



# 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 (YI) (Tezli), Turkey

Postgraduate  
2017 - 2018

Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (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. TUBITAK Project, 2024 - 2025
2. Tekin A., TUBITAK Project, Effect of Partial Glycerides on Thermal Stability of Vegetable Oils, 2022 - 2024
3. Tekin A., Bonacina C. E., Akpınar 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
4. 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. **The use of chitosan aerogels as an adsorbent for the regeneration of frying oil**  
Delice F. N., Namli S., Uzun M., GÜVEN Ö., TEKİN A., ÖZTOP H. M.  
Journal of Food Engineering, vol.380, 2024 (SCI-Expanded)
2. **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)
3. **Microwave decontamination process for hummus: A computational study with experimental validation**  
Son E., Coskun E., Ozturk S., Bulduk K., Akpınar M., Mert B., Erdoğan F.  
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.82, 2022 (SCI-Expanded)
4. **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), Akpınar M. (Editor), Kolcuoğlu G. (Editor)  
Gıda Teknolojisi Derneği, Ankara, 2020
2. **Food Safety**  
Akpınar 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), Akpınar 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., Akpınar 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**  
Akpınar M., Estrada Bauer K., Tekin A., Quintanilla-Carvajal . X., Bonacina C. E.  
4th International Symposium on Lipid Oxidation and Antioxidants, Vigo, Spain, 23 - 25 May 2022
  3. **Oxidative stability of high oleic palm and hazelnut skin oil blends**  
Akpınar M., Estrada K. B., Tekin A., Quntanilla-Carjaval M. X., Bonacina C. E.  
4th International Symposium on Lipid Oxidation and Antioxidants, Vigo, Spain, 23 May 2022, pp.1-2
  4. **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
  5. **Effect of disinfectant combinations on different microorganisms at different time parameters**  
Akpınar 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., Akpınar M., Şakıyan 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**  
Akpınar M., Halkman A. K.  
Türkiye 13. Ulusal Gıda Kongresi, 21 - 23 October 2020
  8. **Effect of various disinfectants on sterilization of green leafy vegetables**  
Akpınar M., Topacık L., Işık E., Güler Y. B., Halkman A. K.  
Türkiye 13. Ulusal Gıda Kongresi, 21 - 23 October 2020
  9. **Lactobacilli as a cause of deterioration in pastry**  
Akpınar 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: 17

Citation (Scopus): 6

H-Index (Scopus): 1

## Research Areas

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