



VURAL GÖKMEN

PROF.

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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

Doctorate
1993 - 1998

Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey

Postgraduate
1990 - 1993

Hacettepe University, Fen Bilimleri Enstitüsü, Turkey

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

- 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
- Taşkın 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
- 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
- GÖKMEN V., Company, Güncel gıda tasarımları, yeni gıda girdileri, yeni gıda işleme teknolojileri ve ileri gıda analiz yöntemleri, 2022 - 2022
- 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

6. Gökmen V., Kocadağlı T., Çelik E. E., TUBITAK Project, Farklı Tahıllardan Çimlendirme ve Fermantasyon ile Geliştirilecek Fonksiyonel Gıda Bileşenlerinin Biyoaktif ve Nöroaktif Bileşikler ile Isıl İşlem Bulaşanları Açısından Değerlendirilmesi, 2019 - 2021
7. GÖKMEN V., DOĞAN CÖMERT E., Project Supported by Higher Education Institutions, Yüksek Antioksidan Kapasiteli Tahıl Kökenli Besinsel Liflerin Tasarımı, 2017 - 2021
8. Gökmen V., Kocadağlı T., Öztöp H. M., TUBITAK 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
9. GÖKMEN V., Kobi, SEBZE VE MEYVELERİN İŞLENMESİ VE SAKLANMASI PROJESİ, 2018 - 2018
10. GÖKMEN V., Project Supported by Higher Education Institutions, Marulun pHya bağlı antioksidan özelliği ve eklenen fenolik antioksidanların sinerjisi, 2018 - 2018
11. GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid ve Hidroksimetil Furfural İçeriği Azaltılmış Çözünabilir Kahve ve Üretim Yöntemi, 2017 - 2018
12. GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid içermeyen fırınlanmış unlu mamül ve üretim yöntemi Avrupa patent başvurusu, 2016 - 2018
13. GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid azaltma stratejileri FoodDrinkEurope aracı hakkında kritik değerlendirme, Continues
14. GÖKMEN V., ÇELİK E. E., Project Supported by Higher Education Institutions, LIPOZOM ORTAMINDA BAĞLI ANTIOKSIDANLAR VE SERBEST ANTIOKSIDAN TROLOKS ARASINDAKİ İTERAKSIYONLAR: COKDEGISKENLİ BİR YAKLASIM, 2017 - 2017
15. GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid ve Hidroksimetil Furfural İçeriği azaltılmış Çözünabilir Kahve ve Üretim Yönetimi- Amerika patent başvurusu, 2016 - 2017
16. GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid İçermeyen Fırınlanmış Unlu Mamül ve Üretim Yöntemi-Amerika patent başvurusu, 2016 - 2017
17. 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
18. GÖKMEN V., DOĞAN CÖMERT E., AKILLIOĞLU H. G., Project Supported by Higher Education Institutions, 13.Beslenme Kongresi, 2016 - 2017
19. 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
20. GÖKMEN V., Project Supported by Higher Education Institutions, Akrilamid İçermeyen, Fırınlanmış Unlu Mamül ve Üretim Yöntemi (Uluslararası Patent Başvurusu), 2015 - 2017
21. 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
22. Gökmen V., Çelik E. E., Project Supported by Higher Education Institutions, Çözünür ve Çözünmez Antiosidanlar Arasındaki Sinerji Çalışması, 2015 - 2017
23. GÖKMEN V., TUBITAK Project, Kuru İncir ve Farklı Kuruyemişler İçeren Raf Ömrü Stabilesi Yüksek Apatatif Bar Üretimi, 2015 - 2017
24. 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
25. 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
26. GÖKMEN V., Project Supported by Higher Education Institutions, AKRİLAMİD İÇERMİYEN, FIRINLANMIŞ UNLU MAMUL VE ÜRETİM YÖNTEMİ, 2014 - 2017
27. GÖKMEN V., TUBITAK Project, Türk-Alman Gıda Araştırma Ağı: Gıda Kalite ve Güvenliğinin Sağlanması İçin Yeterliliklerin Birleştirilmesi, 2014 - 2017
28. GÖKMEN V., TUBITAK Project, FoodresNet Turkish German Food Research Network Joining Competences To Ensure Food Quality and Safety, 2014 - 2017

29. GÖKMEN V., TUBITAK Project, Geleneksel ve Vakum Fırınlama Sırasında Bisküvinin Yüzey Sıcaklık Değişiminin İzlenmesi ve Akrilamid Oluşumu ile İlişkilendirilmesi, 2015 - 2016
30. AKILLIOĞLU H. G., GÖKMEN V., Project Supported by Higher Education Institutions, Avrupa Gıda Kimyası Kongresi-18, 2015 - 2015
31. YILMAZ C., GÖKMEN V., Project Supported by Higher Education Institutions, Fındık zarı tozu: Yeni kahverengi fonksiyonel bileşen, 2015 - 2015
32. TAŞ N., GÖKMEN V., Project Supported by Higher Education Institutions, Model Hamurların Kızartılması Sırasında Yağda 5-Hidroksimetilfurfural Birikimi, 2015 - 2015
33. 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
34. GÖKMEN V., Project Supported by Higher Education Institutions, Yapay Görme: Gıda Kalitesi ve Güvenliğinin İzlenmesi için bir Araç, 2015 - 2015
35. AKILLIOĞLU H. G., GÖKMEN V., Project Supported by Higher Education Institutions, Isıl İşlem Sırasında Protein Glikasyonunun İnhibisyonunun Değerlendirilmesinde Kinetik Bir Yaklaşım, 2015 - 2015
36. 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
37. HAMZALIOĞLU B. A., GÖKMEN V., Project Supported by Higher Education Institutions, 12. Uluslararası Maillard Reaksiyonu Sempozyumu, 2015 - 2015
38. TAŞ N., GÖKMEN V., Project Supported by Higher Education Institutions, FINDIKLARDA KAVURMA SIRASINDA GERÇEKLEŞEN MAILLARD REAKSİYONU VE KAMELİZASYONUN ÇOK DEĞİŞKENLİ KİNETİK MODELLENMESİ, 2015 - 2015
39. GÖKMEN V., Project Supported by Higher Education Institutions, 12. Uluslararası Maillard Reaksiyonu Sempozyumu, 2015 - 2015
40. DOĞAN CÖMERT E., GÖKMEN V., Project Supported by Higher Education Institutions, Çözünmez Buğday Kepeğinin Antioksidan Kapasitesinin Çözünür Fenolik Antioksidanlarla Muamele Edilerek Arttırılması, 2015 - 2015
41. GÖKMEN V., Project Supported by Higher Education Institutions, Termal Proses Edilmiş Gıdalarda In Vitro Enzimatik Sindirim Sırasında Akrilamid Yıkımı, 2015 - 2015
42. GÖKMEN V., TUBITAK Project, Ulusal Gıda Teknoloji Platformu, 2011 - 2014
43. Gökmen V., TUBITAK Project, Ulusal Gıda Teknoloji Platformu, 2011 - 2014
44. 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
45. GÖKMEN V., Kobi, İstant makarna geliştirme aşamasında bazı ürün karakteristiklerinin ve raf ömrünün belirlenmesi, 2012 - 2013
46. GÖKMEN V., Kobi, Yeni ürün formülasyonları geliştirme ve ürün kalite kontrolüne yönelik analiz metodları geliştirme, 2012 - 2013
47. Gökmen V., Bahçeci K. S., TUBITAK Project, Domates Suyunun Termal Olmayan Ozmotik Destilasyon ve Membran Destilasyon Teknikleri ile Konsantrasyonu, 2011 - 2013
48. GÖKMEN V., Project Supported by Other Private Institutions, Tahıl Stabilizasyonu, 2011 - 2013
49. GÖKMEN V., Kobi, Vakum altında soğutma Teknolojileri-3110264 nolu Tubitak projesi kapsamında ArGe faaliyetleri, 2011 - 2013
50. GÖKMEN V., Project Supported by Other Private Institutions, Fonksiyonel Nar Ürünleri Geliştirilmesi, 2011 - 2012
51. 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
52. GÖKMEN V., Kobi, Enzim aktiviteleri üzerine araştırma, tahıl ürünlerinde enzim bazlı bozulma reaksiyonlarının stabilizasyonu, pilot ekipman tasarım ve yöntem geliştirme, 2011 - 2012
53. 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
54. GÖKMEN V., Kobi, Elma suyu konsantrelerinde kalite unsurlarının değerlendirilmesi ve model geliştirilmesi, 2010 -

2012

55. GÖKMEN V., Project Supported by Other Private Institutions, Susamlarda Acılık Nedenlerinin Belirlenmesi ve Acılığın Giderilmesi, 2010 - 2011
56. GÖKMEN V., TUBITAK Project, Peyniraltı Suyu Proteinlerinden Gıda Endüstrisinde Kullanılabilecek Protein ve Peptid Nanotüplerin Üretilmesi ve Karakterizasyonu, 2010 - 2011
57. GÖKMEN V., Project Supported by Other Private Institutions, Süperkritik Karbondioksit Ekstraksiyon ile Elde Edilen Yağların ve Kalan Posaların Kimyasal Kompozisyonlarının Belirlenmesi, 2010 - 2011
58. GÖKMEN V., Kobi, Süperkritik ekstraksiyon tekniği ile elde edilen yağların kimyasal karakterizasyonu ile formülasyon optimizasyonu, 2010 - 2011
59. GÖKMEN V., Kobi, Susam örneklerinde acılık etmenlerinin giderilmesi, 2010 - 2011
60. GÖKMEN V., Kobi, Bisküvi ve benzeri ürünlerde termal proses kontaminantlarının oluşumlarının sınırlandırılması, 2010 - 2011
61. GÖKMEN V., Kobi, Bal tozunda kalite parametrelerinin araştırılması ve formülasyon geliştirme, 2010 - 2011
62. Gökmen V., Mogol B. A., FP7 Project, NANOFODDS Development of foods containing nano encapsulated ingredient, 2008 - 2010
63. GÖKMEN V., TUBITAK Project, Gdalarda Bulunan Oksidatif Enzimlerin Maillard Reaksiyon Ürünleri ile İnhibisyon Olanaklarının Araştırılması, 2006 - 2010
64. GÖKMEN V., TUBITAK Project, Mikrodalga Çözdürme Ön işlemleri ile Kızartma Sırasında Parmak Patateslerde Oluşan Akriamid Miktarının Azaltılması, 2008 - 2009
65. Gökmen V., Project Supported by Higher Education Institutions, Mineral ve Amino Asit Zenginleştirilmesi ile Ekmeklerde Pişirme Sırasında Akriamid Oluşumunun Azaltılması Olanaklarının Araştırılması, 2007 - 2009
66. 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
67. Gökmen V., Acar J., Köksel H., Çetinkaya Ö., Project Supported by Higher Education Institutions, Farklı Ürün Formülasyonları ve Proses Koşullarının Bisküvilerde Akriamid Oluşumu Üzerine Etkilerinin Araştırılması, 2004 - 2006
68. GÖKMEN V., TUBITAK Project, Kontrollü Atmosferde Depolama ve Işınlama Uygulamalarının Patateslerde Akriamid Oluşum Riski Üzerine Etkileri, 2004 - 2006
69. GÖKMEN V., TUBITAK Project, Malatya İli ve Civarında Yetitirilen Kayıslarda Belirlenen Akçil Zararının Oluşum Nedenlerinin Saptanması, 2003 - 2005
70. GÖKMEN V., TUBITAK Project, Elma Suyu Üretiminde Hammadde Olarak Kullanılan Elmaların Mikroflorasında Alicylobacillus Acidoterrestis Varlığının Belirlenmesi, 2002 - 2003
71. 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., BİLİM ÖDÜLÜ, Hacettepe Üniversitesi, June 2009
11. Gökmen V., EN İYİ PROJE ÖDÜLÜ, Hacettepe Teknokent, 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. **Effect of different stress conditions on the formation of amino acid derivatives by Brewer's and Baker's yeast during fermentation**
YILMAZ C., Ecem Berk Ş., GÖKMEN V.
Food Chemistry, vol.435, 2024 (SCI-Expanded)
2. **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)
3. **Acrylamide in Thermally Processed Potato Products**
GÖKMEN V.
Potato Research, vol.66, no.4, pp.1315-1329, 2023 (SCI-Expanded)
4. **Determination of endocannabinoids in fermented foods of animal and plant origin by liquid chromatography tandem mass spectrometry**
YILMAZ C., KOCADAĞLI T., GÖKMEN V.
Food Chemistry, vol.427, 2023 (SCI-Expanded)
5. **Modelling of perceived sweetness in biscuits based on sensory analysis as a new tool to evaluate reformulation performance in sugar reduction studies**
ERDEM N., Taş N., KOCADAĞLI T., GÖKMEN V.
Food Chemistry, vol.425, 2023 (SCI-Expanded)
6. **Formation of Histamine, phenylethylamine and γ -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)
7. **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)
8. **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)
9. **Acrylamide formation in apple juice concentrates during storage**
Aktağ I. G., GÖKMEN V.
Journal of Food Composition and Analysis, vol.121, 2023 (SCI-Expanded)
10. **Effect of salts on the formation of acrylamide, 5-hydroxymethylfurfural and flavour compounds in a crust-like glucose/wheat flour dough system during heating**
Göncüoğlu Taş N., KOCADAĞLI T., Balagiannis D. P., GÖKMEN V., Parker J. K.
Food Chemistry, vol.410, 2023 (SCI-Expanded)
11. **Effectiveness of asparaginase on reducing acrylamide formation in bakery products according to their dough type and properties**
Gazi S., Göncüoğlu Taş N., Görgülü A., GÖKMEN V.
Food Chemistry, vol.402, 2023 (SCI-Expanded)
12. **Kinetic modeling of Maillard and caramelization reactions in sucrose-rich and low moisture foods applied for roasted nuts and seeds**
Sen D., GÖKMEN V.

- FOOD CHEMISTRY, vol.395, 2022 (SCI-Expanded)
13. **Optimization of reaction conditions for the design of cereal-based dietary fibers with high antioxidant capacity**
DOĞAN CÖMERT E., GÖKMEN V.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.102, no.14, pp.6502-6510, 2022 (SCI-Expanded)
 14. **Safety concerns of processed foods in terms of neo-formed contaminants and NOVA classification**
Tas N., KOCADAĞLI T., GÖKMEN V.
CURRENT OPINION IN FOOD SCIENCE, vol.47, 2022 (SCI-Expanded)
 15. **Effects of sprouting and fermentation on the formation of Maillard reaction products in different cereals heated as wholemeal**
Yiltirak S., KOCADAĞLI T., ÇELİK E. E., KANMAZ E. Ö., GÖKMEN V.
FOOD CHEMISTRY, vol.389, 2022 (SCI-Expanded)
 16. **Interactions between free and bound antioxidants under different conditions in food systems**
ÇELİK E. E., GÖKMEN V.
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, vol.62, no.21, pp.5766-5782, 2022 (SCI-Expanded)
 17. **Mitigation of acrylamide formation during malt processing**
Basinci F., ATAÇ MOGOL B., Guler S., GÖKMEN V., Koxsel H.
JOURNAL OF CEREAL SCIENCE, vol.106, 2022 (SCI-Expanded)
 18. **Formation of acrylamide in coffee**
KOCADAĞLI T., GÖKMEN V.
CURRENT OPINION IN FOOD SCIENCE, vol.45, 2022 (SCI-Expanded)
 19. **Acrylamide in Corn-Based Thermally Processed Foods: A Review**
Zilic S., Nikolic V., ATAÇ MOGOL B., Hamzalioglu A., Tas N., KOCADAĞLI T., Simic M., GÖKMEN V.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.70, no.14, pp.4165-4181, 2022 (SCI-Expanded)
 20. **Interactions of epicatechin and cysteine with certain other dicarbonyl scavengers during their reaction with methylglyoxal under simulated physiological conditions**
DOĞAN CÖMERT E., GÖKMEN V.
FOOD CHEMISTRY, vol.369, 2022 (SCI-Expanded)
 21. **Dietary exposure to acrylamide: A critical appraisal on the conversion of disregarded intermediates into acrylamide and possible reactions during digestion**
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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 Health 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.

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57. **HMF formation in dried apricots**

TAŞ N., ATAÇ MOGOL B., DURMAZ G., GÖKMEN V.

5th Central European 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	Vice Rector	Hacettepe University
2016 - 2016	Vice Rector	Hacettepe University

Advising Theses

Gökmen V., Taş N., Investigation of sugar reduction in biscuits based on sensory analysis, Postgraduate, N.ERDEM(Student), 2023

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., 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 ANTIÖKSİDANLAR 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 and kinetic modelling of α -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., Gıda ve biyoaktif gıda bileşenlerinin kaplanması: Proses ve depolama stabilitesi üzerine etkileri, Doctorate, K.SULTAN(Student), 2015

GÖKMEN V., Increasing the total antioxidant capacity bound to insoluble dietary fiber, Postgraduate, E.DOĞAN(Student), 2015

GÖKMEN V., Mitigation of thermal process contaminants by alternative technologies, Doctorate, B.ATAÇ(Student), 2014

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

GÖKMEN V., Fındığın Kavrulması Sırasında Gerçekleşen Maillard Reaksiyonuna Lipit Oksidasyonunun Katkısı, Postgraduate, 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., 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., Omega-3 yağ asidi nanopartiküllerinin ekmek formülasyonlarında kullanımı, Postgraduate, G.BALIK(Student), 2011

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

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

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

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

GÖKMEN V., Amino asit zenginleştirmesinin bisküvi ve benzeri ürünlerde akrilamid oluşumuna etkisi, Postgraduate, A.YILDIRIM(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., Bisküvi benzeri ürünlerde pişirme sırasında termal proses kontaminantlarının oluşumunun incelenmesi, Doctorate, Ö.ÇETİNKAYA(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., Kükürtdioksit ve pH'nın Okratoksin A stabilitesi üzerine etkilerinin araştırılması, Postgraduate, S.ÖZCAN(Student), 2008

GÖKMEN V., Adsorban reçineler kullanılarak şeker şurubu ve elma suyu renginin iyileştirilmesi, Postgraduate, B.ATAÇ(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-oksidasyonu 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

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

Scientific Research / Working Group Memberships

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

Metrics

Publication: 359

Citation (WoS): 9398

Citation (Scopus): 11957

H-Index (WoS): 55

H-Index (Scopus): 60

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

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Instituto del Frio, CSIC, Madrid, İspanya

ATO-DLO, Wageningen, Hollanda