

# HALİL MECİT ÖZTOP

## PROF.

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

Office Phone : [+90 312 210 5634](tel:+903122105634)

Fax Phone : [+90 537 982 4072](tel:+905379824072)

Address : ODTÜ Gıda Müh. Bölümü Üniversiteler Mah.  
Dumlupınar Bulvarı No :1 Çankaya Ankara

### International Researcher IDs

ScholarID: j32xY6sAAAAJ

ORCID: 0000-0001-6414-8942

Publons / Web Of Science ResearcherID: Q-8218-2019

ScopusID: 8267460900

Yoksis Researcher ID: 31611



### Learning Knowledge

Post Doctorate 2012 - 2012	University of California, Davis, Ziraat Ve Yaşam Bilimleri Fakültesi, Gıda Bilimi Ve Teknolojisi, United States Of America
Doctorate 2006 - 2012	University of California, Davis, Mühendislik Fakültesi, Biyolojik Sistem Müh., United States Of America
Postgraduate 2003 - 2005	Middle East Technical University, Faculty of Engineering, Gıda Müh., Turkey
Masters (Non-Thesis) 2003 - 2005	Bilkent Üniversitesi, İşletme Fakültesi, İşletme, Turkey
Undergraduate Minor 2002 - 2003	Middle East Technical University, Faculty of Engineering, Endüstri Mühendisliği (Üretim Planlama), Turkey
Undergraduate 1999 - 2003	Middle East Technical University, Faculty of Engineering, Gıda Müh., Turkey

### Foreign Languages

English, C2 Mastery

### Certificates, Courses and Trainings

Other, OPEN SESAME Life science and IR Micro-Spectroscopy Thematic School, OPEN SESAME, 2018

Other, Gıdalarda Duyusal Analiz ve Tüketici Algıları üzerine bir kursa katılmıştır., Kopenhag Üniversitesi, Kopenhag, 2016

## Dissertations

Doctorate, Characterization of Hydrogels for Controlled Release Applications: A Magnetic Resonance Imaging and NMR Relaxometry Study, University Of California, Davis, Biological Systems Engineering, 2012  
Postgraduate, Optimization of microwave frying of potato slices, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2005

## Academic Titles / Tasks

Professor 2023 - Continues	Middle East Technical University, Faculty of Engineering, Department of Food Engineering
Associate Professor 2018 - Continues	Middle East Technical University, Faculty of Engineering, Department of Food Engineering
Assistant Professor 2013 - 2018	Middle East Technical University, Faculty of Engineering, Department of Food Engineering
Research Assistant 2005 - 2012	Middle East Technical University, Faculty of Engineering, Department of Food Engineering

## Supported Projects

- ÖZTOP H. M., KOÇ Ö. G., YAMALI C., ÖZEŞME TAYLAN G., ALAM H., UMUT E., Project Supported by Higher Education Institutions, Biyoteknolojik İlaçlarda Görülen Kalite Sorunlarının Tespiti için Yenilikçi Yöntemler (LF-NMR4BTP), 2022 - Continues
- ÖZTOP H. M., ÖZVURAL E. B., ERSUS S., H2020 Project, EXPLORATION AND IMPLEMENTATION OF PRODUCTS WITH ALTERNATIVE PROTEINS IN THE MEDITERRANEAN REGION, 2023 - 2027
- Öztop H. M., Özcan Kabasakal S., Şümnü S. G., Alpas H., Mert B., H2020 Project, Functionalised Tomato Products, 2021 - 2025
- Öztop H. M., TÜBİTAK International Bilateral Joint Cooperation Program Project, Zeytin Posası İçin Tamamen Sürdürülebilir Bir Rota : Biyoaktif Madde Ve Nanokristalin Selüloz Üretimi, 2022 - 2024
- Öztop H. M., Mazı B. G., Şümnü S. G., Yener M. E., Tekin A., TÜBİTAK - AB COST Project, Polisakkarit Bazlı Aerojellerin Tasarlanması ve Aerojellerin Farklı Gıda İşlemlerinde Kullanılması, 2021 - 2024
- Öztop H. M., Özvural E. B., Mazı B. G., Mert B., TÜBİTAK - AB COST Project, Akış Destekli Manyetik Rezonans Görüntüleme (Mrg) Ve Nmr Relaksometrenin Gıdalarda In Vitro Sindirim İzleme Aracı Olarak Kullanılması, 2021 - 2024
- Öztop H. M., H2020 Project, Alternative Quality and Authenticity Methods for Sugar and Confectionery Industry, 2021 - 2024
- ÖZTOP H. M., EMİNE COŞKUN A., Project Supported by Higher Education Institutions, Protein ve Fenolik Bileşenlerle Zenginleştirilmiş Domates Pestili ve Tozunun MikrodalgaVakum Kurutma Yöntemi Kullanılarak Üretilmesi ve Fizikokimyasal Özelliklerinin Değerlendirilmesi, 2022 - 2023

9. ÖZTOP H. M., TÜBİTAK International Bilateral Joint Cooperation Program Project, Sığır Mastitis Tanısı İçin Mikroakışkan Spintronik Biyoçiplerin Modellenmesi, Optimizasyonu Ve Üretimi, 2020 - 2023
10. Öztop H. M., EU Supported Other Project, Nuclear Magnetic Resonance Relaxometry for Dairy Products Downloads, 2021 - 2022
11. Öztop H. M., Şümnü S. G., TUBITAK Project, Sakarozun Mikrodalga Vakum Tekniği Kullanarak Kristalizasyonu, 2020 - 2022
12. Öztop H. M., TUBITAK Project, Düşük Rezolüsyonlu NMR Relaksometre Tekniğini Kullanarak Farklı Tuzların Proteinler Üzerindeki Davranışını Araştırmak, 2020 - 2022
13. ÖZTOP H. M., BERK B., UĞUZ Ş. S., BÖLÜKKAYA Z., BAŞTÜRK B., Project Supported by Higher Education Institutions, D-Psikoz Nadir Şekerinin Karamelizasyon ve Hidrasyon Özelliklerinin İncelenmesi, 2020 - 2021
14. MERT B., ÖZTOP H. M., Project Supported by Higher Education Institutions, Fındık Meyvesinden Kefir Üretim Olanaklarının Araştırılması, 2018 - 2020
15. ÖZTOP H. M., TUBITAK Project, Zamansal Alanda (TD) Katı Hal NMR Tekniği ile Gıda Uygulama Alanlarının Araştırılması: Sihirli Sandviç Eko (SSE) ve Spin Difüzyon (SD) Sekanslarının Alternatif ve Yeni Kalite Kontrol Yöntemleri Geliştirilmesinde Kullanımı, 2018 - 2020
16. ÖZTOP H. M., TAŞ O., Project Supported by Higher Education Institutions, DÜŞÜK KALORİLİ PEKTİN İÇEREN YUMUŞAK ŞEKERLEME ÜRÜNLERİ TASARIMI VE BU ÜRÜNLERİN FİZİKSEL VE KİMYASAL KARAKTERİZASYONU, 2018 - 2019
17. ŞÜMNÜ S. G., ÖZTOP H. M., BİTİK A., Project Supported by Higher Education Institutions, Baklagil nişastalarının mikroakışkanlaştırma ve ultrasonikasyon yöntemleri kullanılarak modifiye edilmesi, 2018 - 2019
18. ÖZTOP H. M., TÜBİTAK International Bilateral Joint Cooperation Program Project, Düşük Rezolüsyonlu NMR Relaksometre ve Manyetik Rezonans Görüntüleme (MRG) Teknikleri Kullanarak D-Psikoz (Nadir Şeker) İçeren Glike Protein ve Şekerleme Ürünleri Tasarımı ve Bu Ürünlerin Fiziksel ve Kimyasal Karakterizasyonu, 2017 - 2019
19. Mert B., Öztop H. M., TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, FİNDİK OLEOSOMLARININ ÖZÜTLENMESİ VE YENİ ÜRÜN GELİŞTİRİLMEK AMACIYLA KULLANIM OLANAKLARININ ARAŞTIRILMASI, 2016 - 2018
20. ÖZTOP H. M., Industrial Thesis Project, Taze Meyve ve Sebzelelerin Raf Ömrünü Uzatacak Doğal Antimikrobiyel Maddeler İçeren Kağıt Tabakaların ve Kese Kağıtlarının Tasarlanması, 2016 - 2018
21. ÖZTOP H. M., MERT B., ÇIKRIKCI S., Project Supported by Higher Education Institutions, İNSÜLİN YÜKLÜ GIDA POLİMERİ BAZLI HİDROJELLERİN TASARIM VE KARAKTERİZASYONU, 2017 - 2017
22. Öztop H. M., TÜBİTAK - AB COST Project, Manyetik Rezonans Görüntüleme ( MRG ) ve NMR Relaksometre Teknikleri Kullanılarak Karakterize Edilen Lipozom Sistemleri İle Yağ Oksidasyonunu Önleyici Sprey Ürün Geliştirilmesi, 2013 - 2017
23. 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
24. SÖYLER U. B., ÖZTOP H. M., TUBITAK Project, Kapsaisin Yüklü Nanoemülsiyonların Tasarlanması Ve Karakterizasyonu, 2015 - 2016
25. Öztop H. M., Alpas H., Aktaş H., TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, Virüs ile Enfekte Olmuş Tohumların Tespiti için Yeni Bir Yöntem Nükleer Manyetik Rezonans NMR Relaksometre, 2013 - 2016
26. BAYINDIRLI A., ÖZTOP H. M., Deniz H., Bulut M., ÖKMEN Z. A., Project Supported by Higher Education Institutions, SEÇİLMİŞ MEYVE VE SEBZE ÖRNEKLERİNDE DONDURUCU DONDURMA HIZININ VE FARKLI SICAKLIKLARDA MUHAFAZANIN ÜRÜN KALİTESİNE ETKİSİ, 2014 - 2015

## Awards

1. Öztop H. M., Mert B., Pınar Enstitüsü Bilimsel Makale Ödülü, Pınar Enstitüsü, December 2019
2. Öztop H. M., Mustafa Parlar Eğitimde Üstün Başarı Ödülü, Mustafa Parlar Vakfı, December 2019
3. Öztop H. M., ARAŞTIRMA TEŞVİK ÖDÜLÜ, Odtü Prof. Dr. Mustafa N. Parlar Eğitim Ve Araştırma Vakfı, December 2018

4. Öztop H. M., Güner S., 2018 Phospholipid Division Best Paper Award, American Oil Chemists Society,, May 2018
5. Öztop H. M., Bilim Akademisi Genç Bilim İnsanları Ödül Programı (BAGEP), Bilim Akademisi, April 2017

## Scholarships

Doktora Bursu, YOK, 2006 - 2012

## Designed Lessons

Öztop H. M., Food Myths & Facts, Undergraduate, 2018 - 2019

Öztop H. M., Magnetic Resonance in Food Science, Postgraduate, 2013 - 2014

Öztop H. M., Chemistry of Food Preservation and Packaging, Undergraduate, 2012 - 2013

Öztop H. M., Biochemical Changes in Raw Foods, Undergraduate, 2012 - 2013

## Taught Courses And Trainings

Öztop H. M., Training School on NMR in Food Science, 2019 - 2019

## Published journal articles indexed by SCI, SSCI, and AHCI

1. **Unravelling temperature-dependent molecular changes in hydrated wheat and maize starches using <sup>1</sup>H time-domain NMR**  
van Rooyen J., Grunin L., ÖZTOP H. M., Kruk D., Manley M.  
Journal of Food Engineering, vol.375, 2024 (SCI-Expanded)
2. **Textural, rheological, melting properties, particle size distribution, and NMR relaxometry of cocoa hazelnut spread with inulin-stevia addition as sugar replacer**  
Berk B., Cosar S., Mazı B. G., ÖZTOP H. M.  
Journal of Texture Studies, vol.55, no.2, 2024 (SCI-Expanded)
3. **Crystallization of sucrose by using microwave vacuum evaporation**  
Ibis O. I., Bugday Y. B., Aljurf B. N., Goksu A. O., Solmaz H., ÖZTOP H. M., ŞÜMNÜ S. G.  
Journal of Food Engineering, vol.365, 2024 (SCI-Expanded)
4. **Effects of high hydrostatic pressure on the functional properties of soy protein isolate**  
Zengin K., ÖZEL B., ÖZTOP H. M., ALPAS H.  
Journal of Food Process Engineering, vol.47, no.3, 2024 (SCI-Expanded)
5. **Effect of microwave-vacuum drying on the physicochemical properties of a functional tomato snack bar**  
Gul M. R., Ince A. E., ÖZEL B., Uslu A. K., Çetin M., Menten D., ŞÜMNÜ S. G., ÖZTOP H. M.  
Journal of the Science of Food and Agriculture, vol.104, no.1, pp.83-92, 2024 (SCI-Expanded)
6. **Physicochemical and sensorial properties of tomato leathers at different drying conditions**  
Basdemir E., Ince A. E., Kizgin S., ÖZEL B., Ozarda O., ŞÜMNÜ S. G., ÖZTOP H. M.  
Journal of Food Science, 2024 (SCI-Expanded)
7. **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)
8. **Application of segmented analysis via multivariate curve resolution with alternating least squares to <sup>1</sup>H-nuclear magnetic resonance spectroscopy to identify different sugar sources**  
Fuentes C. A., ÖZTOP H. M., Rojas-Rioseco M., Bravo M., Göksu A. Ö., Manley M., Castillo R. d. P.  
Food Chemistry, vol.428, 2023 (SCI-Expanded)

9. **Influence of multiple parameters on the crystallinity of dairy powders**  
GÜNER ŞAN S., Grunin L., Kaner O., ŞÜMNÜ S. G., ÖZTOP H. M.  
International Dairy Journal, vol.147, 2023 (SCI-Expanded)
10. **Water Dynamics in Dextran-Based Hydrogel Micro/Nanoparticles Studied by NMR Diffusometry and Relaxometry**  
UMUT E., Beira M. J., ÖZTOP H. M., ŞAHİNER N., Sebastião P. J., Kruk D.  
The journal of physical chemistry. B, vol.127, no.41, pp.8950-8960, 2023 (SCI-Expanded)
11. **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)
12. **Alternative methods for RuBisCO extraction from sugar beet waste: A comparative approach of ultrasound and high voltage electrical discharge**  
Dukić J., Košpić K., Kelava V., Mavrić R., Nutrizio M., Balen B., Butorac A., Halil Öztop M., Režek Jambrak A.  
Ultrasonics Sonochemistry, vol.99, 2023 (SCI-Expanded)
13. **Classification and quantification of sucrose from sugar beet and sugarcane using optical spectroscopy and chemometrics**  
ERİKLİOĞLU H., İLHAN E., Khodasevich M., Korolko D., Manley M., Castillo R., ÖZTOP H. M.  
Journal of Food Science, vol.88, no.8, pp.3274-3286, 2023 (SCI-Expanded)
14. **Proteomics Approach to Differentiate Protein Extraction Methods in Sugar Beet Leaves**  
Goktayoglu E., ÖZTOP H. M., Ozcan S.  
Journal of Agricultural and Food Chemistry, vol.71, no.23, pp.9157-9163, 2023 (SCI-Expanded)
15. **Monitoring and modelling of moisture content with nuclear magnetic resonance (NMR)**  
Selçuk B., ÖZTOP H. M., ÇEKMECELİOĞLU D.  
International Journal of Food Engineering, vol.19, no.6, pp.279-288, 2023 (SCI-Expanded)
16. **Honey De-crystallization by radio frequency heating for process efficiency: Computational monitoring combined with time domain nuclear magnetic resonance**  
Karatas O., Uyar R., Berk B., ÖZTOP H. M., Marra F., ERDOĞDU F.  
Innovative Food Science and Emerging Technologies, vol.85, 2023 (SCI-Expanded)
17. **Mechanism of adsorption for design of role-specific polymeric surfactants**  
KIRTIL E., ÖZTOP H. M.  
Chemical Papers, vol.77, no.5, pp.2343-2361, 2023 (SCI-Expanded)
18. **Physical characterization of chocolates prepared with various soybean and milk powders physical character soybean milk chocolate**  
Tasoyan I. C., YOLAÇANER E., Oztop M. H.  
JOURNAL OF TEXTURE STUDIES, vol.54, no.2, pp.334-346, 2023 (SCI-Expanded)
19. **Molecular Dynamics of Jelly Candies by Means of Nuclear Magnetic Resonance Relaxometry**  
Kruk D., Grunin L., Stankiewicz A., Kolodziejski K., İLHAN E., Oztop M. H.  
MOLECULES, vol.28, no.5, 2023 (SCI-Expanded)
20. **Stability of acidified milk drinks: Comparison of high hydrostatic pressure (HHP) and thermal treatments**  
Tirpanci B., Ozel B., Oztop M. H., Alpas H.  
International Dairy Journal, vol.137, 2023 (SCI-Expanded)
21. **Investigation of the effects of high hydrostatic pressure on the functional properties of pea protein isolate**  
Kalayci A., Ozel B., Oztop M. H., Alpas H.  
Journal of Food Process Engineering, vol.46, no.2, 2023 (SCI-Expanded)
22. **The Effect of Hydrolysis on the Antioxidant Activity of Olive Mill Waste**  
Attard K., ÖZTOP H. M., Lia F.  
Applied Sciences (Switzerland), vol.12, no.23, 2022 (SCI-Expanded)
23. **Non-Conventional Time Domain (TD)-NMR Approaches for Food Quality: Case of Gelatin-Based Candies as a Model Food**

Uguz S. S., Özel B., Grunin L., Ozvural E. B., Oztop M. H.

Molecules, vol.27, no.19, 2022 (SCI-Expanded)

24. **Challenges in dried whey powder production: Quality problems**  
ÖZEL B., McClements D. J., Arikani C., Kaner O., ÖZTOP H. M.  
Food Research International, vol.160, 2022 (SCI-Expanded)
25. **Recent developments in industrial applications of nanoemulsions**  
ÖZOĞUL Y., Karsli G., DURMUŞ M., YAZGAN H., ÖZTOP H. M., McClements D. J., ÖZOĞUL F.  
Advances in Colloid and Interface Science, vol.304, 2022 (SCI-Expanded)
26. **Use of magic sandwich echo and fast field cycling NMR relaxometry on honey adulteration with corn syrup**  
Berk B., Cavdaroglu C., Grunin L., Ardelean I., Kruk D., MAZI B. G., Oztop M. H.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.102, no.7, pp.2667-2675, 2022 (SCI-Expanded)
27. **Investigation of the Hydration Behavior of Different Sugars by Time Domain-NMR**  
TAŞ O., ERTUĞRUL Ü., Grunin L., ÖZTOP H. M.  
Foods, vol.11, no.8, 2022 (SCI-Expanded)
28. **Water Dynamics in Starch Based Confectionery Products including Different Types of Sugar**  
İLHAN E., Pocan P., Kruk D., Wojciechowski M., Osuch M., Markiewicz R., Jurga S., Oztop M. H.  
MOLECULES, vol.27, no.7, 2022 (SCI-Expanded)
29. **Diffusion in oils versus their viscosity - Insight from Nuclear Magnetic Resonance relaxometry**  
Kruk D., Masiewicz E., Budny J., Stankiewicz A., Lotarska S., ÖZTOP H. M., Wiczorek Z.  
JOURNAL OF FOOD ENGINEERING, vol.317, 2022 (SCI-Expanded)
30. **Investigation of surface properties of quince seed extract as a novel polymeric surfactant**  
Kirtil E., Svitova T., Radke C. J., ÖZTOP H. M., ŞAHİN S.  
Food Hydrocolloids, vol.123, 2022 (SCI-Expanded)
31. **Nuclear Magnetic Resonance (NMR) study of Palm Kernel Stearin: Effects of cooling rate on crystallization behaviour**  
OKUR İ., ÖZEL B., UCBAŞ D., Grunin L., Okur P. S., ALPAS H., İDE S., Oztop M. H.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.155, 2022 (SCI-Expanded)
32. **Examination of interfacial properties of quince seed extract on a sunflower oil-water interface**  
Kirtil E., Kurtkaya E., Svitova T., Radke C. J., ÖZTOP H. M., ŞAHİN S.  
Chemical Engineering Science, vol.245, 2021 (SCI-Expanded)
33. **Use of Solid Echo Sequence to Monitor Crystallization Kinetics of Mono and Di-Saccharides**  
GÜNER S., Grunin L., ŞÜMNÜ S. G., Oztop M. H.  
FOOD BIOPHYSICS, vol.16, no.4, pp.502-511, 2021 (SCI-Expanded)
34. **Glycation of soy protein isolate with two ketoses: d-Allulose and fructose**  
TAŞ O., ERTUĞRUL Ü., ÖZTOP H. M., Mazi B. G.  
International Journal of Food Science and Technology, vol.56, no.11, pp.5461-5470, 2021 (SCI-Expanded)
35. **Sesame seed as an alternative plant protein source: A comprehensive physicochemical characterisation study for alkaline, salt and enzyme-assisted extracted samples**  
KÖYSÜREN B., ÖZTOP H. M., Mazi B. G.  
International Journal of Food Science and Technology, vol.56, no.11, pp.5471-5484, 2021 (SCI-Expanded)
36. **Pea protein properties are altered following glycation by microwave heating**  
ERTUĞRUL Ü., NAMLI S., TAŞ O., KOCADAĞLI T., GÖKMEN V., ŞÜMNÜ S. G., ÖZTOP H. M.  
LWT, vol.150, 2021 (SCI-Expanded)
37. **Characterization of Pectin-Based Gels: A <sup>1</sup>H Nuclear Magnetic Resonance Relaxometry Study**  
ATEŞ E. G., Beira M. J., ÖZTOP H. M., Sebastião P. J.  
Journal of Agricultural and Food Chemistry, vol.69, pp.12102-12110, 2021 (SCI-Expanded)
38. **High hydrostatic pressure assisted extraction of pectin from sugar beet pulp**  
Kaya B., Okur İ., Alpas H., Oztop M. H.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.56, no.10, pp.4861-4870, 2021 (SCI-Expanded)

39. **A quick look to the use of time domain nuclear magnetic resonance relaxometry and magnetic resonance imaging for food quality applications**  
ÖZEL B., ÖZTOP H. M.  
Current Opinion in Food Science, vol.41, pp.122-129, 2021 (SCI-Expanded)
40. **A preliminary investigation of caramelisation and isomerisation of allulose at medium temperatures and alkaline pHs: a comparison study with other monosaccharides**  
ERTUĞRUL Ü., TAŞ O., NAMLI S., ÖZTOP H. M.  
International Journal of Food Science and Technology, vol.56, no.10, pp.5334-5339, 2021 (SCI-Expanded)
41. **Detection of Authenticity and Quality of the Turkish Delights (Lokum) by Means of Conventional and Fast Field Cycling Nuclear Magnetic Resonance Relaxometry**  
Pocan P., Knapkiewicz M., Rachocki A., ÖZTOP H. M.  
Journal of Agricultural and Food Chemistry, vol.69, pp.12089-12101, 2021 (SCI-Expanded)
42. **Encapsulation of Magnesium with Lentil Flour by Using Double Emulsion to Produce Magnesium Enriched Cakes**  
Kabakçı C., Şümnü S. G., Şahin S., Öztop H. M.  
Food and Bioprocess Technology, vol.14, no.10, pp.1773-1790, 2021 (SCI-Expanded)
43. **Water Dynamics in Whey-Protein-Based Composite Hydrogels by Means of NMR Relaxometry**  
ÖZEL B., Kruk D., Wojciechowski M., Osuch M., Oztop M. H.  
INTERNATIONAL JOURNAL OF MOLECULAR SCIENCES, vol.22, no.18, 2021 (SCI-Expanded)
44. **Recent advances in gelatinisation and retrogradation of starch by high hydrostatic pressure**  
Okur İ., Sezer P., Öztop H. M., Alpas H.  
International Journal of Food Science and Technology, vol.56, no.9, pp.4367-4375, 2021 (SCI-Expanded)
45. **Effects of High Hydrostatic Pressure (HHP) Processing and Temperature on Physicochemical Characterization of Insect Oils Extracted from Acheta domesticus (House Cricket) and Tenebrio molitor (Yellow Mealworm)**  
Ugur A. E., Bolat B., Oztop M. H., Alpas H.  
Waste and Biomass Valorization, vol.12, no.8, pp.4277-4286, 2021 (SCI-Expanded)
46. **In vitro digestibility of rare sugar (D-allulose) added pectin-*soy* protein gels**  
ATEŞ E. G., Ozvural E. B., Oztop M. H.  
International Journal of Food Science and Technology, vol.56, no.7, pp.3421-3431, 2021 (SCI-Expanded)
47. **The effects of pectin and wax on the characteristics of oil-in-water (O/W) emulsions**  
Elik A., Koçak Yanik D., ÖZEL B., ÖZTOP H. M., Fahrettin G.  
Journal of Food Science, vol.86, no.7, pp.3148-3158, 2021 (SCI-Expanded)
48. **Use of high hydrostatic pressure (HHP) for increasing the product yield of lignocellulosic biomass hydrolysis: A study for peanut hull and microcrystalline cellulose**  
Ozturk E., Öztop H. M., Alpas H.  
LWT, vol.147, 2021 (SCI-Expanded)
49. **Water mobility in cheese by means of Nuclear Magnetic Resonance relaxometry**  
Kruk D., Florek – Wojciechowska M., Masiewicz E., ÖZTOP H. M., Ploch-Jankowska A., Duda P., Wilczynski S.  
Journal of Food Engineering, vol.298, 2021 (SCI-Expanded)
50. **Water dynamics in eggs by means of Nuclear Magnetic Resonance relaxometry**  
Kruk D., Florek-Wojciechowska M., ÖZTOP H. M., İLHAN E., Wiczorek Z.  
Journal of Magnetic Resonance, vol.327, 2021 (SCI-Expanded)
51. **Physicochemical properties of wet-glycated soy proteins**  
Zia M. B., Namli S., Öztop H. M.  
LWT, vol.142, 2021 (SCI-Expanded)
52. **Microwave glycation of soy protein isolate with rare sugar (D-allulose), fructose and glucose**  
NAMLI S., ŞÜMNÜ S. G., ÖZTOP H. M.  
Food Bioscience, vol.40, 2021 (SCI-Expanded)
53. **Exploring the water mobility in gelatin based soft candies by means of Fast Field Cycling (FFC) Nuclear Magnetic Resonance relaxometry**

- Pocan P., İLHAN E., Florek–Wojciechowska M., Masiewicz E., Kruk D., ÖZTOP H. M.  
 JOURNAL OF FOOD ENGINEERING, vol.294, 2021 (SCI-Expanded)
54. **Field-dependent NMR relaxometry for Food Science: Applications and perspectives**  
 ATEŞ E. G., Domenici V., Florek-Wojciechowska M., Gradišek A., Kruk D., Maltar-Strmečki N., ÖZTOP H. M., Ozvural E. B., Rollet A.  
 Trends in Food Science and Technology, vol.110, pp.513-524, 2021 (SCI-Expanded)
  55. **Effect of high-pressure processing (HPP) on production and characterization of chia seed oil nanoemulsions**  
 Kaya E. C., Öztop H. M., Alpas H.  
 LWT, vol.141, 2021 (SCI-Expanded)
  56. **Effects of High Hydrostatic Pressure assisted degreasing on the technological properties of insect powders obtained from Acheta domesticus & Tenebrio molitor**  
 Bolat B., Ugur A. E., Öztop H. M., Alpas H.  
 JOURNAL OF FOOD ENGINEERING, vol.292, 2021 (SCI-Expanded)
  57. **A non-conventional TD-NMR approach to monitor honey crystallization and melting**  
 Berk B., Grunin L., ÖZTOP H. M.  
 JOURNAL OF FOOD ENGINEERING, vol.292, 2021 (SCI-Expanded)
  58. **Multi-scale benchtop H-1 NMR spectroscopy for milk analysis**  
 Soyler A., Cikrikci S., Cavdaroglu C., Bouillaud D., Farjon J., Giraudeau P., Oztop M. H.  
 LWT-FOOD SCIENCE AND TECHNOLOGY, vol.139, 2021 (SCI-Expanded)
  59. **Understanding the role of Allulose and soy protein addition in pectin gels**  
 Ates E. G., Özvural E. B., Oztop M. H.  
 JOURNAL OF APPLIED POLYMER SCIENCE, vol.138, no.8, 2021 (SCI-Expanded)
  60. **Improving the Recovery of Phenolic Compounds from Spent Coffee Grounds (SCG) by Environmentally Friendly Extraction Techniques**  
 Okur İ., Soyler B., Sezer P., Oztop M. H., Alpas H.  
 MOLECULES, vol.26, no.3, 2021 (SCI-Expanded)
  61. **Physical characterization of high methoxyl pectin and sunflower oil wax emulsions: A low-field H-1 NMR relaxometry study**  
 Akkaya S., ÖZEL B., Oztop M. H., YANIK D. K., GÖĞÜŞ F.  
 JOURNAL OF FOOD SCIENCE, vol.86, no.1, pp.120-128, 2021 (SCI-Expanded)
  62. **NMR Relaxometry and magnetic resonance imaging as tools to determine the emulsifying characteristics of quince seed powder in emulsions and hydrogels**  
 Alacik Develioglu I., ÖZEL B., ŞAHİN S., Oztop M. H.  
 INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.164, pp.2051-2061, 2020 (SCI-Expanded)
  63. **Encapsulation of pea protein in an alginate matrix by cold set gelation method and use of the capsules in fruit juices**  
 Narin C., Ertugrul Ü., Tas O., Sahin S., Oztop M. H.  
 JOURNAL OF FOOD SCIENCE, vol.85, no.10, pp.3423-3431, 2020 (SCI-Expanded)
  64. **Time domain (TD)-NMR relaxometry as a tool to investigate the cell integrity of tomato seeds exposed to osmotic stress (OS), ultrasonication (US) and high hydrostatic pressure (HHP)**  
 Unal K., Alpas H., Aktas H., Oztop M. H.  
 JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.57, pp.3739-3747, 2020 (SCI-Expanded)
  65. **Improving the physical properties of fish gelatin by high hydrostatic pressure (HHP) and ultrasonication (US)**  
 Sezer P., Okur İ., Oztop M. H., Alpas H.  
 INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.55, pp.1468-1476, 2020 (SCI-Expanded)
  66. **In vitro digestion of polysaccharide including whey protein isolate hydrogels**  
 Ozel B., Aydin O., Oztop M. H.  
 CARBOHYDRATE POLYMERS, vol.229, 2020 (SCI-Expanded)
  67. **Real-time benchtop NMR spectroscopy for the online monitoring of sucrose hydrolysis**



- Soyler A, Bouillaud D, Farjon J, Giraudeau P, Oztop M. H.  
LWT, vol.118, 2020 (SCI-Expanded)
68. **Role of 'D-allulose' in a starch based composite gel matrix**  
İlhan E, Pocan P, Ogawa M., Oztop M. H.  
CARBOHYDRATE POLYMERS, vol.228, 2020 (SCI-Expanded)
69. **Effect of high hydrostatic pressure in physicochemical properties and in vitro digestibility of cornstarch by nuclear magnetic resonance relaxometry**  
Okur İ., Özel B., Oztop M. H., Alpas H.  
JOURNAL OF FOOD PROCESS ENGINEERING, vol.42, no.6, 2019 (SCI-Expanded)
70. **Physicochemical mechanisms of different biopolymers' (lysozyme, gum arabic, whey protein, chitosan) adsorption on green tea extract loaded liposomes**  
Dag D., Güner S., Oztop M. H.  
International Journal of Biological Macromolecules, vol.138, pp.473-482, 2019 (SCI-Expanded)
71. **Exploring the crystallinity of different powder sugars through solid echo and magic sandwich echo sequences**  
Grunin L., Oztop M. H., Güner S., Baltacı S. F.  
MAGNETIC RESONANCE IN CHEMISTRY, vol.57, pp.607-615, 2019 (SCI-Expanded)
72. **Effect of d-psicose substitution on gelatin based soft candies: A TD-NMR study**  
Pocan P., İlhan E., Oztop M. H.  
MAGNETIC RESONANCE IN CHEMISTRY, vol.57, pp.661-673, 2019 (SCI-Expanded)
73. **Physicochemical and Structural Characterization of Microfluidized and Sonicated Legume Starches**  
Bitik A., Sumnu G., Oztop M.  
Food and Bioprocess Technology, vol.12, no.7, pp.1144-1156, 2019 (SCI-Expanded)
74. **Investigation of lipid-derived formation of decadien-1-amine, 2-pentylpyridine, and acrylamide in potato chips fried in repeatedly used sunflower oil**  
Karademir Y., GÖKMEN V., ÖZTOP H. M.  
FOOD RESEARCH INTERNATIONAL, vol.121, pp.919-925, 2019 (SCI-Expanded)
75. **Microcapsule characterization of phenolic powder obtained from strawberry pomace**  
Çilek Tatar B., Sumnu G., Oztop M.  
Journal of Food Processing and Preservation, vol.43, no.6, 2019 (SCI-Expanded)
76. **Characterization of Emulsion Stabilization Properties of Gum Tragacanth, Xanthan Gum and Sucrose Monopalmitate: A Comparative Study**  
Pocan P., İlhan E., Oztop M. H.  
JOURNAL OF FOOD SCIENCE, vol.84, pp.1087-1093, 2019 (SCI-Expanded)
77. **Physicochemical and Antimicrobial Properties of Oleoresin Capsicum Nanoemulsions Formulated with Lecithin and Sucrose Monopalmitate**  
Akbas E., Söyler U. B., Oztop M. H.  
APPLIED BIOCHEMISTRY AND BIOTECHNOLOGY, vol.188, pp.54-71, 2019 (SCI-Expanded)
78. **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)
79. **Use of NMR Relaxometry to identify frankfurters of different meat sources**  
Uguz S. S., Ozvural E. B., Beira M. J., Oztop M. H., Sebastiao P. J.  
MOLECULAR PHYSICS, vol.117, pp.1015-1019, 2019 (SCI-Expanded)
80. **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)
81. **Determination of oil and moisture distribution in fried potatoes using magnetic resonance imaging**  
ISIK B., ŞAHİN S., Oztop M. H.  
JOURNAL OF FOOD PROCESS ENGINEERING, vol.41, no.6, 2018 (SCI-Expanded)
82. **Formation of capsaicin loaded nanoemulsions with high pressure homogenization and**

## **ultrasonication**

Akbaş E., Soyler B., Oztop M. H.

LWT-FOOD SCIENCE AND TECHNOLOGY, vol.96, pp.266-273, 2018 (SCI-Expanded)

83. **Monitoring the Effects of Ingredients and Baking Methods on Quality of Gluten-Free Cakes by Time-Domain (TD) NMR Relaxometry**  
Yıldız E., Güner S., Sumnu G., Şahin S., Oztop M. H.  
FOOD AND BIOPROCESS TECHNOLOGY, vol.11, pp.1923-1933, 2018 (SCI-Expanded)
84. **Physico-Chemical Changes of Composite Whey Protein Hydrogels in Simulated Gastric Fluid Conditions**  
Ozel B., AYDIN O., GRUNIN L., Oztop M. H.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.66, no.36, pp.9542-9555, 2018 (SCI-Expanded)
85. **Oil migration in hazelnut paste/chocolate systems using magnetic resonance imaging**  
Cikrikci S., Oztop M. H.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, pp.1460-1472, 2018 (SCI-Expanded)
86. **High hydrostatic pressure induced changes on palm stearin emulsions**  
Sevdin S., Özel B., Yucel U., Oztop M. H., Alpas H.  
JOURNAL OF FOOD ENGINEERING, vol.229, pp.65-71, 2018 (SCI-Expanded)
87. **Utilization of lentil flour as a biopolymer source for the development of edible films**  
Aydogdu A., KIRTIL E., Sumnu G., Oztop M. H., Aydogdu Y.  
JOURNAL OF APPLIED POLYMER SCIENCE, vol.135, no.23, 2018 (SCI-Expanded)
88. **Enzymatic Hydrolysis of Fruit Peels and Other Lignocellulosic Biomass as a Source of Sugar**  
POCAN P., BAHÇEGÜL E., Oztop M. H., HAMAMCI H.  
WASTE AND BIOMASS VALORIZATION, vol.9, no.6, pp.929-937, 2018 (SCI-Expanded)
89. **Physicochemical and microstructural characterization of gum tragacanth added whey protein based films**  
Tonyali B., Cikrikci S., Oztop M. H.  
FOOD RESEARCH INTERNATIONAL, vol.105, pp.1-9, 2018 (SCI-Expanded)
90. **Cinnamon oil nanoemulsions by spontaneous emulsification: Formulation, characterization and antimicrobial activity**  
YILDIRIM S. T., Oztop M. H., SOYER Y.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.84, pp.122-128, 2017 (SCI-Expanded)
91. **Recent advances in time domain NMR & MRI sensors and their food applications**  
KIRTIL E., Cikrikci S., MCCARTHY M. J., Oztop M. H.  
CURRENT OPINION IN FOOD SCIENCE, vol.17, pp.9-15, 2017 (SCI-Expanded)
92. **Polysaccharide blended whey protein isolate-(WPI) hydrogels: A physicochemical and controlled release study**  
Ozel B., Cikrikci S., Aydin O., Oztop M. H.  
FOOD HYDROCOLLOIDS, vol.71, pp.35-46, 2017 (SCI-Expanded)
93. **NMR relaxometry as a tool to understand the effect of microwave heating on starch-water interactions and gelatinization behavior**  
Ozel B., DAG D., KILERCIOGLU M., ŞÜMNÜ S. G., Oztop M. H.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.83, pp.10-17, 2017 (SCI-Expanded)
94. **Physical and chemical characteristics of encapsulated goldenberry (Physalis peruviana L.) juice powder**  
DAG D., KILERCIOGLU M., Oztop M. H.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.83, pp.86-94, 2017 (SCI-Expanded)
95. **Dynamics of unloaded and green tea extract loaded lecithin based liposomal dispersions investigated by nuclear magnetic resonance T-2 relaxation**  
Kirtıl E., Dag D., Güner S., Unal K., Oztop M. H.  
FOOD RESEARCH INTERNATIONAL, vol.99, pp.807-814, 2017 (SCI-Expanded)
96. **Effect of different polysaccharides on swelling of composite whey protein hydrogels: A low field**

**(LF) NMR relaxometry study**

Ozel B., UGUZ S. S., KILERCIOGLU M., GRUNIN L., Oztop M. H.

JOURNAL OF FOOD PROCESS ENGINEERING, vol.40, no.3, 2017 (SCI-Expanded)

97. **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)
98. **Mathematical Modeling and Use of Magnetic Resonance Imaging (MRI) for Oil Migration in Chocolate Confectionery Systems**  
Cikrikci S., Oztop M. H.  
FOOD ENGINEERING REVIEWS, vol.9, no.1, pp.50-70, 2017 (SCI-Expanded)
99. **Formation and Characterization of Green Tea Extract Loaded Liposomes**  
DAG D., Oztop M. H.  
JOURNAL OF FOOD SCIENCE, vol.82, no.2, pp.463-470, 2017 (SCI-Expanded)
100. **Food grade liposome systems: Effect of solvent, homogenization types and storage conditions on oxidative and physical stability**  
Güner S., Oztop M. H.  
COLLOIDS AND SURFACES A-PHYSICOCHEMICAL AND ENGINEERING ASPECTS, vol.513, pp.468-478, 2017 (SCI-Expanded)
101. **Wheatgrass juice to wheat grass powder: Encapsulation, physical and chemical characterization**  
Akbas E., KILERCIOGLU M., ONDER O. N., KOKER A., Soyler B., Oztop M. H.  
JOURNAL OF FUNCTIONAL FOODS, vol.28, pp.19-27, 2017 (SCI-Expanded)
102. **Visualisation of cakes differing in oil content with magnetic resonance imaging**  
KIRTIL E., TONYALI B., Aydogdu A., Bulut E. Y., Tatar B. C., Oztop M. H.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, 2017 (SCI-Expanded)
103. **Capsaicin emulsions: Formulation and characterization**  
Akbas E., Söyler U. B., Oztop M. H.  
JOURNAL OF DISPERSION SCIENCE AND TECHNOLOGY, vol.38, pp.1079-1086, 2017 (SCI-Expanded)
104. **Characterization of emulsion stabilization properties of quince seed extract as a new source of hydrocolloid**  
KIRTIL E., Oztop M. H.  
FOOD RESEARCH INTERNATIONAL, vol.85, pp.84-94, 2016 (SCI-Expanded)
105. **H-1 Nuclear Magnetic Resonance Relaxometry and Magnetic Resonance Imaging and Applications in Food Science and Processing**  
KIRTIL E., Oztop M. H.  
FOOD ENGINEERING REVIEWS, vol.8, no.1, pp.1-22, 2016 (SCI-Expanded)
106. **Effect of high pressure homogenization (microfluidization) on the quality of Ottoman Strawberry (F-Ananassa) juice**  
KARAÇAM C. H., ŞAHİN S., Oztop M. H.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.64, no.2, pp.932-937, 2015 (SCI-Expanded)
107. **Effect of pectin methyl esterase (PME) and CaCl<sub>2</sub> infusion on the cell integrity of fresh-cut and frozen-thawed mangoes: An NMR relaxometry study**  
KIRTIL E., Oztop M. H., SIRIJARIYAWAT A., NGAMCHUACHIT P., BARRETT D. M., MCCARTHY M. J.  
FOOD RESEARCH INTERNATIONAL, vol.66, pp.409-416, 2014 (SCI-Expanded)
108. **The impact of alkali pretreatment and post-pretreatment conditioning on the surface properties of rice straw affecting cellulose accessibility to cellulases**  
KARUNA N., ZHANG L., WALTON J. H., Couturier M., Oztop M. H., Master E. R., MCCARTHY M. J., JEOH T.  
BIORESOURCE TECHNOLOGY, vol.167, pp.232-240, 2014 (SCI-Expanded)
109. **Monitoring the effects of divalent ions (Mn<sup>+2</sup> and Ca<sup>+2</sup>) in heat-set whey protein gels**  
Oztop M. H., MCCARTHY K. L., MCCARTHY M. J., ROSENBERG M.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.56, no.1, pp.93-100, 2014 (SCI-Expanded)
110. **Using multi-slice-multi-echo images with NMR relaxometry to assess water and fat distribution in**

**coated chicken nuggets**

Oztop M. H., BANSAL H., TAKHAR P., MCCARTHY K. L., MCCARTHY M. J.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.55, no.2, pp.690-694, 2014 (SCI-Expanded)

111. **Whey protein/alginate beads as carriers of a bioactive component**  
WICHCHUKIT S., Oztop M. H., MCCARTHY M. J., MCCARTHY K. L.  
FOOD HYDROCOLLOIDS, vol.33, no.1, pp.66-73, 2013 (SCI-Expanded)
112. **Effect of boiling, roasting and frying on disintegration of peanuts in simulated gastric environment**  
Kong F., Oztop M. H., SINGH R. P., MCCARTHY M. J.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.50, no.1, pp.32-38, 2013 (SCI-Expanded)
113. **Uptake of Divalent Ions (Mn<sup>+2</sup> and Ca<sup>+2</sup>) by Heat-Set Whey Protein Gels**  
Oztop M. H., MCCARTHY K. L., MCCARTHY M. J., ROSENBERG M.  
JOURNAL OF FOOD SCIENCE, vol.77, no.2, 2012 (SCI-Expanded)
114. **Monitoring changes in feta cheese during brining by magnetic resonance imaging and NMR relaxometry**  
ALTAN A., Oztop M. H., MCCARTHY K. L., MCCARTHY M. J.  
JOURNAL OF FOOD ENGINEERING, vol.107, no.2, pp.200-207, 2011 (SCI-Expanded)
115. **Mathematical modeling of swelling in high moisture whey protein gels**  
Oztop M. H., MCCARTHY K. L.  
JOURNAL OF FOOD ENGINEERING, vol.106, no.1, pp.53-59, 2011 (SCI-Expanded)
116. **Characterization of Water Distribution in Xanthan-Curdlan Hydrogel Complex Using Magnetic Resonance Imaging, Nuclear Magnetic Resonance Relaxometry, Rheology, and Scanning Electron Microscopy**  
WILLIAMS P. D., Oztop M. H., MCCARTHY M. J., MCCARTHY K. L., LO Y. M.  
JOURNAL OF FOOD SCIENCE, vol.76, no.6, 2011 (SCI-Expanded)
117. **Physical Changes in White and Brown Rice during Simulated Gastric Digestion**  
KONG F., Oztop M. H., SINGH R. P., MCCARTHY M. J.  
JOURNAL OF FOOD SCIENCE, vol.76, no.6, 2011 (SCI-Expanded)
118. **Magnetic Resonance Imaging (MRI) and Relaxation Spectrum Analysis as Methods to Investigate Swelling in Whey Protein Gels**  
Oztop M. H., ROSENBERG M., ROSENBERG Y., MCCARTHY K. L., MCCARTHY M. J.  
JOURNAL OF FOOD SCIENCE, vol.75, no.8, 2010 (SCI-Expanded)
119. **Disintegration Efficiency of Pulsed Electric Field Induced Effects on Onion (*Allium cepa* L.) Tissues as a Function of Pulse Protocol and Determination of Cell Integrity by <sup>1</sup>H-NMR Relaxometry**  
ERSUS S., Oztop M. H., MCCARTHY M. J., BARRETT D. M.  
JOURNAL OF FOOD SCIENCE, vol.75, no.7, 2010 (SCI-Expanded)
120. **Effect of osmotic pretreatment and microwave frying on acrylamide formation in potato strips**  
Sahin S., Sumnu G., Oztop M. H.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.87, no.15, pp.2830-2836, 2007 (SCI-Expanded)
121. **Optimization of microwave frying of osmotically dehydrated potato slices by using response surface methodology**  
Oztop M. H., Sahin S., Sumnu G.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.224, no.6, pp.707-713, 2007 (SCI-Expanded)
122. **Optimization of microwave frying of potato slices by using Taguchi technique**  
Oztop M. H., Sahin S., Sumnu G.  
JOURNAL OF FOOD ENGINEERING, vol.79, no.1, pp.83-91, 2007 (SCI-Expanded)
123. **Drying of carrots in microwave and halogen lamp-microwave combination ovens**  
Sumnu G., TURABI E., Oztop M.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.38, no.5, pp.549-553, 2005 (SCI-Expanded)

## Articles Published in Other Journals

- Determining sugar and molasses origin by non-exchangeable hydrogen stable isotope of ethanol and carbon isotope ratio mass spectrometry**  
Rojas-Rioseco M., Fakhar H. I., Smajlovic I., Smajlovic M., Grkavac S., ÖZTOP H. M., Hayat M. Q., Castillo R. d. P.  
Food Frontiers, 2024 (ESCI)
- Research on the characteristics of model meat systems with emulsion gels including different legume flours**  
GÜL D., Özvural E. B., Ertuğrul Ü., Tas O., Oztop M. H.  
International Journal of Agriculture, Environment and Food Sciences, vol.7, no.4, pp.807-817, 2023 (Peer-Reviewed Journal)
- Modification of Quinoa Starch by High Hydrostatic Pressure and Ultrasonication and Assessment of Its Physicochemical Properties**  
Unal K., ALPAS H., ÖZTOP H. M.  
ACS Food Science and Technology, vol.3, no.1, pp.31-40, 2023 (ESCI)
- High-Pressure-Assisted Extraction of Phenolic Compounds from Olive Leaves: optimization and Comparison with Conventional Extraction**  
Okur I., NAMLI S., ÖZTOP H. M., ALPAS H.  
ACS Food Science and Technology, vol.3, no.1, pp.161-169, 2023 (ESCI)
- Effect of Different Syrup Types on Turkish Delights (Lokum): A TD-NMR Relaxometry Study**  
Pocan P., Grunin L., Oztop M. H.  
ACS FOOD SCIENCE & TECHNOLOGY, vol.2, no.12, pp.1819-1831, 2022 (ESCI)
- High-Pressure-Homogenized Clove and Thyme Oil Emulsions: Formulation, Stability, and Antioxidant Capacity**  
TONYALI KARSLI G., ŞAHİN S., ÖZTOP H. M.  
ACS Food Science and Technology, vol.2, no.12, pp.1832-1839, 2022 (ESCI)
- Optimization and Comparison of High-Pressure-Assisted Extraction of Phenolic Compounds from Olive Pomace**  
OKUR İ., Oztop M. H., ALPAS H.  
ACS FOOD SCIENCE & TECHNOLOGY, vol.2, no.12, pp.1862-1869, 2022 (ESCI)
- An investigation of functional quality characteristics and water interactions of navy bean, chickpea, pea, and lentil flours**  
Taş O., Ertuğrul Ü., Grunin L., Öztop H. M.  
Legume Science, vol.4, no.1, 2022 (Scopus)
- The effects of crosslinking agents on faba bean flour–chitosan–curcumin films and their characterization**  
YILDIZ E., İLHAN E., KAHYAOĞLU L. N., ŞÜMNÜ S. G., ÖZTOP H. M.  
Legume Science, vol.4, no.1, 2022 (Scopus)
- Effects of centrifugation, encapsulation method and different coating materials on the total antioxidant activity of the microcapsules of powdered cherry laurels**  
TATAR B., ŞÜMNÜ S. G., ÖZTOP H. M.  
International Journal of Nutrition and Food Engineering, vol.10, no.12, pp.901-904, 2017 (Peer-Reviewed Journal)
- Characterization and Comparison of Turkish Table Olive Varieties With NMR Relaxometry and Magnetic Resonance Imaging**  
Kilercioğlu M., ÖZEL B., ÖZTOP H. M.  
GIDA / THE JOURNAL OF FOOD, vol.41, pp.61-67, 2016 (Peer-Reviewed Journal)
- Yüksek Sıcaklığın Ve Nemli Ortamın Fındıktaki Su ve Yağ Dağılımına Olan Etkisinin Manyetik Rezonans Görüntüleme MRG ve NMR Relaksometre Teknikleri ile Belirlenmesi**  
Kilercioğlu M., ÖZEL B., KARAÇAM Ç. H., PELİN P., ÖZTOP H. M.  
GIDA / THE JOURNAL OF FOOD, vol.40, pp.141-148, 2015 (Peer-Reviewed Journal)
- Enkapsulasyon Maddesi Olarak Lipozom ve Gıdalarda Kullanımı Yapısı Karakterizasyonu Üretimi ve**

## Stabilitesi

KIRTIL E., ÖZTOP H. M.

Akademik Gıda, vol.12, pp.41-57, 2014 (Peer-Reviewed Journal)

14. **Enkapsülasyon Maddesi Olarak Lipozom ve Gıdalarda Kullanımı Yapısı Karakterizasyonu Üretimi ve Stabilitesi**

KIRTIL E., ÖZTOP H. M.

Akademik Gıda Dergisi, vol.12, no.4, pp.41-57, 2014 (Peer-Reviewed Journal)

## Refereed Congress / Symposium Publications in Proceedings

- 1. Green Proteome: Waste into wealth**  
Göktayoğlu E., ÖZTOP H. M., KABASAKAL B. V., ÖZCAN KABASAKAL S.  
ACS Fall Meeting, United States Of America, 20 - 25 August 2022
- 2. Solid State TD-NMR for Investigating the Quality of Whey Powder**  
Uğuz Ş. S., Özel B., Grunn L., Kaner Ö., Arıkan Ç., Yıldırım H. A., Öztop H. M.  
15th International Conference on the Applications of Magnetic Resonance in Food Science, Aarhus, Denmark, 7 - 10 June 2022
- 3. Drying rates based on variable diffusion coefficient**  
Selçuk B., ÖZTOP H. M., ÇEKMECELİOĞLU D.  
2nd International / 12th National Food Engineering Congress, Turkey, 25 November 2021, pp.109-114
- 4. Improving the physical properties of fish gelatin by using high hydrostatic pressure**  
Sezer P., Okur I., Öztop H. M., Alpas H.  
3rd International Eurasian Conference on Biological and Chemical Sciences (EurasianBioChem 2020), Ankara, Turkey, 19 - 20 March 2020, pp.391-392
- 5. NMR Relaxometry as a Tool to Understand the Effect of HHP on the Gelation Properties of Fish Gelatin**  
Sezer P., Okur İ., Öztop H. M., Alpas H.  
3rd International Eurasian Conference on Biological and Chemical Sciences (EurasianBioChem 2020), Ankara, Turkey, 19 - 20 March 2020, pp.646-651
- 6. COMPARISON OF THE CRYSTALLINITY KINETICS OF D-ALLULOSE, LACTOSE AND SUCROSE BY USING TIME DOMAIN (1H) NMR**  
GÜNER S., ŞÜMNÜ S. G., ÖZTOP H. M., GRUNİN L.  
Rare Sugar Congress 2019, 3 - 05 December 2019
- 7. Investigating the effect of monovalent and divalent ions on different food hydrocolloids by low field 1Hnuclear magnetic resonance relaxometry**  
Özel B., Öztop H. M.  
2nd International Eurasian Conference on Biological and Chemical Sciences, Ankara, Turkey, 28 - 29 June 2019
- 8. 1H Relaxation Dispersion of Composite Whey Protein Isolate Hydrogels**  
ÖZEL B., BORKOWSKA A., WOJCIECHOWSKI M., FLOREK WOJCIECHOWSKA M., KRUK D., ÖZTOP H. M.  
11th Conference on Fast Field Cycling NMR Relaxometry, Pisa, Italy, 5 - 07 June 2019
- 9. In Vitro Digestion of Polysaccharide Blended Whey Protein Hydrogels**  
ÖZEL B., AYDIN Ö., GRUNIN L., ÖZTOP H. M.  
The 2nd Food Factor Conference, 8 - 09 November 2018
- 10. UNDERSTANDING THE EFFECT OF RELATIVE HUMIDITY ON CRYSTALLINE FRACTION OF SUCROSE THROUGH TIME DOMAIN (TD) NMR EXPERIMENTS**  
Güner S., Şümnü S. G., Grunn L., Öztop H. M.  
Food Factor Conference, Malaga, Spain, 8 - 09 November 2018
- 11. In Vitro Digestion of Polysaccharide Blended Whey Protein Hydrogels: A Time Domain NMR Relaxometry Study**  
Özel B., Aydın Ö., Grunin L., Öztop H. M.

Food Factor Conference, Malaga, Spain, 8 - 09 November 2018, pp.1

12. **QUALITY CHARACTERISTICS OF CHILI PEPPER EXTRACT NANOEMULSIONS STABILIZED BY BIOPOLYMERS**  
Pocan P., Akbaş E., Öztop H. M.  
Uluslararası, Tarım, Çevre ve Sağlık Kongresi, Aydın, Turkey, 26 - 28 October 2018
13. **A New Method for Characterizing Food Powders**  
Öztop H. M., Baltacı S. F., Güner S., Grunin L.  
14th INTERNATIONAL CONFERENCES on the APPLICATIONS of MAGNETIC RESONANCE in FOOD SCIENCE, Rennes, France, 17 - 21 September 2018, pp.1
14. **Utilization of FFC Relaxometry to Differentiate Frankfurters Made of Different Meat Sources**  
Özvrural E. B., Sebastiao P., Beira M., Öztop H. M.  
14th INTERNATIONAL CONFERENCES on the APPLICATIONS of MAGNETIC RESONANCE in FOOD SCIENCE, Nantes, France, 17 - 21 September 2018, pp.1
15. **A study on the effects of some soy products on rheological and textural properties of milk chocolate**  
YOLAÇANER E., ÖZTOP H. M., MECLİS İ. C.  
ISEKI Food Congress 2018, Stuttgart, Germany, 5 - 07 July 2018
16. **Potential of Benchtop Quantitative NMR for Monitoring Enzyme Catalyzed Reactions**  
Söyler A., Bouillaud D., Farjon J., Giraudeau P., Öztop H. M.  
EUROMAR 2018, Nantes, France, 1 - 05 July 2018, pp.1
17. **Effect of High Hydrostatic Pressure (HHP) in Physicochemical Properties of Starch by Nuclear Magnetic Resonance (NMR) Relaxometry**  
OKUR İ., ALPAS H., ÖZTOP H. M.  
2018 7th International Conference on Nutrition and Food Sciences (ICNFS 2018), Lisbon, Portugal, 13 - 15 May 2018
18. **Paper Sheets Coated with Nanoemulsion Containing Olive (Olea Europaea L.) Leaf Extract**  
Akbaş D., Morales F., Şahin S., Öztop H. M.  
1st INTERNATIONAL EURASIAN CONFERENCE ON BIOLOGICAL AND CHEMICAL SCIENCES, Ankara, Turkey, 26 - 27 April 2018, pp.1
19. **NMR RELAXATION SPECTRUM ANALYSIS FOR SOFT CANDIES**  
Poçan P., İlhan E., Ateş E. G., Öztop H. M.  
1st International Eurasian Conference on Biological and Chemical Sciences, Ankara, Turkey, 26 - 27 April 2018, pp.1
20. **Textural Characterization of Low Calorie Gelatin and Starch Based Soft Candies**  
İlhan E., Poçan P., Öztop H. M.  
1st International Eurasian Conference on Biological and Chemical Sciences, Ankara, Turkey, 26 - 27 April 2018, pp.1
21. **Microcapsule characterization of phenolic powder obtained from strawberry pomace**  
Şümnü S. G., Çilek Tatar B., Öztop H. M.  
International Conference on raw materials to processed foods , Antalya, Turkey, 11 - 13 April 2018, pp.142
22. **Effects of Temperature and Storage Conditions on the Total Phenolic Content and Antioxidant Activity of Microcapsules including Strawberry Phenolics**  
Şümnü S. G., Çilek Tatar B., Öztop H. M.  
International Conference on RAW MATERIALS TO PROCESSED FOODS, Antalya, Turkey, 11 - 13 April 2018, pp.49
23. **Ultrasound assisted production and physical characterisation of oleoresin capsicum nanoemulsions with lecithin and sucrose monopalmitate**  
AKBAŞ E., SÖYLER U. B., ÖZTOP H. M.  
31st EFFoST International Conference, Sitges, Spain, 13 - 16 November 2017
24. **Polisakarit Eklenmiş Peynir Altı Suyu Proteini Hidrojellerinin Simüle Edilmiş Mide Öz Suyundaki Salım Davranışının ve Özelliklerinin İncelenmesi**  
Özel B., Aydın Ö., Öztop H. M.  
10. Gıda Mühendisliği Kongresi, Antalya, Turkey, 9 - 11 November 2017

25. **Yağ/Su (Y/S) ve Su/Yağ (S/Y) emülsiyonlarının ayrımının NMR Relaksometre kullanarak tespiti**  
GÜNER S., ÖZTOP H. M., ŞÜMNÜ S. G.  
10. Gıda Mühendisliği Kongresi, Antalya, Turkey, 9 - 11 November 2017
26. **FENOLİK BİLEŞENLERİN ENKAPSÜLASYONU: MİKROAKIŞKANLI HOMOJENİZASYONUN VE FARKLI KAPLAMA MADDELERİNİN ETKİLERİ**  
TATAR B., ŞÜMNÜ S. G., ÖZTOP H. M.  
10. Gıda Mühendisliği Kongresi, Antalya, Turkey, 8 - 10 November 2017
27. **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
28. **Yüksek Metoksili pektin ve ayçiçek yağı vaksı emülsiyonlarının NMR relaksometre ile karakterizasyonu**  
akkaya s., ÖZTOP H. M., KOÇAK YANIK D., GÖĞÜŞ F.  
10. Gıda Mühendisliği Kongresi, Turkey, 9 - 11 November 2017
29. **Effects of High Hydrostatic Pressure Treatment on Water Absorption Properties of Bovine and Fish Gelatin**  
Gültekin N. B., Alpas H., Öztıp H. M.  
Institute of Food Technology Annual Meeting, Nevada, United States Of America, 25 - 28 June 2017
30. **Effect of Different Heating Types on The Release Behavior Black Carrot Extract from Polysaccharide Added Whey Protein Hydrogels**  
ÖZTOP H. M., ÖZEL B., ÇIKRIKCI S., AYDIN Ö.  
Institute of Food Technology Annual Meeting, Las Vegas, United States Of America, 25 - 28 June 2017
31. **Encapsulation of Goldenberry (Physalis peruviana L.) Juice to Obtain Juice Powder**  
DAG D., KILERCIOGLU M., ÖZTOP H. M.  
Institute of Food Technology Annual Meeting, 25 - 28 June 2017
32. **Effect of Different Heating Types on The Release Behavior of Black Carrot Extract from Polysaccharide Added Whey Protein Hydrogels**  
ÖZEL B., ÇIKRIKCI S., AYDIN Ö., ÖZTOP H. M.  
Institute of Food Technology Annual Meeting, 25 - 28 June 2017
33. **Use of Nuclear Magnetic Resonance (NMR) relaxometry as a tool to assess seed characteristics induced by Osmotic Stress (OS), Ultrasound (US) and High Hydrostatic Pressure (HHP)**  
ÜNAL K., ALPAS H., AKTAŞ H., ÖZTOP H. M.  
6th International Conference on Nutrition and Food Sciences, 10 - 12 May 2017
34. **High Hydrostatic Pressure (HHP) Treated Palm Stearin Emulsions: Characterization of Lipid Crystal**  
SEVDİN S., ÖZEL B., ÖZTOP H. M., ALPAS H.  
6th International Conference on Nutrition and Food Sciences, Budapest, Hungary, 10 - 12 May 2017
35. **Use of Magnetic Resonance Imaging (MRI) and Low Resolution NMR Relaxometry to Follow Physicochemical Changes in Foods, Detect Quality and Asses Stability of Colloidal Systems**  
ÖZTOP H. M., AKBAŞ E., ÇIKRIKCI S., GÜNER S., KIRTIŁ E., ÖZEL B.  
6th International Conference on Nutrition and Food Sciences, Budapest, Hungary, 10 - 12 May 2017
36. **Hydration Behaviour of Quinoa Seed by Nuclear Magnetic Resonans (NMR) Relaxometry**  
Unal K., ALPAS H., AKTAŞ H., ÖZTOP H. M.  
ICBFS 2017, 11 - 13 April 2017
37. **NMR Relaxometry as a Tool to Characterize Solvent Uptake Behavior of Polysaccharide Added Whey Protein Hydrogels**  
ÖZEL B., ÖZTOP H. M.  
CA15209 1st Workshop on Nuclear Magnetic Resonance Relaxometry, Olsztyn, Poland, 13 - 17 February 2017
38. **Investigation of the Behavior of Microfluidized Egg Phospholipid Liposomes in Different Solvents during Storage by NMR Relaxometry**  
GÜNER S., ÖZTOP H. M.



CA15209 1st Workshop on Nuclear Magnetic Resonance Relaxometry, Olsztyn, Poland, 13 - 17 February 2017

39. **Effects of Centrifugation Encapsulation Method and Different Coating Materials on the Total Antioxidant Activity of the Microcapsules of Powdered Cherry Laurels**  
TATAR B., ŞÜMNÜ S. G., ÖZTOP H. M., Ayaz E.  
18th World Academy of Science , Engineering and Technology Conference Proceedings, 5 - 06 December 2016
40. **Effects of centrifugation encapsulation method and different coating materials on total antioxidant activity of microcapsules of powdered cherry laurels**  
TATAR B., ŞÜMNÜ S. G., ÖZTOP H. M., Ayaz E.  
ICFSC: 18th International Conference on Food Science and Components, 5 - 06 December 2016, vol.18, pp.640-643
41. **Crystal structure of lipid in palm stearin emulsions treated with High Hydrostatic Pressure**  
SEVDİN S., Yücel U., ÖZTOP H. M., ALPAS H.  
2nd Congress on Food Structure and Design, Antalya, Turkey, 26 - 28 October 2016
42. **Crystal structure of lipid in palm stearin emulsions treated with high hydrostatic pressure**  
SEVDİN S., Yücel U., ÖZTOP H. M., ALPAS H.  
2nd Congress on Food Structure & Design, 26 - 28 October 2016
43. **Effect of homogenization type on the formation of capsaicinloaded nanoemulsions**  
AKBAŞ E., SÖYLER U. B., ÖZTOP H. M.  
2nd Congress on Food Structure & Design, 26 - 28 October 2016
44. **Ayva Çekirdeği Ekstraktı ile stabilize edilmiş emülsiyonların NMR Relaksometre metodu ile karakterizasyonu**  
KIRTIL E., ÖZTOP H. M.  
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
45. **pH Basınç Depolama Sıcaklığı ve Süresinin Soya Lesitini ile Hazırlanmış Lipozomların Fiziksel Stabilité İndikatörü Olan Zeta Potansiyeli Üzerine Etkisinin İncelenmesi**  
GÜNER S., ÖZTOP H. M.  
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016
46. **Gıdalardaki Fiziksel ve Kimyasal Değişimlerin İzlenmesi, Kalite Tespiti ve Yeni Sistemler Tasarlanması Sürecinde Manyetik Rezonans Görüntüleme (MRG) ve Düşük Rezolüsyonlu NMR Relaksometre'nin Kullanımı**  
ÖZTOP H. M.  
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
47. **Characterization of Green Tea Extract Loaded Liposomes**  
Dag D., ÖZTOP H. M.  
18th World Congress on Food Science and Technology, 21 - 25 August 2016
48. **Investigation of Physical Properties and Moisture Sorption Behaviour of Different Marshmallow Formulations**  
KIRTIL E., AYDOĞDU A., ÖZTOP H. M.  
III. International Conference on Agricultural and Food Engineering, Kuala-Lumpur, Malaysia, 23 - 25 August 2016
49. **Mathematical modelling and validation of oil migration on a model chocolate system using magnetic resonance imaging (MRI)**  
Cikrikci S., ÖZTOP H. M.  
3rd International Conference on Agricultural and Food Engineering, Kuala-Lumpur, Malaysia, 23 August 2016, vol.1152, pp.273-279
50. **Effect of Surfactant Type on Antimicrobial Activity of Capsaicin Loaded Nanoemulsions**  
AKBAŞ E., SÖYLER U. B., ÖZTOP H. M.  
4th International ISEKI Food Conference, 6 - 08 July 2016
51. **Investigation of the effects of different gum types and concentrations on the encapsulation of cherry laurel powders**  
TATAR B., Ayaz E., ŞÜMNÜ S. G., ÖZTOP H. M.  
2nd Food Structure and Functionality Forum Symposium - From Molecules to Functionality, 28 February - 02 March 2016

52. **Fermentasyon için Şeker Kaynağı Olarak Kullanılmak Üzere Meyve Kabuklarının ve diğer Lignoselülozik Biyokütlelerin Enzimatik Hidrolizi**  
Poçan P., BAHÇEGÜL E., ÖZTOP H. M., HAMAMCI H.  
18. Ulusal Biyoteknoloji Kongresi, Turkey, 18 - 19 December 2015
53. **Mikroakışkanlaştırma Ve Ultrasonikasyon Yöntemleriyle Homojenizasyonun Çiğ Sütün Stabilitesine Etkilerinin Nükleer Manyetik Rezonans Relaksometre (NMR) ve Manyetik Rezonans Görüntüleme (MRG) Teknikleri İle İncelenmesi**  
ÖZEL B., AYDIN Ö., ÖZTOP H. M.  
9. Gıda Mühendisliği Kongresi, İzmir, Turkey, 12 - 14 November 2015
54. **Farklı Lignoselülozik Biyokütlelerin Enzimatik Hidrolizi**  
Poçan P., ÖZTOP H. M., HAMAMCI H.  
9. Gıda Mühendisliği Kongresi, Turkey, 12 - 14 November 2015
55. **Yüksek Basıncılı Homojenizasyon Mikroakışkanlaştırma İşlemine Maruz Bırakılan Osmanlı Çileği Suyunun F ananassa Fiziksel ve Kimyasal Özellikleri**  
Karaçam Ç. H., ŞAHİN S., ÖZTOP H. M.  
9. Gıda Mühendisliği Kongresi, Turkey, 12 - 14 November 2015
56. **Mikroakışkanlaştırma ve Ultrasonikasyon Yöntemleriyle Homojenizasyonun Çiğ Sütün Stabilitesine Etkilerinin Nükleer Manyetik Rezonans NMR ve Manyetik Rezonans Görüntüleme MRG Teknikleri İle incelenmesi**  
ÖZEL B., AYDIN Ö., ÖZTOP H. M.  
9. Gıda Mühendisliği Kongresi, Turkey, 12 - 14 November 2015
57. **Ultrasonikasyon Yöntemi ile Hazırlanmış Zencefil Mikrokapsüllerinin Karakterizasyonu**  
BERK E., PERK C., ÖZTOP H. M.  
9. Gıda Mühendisliği Kongresi, Turkey, 12 - 14 November 2015
58. **Farklı Nişasta Tiplerinin Jelatinizasyon Derecelerinin NMR Relaksometre ve Diferansiyel Taramalı Kalorimetre DTK Metodları ile İncelenmesi**  
Dağ D., Kilercioğlu M., ÖZTOP H. M.  
9. Gıda Mühendisliği Kongresi, Turkey, 12 - 14 November 2015
59. **Çavdar Ununun Ekmek Hamurunun Fiziksel Özellikleri Üzerine Etkisinin İncelenmesi**  
Erkılıç U., ÖZTOP H. M., ŞÜMNÜ S. G.  
9. Gıda Mühendisliği Kongresi, Turkey, 12 - 14 November 2015
60. **Investigating the Effects of Syrup Type and Compositions on Syrup Distribution in Kemalpaşa Dessert by Magnetic Resonance Imaging (MRI) Technique**  
ÖZEL B., AYDIN Ö., ÖZTOP H. M.  
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015
61. **Investigating the Effects of Syrup Type and Compositions on Syrup Distribution in Kemalpaşa Dessert by Magnetic Resonance Imaging MRI Technique**  
AYDIN Ö., ÖZEL B., ÖZTOP H. M.  
3rd International Symposium on Traditional Foods From Adriatic to Caucasus, 1 - 04 October 2015
62. **Effect of Different Homogenization Techniques on the Particle Size of Liposomes and Storage Characterization by NMR Relaxometry**  
GÜNER S., KIRTIL E., ÖZTOP H. M.  
4th International Conference and Exhibition on Food Processing Technology, Londrina, United Kingdom, 10 - 12 August 2015
63. **Effect of sugar type and water content on the physical properties of marshmallows**  
KIRTIL E., AYDOĞDU A., ÖZTOP H. M.  
4th International Food Processing and Technology Conferences, 10 - 12 August 2015
64. **Monitoring Acid Catalyzed Hydrolysis of Sucrose Through Low Resolution NMR Relaxometry**  
Yıldırım S. T., Söyler A., ÖZTOP H. M.  
4th International Food Processing and Technology Conferences, 10 - 12 August 2015

65. **Investigating Oil Migration in Two Layer Chocolate Systems with Different Hazelnut Paste and Cream Formulations Over Chocolate Layer by Using Magnetic Resonance Imaging MRI Technique**  
ÇIKRIKCI S., ÖZTOP H. M.  
4th International Food Processing and Technology Conferences, 10 - 12 August 2015
66. **Cinnamon oil Nanoemulsions Microemulsions Formulation Characterization and Antibacterial Activity**  
Yıldırım S. T., SOYER Y., ÖZTOP H. M.  
4th International Food Processing and Technology Conference, 10 - 12 August 2015
67. **Understanding the effects of different polysaccharides on swelling of whey protein hydrogels**  
ÖZTOP H. M., Şirvan Sultan U.  
4th International Conference and Exhibition on Food Processing & Technology, 10 - 12 August 2015
68. **Domates Tohumundaki Tütün Mozaik Virüsünün NMR Relaksometre ile Erken Evre Tespiti**  
ÜNAL K., ALPAS H., ÇEVİK B., ÖZTOP H. M.  
5. Gıda Güvenliği Kongresi, Turkey, 7 - 08 May 2015
69. **Kapsaisin Antimikrobiyel Etkisinin Nanoemülsiyon Sistemleri ile Arttırılması**  
AKBAŞ E., SÖYLER U. B., ÖZTOP H. M.  
5. Gıda Güvenliği Kongresi, Turkey, 7 - 08 May 2015
70. **Tarçın Yağı ile Hazırlanmış Mikroemülsiyon Nanoemülsiyonların Karakterizasyonu ve Antimikrobiyel Etkisinin İncelenmesi**  
Yıldırım S. T., SOYER Y., ÖZTOP H. M.  
5. Gıda Güvenliği Kongresi, Turkey, 7 - 08 May 2015
71. **Investigating the Effect of Storage Conditions on Physiological Changes in Fuyu Persimmon Fruit by Using Magnetic Resonance Imaging MRI and Relaxometry Experiments**  
ÖZTOP H. M., Alaçık İ., Ayaz E., Bilgin E., ÇIKRIKCI S., Övet B.  
IFT Annual Meeting, 21 - 24 June 2014
72. **Syneresis in Plain Yogurt and Phase Separation in Ayran A Magnetic Resonance Imaging MRI Study**  
ÖZTOP H. M., ÜNAL K., YILDIRIM M., Tufan B., Işık B.  
IFT Annual Meeting, 21 - 24 June 2014
73. **Investigating Effect of Fat Content and Peanut Raisin Addition to Cake Batters on Texture Moisture Content and Weight Loss With Magnetic Resonance Imaging MRI**  
ÖZTOP H. M., AYDOĞDU A., KIRTIL E., TATAR B., TONYALI B., YILDIZ BULUT E., Yücekutlu M.  
IFT Annual Meeting, 21 - 24 June 2014
74. **Understanding the Effect of High Moisture and Heat on Water and Fat Distribution in Turkish Hazelnuts by Magnetic Resonance Imaging MRI Experiments**  
Öztop H. M., Karaçam Ç. H., Kilercioğlu M., Özel B., Poçan P.  
IFT Annual Meeting, Louisiana, United States Of America, 21 - 24 June 2014
75. **Farklı Zeytin Tiplerinin NMR Relaksometre ve Manyetik Rezonans Görüntüleme (MRG) Teknikleri ile İncelenmesi**  
KİLERCİOĞLU M., ÖZEL B., ÖZTOP H. M.  
IV. Ulusal Zeytin Öğrenci Kongresi, Konya, Turkey, 28 - 30 May 2014
76. **Farklı Zeytin Tiplerinin NMR Relaksometre Tekniği İle İncelenmesi**  
Kilercioğlu M., ÖZEL B., ÖZTOP H. M.  
IV. Ulusal Zeytin Öğrenci Kongresi, Turkey, 28 - 30 May 2014
77. **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, Italy, 20 - 23 May 2014
78. **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

79. **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 May 2014
80. **Exploring the Physical Properties of Traditional Village Style Pepper Paste by Using Magnetic Resonance Imaging and NMR Relaxometry**  
Ayaz E., ÖZTOP H. M., Alaçık İ., Yücekutlu M.  
2nd International Symposium on Traditional Foods from Adriatic to Caucasus, 24 - 26 October 2013
81. **Texture analysis of Traditional Turkish Pumpkin Dessert by Using Magnetic Resonance Imaging MRI**  
Alaçık İ., KIRTIL E., ÖZTOP H. M.  
2nd International Symposium on Traditional Foods from Adriatic to Caucasus, 24 - 26 October 2013
82. **Depectinization of Ottoman Strawberry Fragaria Ananassa Juice**  
Karaçam Ç. H., KIRTIL E., ÖZTOP H. M., ŞAHİN S.  
2nd International Symposium on Traditional Foods from Adriatic to Caucasus, 24 - 26 October 2013
83. **Exploring the Syneresis Behavior of Turkish Delight Prepared in a Microwave Oven**  
Poçan P., ÖZTOP H. M., Alaçık İ., Kilercioğlu M., Alak A.  
2nd International Symposium on Traditional Foods from Adriatic to Caucasus, 24 - 26 October 2013
84. **Effect of Freeze Thawing on the Physical Properties of Manti Dough Examined by Magnetic Resonance Imaging MRI**  
ÜNAL K., GÜNER S., Alaçık İ., ÖZTOP H. M.  
2nd International Symposium on Traditional Foods from Adriatic to Caucasus, 24 - 26 October 2013
85. **Domates ve Biber Tohumlarının Su Çekme Kapasitesinin T2 NMR Relaksometre Spektrası ile İncelenmesi**  
ÜNAL K., AKTAŞ H., ÖZTOP H. M.  
İç Anadolu Bölgesi 1. Tarım ve Gıda Kongresi, Turkey, 2 - 04 October 2013
86. **Manyetik Rezonans Görüntüleme ve NMR Relaksometre Tekniklerinin Gıda Alanındaki Uygulamaları**  
ÖZTOP H. M.  
Türkiye 11. Gıda Kongresi, Turkey, 10 - 12 October 2012
87. **Üzüm Posası ve Bileşenlerinin Bazı Termokimyasal Özellikleri ve İzotermal Olmayan Şartlarda Piroliz Kinetikleri**  
AKTAŞ T., ÖZTOP H. M.  
27. Tarımsal Mekanizasyon Ulusal Kongresi, Turkey, 5 - 07 September 2012
88. **Whey Protein Alginate Combination Beads as Bioactive Carriers in a Food Sustained Release System**  
ÖZTOP H. M., Wichchukit S., McCarthy M., McCarthy K.  
IFT Annual Meeting, 25 - 28 June 2012
89. **Understanding the Impact of Pectin Methylesterase PME on CaCl<sub>2</sub> Infusion on Cell Integrity of Fresh Cut and Frozen Thawed Mangoes**  
ÖZTOP H. M., Sirijariyawat A., Ngamchuachit P., Barrett D., McCarthy M. J.  
IFT Annual Meeting, 25 - 28 June 2012
90. **Water and Fat Distributions in MethylCellulose Coated Fried Chicken Nuggets**  
ÖZTOP H. M., Bansal H., McCarthy M. J., McCarthy K., Takhar P.  
IFT Annual Meeting, 25 - 28 June 2012
91. **Characterization of Water Retention in Curdlan Xanthan Hydrogel Complex Using Magnetic Resonance Imaging NMR Relaxometry and Rheology**  
Williams P., ÖZTOP H. M., McCarthy M. J., McCarthy K. L., Lo Y. M.  
IFT Annual Meeting, 11 - 14 June 2011
92. **Physical Changes in White and Brown Rice During Simulated Gastric Digestion**  
Kong F., ÖZTOP H. M., Jelich A., Singh R. P., McCarthy M. J.

IFT Annual Meeting, 11 - 14 June 2011

93. **Magnetic Resonance Imaging and NMR Relaxometry to Understand Binding of Divalent Ions from Whey Protein Hydrogels**  
ÖZTOP H. M., Rosenberg M., McCarthy K., McCarthy M. J.  
11th International Conference on Engineering and Food, 22 - 26 May 2011
94. **Modelling of Swelling in Whey Protein Gels**  
ÖZTOP H. M., McCarthy K. L.  
COMSOL Conference, 7 - 09 October 2010
95. **Investigating the Effect of Divalent Salts on Whey Protein Hydrogels by Magnetic Resonance Imaging MRI and NMR Relaxometry**  
ÖZTOP H. M., Rosenberg M., McCarthy M. J.  
IFT Annual Meeting, 17 - 20 July 2010
96. **Finite Element Modelling of Swelling in Whey Protein Gels**  
ÖZTOP H. M., McCarthy K. L.  
IFT Annual Meeting, 17 - 20 July 2010
97. **Monitoring in vitro Degradation of Whey Protein Isolate Gels in Simulated Intestinal and Simulated Gastric Fluids by Magnetic Resonance Imaging and NMR Relaxometry**  
ÖZTOP H. M., Rosenberg M., Rosenberg Y., McCarthy K., McCarthy M.  
IFT Annual Meeting, 17 - 20 July 2010
98. **Monitoring Swelling in Whey Protein Gels by Magnetic Resonance Imaging MRI**  
ÖZTOP H. M., Rosenberg M., Rosenberg Y., McCarthy K. L., McCarthy M. J.  
IFT Annual Meeting, 6 - 09 June 2009
99. **Investigation of Different Dehydration Methods on Proton Environment in Onions Using <sup>1</sup>H NMR Relaxometry**  
Gonzalez M. E., ÖZTOP H. M., BİLEK S., McCarthy M. J., Barrett D.  
10th International Conference on Magnetic Resonance Microscopy, 30 August - 04 September 2009
100. **Diffusion of Water in Whey Protein Isolate Gels**  
ÖZTOP H. M., McCarthy K. L., Rosenberg M., Rosenberg Y., McCarthy M.  
10th International Conference on Magnetic Resonance Microscopy, 30 August - 04 September 2009
101. **Swelling Kinetics of Whey Protein Gels**  
ÖZTOP H. M., McCarthy M. J., Rosenberg M., Rosenberg Y., McCarthy K. L.  
IFT Annual Meeting, 6 - 09 June 2009
102. **Osmotik Dehidrasyon Uygulanmış Patates Dilimlerinin Mikrodalga ile Kızartılması İşleminin Optimizasyonu**  
ÖZTOP H. M., ŞAHİN S., ŞÜMNÜ S. G.  
Türkiye 9. Gıda Kongresi, Turkey, 24 - 26 May 2006
103. **Optimization of Microwave Frying of Osmotically Dehydrated Potato Slices by Using Taguchi Technique**  
ÖZTOP H. M., ŞAHİN S., ŞÜMNÜ S. G.  
2006 CIGR Section VI International Symposium on Future of food Engineering, 26 - 28 April 2006
104. **Optimization of Microwave Frying of Potato Slices by Using Taguchi Technique**  
ÖZTOP H. M., ŞAHİN S., ŞÜMNÜ S. G.  
1st International Food and Nutrition Congress, 15 - 18 June 2005
105. **Mikrodalga ile Kızartma İşleminin Taguchi Tekniği ile Optimizasyonu**  
ÖZTOP H. M., ŞAHİN S., ŞÜMNÜ S. G.  
Gıda Kongresi 2005, Turkey, 19 - 21 April 2005

## Episodes in the Encyclopedia

1. **Reference Module in Food Science**

KIRTIL E., ÖZTOP H. M.

Elsevier Science, Oxford/Amsterdam , pp.1-2, 2016

## Academic and Administrative Experience

2022 - Continues	<b>Rector's Advisor</b>	Middle East Technical University, Presidency Office
2019 - Continues	<b>Performans Değerlendirme Komisyonu Üyesi</b>	Middle East Technical University, Faculty of Engineering, Department of Food Engineering
2017 - Continues	<b>Rektörlük Kalite Komisyonu Üyesi</b>	Middle East Technical University, Faculty of Engineering, Department of Food Engineering
2018 - 2023	<b>Fakülte Yönetim Kurulu Üyesi</b>	Middle East Technical University, Faculty of Engineering
2016 - 2022	<b>Deputy Head of Department</b>	Middle East Technical University, Faculty of Engineering, Department of Food Engineering

## Courses

Biochemical Changes in Raw Foods, Undergraduate, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018

Food and Health, Undergraduate, 2019 - 2020

ADVANCED FOOD CHEMISTRY, Postgraduate, 2020 - 2021

Chemistry of Food Preservation and Packaging, Undergraduate, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018

FOOD MYTHS & FACTS, Undergraduate, 2020 - 2021, 2019 - 2020, 2018 - 2019

COLLABORATIVE DESIGN I, Undergraduate, 2019 - 2020

MAGNETIC RESONANCE IN FOOD SCIENCE, Postgraduate, 2018 - 2019, 2017 - 2018

Food & Health, Undergraduate, 2017 - 2018

## Advising Theses

Öztop H. M., Şümnü S. G., SUCROSE CRYSTALLIZATION BY USING MICROWAVE-VACUUM EVAPORATION, Postgraduate, Ö.İLGİN(Student), 2023

Öztop H. M., Production of instant powder green tea enriched with herbal mixtures, Postgraduate, M.ÇELİK(Student), 2023

Öztop H. M., Tekin A., THE USE OF CHITOSAN AEROGELS AS AN ADSORBENT FOR THE REGENERATION OF FRYING OIL, Postgraduate, F.NUR(Student), 2023

Öztop H. M., Şümnü S. G., FORMULATION AND CHARACTERIZATION OF A FUNCTIONALIZED TOMATO SNACK BAR, Postgraduate, M.RASİM(Student), 2023

Alpas H., Öztop H. M., Effect of different high-pressure methods on the physicochemical properties of functional tomato juice and sauce, Postgraduate, F.ERDEM(Student), 2023

Öztop H. M., Composite polysaccharides and protein hydro-gels for controlled release applications: Formulation, characterization and release studies, Doctorate, B.ÖZEL(Student), 2023

Öztop H. M., Görgişen G., Production of black instant tea powder and evaluation of its physicochemical and anticancer properties, Postgraduate, N.EZGİ(Student), 2023

Öztop H. M., DETERMINATION OF MOISTURE CONTENT AND CRYSTALLINITY OF HARD CANDIES BY TD-NMR, Postgraduate, S.KUZU(Student), 2023

Öztop H. M., CHARACTERIZATION AND IDENTIFICATION OF SUGAR BEET LEAVES PROTEINS AND EFFECT OF HIGH-PRESSURE EXTRACTION IN PROTEIN PROFILES, Postgraduate, E.GÖKTAYOĞLU(Student), 2023

Öztop H. M., Investigating the aqueous behavior of D-glucose, D-fructose and D-allulose by molecular dynamics (MD) simulations and nuclear magnetic resonance (NMR) relaxometry, Postgraduate, Z.YAĞMUR(Student), 2022

Öztop H. M., ŞÜMNÜ S. G., Development of a time domain (TD) NMR approach by using the relation between molecular mobility and crystallization behavior to quantify caking in food powders, Doctorate, S.GÜNER(Student), 2022

Öztop H. M., Use of NMR relaxometry to assess physicochemical characteristics of seeds and grains, Doctorate, K.ÜNAL(Student), 2022

Öztop H. M., Design of a continuous flow magnetic resonance system for rheological characterization, Postgraduate, Z.BÖLÜKKAYA(Student), 2022

Öztop H. M., Formulation and characterization of food simulants for cooling and freezing appliances, Postgraduate, S.BAYDEMİR(Student), 2022

Öztop H. M., Classification and quantification of beet & cane sugar by using optical spectroscopy and chemometrics, Postgraduate, H.ERİKLİOĞLU(Student), 2022

ÖZTOP H. M., Investigation of in-vitro digestive behavior of beef and poultry which are tenderized by enzymatic and acidic marination, Postgraduate, B.BAŞTÜRK(Student), 2021

ÖZTOP H. M., Effect of high hydrostatic pressure (HHP) on the functional properties of pea protein isolate (PPI), Postgraduate, C.ASUHAN(Student), 2021

ÖZTOP H. M., USE OF TIME DOMAIN (TD) AND FAST FIELD CYCLING (FFC) NMR RELAXOMETRY TO DESIGN AND CHARACTERIZE SOFT CANDY PRODUCTS, Doctorate, P.POÇAN(Student), 2021

ÖZTOP H. M., Formulation and characterization of clove and thyme oil emulsions, Postgraduate, G.TONYALI(Student), 2021

Öztop H. M., Şahin S., Investigation of surface properties of quince seed extract and assessment of its performance as a novel polymeric surfactant, Doctorate, E.KIRTI(L(Student), 2020

Öztop H. M., ŞÜMNÜ S. G., IMPROVEMENT OF PEA PROTEINS' PROPERTIES BY MICROWAVE GLYCATION, Postgraduate, Ü.ERTUĞRUL(Student), 2020

Öztop H. M., Özvural E. B., Use of non-conventional time domain (TD) NMR approaches for characterisation of gelatin based soft candies, Postgraduate, Ş.SULTAN(Student), 2020

Öztop H. M., Mert B., Investigating physicochemical properties of wetglycated soy proteins, Postgraduate, M.BIN(Student), 2020

Öztop H. M., Mazı B. G., Determination of honey crystallization and adulteration by using time domain NMR relaxometry, Postgraduate, B.BERK(Student), 2020

Öztop H. M., Mazı B. G., Physical and chemical characterization of sesame seed protein, Postgraduate, B.KÖYSÜREN(Student), 2020

Öztop H. M., Şahin S., Encapsulation of pea protein in alginate matrix by coldset gelation method and use of the capsules in fruit juices, Postgraduate, C.NARİN(Student), 2019

Öztop H. M., Gökmen V., Investigation of amino acid modifications derived from lipid oxidation in foods, Doctorate, Y.KARADEMİR(Student), 2019

Öztop H. M., Şahin S., Investigating the effect of quince seed powder on alginate hydrogels by magnetic resonance, Postgraduate, İ.ALAÇIK(Student), 2019

Şümnü S. G., Öztop H. M., Microwave glycation of soy protein isolate, Postgraduate, S.NAMLI(Student), 2019

Şümnü S. G., Öztop H. M., Physicochemical and structural characterization of microfluidized and sonicated legume starches, Postgraduate, A.BİTİK(Student), 2019

Öztop H. M., Göğüş F., Formulation and physical characterization of high methoxyl pectin and sunflower oil wax emulsions, Postgraduate, S.AKKAYA(Student), 2019

Öztop H. M., In vitro digestibility of soy-protein isolate containing soft candies formulated with D-psicose, Postgraduate, E.GÖKÇEN(Student), 2019

Öztop H. M., Yolaçaner E., EFFECTS OF SOME SOY PRODUCTS ON RHEOLOGICAL, FUNCTIONAL AND SENSORY PROPERTIES OF MILK CHOCOLATE, Postgraduate, İ.CANSU(Student), 2019

Şümnü S. G., Öztop H. M., Utilization of phenolic compounds extracted from different agricultural wastes through various encapsulation methods, Doctorate, B.ÇİLEK(Student), 2018

Öztop H. M., Mert B., Characterization and formulation of gelatin based soft candies, Postgraduate, N.EFE(Student), 2018  
ÖZTOP H. M., Green tea extract loaded liposomes: Formation, characterization and stability, Postgraduate,  
D.DAĞ(Student), 2017  
ŞAHİN S., ÖZTOP H. M., Design of cinnamon oil coated active paper sheets, Postgraduate, D.AKBAŞ(Student), 2017  
ÖZTOP H. M., Formation and characterization of food grade liposome systems, Postgraduate, S.GÜNER(Student), 2016  
SÖYLER U. B., ÖZTOP H. M., Design and characterization of capsaicin loaded nanoemulsions, Postgraduate,  
E.AKBAŞ(Student), 2016  
SOYER Y., ÖZTOP H. M., Formulation, characterization and antimicrobial effect of cinnamon oil nanoemulsions,  
Postgraduate, S.TUTKU(Student), 2015  
ÖZTOP H. M., HAMAMCI H., Enzymatic hydrolysis of fruit peels and other lignocellulosic biomass as a source of sugar for  
fermentation, Postgraduate, P.POÇAN(Student), 2015  
MERT B., ÖZTOP H. M., Effect of some intense sweeteners on rheological, textural and sensory properties of chocolate,  
Postgraduate, M.YÜCEKUTLU(Student), 2015  
ÖZTOP H. M., Effects of pre-treatments on quality characteristics and oil yields of sesame seeds, Postgraduate,  
G.KARATAŞ(Student), 2015  
ŞAHİN S., ÖZTOP H. M., Effect of high pressure homogenization (microfluidization) on the quality of Ottoman strawberry  
(F.ananassa) juice, Postgraduate, Ç.HELİN(Student), 2015

### Memberships / Tasks in Scientific Organizations

Institute of Food Technologists, Member, 2009 - Continues  
EURELAX COST Aksiyonu STSM Komitesi, Executive Board Member, 2017 - 2020, Poland  
EURELAX COST Aksiyonu, Principal Member, 2017 - 2020, Poland  
ACTINPACK COST Aksiyonu, Principal Member, 2013 - 2019

### Scientific Refereeing

LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, December 2020  
CARBOHYDRATE POLYMERS, SCI Journal, December 2020  
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, December 2020  
JOURNAL OF FOOD SCIENCE, SCI Journal, December 2020  
LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, December 2020  
TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, Middle East Technical University, Turkey,  
November 2020  
TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, Middle East Technical University, Turkey,  
November 2020  
JOURNAL OF FOOD ENGINEERING, SCI Journal, September 2020  
JOURNAL OF FOOD ENGINEERING, SCI Journal, September 2020  
TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, Middle East Technical  
University, Turkey, September 2020  
TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, Middle East Technical  
University, Turkey, September 2020  
TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, Middle East Technical  
University, Turkey, September 2020  
LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, August 2020  
LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, August 2020  
LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, August 2020  
TÜBİTAK International Bilateral Joint Cooperation Program Project, Bosphorus Program with Ministry of Foreign Affairs  
of France, Middle East Technical University, Turkey, August 2020



JOURNAL OF FOOD ENGINEERING, SCI Journal, July 2020  
LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, June 2020  
JOURNAL OF FOOD ENGINEERING, SCI Journal, April 2020  
LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, March 2020  
JOURNAL OF FOOD ENGINEERING, SCI Journal, March 2020  
JOURNAL OF FOOD ENGINEERING, SCI Journal, March 2020  
TUBITAK Project, 1005 - National New Ideas and Products Research Support Program, Middle East Technical University, Turkey, March 2020  
JOURNAL OF FOOD ENGINEERING, SCI Journal, February 2020  
JOURNAL OF FOOD ENGINEERING, SCI Journal, February 2020  
TUBITAK Project, 3501 - National Young Researcher Career Development Program, Middle East Technical University, Turkey, February 2020  
JOURNAL OF FOOD ENGINEERING, SCI Journal, January 2020  
JOURNAL OF FOOD ENGINEERING, SCI Journal, January 2020  
TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, Middle East Technical University, Turkey, January 2020  
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, Journal Indexed in SCI-E, December 2019  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, December 2019  
JOURNAL OF FOOD PROCESS ENGINEERING, Journal Indexed in SCI-E, December 2019  
LWT-FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, December 2019  
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, Journal Indexed in SCI-E, December 2019  
LWT-FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, October 2019  
CARBOHYDRATE POLYMERS, SCI Journal, October 2019  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, October 2019  
TUBITAK Project, 1002 - Quick Support Program, Middle East Technical University, Turkey, September 2019  
TUBITAK Project, 1002 - Quick Support Program, Middle East Technical University, Turkey, August 2019  
FOOD RESEARCH INTERNATIONAL, Journal Indexed in SCI-E, July 2019  
SCIENTIFIC REPORTS, Journal Indexed in SCI-E, June 2019  
COLLOIDS AND SURFACES A-PHYSICO-CHEMICAL AND ENGINEERING ASPECTS, Journal Indexed in SCI-E, June 2019  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, Journal Indexed in SCI-E, June 2019  
CARBOHYDRATE POLYMERS, SCI Journal, June 2019  
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, Journal Indexed in SCI-E, June 2019  
JOURNAL OF FOOD ENGINEERING, Journal Indexed in SCI-E, May 2019  
JOURNAL OF FOOD PROCESS ENGINEERING, Journal Indexed in SCI-E, May 2019  
JOURNAL OF DISPERSION SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, May 2019  
TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, Middle East Technical University, Turkey, May 2019  
FOOD BIOSCIENCE, Journal Indexed in SCI-E, April 2019  
FOOD RESEARCH INTERNATIONAL, Journal Indexed in SCI-E, March 2019  
MATERIALS TODAY COMMUNICATIONS, Journal Indexed in SCI-E, March 2019  
FOOD RESEARCH INTERNATIONAL, Journal Indexed in SCI-E, March 2019  
TUBITAK Project, 1002 - Quick Support Program, Middle East Technical University, Turkey, March 2019  
TUBITAK Project, 1002 - Quick Support Program, Middle East Technical University, Turkey, January 2019  
TUBITAK Project, 3501 - National Young Researcher Career Development Program, Middle East Technical University, Turkey, January 2019  
JOURNAL OF FOOD ENGINEERING, SCI Journal, November 2018  
FOOD RESEARCH INTERNATIONAL, SCI Journal, November 2018  
JOURNAL OF FOOD SCIENCE, Journal Indexed in SCI-E, October 2018  
JOURNAL OF FOOD PROCESS ENGINEERING, Journal Indexed in SCI-E, October 2018  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, Journal Indexed in SCI-E, October 2018  
FOOD RESEARCH INTERNATIONAL, SCI Journal, October 2018

FOOD CHEMISTRY, SCI Journal, September 2018  
TUBITAK Project, 1002 - Quick Support Program, Middle East Technical University, Turkey, September 2018  
FOOD RESEARCH INTERNATIONAL, SCI Journal, August 2018  
FOOD RESEARCH INTERNATIONAL, SCI Journal, August 2018  
JOURNAL OF FOOD ENGINEERING, SCI Journal, July 2018  
JOURNAL OF FOOD ENGINEERING, SCI Journal, June 2018  
FOOD RESEARCH INTERNATIONAL, SCI Journal, May 2018  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, May 2018  
JOURNAL OF FOOD SCIENCE, Journal Indexed in SCI-E, May 2018  
FOOD RESEARCH INTERNATIONAL, SCI Journal, April 2018  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, April 2018  
TUBITAK Project, 1501 - Industry R & D Projects Support Program, Isim Bilgisi Paylaşım, Turkey, April 2018  
JOURNAL OF FOOD ENGINEERING, SCI Journal, March 2018  
JOURNAL OF FOOD ENGINEERING, SCI Journal, March 2018  
JOURNAL OF FOOD ENGINEERING, SCI Journal, February 2018  
TÜBİTAK International Bilateral Joint Cooperation Program Project, The Slovenian Research Agency, ARRS Bilateral Joint Cooperation Program, Middle East Technical University, Turkey, February 2018  
TÜBİTAK International Bilateral Joint Cooperation Program Project, Slovak Academy of Sciences, SAS Bilateral Joint Cooperation Program, Turkey, February 2018  
FOOD RESEARCH INTERNATIONAL, SCI Journal, January 2018

## Mobility Activity

Erasmus Programme, Lecturing, Kagawa University, Japan, 2019 - 2019  
Erasmus Programme, Lecturing, İbn Tofail Üniversitesi, Morocco, 2018 - 2018  
Erasmus Programme, Lecturing, Kasetsart Üniversitesi, Thailand, 2017 - 2017

## Metrics

Publication: 261  
Citation (WoS): 2333  
Citation (Scopus): 2660  
H-Index (WoS): 29  
H-Index (Scopus): 30

## Congress and Symposium Activities

ACTINPACK COST Aksiyonu Final Toplantısı, Working Group, Vienna, Austria, 2018  
ACTINPACK Working Group Workshops, Working Group, Riga, Latvia, 2018  
NMR Relaxometry for Food and Environmental Applications, Working Group, Lisbon, Portugal, 2018  
Conference on NMR Relaxometry and Related Methods, Working Group, Turin, Italy, 2018

## Research Areas

Food Engineering, Engineering and Technology

## Non Academic Experience

Ibn Tofail Üniversitesi, FAS

Kasetsart Üniversitesi, Gıda Bilimi ve Teknolojisi Bölümü, Tayland

Kalifornia Üniversitesi Davis Kampüsü Gıda Bilimi ve Teknolojisi Bölümü