

## Prof. Dr. BEHİÇ MERT

### Kişisel Bilgiler

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### Uluslararası Araştırmacı ID'leri

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### Eğitim Bilgileri

Doktora, Purdue University, Food Engineering, Amerika Birleşik Devletleri 2000 - 2004

Yüksek Lisans, Michigan State University, Gıda Bilimi, Amerika Birleşik Devletleri 1998 - 2000

Lisans, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 1991 - 1995

### Yabancı Diller

İngilizce, C1 İleri

### Araştırma Alanları

Gıda Mühendisliği, Gıda Bilimleri, Gıda Kimyası, Gıda Teknolojisi, Yağ Teknolojisi, Hububat Teknolojisi, Şeker, Şurup, Nişasta, Şekerleme Teknolojisi, Mühendislik ve Teknoloji

### Akademik Unvanlar / Görevler

Prof. Dr., Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2015 - Devam Ediyor

Doç. Dr., Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2011 - 2015

Yrd. Doç. Dr., Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2008 - 2011

Öğretim Görevlisi, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, 2006 - 2008

Araştırma Görevlisi, Ankara Üniversitesi, Mühendislik Fakültesi, 2005 - 2006

Araştırma Görevlisi, Purdue University, Mühendislik Fakültesi, Gıda Mühendisliği, 2000 - 2004

Araştırma Görevlisi, Michigan State University, Mühendislik, Gıda Mühendisliği, 1998 - 1998

### Yönetilen Tezler

MERT B., İsraf edilen ekmeklerin köpek yemlerinde yeni bir hammadde olarak kullanımı ve ürünlerin fiziko-kimyasal özellikleri ile invitro sindirilebilirliklerinin belirlenmesi, Doktora, E.MEVLİYAOĞULLARI(Öğrenci), 2022

MERT B., Production and characterization of microfluidized olive powder, Yüksek Lisans, S.ARGÜN(Öğrenci), 2022

MERT B., Developing enteral feeding formulations with different protein sources, rheological characterization and microstructural analysis of these formulations, Yüksek Lisans, G.UĞUR(Öğrenci), 2021

MERT B., Nar suyu konsantresinde depolama süresi boyunca oluşan bulanıklığın engellenmesi, Yüksek Lisans, D.SERT(Öğrenci), 2019

MERT B., Farklı wax türlerinin kakao kreması üzerindeki etkisi, Yüksek Lisans, S.ÇİFTÇİ(Öğrenci), 2019

ÖZTOP H. M., Mert B., Characterization and formulation of gelatin based soft candies, Yüksek Lisans, N.EFE(Öğrenci), 2018

MERT B., Peanut milk production by the microfluidization, physicochemical, textural and rheological properties of peanut milk products; yoghurt and kefir, Yüksek Lisans, S.ARSLAN(Öğrenci), 2018

Şensoy I., Mert B., Effect of microfluidized onion skin addition on the quality of extrudates, Yüksek Lisans, E.BİLGİN(Öğrenci), 2016

MERT B., ÖZTOP H. M., Effect of some intense sweeteners on rheological, textural and sensory properties of chocolate, Yüksek Lisans, M.YÜCEKUTLU(Öğrenci), 2015

MERT B., BAYINDIRLI A., Effect of different freezing rates on the texture and quality parameters of selected fruit and vegetable, Yüksek Lisans, M.BULUT(Öğrenci), 2015

BAYINDIRLI A., MERT B., Production of micro and nano fibers from hazelnut skin and utilization in biscuits, Yüksek Lisans, E.YILDIZ(Öğrenci), 2014

MERT B., Production and characterization of microparticulated corn zein, and its applications on emulsions and bread-making, Yüksek Lisans, O.KAAN(Öğrenci), 2014

MERT B., Mikro tanecikli mısır zeininin üretimi ve karakterize edilmesi; ve emülsiyonlarda ve ekmek yapımında uygulamaları, Yüksek Lisans, O.Kaan(Öğrenci), 2014

Şensoy İ., Mert B., Effect of tomato, red pepper and carrot pulp addition on the quality of extrudates, Yüksek Lisans, Ç.ÇALTİNOĞLU(Öğrenci), 2014

MERT B., Utilization of inulin as fat replacer in cake and mayonnaise, Yüksek Lisans, S.FARAHMAND(Öğrenci), 2014

MERT B., Production of cacao micro and nano fibers and utilization in cakes, Yüksek Lisans, B.DUMAN(Öğrenci), 2013

MERT B., Production of micro and nano fibers from hazelnut skin and utilization in cakes, Yüksek Lisans, S.ÇIKRIKCI(Öğrenci), 2013

MERT B., Effect of different wheat varieties on pasta quality, Yüksek Lisans, M.BOZKURT(Öğrenci), 2012

MERT B., Chemical and rheological properties of yoghurt produced by lactic acid cultures isolated from traditional Turkish yoghurt, Yüksek Lisans, S.DİNÇEL(Öğrenci), 2012

BAYINDIRLI A., MERT B., Application of high dynamic microfluidization to improve some quality parameters and stability of orange juice, Yüksek Lisans, Ö.YÜCE(Öğrenci), 2011

MERT B., Effect of hydrogenation conditions on rheological and micro-structural properties of fats, Yüksek Lisans, A.BAŞKOÇAK(Öğrenci), 2011

MERT B., Utilization of wheat bran fiber in crackers, Yüksek Lisans, E.ŞAHİN(Öğrenci), 2011

MERT B., Conversion of lignocellulosic biomass into nanofiber by microfluidization and its effect on the enzymatic hydrolysis, Yüksek Lisans, S.YAVAŞ(Öğrenci), 2010

MERT B., Producing micro and nano fibers having high water holding capacity from tomato and wheat waste products and using them in model foods, Yüksek Lisans, G.KOÇAK(Öğrenci), 2010

ALPAS H., MERT B., Effect of high hydrostatic pressure (HHP) and high dynamic pressure (HDP) on stability and rheological properties of model oil-in-water emulsions, Yüksek Lisans, E.BİGİKOÇİN(Öğrenci), 2010

ÖGEL Z. B., MERT B., Lignodelülozik biyokütleden mikroakışkanlaştırıcı ile nanolif elde edilmesi ve bunun enzimatik hidrolize etkisi, Yüksek Lisans, S.Yavaş(Öğrenci), 2010

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

- I. **Rheological and sensorial behavior of tomato product enriched with pea protein and olive powder**  
BAL M., ATEŞ E. G., ERDEM F., TONYALI KARSLI G., Karasu M. C., Ozarda O., MERT B., ÖZTOP H. M.  
Frontiers in Sustainable Food Systems, cilt8, 2024 (SCI-Expanded)
- II. **Impact of emerging non-thermal processing treatments on major food macromolecules: Starch, protein, and lipid**

Rostamabadi H., Nowacka M., Colussi R., Frasson S. F., Demirkesen I., MERT B., Singha P., Singh S. K., Falsafi S. R.  
Trends in Food Science and Technology, cilt.141, 2023 (SCI-Expanded)

- III. **Optimization of nanofiber-caproate/laurate esters synthesis, their characterization, and usage as emulsifier in o/w emulsion**  
Erinç Ö., Erinç H., MERT B., Özbey A.  
JAACS, Journal of the American Oil Chemists' Society, cilt.100, sa.11, ss.843-856, 2023 (SCI-Expanded)
- IV. **Utilizing surplus bread as an ingredient in dog food: Evaluating baking and extrusion processing on physicochemical properties and in vitro digestibility performance**  
Mevliyaogulları E., Karlı M. A., MERT B.  
Journal of Cereal Science, cilt.113, 2023 (SCI-Expanded)
- V. **Assessment of the Quality Attributes of Oat  $\beta$ -glucan Fortified Reduced-Fat Goat Milk Yogurt Supported by Microfluidization**  
Anlı E. A., Gursel A., Gursoy A., Mert B.  
Foods, cilt.12, sa.18, 2023 (SCI-Expanded)
- VI. **Microwave decontamination processing of tahini and process design considerations using a computational approach**  
Topcam H., Coskun E., Son E., KÜTÜK D., AYTAÇ S. A., MERT B., Ozturk S., ERDOĞDU F.  
Innovative Food Science and Emerging Technologies, cilt.86, 2023 (SCI-Expanded)
- VII. **Spray-drying optimization for Dunaliella salina and Porphyridium cruentum biomass**  
KONAR N., Durmaz Y., Gurbuz B., Genc Polat D., MERT B.  
Drying Technology, cilt.41, sa.15, ss.2371-2384, 2023 (SCI-Expanded)
- VIII. **Microwave decontamination process for hummus: A computational study with experimental validation**  
Son E., Coskun E., Ozturk S., BULDUK K., AKPINAR M., MERT B., ERDOĞDU F.  
Innovative Food Science and Emerging Technologies, cilt.82, 2022 (SCI-Expanded)
- IX. **Continuous flow microwave processing of peanut butter: A (hypothetical) computational process design study with experimental validation**  
Coskun E., Ozturk S., Topcam H., Karatas O., Li R., Wang S., MERT B., ERDOĞDU F.  
Innovative Food Science and Emerging Technologies, cilt.82, 2022 (SCI-Expanded)
- X. **Optimization of spray drying for Chlorella vulgaris by using RSM methodology and maltodextrin**  
KONAR N., DURMAZ Y., Polat D. G., MERT B.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, cilt.46, sa.5, 2022 (SCI-Expanded)
- XI. **Hydrocolloid coated oleosomes for development of oleogels**  
MERT B., Vilgis T. A.  
FOOD HYDROCOLLOIDS, cilt.119, 2021 (SCI-Expanded)
- XII. **Recent developments of oleogel utilizations in bakery products**  
Demirkesen I., MERT B.  
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, cilt.60, sa.14, ss.2460-2479, 2020 (SCI-Expanded)
- XIII. **Utilization of Beeswax Oleogel-Shortening Mixtures in Gluten-Free Bakery Products**  
Demirkesen I., MERT B.  
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, cilt.96, sa.5, ss.545-554, 2019 (SCI-Expanded)
- XIV. **NMR relaxometry study of gelatin based low-calorie soft candies**  
Efe N., Bielejewski M., Tritt-Goc J., Mert B., Oztop M. H.  
MOLECULAR PHYSICS, cilt.117, ss.1034-1045, 2019 (SCI-Expanded)
- XV. **Characterization and evaluation of emulsifying properties of high pressure microfluidized and pH shifted corn gluten meal**  
Ozturk O. K., MERT B.  
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, cilt.52, ss.179-188, 2019 (SCI-Expanded)
- XVI. **Development of pH Sensitive Alginate/Gum Tragacanth Based Hydrogels for Oral Insulin Delivery**  
Cikrikci S., Mert B., Oztop M. H.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, cilt.66, ss.11784-11796, 2018 (SCI-Expanded)

- XVII. **Effect of microfluidization on the microstructure and physical properties of a novel yoghurt formulation**  
DEMİRKESEN I, VILGIS T. A., MERT B.  
JOURNAL OF FOOD ENGINEERING, cilt.237, ss.69-77, 2018 (SCI-Expanded)
- XVIII. **Different sized wheat bran fibers as fat mimetic in biscuits: its effects on dough rheology and biscuit quality**  
ERINC H., MERT B., Tekin A.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, cilt.55, sa.10, ss.3960-3970, 2018 (SCI-Expanded)
- XIX. **The use of microfluidization for the production of xanthan and citrus fiber-based gluten-free corn breads**  
OZTURK O. K., MERT B.  
LWT-FOOD SCIENCE AND TECHNOLOGY, cilt.96, ss.34-41, 2018 (SCI-Expanded)
- XX. **The effects of microfluidization on rheological and textural properties of gluten-free corn breads**  
OZTURK O. K., MERT B.  
FOOD RESEARCH INTERNATIONAL, cilt.105, ss.782-792, 2018 (SCI-Expanded)
- XXI. **Changes in functional properties and in vitro bioaccessibilities of beta-carotene and lutein after extrusion processing**  
Ortak M., Caltinoglu C., Şensoy I., Karakaya S., Mert B.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, cilt.54, ss.3543-3551, 2017 (SCI-Expanded)
- XXII. **Physical characterization of low-calorie chocolate formulations**  
Cikrikci S., YUCEKUTLU M., MERT B., Oztop M. H.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, cilt.11, sa.1, ss.41-49, 2017 (SCI-Expanded)
- XXIII. **High Pressure Microfluidization of Agro by-product to Functionalized Dietary Fiber and Evaluation as a Novel Bakery Ingredient**  
Yildiz E., DEMİRKESEN I., MERT B.  
JOURNAL OF FOOD QUALITY, cilt.39, sa.6, ss.599-610, 2016 (SCI-Expanded)
- XXIV. **Evaluation of Isolated Impact of Trans Fatty Acids on Short Dough Product**  
Sahin K., MERT B., Tekin A.  
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, cilt.93, sa.8, ss.1015-1024, 2016 (SCI-Expanded)
- XXV. **Reducing saturated fat with oleogel/shortening blends in a baked product**  
MERT B., Demirkesen I.  
FOOD CHEMISTRY, cilt.199, ss.809-816, 2016 (SCI-Expanded)
- XXVI. **Evaluation of highly unsaturated oleogels as shortening replacer in a short dough product**  
MERT B., Demirkesen I.  
LWT-FOOD SCIENCE AND TECHNOLOGY, cilt.68, ss.477-484, 2016 (SCI-Expanded)
- XXVII. **Production of hazelnut skin fibres and utilisation in a model bakery product**  
Cikrikci S., Demirkesen I., MERT B.  
Quality Assurance and Safety of Crops and Foods, cilt.8, sa.2, ss.195-206, 2016 (SCI-Expanded)
- XXVIII. **Optimization of Ethanol Production From Microfluidized Wheat Straw by Response Surface Methodology**  
Turhan O., Isci A., MERT B., Sakiyan O., Donmez S.  
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, cilt.45, sa.8, ss.785-795, 2015 (SCI-Expanded)
- XXIX. **Production of Microfluidized Wheat Bran Fibers and Evaluation as an Ingredient in Reduced Flour Bakery Product**  
MERT B., Tekin A., Demirkesen I., Kocak G.  
FOOD AND BIOPROCESS TECHNOLOGY, cilt.7, sa.10, ss.2889-2901, 2014 (SCI-Expanded)
- XXX. **EFFECTS OF MICROFLUIDIZED DIETARY FIBERS ON STABILITY PROPERTIES OF EMULSIONS**  
Ketenoglu O., MERT B., Tekin A.  
JOURNAL OF TEXTURE STUDIES, cilt.45, sa.4, ss.295-306, 2014 (SCI-Expanded)
- XXXI. **Rheological and Microscopic Properties of Fat Blends with Similar Solid Fat Content but Different Trans Composition**

- MERT B., Erinc H., Sahin K., Tekin A.  
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, cilt.90, sa.1, ss.17-26, 2013 (SCI-Expanded)
- XXXII. **Using high pressure microfluidization to improve physical properties and lycopene content of ketchup type products**  
Mert B.  
JOURNAL OF FOOD ENGINEERING, cilt.109, sa.3, ss.579-587, 2012 (SCI-Expanded)
- XXXIII. **Effect of high hydrostatic pressure and high dynamic pressure on stability and rheological properties of model oil-in-water emulsions**  
BIGIKOCIN E., MERT B., ALPAS H.  
HIGH PRESSURE RESEARCH, cilt.31, sa.3, ss.462-474, 2011 (SCI-Expanded)
- XXXIV. **Utilization of chestnut flour in gluten-free bread formulations**  
Demirkesen I., MERT B., Sumnu G., ŞAHİN S.  
JOURNAL OF FOOD ENGINEERING, cilt.101, sa.3, ss.329-336, 2010 (SCI-Expanded)
- XXXV. **A novel method to measure the glass and melting transitions of pharmaceutical powders**  
Abiad M. G., Gonzalez D. C., MERT B., Campanella O. H., Carvajal M. T.  
INTERNATIONAL JOURNAL OF PHARMACEUTICS, cilt.396, ss.23-29, 2010 (SCI-Expanded)
- XXXVI. **Rheological properties of gluten-free bread formulations**  
DEMIRKESEN L., MERT B., Sumnu G., ŞAHİN S.  
JOURNAL OF FOOD ENGINEERING, cilt.96, sa.2, ss.295-303, 2010 (SCI-Expanded)
- XXXVII. **Chemical and rheological properties of bacterial succinoglycan with distinct structural characteristics**  
Simsek S., MERT B., Campanella O. H., Reuhs B.  
CARBOHYDRATE POLYMERS, cilt.76, sa.2, ss.320-324, 2009 (SCI-Expanded)
- XXXVIII. **CHARACTERIZATION OF VISCOELASTIC PROPERTIES OF INDIVIDUAL RICE GRAIN BY MEASURING MECHANICAL IMPEDANCE**  
Mert B.  
JOURNAL OF TEXTURE STUDIES, cilt.40, sa.1, ss.66-81, 2009 (SCI-Expanded)
- XXXIX. **The study of the mechanical impedance of foods and biomaterials to characterize their linear viscoelastic behavior at high frequencies**  
MERT B., Campanella O. H.  
RHEOLOGICA ACTA, cilt.47, sa.7, ss.727-737, 2008 (SCI-Expanded)
- XL. **A new instrumental setup for determination of small amplitude viscoelastic properties of dough during fermentation**  
Mert B.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, cilt.227, sa.1, ss.151-157, 2008 (SCI-Expanded)
- XLI. **A new method to determine viscoelastic properties of corn grits during cooking and drying**  
Mert B., Gonzalez D., Campanella O. H.  
JOURNAL OF CEREAL SCIENCE, cilt.46, sa.1, ss.32-38, 2007 (SCI-Expanded)
- XLII. **Monitoring the rheological properties and solid content of selected food materials contained in cylindrical cans using audio frequency sound waves**  
Mert B., Campanella O. H.  
JOURNAL OF FOOD ENGINEERING, cilt.79, sa.2, ss.546-552, 2007 (SCI-Expanded)
- XLIII. **Biogenic amine content of beers consumed in Turkey and influence of storage conditions on biogenic amine formation**  
Anli R. E., Vural N., Demiray S., Mert B.  
JOURNAL OF THE INSTITUTE OF BREWING, cilt.112, sa.3, ss.267-274, 2006 (SCI-Expanded)
- XLIV. **A new method to measure viscosity and intrinsic sound velocity of liquids using impedance tube principles at sonic frequencies**  
Mert B., Sumali H., Campanella O.  
REVIEW OF SCIENTIFIC INSTRUMENTS, cilt.75, sa.8, ss.2613-2619, 2004 (SCI-Expanded)
- XLV. **Water Solubility Mechanical Barrier and Thermal Properties of Cross linked Whey Protein Isolate**

## based Films

ZEYNEP U., MERT B.

Journal Of Food Science, cilt.69, ss.129-133, 2004 (SCI-Expanded)

## XLVI. A new method to determine viscosity of liquids using vibration principles

Mert B., Sumali H., Campanella O.

RHEOLOGICA ACTA, cilt.42, sa.6, ss.534-543, 2003 (SCI-Expanded)

## Diğer Dergilerde Yayınlanan Makaleler

### I. Starch digestibility: How single, double, and multiple physicochemical modifications change nutritional attributes of starch?

Rostamabadi H., Demirkesen I., MERT B., Barua S., Colussi R., Frasson S. F., Wang Y., Falsafi S. R.

Food Frontiers, cilt.5, sa.4, ss.1410-1444, 2024 (ESCI)

### II. LİTYUM KLORİT/DİMETİLASETAMİT ORTAMINDA NANOSİLÜLOZUN ASETİK ANHİDRİT VE FARKLI YAĞ ASİTLERİ İLE ESTERİFİKASYONUNUN OPTİMİZASYONU

ERİNÇ Ö., ERİNÇ H., MERT B., ÖZBEY A.

GIDA, sa.6, ss.1467-1480, 2021 (Hakemli Dergi)

## Kitap & Kitap Bölümleri

### I. Baked Products

MERT B., DEMİRKESEN MERT İ., Lee S.

Fat Mimetics for Food Applications, Miguel Ângelo Parente Ribeiro Cerqueira, Lorenzo Miguel Pastrana Castro, Editör, Wiley, ss.392-414, 2023

### II. Fats and Oils: From Fat Droplets in Plant Seeds to Novel Foods

MERT B., Vilgis T., Zambrano J.

Handbook of Molecular Gastronomy, Róisín M. Burke, Alan L. Kelly, Christophe Lavelle, Hervé This ve Kientza, Editör, Taylor & Francis, New York, ss.1-6, 2021

### III. The Use of Vibration Principles to Characterize the Mechanical Properties of BiomaterialsChapter 15

MERT B., OSVALDO C., HARTONO S., PATEL B.

Biomaterials Physics and Chemistry, Rosario Pignatello, Editör, Intech, ss.299-323, 2016

## Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar

### I. RADIO FREQUENCY PROCESSING OF PEANUT BUTTER: COMPUTATIONAL MODEL DEVELOPMENT AND PROCESS DESIGN

Coskun E., Ozturk S., Tasci C., Polat K., Liu S., Li R., Wang S., MERT B., Marra F., ERDOĞDU F.

13th International Conference on Simulation and Modelling in the Food and Bio-Industry, FOODSIM 2024, Ghent, Belçika, 7 - 11 Nisan 2024, ss.125-132

### II. Different Sized Wheat Bran Fibers as Fat Mimetic in Biscuits: Its Effects on Dough Rheology and Biscuit Quality (Daha sonra makale olarak yayımlanmıştır)

ERİNÇ H., MERT B., TEKİN A.

The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Kyrenia, Kıbrıs (Kktc), 19 - 21 Nisan 2018, ss.117

### III. ALJİNAT-KİTRE ZAMKI KULLANILARAK HAZIRLANMIŞ İNSÜLİN YÜKLÜ HİDROJELLERİN SALINIM DAVRANIŞININ İNCELENMESİ

ÇIKRIKCI S., MERT B., ÖZTOP H. M.

10. Gıda Mühendisliği Kongresi, Antalya, Türkiye, 9 - 11 Kasım 2017

- IV. **Oleosome based structures for designing new food products**  
MERT B.  
2017 KoSFoST International Symposium and Meeting, 21 - 23 Haziran 2017
- V. **Ortam pH sının Komposit Gıda Hidrojellerinin Şişme Davranışları Üzerine Etkisinin ve Hidrojellerin Manyetik Rezonans Görüntüleme MRG Kullanılarak Elde Edilen T2 Relaksasyon Haritalarının İncelenmesi**  
ÇIKRIKCI S., MERT B., ÖZTOP M. H.  
Türkiye 12. Gıda Kongresi, Edirne, Türkiye, 5 - 07 Ekim 2016
- VI. **Microfluidized Fiber Based Oleojels for Encapsulation of Carotenoids**  
MERT B., TEKİN A.  
FOOD FACTOR CONFERENCE, 2 - 04 Ekim 2016
- VII. **Physical Properties of Extrudates After Microfluidized Onion Skin Addition**  
Bilgin E., Şensoy I., Mert B.  
15th International Cereal and Bread Congress, İstanbul, Türkiye, 18 - 21 Nisan 2016
- VIII. **The Effect of Onion Skin Powder Addition on Physical Parameters of Extrudates**  
TONYALI B., ŞENSOY İ., MERT B.  
4th International Conference and Exhibition on Food Processing & Technology. August 10-12, 2015 London, UK,  
12 - 15 Ağustos 2015
- IX. **Characterization of Turkish Olive Varieties with NMR Relaxometry and Magnetic Resonance Imaging Experiments**  
KİLERCİOĞLU M., ÖZEL B., MERT B., ÖZTOP H. M.  
XII International Conference on the Applications of Magnetic Resonance in Food Science: Defining Food by Magnetic Resonance, Cesena, İtalya, 20 - 23 Mayıs 2014
- X. **Exploring the effect of quince seed gum on composite whey protein gel stability through Magnetic Resonance Imaging MRI Experiments**  
ÖZTOP H. M., Alaçık İ., Uğuz Ş. S., MERT B., ŞAHİN S.  
XII International Conference on the Applications of Magnetic Resonance in Food Science: Defining Food by Magnetic Resonance, 20 - 23 Mayıs 2014
- XI. **Understanding the Effect of CaCl<sub>2</sub> immersion on Frozen and Thawed Zucchini Slices through Magnetic Resonance Imaging Experiments**  
Uğuz Ş. S., Alaçık İ., MERT B., ÖZTOP H. M.  
XII International Conference on the Applications of Magnetic Resonance in Food Science: Defining Food by Magnetic Resonance, 20 - 23 Mayıs 2014

## **Desteklenen Projeler**

Özvural E. B., Mert B., Mazi B. G., Öztop H. M., TÜBİTAK - AB COST Projesi , Akış Destekli Manyetik Rezonans Görüntüleme (MRG) ve NMR Relaksometrenin Gıdalarda in vitro Sindirim İzleme Aracı Olarak Kullanılması, 2021 - 2024  
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ÖZTOP H. M., MERT B., KÖYSÜREN B., Yükseköğretim Kurumları Destekli Proje, Glike Olmuş Soya Proteinlerinin Sindirim ve Allerjenik Özelliklerinin İncelenmesi, 2018 - 2019  
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Yayın: 65

Atf (WoS): 1035

Atf (Scopus): 836

H-İndeks (WoS): 16

H-İndeks (Scopus): 12

## **Akademi Dışı Deneyim**

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