

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

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

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

International Researcher IDs

ScholarID: 9s7L4BYAAAAJ

ORCID: 0000-0003-1658-5552

Publons / Web Of Science ResearcherID: HRE-1344-2023

ScopusID: 7006196447

Yoksis Researcher ID: 38419

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 Theses

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, August, 2021

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

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Effects of deacetylation degree of chitosan on the structure of aerogels**
NAMLI S., GÜVEN Ö., Simsek F. N., Gradišek A., ŞÜMNÜ S. G., YENER M. E., ÖZTOP H. M.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.250, 2023 (SCI-Expanded)
- II. **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 (SCI-Expanded)
- III. **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 (SCI-Expanded)
- IV. **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 (SCI-Expanded)
- V. **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 (SCI-Expanded)
- VI. **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 (SCI-Expanded)
- VII. **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 (SCI-Expanded)
- VIII. **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 (SCI-Expanded)
- IX. **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 (SCI-Expanded)
- 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 (SCI-Expanded)
- XI. **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 (SCI-Expanded)
- XII. **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 (SCI-Expanded)
- XIII. **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 (SCI-Expanded)
- XIV. **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 (SCI-Expanded)
- XV. **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 (SCI-Expanded)
- XVI. **DRYING BEHAVIOR OF HONEY-STARCH MIXTURES**
 YENER E., UNGAN S., OZILGEN M.
 JOURNAL OF FOOD SCIENCE, vol.52, no.4, pp.1054-1058, 1987 (SCI-Expanded)

Books & Book Chapters

- I. **Supercritical Fluid Processing for the Recovery of Biactive 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., Yıldız A., ŞÜMNÜ S. G., Project Supported by Higher Education Institutions, Yeni Teknolojiler Kullanılarak Fındık Zarındaki Fenolik Maddelerin Geri Kazanılması ve Karakterizasyonu, 2014 - 2023
- 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 Zeytinyağlarının Fiziksel Özelliklerinin İncelenmesi, 1999 - 2000

Scientific Refereeing

- Project Supported by Higher Education Institutions, BAP Research Project, Middle East Technical University, Turkey, March 2024
- Project Supported by Higher Education Institutions, BAP MSc, Middle East Technical University, Turkey, January 2024
- Project Supported by Higher Education Institutions, BAP MSc, Middle East Technical University, Turkey, September 2023
- Project Supported by Higher Education Institutions, BAP PhD, Middle East Technical University, Turkey, September 2023
- Project Supported by Higher Education Institutions, BAP Research Project, Middle East Technical University, Turkey, March 2023
- Project Supported by Higher Education Institutions, BAP MSc, Middle East Technical University, Turkey, March 2023
- Project Supported by Higher Education Institutions, BAP Research Project, Middle East Technical University, Turkey, September 2022
- Project Supported by Higher Education Institutions, BAP Research Project, Middle East Technical University, Turkey, September 2022
- TUBITAK Project, 1501 - Industry R & D Projects Support Program, Middle East Technical University, Turkey, September 2021
- Project Supported by Higher Education Institutions, BAP Research Project, Middle East Technical University, Turkey, June 2021
- Project Supported by Higher Education Institutions, BAP PhD, Middle East Technical University, Turkey, January 2021
- 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

Metrics

Publication: 19

Citation (WoS): 670

Citation (Scopus): 943

H-Index (WoS): 10

H-Index (Scopus): 14