

## **Prof. MERYEM ESRA YENER**

### **Personal Information**

**Office Phone:** [+90 312 210 5630](tel:+903122105630)

**Fax Phone:** [+90 312 210 2767](tel:+903122102767)

**Email:** [eyener@metu.edu.tr](mailto:eyener@metu.edu.tr)

**Web:** <https://avesis.metu.edu.tr/eyener>

**Address:** Üniversiteler Bulvarı Dumlupınar Bulvarı No:1 06800 Çankaya Ankara

### **Education Information**

Doctorate, Cornell University, Graduate School, Food Science, United States Of America 1989 - 1996

Postgraduate, Middle East Technical University, Graduate School Of Natural And Applied Sciences, Turkey 1983 - 1986

Undergraduate, Middle East Technical University, Faculty Of Engineering, Department Of Chemical Engineering, Turkey 1979 - 1983

### **Foreign Languages**

English, C1 Advanced

### **Dissertations**

Doctorate, Viscosity and Diffusion Coefficient Measurements of Lipid-Supercritical Carbon Dioxide Mixtures, Cornell University, Food Science, 1996

Postgraduate, Drying Behavior of Honey-Starch Mixtures, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 1986

### **Research Areas**

Food Engineering, Food Technology, Engineering and Technology

### **Academic Titles / Tasks**

Professor, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, 2009 - Continues  
Associate Professor, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, 2001 - 2009

Assistant Professor, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, 1996 - 2001

Research Assistant, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, 1984 - 1996

## ADVISING THESSES

- YENER M. E. , Ultrasound assisted and supercritical carbon dioxide extraction of antioxidants from roasted wheat germ, Postgraduate, N.GELMEZ(Student), 2008
- Yener M. E. , Mathematical Modelling of Supercritical Fluid Extraction of Biomaterials, Doctorate, H.İbrahim(Student), 2007
- YENER M. E. , Mathematical modeling of supercritical fluid extraction of biomaterials, Doctorate, H.İbrahim(Student), 2007
- Yener M. E. , Bayındırlı A., Pressurized Liquid Extraction of Phenolic Compounds from Fruit Pomaces, Doctorate, İ.Hasbay(Student), 2006
- Yener M. E. , Supercritical Carbon Dioxide Extraction of Apricot Kernel Oil, Doctorate, S.GÖKHAN(Student), 2004
- Yener M. E. , Rheological characterization of tahin/pekmez (sesame paste/concentrated grape juice) blends, Postgraduate, E.ARSLAN(Student), 2003

## Jury Memberships

Associate Professor Exam, Associate Professor Exam, Orta Doğu Teknik Üniversitesi, March, 2020

## Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **Supercritical carbon dioxide extraction of flaxseed oil: Effect of extraction parameters and mass transfer modeling**  
ÖZKAL S. G. , YENER M. E.  
JOURNAL OF SUPERCRITICAL FLUIDS, vol.112, pp.76-80, 2016 (Journal Indexed in SCI)
- II. **Optimization of supercritical carbon dioxide extraction of antioxidants from roasted wheat germ based on yield, total phenolic and tocopherol contents, and antioxidant activities of the extracts**  
Gelmez N., Kincal N. S. , YENER M. E.  
JOURNAL OF SUPERCRITICAL FLUIDS, vol.48, no.3, pp.217-224, 2009 (Journal Indexed in SCI)
- III. **Extraction of total phenolics of sour cherry pomace by high pressure solvent and subcritical fluid and determination of the antioxidant activities of the extracts**  
ADİL I. H. , YENER M. E. , BAYINDIRLI A.  
SEPARATION SCIENCE AND TECHNOLOGY, vol.43, no.5, pp.1091-1110, 2008 (Journal Indexed in SCI)
- IV. **Subcritical (carbon dioxide plus ethanol) extraction of polyphenols from apple and peach pomaces, and determination of the antioxidant activities of the extracts**  
Adil I. H. , Cetin H. I. , Yener M. E. , Bayindirli A.  
JOURNAL OF SUPERCRITICAL FLUIDS, vol.43, no.1, pp.55-63, 2007 (Journal Indexed in SCI)
- V. **The solubility of apricot kernel oil in supercritical carbon dioxide**  
Ozkal S., Yener M. E. , Bayindirli L.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.41, no.4, pp.399-404, 2006 (Journal Indexed in SCI)
- VI. **Mass transfer modeling of apricot kernel oil extraction with supercritical carbon dioxide**  
Ozkal S., Yener M. E. , Bayindirli L.  
JOURNAL OF SUPERCRITICAL FLUIDS, vol.35, no.2, pp.119-127, 2005 (Journal Indexed in SCI)
- VII. **Supercritical carbon dioxide extraction of hazelnut oil**  
Ozkal S., Salgin U., Yener M. E.  
JOURNAL OF FOOD ENGINEERING, vol.69, no.2, pp.217-223, 2005 (Journal Indexed in SCI)
- VIII. **Rheological characterization of tahin/pekmez (sesame paste/concentrated grape juice) blends**  
Arslan E., Yener M. E. , Esin A.  
JOURNAL OF FOOD ENGINEERING, vol.69, no.2, pp.167-172, 2005 (Journal Indexed in SCI)
- IX. **Response surfaces of apricot kernel oil yield in supercritical carbon dioxide**  
Ozkal S., Yener M. E. , Bayindirli L.

LWT-FOOD SCIENCE AND TECHNOLOGY, vol.38, no.6, pp.611-616, 2005 (Journal Indexed in SCI)

- X. **Response surfaces of hazelnut oil yield in supercritical carbon dioxide**  
Ozkal S., Yener M. E. , Salgin U., Mehmetoglu U.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.220, no.1, pp.74-78, 2005 (Journal Indexed in SCI)
- XI. **Estimation of lipid properties related to supercritical fluid extraction**  
Yener M. E.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.4, no.1, pp.45-57, 2001 (Journal Indexed in SCI)
- XII. **Steady-state parallel plate apparatus for measurement of diffusion coefficient in supercritical carbon dioxide**  
Tuan D., Yener M. E. , Zollweg J., Harriott P., Rizvi S.  
INDUSTRIAL & ENGINEERING CHEMISTRY RESEARCH, vol.38, no.2, pp.554-561, 1999 (Journal Indexed in SCI)
- XIII. **Viscosity measurement and modeling of lipid supercritical carbon dioxide mixtures**  
Yener M. E. , Kashulines P., Rizvi S., Harriott P.  
JOURNAL OF SUPERCRITICAL FLUIDS, vol.11, no.3, pp.151-162, 1998 (Journal Indexed in SCI)
- XIV. **Continuous supercritical carbon dioxide processing of palm oil**  
Ooi C., Bhaskar A., Yener M. E. , Tuan D., Hsu J., Rizvi S.  
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.73, no.2, pp.233-237, 1996 (Journal Indexed in SCI)
- XV. **DRYING BEHAVIOR OF HONEY-STARCH MIXTURES**  
YENER E., UNGAN S., OZILGEN M.  
JOURNAL OF FOOD SCIENCE, vol.52, no.4, pp.1054-1058, 1987 (Journal Indexed in SCI)

## Books & Book Chapters

- I. **Supercritical Fluid Processing for the Recovery of Bioactive Compounds from Food Industry By-Products**  
Yener M. E.  
in: High Pressure Fluid Technology for Green Food Processing, Tiziana Fornari, Roumiana P. Stateva, Editor, Springer, pp.305-355, 2015
- II. **Cookie Dough Rheology**  
Yener M. E.  
in: Engineering Aspects of Baking of Sweet Goods, S.G. Sumnu, S. Sahin, Editor, CRC, New York, Florida, pp.121-147, 2008

## Refereed Congress / Symposium Publications in Proceedings

- I. **Extraction Techniques for the Recovery of Antioxidants from Food Industry By Products**  
Yener M. E.  
International Conference and Exhibition Nutraceuticals and Functional Foods, Turkey, 12 - 18 October 2014

## Supported Projects

Yener M. E. , Project Supported by Higher Education Institutions, Gıda Atıklarındaki Antioksidanların Süperkritik Karbon Dioksit Ekstraksiyonu ile Geri Kazanımı, 2005 - 2006

Yener M. E. , TUBITAK Project, Gıda Atıklarındaki Antioksidanların Süperkritik Karbon Dioksit Ekstraksiyonu ile Geri Kazanımı, 2004 - 2005

Yener M. E. , Project Supported by Higher Education Institutions, Kayısı Çekirdeği Yağının Süperkritik Karbon Dioksit ile Ekstraksiyonu ve Fraksiyonasyonu, 2002 - 2004

Yener M. E. , TUBITAK Project, Fındık Yağının Süperkritik Karbon Dioksit ile Ekstraksiyonu ve Fraksiyonlarına Ayrılması,

1999 - 2001

Yener M. E. , Project Supported by Higher Education Institutions, Türk Zeytinyaglarının Fiziksel Özelliklerinin İncelenmesi, 1999 - 2000

### **Scientific Refereeing**

INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, SCI Journal, February 2020

JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, June 2019

JOURNAL OF FOOD COMPOSITION AND ANALYSIS, SCI Journal, June 2019

Journal Of Food Engineering, SCI Journal, December 2018

Journal Of Supercritical Fluids, SCI Journal, December 2018

Journal Of Food Science And Technology-Mysore, SCI Journal, August 2018

Journal Of Supercritical Fluids, SCI Journal, July 2018

### **Scientific Consultations**

Bulgarian Academy of Sciences BAS, Project Consultancy, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, Turkey, 2019 - Continues

Bulgarian Academy of Sciences BAS, Project Consultancy, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, Turkey, 2013 - 2015

### **Mobility Activity**

Erasmus Programme, Lecturing, Bulgarian Academy of Sciences BAS, Bulgaria, 2015 - 2015

### **Citations**

Total Citations (WOS):682

h-index (WOS):12