



# VURAL GÖKMEN

## PROF. DR.

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Yoksis Araştırmacı ID: 3689



### 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

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Doktora  
1993 - 1998

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye

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Yüksek Lisans  
1990 - 1993

Hacettepe Üniversitesi, Fen Bilimleri Enstitüsü, Türkiye

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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

Yrd. Doç. Dr.

1998 - 2002

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

Araştırma Görevlisi

1990 - 1998

Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

## Desteklenen Projeler

- 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
- Taşkın 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 Geliştirilmesi (AcrySERS), 2024 - 2027
- 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
- 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 TÜBİTAK Projesi Ek Bütçe Talebi, 2022 - 2023
- GÖKMEN V., Şirket, Güncel gıda tasarımları, yeni gıda girdileri, yeni gıda işleme teknolojileri ve ileri gıda analiz

yöntemleri, 2022 - 2022

6. 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
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8. GÖKMEN V., DOĞAN CÖMERT E., Yükseköğretim Kurumları Destekli Proje, Yüksek Antioksidan Kapasiteli Tahıl Kökenli Besinsel Liflerin Tasarımı, 2017 - 2021
9. 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
10. GÖKMEN V., Kobi, SEBZE VE MEYVELERİN İŞLENMESİ VE SAKLANMASI PROJESİ, 2018 - 2018
11. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Marulun pHya bağlı antioksidan özelliği ve eklenen fenolik antioksidanların sinerjisi, 2018 - 2018
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14. GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Akrilamid azaltma stratejileri FoodDrinkEurope aracı hakkında kritik değerlendirme, Devam Ediyor
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18. 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
19. GÖKMEN V., DOĞAN CÖMERT E., AKILLIOĞLU H. G., Yükseköğretim Kurumları Destekli Proje, 13.Beslenme Kongresi, 2016 - 2017
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Ensure Food Quality and Safety, 2014 - 2017

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32. YILMAZ C., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Fındık zarı tozu: Yeni kahverengi fonksiyonel bileşen, 2015 - 2015
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34. KOCADAĞLI T., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, Demleme Koşullarının ve Dekafeinizasyonun Siyah ve Yeşil Çaylarda Serbest Amino Asit Profili Üzerine Etkisi, 2015 - 2015
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36. 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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38. HAMZALIOĞLU B. A., GÖKMEN V., Yükseköğretim Kurumları Destekli Proje, 12. Uluslararası Maillard Reaksiyonu Sempozyumu, 2015 - 2015
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47. GÖKMEN V., Kobi, Yeni ürün formülasyonları geliştirme ve ürün kalite kontrolüne yönelik analiz metodları geliştirme, 2012 - 2013
48. Gökmen V., Bahçeci K. S., TÜBİTAK Projesi, Domates Suyunun Termal Olmayan Ozmotik Destilasyon ve Membran Destilasyon Teknikleri ile Konsantrasyonu, 2011 - 2013
49. GÖKMEN V., Diğer Özel Kurumlarca Desteklenen Proje, Tahıl Stabilizasyonu, 2011 - 2013
50. GÖKMEN V., Kobi, Vakum altında soğutma Teknolojileri-3110264 nolu Tubitak projesi kapsamında ArGe faaliyetleri, 2011 - 2013
51. GÖKMEN V., Diğer Özel Kurumlarca Desteklenen Proje, Fonksiyonel Nar Ürünleri Geliştirilmesi, 2011 - 2012
52. 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
53. GÖKMEN V., Kobi, Enzim aktiviteleri üzerine araştırma, tahıl ürünlerinde enzim bazlı bozulma reaksiyonlarının stabilizasyonu, pilot ekipman tasarım ve yöntem geliştirme, 2011 - 2012
54. GÖKMEN V., TÜBİTAK Projesi, Kısmen Kızartılmış Patates Dilimlerine Uygulanan Radyo Frekanslı Son Kurutma İşlemi ile Düşük Akrilamid ve Yağ İçerikli Patates Cipsi Üretimi, 2010 - 2012
55. GÖKMEN V., Kobi, Elma suyu konsantrelerinde kalite unsurlarının değerlendirilmesi ve model geliştirilmesi, 2010 -

2012

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57. GÖKMEN V., TÜBİTAK Projesi, Peyniraltı Suyu Proteinlerinden Gıda Endüstrisinde Kullanılabilecek Protein ve Peptid Nanotüplerin Üretilmesi ve Karakterizasyonu, 2010 - 2011
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61. GÖKMEN V., Kobi, Bisküvi ve benzeri ürünlerde termal proses kontaminantlarının oluşumlarının sınırlandırılması, 2010 - 2011
62. GÖKMEN V., Kobi, Bal tozunda kalite parametrelerinin araştırılması ve formülasyon geliştirme, 2010 - 2011
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64. GÖKMEN V., TÜBİTAK Projesi, Gdalarda Bulunan Oksidatif Enzimlerin Maillard Reaksiyon Ürünleri ile İnhibisyon Olanaklarının Araştırılması, 2006 - 2010
65. GÖKMEN V., TÜBİTAK Projesi, Mikrodalga Çözdürme Ön işlemleri ile Kızartma Sırasında Parmak Patateslerde Oluşan Akrilamid Miktarının Azaltılması, 2008 - 2009
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## Ödüller

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## SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

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2. **Assessment of acrylamide content in corn-based snack products marketed in Serbia**  
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3. **Investigating the Formation of In Vitro Immunogenic Gluten Peptides after Covalent Modification of Their Structure with Green Tea Phenolic Compounds under Alkaline Conditions**  
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GÖKMEN V.  
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7. **Determination of endocannabinoids in fermented foods of animal and plant origin by liquid chromatography tandem mass spectrometry**  
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9. **Effect of formulation on the dispersion kinetics of baby biscuits in water, milk, and fruit juice**  
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