



MERVE AKPINAR UZUN

RES. ASST.

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International Researcher IDs

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Learning Knowledge

Doctorate
2021 - Continues

Ankara University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), Turkey

Postgraduate
2018 - 2021

Ankara University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Yıl) (Tezli), Turkey

Postgraduate
2017 - 2018

Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Yıl) (Tezli),
Turkey

Undergraduate
2011 - 2016

Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey

Foreign Languages

English, C1 Advanced

Dissertations

Postgraduate, Isolation and Characterization of Salmonella and Bacteriophages from Various Poultry Houses, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2020

Academic Titles / Tasks

Research Assistant
2018 - Continues

Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

Supported Projects

1. Tekin A., TUBITAK Project, Effect of Partial Glycerides on Thermal Stability of Vegetable Oils, 2022 - 2024
2. Tekin A., Bonacina C. E., Akpinar M., Universities of Other Countries Supported Project, Effect of different drying techniques on physical stability, in vitro digestion and lipid oxidation of microencapsulated Hazelnut Skin Oil and High Oleic Palm Oil blend, 2021 - 2023
3. Türkyılmaz M., Özkan M., TUBITAK Project, Nar Sularında Bulanıklık, Tortu Oluşumu, Burukluk ve Renk Stabilitesi Üzerine Tannaz, Laktonaz ve Proteaz Aktivitesinin Etkisi, 2020 - 2023

Published journal articles indexed by SCI, SSCI, and AHCI

1. **Oxidative stability of high oleic palm and hazelnut skin oil blends**
AKPINAR M., Bauer Estrada K., TEKİN A., Quintanilla-Carvajal M. X., BONACINA C. E.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.99, no.12, pp.1127-1135, 2022 (SCI-Expanded)
2. **Microwave decontamination process for hummus: A computational study with experimental validation**
Son E., Coskun E., Ozturk S., Bulduk K., Akpinar M., Mert B., Erdoğdu F.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.82, 2022 (SCI-Expanded)
3. **Effect of far infrared heating process on surface decontamination and quality attributes of whole yellow and white onions**
Coskun E., Ozturk S., AKPINAR M., Halkman A. K., ERDOĞDU F.
FOOD CONTROL, vol.130, 2021 (SCI-Expanded)

Articles Published in Other Journals

1. **GIDA PATOJENLERİNİN BİYOKONTROLÜNDE BAKTERİYOFAJ UYGULAMALARI**
AKPINAR M., HALKMAN A. K.
GIDA, vol.44, 2019 (Peer-Reviewed Journal)

Books & Book Chapters

1. **Türkiye 13. gıda Kongresi Bildiri Özetleri Kitabı**
Halkman A. K. (Editor), Akpinar M. (Editor), Kolcuoğlu G. (Editor)
Gıda Teknolojisi Derneği, Ankara, 2020
2. **Food Safety**
Akpinar M.
in: Food Microbiology, A. Kadir HALKMAN, Editor, Başak Yayınevi, Ankara, pp.427-444, 2019
3. **3rd International Congress on Food Technology Abstract Book**
Halkman A. K. (Editor), Kolcuoğlu G. (Editor), Kantar N. K. (Editor), Akpinar M. (Editor)
The Association of Food Technology, Turkey & Nevşehir Hacı Bektaş Veli University, Ankara, 2018

Refereed Congress / Symposium Publications in Proceedings

1. **MONITORING QUALITY PARAMETERS, 3-CHLORO-1,2-PROPANEDIOL (3-MCPD) AND GLYCIDYL ESTERS (GE) DURING BLEACHING WITH DIFFERENT TYPES OF BLEACHING EARTHS**
Şahiner B. E., Akpinar Uzun M., Bonacina C. E., Tekin A.
19th Euro Fed Lipid Congress and Expo, Poznan, Poland, 17 - 20 September 2023, pp.1-2
2. **Oxidative stability of high oleic palm and hazelnut skin oil blends**
Akpinar M., Estrada K. B., Tekin A., Quintanilla-Carjaval M. X., Bonacina C. E.

4th International Symposium on Lipid Oxidation and Antioxidants, Vigo, Spain, 23 May 2022, pp.1-2

3. **Microwave decontamination process of hummus: a computational study with experimental validation**
Son E., ÖZTÜRK S., BULDUK K., AKPINAR UZUN M., MERT B., ERDOĞDU F.
The European Federation of Food Science and Technology (EFFoST) 2021, Lausanne, Switzerland, 02 November 2021
4. **Effect of various disinfectants on sterilization of green leafy vegetables**
Akpinar M., Topacık L., Işık E., Güler Y. B., Halkman A. K.
Türkiye 13. Ulusal Gıda Kongresi, 21 - 23 October 2020
5. **Effect of disinfectant combinations on different microorganisms at different time parameters**
Akpinar M., Bayrak A., Erdem C. N., Halktan A. K.
Türkiye 13. Ulusal Gıda Kongresi, 21 - 23 October 2020
6. **Antifungal effects of essential oils from different plants**
Yılmaz M. S., Akpinar M., Şaklıyan Demirkol Ö.
Türkiye 13. Ulusal Gıda Kongresi, 21 - 23 October 2020
7. **Antimicrobial effect of *Pediococcus acidilactici* strain isolated from tomato paste on various pathogens**
Akpinar M., Halkman A. K.
Türkiye 13. Ulusal Gıda Kongresi, 21 - 23 October 2020
8. **Lactobacilli as a cause of deterioration in pastry**
Akpinar M., Kolcuoğlu G., Halkman A. K.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018

Scientific Refereeing

GIDA, National Scientific Refreed Journal, December 2022

GIDA, National Scientific Refreed Journal, December 2021

Metrics

Publication: 15

Citation (Scopus): 6

H-Index (Scopus): 1

Research Areas

Food Engineering, Food Chemistry, Food Microbiology, Food Hygiene and Sanitation, Fats Technology