

Prof.Dr. VURAL GÖKMEN

Kişisel Bilgiler

İş Telefonu: [+90 312 297 7108](tel:+903122977108)

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

E-posta: vgokmen@hacettepe.edu.tr

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

Eğitim Bilgileri

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

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

Yabancı Diller

İngilizce, B2 Orta Üstü

Yaptığı Tezler

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

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

Araştırma Alanları

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

Akademik Unvanlar / Görevler

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

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

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

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

Mesleki Deneyim

Rektör Yardımcısı, Hacettepe Üniversitesi, Rektörlük, 2016 - Devam Ediyor

Yönetilen Tezler

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

GÖKMEN V., AMİNOASİTLERİN FARKLI FERMANTASYON KOŞULLARINDA ORTAYA ÇIKAN DEĞİŞİMLERİNİN İNCELENMESİ, Doktora, C.YILMAZ(Öğrenci), 2017

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

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

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

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

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

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

GÖKMEN V., Gıda ve biyoaktif gıda bileşenlerinin kaplanması: Proses ve depolama stabilitesi üzerine etkileri, Doktora, K.SULTAN(Öğrenci), 2015

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

GÖKMEN V., Fındığın Kavrulması Sırasında Gerçekleşen Maillard Reaksiyonuna Lipit Oksidasyonunun Katkısı, Yüksek Lisans, Y.KARADEMİR(Öğrenci), 2013

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

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

GÖKMEN V., Vişne çekirdeği atıklarının gıda ingrediye olarak değerlendirilmesi, Yüksek Lisans, C.YILMAZ(Öğrenci), 2013

GÖKMEN V., Nanoenkapsüle edilmiş kakao fenolik maddelerince zenginleştirilmiş fındık kremasının reolojik özelliklerinin incelenmesi, Yüksek Lisans, E.DENİZ(Öğrenci), 2012

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

GÖKMEN V., Farklı pişirme uygulamaları ile fırıncılık ürünlerinde akrilamid oluşumunun sınırlandırılması, Yüksek Lisans, T.KOCADAĞLI(Öğrenci), 2011

GÖKMEN V., Omega-3 yağ asidi nanopartiküllerinin ekmek formülasyonlarında kullanımı, Yüksek Lisans, G.BALIK(Öğrenci), 2011

GÖKMEN V., Biyoaktif karbonillerin akrilamid oluşumu üzerine etkisinin incelenmesi, Yüksek Lisans, B.AYTÜL(Öğrenci), 2011

GÖKMEN V., Kızartma yağlarında termal proses indikatörü olarak hidroksimetilfurfural varlığının incelenmesi, Yüksek Lisans, N.GÖNCÜOĞLU(Öğrenci), 2011

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

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

GÖKMEN V., Amino asit zenginleştirmesinin bisküvi ve benzeri ürünlerde akrilamid oluşumuna etkisi, Yüksek Lisans, A.YILDIRIM(Öğrenci), 2010

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

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

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

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

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

GÖKMEN V., Dondurularak muhafaza edilen bazı sebzelerde peroksidaz ve lipoksigenaz enzimlerinin pigment ko-oksidasyonu üzerine etkilerinin belirlenmesi, Yüksek Lisans, A.SERPEN(Öğrenci), 2003

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- 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, cilt.343, 2021 (SCI İndekslerine Giren Dergi)
- 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 (SCI İndekslerine Giren Dergi)
- 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 (SCI İndekslerine Giren Dergi)
- 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, cilt.137, 2021 (SCI İndekslerine Giren Dergi)
- V. **Potential reactions of thermal process contaminants during digestion**
Hamzalioglu A., GÖKMEN V.
TRENDS IN FOOD SCIENCE & TECHNOLOGY, cilt.106, ss.198-208, 2020 (SCI İndekslerine Giren Dergi)
- 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, cilt.132, 2020 (SCI İndekslerine Giren Dergi)
- 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, cilt.91, 2020 (SCI İndekslerine Giren Dergi)
- VIII. **Multiresponse kinetic modelling of alpha-dicarbonyl compounds formation in fruit juices during storage**
AKTAĞ I., GÖKMEN V.
FOOD CHEMISTRY, cilt.320, 2020 (SCI İndekslerine Giren Dergi)
- 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 (SCI İndekslerine Giren Dergi)
- 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, cilt.11, sa.7, ss.6038-6053, 2020 (SCI İndekslerine Giren Dergi)
- 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, cilt.318, 2020 (SCI İndekslerine Giren Dergi)
- XII. **Multiresponse kinetic modelling of 5-hydroxymethylfurfural and acrylamide formation in sesame**

(Sesamum indicumL.) seeds during roasting

Berk E., Hamzalioglu A., GÖKMEN V.

EUROPEAN FOOD RESEARCH AND TECHNOLOGY, 2020 (SCI İndekslerine Giren Dergi)

- 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, cilt.132, 2020 (SCI İndekslerine Giren Dergi)
- 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, cilt.246, sa.6, ss.1207-1218, 2020 (SCI İndekslerine Giren Dergi)
- 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, cilt.93, 2020 (SCI İndekslerine Giren Dergi)
- XVI. **Neuroactive compounds in foods: Occurrence, mechanism and potential health effects**
YILMAZ C., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, cilt.128, 2020 (SCI İndekslerine Giren Dergi)
- 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, cilt.117, 2020 (SCI İndekslerine Giren Dergi)
- 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, cilt.63, 2019 (SCI İndekslerine Giren Dergi)
- 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, cilt.84, 2019 (SCI İndekslerine Giren Dergi)
- 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, cilt.297, 2019 (SCI İndekslerine Giren Dergi)
- XXI. **Effect of Chitosan-Ascorbic Acid Coatings on the Refrigerated Storage Stability of Fresh-Cut Apples**
Ozdemir K. S. , GÖKMEN V.
COATINGS, cilt.9, sa.8, 2019 (SCI İndekslerine Giren Dergi)
- 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, cilt.121, ss.919-925, 2019 (SCI İndekslerine Giren Dergi)
- 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, cilt.121, ss.257-268, 2019 (SCI İndekslerine Giren Dergi)
- 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, cilt.44, sa.3, ss.379-387, 2019 (SCI İndekslerine Giren Dergi)
- 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, cilt.120, ss.865-871, 2019 (SCI İndekslerine Giren Dergi)

- 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, cilt.67, sa.17, ss.4923-4930, 2019 (SCI İndekslerine Giren Dergi)
- 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, cilt.278, ss.294-304, 2019 (SCI İndekslerine Giren Dergi)
- 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, cilt.55, ss.220-228, 2019 (SCI İndekslerine Giren Dergi)
- XXIX. **Effect of refining on bioactive composition and oxidative stability of hazelnut oil**
DURMAZ G., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, cilt.116, ss.586-591, 2019 (SCI İndekslerine Giren Dergi)
- 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, cilt.272, ss.347-353, 2019 (SCI İndekslerine Giren Dergi)
- 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, cilt.67, sa.1, ss.415-424, 2019 (SCI İndekslerine Giren Dergi)
- XXXII. **Furan**
ATAÇ MOGOL B., GÖKMEN V.
CHEMICAL HAZARDS IN THERMALLY-PROCESSED FOODS, ss.87-105, 2019 (SCI İndekslerine Giren Dergi)
- XXXIII. **Advanced Glycation End Products (AGEs)**
Akillioglu H. G. , GÖKMEN V.
CHEMICAL HAZARDS IN THERMALLY-PROCESSED FOODS, ss.121-151, 2019 (SCI İndekslerine Giren Dergi)
- 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, cilt.68, sa.3, ss.223-234, 2018 (SCI İndekslerine Giren Dergi)
- 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, cilt.255, ss.8-14, 2018 (SCI İndekslerine Giren Dergi)
- 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, cilt.108, ss.286-294, 2018 (SCI İndekslerine Giren Dergi)
- 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, cilt.243, ss.428-434, 2018 (SCI İndekslerine Giren Dergi)
- 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, cilt.55, sa.3, ss.985-991, 2018 (SCI İndekslerine Giren Dergi)

- XXXIX. **Determination of tryptophan derivatives in kynurenine pathway in fermented foods using liquid chromatography tandem mass spectrometry**
YILMAZ C., GÖKMEN V.
FOOD CHEMISTRY, cilt.243, ss.420-427, 2018 (SCI İndekslerine Giren Dergi)
- XL. **Evolution of food antioxidants as a core topic of food science for a century**
Comert E. D. , GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, cilt.105, ss.76-93, 2018 (SCI İndekslerine Giren Dergi)
- 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, cilt.219, ss.129-136, 2018 (SCI İndekslerine Giren Dergi)
- 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, cilt.240, ss.354-360, 2018 (SCI İndekslerine Giren Dergi)
- 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, cilt.35, sa.8, ss.1464-1471, 2018 (SCI İndekslerine Giren Dergi)
- 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, cilt.42, sa.1, 2018 (SCI İndekslerine Giren Dergi)
- 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, cilt.237, ss.989-996, 2017 (SCI İndekslerine Giren Dergi)
- 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, cilt.101, ss.17-23, 2017 (SCI İndekslerine Giren Dergi)
- 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, cilt.99, ss.586-595, 2017 (SCI İndekslerine Giren Dergi)
- XLVIII. **Formation and elimination reactions of 5-hydroxymethylfurfural during in vitro digestion of biscuits**
HAMZALIOĞLU B. A. , GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, cilt.99, ss.308-314, 2017 (SCI İndekslerine Giren Dergi)
- XLIX. **Formation of tyramine in yoghurt during fermentation - Interaction between yoghurt starter bacteria and Lactobacillus plantarum**
YILMAZ C., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, cilt.97, ss.288-295, 2017 (SCI İndekslerine Giren Dergi)
- 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, cilt.16, sa.3, ss.382-399, 2017 (SCI İndekslerine Giren Dergi)
- LI. **Phenolic compounds in natural and roasted nuts and their skins: a brief review**

- TAŞ N., GÖKMEN V.
CURRENT OPINION IN FOOD SCIENCE, cilt.14, ss.103-109, 2017 (SCI İndekslerine Giren Dergi)
- LII. **Maillard reaction and caramelization during hazelnut roasting: A multiresponse kinetic study**
TAŞ N., GÖKMEN V.
FOOD CHEMISTRY, cilt.221, ss.1911-1922, 2017 (SCI İndekslerine Giren Dergi)
- 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, cilt.197, ss.17-23, 2017 (SCI İndekslerine Giren Dergi)
- LIV. **Extending the shelf-life of pomegranate arils with chitosan-ascorbic acid coating**
Ozdemir K. S. , GÖKMEN V.
LWT-FOOD SCIENCE AND TECHNOLOGY, cilt.76, ss.172-180, 2017 (SCI İndekslerine Giren Dergi)
- LV. **Monitoring protein glycation by electrospray ionization (ESI) quadrupole time-of-flight (Q-TOF) mass spectrometer**
AKILLIOĞLU H. G. , ÇELİKBIÇAK Ö., SALİH B., GÖKMEN V.
FOOD CHEMISTRY, cilt.217, ss.65-73, 2017 (SCI İndekslerine Giren Dergi)
- 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, cilt.100, sa.2, ss.901-907, 2017 (SCI İndekslerine Giren Dergi)
- LVII. **INVESTIGATION OF THE REACTIONS OF THERMAL PROCESS CONTAMINANTS IN BISCUITS DURING DIGESTION**
Hamzalioglu A., GÖKMEN V.
ANNALS OF NUTRITION AND METABOLISM, cilt.71, ss.1290-1291, 2017 (SCI İndekslerine Giren Dergi)
- 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, cilt.243, sa.1, ss.11-19, 2017 (SCI İndekslerine Giren Dergi)
- LIX. **Multiresponse kinetic modelling of Maillard reaction and caramelisation in a heated glucose/wheat flour system**
KOCADAĞLI T., GÖKMEN V.
FOOD CHEMISTRY, cilt.211, ss.892-902, 2016 (SCI İndekslerine Giren Dergi)
- LX. **Effect of alkalization on the Maillard reaction products formed in cocoa during roasting**
Tas N., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, cilt.89, ss.930-936, 2016 (SCI İndekslerine Giren Dergi)
- 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, cilt.89, ss.976-981, 2016 (SCI İndekslerine Giren Dergi)
- 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, cilt.64, sa.41, ss.7838-7848, 2016 (SCI İndekslerine Giren Dergi)
- LXIII. **Cereal dietary fiber bound antioxidants**
Comert E. D. , GÖKMEN V.
AGRO FOOD INDUSTRY HI-TECH, cilt.27, sa.5, 2016 (SCI İndekslerine Giren Dergi)
- 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, cilt.64, sa.32, ss.6333-6342, 2016 (SCI İndekslerine Giren Dergi)

- LXV. **Effect of chitosan on the formation of acrylamide and hydroxymethylfurfural in model, biscuit and crust systems**
Mogol B. A. , GÖKMEN V.
FOOD & FUNCTION, cilt.7, sa.8, ss.3431-3436, 2016 (SCI İndekslerine Giren Dergi)
- LXVI. **Kinetic evaluation of the inhibition of protein glycation during heating**
AKILLIOĞLU H. G. , GÖKMEN V.
FOOD CHEMISTRY, cilt.196, ss.1117-1124, 2016 (SCI İndekslerine Giren Dergi)
- LXVII. **Thermal process contaminants: acrylamide, chloropropanols and furan**
Mogol B. A. , GÖKMEN V.
CURRENT OPINION IN FOOD SCIENCE, cilt.7, ss.86-92, 2016 (SCI İndekslerine Giren Dergi)
- 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, cilt.65, ss.597-603, 2016 (SCI İndekslerine Giren Dergi)
- LXIX. **Alkali-based pre-treatment may prevent ochratoxin A in grapes**
ÖZCAN KABASAKAL S., Gokmen V.
WORLD MYCOTOXIN JOURNAL, cilt.9, sa.4, ss.517-523, 2016 (SCI İndekslerine Giren Dergi)
- 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, cilt.7, sa.6, ss.2544-2550, 2016 (SCI İndekslerine Giren Dergi)
- LXXI. **pH dependent antioxidant activity of lettuce (*L. sativa*) and synergism with added phenolic antioxidants**
ALTUNKAYA A., GÖKMEN V., Skibsted L. H.
FOOD CHEMISTRY, cilt.190, ss.25-32, 2016 (SCI İndekslerine Giren Dergi)
- LXXII. **Formation of α -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, cilt.242, sa.1, ss.51-60, 2016 (SCI İndekslerine Giren Dergi)
- 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, cilt.7, sa.6, ss.2516-2525, 2016 (SCI İndekslerine Giren Dergi)
- LXXIV. **Profiling triacylglycerols, fatty acids and tocopherols in hazelnut varieties grown in Turkey**
TAŞ N., GÖKMEN V.
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, cilt.44, ss.115-121, 2015 (SCI İndekslerine Giren Dergi)
- 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, cilt.78, ss.224-230, 2015 (SCI İndekslerine Giren Dergi)
- 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, cilt.167, ss.204-209, 2015 (SCI İndekslerine Giren Dergi)
- LXXVII. **Bioactive compounds in different hazelnut varieties and their skins**
TAŞ N., GÖKMEN V.
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, cilt.43, ss.203-208, 2015 (SCI İndekslerine Giren Dergi)
- 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, cilt.31, ss.131-138, 2015 (SCI İndekslerine Giren Dergi)
- 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, cilt.32, sa.10, ss.1568-1606, 2015 (SCI İndekslerine Giren Dergi)

- 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, cilt.173, ss.290-297, 2015 (SCI İndekslerine Giren Dergi)
- LXXXI. **Antiglycation activity of tannic acid in ovalbumin-glucose model system**
AKILLIOĞLU H. G. , GÖKMEN V.
ABSTRACTS OF PAPERS OF THE AMERICAN CHEMICAL SOCIETY, cilt.249, 2015 (SCI İndekslerine Giren Dergi)
- 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, cilt.249, 2015 (SCI İndekslerine Giren Dergi)
- LXXXIII. **Synergism between Soluble and Dietary Fiber Bound Antioxidants**
ÇELİK E. E. , GÖKMEN V., Skibsted L. H.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, cilt.63, sa.8, ss.2338-2343, 2015 (SCI İndekslerine Giren Dergi)
- LXXXIV. **Mechanism of the interaction between insoluble wheat bran and polyphenols leading to increased antioxidant capacity**
Dogan E., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, cilt.69, ss.189-193, 2015 (SCI İndekslerine Giren Dergi)
- 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, cilt.249, 2015 (SCI İndekslerine Giren Dergi)
- 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, cilt.240, sa.1, ss.243-249, 2015 (SCI İndekslerine Giren Dergi)
- LXXXVII. **Investigation of the reactions of acrylamide during in vitro multistep enzymatic digestion of thermally processed foods**
Hamzalioglu A., GÖKMEN V.
FOOD & FUNCTION, cilt.6, sa.1, ss.109-114, 2015 (SCI İndekslerine Giren Dergi)
- 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, cilt.26, ss.265-270, 2014 (SCI İndekslerine Giren Dergi)
- 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, cilt.62, sa.46, ss.11289-11295, 2014 (SCI İndekslerine Giren Dergi)
- XC. **Hazelnut skin powder: A new brown colored functional ingredient**
ÖZDEMİR K., YILMAZ C., DURMAZ G., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, cilt.65, ss.291-297, 2014 (SCI İndekslerine Giren Dergi)
- 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, cilt.63, ss.266-270, 2014 (SCI İndekslerine Giren Dergi)
- XCII. **Effects of formulation, extrusion cooking conditions, and CO2 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, cilt.94, sa.12, ss.2562-2568, 2014 (SCI İndekslerine Giren Dergi)
- XCIII. Investigation of α -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, cilt.62, sa.31, ss.7714-7720, 2014 (SCI İndekslerine Giren Dergi)
- XCIV. Mitigation of acrylamide and hydroxymethyl furfural in instant coffee by yeast fermentation**
Akillioglu H. G. , GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, cilt.61, ss.252-256, 2014 (SCI İndekslerine Giren Dergi)
- 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, cilt.62, sa.29, ss.7297-7301, 2014 (SCI İndekslerine Giren Dergi)
- XCVI. Determination of melatonin and its isomer in foods by liquid chromatography tandem mass spectrometry**
KOCADAĞLI T., YILMAZ C., GÖKMEN V.
Food Chemistry, cilt.153, ss.151-156, 2014 (SCI İndekslerine Giren Dergi)
- 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, cilt.94, sa.8, ss.1622-1627, 2014 (SCI İndekslerine Giren Dergi)
- 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, cilt.62, sa.18, ss.4119-4126, 2014 (SCI İndekslerine Giren Dergi)
- 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, cilt.94, sa.7, ss.1259-1263, 2014 (SCI İndekslerine Giren Dergi)
- 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, cilt.62, sa.13, ss.2900-2905, 2014 (SCI İndekslerine Giren Dergi)
- 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, cilt.57, ss.210-217, 2014 (SCI İndekslerine Giren Dergi)
- 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, cilt.94, sa.1, ss.45-51, 2014 (SCI İndekslerine Giren Dergi)
- 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, cilt.62, sa.1, ss.310-316, 2014 (SCI İndekslerine Giren Dergi)
- 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, cilt.94, sa.10, ss.2002-2008, 2014 (SCI İndekslerine Giren Dergi)

- 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, cilt.6, sa.3, ss.319-325, 2014 (SCI İndekslerine Giren Dergi)
- CVI. **SPECIAL ISSUE: Food chemistry and safety Foreword**
KÖKSEL H., GÖKMEN V.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, cilt.6, sa.3, ss.261, 2014 (SCI İndekslerine Giren Dergi)
- 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, cilt.4, sa.11, ss.1647-1653, 2013 (SCI İndekslerine Giren Dergi)
- CVIII. **Effects of infusion conditions and decaffeination on free amino acid profiles of green and black tea**
KOCADAĞLI T., ÖZDEMİR K. S. , GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, cilt.53, sa.2, ss.720-725, 2013 (SCI İndekslerine Giren Dergi)
- 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, cilt.4, sa.10, ss.1468-1473, 2013 (SCI İndekslerine Giren Dergi)
- 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, cilt.61, sa.43, ss.10329-10334, 2013 (SCI İndekslerine Giren Dergi)
- 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, cilt.61, sa.42, ss.10191-10196, 2013 (SCI İndekslerine Giren Dergi)
- 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, cilt.237, sa.3, ss.409-418, 2013 (SCI İndekslerine Giren Dergi)
- CXIII. **Compositional, Nutritional, and Functional Characteristics of Instant Teas Produced from Low- and High-Quality Black Teas**
Alasalvar 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, cilt.61, sa.31, ss.7529-7536, 2013 (SCI İndekslerine Giren Dergi)
- 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, cilt.49, ss.130-135, 2013 (SCI İndekslerine Giren Dergi)
- 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, cilt.237, sa.1, ss.1-8, 2013 (SCI İndekslerine Giren Dergi)
- 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, cilt.58, sa.1, ss.1-7, 2013 (SCI İndekslerine Giren Dergi)
- 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, cilt.4, sa.7, ss.1061-1066, 2013 (SCI İndekslerine Giren Dergi)
- 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, cilt.44, sa.6, ss.1419-1426, 2013 (SCI İndekslerine Giren Dergi)
- 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, cilt.93, sa.8, ss.2037-2044, 2013 (SCI İndekslerine Giren Dergi)
- 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, cilt.4, sa.5, ss.722-727, 2013 (SCI İndekslerine Giren Dergi)
- 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, cilt.24, sa.3, ss.62-65, 2013 (SCI İndekslerine Giren Dergi)
- 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, cilt.236, sa.5, ss.843-851, 2013 (SCI İndekslerine Giren Dergi)
- 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, cilt.30, sa.3, ss.528-533, 2013 (SCI İndekslerine Giren Dergi)
- CXXIV. **Accumulation of 5-Hydroxymethylfurfural in Oil During Frying of Model Dough**
Goncuoglu N., GÖKMEN V.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, cilt.90, sa.3, ss.413-417, 2013 (SCI İndekslerine Giren Dergi)
- CXXV. **Phytochemicals and health benefits of dried apricots**
Goncuoglu N., ATAÇ MOGOL B., GÖKMEN V.
DRIED FRUITS: PHYTOCHEMICALS AND HEALTH EFFECTS, ss.226-242, 2013 (SCI İndekslerine Giren Dergi)
- 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, cilt.235, sa.6, ss.1093-1099, 2012 (SCI İndekslerine Giren Dergi)
- 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, cilt.49, sa.1, ss.1-6, 2012 (SCI İndekslerine Giren Dergi)
- 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, cilt.56, sa.3, ss.652-658, 2012 (SCI İndekslerine Giren Dergi)
- 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, cilt.60, sa.43, ss.10808-10814, 2012 (SCI İndekslerine Giren Dergi)
- 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, cilt.60, sa.31, ss.7682-7689, 2012 (SCI İndekslerine Giren Dergi)
- 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, cilt.403, sa.10, ss.2915-2922, 2012 (SCI İndekslerine Giren Dergi)
- 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, cilt.60, sa.25, ss.6323-6332, 2012 (SCI İndekslerine Giren Dergi)
- 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, cilt.36, sa.3, ss.268-274, 2012 (SCI İndekslerine Giren Dergi)
- 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, cilt.132, sa.1, ss.168-174, 2012 (SCI İndekslerine Giren Dergi)
- CXXXV. **Effects of different grain mixtures on Maillard reaction products and total antioxidant capacities of breads**
Serpen A., GÖKMEN V., ATAÇ MOGOL B.
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, cilt.26, ss.160-168, 2012 (SCI İndekslerine Giren Dergi)
- 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, cilt.77, sa.5, 2012 (SCI İndekslerine Giren Dergi)
- 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, cilt.26, ss.52-57, 2012 (SCI İndekslerine Giren Dergi)
- CXXXVIII. **Partial purification and characterization of polyphenoloxidase from durum wheat (Triticum durum L.)**
Altunkaya A., GÖKMEN V.
JOURNAL OF CEREAL SCIENCE, cilt.55, sa.3, ss.300-304, 2012 (SCI İndekslerine Giren Dergi)
- 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, cilt.60, sa.5, ss.1224-1231, 2012 (SCI İndekslerine Giren Dergi)
- 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, cilt.5, sa.2, ss.519-526, 2012 (SCI İndekslerine Giren Dergi)
- 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, cilt.235, sa.4, ss.711-717, 2012 (SCI İndekslerine Giren Dergi)
- 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, cilt.29, sa.3, ss.423-430, 2012 (SCI İndekslerine Giren Dergi)
- CXLIII. **Total antioxidant capacities of raw and cooked meats**
Serpen A., GÖKMEN V., Fogliano V.
MEAT SCIENCE, cilt.90, sa.1, ss.60-65, 2012 (SCI İndekslerine Giren Dergi)
- 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, cilt.3, sa.9, ss.970-975, 2012 (SCI İndekslerine Giren Dergi)

- CXLV. **Changes in oxidative stability, antioxidant capacity and phytochemical composition of Pistacia terebinthus oil with roasting**
DURMAZ G., GÖKMEN V.
FOOD CHEMISTRY, cilt.128, sa.2, ss.410-414, 2011 (SCI İndekslerine Giren Dergi)
- 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, cilt.105, sa.4, ss.585-591, 2011 (SCI İndekslerine Giren Dergi)
- CXLVII. **Purification and Characterization of Polyphenol Oxidase, Peroxidase and Lipoxygenase from Freshly Cut Lettuce (L. sativa)**
Altunkaya A., GÖKMEN V.
FOOD TECHNOLOGY AND BIOTECHNOLOGY, cilt.49, sa.2, ss.249-256, 2011 (SCI İndekslerine Giren Dergi)
- 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, cilt.34, sa.1, ss.108-124, 2011 (SCI İndekslerine Giren Dergi)
- 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, cilt.28, sa.12, ss.1629-1635, 2011 (SCI İndekslerine Giren Dergi)
- CL. **Multiple-stage extraction strategy for the determination of deoxynivalenol in maize**
Numanoglu E., Uygun U., Gokmen V., Koxsel H.
FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK ASSESSMENT, cilt.28, sa.1, ss.80-85, 2011 (SCI İndekslerine Giren Dergi)
- CLI. **Determination of 5-hydroxymethyl-2-furfural and 2-furfural in oils as indicators of heat pre-treatment**
DURMAZ G., GÖKMEN V.
FOOD CHEMISTRY, cilt.123, sa.3, ss.912-916, 2010 (SCI İndekslerine Giren Dergi)
- 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, cilt.90, sa.15, ss.2556-2562, 2010 (SCI İndekslerine Giren Dergi)
- 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, cilt.2, sa.4, ss.203-207, 2010 (SCI İndekslerine Giren Dergi)
- 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, cilt.100, sa.4, ss.642-648, 2010 (SCI İndekslerine Giren Dergi)
- 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, cilt.43, sa.4, ss.1021-1026, 2010 (SCI İndekslerine Giren Dergi)
- 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, cilt.97, sa.2, ss.261-266, 2010 (SCI İndekslerine Giren Dergi)
- CLVII. **Selection of the indicator enzyme for blanching of vegetables**
Gokmen V.
ENZYMES IN FRUIT AND VEGETABLE PROCESSING: CHEMISTRY AND ENGINEERING APPLICATIONS, ss.123-144, 2010 (SCI İndekslerine Giren Dergi)
- 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, cilt.75, sa.1, 2010 (SCI İndekslerine Giren Dergi)
- CLIX. **Investigation of acrylamide formation on bakery products using a crust-like model**
Acar O. C. , GÖKMEN V.
MOLECULAR NUTRITION & FOOD RESEARCH, cilt.53, sa.12, ss.1521-1525, 2009 (SCI İndekslerine Giren Dergi)
- 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, cilt.42, sa.9, ss.1295-1302, 2009 (SCI İndekslerine Giren Dergi)
- CLXI. **Effect of various anti-browning agents on phenolic compounds profile of fresh lettuce (*L. sativa*)**
Altunkaya A., GÖKMEN V.
FOOD CHEMISTRY, cilt.117, sa.1, ss.122-126, 2009 (SCI İndekslerine Giren Dergi)
- 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, cilt.229, sa.6, ss.843-851, 2009 (SCI İndekslerine Giren Dergi)
- 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, cilt.229, sa.6, ss.961-969, 2009 (SCI İndekslerine Giren Dergi)
- CLXIV. **Determination of Furosine in Thermally Processed Foods by Hydrophilic Interaction Liquid Chromatography**
GÖKMEN V., Serpen A., Morales F. J.
JOURNAL OF AOAC INTERNATIONAL, cilt.92, sa.5, ss.1460-1463, 2009 (SCI İndekslerine Giren Dergi)
- 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, cilt.22, sa.6, ss.589-595, 2009 (SCI İndekslerine Giren Dergi)
- CLXVI. **Punica Granatum Peel Extract Protects Against Ionizing Radiation-Induced Enteritis And Leukocyte Apoptosis In Rats**
Toklu H. Z. , Sehirli 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, cilt.50, sa.4, ss.345-353, 2009 (SCI İndekslerine Giren Dergi)
- CLXVII. **Direct measurement of the total antioxidant capacity of foods: the 'QUENCHER' approach**
GÖKMEN V., Serpen A., Fogliano V.
TRENDS IN FOOD SCIENCE & TECHNOLOGY, cilt.20, ss.278-288, 2009 (SCI İndekslerine Giren Dergi)
- 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, cilt.115, sa.1, ss.163-168, 2009 (SCI İndekslerine Giren Dergi)
- 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, cilt.93, sa.2, ss.172-176, 2009 (SCI İndekslerine Giren Dergi)
- 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, cilt.1, sa.2, ss.101-110, 2009 (SCI İndekslerine Giren Dergi)
- 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, cilt.32, sa.2, ss.248-264, 2009 (SCI İndekslerine Giren Dergi)
- 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, cilt.22, sa.2, ss.142-147, 2009 (SCI İndekslerine Giren Dergi)
- 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, cilt.228, sa.3, ss.345-354, 2009 (SCI İndekslerine Giren Dergi)
- CLXXIV. **Significance of furosine as heat-induced marker in cookies**
GÖKMEN V., Serpen A., Acar O. C. , Morales F. J.
JOURNAL OF CEREAL SCIENCE, cilt.48, sa.3, ss.843-847, 2008 (SCI İndekslerine Giren Dergi)
- CLXXV. **Direct measurement of the total antioxidant capacity of cereal products**
Serpen A., GÖKMEN V., Pellegrini N., Fogliano V.
JOURNAL OF CEREAL SCIENCE, cilt.48, sa.3, ss.816-820, 2008 (SCI İndekslerine Giren Dergi)
- 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, cilt.87, sa.3, ss.380-385, 2008 (SCI İndekslerine Giren Dergi)
- 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, cilt.56, sa.16, ss.7285-7292, 2008 (SCI İndekslerine Giren Dergi)
- 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, cilt.56, sa.15, ss.6162-6166, 2008 (SCI İndekslerine Giren Dergi)
- 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, cilt.73, sa.3, 2008 (SCI İndekslerine Giren Dergi)
- 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, cilt.107, sa.3, ss.1173-1179, 2008 (SCI İndekslerine Giren Dergi)
- CLXXXI. **Acrylamide Formation in Foods during Thermal Processing with a Focus on Frying**
GÖKMEN V., PALAZOĞLU T. K.
FOOD AND BIOPROCESS TECHNOLOGY, cilt.1, sa.1, ss.35-42, 2008 (SCI İndekslerine Giren Dergi)
- 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, cilt.226, sa.5, ss.1031-1037, 2008 (SCI İndekslerine Giren Dergi)
- CLXXXIII. **Chemical Reactions in the Processing of Soft Wheat Products**
KÖKSEL H., GÖKMEN V.
FOOD ENGINEERING ASPECTS OF BAKING SWEET GOODS, ss.49-80, 2008 (SCI İndekslerine Giren Dergi)
- 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, cilt.82, sa.3, ss.342-350, 2007 (SCI İndekslerine Giren Dergi)
- 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, cilt.389, sa.1, ss.119-137, 2007 (SCI İndekslerine Giren Dergi)
- 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, cilt.59, sa.9, ss.1287-1295, 2007 (SCI İndekslerine Giren Dergi)

- CLXXXVII. **A new procedure to measure the antioxidant activity of insoluble food components**
Serpén A., Capuano E., Fogliano V., Gokmen V.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, cilt.55, sa.19, ss.7676-7681, 2007 (SCI İndekslerine Giren Dergi)
- .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, cilt.225, ss.815-820, 2007 (SCI İndekslerine Giren Dergi)
- 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, cilt.234, 2007 (SCI İndekslerine Giren Dergi)
- 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, cilt.55, sa.16, ss.6793-6797, 2007 (SCI İndekslerine Giren Dergi)
- CXCI. **A practical spectrophotometric approach for the determination of lipoxygenase activity of durum wheat**
Gokmen V., Serpen A., Atli A., Koxsel H.
CEREAL CHEMISTRY, cilt.84, sa.3, ss.290-293, 2007 (SCI İndekslerine Giren Dergi)
- CXCII. **An overview of signal processing for food inspection**
Pearson T., Cetin A. E. , Tewfik A. H. , Goekmen V.
IEEE SIGNAL PROCESSING MAGAZINE, cilt.24, sa.3, ss.106-109, 2007 (SCI İndekslerine Giren Dergi)
- 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, cilt.80, sa.1, ss.300-305, 2007 (SCI İndekslerine Giren Dergi)
- CXCIV. **Effects of beta-carotene on soybean lipoxygenase activity: kinetic studies**
Serpén A., Gokmen V.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, cilt.224, sa.6, ss.743-748, 2007 (SCI İndekslerine Giren Dergi)
- 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, cilt.224, sa.6, ss.681-687, 2007 (SCI İndekslerine Giren Dergi)
- CXCVI. **Modeling of acrylamide formation and browning ratio in potato chips by artificial neural network**
Serpén A., Gokmen V.
MOLECULAR NUTRITION & FOOD RESEARCH, cilt.51, sa.4, ss.383-389, 2007 (SCI İndekslerine Giren Dergi)
- CXCVII. **Reversible degradation kinetics of vitamin C in peas during frozen storage**
Serpén A., Gokmen V., Bahceci K. S. , Acar J.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, cilt.224, sa.6, ss.749-753, 2007 (SCI İndekslerine Giren Dergi)
- CXCVIII. **Acrylamide formation is prevented by divalent cations during the Maillard reaction**
Goekmen V., Senyuva H. Z.
FOOD CHEMISTRY, cilt.103, sa.1, ss.196-203, 2007 (SCI İndekslerine Giren Dergi)
- 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, cilt.87, sa.1, ss.133-137, 2007 (SCI İndekslerine Giren Dergi)
- 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, cilt.101, sa.2, ss.791-798, 2007 (SCI İndekslerine Giren Dergi)
- CCI. **A Non-Contact Computer Vision Based Analysis of Color in Foods**
GÖKMEN V., Sugut I.
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, cilt.3, sa.5, 2007 (SCI İndekslerine Giren Dergi)
- CCII. **Potential of furan formation in hazelnuts during heat treatment**
Senyuva H. Z. , Gokmen V.
FOOD ADDITIVES AND CONTAMINANTS, cilt.24, ss.136-142, 2007 (SCI İndekslerine Giren Dergi)
- CCIII. **Effects of dough formula and baking conditions on acrylamide and hydroxymethylfurfural formation in cookies**
Gokmen V., Acar O. C. , Koksel H., Acar J.
FOOD CHEMISTRY, cilt.104, sa.3, ss.1136-1142, 2007 (SCI İndekslerine Giren Dergi)
- CCIV. **Reversible degradation kinetics of ascorbic acid under reducing and oxidizing conditions**
Serpel A., Gokmen V.
FOOD CHEMISTRY, cilt.104, sa.2, ss.721-725, 2007 (SCI İndekslerine Giren Dergi)
- 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, cilt.77, sa.4, ss.972-976, 2006 (SCI İndekslerine Giren Dergi)
- CCVI. **Assessment of an exponential model for ultrafiltration of apple juice**
Cetinkaya O., Gokmen V.
JOURNAL OF FOOD PROCESS ENGINEERING, cilt.29, sa.5, ss.508-518, 2006 (SCI İndekslerine Giren Dergi)
- 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, cilt.50, sa.9, ss.805-810, 2006 (SCI İndekslerine Giren Dergi)
- 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, cilt.97, sa.3, ss.539-545, 2006 (SCI İndekslerine Giren Dergi)
- CCIX. **A generic method for the determination of acrylamide in thermally processed foods**
Gokmen V., Senyuva H. Z.
JOURNAL OF CHROMATOGRAPHY A, cilt.1120, ss.194-198, 2006 (SCI İndekslerine Giren Dergi)
- 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, cilt.54, sa.8, ss.2845-2849, 2006 (SCI İndekslerine Giren Dergi)
- CCXI. **A simplified approach for the kinetic characterization of acrylamide formation in fructose-asparagine model system**
GÖKMEN V., Senyuva H.
FOOD ADDITIVES AND CONTAMINANTS, cilt.23, sa.4, ss.348-354, 2006 (SCI İndekslerine Giren Dergi)
- CCXII. **A proposed mechanism for the inhibition of soybean lipoxygenase by beta-carotene**
Serpel A., Gokmen V.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, cilt.86, sa.3, ss.401-406, 2006 (SCI İndekslerine Giren Dergi)
- CCXIII. **Study of colour and acrylamide formation in coffee, wheat flour and potato chips during heating**
Gokmen V., Senyuva H.
FOOD CHEMISTRY, cilt.99, sa.2, ss.238-243, 2006 (SCI İndekslerine Giren Dergi)
- 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, cilt.22, sa.12, ss.1198-1202, 2005 (SCI İndekslerine Giren Dergi)

- 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, cilt.1088, ss.193-199, 2005 (SCI İndekslerine Giren Dergi)
- 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, cilt.221, ss.357-360, 2005 (SCI İndekslerine Giren Dergi)
- 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, cilt.543, ss.64-69, 2005 (SCI İndekslerine Giren Dergi)
- CCXVIII. **Survey of acrylamide in Turkish foods by an in-house validated LC-MS method**
Senyuva H., GÖKMEN V.
FOOD ADDITIVES AND CONTAMINANTS, cilt.22, sa.3, ss.204-209, 2005 (SCI İndekslerine Giren Dergi)
- 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, cilt.22, sa.3, ss.214-220, 2005 (SCI İndekslerine Giren Dergi)
- 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, cilt.220, sa.2, ss.196-199, 2005 (SCI İndekslerine Giren Dergi)
- 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, cilt.66, sa.2, ss.187-192, 2005 (SCI İndekslerine Giren Dergi)
- 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, cilt.38, sa.8, ss.903-908, 2005 (SCI İndekslerine Giren Dergi)
- 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, cilt.21, sa.7, ss.626-631, 2004 (SCI İndekslerine Giren Dergi)
- 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, cilt.217, sa.3, ss.249-252, 2003 (SCI İndekslerine Giren Dergi)
- 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, cilt.26, sa.3, ss.257-266, 2003 (SCI İndekslerine Giren Dergi)
- 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, cilt.40, sa.2, ss.169-172, 2003 (SCI İndekslerine Giren Dergi)
- 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, cilt.15, sa.5, ss.567-575, 2002 (SCI İndekslerine Giren Dergi)
- 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, cilt.53, sa.3, ss.221-227, 2002 (SCI İndekslerine Giren Dergi)
- CCXXXIX. **Characterization of crude lipoxygenase extract from green pea using a modified spectrophotometric method**
Gokmen V., Bahceci S., Acar J.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, cilt.215, sa.1, ss.42-45, 2002 (SCI İndekslerine Giren Dergi)
- 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, cilt.25, sa.8, ss.1201-1213, 2002 (SCI İndekslerine Giren Dergi)
- 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, cilt.213, sa.3, ss.194-199, 2001 (SCI İndekslerine Giren Dergi)
- CCXXXII. **Characterization of surface auxin residue in greenhouse tomatoes (*Lycopersicon esculentum*)**
GÖKMEN V., Acar J.
JOURNAL OF FOOD QUALITY, cilt.24, sa.4, ss.351-358, 2001 (SCI İndekslerine Giren Dergi)
- 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, ss.53-61, 2001 (SCI İndekslerine Giren Dergi)
- CCXXXIV. **Long-term survey of patulin in apple juice concentrates produced in Turkey**
Gokmen V., Acar J.
FOOD ADDITIVES AND CONTAMINANTS, cilt.17, sa.11, ss.933-936, 2000 (SCI İndekslerine Giren Dergi)
- CCXXXV. **Investigations on the synthetic auxin residues of greenhouse tomatoes (*Lycopersicon esculentum*) grown in Turkey**
Gokmen V., Acar J.
JOURNAL OF FOOD QUALITY, cilt.23, sa.5, ss.503-512, 2000 (SCI İndekslerine Giren Dergi)
- 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, cilt.881, ss.309-316, 2000 (SCI İndekslerine Giren Dergi)
- CCXXXVII. **Simultaneous determination of 5-hydroxymethylfurfural and patulin in apple juice by reversed-phase liquid chromatography**
GÖKMEN V., Acar J.
JOURNAL OF CHROMATOGRAPHY A, cilt.847, ss.69-74, 1999 (SCI İndekslerine Giren Dergi)
- CCXXXVIII. **An investigation into the formation of fumaric acid in apple juice concentrates**
Acar J., GÖKMEN V., Taydas E.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, cilt.209, sa.5, ss.308-312, 1999 (SCI İndekslerine Giren Dergi)
- CCXXXIX. **Incidence of patulin in apple juice concentrates produced in Turkey**
GÖKMEN V., Acar J.
JOURNAL OF CHROMATOGRAPHY A, cilt.815, sa.1, ss.99-102, 1998 (SCI İndekslerine Giren Dergi)
- CCXL. **Improved ultrafiltration for color reduction and stabilization of apple juice**
GÖKMEN V., Borneman Z., Nijhuis H.
JOURNAL OF FOOD SCIENCE, cilt.63, sa.3, ss.504-507, 1998 (SCI İndekslerine Giren Dergi)
- CCXLI. **Liquid chromatographic determination of beta-naphthoxyacetic acid in tomatoes**
Gokmen V., Acar J.
JOURNAL OF CHROMATOGRAPHY A, cilt.798, ss.167-171, 1998 (SCI İndekslerine Giren Dergi)
- 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, cilt.35, sa.3, ss.259-266, 1998 (SCI İndekslerine Giren Dergi)
- 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, cilt.31, sa.5, ss.480-483, 1998 (SCI İndekslerine Giren Dergi)
- 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, cilt.207, sa.4, ss.328-331, 1998 (SCI İndekslerine Giren Dergi)
- 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, cilt.134, sa.2, ss.191-197, 1997 (SCI İndekslerine Giren Dergi)
- CCXLVI. **Patulin adsorption kinetics on activated carbon, activation energy and heat of adsorption**
Mutlu M., Hizarcioğlu N., GÖKMEN V.
JOURNAL OF FOOD SCIENCE, cilt.62, sa.1, ss.128-130, 1997 (SCI İndekslerine Giren Dergi)
- CCXLVII. **Rapid reversed-phase liquid chromatographic determination of patulin in apple juice**
GÖKMEN V., Acar J.
JOURNAL OF CHROMATOGRAPHY A, cilt.730, ss.53-58, 1996 (SCI İndekslerine Giren Dergi)
- 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, cilt.19, sa.19, ss.3193-3199, 1996 (SCI İndekslerine Giren Dergi)
- 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, cilt.19, sa.12, ss.1917-1926, 1996 (SCI İndekslerine Giren Dergi)
- CCL. **COMPARISON OF DYNAMIC BEHAVIOR OF C18 HPLC COLUMNS BY STIMULUS-RESPONSE ANALYSIS .1. DETERMINATION OF PECKET NUMBERS**
MUTLU M., GÖKMEN V., ACAR J.
JOURNAL OF LIQUID CHROMATOGRAPHY, cilt.18, sa.9, ss.1747-1755, 1995 (SCI İndekslerine Giren Dergi)

Diğer Dergilerde Yayınlanan Makaleler

- I. **Adding Calcium to Foods and Effect on Acrylamide**
Tas N. G. , Hamzalioglu A., KOCADAĞLI T., GÖKMEN V.
CALCIUM: CHEMISTRY, ANALYSIS, FUNCTION AND EFFECTS, cilt.10, ss.274-290, 2016 (Diğer Kurumların Hakemli Dergileri)
- II. **Impacts of roasting oily seeds and nuts on their extracted oils**
DURMAZ G., GÖKMEN V.
Lipid Technology, cilt.22, sa.8, ss.179-182, 2010 (Diğer Kurumların Hakemli Dergileri)

Kitap & Kitap Bölümleri

- I. **Metabolism of Acrylamide in Humans and Biomarkers of Exposure to Acrylamide**
KOCADAĞLI T., GÖKMEN V.

Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar

- I. **Güncel Eğilimler Işığında Gıda ve Beslenme İletişiminde Medyanın Rolü Üzerine Düşünceler**
GÖKMEN V.
TÜBA I. Gıda ve Sağlıklı Beslenme Sempozyumu, Türkiye, 26 - 17 Nisan 2019
- II. **Neuroactive compounds in fermented foods**
YILMAZ C., GÖKMEN V.
EuroFoodChem XX Conference, 17 - 19 Haziran 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 Ağustos 2017 - 24 Ağustos 2018, cilt.1306, ss.45-66
- IV. **Obezite ile mücadelede neredeyiz? Gıda sanayinin mücadeledeki yeri**
GÖKMEN V.
9. Obezite Kongresi, Türkiye, 22 - 25 Kasım 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 Ekim 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 Ekim 2018
- VII. **Reactions of thermally induced neo-formed compounds in food during digestion**
GÖKMEN V.
XII Italian Food Chemistry Congress, 24 - 27 Eylül 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, Avusturya, 18 - 22 Eylül 2017, ss.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 Mayıs 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 Mayıs 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 Ekim 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, İngiltere, 16 Ekim 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, Macaristan, 3 - 07 Ekim 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, İngiltere, 29 - 30 Haziran 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, İtalya, 25 - 28 Haziran 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 Haziran 2017
- XVII. **Bound antioxidant compounds and their digestion behaviour**
DOĞAN CÖMERT E., GÖKMEN V.
5th International Conference on Food Digestion, Fransa, 4 - 06 Haziran 2017
- XVIII. **Acrylamide risk assessment toolbox**
GÖKMEN V.
International Conference "FOOD SAFETY AND RISK ANALYSIS", Rusya, 18 - 19 Mayıs 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.
1th Food Chemistry Conference - Shaping the Future of Food Quality, Health and Safety, 29 Ekim - 01 Kasım 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, Sırbistan, 26 - 28 Ekim 2016
- XXI. **Acrylamide Formation in foods and reactions during digestion**
GÖKMEN V.
13th Congress of Nutrition, Belgrade, Sırbistan, 26 - 28 Ekim 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 Ekim 2016
- XXIII. **Machine Vision Tool to Monitor Food Quality and Safety During Processing**
GÖKMEN V.
3rd International Congress on Biosensors, Ankara, Türkiye, 5 - 07 Ekim 2016
- XXIV. **Acrylamide Formation in Foods: Role of Composition and Processing**
GÖKMEN V.
6th Central European Congress on Food (CEFood), Novi-Sad, Sırbistan Ve Karadağ, 01 Ocak 2012, ss.67-80
- XXV. **Machine vision Tool to monitor food quality and safety during processing**
GÖKMEN V.
EuroFoodChem XVIII, İspanya, 13 - 16 Ekim 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 Ekim 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, İspanya, 13 - 16 Ekim 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, Japonya, 1 - 04 Eylül 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, Japonya, 1 - 04 Eylül 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, Japonya, 1 - 04 Eylül 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 Eylül 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, Japonya, 1 - 04 Eylül 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, Portekiz, 22 - 24 Haziran 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 Haziran 2015
- XXXV. **Effect of Alkalization on Maillard Reaction Products During Cocoa Roasting**
TAŞ N., GÖKMEN V.
3rd International Congress on Cocoa Coffee and Tea, Portekiz, 22 - 24 Haziran 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, Portekiz, 22 - 24 Haziran 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, İsviçre, 24 - 25 Mart 2015
- XXXVIII. **Antiglycation activity of tannic acid in ovalbumin glucose model system**
AKILLIOĞLU H. G. , GÖKMEN V.
249th ACS National Meeting, Amerika Birleşik Devletleri, 22 - 26 Mart 2015
- XXXIX. **Study of the synergy between soluble and dietary fiber bound antioxidants**
ÇELİK E. E. , GÖKMEN V., LEIF S.
249th ACS National Meeting, Amerika Birleşik Devletleri, 22 - 26 Mart 2015
- XL. **Treatment with soluble phenolic antioxidants significantly improves antioxidant capacity of insoluble wheat bran**
DOĞAN E., GÖKMEN V.
249th ACS National Meeting, Amerika Birleşik Devletleri, 22 - 26 Mart 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, İtalya, 17 - 19 Mart 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 Kasım 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, Almanya, 23 - 24 Eylül 2005

Ansiklopedide Bölümler

- I. **Encyclopedia of Food Safety**
GÖKMEN V., MORALES F.
Elsevier, ss., 2014

Desteklenen Projeler

- GÖKMEN V., DOĞAN CÖMERT E., Yükseköğretim Kurumları Destekli Proje, Yüksek Antioksidan Kapasiteli Tahıl Kökenli Besinsel Liflerin Tasarımı, 2017 - 2021
- GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Marulun pHya bağlı antioksidan özelliği ve eklenen fenolik antioksidanların sinerjisi, 2018 - 2018
- GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid ve Hidroksimetil Furfural İçeriği Azaltılmış Çözünabilir Kahve ve Üretim Yöntemi, 2017 - 2018
- GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid içermeyen fırınlanmış unlu mamül ve üretim yöntemiAvrupa patent başvurusu, 2016 - 2018
- GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid azaltma stratejileri FoodDrinkEurope aracı hakkında kritik değerlendirme, Devam Ediyor
- GÖKMEN V., ÇELİK E. E. , Yükseköğretim Kurumları Destekli Proje, LIPOZOM ORTAMINDA BAGLI ANTIOKSIDANLAR VE SERBEST ANTIOKSIDAN TROLOKS ARASINDAKI İTERAKSIYONLAR: COKDEGISKENLI BIR YAKLASIM, 2017 - 2017
- GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid ve Hidroksimetil Furfural İçeriği azaltılmış Çözünabilir Kahve ve Üretim Yönetimi- Amerika patent başvurusu, 2016 - 2017
- GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid İçermeyen Fırınlanmış Unlu Mamül ve Üretim Yöntemi- Amerika patent başvurusu, 2016 - 2017
- GÖKMEN V., KOCADAĞLI T., Yükseköğretim Kurumları Destekli Proje, 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. , Yükseköğretim Kurumları Destekli Proje, 13.Beslenme Kongresi, 2016 - 2017
- GÖKMEN V., HAMZALIOĞLU B. A. , Yükseköğretim Kurumları Destekli Proje, 13.Beslenme Kongresi, 2016 - 2017
- GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid ve Hidroksimetil Furfural İçeriği Azaltılmış Suda Çözünür Kahve veya Kahve İkamesi Üretim Yöntemi (Avrupa Patent Başvurusu), 2015 - 2017
- GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid İçermeyen, Fırınlanmış Unlu Mamül ve Üretim Yöntemi (Uluslararası Patent Başvurusu), 2015 - 2017
- GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid ve Hidroksimetil Furfural İçeriği Azaltılmış Suda Çözünür Kahve ve Kahve İkamesi Üretim Yöntemi Patenti Uluslararası Başvurusu (PCT), 2015 - 2017
- GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, AKRİLAMİD VE HİDROKSİMETİL FURFURAL İÇERİĞİ AZALTIKMIŞ, SUDA ÇÖZÜNÜR KAHVE VEYA KAHVE İKAMESİ VE ÜRETİM YÖNTEMİ, 2014 - 2017
- GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, TÜKETİME HAZIR MEYVE VE/VEYA SEBZELERİN RAF ÖMRÜNÜN UZATILMASINI SAĞLAYAN BİR SOLÜSYON VE UYGULAMA YÖNTEMİ, 2014 - 2017
- GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, AKRİLAMİD İÇERMEYEN, FIRINLANMIŞ UNLU MAMUL VE ÜRETİM YÖNTEMİ, 2014 - 2017
- GÖKMEN V., TÜBİTAK Projesi, FoodresNet Turkish German Food Research Network Joining Competences To Ensure Food Quality and Safety, 2014 - 2017
- GÖKMEN V., TÜBİTAK Projesi, Geleneksel ve Vakum Fırınlama Sırasında Bisküvinin Yüzey Sıcaklık Değişiminin İzlenmesi ve Akrilamid Oluşumu ile İlişkilendirilmesi, 2015 - 2016
- AKILLIOĞLU H. G. , GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Avrupa Gıda Kimyası Kongresi-18, 2015 - 2015
- YILMAZ C., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Fındık zarı tozu: Yeni kahverengi fonksiyonel bileşen, 2015 - 2015
- TAŞ N., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Model Hamurların Kızartılması Sırasında Yağda 5-

Hidroksimetilfurfural Birikimi, 2015 - 2015

KOCADAĞLI T., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Demleme Koşullarının ve Dekafeinizasyonun Siyah ve Yeşil Çaylarda Serbest Amino Asit Profili Üzerine Etkisi, 2015 - 2015

GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Yapay Görme: Gıda Kalitesi ve Güvenliğinin İzlenmesi için bir Araç, 2015 - 2015

AKILLIOĞLU H. G. , GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Isıl İşlem Sırasında Protein Glikasyonunun İnhibisyonunun Değerlendirilmesinde Kinetik Bir Yaklaşım, 2015 - 2015

KOCADAĞLI T., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, KURU ISITMA KOŞULLARINDA BUĞDAY UNU-GLUKOZ MODEL SİSTEMİNDE 1,2-DİKARBONİL BİLEŞİKLERİ OLUŞUMUNUN ÇOK-DEĞİŞKENLİ KİNETİK MODELLENMESİ, 2015 - 2015

HAMZALIOĞLU B. A. , GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, 12. Uluslararası Maillard Reaksiyonu Sempozyumu, 2015 - 2015

TAŞ N., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, FINDIKLARDA KAVURMA SIRASINDA GERÇEKLEŞEN MAILLARD REAKSİYONU VE KAMELİZASYONUN ÇOK DEĞİŞKENLİ KİNETİK MODELLENMESİ, 2015 - 2015

GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, 12. Uluslararası Maillard Reaksiyonu Sempozyumu, 2015 - 2015

DOĞAN CÖMERT E., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Çözünmez Buğday Kepeğinin Antioksidan Kapasitesinin Çözünür Fenolik Antioksidanlarla Muamele Edilerek Arttırılması, 2015 - 2015

GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Termal Proses Edilmiş Gıdalarda In Vitro Enzimatik Sindirim Sırasında Akrilamid Yıkımı, 2015 - 2015

GÖKMEN V., TÜBİTAK Projesi, Ulusal Gıda Teknoloji Platformu, 2011 - 2014

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

GÖKMEN V., Diğer Özel Kurumlarca Desteklenen Proje, Tahıl Stabilizasyonu, 2011 - 2013

GÖKMEN V., Diğer Özel Kurumlarca Desteklenen Proje, Fonksiyonel Nar Ürünleri Geliştirilmesi, 2011 - 2012

GÖKMEN V., TÜBİTAK Projesi, Kısmen Kızartılmış Patates Dilimlerine Uygulanan Radyo Frekansı Son Kurutma İşlemi ile Düşük Akrilamid ve Yağ İçerikli Patates Cipsi Üretimi, 2010 - 2012

GÖKMEN V., Diğer Özel Kurumlarca Desteklenen Proje, Susamlarda Acılık Nedenlerinin Belirlenmesi ve cılığın Giderilmesi, 2010 - 2011

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

GÖKMEN V., Diğer Özel Kurumlarca Desteklenen Proje, Süperkritik Karbondioksit Ekstraksiyon ile Elde Edilen Yağların ve Kalan Posaların Kimyasal Kompozisyonlarının Belirlenmesi, 2010 - 2011

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

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

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

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

GÖKMEN V., TÜBİTAK Projesi, Isıl 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., TÜBİTAK Projesi, Kontrollü Atmosferde Depolama ve Işınlama Uygulamalarının Patateslerde Akrilamid Oluşum Riski Üzerine Etkileri, 2004 - 2006

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

GÖKMEN V., TÜBİTAK Projesi, Elma Suyu Üretiminde Hammade Olarak Kullanılan Elmaların Mikroflorasında Alicycobacillus Acidoterrestris Varlığının Belirlenmesi, 2002 - 2003

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

Bilimsel Dergilerdeki Faaliyetler

FOOD CHEMISTRY, Yardımcı Editör, 2019 - Devam Ediyor

POLISH JOURNAL OF FOOD AND NUTRITION SCIENCES, Editör, 2019 - Devam Ediyor

Journal Of Food Composition And Analysis, Editörler Kurulu Üyesi, 2016 - Devam Ediyor

Food Research International, Yardımcı Editör, 2015 - Devam Ediyor

Bilimsel Araştırma / Çalışma Grubu Üyelikleri

Food Quality And Safety (Foqus) Research Group, Hacettepe Üniversitesi, Turkey, foqus.hacettepe.edu.tr, 2004 - Devam Ediyor

Atıflar

Toplam Atıf Sayısı (WOS):7112

h-indeksi (WOS):46

Ödüller

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

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

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

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

Gökmen V., BAŞARI HİKAYESİ, Tübitak, Temmuz 2011

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

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

Gökmen V., TEŞVİK ÖDÜLÜ, Tübitak, Temmuz 2007

Gökmen V., TÜBA GEBİP, Tüba, Haziran 2004

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

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