

# Prof.Dr. MELTEM TÜRKYILMAZ

## Kişisel Bilgiler

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## Eğitim Bilgileri

Bütünleşik Doktora, Ankara Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 2007 - 2011

Lisans, Ankara Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 2003 - 2007

## Yabancı Diller

İngilizce, B2 Orta Üstü

## Yaptığı Tezler

Bütünleşik Doktora, Düşük düzeylerde kükürtlenmiş kuru kayısıların değişik sıcaklıklarda depolanması sürecinde fiziksel, kimyasal ve mikrobiyolojik niteliklerindeki değişimler, Ankara Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2011

## Akademik Unvanlar / Görevler

Prof.Dr., Ankara Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2024 - Devam Ediyor

Doç.Dr., Ankara Üniversitesi, Gıda Güvenliği Enstitüsü, 2016 - 2024

## SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- 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, cilt.103, sa.15, ss.7836-7848, 2023 (SCI-Expanded)
- Clarification of pomegranate and strawberry juices: Effects of various clarification agents on turbidity, anthocyanins, colour, phenolics and antioxidant activity**  
Orhan Dereli B., Türkyılmaz M., ÖZKAN M.  
FOOD CHEMISTRY, cilt.413, 2023 (SCI-Expanded)
- Increase in thermal stability of strawberry anthocyanins with amino acid copigmentation**  
Bingol A., Turkyilmaz M., ÖZKAN M.  
FOOD CHEMISTRY, cilt.384, 2022 (SCI-Expanded)
- 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, cilt.102, sa.6, ss.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, cilt.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, cilt.16, sa.1, ss.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, cilt.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, cilt.14, sa.5, ss.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, cilt.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, cilt.55, sa.4, ss.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, cilt.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, cilt.55, sa.4, ss.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, cilt.55, sa.4, ss.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, cilt.294, ss.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, cilt.281, ss.242-250, 2019 (SCI-Expanded)
- XVI. **Effect of SO<sub>2</sub> 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, cilt.98, sa.13, ss.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, cilt.55, sa.10, ss.4346-4355, 2018 (SCI-Expanded)
- XVIII. **Changes in polyphenol profile of dried apricots containing SO<sub>2</sub> at various concentrations during storage**  
Altindag M., Turkyilmaz M., ÖZKAN M.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, cilt.98, sa.7, ss.2530-2539, 2018 (SCI-Expanded)
- XIX. **Amino acid profile and content of dried apricots containing SO<sub>2</sub> at different concentrations during storage**  
Hamzaoglu F., Turkyilmaz M., ÖZKAN M.  
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, cilt.10, sa.4, ss.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, cilt.221, ss.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, cilt.197, ss.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, cilt.184, ss.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 Carota*L.) Juice**  
Dereli U., Turkyilmaz M., Yemis O., ÖZKAN M.  
JOURNAL OF FOOD BIOCHEMISTRY, cilt.39, sa.5, ss.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, cilt.174, ss.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, cilt.164, ss.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**  
Muhacir-Guzel N., Turkyilmaz M., Yemis O., TAĞI Ş., ÖZKAN M.  
LWT-FOOD SCIENCE AND TECHNOLOGY, cilt.59, sa.2, ss.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, cilt.94, sa.12, ss.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, cilt.141, sa.4, ss.3670-3680, 2013 (SCI-Expanded)
- XXIX. **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, sa.10, ss.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, cilt.138, sa.2-3, ss.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, cilt.6, sa.6, ss.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, cilt.47, sa.11, ss.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, cilt.134, sa.2, ss.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, cilt.35, sa.4, ss.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, cilt.129, sa.4, ss.1644-1651, 2011 (SCI-Expanded)

### **Desteklenen Projeler**

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