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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 kayısının değişik sıcaklıklarda depolanması sürecinde fizikal, kimyasal ve mikrobiyolojik niteliklerindeki değişimler, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2011

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

- I. **Increase in colour stability of pomegranate juice against 5-hydroxymethylfurfural (HMF) through copigmentation with phenolic acids**

TÜRKYILMAZ M., HAMZAÖGLU 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)

- II. **Clarification of pomegranate and strawberry juices: Effects of various clarification agents on turbidity, anthocyanins, colour, phenolics and antioxidant activity**

Orhan Dereli B., Turkyilmaz M., ÖZKAN M.

FOOD CHEMISTRY, vol.413, 2023 (SCI-Expanded)

- III. **Increase in thermal stability of strawberry anthocyanins with amino acid copigmentation**

Bingol A., Turkyilmaz M., ÖZKAN M.

FOOD CHEMISTRY, vol.384, 2022 (SCI-Expanded)

- IV. **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)
- V. 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)
- VI. 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)
- VII. 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)
- VIII. 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)
- IX. 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)
- X. 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)
- XI. 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)
- XII. 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-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. 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)
- XV. 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)
- XVI. 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)
- XVII. 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)
- XVIII. **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)
- XIX. **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)
- XX. **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)
- XXI. **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)
- XXII. **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)
- XXIII. **Effects of Clarification and Pasteurization on the Phenolics, Antioxidant Capacity, Color Density and Polymeric Color of Black Carrot (*Daucus CarotaL.*) Juice**
Dereli U., Turkyilmaz M., Yemis O., ÖZKAN M.
JOURNAL OF FOOD BIOCHEMISTRY, vol.39, no.5, pp.528-537, 2015 (SCI-Expanded)
- XXIV. **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)
- XXV. **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)
- XXVI. **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**
Muhabir-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)
- XXVII. **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)
- XXVIII. **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)
- XXIX. **Anthocyanin and organic acid profiles of pomegranate (<i>Punica granatum</i> L.) juices from registered varieties in Turkey**
Turkyilmaz M.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, no.10, pp.2086-2095, 2013 (SCI-Expanded)
- XXX. **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)
- XXXI. **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)
- XXXII. **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)
- XXXIII. **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)
- XXXIV. **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)
- XXXV. **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)

Supported Projects

Turkyilmaz M., TUBITAK Project, Vişne nektarlarının renginin ve renk stabilitesinin kopigmentasyon etkisi ile artırılması ve depolama boyunca renkte meydana gelen değişimler, 2015 - 2017