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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



Education

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., 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
- Öztop H. M., TÜBİTAK International Bilateral Joint Cooperation Program Project, Sığır Mastitis Tanısı İçin Mikroakışkan Spintronik Biyoçiplerin Modellenmesi, Optimizasyonu Ve Üretimi, 2020 - 2023
- Öztop H. M., EU Supported Other Project, Nuclear Magnetic Resonance Relaxometry for Dairy Products Downloads,

2021 - 2022

10. ÖZTOP H. M., BAYRAMOĞLU B., BALABANLI Z. Y., Project Supported by Higher Education Institutions, Invert Şekerin Su ile Etkileşiminin Moleküler Dinamik Simülasyon ve NMR Relaksometre İle İncelenmesi, 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, FINDIK OLEOSOMLARININ ÖZÜTLENMESİ VE YENİ ÜRÜN GELİŞTİRİLMEK AMACIYLA KULLANIM OLANAKLARININ ARAŞTIRILMASI, 2016 - 2018
20. ÖZTOP H. M., Industrial Thesis Project, Taze Meyve ve Sebzelerin 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 Polisakaritlerin 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., Mustafa Parlar Eğitimde Üstün Başarı Ödülü, Mustafa Parlar Vakfı, December 2019
2. Öztop H. M., Mert B., Pınar Enstitüsü Bilimsel Makale Ödülü, Pınar Enstitüsü, 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

Postgraduate

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

Undergraduate

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

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. **Investigating the behavior of D-glucose, D-fructose, and D-allulose in aqueous media by molecular dynamics simulations**
Buğday Z. Y., Bayramoğlu B., ÖZTOP H. M.
Journal of Food Engineering, vol.394, 2025 (SCI-Expanded)
2. **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.105, no.3, pp.1978-1992, 2025 (SCI-Expanded)
3. **Comparative performance of artificial neural networks and support vector Machines in detecting adulteration of apple juice concentrate using spectroscopy and time domain NMR**
Cavdaroglu C., Altug N., Serpen A., ÖZTOP H. M., Ozen B.
Food Research International, vol.201, 2025 (SCI-Expanded)
4. **Core-shell aerogel design for enhanced oral insulin delivery**
Ozesme Taylan G., Illanes-Bordomás C., GÜVEN Ö., Erkan E., Erünsal S. Ç., ÖZTOP H. M., García-González C. A.
International Journal of Pharmaceutics, vol.669, 2025 (SCI-Expanded)
5. **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, vol.105, no.1, pp.489-497, 2025 (SCI-Expanded)
6. **Enhanced Pathogen Control Through Thymol and Carvacrol Nanoemulsions: A Microfluidization Approach**
ÖZOĞUL Y., Karsli G. T., YAZGAN H., KÜLEY E., ÖZTOP H. M., ÖZOĞUL F., Esatbeyoglu T.
Food and Bioprocess Technology, 2025 (SCI-Expanded)
7. **Spirulina and chlorella derived hard candies as functional food**
Maryam S., ÖZTOP H. M., Doğdu S., Ali Marangoz M., Zeshan Z., Qasim Hayat M., Riaz R., Chattha M. W. A., Janjua H. A.
Journal of Functional Foods, vol.123, 2024 (SCI-Expanded)
8. **Quality changes in high hydrostatic pressure treated enriched tomato sauce**

Erdem F., Taş O., Erol N., Öztıp H. M., Alpas H.

JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.104, no.15, pp.9151-9159, 2024 (SCI-Expanded)

9. **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, vol.59, no.12, pp.8983-8997, 2024 (SCI-Expanded)
10. **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)
11. **Synergistic quantification of mixed insulin preparations using time domain NMR techniques**
Alam H., Ozesme Taylan G., Yamalı C., Öztıp H. M.
Journal of Pharmaceutical and Biomedical Analysis, vol.247, 2024 (SCI-Expanded)
12. **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)
13. **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)
14. **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)
15. **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)
16. **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)
17. **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)
18. **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)
19. **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)
20. **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)
21. **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)
22. **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)
23. **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)
24. **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)
25. **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)
26. **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)
27. **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)
28. **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)
29. **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)
30. **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)
31. **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)
32. **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)
33. **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)
34. **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)
35. **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)
36. **Challenges in dried whey powder production: Quality problems**
ÖZEL B., McClements D. J., Arikan C., Kaner O., ÖZTOP H. M. *Food Research International*, vol.160, 2022 (SCI-Expanded)
37. **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)
38. **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)

39. **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)
40. **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)
41. **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)
42. **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)
43. **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)
44. **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)
45. **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)
46. **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)
47. **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)
48. **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)
49. **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)
50. **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)
51. **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)
52. **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)

53. **Encapsulation of Magnesium with Lentil Flour by Using Double Emulsion to Produce Magnesium Enriched Cakes**
Kabakcı C., Şümnü S. G., Şahin S., Öztop H. M.
Food and Bioprocess Technology, vol.14, no.10, pp.1773-1790, 2021 (SCI-Expanded)
54. **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)
55. **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)
56. **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)
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IFT Annual Meeting, 25 - 28 June 2012
91. **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
92. **Understanding the Impact of Pectin Methyltransferase 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
93. **Physical Changes in White and Brown Rice During Simulated Gastric Digestion**
Kong F., ÖZTOP H. M., Jelichich A., Singh R. P., McCarthy M. J.
IFT Annual Meeting, 11 - 14 June 2011
94. **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
95. **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
96. **Modelling of Swelling in Whey Protein Gels**
ÖZTOP H. M., McCarthy K. L.
COMSOL Conference, 7 - 09 October 2010
97. **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
98. **Finite Element Modelling of Swelling in Whey Protein Gels**
ÖZTOP H. M., McCarthy K. L.
IFT Annual Meeting, 17 - 20 July 2010
99. **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
100. **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
101. **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
102. **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.
10th International Conference on Magnetic Resonance Microscopy, 30 August - 04 September 2009
103. **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

104. **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

105. **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

106. **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

107. **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

Postgraduate

ADVANCED FOOD CHEMISTRY, Postgraduate, 2020 - 2021

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

Undergraduate

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

Food and Health, Undergraduate, 2019 - 2020

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

Food & Health, Undergraduate, 2017 - 2018

Supervised 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.RAŞİM(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.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., Mazi B. G., Determination of honey crystallization and adulteration by using time domain NMR relaxometry, Postgraduate, B.BERK(Student), 2020

Öztop H. M., Mazi 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

Peer Reviews in Scientific Publications

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
JOURNAL OF FOOD ENGINEERING, SCI Journal, September 2020
JOURNAL OF FOOD ENGINEERING, SCI Journal, 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
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
JOURNAL OF FOOD ENGINEERING, SCI Journal, February 2020
JOURNAL OF FOOD ENGINEERING, SCI Journal, February 2020
JOURNAL OF FOOD ENGINEERING, SCI Journal, January 2020
JOURNAL OF FOOD ENGINEERING, SCI Journal, 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
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
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
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
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
JOURNAL OF FOOD ENGINEERING, SCI Journal, March 2018
JOURNAL OF FOOD ENGINEERING, SCI Journal, March 2018
JOURNAL OF FOOD ENGINEERING, SCI Journal, February 2018
FOOD RESEARCH INTERNATIONAL, SCI Journal, January 2018

Scientific Project Refereeing

TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, October 2023
TUBITAK Project, 2218 - Yurt İçi Doktora Sonrası Araştırma Burs Programı, August 2023
TUBITAK Project, 2218 - Yurt İçi Doktora Sonrası Araştırma Burs Programı, August 2023
TUBITAK Project, 2218 - Yurt İçi Doktora Sonrası Araştırma Burs Programı, August 2023
TUBITAK Project, 2218 - Yurt İçi Doktora Sonrası Araştırma Burs Programı, August 2023
TUBITAK Project, 1005 - National New Ideas and Products Research Support Program, July 2023
TUBITAK Project, 1002 - Quick Support Program, May 2023
TUBITAK Project, 1005 - National New Ideas and Products Research Support Program, May 2023
TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, March 2023
TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, March 2023
TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, March 2023
TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, March 2023
TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, March 2023
TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, March 2023
TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, March 2023
TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, March 2023
TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, March 2023
TUBITAK Project, 2209-A - Üniversite Öğrencileri Araştırma Projeleri Destekleme Programı, March 2023
TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, November 2020
TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, November 2020
TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, September 2020
TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, September 2020
TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, September 2020
TÜBİTAK International Bilateral Joint Cooperation Program Project, Bosphorus Program with Ministry of Foreign Affairs of France, August 2020
TUBITAK Project, 1005 - National New Ideas and Products Research Support Program, March 2020
TUBITAK Project, 3501 - National Young Researcher Career Development Program, February 2020
TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, January 2020
TUBITAK Project, 1002 - Quick Support Program, September 2019
TUBITAK Project, 1002 - Quick Support Program, August 2019
TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, May 2019
TUBITAK Project, 1002 - Quick Support Program, March 2019
TUBITAK Project, 1002 - Quick Support Program, January 2019
TUBITAK Project, 3501 - National Young Researcher Career Development Program, January 2019
TUBITAK Project, 1002 - Quick Support Program, September 2018
TUBITAK Project, 1501 - Industry R & D Projects Support Program, April 2018
TÜBİTAK International Bilateral Joint Cooperation Program Project, Slovak Academy of Sciences, SAS Bilateral Joint

Cooperation Program, February 2018

TÜBİTAK International Bilateral Joint Cooperation Program Project, The Slovenian Research Agency, ARRS Bilateral Joint Cooperation Program, February 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: 288

Citation (WoS): 2491

Citation (Scopus): 2849

H-Index (WoS): 30

H-Index (Scopus): 33

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

İbn Tofail Üniversitesi, FAS, Misafir Öğretim Üyesi

Kasetsart Üniversitesi, Gıda Bilimi ve Teknolojisi Bölümü, Tayland, Misafir Öğretim Üyesi

Kalifornia Üniversitesi Davis Kampüsü Gıda Bilimi ve Teknolojisi Bölümü, Misafir Öğretim Üyesi