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International Researcher IDs

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Education Information

Doctorate, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2007 - 2011

Undergraduate, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2003 - 2007

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, Düşük düzeylerde kükürtlenmiş kuru kayıların değişik sıcaklıklarda depolanması sürecinde fiziksel, kimyasal ve mikrobiyolojik niteliklerindeki değişimler, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2011

Research Areas

Food Engineering

Academic Titles / Tasks

Professor, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2024 - Continues

Associate Professor, Ankara University, Gıda Güvenliği Enstitüsü, 2016 - 2024

Published journal articles indexed by SCI, SSCI, and AHCI

- Enhancement of colour density and anthocyanin stability in pomegranate juice against 5-hydroxymethylfurfural at different concentrations by amino acid copigmentation during storage**
TÜRKYILMAZ M., HAMZAOĞLU F., Çiftci R. B. A., ÖZKAN M.

Journal of Food Composition and Analysis, vol.137, 2025 (SCI-Expanded)

- II. **Determination of phenolics and proteins causing sediment formation in pomegranate juice using “Tannase+Lactonase” and “Protease”**
TÜRKYILMAZ M., HAMZAOĞLU F., ÖZKAN M.
Food and Bioproducts Processing, vol.148, pp.365-376, 2024 (SCI-Expanded)
- III. **A new enzymatic clarification method for pomegranate juice: Removal of defects and improvement of quality by tannase, lactonase and papain**
TÜRKYILMAZ M., HAMZAOĞLU F., ÖZKAN M.
Food and Bioproducts Processing, vol.147, pp.528-543, 2024 (SCI-Expanded)
- IV. **Increase in colour stability of pomegranate juice against 5-hydroxymethylfurfural (HMF) through copigmentation with phenolic acids**
TÜRKYILMAZ M., HAMZAOĞLU F., Ciftci R. B. A., ÖZKAN M.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.103, no.15, pp.7836-7848, 2023 (SCI-Expanded)
- V. **Clarification of pomegranate and strawberry juices: Effects of various clarification agents on turbidity, anthocyanins, colour, phenolics and antioxidant activity**
Orhan Dereli B., Türkyilmaz M., ÖZKAN M.
FOOD CHEMISTRY, vol.413, 2023 (SCI-Expanded)
- VI. **Increase in thermal stability of strawberry anthocyanins with amino acid copigmentation**
Bingol A., Turkyilmaz M., ÖZKAN M.
FOOD CHEMISTRY, vol.384, 2022 (SCI-Expanded)
- VII. **Effects of fermentation time and pH on quality of black carrot juice fermented by kefir culture during storage**
Kabakci S. A., Turkyilmaz M., ÖZKAN M.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.102, no.6, pp.2563-2574, 2022 (SCI-Expanded)
- VIII. **Influence of amino acid addition on the thermal stability of anthocyanins in pomegranate (*Punica granatum* L., cv. Hicaznar) and orange (*Citrus sinensis* L. Osbeck, cv. Valencia) juice blend**
Turkyilmaz M., HAMZAOĞLU F., Unal H., ÖZKAN M.
FOOD CHEMISTRY, vol.370, 2022 (SCI-Expanded)
- IX. **Changes in anthocyanins and colour of black mulberry (*Morus nigra*) juice during clarification and pasteurization**
AŞKIN B., Turkyilmaz M., ÖZKAN M., KÜÇÜKÖNER E.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.16, no.1, pp.784-792, 2022 (SCI-Expanded)
- X. **Effects of pasteurization and storage on turbidity and copigmentation in pomegranate juices clarified with various hydrocolloid combinations**
Turkyilmaz M., Hamzaog F., ÖZKAN M.
FOOD CHEMISTRY, vol.358, 2021 (SCI-Expanded)
- XI. **Degradation kinetics of bioactive compounds and antioxidant activity in strawberry juice concentrate stored at high and low temperatures**
Menevseoglu A., Diblan S., Turkyilmaz M., ÖZKAN M.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.14, no.5, pp.2611-2622, 2020 (SCI-Expanded)
- XII. **Changes in the quality of kefir fortified with anthocyanin-rich juices during storage**
Kabakci S. A., Turkyilmaz M., ÖZKAN M.
FOOD CHEMISTRY, vol.326, 2020 (SCI-Expanded)
- XIII. **A review of current and future food applications of natural hydrocolloids**
Yemenicioglu A., Farris S., Turkyilmaz M., Gulec S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.55, no.4, pp.1389-1406, 2020 (SCI-Expanded)
- XIV. **Combined use of hydrocolloids in pomegranate juice and their effects on clarification and copigmentation**
Turkyilmaz M., HAMZAOĞLU F., ÖZKAN M.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.55, no.4, pp.1426-1436, 2020 (SCI-

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- XV. **Natural hydrocolloids in the food sector - Recent applications beyond conventional uses**
Yemenicioglu A., Farris S., Turkyilmaz M., Gulec S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.55, no.4, pp.1387-1388, 2020 (SCI-Expanded)
- XVI. **Color and stability of anthocyanins in strawberry nectars containing various co-pigment sources and sweeteners**
ERTAN K., Turkyilmaz M., ÖZKAN M.
FOOD CHEMISTRY, vol.310, 2020 (SCI-Expanded)
- XVII. **Effects of natural copigment sources in combination with sweeteners on the stability of anthocyanins in sour cherry nectars**
ERTAN K., Turkyilmaz M., ÖZKAN M.
FOOD CHEMISTRY, vol.294, pp.423-432, 2019 (SCI-Expanded)
- XVIII. **Effects of sucrose and copigment sources on the major anthocyanins isolated from sour cherries**
Turkyilmaz M., HAMZAOĞLU F., ÖZKAN M.
FOOD CHEMISTRY, vol.281, pp.242-250, 2019 (SCI-Expanded)
- XIX. **Effect of sweeteners on anthocyanin stability and colour properties of sour cherry and strawberry nectars during storage**
ERTAN K., Turkyilmaz M., ÖZKAN M.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.55, no.10, pp.4346-4355, 2018 (SCI-Expanded)
- XX. **Effect of SO₂ on sugars, indicators of Maillard reaction, and browning in dried apricots during storage**
HAMZAOĞLU F., Turkyilmaz M., ÖZKAN M.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.98, no.13, pp.4988-4999, 2018 (SCI-Expanded)
- XXI. **Changes in polyphenol profile of dried apricots containing SO₂ at various concentrations during storage**
Altindag M., Turkyilmaz M., ÖZKAN M.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.98, no.7, pp.2530-2539, 2018 (SCI-Expanded)
- XXII. **Amino acid profile and content of dried apricots containing SO₂ at different concentrations during storage**
Hamzaoglu F., Turkyilmaz M., ÖZKAN M.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.10, no.4, pp.361-369, 2018 (SCI-Expanded)
- XXIII. **Effects of sulfur dioxide concentration on organic acids and beta-carotene in dried apricots during storage**
Salur-Can A., Turkyilmaz M., ÖZKAN M.
FOOD CHEMISTRY, vol.221, pp.412-421, 2017 (SCI-Expanded)
- XXIV. **Colour stabilities of sour cherry juice concentrates enhanced with gallic acid and various plant extracts during storage**
Navruz A., Turkyilmaz M., ÖZKAN M.
FOOD CHEMISTRY, vol.197, pp.150-160, 2016 (SCI-Expanded)
- XXV. **Effects of Clarification and Pasteurization on the Phenolics, Antioxidant Capacity, Color Density and Polymeric Color of Black Carrot (*Daucus Carota*L.) Juice**
Dereli U., Turkyilmaz M., Yemis O., ÖZKAN M.
JOURNAL OF FOOD BIOCHEMISTRY, vol.39, no.5, pp.528-537, 2015 (SCI-Expanded)
- XXVI. **Effects of various protein- and polysaccharide-based clarification agents on antioxidative compounds and colour of pomegranate juice**
Erkan-Koc B., Turkyilmaz M., YEMİŞ O., ÖZKAN M.
FOOD CHEMISTRY, vol.184, pp.37-45, 2015 (SCI-Expanded)
- XXVII. **Effects of different sorbic acid and moisture levels on chemical and microbial qualities of sun-dried apricots during storage**
Alagoz S., Turkyilmaz I., TAĞI Ş., ÖZKAN M.

- FOOD CHEMISTRY, vol.174, pp.356-364, 2015 (SCI-Expanded)
- XXVIII. **Changes in hydrolysable and condensed tannins of pomegranate (*Punica granatum* L., cv. Hicaznar) juices from sacs and whole fruits during production and their relation with antioxidant activity**
Muhacir-Guzel N., Turkyilmaz M., Yemis O., TAĞI Ş., ÖZKAN M.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.59, no.2, pp.933-940, 2014 (SCI-Expanded)
- XXIX. **Effects of condensed tannins on anthocyanins and colour of authentic pomegranate (*Punica granatum* L.) juices**
Turkplrnaz M., ÖZKAN M.
FOOD CHEMISTRY, vol.164, pp.324-331, 2014 (SCI-Expanded)
- XXX. **Loss of sulfur dioxide and changes in some chemical properties of Malatya apricots (*Prunus armeniaca* L.) during sulfuring and drying**
Turkyilmaz M., ÖZKAN M., GÜZEL N.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.94, no.12, pp.2488-2496, 2014 (SCI-Expanded)
- XXXI. **Effects of various sulphuring methods and storage temperatures on the physical and chemical quality of dried apricots**
Coskun A. L., Turkyilmaz M., Aksu O. T., Koc B. E., Yemis O., ÖZKAN M.
FOOD CHEMISTRY, vol.141, no.4, pp.3670-3680, 2013 (SCI-Expanded)
- XXXII. **Anthocyanin and organic acid profiles of pomegranate (*Punica granatum* L.) juices from registered varieties in Turkey**
Turkyilmaz M.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, no.10, pp.2086-2095, 2013 (SCI-Expanded)
- XXXIII. **Effects of various pressing programs and yields on the antioxidant activity, antimicrobial activity, phenolic content and colour of pomegranate juices**
Turkyilmaz M., TAĞI Ş., Dereli U., ÖZKAN M.
FOOD CHEMISTRY, vol.138, no.2-3, pp.1810-1818, 2013 (SCI-Expanded)
- XXXIV. **Changes in Chemical and Microbial Qualities of Dried Apricots Containing Sulphur Dioxide at Different Levels During Storage**
Turkyilmaz M., TAĞI Ş., ÖZKAN M.
FOOD AND BIOPROCESS TECHNOLOGY, vol.6, no.6, pp.1526-1538, 2013 (SCI-Expanded)
- XXXV. **Kinetics of anthocyanin degradation and polymeric colour formation in black carrot juice concentrates during storage**
Turkyilmaz M., ÖZKAN M.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.47, no.11, pp.2273-2281, 2012 (SCI-Expanded)
- XXXVI. **Clarification and pasteurisation effects on monomeric anthocyanins and percent polymeric colour of black carrot (*Daucus carota* L.) juice**
Turkyilmaz M., Yemis O., ÖZKAN M.
FOOD CHEMISTRY, vol.134, no.2, pp.1052-1058, 2012 (SCI-Expanded)
- XXXVII. **Effects of Clarification and Storage on Anthocyanins and Color of Pomegranate Juice Concentrates**
Turfan O., Turkyilmaz M., Yemis O., ÖZKAN M.
JOURNAL OF FOOD QUALITY, vol.35, no.4, pp.272-282, 2012 (SCI-Expanded)
- XXXVIII. **Anthocyanin and colour changes during processing of pomegranate (*Punica granatum* L., cv. Hicaznar) juice from sacs and whole fruit**
Turfan O., Turkyilmaz M., Yemis O., ÖZKAN M.
FOOD CHEMISTRY, vol.129, no.4, pp.1644-1651, 2011 (SCI-Expanded)

Books & Book Chapters

- I. **Coğrafi İşaretli Ürünler**
ŞİRELİ U. T., GÜNEŞ E., ARTIK N., DELLAL G., TÜRKYILMAZ M.

Arkadaş Basım san Ltd. Şti, Ankara, 2021

II. Gıda Güvenliği ve Coğrafi İşaret

ŞİRELİ U. T., TÜRKYILMAZ M.

in: Coğrafi İşaretle Ürünler, Artık, N. Şireli, U.T., Ölmez,T., Editor, Arkadaş Basım san Ltd. Şti, Ankara, pp.74-77, 2021

III. Gıda Mühendisliğinde Kütle ve Enerji Denklikleri

ÖZKAN M., CEMEROĞLU B., TÜRKYILMAZ M.

Bizim Grup Basımevi, 2011

Refereed Congress / Symposium Publications in Proceedings

- I. Effects of sulfuring at different concentrations on polyphenols and polyphenol oxidase activity in dried apricots**
ALTINDAĞ M., TÜRKYILMAZ M., ÖZKAN M.
4th International Conference and Exhibition on Food Processing & Technology, 10 - 12 August 2015
- II. Effects of various copigments honey and sugars on anthocyanins and color of sour cherry nectars**
ERTAN K., TÜRKYILMAZ M., ÖZKAN M.
4th International Conference and Exhibition on Food Processing & Technology, 10 - 12 August 2015
- III. Color stability of sour cherry nectars containing various phenolic extracts and sweeteners during storage**
ÖZKAN M., ERTAN K., TÜRKYILMAZ M.
4th International Conference and Exhibition on Food Processing & Technology, 10 - 12 August 2015
- IV. Effect of different sorbic acid and moisture levels on chemical and microbial qualities of sun dried apricots during storage**
ALAGÖZ S., TÜRKYILMAZ M., ÖZKAN M.
4th International Conference and Exhibition on Food Processing & Technology, 10 - 12 August 2015
- V. Effect of various SO₂ concentrations on sugars and amino acids in sulfured dried apricots**
HAMZAOĞLU F., TÜRKYILMAZ M., ÖZKAN M.
4th International Conference and Exhibition on Food Processing & Technology, 10 - 12 August 2015
- VI. Effects of various clarification agents on the anthocyanins and color of red grape juice from Kalecik Karası grapes *Vitis vinifera* L**
DIBLAN S., TÜRKYILMAZ M., ÖZKAN M.
4th International Conference and Exhibition on Food Processing & Technology, 10 - 12 August 2015
- VII. Enhancing the color intensity of strawberry nectars by various copigments and sweeteners**
TÜRKYILMAZ M., ERTAN K., ÖZKAN M.
4th International Conference and Exhibition on Food Processing & Technology, 10 - 12 August 2015
- VIII. Effects of various co-pigments, honey and sugars on anthocyanins and color of sour cherry nectars**
ERTAN K., TÜRKYILMAZ M., ÖZKAN M.
4th International Conference and Exhibition on Food Processing & Technology, Londrina, Brazil, 10 August 2015
- IX. Changes in B carotene content pH and titratable acidity during sulphuring at different concentrations and drying of apricots *Prunus armenica* L**
SALUR A., TÜRKYILMAZ M., ÖZKAN M.
4th International Conference and Exhibition on Food Processing & Technology, 10 - 12 August 2015
- X. Effects of various copigments on the stability of anthocyanins in sour cherry juice concentrate during storage**
ORHAN B., NAVRUZ A., TÜRKYILMAZ M., ÖZKAN M.
4th International Conference and Exhibition on Food Processing & Technology, 10 - 12 August 2015
- XI. Effect of hot clarification on ascorbic acid polyphenols and anthocyanins in strawberry juices**
ORHAN B., TÜRKYILMAZ M., ERKAN KOÇ B., ÖZKAN M.
2014 Annual Conference & Exhibition, Functional Foods, Nutraceuticals, Natural Health Products, and Dietary

Supplements, 14 - 17 October 2014

- XII. **Influences of proanthocyanidins on anthocyanins and colour of pomegranate juices**
TÜRKYILMAZ M., ÖZKAN M.
2014 Annual onference & Exhibition, Functional Foods, Nutraceuticals, Natural Health Products, and Dietary Supplements, 14 - 17 October 2014
- XIII. **Effects of cold and hot clarification methods on the turbidity and anthocyanins of pomegranate juice**
ORHAN B., TÜRKYILMAZ M., ERKAN KOÇ B., ÖZKAN M.
International Food Congress, Novel Approaches in Food Industry, 26 - 29 May 2014
- XIV. **Degradation of ascorbic acid in strawberry juice concentrates during storage at various temperatures**
DIBLAN S., MENEVŞEOĞLU A., TÜRKYILMAZ M., ÖZKAN M.
International Food Congress, Novel Approaches in Food Industry, 26 - 29 May 2014
- XV. **Determination Of Organic Acids Compounds İn Black Mulberry Juice By High Performance Liquid Chromatography**
AŞKIN B., KÜÇÜKÖNER E., TÜRKYILMAZ M., ÖZKAN M.
International Food Congress, Novel Approaches İn Food Industry, Aydın, Turkey, 26 May 2011, pp.103
- XVI. **Relation Between Anthocyanins Total Phenolics And Antioxidant Activity İn Black Mulberry Juice During Heating**
AŞKIN B., TÜRKYILMAZ M., ÖZKAN M., KÜÇÜKÖNER E.
International Food Congress, Novel Approaches İn Food Industry, Aydın, Turkey, 26 May 2014, pp.102
- XVII. **Bitkisel kaynaklardan elde edilen polifenol bazlı ekstraktların eklenmesiyle vişne ve çilek nektarlarının renk yoğunlukları ve stabiliteilerinin artırılması**
ERTAN K., NAVRUZ A., TÜRKYILMAZ M., ÖZKAN M.
TGDF Gıda Kongresi, Turkey, 12 - 14 November 2013
- XVIII. **Antosiyanin içeren ürünlerin renkleri üzerine kopigmentasyonun etkisi**
ERTAN K., TÜRKYILMAZ M., ÖZKAN M.
TGDF Gıda Kongresi, Turkey, 12 - 14 November 2013
- XIX. **Effects of Various Pressing Programs and Yields on the Antioxidant Activity Antimicrobial Activity Phenolic Content and Color of Pomegranate Juices**
TÜRKYILMAZ M., TAĞI Ş., DERELİ U., ÖZKAN M.
JHED - Journal Of Hygienic Engineering And Design / Conference In Food Quality And Safety And Hygienic Engineering And Design, 19 - 20 October 2013
- XX. **Effects of clarification and pasteurization on hydrolysable and condensed tannins of pomegranate Punica granatum L cv Hicaznar juices from sacs and whole fruit**
GÜZEL N., TÜRKYILMAZ M., YEMİŞ O., TAĞI Ş., ÖZKAN M.
JHED - Journal Of Hygienic Engineering And Design / Conference In Food Quality And Safety And Hygienic Engineering And Design, 19 - 20 October 2013
- XXI. **Gıda endüstrisinde sorbik asit kullanımı**
ALAGÖZ S., TÜRKYILMAZ M., ÖZKAN M.
Türkiye 11. Gıda Kongresi, Turkey, 10 - 12 October 2012
- XXII. **Farklı düzeylerde bitkisel nitrat kaynağının fermente sucuklarda üretim ve depolama sırasında kalıntı nitrat ve nitrit miktarlarına etkisi**
IŞIKSAL S., TÜRKYILMAZ M., SOYER A.
Türkiye 11. Gıda Kongresi, Turkey, 10 - 12 October 2012
- XXIII. **Farklı miktarlarda kükürt dioksit içeren kurutulmuş Malatya kayısılarındaki kimyasal ve mikrobiyel farklılıklar**
TÜRKYILMAZ M., TAĞI Ş., ÖZTÜRK K., ÖZTÜRK B., ÖZKAN M.
Türkiye 11. Gıda Kongresi, Turkey, 10 - 12 October 2012
- XXIV. **Chemical and microbial differences in dried apricots containing sulfur dioxide at different levels**
TÜRKYILMAZ M., TAĞI Ş., ÖZKAN M., MENEVŞEOĞLU A., ÖZTÜRK K., ÖZTÜRK B.
12th IFT Annual Meeting + Food Expo, 25 - 28 June 2012

- XXV. **Changes in some chemical properties of Malatya apricots after sulfuring and drying**
TÜRKYILMAZ M., ÖZKAN M.
4th International Congress on Food and Nutrition, 12 - 14 October 2011
- XXVI. **Effects of different storage conditions on the anthocyanins phenolics and antioxidant activity of black mulberry juice concentrate**
AŞKIN B., TÜRKYILMAZ M., ÖZKAN M., KÜÇÜKÖNER E.
4rd International Congress on Food and Nutrition, 12 - 14 October 2011
- XXVII. **Effects of different storage conditions on the anthocyanins phenolics and antioxidant activity of black mulberry juice concentrate**
AŞKIN B., TÜRKYILMAZ M., ÖZKAN M., KÜÇÜKÖNER E.
TÜBİTAK MAM 4. Uluslararası Gıda ve Beslenme Kongresi ve 3. SAFE Consortium Uluslararası Gıda Güvenliği Kongresi, Turkey, 12 - 14 September 2011, pp.62
- XXVIII. **Changes in anthocyanins and color of black mulberry juice during clarification and heating**
AŞKIN B., TÜRKYILMAZ M., ÖZKAN M., KÜÇÜKÖNER E.
International Food Congress, Novel Approaches in Food Industry, 26 - 29 May 2011
- XXIX. **Comparison of phenolic contents antioxidant and antimicrobial activities in pomegranate rind skin and seed**
TÜRKYILMAZ M., ÖZKAN M., TAĞI Ş.
International Food Congress, Novel Approaches in Food Industry., 26 - 29 May 2011
- XXX. **Changes in anthocyanins and color of black mulberry juice during clarification and heating**
AŞKIN B., TÜRKYILMAZ M., ÖZKAN M., KÜÇÜKÖNER E.
Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011, pp.142
- XXXI. **Effect of Processing on the Antioxidant Activity of Black Mulberry *Morus nigra* Juice and its Relation with Phenolic Content**
AŞKIN B., TÜRKYILMAZ M., ÖZKAN M.
Novel Approaches in Food Industry, Turkey, 26 - 29 May 2011, pp.997
- XXXII. **Anthocyanin and organic acid profiles of major pomegranate varieties grown in Turkey**
TÜRKYILMAZ M., ÖZKAN M.
1st International Congress on Food Technology, 3 - 06 November 2010
- XXXIII. **Stability of black carrot anthocyanins during processing and storage**
TÜRKYILMAZ M., YEMİŞ O., ÖZKAN M.
6th International Congress on Piments in foods, 20 - 24 June 2010
- XXXIV. **Stability of pomegranate anthocyanins during processing and storage**
TURFAN Ö., TÜRKYILMAZ M., YEMİŞ O., ERKAN KOÇ B., ÖZKAN M.
6th International Congress on Piments in foods, 20 - 24 June 2010
- XXXV. **Stability of black carrot anthocyanins during processing and storage**
TÜRKYILMAZ M., YEMİŞ O., ÖZKAN M.
16th IFU Congress, Bridging juice with science, health and technology, 2 - 08 May 2010
- XXXVI. **Comparison of various characteristics of pomegranate juices produced from whole fruits and arils**
ERKAN KOÇ B., TÜRKYILMAZ M., APAYDIN E., TURFAN Ö., YEMİŞ O., ÖZKAN M.
16th IFU Congress, Bridging juice with science, health and technology, 2 - 08 May 2010
- XXXVII. **Characteristics of some Turkish pomegranate varieties**
TÜRKYILMAZ M., GÜZEL N., ÖZKAN M.
16th IFU Congress, Bridging juice with science, health and technology, 2 - 08 April 2010
- XXXVIII. **Farklı sıcaklıklarda depolanan Malatya kayısılarının fiziksel ve kimyasal özelliklerindeki değişimler**
COŞKUN A. L., TÜRKYILMAZ M., ÖZKAN M.
II. Geleneksel Gıdalar Sempozyumu, Turkey, 27 - 29 May 2009
- XXXIX. **Ülkemize özgü kurutulmuş sebzelerin adsorpsiyon izotermi**
KOROŞ B., TÜRKYILMAZ M., SOYER A., BOYACI İ. H., ÖZKAN M.
II. Geleneksel Gıdalar Sempozyumu, Turkey, 27 - 29 May 2009
- XL. **Effects of various juice yields on the antioxidant activity antimicrobial activity and phenolic contents**

of pomegranate juice

TÜRKYILMAZ M., DERELİ U., GÜZEL N., TAĞI Ş., ÖZKAN M.

3rd International Congress on Food and Nutrition, 22 - 25 April 2009

XLII. Antioxidant activity and phenolic content of major pomegranate varieties grown in Turkey

TÜRKYILMAZ M., GÜZEL N., ÖZKAN M.

3rd International Congress on Food and Nutrition, 22 - 25 April 2009

XLIII. Effects of processing and storage on the antioxidant activity of black carrot juice concentrate and its relation with phenolic content

TÜRKYILMAZ M., DERELİ U., ÖZKAN M.

3rd International Congress on Food and Nutrition, 22 - 25 April 2009

XLIV. Changes in anthocyanins and color of black carrot juice concentrate during processing and storage

TÜRKYILMAZ M., ÖZKAN M.

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XLV. Nar suyu konsantresi üretiminde antosiyanin ve renkteki değişimler

TURFAN Ö., TÜRKYILMAZ M., YEMİŞ O., ÖZKAN M.

Türkiye 10. Gıda Kongresi, Turkey, 21 - 23 May 2008

XLVI. Farklı kükürtleme yöntemlerinin ve depolama sıcaklıklarının kuru kayısıların renkleri üzerine etkisi

COŞKUN A. L., TÜRKYILMAZ M., TURFAN Ö., YEMİŞ O., ASMA B. M., ÖZTÜRK K., ÖZKAN M.

Türkiye 10. Gıda Kongresi, Turkey, 21 - 23 May 2008

Supported Projects

Türkyılmaz M., Özkan M., TÜBİTAK Project, Gerek Ticari Standart Olan Gerekse de Portakal Atıklarından Elde Edilen Prolamin ve Prolinin Nar Suyunun Berraklaştırılması ve Renginin Korunması Üzerine Etkisi, 2024 - 2026

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