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Biyografi

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

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

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

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

Öğrenim Bilgisi

Doktora

1993 - 1998

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye

Yüksek Lisans

1990 - 1993

Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Türkiye

Lisans

1985 - 1990

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye

Yabancı Diller

İngilizce, C1 İleri

Yaptığı Tezler

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

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

Akademik Unvanlar / Görevler

Prof. Dr.

2007 - Devam Ediyor

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

Doç. Dr.

2002 - 2007

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

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1998 - 2002

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Araştırma Görevlisi

1990 - 1998

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

Desteklenen Projeler

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

Atıştırıcılık ve Kahvaltılık Ürünlerin Geliştirilmesi, 2024 - 2027

5. Taşgın M. E., Ataç Mogol B., Gökmen V., Bek A., TÜBİTAK - AB COST Projesi , Tahıllarda Asparajın ve Tahıl Ürünlerinde Akrilamid Tespiti İçin Tasınabilir Bir SERS Cihazı Gelistirilmesi (AcrySERS), 2024 - 2027
6. Hamzalıoğlu B. A., Çelik Yılmaz E. E., Gökmen V., TÜBİTAK Projesi, Fırıncılık Ürünlerinde Kullanılmak Üzere Kimyasal ve Biyokimyasal Reaksiyon Mekanizmalarıyla İmmünojenik Peptitleri Azaltılmış Modifiye Gluten Eldesi, 2023 - 2025
7. Ataç Mogol B., Gökmen V., Hamzalıoğlu B. A., TÜBİTAK Uluslararası İkili İşbirliği Projesi, Isıl İşlem Görmüş Gıdalardaki Akrilamidin Toksik Etkilerinin Sindirim Ve Metabolizma Sırasında Kontrolü, 2023 - 2025
8. GÖKMEN V., TAŞ N., KOCADAĞLI T., Yükseköğretim Kurumları Destekli Proje, Gelecek Yetişkinler İçin Sağlıklı İşlenmiş Gıda Tasarımı Unlu Mamüller İçin Şeker Azaltma Stratejilerinin Geliştirilmesi 120N061 numaralı TUBİTAK Projesi Ek Bütçe Talebi, 2022 - 2023
9. GÖKMEN V., Şirket, Güncel gıda tasarımları, yeni gıda girdileri, yeni gıda işleme teknolojileri ve ileri gıda analiz yöntemleri, 2022 - 2022
10. Kocadağlı T., Gökmen V., Taş N., TÜBİTAK Uluslararası İkili İşbirliği Projesi, Healthy Processed Food Design for Future Adults: Development of Sugar Reduction Strategies for Bakery Products, 2020 - 2022
11. Gökmen V., Kocadağlı T., Çelik E. E., TÜBİTAK Projesi, Farklı Tahıllardan Çimlendirme ve Fermantasyon ile Geliştirilecek Fonksiyonel Gıda Bileşenlerinin Biyoaktif ve Nöroaktif Bileşikler ile Isıl İşlem Bulaşanları Açısından Değerlendirilmesi, 2019 - 2021
12. GÖKMEN V., DOĞAN CÖMERT E., Yükseköğretim Kurumları Destekli Proje, Yüksek Antioksidan Kapasiteli Tahıl Kökenli Besinsel Liflerin Tasarımı, 2017 - 2021
13. Gökmen V., Kocadağlı T., Öztop H. M., TÜBİTAK Projesi, Bezelye ve Soya Proteinleri ile Nadir Şekerin (D-Psikoz) Mikrodalga Isıtma Tekniği Kullanarak Glikasyonu ve Glike Proteinlerin Fiziksel ve Kimyasal Özelliklerinin İncelenmesi, 2018 - 2019
14. GÖKMEN V., Kobi, SEBZE VE MEYVELERİN İŞLENMESİ VE SAKLANMASI PROJESİ, 2018 - 2018
15. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Marulun pHya bağlı antioksidan özelliği ve eklenen fenolik antioksidanların sinerjisi, 2018 - 2018
16. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid ve Hidroksimetil Furfural İçeriği Azaltılmış Çözünebilir Kahve ve Üretim Yöntemi, 2017 - 2018
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22. 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
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28. GÖKMEN V., TÜBİTAK Projesi, Kuru İncir ve Farklı Kuruyemişler İçeren Raf Ömrü Stabilitesi Yüksek Aparentatif Bar Üretimi, 2015 - 2017
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30. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, TÜKETİME HAZIR MEYVE VE/VEYA SEBZELERİN RAF ÖMRÜNÜN UZATILMASINI SAĞLAYAN BİR SOLÜSYON VE UYGULAMA YÖNTEMİ, 2014 - 2017
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32. GÖKMEN V., TÜBİTAK Projesi, Türk-Alman Gıda Araştırma Ağı: Gıda Kalite ve Güvenliğinin Sağlanması İçin Yeterliliklerin Birleştirilmesi, 2014 - 2017
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36. YILMAZ C., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Fındık zarı tozu: Yeni kahverengi fonksiyonel bileşen, 2015 - 2015
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39. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Yapay Görme: Gıda Kalitesi ve Güvenliğinin İzlenmesi için bir Araç, 2015 - 2015
40. AKILLIOĞLU H. G., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Isıl İşlem Sırasında Protein Glikasyonunun İnhibisyonunun Değerlendirilmesinde Kinetik Bir Yaklaşım, 2015 - 2015
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42. HAMZALIOĞLU B. A., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, 12. Uluslararası Maillard Reaksiyonu Sempozyumu, 2015 - 2015
43. TAŞ N., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, FINDIKLARDA KAVURMA SIRASINDA GERÇEKLEŞEN MAILLARD REAKSİYONU VE KAMELİZASYONUN ÇOK DEĞİŞKENLİ KİNETİK MODELLENMESİ, 2015 - 2015
44. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, 12. Uluslararası Maillard Reaksiyonu Sempozyumu, 2015 - 2015
45. DOĞAN CÖMERT E., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Çözünmez Buğday Kepeğinin Antioksidan Kapasitesinin Çözünür Fenolik Antioksidanlarla Muamele Edilerek Arttırılması, 2015 - 2015
46. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Termal Proses Edilmiş Gıdalarda In Vitro Enzimatik Sindirim Sırasında Akrilamid Yıkımı, 2015 - 2015
47. GÖKMEN V., TÜBİTAK Projesi, Ulusal Gıda Teknoloji Platformu, 2011 - 2014
48. Gökmen V., TÜBİTAK Projesi, Ulusal Gıda Teknoloji Platformu, 2011 - 2014
49. Gökmen V., Mogol B. A., Kocadağlı T., Hamzalıoğlu B. A., Göncüoğlu N., 7. Çerçeve Programı Projesi, PROMETHEUS PROcess contaminants Mitigation and Elimination Techniques for High food quality and their Evaluation Using Sensors Simulation, 2011 - 2014
50. GÖKMEN V., Kobi, İstant makarna geliştirme aşamasında bazı ürün karakteristiklerinin ve raf ömrünün belirlenmesi, 2012 - 2013
51. GÖKMEN V., Kobi, Yeni ürün formülasyonları geliştirme ve ürün kalite kontrolüne yönelik analiz metodları geliştirme, 2012 - 2013
52. Gökmen V., Bahçeci K. S., TÜBİTAK Projesi, Domates Suyunun Termal Olmayan Ozmotik Destilasyon ve Membran Destilasyon Teknikleri ile Konsantrasyonu, 2011 - 2013
53. GÖKMEN V., Diğer Özel Kurumlarca Desteklenen Proje, Tahıl Stabilizasyonu, 2011 - 2013

54. GÖKMEN V., Kobi, Vakum altında soğutma Teknolojileri-3110264 nolu Tubitak projesi kapsamında ArGe faaliyetleri, 2011 - 2013
55. GÖKMEN V., Diğer Özel Kurumlarca Desteklenen Proje, Fonksiyonel Nar Ürünleri Geliştirilmesi, 2011 - 2012
56. GÖKMEN V., Kobi, Meyvelerin kontrollü atmosferde depolanması ve modifiye atmosferli ambalajlarda pazarlanması sırasında kalite özelliklerini yitirmeden saklanabilmesi için araştırmaların yapılması, proses optimizasyonu, fonksiyonel ürüne yönelik formülasyon geliştirme, 2011 - 2012
57. GÖKMEN V., Kobi, Enzim aktiviteleri üzerine araştırma, tahıl ürünlerinde enzim bazlı bozulma reaksiyonlarının stabilizasyonu, pilot ekipman tasarım ve yöntem geliştirme, 2011 - 2012
58. GÖKMEN V., TÜBİTAK Projesi, Kısmen Kızartılmış Patates Dilimlerine Uygulanan Radyo Frekansı Son Kurutma İşlemi ile Düşük Akrilamid ve Yağ İçerikli Patates Cipsi Üretimi, 2010 - 2012
59. GÖKMEN V., Kobi, Elma suyu konsantrelerinde kalite unsurlarının değerlendirilmesi ve model geliştirilmesi, 2010 - 2012
60. GÖKMEN V., Diğer Özel Kurumlarca Desteklenen Proje, Susamlarda Acılık Nedenlerinin Belirlenmesi ve Acılığın Giderilmesi, 2010 - 2011
61. GÖKMEN V., TÜBİTAK Projesi, Peyniraltı Suyu Proteinlerinden Gıda Endüstrisinde Kullanılabilecek Protein ve Peptid Nanotüplerin Üretilmesi ve Karakterizasyonu, 2010 - 2011
62. GÖKMEN V., Diğer Özel Kurumlarca Desteklenen Proje, Süperkritik Karbondioksit Ekstraksiyon ile Elde Edilen Yağların ve Kalan Posaların Kimyasal Kompozisyonlarının Belirlenmesi, 2010 - 2011
63. GÖKMEN V., Kobi, Süperkritik ekstraksiyon tekniği ile elde edilen yağların kimyasal karakterizasyonu ile formülasyon optimizasyonu, 2010 - 2011
64. GÖKMEN V., Kobi, Susam örneklerinde acılık etmenlerinin giderilmesi, 2010 - 2011
65. GÖKMEN V., Kobi, Bisküvi ve benzeri ürünlerde termal proses kontaminantlarının oluşumlarının sınırlandırılması, 2010 - 2011
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73. GÖKMEN V., TÜBİTAK Projesi, Malatya İli ve Civarında Yetitirilen Kayıslarda Belirlenen Akçıl Zararının Oluşum Nedenlerinin Saptanması, 2003 - 2005
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Ödüller

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SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

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2. **Effects of fermentation and alkalisation on the formation of endocannabinoid-like compounds in olives**
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