

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

Education Information

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

Post Graduate, Middle East Technical University, Graduate School of Natural and Applied Sciences, Turkey 1983 - 1986

Under Graduate, 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

Post Graduate, 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, Post Graduate, N.GELMEZ(Student), 2008
- Yener M. E. , Mathematical Modelling 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, Post Graduate, E.ARSLAN(Student), 2003

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

- **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)
- **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, pp.217-224, 2009 (Journal Indexed in SCI)
- **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, pp.1091-1110, 2008 (Journal Indexed in SCI)
- **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, pp.55-63, 2007 (Journal Indexed in SCI)
- **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, pp.399-404, 2006 (Journal Indexed in SCI)
- **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, pp.119-127, 2005 (Journal Indexed in SCI)
- **Supercritical carbon dioxide extraction of hazelnut oil**
Ozkal S., Salgin U., Yener M. E.
JOURNAL OF FOOD ENGINEERING, vol.69, pp.217-223, 2005 (Journal Indexed in SCI)
- **Rheological characterization of tahin/pekmez (sesame paste/concentrated grape juice) blends**
Arslan E., Yener M. E. , Esin A.
JOURNAL OF FOOD ENGINEERING, vol.69, pp.167-172, 2005 (Journal Indexed in SCI)
- **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, pp.611-616, 2005 (Journal Indexed in SCI)
- **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, pp.74-78, 2005 (Journal Indexed in SCI)
- **Estimation of lipid properties related to supercritical fluid extraction**
Yener M. E.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.4, pp.45-57, 2001 (Journal Indexed in SCI)

- **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, pp.554-561, 1999 (Journal Indexed in SCI)
- **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, pp.151-162, 1998 (Journal Indexed in SCI)
- **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, pp.233-237, 1996 (Journal Indexed in SCI)
- **DRYING BEHAVIOR OF HONEY-STARCH MIXTURES**
YENER E., UNGAN S., OZILGEN M.
JOURNAL OF FOOD SCIENCE, vol.52, pp.1054-1058, 1987 (Journal Indexed in SCI)

Books & Book Chapters

- **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
- **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

- **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 Zeytinyağlarının 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, Orta Doğu Teknik Üniversitesi, Turkey, 2019 - Continues
Bulgarian Academy of Sciences BAS, Project Consultancy, Orta Doğu Teknik Üniversitesi, Turkey, 2013 - 2015

Mobility Activity

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

Citations

Total Citations (WOS):647
h-index (WOS):12