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International Researcher IDs

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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
- Ilhan E., Eriklioğlu H., Taş O., Öztop H. M., Çifte N. E., H2020 Project, SuChAQuality, 2021 - 2025
- Özvural E. B., Mert B., Mazi B. G., Öztop H. M., 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., Özvural E. B., Mazi 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 Mikrodalga Vakum Kurutma Yöntemi Kullanılarak Üretilmesi ve Fizikokimyasal Özelliklerinin Değerlendirilmesi, 2022 - 2023

9. Öztıp H. M., TÜBİTAK International Bilateral Joint Cooperation Program Project, Sıđır Mastitis Tanısı İin Mikroakıřkan Spintronik Biyoiplerin Modellenmesi, Optimizasyonu Ve Üretimi, 2020 - 2023
10. Öztıp H. M., EU Supported Other Project, Nuclear Magnetic Resonance Relaxometry for Dairy Products Downloads, 2021 - 2022
11. ÖZTOP H. M., BAYRAMOĐLU B., BALABANLI Z. Y., Project Supported by Higher Education Institutions, Invert řekerin Su ile Etkileřiminin Moleküler Dinamik Simülasyon ve NMR Relaksometre İle İncelenmesi, 2021 - 2022
12. Öztıp H. M., řümnü S. G., TUBITAK Project, Sakarozun Mikrodalga Vakum Tekniđi Kullanarak Kristalizasyonu, 2020 - 2022
13. Öztıp H. M., TUBITAK Project, Düşük Rezolüsyonlu NMR Relaksometre Tekniđini Kullanarak Farklı Tuzların Proteinler Üzerindeki Davranıřını Arařtırmak, 2020 - 2022
14. ÖZTOP H. M., BERK B., UĐUZ ř. S., BÖLÜKKAYA Z., BAřTÜRK B., Project Supported by Higher Education Institutions, D-Psikoz Nadir řekerinin Karamelizasyon ve Hidrasyon Özelliklerinin İncelenmesi, 2020 - 2021
15. MERT B., ÖZTOP H. M., Project Supported by Higher Education Institutions, Fındık Meyvesinden Kefir Üretim Olanaklarının Arařtırılması, 2018 - 2020
16. ÖZTOP H. M., TUBITAK Project, Zamansal Alanda (TD) Katı Hal NMR Tekniđi ile Gıda Uygulama Alanlarının Arařtırılması: Sihirli Sandvi Eko (SSE) ve Spin Difüzyon (SD) Sekanslarının Alternatif ve Yeni Kalite Kontrol Yöntemleri Geliřtirilmesinde Kullanımı, 2018 - 2020
17. ÖZTOP H. M., TAř O., Project Supported by Higher Education Institutions, DÜřÜK KALORİLİ PEKTİN İEREN YUMUřAK řEKERLEME ÜRÜNLERİ TASARIMI VE BU ÜRÜNLERİN FİZİKSEL VE KİMYASAL KARAKTERİZASYONU, 2018 - 2019
18. řÜMNÜ S. G., ÖZTOP H. M., BİTİK A., Project Supported by Higher Education Institutions, Baklagil niřastalarının mikroakıřkanlařtırma ve ultrasonikasyon yöntemleri kullanılarak modifiye edilmesi, 2018 - 2019
19. ÖZTOP H. M., TÜBİTAK International Bilateral Joint Cooperation Program Project, Düşük Rezolüsyonlu NMR Relaksometre ve Manyetik Rezonans Görüntüleme (MRG) Teknikleri Kullanarak D-Psikoz (Nadir řeker) İeren Glike Protein ve řekerleme Ürünleri Tasarımı ve Bu Ürünlerin Fiziksel ve Kimyasal Karakterizasyonu, 2017 - 2019
20. Mert B., Öztıp H. M., TAGEM Tarımsal Arařtırmalar ve Politikalar Genel Müdürlüđü Projesi, FINDIK OLEOSOMLARININ ÖZÜTLENMESİ VE YENİ ÜRÜN GELİřTİRİLMEK AMACIYLA KULLANIM OLANAKLARININ ARAřTIRILMASI, 2016 - 2018
21. ÖZTOP H. M., Industrial Thesis Project, Taze Meyve ve Sebzelerin Raf Ömrünü Uzatacak Doğal Amtimikrobiyel Maddeler ieren Kađıt Tabakaların ve Kese Kađıtlarının Tasarlanması, 2016 - 2018
22. ÖZTOP H. M., MERT B., IKRIKCI S., Project Supported by Higher Education Institutions, İNSÜLİN YÜKLÜ GIDA POLİMERİ BAZLI HİDROJELLERİN TASARIM VE KARAKTERİZASYONU, 2017 - 2017
23. Öztıp H. M., TÜBİTAK - AB COST Project, Manyetik Rezonans Görüntüleme (MRG) ve NMR Relaksometre Teknikleri Kullanılarak Karakterize Edilen Lipozom Sistemleri İle Yađ Oksidasyonunu Önleyici Sprey Ürün Geliřtirilmesi, 2013 - 2017
24. ÖZTOP H. M., MERT B., IKRIKCI S., Project Supported by Higher Education Institutions, Tatlandırıcı ve Hacim artırıcı Polisakaritlerin ikolatalı řekerleme Ürünlerinde Yađ Migrasyonuna olan Etkisi, 2016 - 2016
25. SÖYLER U. B., ÖZTOP H. M., TUBITAK Project, Kapsaisin Yüklü Nanoemülsiyonların Tasarlanması Ve Karakterizasyonu, 2015 - 2016
26. Öztıp H. M., Alpas H., Aktař H., TAGEM Tarımsal Arařtırmalar ve Politikalar Genel Müdürlüđü Projesi, Virüs ile Enfekte Olmuř Tohumların Tespiti iin Yeni Bir Yöntem Nükleer Manyetik Rezonans NMR Relaksometre, 2013 - 2016
27. BAYINDIRLI A., ÖZTOP H. M., Deniz H., Bulut M., ÖKMEN Z. A., Project Supported by Higher Education Institutions, SEİLMİř MEYVE VE SEBZE ÖRNEKLERİNDE DONDURUCU DONDURMA HIZININ VE FARKLI SICAKLIKLARDA MUHAFAZANIN ÜRÜN KALİTESİNE ETKİSİ, 2014 - 2015

Awards

1. Öztıp H. M., Mert B., Pınar Enstitüsü Bilimsel Makale Ödülü, Pınar Enstitüsü, December 2019
2. Öztıp H. M., Mustafa Parlar Eđitimde 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. **Quality changes in high hydrostatic pressure treated enriched tomato sauce**
Erdem F., Taş O., Erol N., Öztop H. M., Alpas H.
Journal of the Science of Food and Agriculture, vol.104, no.15, pp.9151-9159, 2024 (SCI-Expanded)
2. **The use of chitosan aerogels as an adsorbent for the regeneration of frying oil**
Delice F. N., NAMLI S., Uzun M. A., GÜVEN Ö., TEKİN A., ÖZTOP H. M.
Journal of Food Engineering, vol.380, 2024 (SCI-Expanded)
3. **Social life cycle sustainability assessment of dried tomato products based on material and process selection through multi-criteria decision making**
Ayhan D., Mendoza F. A., Gul M. R., Ari I., Alpas H., Oztop M. H.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.13974, pp.1-15, 2024 (SCI-Expanded)
4. **Synergistic quantification of mixed insulin preparations using time domain NMR techniques**
Alam H., Ozesme Taylan G., Yamalı C., Öztop H. M.
Journal of Pharmaceutical and Biomedical Analysis, vol.247, 2024 (SCI-Expanded)
5. **Unravelling temperature-dependent molecular changes in hydrated wheat and maize starches using ¹H time-domain NMR**
van Rooyen J., Grunin L., ÖZTOP H. M., Kruk D., Manley M.
Journal of Food Engineering, vol.375, 2024 (SCI-Expanded)
6. **Universal ¹H Spin–Lattice NMR Relaxation Features of Sugar—A Step towards Quality Markers**
Fakhar H. I., Kasperek A., Kolodziejski K., Grunin L., ÖZTOP H. M., Hayat M. Q., Janjua H. A., Kruk D.
Molecules, vol.29, no.11, 2024 (SCI-Expanded)
7. **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, vol.89, no.5, pp.2659-2671, 2024 (SCI-Expanded)
8. **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., Mazi B. G., ÖZTOP H. M.

Journal of Texture Studies, vol.55, no.2, 2024 (SCI-Expanded)

9. **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)
10. **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)
11. **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)
12. **Investigating the crystallinity of hard candies prepared and stored at different temperatures with low field-NMR relaxometry**
Kuzu S., ÖZEL B., Uguz S. S., Dogdu S., Marangoz M. A., Grunin L., ÖZTOP H. M.
Journal of the Science of Food and Agriculture, 2024 (SCI-Expanded)
13. **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)
14. **Improvement of functional properties of Chlorella-inulin conjugates via Maillard reaction**
Riaz R., TAŞ O., ÖZTOP H. M., Niazi M. B. K., Janjua H. A.
International Journal of Food Science and Technology, 2024 (SCI-Expanded)
15. **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)
16. **Application of segmented analysis via multivariate curve resolution with alternating least squares to ¹H-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)
17. **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)
18. **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 Öztıp M., Režek Jambrak A.
Ultrasonics Sonochemistry, vol.99, 2023 (SCI-Expanded)
19. **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)
20. **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)
21. **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)
22. **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)
23. **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)
24. **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)
25. **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)
26. **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)
27. **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)
28. **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)
29. **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)
30. **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)
31. **Challenges in dried whey powder production: Quality problems**
ÖZEL B., McClements D. J., Arıkan C., Kaner O., ÖZTOP H. M.
Food Research International, vol.160, 2022 (SCI-Expanded)
32. **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)
33. **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)
34. **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)
35. **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)
36. **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., Wieczorek Z.
JOURNAL OF FOOD ENGINEERING, vol.317, 2022 (SCI-Expanded)
37. **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)
38. **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)
39. **Examination of interfacial properties of quince seed extract on a sunflower oil-water interface**
Kirtıl E., Kurtkaya E., Svitova T., Radke C. J., ÖZTOP H. M., ŞAHİN S.
Chemical Engineering Science, vol.245, 2021 (SCI-Expanded)
40. **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)
41. **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)
42. **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)
43. **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)
44. **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)
45. **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)
46. **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)
47. **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)
48. **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)
49. **Characterization of Pectin-Based Gels: A 1H 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)
50. **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)
51. **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)
52. **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)
53. **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)
 54. **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)
 55. **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)
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6. **COMPARISON OF THE CRYSTALLINITY KINETICS OF D-ALLULOSE, LACTOSE AND SUCROSE BY USING TIME DOMAIN (1H) NMR**
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12. **QUALITY CHARACTERISTICS OF CHILI PEPPER EXTRACT NANOEMULSIONS STABILIZED BY BIOPOLYMERS**
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13. **A New Method for Characterizing Food Powders**
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21. **Microcapsule characterization of phenolic powder obtained from strawberry pomace**
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23. **Ultrasound assisted production and physical characterisation of oleoresin capsicum nanoemulsions with lecithin and sucrose monopalmitate**
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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.
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26. **FENOLİK BİLEŞENLERİN ENKAPSÜLASYONU: MİKROAKIŞKANLI HOMOJENİZASYONUN VE FARKLI KAPLAMA MADDELERİNİN ETKİLERİ**
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10. Gıda Mühendisliği Kongresi, Antalya, Turkey, 8 - 10 November 2017
27. **ALJİNAT-KİTRE ZAMKI KULLANILARAK HAZIRLANMIŞ İNSÜLİN YÜKLÜ HİDROJELLERİN SALINIM DAVRANIŞININ İNCELENMESİ**
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10. Gıda Mühendisliği Kongresi, Antalya, Turkey, 9 - 11 November 2017
28. **Yüksek Metoksili pektin ve ayçiçek yağı vaksı emülsiyonlarının NMR relaksometre ile karakterizasyonu**
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29. **Effects of High Hydrostatic Pressure Treatment on Water Absorption Properties of Bovine and Fish Gelatin**
Gültekin N. B., Alpas H., Öztop H. M.
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30. **Effect of Different Heating Types on The Release Behavior Black Carrot Extract from Polysaccharide Added Whey Protein Hydrogels**
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31. **Encapsulation of Goldenberry (*Physalis peruviana* L.) Juice to Obtain Juice Powder**

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32. **Effect of Different Heating Types on The Release Behavior of Black Carrot Extract from Polysaccharide Added Whey Protein Hydrogels**
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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)**
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34. **High Hydrostatic Pressure (HHP) Treated Palm Stearin Emulsions: Characterization of Lipid Crystal**
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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., KIRTIL E., ÖZEL B.
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36. **Hydration Behaviour of Quinoa Seed by Nuclear Magnetic Resonans (NMR) Relaxometry**
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37. **NMR Relaxometry as a Tool to Characterize Solvent Uptake Behavior of Polysaccharide Added Whey Protein Hydrogels**
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38. **Investigation of the Behavior of Microfluidized Egg Phospholipid Liposomes in Different Solvents during Storage by NMR Relaxometry**
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39. **Effects of Centrifugation Encapsulation Method and Different Coating Materials on the Total Antioxidant Activity of the Microcapsules of Powdered Cherry Laurels**
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41. **Crystal structure of lipid in palm stearin emulsions treated with High Hydrostatic Pressure**
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43. **Effect of homogenization type on the formation of capsaicinloaded nanoemulsions**
AKBAŞ E., SÖYLER U. B., ÖZTOP H. M.
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44. **Ayva Çekirdeği Ekstraktı ile stabilize edilmiş emülsiyonların NMR Relaksometre metodu ile karakterizasyonu**
KIRTIL E., ÖZTOP H. M.
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45. **pH Basınç Depolama Sıcaklığı ve Süresinin Soya Lesitini ile Hazırlanmış Lipozomların Fiziksel Stabilitate 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.
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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.
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51. **Investigation of the effects of different gum types and concentrations on the encapsulation of cherry laurel powders**
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52. **Fermantasyon için Şeker Kaynağı Olarak Kullanılmak Üzere Meyve Kabuklarının ve diğer Lignoselülozik Biyokütellerin Enzimatik Hidrolizi**
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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 Biyokütellerin 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 İncelenmesi**
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 Kemalpasha 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 Kemalpasha Dessert by Magnetic Resonance Imaging MRI Technique**
AYDIN Ö., ÖZEL B., ÖZTOP H. M.
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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.
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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.
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66. **Cinnamon oil Nanoemulsions Microemulsions Formulation Characterization and Antibacterial Activity**
Yıldırım S. T., SOYER Y., ÖZTOP H. M.
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67. **Understanding the effects of different polysaccharides on swelling of whey protein hydrogels**
ÖZTOP H. M., Şirvan Sultan U.
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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.

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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.
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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.
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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 CaCl₂ immersion on Frozen and Thawed Zucchini Slices through Magnetic Resonance Imaging Experiments**
Uğuz Ş. S., Alaçık İ., MERT B., ÖZTOP H. M.
XII International Conference on the Applications of Magnetic Resonance in Food Science: Defining Food by Magnetic Resonance, 20 - 23 May 2014
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.
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81. **Texture analysis of Traditional Turkish Pumpkin Dessert by Using Magnetic Resonance Imaging MRI**
Alaçık İ., KIRTIL E., ÖZTOP H. M.
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82. **Depectinization of Ottoman Strawberry Fragaria Ananassa Juice**
Karaçam Ç. H., KIRTIL E., ÖZTOP H. M., ŞAHİN S.
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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.
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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 Methylsterase PME on CaCl₂ 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 H NMR Relaxometry**

Gonzalez M. E., ÖZTOP H. M., BİLEK S., McCarthy M. J., Barrett D.

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100. **Diffusion of Water in Whey Protein Isolate Gels**

ÖZTOP H. M., McCarthy K. L., Rosenberg M., Rosenberg Y., McCarthy M.

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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. **Ozmotik 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	Rector's Advisor	Middle East Technical University, Presidency Office
2019 - Continues	Performance Evaluation Commission Member	Middle East Technical University, Faculty of Engineering, Department of Food Engineering
2017 - Continues	Member of University Quality Commission	Middle East Technical University, Faculty of Engineering, Department of Food Engineering
2018 - 2023	Faculty Management Board Member	Middle East Technical University, Faculty of Engineering
2016 - 2022	Deputy Head of Department	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., ÖZCAN KABASAKAL S., 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., ÖZCAN KABASAKAL S., 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.KIRTIL(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

TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, Middle East Technical University, Turkey, October 2023

TUBITAK Project, 2218 - Yurt İçi Doktora Sonrası Araştırma Burs Programı, Middle East Technical University, Turkey, August 2023

TUBITAK Project, 2218 - Yurt İçi Doktora Sonrası Araştırma Burs Programı, Middle East Technical University, Turkey, August 2023

TUBITAK Project, 2218 - Yurt İçi Doktora Sonrası Araştırma Burs Programı, Middle East Technical University, Turkey, August 2023

TUBITAK Project, 2218 - Yurt İçi Doktora Sonrası Araştırma Burs Programı, Middle East Technical University, Turkey, August 2023

TUBITAK Project, 1005 - National New Ideas and Products Research Support Program, Middle East Technical University, Turkey, July 2023

TUBITAK Project, 1002 - Quick Support Program, Middle East Technical University, Turkey, May 2023

TUBITAK Project, 1005 - National New Ideas and Products Research Support Program, Middle East Technical University, Turkey, May 2023

TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, Middle East Technical University, Turkey, March 2023

TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, Middle East Technical University, Turkey, March 2023

TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, Middle East Technical University, Turkey, March 2023

TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, Middle East Technical University, Turkey, March 2023

TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, Middle East Technical University, Turkey, March 2023

TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, Middle East Technical University, Turkey, March 2023

TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, Middle East Technical University, Turkey, March 2023

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TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, Middle East Technical University, Turkey, March 2023

TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, Middle East Technical University, Turkey, March 2023

JOURNAL OF FOOD SCIENCE, SCI Journal, December 2020

LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, December 2020

LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, December 2020

CARBOHYDRATE POLYMERS, SCI Journal, December 2020

FOOD AND BIOPROCESS 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
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, Journal Indexed in SCI-E, June 2019
SCIENTIFIC REPORTS, Journal Indexed in SCI-E, June 2019
COLLOIDS AND SURFACES A-PHYSCOCHEMICAL 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
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 MEASUREMENT AND CHARACTERIZATION, Journal Indexed in SCI-E, October 2018
JOURNAL OF FOOD PROCESS ENGINEERING, 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
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, May 2018
FOOD RESEARCH INTERNATIONAL, SCI Journal, 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 Paylaşamaz, 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, Slovak Academy of Sciences, SAS Bilateral Joint Cooperation Program, Turkey, 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
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: 274
Citation (WoS): 2455
Citation (Scopus): 2828
H-Index (WoS): 30
H-Index (Scopus): 32

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 Enviromental 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