

Prof. BEHİÇ MERT

Personal Information

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International Researcher IDs

ScholarID: [yOKeYccAAAAJ](https://orcid.org/0000-0001-8450-8810)

ORCID: 0000-0001-8450-8810

Publons / Web Of Science ResearcherID: AAZ-8805-2020

ScopusID: 14827352900

Yoksis Researcher ID: 163988

Education Information

Doctorate, Purdue University, Food Engineering, United States Of America 2000 - 2004

Postgraduate, Michigan State University, Gıda Bilimi, United States Of America 1998 - 2000

Undergraduate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 1991 - 1995

Foreign Languages

English, C1 Advanced

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Technology, Fats Technology, Cereals Technology, Sugars, Syrups, Starches and Candy, Engineering and Technology

Academic Titles / Tasks

Professor, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2015 - Continues

Associate Professor, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2011 - 2015

Assistant Professor, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2008 - 2011

Lecturer, Middle East Technical University, Faculty of Engineering, 2006 - 2008

Research Assistant, Ankara University, Mühendislik Fakültesi, 2005 - 2006

Research Assistant, Purdue University, Mühendislik Fakültesi, Gıda Mühendisliği, 2000 - 2004

Research Assistant, Michigan State University, Mühendislik, Gıda Mühendisliği, 1998 - 1998

Advising Theses

MERT B., İsrat edilen ekmeklerin köpek yemlerinde yeni bir hammadde olarak kullanımı ve ürünlerin fiziko-kimyasal özellikleri ile invitro sindirilebilirliklerinin belirlenmesi, Doctorate, E.MEVLIYAOĞULLARI(Student), 2022

MERT B., Production and characterization of microfluidized olive powder, Postgraduate, S.ARĞÜN(Student), 2022

MERT B., Developing enteral feeding formulations with different protein sources, rheological characterization and microstructural analysis of these formulations, Postgraduate, G.ÜĞÜR(Student), 2021

MERT B., Prevention of turbidity in pomegranate juice concentrate during storage time, Postgraduate, D.Sert(Student), 2019

MERT B., Effects of different type of waxes on cocoa cream, Postgraduate, S.Çiftçi(Student), 2019

Öztop H. M., Mert B., Characterization and formulation of gelatin based soft candies, Postgraduate, N.EFE(Student), 2018

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

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

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

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

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

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

MERT B., The Production and characterization of microparticulated corn zein, and its applications on emulsions and bread-making, Postgraduate, O.Kaan(Student), 2014

Şensoy İ., Mert B., Effect of tomato, red pepper and carrot pulp addition on the quality of extrudates, Postgraduate, Ç.ÇALTINOĞLU(Student), 2014

MERT B., Utilization of inulin as fat replacer in cake and mayonnaise, Postgraduate, S.FARAHMAND(Student), 2014

MERT B., Production of cacao micro and nano fibers and utilization in cakes, Postgraduate, B.DUMAN(Student), 2013

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

MERT B., Effect of different wheat varieties on pasta quality, Postgraduate, M.BOZKURT(Student), 2012

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

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

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

MERT B., Utilization of wheat bran fiber in crackers, Postgraduate, E.ŞAHİN(Student), 2011

MERT B., Conversion of lignocellulosic biomass into nanofiber by microfluidization and its effect on the enzymatic hydrolysis, Postgraduate, S.YAVAŞ(Student), 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, Postgraduate, G.KOÇAK(Student), 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, Postgraduate, E.BİGİKOÇİN(Student), 2010

ÖGEL Z. B., MERT B., Conversion of lignocellulosic biomass to nanofiber by microfluidization and its effect on the enzymatic hydrolysis, Postgraduate, S.Yavaş(Student), 2010

Published journal articles indexed by SCI, SSCI, and AHCI

- 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, vol.8, 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, vol.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, vol.100, no.11, pp.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**
Mevliyaoğulları E., Karşlı M. A., MERT B.
Journal of Cereal Science, vol.113, 2023 (SCI-Expanded)
- V. **Assessment of the Quality Attributes of Oat β -glucan Fortified Reduced-Fat Goat Milk Yogurt Supported by Microfluidization**
Anlı E. A., Gursel A., Gursoy A., Mert B.
Foods, vol.12, no.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, vol.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, vol.41, no.15, pp.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, vol.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, vol.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, vol.46, no.5, 2022 (SCI-Expanded)
- XI. **Hydrocolloid coated oleosomes for development of oleogels**
MERT B., Vilgis T. A.
FOOD HYDROCOLLOIDS, vol.119, 2021 (SCI-Expanded)
- XII. **Recent developments of oleogel utilizations in bakery products**
Demirkesen I., MERT B.
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, vol.60, no.14, pp.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, vol.96, no.5, pp.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, vol.117, pp.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, vol.52, pp.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, vol.66, pp.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, vol.237, pp.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, vol.55, no.10, pp.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, vol.96, pp.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, vol.105, pp.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, vol.54, pp.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, vol.11, no.1, pp.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, vol.39, no.6, pp.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, vol.93, no.8, pp.1015-1024, 2016 (SCI-Expanded)
- XXV. **Reducing saturated fat with oleogel/shortening blends in a baked product**
MERT B., Demirkesen I.
FOOD CHEMISTRY, vol.199, pp.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, vol.68, pp.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, vol.8, no.2, pp.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, vol.45, no.8, pp.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, vol.7, no.10, pp.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, vol.45, no.4, pp.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, vol.90, no.1, pp.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, vol.109, no.3, pp.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, vol.31, no.3, pp.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, vol.101, no.3, pp.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, vol.396, pp.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, vol.96, no.2, pp.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, vol.76, no.2, pp.320-324, 2009 (SCI-Expanded)
- XXXVIII. **CHARACTERIZATION OF VISCOELASTIC PROPERTIES OF INDIVIDUAL RICE GRAIN BY MEASURING MECHANICAL IMPEDANCE**
Mert B.
JOURNAL OF TEXTURE STUDIES, vol.40, no.1, pp.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, vol.47, no.7, pp.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, vol.227, no.1, pp.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, vol.46, no.1, pp.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, vol.79, no.2, pp.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, vol.112, no.3, pp.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, vol.75, no.8, pp.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, vol.69, pp.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, vol.42, no.6, pp.534-543, 2003 (SCI-Expanded)

Articles Published in Other Journals

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, vol.5, no.4, pp.1410-1444, 2024 (ESCI)

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

ERİNÇ Ö., ERİNÇ H., MERT B., ÖZBEY A.

GIDA, no.6, pp.1467-1480, 2021 (Peer-Reviewed Journal)

Books & Book Chapters

I. Baked Products

MERT B., DEMİRKESEN MERT İ., Lee S.

in: Fat Mimetics for Food Applications, Miguel Ângelo Parente Ribeiro Cerqueira, Lorenzo Miguel Pastrana Castro, Editor, Wiley, pp.392-414, 2023

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

MERT B., Vilgis T., Zambrano J.

in: Handbook of Molecular Gastronomy, Róisín M. Burke, Alan L. Kelly, Christophe Lavelle, Hervé This vo Kientza, Editor, Taylor & Francis, New York, pp.1-6, 2021

III. The Use of Vibration Principles to Characterize the Mechanical Properties of Biomaterials Chapter 15

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

in: Biomaterials Physics and Chemistry, Rosario Pignatello, Editor, Intech, pp.299-323, 2016

Refereed Congress / Symposium Publications in Proceedings

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, Belgium, 7 - 11 April 2024, pp.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, Cyprus (Kktc), 19 - 21 April 2018, pp.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, Turkey, 9 - 11 November 2017

- IV. **Oleosome based structures for designing new food products**
MERT B.
2017 KoSFoST International Symposium and Meeting, 21 - 23 June 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, Turkey, 5 - 07 October 2016
- VI. **Microfluidized Fiber Based Oleojels for Encapsulation of Carotenoids**
MERT B., TEKİN A.
FOOD FACTOR CONFERENCE, 2 - 04 October 2016
- VII. **Physical Properties of Extrudates After Microfluidized Onion Skin Addition**
Bilgin E., Şensoy I., Mert B.
15th International Cereal and Bread Congress, İstanbul, Turkey, 18 - 21 April 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 August 2015
- IX. **Characterization of Turkish Olive Varieties with NMR Relaxometry and Magnetic Resonance Imaging Experiments**
KILERCİOĞLU 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, Italy, 20 - 23 May 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 May 2014
- XI. **Understanding the Effect of CaCl₂ 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 May 2014

Supported Projects

MERT B., ÖZTOP H. M., Project Supported by Higher Education Institutions, Fındık Meyvesinden Kefir Üretim Olanaklarının Araştırılması, 2018 - 2020

ÖZTOP H. M., MERT B., KÖYSÜREN B., Project Supported by Higher Education Institutions, Glike Olmuş Soya Proteinlerinin Sindirim ve Allerjenik Özelliklerinin İncelenmesi, 2018 - 2019

Mert B., Öztop H. M., TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, FINDIK OLEOSOMLARININ ÖZÜTLENMESİ VE YENİ ÜRÜN GELİŞTİRİLMEK AMACIYLA KULLANIM OLANAKLARININ ARAŞTIRILMASI, 2016 - 2018

ÖZTOP H. M., MERT B., ÇIKRIKCI S., Project Supported by Higher Education Institutions, İNSÜLİN YÜKLÜ GIDA POLİMERİ BAZLI HİDROJELLERİN TASARIM VE KARAKTERİZASYONU, 2017 - 2017

ÖZTOP H. M., MERT B., ÇIKRIKCI S., Project Supported by Higher Education Institutions, Tatlandırıcı ve Hacim artırıcı Polisakkaritlerin Çikolatalı Şekerleme Ürünlerinde Yağ Migrasyonuna olan Etkisi, 2016 - 2016

MERT B., SÖYLER U. B., Project Supported by Higher Education Institutions, Yeşil Yapraklı Sebzelerde Pestisit

Kalıntılarının Uzaklaştırılması için Yöntem Geliştirilmesi, 2014 - 2015

MERT B., Project Supported by Higher Education Institutions, FEN BİLİMLERİ ENSTİTÜSÜ/LİSANSÜSTÜ TEZ PROJESİ, 2014 - 2014

MERT B., Project Supported by Higher Education Institutions, FEN BİLİMLERİ ENSTİTÜSÜ/LİSANSÜSTÜ TEZ PROJESİ, 2014 - 2014

MERT B., Project Supported by Higher Education Institutions, FEN BİLİMLERİ ENSTİTÜSÜ/LİSANSÜSTÜ TEZ PROJESİ, 2014 - 2014

MERT B., YILDIZ BULUT E., ÇIKRIKCI S., Project Supported by Higher Education Institutions, Yüksek Kayma Hızında İşlenmiş Fındık Zarı Liflerinin Katkı Maddesi olarak Bisküvi ve Kek İçerisinde Kullanımı, 2013 - 2013

Metrics

Publication: 64

Citation (WoS): 985

Citation (Scopus): 805

H-Index (WoS): 15

H-Index (Scopus): 12

Non Academic Experience

BİLİM SANAYİ VE TEKNOLOJİ BAKANLIĞI

Max Planck Institute

ConAgra Foods

ETİ GIDA