN V., PALAZOĞLU T. K.  
ABSTRACTS OF PAPERS OF THE AMERICAN CHEMICAL SOCIETY, vol.234, 2007 (Journal Indexed in SCI)
- CXC. **Degradation of free tryptophan in a cookie model system and its application in commercial samples**  
Morales F. J. , Acar O. C. , Serpen A., Arribas-Lorenzo G., Gokmen V.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.55, no.16, pp.6793-6797, 2007 (Journal Indexed in SCI)
- CXCI. **A practical spectrophotometric approach for the determination of lipoxygenase activity of durum wheat**  
Gokmen V., Serpen A., Atli A., Koxsel H.  
CEREAL CHEMISTRY, vol.84, no.3, pp.290-293, 2007 (Journal Indexed in SCI)



- CXCII. **An overview of signal processing for food inspection**  
Pearson T., Cetin A. E. , Tewfik A. H. , Goekmen V.  
IEEE SIGNAL PROCESSING MAGAZINE, vol.24, no.3, pp.106-109, 2007 (Journal Indexed in SCI)
- CXCIII. **Effect of pretreatment with gelatin and bentonite on permeate flux and fouling layer resistance during apple juice ultrafiltration**  
Gokmen V., Cetinkaya O.  
JOURNAL OF FOOD ENGINEERING, vol.80, no.1, pp.300-305, 2007 (Journal Indexed in SCI)
- CXCIV. **Effects of beta-carotene on soybean lipoxygenase activity: kinetic studies**  
Serpen A., Gokmen V.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.224, no.6, pp.743-748, 2007 (Journal Indexed in SCI)
- CXCV. **Effects of controlled atmosphere storage and low-dose irradiation on potato tuber components affecting acrylamide and color formations upon frying**  
Gokmen V., Akbudak B., Serpen A., Acar J., Turan Z. M. , Eris A.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.224, no.6, pp.681-687, 2007 (Journal Indexed in SCI)
- CXCVI. **Modeling of acrylamide formation and browning ratio in potato chips by artificial neural network**  
Serpen A., Gokmen V.  
MOLECULAR NUTRITION & FOOD RESEARCH, vol.51, no.4, pp.383-389, 2007 (Journal Indexed in SCI)
- CXCVII. **Reversible degradation kinetics of vitamin C in peas during frozen storage**  
Serpen A., Gokmen V., Bahceci K. S. , Acar J.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.224, no.6, pp.749-753, 2007 (Journal Indexed in SCI)
- CXCVIII. **Acrylamide formation is prevented by divalent cations during the Maillard reaction**  
Goekmen V., Senyuva H. Z.  
FOOD CHEMISTRY, vol.103, no.1, pp.196-203, 2007 (Journal Indexed in SCI)
- CXCIX. **Reduction of acrylamide formation in French fries by microwave pre-cooking of potato strips**  
Erdogdu S. B. , Palazoglu T. K. , Gokmen V., Senyuva H. Z. , Ekiz H. I.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.87, no.1, pp.133-137, 2007 (Journal Indexed in SCI)
- CC. **Computer vision-based image analysis for the estimation of acrylamide concentrations of potato chips and french fries**  
Gokmen V., Senyuva H. Z. , Dulek B., Cetin A. E.  
FOOD CHEMISTRY, vol.101, no.2, pp.791-798, 2007 (Journal Indexed in SCI)
- CCI. **A Non-Contact Computer Vision Based Analysis of Color in Foods**  
GÖKMEN V., Sugut I.  
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.3, no.5, 2007 (Journal Indexed in SCI)
- CCII. **Potential of furan formation in hazelnuts during heat treatment**  
Senyuva H. Z. , Gokmen V.  
FOOD ADDITIVES AND CONTAMINANTS, vol.24, pp.136-142, 2007 (Journal Indexed in SCI)
- CCIII. **Effects of dough formula and baking conditions on acrylamide and hydroxymethylfurfural formation in cookies**  
Gokmen V., Acar O. C. , Koxsel H., Acar J.  
FOOD CHEMISTRY, vol.104, no.3, pp.1136-1142, 2007 (Journal Indexed in SCI)
- CCIV. **Reversible degradation kinetics of ascorbic acid under reducing and oxidizing conditions**  
Serpen A., Gokmen V.  
FOOD CHEMISTRY, vol.104, no.2, pp.721-725, 2007 (Journal Indexed in SCI)
- CCV. **Relation between the acrylamide formation and time-temperature history of surface and core regions of French fries**  
Gokmen V., Palazoglu T. K. , Senyuva H. Z.  
JOURNAL OF FOOD ENGINEERING, vol.77, no.4, pp.972-976, 2006 (Journal Indexed in SCI)
- CCVI. **Assessment of an exponential model for ultrafiltration of apple juice**  
Cetinkaya O., Gokmen V.  
JOURNAL OF FOOD PROCESS ENGINEERING, vol.29, no.5, pp.508-518, 2006 (Journal Indexed in SCI)
- CCVII. **Computer vision based analysis of potato chips - A tool for rapid detection of acrylamide level**

- Gokmen V., Senyuva H. Z. , Dulek B., Cetin E.  
MOLECULAR NUTRITION & FOOD RESEARCH, vol.50, no.9, pp.805-810, 2006 (Journal Indexed in SCI)
- CCVIII. **Interference-free determination of acrylamide in potato and cereal-based foods by a laboratory validated liquid chromatography-mass spectrometry method**  
Senyuva H., Gokmen V.  
FOOD CHEMISTRY, vol.97, no.3, pp.539-545, 2006 (Journal Indexed in SCI)
- CCIX. **A generic method for the determination of acrylamide in thermally processed foods**  
Gokmen V., Senyuva H. Z.  
JOURNAL OF CHROMATOGRAPHY A, vol.1120, pp.194-198, 2006 (Journal Indexed in SCI)
- CCX. **Improved method for the determination of hydroxymethylfurfural in baby foods using liquid chromatography-mass spectrometry**  
GÖKMEN V., Senyuva H.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.54, no.8, pp.2845-2849, 2006 (Journal Indexed in SCI)
- CCXI. **A simplified approach for the kinetic characterization of acrylamide formation in fructose-asparagine model system**  
GÖKMEN V., Senyuva H.  
FOOD ADDITIVES AND CONTAMINANTS, vol.23, no.4, pp.348-354, 2006 (Journal Indexed in SCI)
- CCXII. **A proposed mechanism for the inhibition of soybean lipoxygenase by beta-carotene**  
Serpen A., Gokmen V.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.86, no.3, pp.401-406, 2006 (Journal Indexed in SCI)
- CCXIII. **Study of colour and acrylamide formation in coffee, wheat flour and potato chips during heating**  
Gokmen V., Senyuva H.  
FOOD CHEMISTRY, vol.99, no.2, pp.238-243, 2006 (Journal Indexed in SCI)
- CCXIV. **Analysis of furan in foods. Is headspace sampling a fit-for-purpose technique?**  
Senyuva H., Gokmen V.  
FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK ASSESSMENT, vol.22, no.12, pp.1198-1202, 2005 (Journal Indexed in SCI)
- CCXV. **Determination of acrylamide in potato chips and crisps by high-performance liquid chromatography**  
Gokmen V., Senyuva H., Acar J., Sarioglu K.  
JOURNAL OF CHROMATOGRAPHY A, vol.1088, pp.193-199, 2005 (Journal Indexed in SCI)
- CCXVI. **Degradation of beta-carotene with the effects of light and sulfur dioxide may be responsible for the formation of white spot in dried apricots**  
Onsekizoglu P., Gokmen V., Acar J.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.221, pp.357-360, 2005 (Journal Indexed in SCI)
- CCXVII. **Liquid chromatographic method for the determination of patulin in apple juice using solid-phase extraction**  
Gokmen V., Acar J., Sarioglu K.  
ANALYTICA CHIMICA ACTA, vol.543, pp.64-69, 2005 (Journal Indexed in SCI)
- CCXVIII. **Survey of acrylamide in Turkish foods by an in-house validated LC-MS method**  
Senyuva H., GÖKMEN V.  
FOOD ADDITIVES AND CONTAMINANTS, vol.22, no.3, pp.204-209, 2005 (Journal Indexed in SCI)
- CCXIX. **Study of acrylamide in coffee using an improved liquid chromatography mass spectrometry method: Investigation of colour changes and acrylamide formation in coffee during roasting**  
Senyuva H., GÖKMEN V.  
FOOD ADDITIVES AND CONTAMINANTS, vol.22, no.3, pp.214-220, 2005 (Journal Indexed in SCI)
- CCXX. **Formation of guaiacol from vanillin by Alicyclobacillus acidoterrestris in apple juice: a model study**  
Bahceci K., Gokmen V., Acar J.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.220, no.2, pp.196-199, 2005 (Journal Indexed in SCI)
- CCXXI. **Study of lipoxygenase and peroxidase as indicator enzymes in green beans: change of enzyme activity, ascorbic acid and chlorophylls during frozen storage**  
Bahceci K., Serpen A., Gokmen V., Acar J.

- JOURNAL OF FOOD ENGINEERING, vol.66, no.2, pp.187-192, 2005 (Journal Indexed in SCI)
- CCXXII. **Study of lipoxygenase and peroxidase as blanching indicator enzymes in peas: change of enzyme activity, ascorbic acid and chlorophylls during frozen storage**  
GÖKMEN V., Bahceci K., Serpen A., Acar J.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.38, no.8, pp.903-908, 2005 (Journal Indexed in SCI)
- CCXXIII. **Fumaric acid in apple juice: a potential indicator of microbial spoilage of apples used as raw material**  
Gokmen V., Acar J.  
FOOD ADDITIVES AND CONTAMINANTS, vol.21, no.7, pp.626-631, 2004 (Journal Indexed in SCI)
- CCXXIV. **The effects of different technologies on Alicyclobacillus acidoterrestris during apple juice production**  
Bahceci K., Gokmen V., Serpen A., Acar J.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.217, no.3, pp.249-252, 2003 (Journal Indexed in SCI)
- CCXXV. **Influence of conventional clarification and ultrafiltration on the phenolic composition of golden delicious apple juice**  
Gokmen V., Acar J., Kahraman N.  
JOURNAL OF FOOD QUALITY, vol.26, no.3, pp.257-266, 2003 (Journal Indexed in SCI)
- CCXXVI. **Investigating network, branching, gelation and enzymatic degradation in pectin by atomic force microscopy**  
Zareie M., Gokmen V., Javadipour I.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.40, no.2, pp.169-172, 2003 (Journal Indexed in SCI)
- CCXXVII. **Organic acids and phenolic compounds in pomegranates (Punica granatum L.) grown in Turkey**  
Poyrazoglu E., Gokmen V., Artik N.  
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.15, no.5, pp.567-575, 2002 (Journal Indexed in SCI)
- CCXXVIII. **Equilibrium and kinetic studies on the adsorption of dark colored compounds from apple juice using adsorbent resin**  
Gokmen V., Serpen A.  
JOURNAL OF FOOD ENGINEERING, vol.53, no.3, pp.221-227, 2002 (Journal Indexed in SCI)
- CCXXIX. **Characterization of crude lipoxygenase extract from green pea using a modified spectrophotometric method**  
Gokmen V., Bahceci S., Acar J.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.215, no.1, pp.42-45, 2002 (Journal Indexed in SCI)
- CCXXX. **Liquid chromatographic method for the determination of chlorophylls, carotenoids, and their derivatives in fresh and processed vegetables**  
Gokmen V., Bahceci S., Acar J.  
JOURNAL OF LIQUID CHROMATOGRAPHY & RELATED TECHNOLOGIES, vol.25, no.8, pp.1201-1213, 2002 (Journal Indexed in SCI)
- CCXXXI. **Effects of various clarification treatments on patulin, phenolic compound and organic acid compositions of apple juice**  
GÖKMEN V., Artik N., Acar J., Kahraman N., Poyrazoglu E.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.213, no.3, pp.194-199, 2001 (Journal Indexed in SCI)
- CCXXXII. **Characterization of surface auxin residue in greenhouse tomatoes (Lycopersicon esculentum)**  
GÖKMEN V., Acar J.  
JOURNAL OF FOOD QUALITY, vol.24, no.4, pp.351-358, 2001 (Journal Indexed in SCI)
- CCXXXIII. **Selective removal of polyphenols and brown colour in apple juices using PES/PVP membranes in a single ultrafiltration process**  
Borneman Z., GÖKMEN V., Nijhuis H.  
SEPARATION AND PURIFICATION TECHNOLOGY, pp.53-61, 2001 (Journal Indexed in SCI)
- CCXXXIV. **Long-term survey of patulin in apple juice concentrates produced in Turkey**  
Gokmen V., Acar J.  
FOOD ADDITIVES AND CONTAMINANTS, vol.17, no.11, pp.933-936, 2000 (Journal Indexed in SCI)

- CCXXXV. **Investigations on the synthetic auxin residues of greenhouse tomatoes (*Lycopersicon esculentum*) grown in Turkey**  
Gokmen V., Acar J.  
JOURNAL OF FOOD QUALITY, vol.23, no.5, pp.503-512, 2000 (Journal Indexed in SCI)
- CCXXXVI. **Enzymatically validated liquid chromatographic method for the determination of ascorbic and dehydroascorbic acids in fruit and vegetables**  
Gokmen V., Kahraman N., Demir N., Acar J.  
JOURNAL OF CHROMATOGRAPHY A, vol.881, pp.309-316, 2000 (Journal Indexed in SCI)
- CCXXXVII. **Simultaneous determination of 5-hydroxymethylfurfural and patulin in apple juice by reversed-phase liquid chromatography**  
GÖKMEN V., Acar J.  
JOURNAL OF CHROMATOGRAPHY A, vol.847, pp.69-74, 1999 (Journal Indexed in SCI)
- CCXXXVIII. **An investigation into the formation of fumaric acid in apple juice concentrates**  
Acar J., GÖKMEN V., Taydas E.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.209, no.5, pp.308-312, 1999 (Journal Indexed in SCI)
- CCXXXIX. **Incidence of patulin in apple juice concentrates produced in Turkey**  
GÖKMEN V., Acar J.  
JOURNAL OF CHROMATOGRAPHY A, vol.815, no.1, pp.99-102, 1998 (Journal Indexed in SCI)
- CCXL. **Improved ultrafiltration for color reduction and stabilization of apple juice**  
GÖKMEN V., Borneman Z., Nijhuis H.  
JOURNAL OF FOOD SCIENCE, vol.63, no.3, pp.504-507, 1998 (Journal Indexed in SCI)
- CCXLI. **Liquid chromatographic determination of beta-naphthoxyacetic acid in tomatoes**  
Gokmen V., Acar J.  
JOURNAL OF CHROMATOGRAPHY A, vol.798, pp.167-171, 1998 (Journal Indexed in SCI)
- CCXLII. **Determination of effective mass transfer coefficient (K-c) of patulin adsorption on activated carbon packed bed columns with recycling**  
Mutlu M., GÖKMEN V.  
JOURNAL OF FOOD ENGINEERING, vol.35, no.3, pp.259-266, 1998 (Journal Indexed in SCI)
- CCXLIII. **An investigation on the relationship between patulin and fumaric acid in apple juice concentrates**  
GÖKMEN V., Acar J.  
FOOD SCIENCE AND TECHNOLOGY-LEBENSMITTEL-WISSENSCHAFT & TECHNOLOGIE, vol.31, no.5, pp.480-483, 1998 (Journal Indexed in SCI)
- CCXLIV. **The effects of processing technology on the patulin content of juice during commercial apple juice concentrate production**  
Acar J., GÖKMEN V., Taydas E.  
ZEITSCHRIFT FÜR LEBENSMITTEL-UNTERSUCHUNG UND-FORSCHUNG A-FOOD RESEARCH AND TECHNOLOGY, vol.207, no.4, pp.328-331, 1998 (Journal Indexed in SCI)
- CCXLV. **Selective removal of polyphenols and brown colour in apple juices using PES/PVP membranes in a single-ultrafiltration process**  
Borneman Z., GÖKMEN V., Nijhuis H.  
JOURNAL OF MEMBRANE SCIENCE, vol.134, no.2, pp.191-197, 1997 (Journal Indexed in SCI)
- CCXLVI. **Patulin adsorption kinetics on activated carbon, activation energy and heat of adsorption**  
Mutlu M., Hizarcioglu N., GÖKMEN V.  
JOURNAL OF FOOD SCIENCE, vol.62, no.1, pp.128-130, 1997 (Journal Indexed in SCI)
- CCXLVII. **Rapid reversed-phase liquid chromatographic determination of patulin in apple juice**  
GÖKMEN V., Acar J.  
JOURNAL OF CHROMATOGRAPHY A, vol.730, pp.53-58, 1996 (Journal Indexed in SCI)
- CCXLVIII. **Dynamic behaviour of C-18 HPLC columns by stimulus-response analysis .2. Determination of dispersion coefficients via Peclet numbers**  
Mutlu M., GÖKMEN V., Acar J.  
JOURNAL OF LIQUID CHROMATOGRAPHY & RELATED TECHNOLOGIES, vol.19, no.19, pp.3193-3199, 1996 (Journal

Indexed in SCI)

- CCXLIX. **A study on the possibility of using HPLC for the determination of 2,4-D in tomatoes**  
GÖKMEN V., Acar J.  
JOURNAL OF LIQUID CHROMATOGRAPHY & RELATED TECHNOLOGIES, vol.19, no.12, pp.1917-1926, 1996 (Journal Indexed in SCI)
- CCL. **COMPARISON OF DYNAMIC BEHAVIOR OF C18 HPLC COLUMNS BY STIMULUS-RESPONSE ANALYSIS .1. DETERMINATION OF PECLET NUMBERS**  
MUTLU M., GÖKMEN V., ACAR J.  
JOURNAL OF LIQUID CHROMATOGRAPHY, vol.18, no.9, pp.1747-1755, 1995 (Journal Indexed in SCI)

### Articles Published in Other Journals

- I. **Adding Calcium to Foods and Effect on Acrylamide**  
Tas N. G. , Hamzalioglu A., KOCADAĞLI T., GÖKMEN V.  
CALCIUM: CHEMISTRY, ANALYSIS, FUNCTION AND EFFECTS, vol.10, pp.274-290, 2016 (Refereed Journals of Other Institutions)
- II. **Impacts of roasting oily seeds and nuts on their extracted oils**  
DURMAZ G., GÖKMEN V.  
Lipid Technology, vol.22, no.8, pp.179-182, 2010 (Refereed Journals of Other Institutions)

### Books & Book Chapters

- I. **Metabolism of Acrylamide in Humans and Biomarkers of Exposure to Acrylamide**  
KOCADAĞLI T., GÖKMEN V.  
in: Acrylamide in Food Analysis Content and Potential Health Effects, Vural Gökmen, Editor, Elsevier Inc., pp.109-128, 2015

### Refereed Congress / Symposium Publications in Proceedings

- I. **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
- II. **Neuroactive compounds in fermented foods**  
YILMAZ C., GÖKMEN V.  
EuroFoodChem XX Conference, 17 - 19 June 2019
- III. **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
- IV. **Obezite ile mücadelede neredeyiz? Gıda sanayinin mücadeledeki yeri**  
GÖKMEN V.  
9. Obezite Kongresi, Turkey, 22 - 25 November 2018
- V. **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
- VI. **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

- VII. **Reactions of thermally induced neo-formed compounds in food during digestion**  
GÖKMEN V.  
XII Italian Food Chemistry Congress, 24 - 27 September 2018
- VIII. **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
- IX. **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
- X. **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
- XI. **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
- XII. **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
- XIII. **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
- XIV. **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
- XV. **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
- XVI. **Interactions of coffee melanoidins with hydroxycinnamic/ hydroxybenzoic acids**  
ÇELİK E. E., Rubio J., Andersen M., GÖKMEN V.  
4th International Congress on Cocoa Coffee and Tea, 25 - 28 June 2017
- XVII. **Bound antioxidant compounds and their digestion behaviour**  
DOĞAN CÖMERT E., GÖKMEN V.  
5th International Conference on Food Digestion, France, 4 - 06 June 2017
- XVIII. **Acrylamide risk assessment toolbox**  
GÖKMEN V.  
International Conference "FOOD SAFETY AND RISK ANALYSIS", Russia, 18 - 19 May 2017
- XIX. **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.  
1st Food Chemistry Conference - Shaping the Future of Food Quality, Health and Safety, 29 October - 01 November 2016
- XX. **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
- XXI. **Acrylamide Formation in foods and reactions during digestion**

- GÖKMEN V.  
13th Congress of Nutrition, Belgrade, Serbia, 26 - 28 October 2016
- XXII. **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
- XXIII. **Machine Vision Tool to Monitor Food Quality and Safety During Processing**  
GÖKMEN V.  
3rd International Congress on Biosensors, Ankara, Turkey, 5 - 07 October 2016
- XXIV. **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
- XXV. **Machine vision Tool to monitor food quality and safety during processing**  
GÖKMEN V.  
EuroFoodChem XVIII, Spain, 13 - 16 October 2015
- XXVI. **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
- XXVII. **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
- XXVIII. **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
- XXIX. **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
- XXX. **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
- XXXI. **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
- XXXII. **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
- XXXIII. **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
- XXXIV. **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
- XXXV. **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
- XXXVI. **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

XXXVII. **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

XXXVIII. **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

XXXIX. **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

XL. **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

XLI. **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

XLII. **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

XLIII. **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

### I. Encyclopedia of Food Safety

GÖKMEN V., MORALES F.

Elsevier, pp., 2014

## Supported Projects

GÖKMEN V., DOĞAN CÖMERT E., Project Supported by Higher Education Institutions, Yüksek Antioksidan Kapasiteli Tahıl Kökenli Besinsel Liflerin Tasarımı, 2017 - 2021

GÖKMEN V., Project Supported by Higher Education Institutions, Marulun pHya bağlı antioksidan özelliği ve eklenen fenolik antioksidanların sinerjisi, 2018 - 2018

GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid ve Hidroksimetil Furfural İçeriği Azaltılmış Çözünebilir Kahve ve Üretim Yöntemi, 2017 - 2018

GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid içermeyen fırınlanmış unlu mamül ve üretim yöntemiAvrupa patent başvurusu, 2016 - 2018

GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid azaltma stratejileri FoodDrinkEurope aracı hakkında kritik değerlendirme, Continues

GÖKMEN V., ÇELİK E. E. , Project Supported by Higher Education Institutions, LIPOZOM ORTAMINDA BAĞLI

ANTIOKSIDANLAR VE SERBEST ANTIOKSIDAN TROLOKS ARASINDAKİ İNTERAKSIYONLAR: COKDEGİSKENLİ BİR

YAKLASIM, 2017 - 2017



GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid ve Hidroksimetil Furfural İçeriği azaltılmış Çözünür Kahve ve Üretim Yönetimi- Amerika patent başvurusu, 2016 - 2017

GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid İçermeyen Fırınlanmış Unlu Mamül ve Üretim Yöntemi-Amerika patent başvurusu, 2016 - 2017

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

GÖKMEN V., DOĞAN CÖMERT E., AKILLIOĞLU H. G. , Project Supported by Higher Education Institutions, 13.Beslenme Kongresi, 2016 - 2017

GÖKMEN V., HAMZALIOĞLU B. A. , Project Supported by Higher Education Institutions, 13.Beslenme Kongresi, 2016 - 2017

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

GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid İçermeyen, Fırınlanmış Unlu Mamül ve Üretim Yöntemi (Uluslararası Patent Başvurusu), 2015 - 2017

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

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

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

GÖKMEN V., Project Supported by Higher Education Institutions, AKRİLAMİD İÇERMEYEN, FIRINLANMIŞ UNLU MAMUL VE ÜRETİM YÖNTEMİ, 2014 - 2017

GÖKMEN V., TUBITAK Project, FoodresNet Turkish German Food Research Network Joining Competences To Ensure Food Quality and Safety, 2014 - 2017

GÖKMEN V., TUBITAK Project, Geleneksel ve Vakum Fırınlama Sırasında Bisküvinin Yüzey Sıcaklık Değişiminin İzlenmesi ve Akrilamid Oluşumu ile İlişkilendirilmesi, 2015 - 2016

AKILLIOĞLU H. G. , GÖKMEN V., Project Supported by Higher Education Institutions, Avrupa Gıda Kimyası Kongresi-18, 2015 - 2015

YILMAZ C., GÖKMEN V., Project Supported by Higher Education Institutions, Fındık zarı tozu: Yeni kahverengi fonksiyonel bileşen, 2015 - 2015

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

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

GÖKMEN V., Project Supported by Higher Education Institutions, Yapay Görme: Gıda Kalitesi ve Güvenliğinin İzlenmesi için bir Araç, 2015 - 2015

AKILLIOĞLU H. G. , GÖKMEN V., Project Supported by Higher Education Institutions, Isıl İşlem Sırasında Protein Glikasyonunun İnhibisyonunun Değerlendirilmesinde Kinetik Bir Yaklaşım, 2015 - 2015

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

HAMZALIOĞLU B. A. , GÖKMEN V., Project Supported by Higher Education Institutions, 12. Uluslararası Maillard Reaksiyonu Sempozyumu, 2015 - 2015

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

GÖKMEN V., Project Supported by Higher Education Institutions, 12. Uluslararası Maillard Reaksiyonu Sempozyumu, 2015 - 2015

DOĞAN CÖMERT E., GÖKMEN V., Project Supported by Higher Education Institutions, Çözünmez Buğday Kepeğinin Antioksidan Kapasitesinin Çözünür Fenolik Antioksidanlarla Muamele Edilerek Arttırılması, 2015 - 2015

GÖKMEN V., Project Supported by Higher Education Institutions, Termal Proses Edilmiş Gıdalarda In Vitro Enzimatik Sindirim Sırasında Akrilamid Yıkımı, 2015 - 2015

GÖKMEN V., TUBITAK Project, Ulusal Gıda Teknoloji Platformu, 2011 - 2014

GÖKMEN V., TUBITAK Project, Fonksiyonel İstant Çay Geliştirilmesi ve Sağlık Üzerine Etkilerinin Belirlenmesi, 2011 - 2014

GÖKMEN V., Project Supported by Other Private Institutions, Tahıl Stabilizasyonu, 2011 - 2013

GÖKMEN V., Project Supported by Other Private Institutions, Fonksiyonel Nar Ürünleri Geliştirilmesi, 2011 - 2012

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

GÖKMEN V., Project Supported by Other Private Institutions, Susamlarda Açlık Nedenlerinin Belirlenmesi ve cılığın Giderilmesi, 2010 - 2011

GÖKMEN V., TUBITAK Project, Peyniraltı Suyu Proteinlerinden Gıda Endüstrisinde Kullanılabilecek Protein ve Peptid Nanotüplerin Üretilmesi ve Karakterizasyonu, 2010 - 2011

GÖKMEN V., Project Supported by Other Private Institutions, Süperkritik Karbondioksit Ekstraksiyon ile Elde Edilen Yağların ve Kalan Posaların Kimyasal Kompozisyonlarının Belirlenmesi, 2010 - 2011

GÖKMEN V., TUBITAK Project, Gıdalarda Bulunan Oksidatif Enzimlerin Maillard Reaksiyon Ürünleri ile İnhibisyon Olanaklarının Araştırılması, 2006 - 2010

GÖKMEN V., TUBITAK Project, Mikrodalga Çözdürme Ön işlemi ile Kızartma Sırasında Parmak Patateslerde Oluşan Akrilamid Miktarının Azaltılması, 2008 - 2009

GÖKMEN V., TUBITAK Project, Mineral ve Amino Asit Zenginleştirilmesi ile Ekmeklerde Pişirme Sırasında Akrilamid Oluşumunun Azaltılması Olanaklarının Araştırılması, 2007 - 2009

GÖKMEN V., TUBITAK Project, The Use of Mediterranean Food Bioactive Compounds to Control The Formation of Hazardous Compounds in Thermally Processed Food, 2007 - 2009

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

GÖKMEN V., TUBITAK Project, Kontrollü Atmosferde Depolama ve İşnlama Uygulamalarının Patateslerde Akrilamid Oluşum Riski Üzerine Etkileri, 2004 - 2006

GÖKMEN V., TUBITAK Project, Malatya İli ve Civarında Yetitirilen Kayıslarda Belirlenen Akçıl Zararının Oluşum Nedenlerinin Saptanması, 2003 - 2005

GÖKMEN V., TUBITAK Project, Elma Suyu Üretiminde Hammadde Olarak Kullanılan Elmaların Mikroflorasında Alicyclobacillus Acidoterrestriis Varlığının Belirlenmesi, 2002 - 2003

GÖKMEN V., TUBITAK Project, Dondurulmuş Bezelye Havuç ve Fasulyelerde Lipoksigenaz ve Peroksidaz Enzimlerinin Neden Olduğu Sorunlar, 2000 - 2002

## Activities in Scientific Journals

FOOD CHEMISTRY, Assistant 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, Assistant Editor, 2015 - Continues

## Scientific Research / Working Group Memberships

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

## Citations

Total Citations (WOS):7112

h-index (WOS):46

## Awards

Gökmen V., Third Best Scientific Research Paper Award, Pınar Enstitüsü, September 2018

Gökmen V., PROJE PERFORMANS ÖDÜLÜ, Tübitak, July 2018

Gökmen V., PATENT BRONZ MADALYA, Isıf 17, July 2017

Gökmen V., PATENT ALTIN MADALYA, Isıf 17, July 2017

Gökmen V., BAŞARI HİKAYESİ, Tübitak, July 2011

Gökmen V., BİLİM ÖDÜLÜ, Hacettepe Üniversitesi, June 2009

Gökmen V., EN İYİ PROJE ÖDÜLÜ, Hacettepe Teknokent, June 2009

Gökmen V., TEŞVİK ÖDÜLÜ, Tübitak, July 2007

Gökmen V., TÜBA GEBİP, Tüba, June 2004

Gökmen V., TEŞVİK ÖDÜLÜ, Hacettepe Üniversitesi, July 2001

Gökmen V., SHAPING THE FUTURE, Expo 2000, July 2000