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Kişisel Bilgiler

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Publons / Web Of Science ResearcherID: AAB-2859-2021

ScopusID: 57212056665

Yoksis Araştırmacı ID: 220697

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

Araştırma Alanları

Gıda Mühendisliği

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

1. 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)

- II. **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)
- III. **Increase in thermal stability of strawberry anthocyanins with amino acid copigmentation**
Bingol A., Turkyilmaz M., ÖZKAN M.
FOOD CHEMISTRY, cilt.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, 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 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, 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 SO₂ 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 SO₂ 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., Turkeyilmaz 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**
Turkeyilmaz 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**
Turkeyilmaz 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**
Turkeyilmaz 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**
Turkeyilmaz 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**
Turkeyilmaz 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., Turkeyilmaz 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., Turkeyilmaz M., Yemis O., ÖZKAN M.
FOOD CHEMISTRY, cilt.129, sa.4, ss.1644-1651, 2011 (SCI-Expanded)

Desteklenen Projeler

Türkyilmaz M., Özkan M., TÜBİTAK Projesi, Nar Sularında Bulanıklık, Tortu Oluşumu, Burukluk ve Renk Stabilitesi Üzerine Tannaz, Laktonaz ve Proteaz Aktivitesinin Etkisi, 2020 - 2023

Türkyilmaz M., TÜBİTAK Projesi, Kayıların kükürtlemeinde kullanılacak kükürtleme odasının tasarımı ve kükürtleme parametrelerinin belirlenmesi, 2020 - 2022

Türkyilmaz M., Yükseköğretim Kurumları Destekli Proje, Çilek ve nar sularının sıcak durultma yöntemiyle durultulması, 2020 - 2022

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

Türkyilmaz M., TÜBİTAK Projesi, Kayıların güneşte kurutulması ve farklı sıcaklıklarda depolanması sürelerinde meydana gelen esmerleşme üzerine SO₂ konsantrasyonu polifenol oksidaz aktivitesi ve kayısı bileşenlerinin etkisi, 2014 - 2016

TÜBİTAK Projesi, Karadut antosiyaninlerinin ısı ve depolama stabilitesinin saptanması ve karadutun bazı kimyasal ve antimikrobiyal niteliklerinin belirlenmesi, 2011 - 2013