

## Prof. Dr. Vural Gökmen

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**ResearchGate** [www.researchgate.net/profile/Vural\\_Goekmen](http://www.researchgate.net/profile/Vural_Goekmen)

## Biography

Vural Gökmen, BSc, MSc, PhD is professor in the Food Engineering Department at Hacettepe University, Ankara, Turkey. His responsibilities include to teach at undergraduate and graduate levels, to supervise MSc and PhD theses, to conduct research projects, and to give consultancy on knowledge and technology transfer in the field of food science and engineering.

Prof. Gökmen graduated in 1990 with food engineering degree and gained his PhD degree in 1998. In 2004, he has been awarded as outstanding young scientist by the Turkish Academy of Sciences, and in 2007 he gained science incentive award by The Scientific and Technological Council of Turkey. He has founded Food Quality & Safety Research Group in 2004, Food Research Center in 2010 at Hacettepe University, and The National Food Technology Platform of Turkey in 2011. In his career, Prof. Gökmen has carried out national and international research projects related to different aspects of food science. He has lectured nationally and internationally. He has continuous collaborations with the research groups worldwide. As one of the leading experts on food science, Prof. Gökmen has contributed greatly to the understanding of process-derived effects on the quality and safety of foodstuffs. Also, he has developed chromatography, mass spectrometry, and computer vision based advanced analytical techniques to monitor food quality and safety.

To his credit, Prof. Gökmen has published over 280 articles, which includes over 270 peer reviewed manuscripts based on original research, 22 book chapters, and edited a book. As of June 2022, his publications have been cited more than 9300 times in Web of Science (h-index 53), 9900 times in Scopus (h-index 55) and 14500 times in Google Scholar (h-index 68). Prof. Gökmen is currently associate editor in Food Chemistry.

## Education and Employment

- BSc degree in Food Engineering, Hacettepe University, Ankara, 1985-1990
- MSc degree in Food Engineering, Hacettepe University, Ankara, 1990-1993
- PhD degree in Food Engineering, Hacettepe University, Ankara, 1993-1998
- Research Assistant, 1990-1998  
Department of Food Engineering, Faculty of Engineering, Hacettepe University
- Assistant Professor 1998-2002  
Division of Food Sciences, Department of Food Science, Faculty of Engineering, Hacettepe University
- Associate Professor  
Division of Food Sciences, Department of Food Science, Faculty of Engineering, Hacettepe University
- Full Professor, 2007-Current  
Division of Food Sciences, Department of Food Science, Faculty of Engineering, Hacettepe University

## Leadership

- Founding Leader of Food Quality & Safety (FoQuS) Research Group at Hacettepe University, 2004-Current
- Founding Director of Food Research Center, Hacettepe University, 2010-2013
- Founding President of National Food Technology Platform, 2011-2014
- Head of Food Science Division, Food Engineering Department, Hacettepe University, 2018-Continue
- Chairman of the Board of Directors of Hacettepe Technology Transfer Center, 2016, 2020-Current
- Vice-Rector responsible for Research and Technology Transfer, Hacettepe University, 2016, 2020-Continue

## Visits Abroad for Short Term Scientific Research & Teaching

- Researcher at Agrotechnical Research Institute (ATO-DLO), Wageningen, The Netherlands, Jan-Apr 1996
- Researcher at Instituto de Ciencia y Tecnología de Alimentos y Nutrición (ICTAN), Agencia Estatal Consejo Superior de Investigaciones Científicas (CSIC), Madrid, Spain, Oct 2006
- Visiting Professor at Department of Food Science, University of Naples 'Federico II', Naples, Italy, May 2008
- Visiting Professor at Department of Food Science, University of Naples 'Federico II' for FIPDES Master Program, Naples, Italy, Nov 2012
- Visiting Professor and External Reviewer at Food Quality and Design Group, Wageningen University & Research (WUR), Nov 2014

## Honors and Awards

- Third Best Scientific Research Paper Award by Pinar Institute in 2018
- Project Performance Award by The Scientific and Technological Research Council of Turkey in 2018
- Gold Medal by 2nd Istanbul International Inventions Fair in 2017
- Bronze Medal by 2nd Istanbul International Inventions Fair in 2017
- Success Story by The Scientific and Technological Research Council of Turkey in 2011
- Best Project Award by Hacettepe Technopolis in 2011
- Outstanding Reviewer Award by Elsevier Food Chemistry in 2010
- Science Award by Hacettepe University in 2009
- Incentive Award by The Scientific and Technological Research Council of Turkey in 2007
- Outstanding Young Scientist Award by Turkish Academy of Sciences in 2004
- Incentive Award by Hacettepe University in 2001

## Courses Taught

### Undergraduate Level

- Food Chemistry
- Food Technology
- Fruit and Vegetable Processing technology
- Fluid Mechanics
- Separation Techniques
- Computer Programming
- Food Engineering Graduation Project

### Graduate Level

- Advanced Food Analysis
- Computer Applications in Food Industry
- Separation Techniques in Food Engineering
- Applications of Nanotechnology in Food Industry

## Graduate Students Supervised

### MSc Students

- Arda Serpen
- Özge Çetinkaya Açar
- Burçe Ataç Mogol
- Süreyya Özcan
- Aslı Yıldırım
- H. Ebru Keleşoğlu
- Güliz Balık
- Tolgahan Kocadağı
- B. Aytül Hamzalıoğlu
- Neslihan Göncüoğlu
- Ebru Deniz
- Yeşim Karademir
- Cemile Yılmaz
- Ecem Evrim Çelik
- Ezgi Doğan
- Özge Dönmez
- Şenel Ecem Berk
- Ahsen Yüksel
- Merve Canlı
- Süleyman Yıltırak
- Naz Erdem\*
- Kübra Köşker\*

\* Continue

### PhD Students

- Arzu Altunkaya
- Arda Serpen
- Özge Çetinkaya Açar
- Burçe Ataç Mogol
- Kübra S. Özdemir
- H. Gül Akıllıoğlu
- Tolgahan Kocadağı
- Neslihan Göncüoğlu Taş
- B. Aytül Hamzalıoğlu
- Cemile Yılmaz
- Ecem Evrim Çelik
- Ezgi Doğan Cömert
- Işıl Gürsul Aktağ
- Dilara Şen\*
- Şenel Ecem Berk\*
- Süleyman Yıltırak\*

## Topics of Interest

- Food Quality and Safety [FoQuS] Design
- Food Reformulation Engineering as Sugar Reduction Tool
- Flavor Design with Innovative Processing Technologies
- Alternative Proteins Sources for Sustainable Food Production

### **Food Processing & Focused Products**

- Thermal Processing [Snack Foods, Fried, Baked and Roasted Foods]
- Fermentation [Bread, Beer, Wine, and Yoghurt]
- Hidden Food Processing [in vitro Digestion of Foods]
- Tea, Coffee, and Cocoa
- Minimal Processing [Fresh Cut Fruits and Vegetables, Fruit Juices, Dried Fruits]

### **Chemical Reactions**

- Maillard Reaction
- Sugar Decomposition Reactions
- Lipid Oxidation Reactions
- Enzymatic Reactions
- Single-Response and Multi-Response Kinetic Modelling

### **Food Constituents**

- Maillard Reaction Products
- Thermal Process Contaminants
- Flavor Compounds
- Neuroactive Compounds
- Dietary Antioxidants
- Phenolic Compounds
- Dietary Fibers

### **Food Analysis**

- Liquid Chromatography
- Gas Chromatography
- Mass Spectrometry
- Computer Vision Based Color Image Analysis
- Physical Structure Analysis

## Editor & Referee

### Associate Editor

- Food Chemistry (Impact Factor: 9.231)

### Section Editor

- Polish Journal of Food and Nutrition Sciences (Impact Factor: 2.735)

### Editorial Board Member

- Journal of Food Composition and Analysis (Impact Factor: 4.556)
- Food Research International (Impact Factor: 7.425)

### Referee for Research Grant Applications

- Mitacs, Canada
- The European Science Foundation (ESF)
- Science Fund of Republic of Serbia
- ERA-NET COFUND ICT-AGRI-FOOD
- Natural Sciences and Engineering Research Council of Canada
- AGER - AGroalimentare E Ricerca, Italy
- Slovak Research and Development Agency, Slovakia
- Czech Science Foundation, Czechia
- National Science Center, Poland
- Ministry of Science, Industry and Technology, Turkey
- The Scientific and Technological Research Council of Turkey

### Referee for Professorial Promotions (selected list)

- University of Mersin, Dr. T. Koray Palazoğlu
- Middle East Technical University, Dr. Hami Alpas
- Erciyes University, Dr. Kemal Sarıoğlu
- Akdeniz University, Dr. Ayhan Topuz
- Izmir Institute of Technology, Dr. Banu Özen
- University Putra Malaysia, Dr. Nur Hanani Zainal Abedin
- University Putra Malaysia, Dr. Ahmad Faizal Abdull Razis
- University Putra Malaysia, Dr. Shahrul Razid Sarbini

## Professional Services and Organizations

### Organizational Memberships

- Management Committee Member, COST Action CA21149: Reducing acrylamide exposure of consumers by a cereals supply-chain approach targeting asparagine (ACRYRED) (2022-2026)
- Management Committee Member, COST Action 927: Thermally Processed Foods: Possible Health Implications (2005-2009)
- Management Committee Member, COST Action 928: Control and Exploitation of Enzymes for Added-Value Food Products (2005-2009)
- Vice-Leader of Bioprocessing Working Group, COST Action 928: Control and Exploitation of Enzymes for Added-Value Food Products (2005-2009)
- Website and Education Committee Member, International Maillard Reaction Society (IMARS) (2010-)
- Food and Health Expert Group Member, European Commission's (2009-2012)
- Technical Committee Member, European Fruit Juice Association (AIJN) (2011)
- Code of Practice Expert Group Member, European Fruit Juice Association (AIJN) (2011)
- Scientific and Technical Committee Member, International Fruit and Vegetable Juice Association (IFU) (2011)
- Food Safety Scientific Working Group Member, FoodDrinkEurope (2015-)
- Panel/Scientific Committee Member (Reserved List), European Food Safety Authority (EFSA)
- Advisory Board Member, TUBITAK ARDEB Priority Themes Call Program (2013-2015)
- Advisory Board Member, TUBITAK TEYDEB Priority Themes Call Program (2019-)
- Advisory Board Member, TUBITAK BIDEB (2020-)
- Editorial Advisory Group Member, International Food Information Service (IFIS) (2020-)
- International Evaluation Committee (IEC) Member, ERA-NET Cofund ICT-AGRI-FOOD (2020)
- Working Group Member of Food Supply Security, T.C. Presidential Science, Technology and Innovation Policy Board

### Training School Organizations

- COST 927 Training School "Building Skills on the Analysis of Thermal Process Contaminants in Foods" 22-26 Oct 2007, Ankara, Turkey
- COST 928 2<sup>nd</sup> Annual Workshop "FOOD BIOPROCESSING" 15-17 Oct 2008, İstanbul, Turkey



- Joint MONIQA-HEALTHGRAIN Food Scientist Training Workshop, 20-24 Apr 2009, Ankara, Turkey

## **Scientific & Organizing Committee Memberships**

- Scientific Committee Member, 5<sup>th</sup> Central European Congress on Food, 19-22 May 2010, Bratislava, Slovakia
- Scientific Committee Member, 1<sup>st</sup> International Congress on Food Technology, 3-6 Nov 2010, Antalya, Turkey
- Scientific Committee Member, Second Food Safety Congress, 9-10 Dec 2010, Istanbul, Turkey
- Local Organizing Committee Member, MONIQA Food Scientist Training Workshop “Determination of Fusarium toxins in cereals and derived products”, 30 Nov – 2 Dec 2010, Ankara, Turkey
- Scientific Committee Member, 7<sup>th</sup> Food Engineering Congress, 24-26 Nov 2011, Ankara, Turkey
- Scientific Committee Member, 3<sup>rd</sup> Food Safety Congress, 3-4 May 2012, Istanbul, Turkey
- Scientific Committee Member, 11<sup>th</sup> International Symposium on the Maillard Reaction, 16-20 Sep 2012, Nancy, France
- Scientific Committee Member, VII Chemical Reactions in Foods, 14-16 Nov 2012, Prague, Czech Republic
- Scientific Committee Member, 6<sup>th</sup> Central European Congress on Food, 23-26 May 2012, Novi Sad, Serbia
- Organizing Chair, 11<sup>th</sup> National Platforms Meeting of ETP Food for Life, 10-11 Jun 2012, Istanbul, Turkey
- Organizing Chair, 6<sup>th</sup> Consortium Meeting of FP7 PROMETHEUS Project Meeting, 7 May 2013, Istanbul, Turkey
- Scientific Committee Member, EuroFoodChem XVII, 7-10 May 2013, Istanbul, Turkey
- Scientific Committee Member, 7<sup>th</sup> International Symposium on Pigments in Foods, 18-21 Jun 2013, Novara, Italy
- Scientific Committee Member, 2<sup>nd</sup> International Symposium on Cocoa, Coffee and Tea, 9-11 Oct 2013, Naples, Italy
- Scientific Committee Member, Innovation Food Conference iFood2013, 8-10 Oct 2013, Hannover, Germany
- Food Program Committee Member, 12<sup>th</sup> International Symposium on the Maillard Reaction, 1-4 Sep 2015, Tokyo, Japan
- Scientific Committee Member, 4<sup>th</sup> International Symposium on Cocoa, Coffee and Tea, 25-28 Jun 2017, Turin, Italy
- Scientific Committee Member, 6<sup>th</sup> Food Safety Congress, 3-4 May 2018, Istanbul, Turkey

- Scientific Committee Member, 1<sup>st</sup> International Food and Medicine Congress, 24-27 May 2018, Ankara, Turkey
- International Scientific Advisory Board Member, 13<sup>th</sup> International Symposium on the Maillard Reaction, 10-13 Sep 2018, Montreal, Canada
- Scientific Committee Member, 1<sup>st</sup> Innovations in Food Analytics, 19-21 Sep 2018, Munich, Germany
- Scientific Committee Member, 5<sup>th</sup> International Symposium on Cocoa, Coffee and Tea, 26-28 Jun 2019, Bremen, Germany
- Scientific Committee Member, 2<sup>nd</sup> Food Chemistry Conference: Shaping the Future of Food Quality, Safety, Nutrition and Health, 17-19 Sep 2019, Seville, Spain
- Scientific Committee Member, 2nd International Congress on Analytical and Bioanalytical Chemistry (2nd ICABC 2020), 11-14 Mar 2020, Antalya, Turkey
- Scientific Committee Member, 10<sup>th</sup> Central European Congress on Food, 11-13 June 2020, Sarajevo, Bosnia and Herzegovina
- Scientific Committee Member, 3<sup>rd</sup> Black Sea Association of Food Science and Technology Congress, 22-24 Sep 2020, Belgrade, Serbia
- Scientific Committee Member, The Frontiers of Science and Technology in Crop Breeding and Production, 1-5 Nov 2020, Belgrade, Serbia

## Research Grants

### International Projects

- HORIZON-RIA “WASTELESS – Waste Quantification to Limit Environmental Stress” 2022-2025 (Proposal No: 101084222)
- COST Action “CA21149 - Reducing acrylamide exposure of consumers by a cereals supply-chain approach targeting asparagine” 2022-2026
- CoCirculation2 “Effective Valorization of Artichoke and Moringa Wastes Through The Use Of Novel Eco-Friendly Techniques For Extraction Of Bioactive Peptides” 2022-2023 (Project No: 121C370)
- Royal Academy of Engineering and Newton Fund “Healthy Processed Food Design for Future Adults: Development of Sugar Reduction Strategies for Bakery Products” 2020-2022 (Project No: 120N061)
- BMBF-IF IntenC “FoodResNet – Turkish-German Food Research Network: Joining Competences to Ensure Food Quality and Safety” 2014-2017 (Project No: 113O178)
- FP7-KBBE-2012-6 “FUSIONS – Food Use for Social Innovation by Optimising Waste Prevention Strategies” 2012-2016 (Project No: 311972)
- FP7-KBBE-2010-4 “PROMETHEUS – PROcess contaminants: Mitigation and Elimination Techniques for High food quality and their Evaluation Using Sensors & Simulation” 2011-2014 (Project No: 265558)
- FP7-SME-2007-1 “NANOFOODS – Development of Foods Containing Nano-encapsulated Ingredient” 2008-2010 (Project No: 222006)
- COST 928 “Investigation of the Inhibition Possibilities of Oxidative Enzymes in Foods by Maillard Reaction Products” 2006-2010 (Project No: 105O716)
- ITALY “The Use of Mediterranean Food Bioactive Compounds to Control the Formation of Hazardous Compounds in Thermally Processed Foods” 2007-2009 (Project No: 106O852)
- COST 927-2 “Development of Simple and Rapid Sample Preparation Methods for the Analysis of Heat-Induced Compounds Causing Adverse Health Effects in Foods, Their Survey in Foods of Turkish Origin, and Investigating the Parameters Affecting Their Formation” 2005-2009 (Project No: 104O226)

### National Projects

- TUBITAK ARDEB “Evaluation of Functional Food Ingredients Produced by Germination and Fermentation of Different Grains in Terms of Bioactive and Neuroactive Compounds and Thermal Processing Contaminants” 2019-2021 (Project No: 119O105)
- BAP “Design of Cereal Based Dietary Fibers with High Antioxidant Capacity” 2017-2019 (Project No: FBA-2017-14246)
- TUBITAK ISBAP “UGTP – National Food Technology Platform” 2011-2014 (Project No: 110M641)

- TUBITAK TARAL 1007 “Development of Functional Instant Tea and Determination of Its Effects on Health” 2011-2014 (Project No: 110G028)
- BAP “Mitigation of Acrylamide Formation in Bread during Baking by Adding Amino Acids and Minerals” 2007-2009 (Project No: 07.01.602.010)
- BAP “Investigation of the Effects of Different Recipe Formulations and Processing Conditions on Acrylamide Formation in Biscuits” 2004-2006 (Project No: 03.02.602.010)
- TUBITAK ARDEB “Effects of Controlled Atmosphere Storage and Irradiation Applications on Acrylamide Formation Potential of Potatoes” 2004-2006 (Project No: TOVAG 3248)
- TUBITAK ARDEB “Occurrence of Alicyclobacillus acidoterrestris in Epiphytic Flora of Apples used in Apple Juice Production” 2002-2003 (Project No: TOGTAG-2949)
- TUBITAK ARDEB “Deteriorations Caused by Lipoxygenase and Peroxidase in Frozen Pea, Green Bean and Carrot” 2000-2002 (Project No: 2633)
- TUBITAK ARDEB “Non-thermal Osmotic Distillation and Membrane Distillation Techniques for the Concentration of Tomato Juice” 2011-2013 (Advisor)
- TUBITAK ARDEB “Production and Characterization of Protein and Peptide Nanotubes that can be Used in Food Industry from Cheese Water Proteins” 2010-2011
- TUBITAK ARDEB “Mitigation of Acrylamide Formation in French Fries during Frying Using Microwave Defrosting Pretreatment” 2008-2009
- TUBITAK ARDEB “Determination of the Causes of White Spot Damage in Apricots Cultivated in Malatya Province and its Environs” 2003-2005
- TUBITAK ARDEB “Production of Potato Chips with Low Acrylamide and Fat Content by Radio Frequency Final Drying Process Applied to Partially Fried Potato Slices” 2015-2016

## Industry Projects

- TIKTA “Development of Functional Pomegranate Products” 2011-2012
- TIKTA “Determination of Chemical Composition of Oils and Remaining Residues Obtained by Supercritical Carbon Dioxide Extraction” 2010-2011
- ÜLKER “Determination Bitter Active Compounds in Sesames and Removal of Bitterness” 2010-2011
- ETİ “Grain Stabilization” 2011-2013

## Scientific Publications

### Articles in Peer-Reviewed Journals

- Taş, N.G., Kocadağlı, T., Balagiannis, D.P., Gökmen, V., Parker, J. (2022) Effect of salts on the formation of acrylamide, 5-hydroxymethylfurfural and flavour compounds in a glucose/wheat flour dough system during heating (Ready)
- Şen, D., Gökmen, V. (2022) Mechanistic Multiresponse Kinetic Modelling of Acrylamide Formation in Nuts and Seeds as Low Moisture Food Systems during Roasting (Ready)
- Gazi, S., Taş, N.G., Görgülü, A., Gökmen, V. (2022) An Investigation on the Effectiveness of Asparaginase on Reducing Acrylamide Formation in Different Bakery Products According to Their Dough Type and Properties, Food Chemistry (Under Review)
- Aktağ, I.G., Hamzalıoğlu, B.A., Kocadağlı, T., Gökmen, V. (2022) Dietary exposure to acrylamide: A critical appraisal on the role of disregarded intermediates on formation mechanism, and possible reactions of acrylamide during digestion, Current Research in Food Science (In Press)
- Cömert, E.D., Gökmen, V. (2022) Optimization of reaction conditions for the design of cereal based dietary fibers with high antioxidant capacity, Journal of the Science of Food and Agriculture (DOI: 10.1002/jsfa.12017)
- Şen, D., Gökmen, V. (2022) Kinetic Modeling of Maillard and Caramelization Reactions in Sucrose-Rich and Low Moisture Foods Applied for Roasted Nuts and Seeds, Food Chemistry 395, 133583 (DOI: 10.1016/j.foodchem.2022.133583)
- Taş, N., Kocadağlı, T., Gökmen, V. (2022) Safety concerns of processed foods in terms of neo-formed contaminants and NOVA classification, Current Opinion in Food Science 47, 100876 (DOI: 10.1016/j.cofs.2022.100876)
- Basıncı, F., Mogol, B.A., Güler, S., Gökmen, V., Köksel, H. (2022) Mitigation of acrylamide formation during malt processing, Journal of Cereal Science 106, 103485 (DOI: 10.1016/j.jcs.2022.103485)
- Yıldırac, S., Kocadağlı, T., Çelik, E.E., Kanmaz, E., Gökmen, V. (2022) Effects of Sprouting and Fermentation on the Formation of Maillard Reaction Products in Wheat, Einkorn, Oat, Rye, Barley and Buckwheat Heated as Wholemeal, Food Chemistry 389, 133075 (DOI: 10.1016/j.foodchem.2022.133075)
- Kocadağlı, T., Gökmen, V. (2022) Formation of Acrylamide in Coffee, Current Opinion in Food Science 45, 100842 (DOI: 10.1016/j.cofs.2022.100842)
- Žilić, S., Nikolić, V., Mogol, B.A., Hamzalıoğlu, A., Taş, N.G., Kocadağlı, T., Simić, M., Gökmen, V. (2022) Acrylamide in corn-based thermally processed foods: A review, Journal of Agricultural and Food Chemistry 70, 14, 4165-4181 (DOI: 10.1021/acs.jafc.1c07249)
- Cömert, E.D., Gökmen, V. (2022) Effect of food combinations and their co-digestion on total antioxidant capacity under simulated gastrointestinal conditions, Current Research in Food Science 5, 414-422 (DOI: 10.1016/j.crf.2022.02.008)

- Yiğit, Ü., Turabi, E.Y., Hamzalıoğlu, A., Gökmen, V. (2022) Optimization of Microwave-Assisted Extraction of Anthocyanins in Red Cabbage by Response Surface Methodology, *Journal of Food Processing and Preservation* 46, e16120 (DOI: 10.1111/jfpp.16120)
- Cömert, E.D., Gökmen, V. (2022) Interactions of epicatechin and cysteine with certain other dicarbonyl scavengers during their reaction with methylglyoxal under simulated physiological conditions, *Food Chemistry* 369, 130884 (DOI: 10.1016/j.foodchem.2021.130884)
- Yılmaz, C., Gökmen, V. (2021) A Perspective on the Formation, Analysis and Health Effects of Neuroactive Compounds in Foods, *Journal of Agricultural and Food Chemistry* 69, 13364-13372 (DOI: 10.1021/acs.jafc.1c05181)
- Canlı, M., Çelik, E.E., Kocadağlı, T., Kanmaz, E., Gökmen, V. (2021) Formation of Bioactive Tyrosine Derivatives during Sprouting and Fermenting in Selected Whole Grains, *Journal of Agricultural and Food Chemistry* 69, 12517-12526 (DOI: 10.1021/acs.jafc.1c05064)
- Yılırak, S., Kocadağlı, T., Çelik, E.E., Kanmaz, E., Gökmen, V. (2021) Formation of Acrylamide and 5-Hydroxymethylfurfural during Heating Sprouted and Fermented Whole Grain Flours: Wheat, Einkorn, Oat, Rye, Barley and Buckwheat, *Journal of Agricultural and Food Chemistry* 69, 9419-9433 (DOI: 10.1021/acs.jafc.1c03316)
- Ertugrul, U., Namlı, S., Tas, O., Kocadağlı, T., Gökmen, V. Şumnu, G., Oztop, H.M. (2021) Improvement of Pea Proteins' Properties following Glycation by Microwave Heating, *LWT* 150, 111939 (DOI: 10.1016/j.lwt.2021.111939)
- Berk, E., Aktağ, I.G., Gökmen, V. (2021) Formation of  $\alpha$ -dicarbonyl compounds and glycation products in sesame (*Sesamum indicum* L.) seeds during roasting: A multiresponse kinetic modelling approach, *European Food research and Technology* 247, 2285-2298 (DOI: 10.1007/s00217-021-03787-x)
- Çelik, E.E., Gökmen, V. (2021) Interactions between Free and Bound Antioxidants under Different Conditions in Food Systems, *Critical Reviews in Food Science and Nutrition* (DOI: 10.1080/10408398.2021.1892584)
- Aktağ, I.G., Gökmen, V. (2021) Investigations on the formation of  $\alpha$ -dicarbonyl compounds and 5-hydroxymethylfurfural in fruit products during storage: New insights into the role of Maillard reaction, *Food Chemistry* 363, 130280 (DOI: 10.1016/j.foodchem.2021.130280)
- Žilić, S., Aktağ, I.G., Dodig, D., Gökmen, V. (2021) Investigations on the formation of Maillard reaction products in sweet cookies made of different cereals, *Food Research International* 144, 110352 (DOI: 10.1016/j.foodres.2021.110352)
- Aktağ, I.G., Gökmen, V. (2021) Investigations on the formation of  $\alpha$ -dicarbonyl compounds and 5-hydroxymethylfurfural in apple juice, orange juice and peach puree under industrial processing conditions, *European Food research and Technology* 247, 797-805 (DOI: 10.1007/s00217-020-03663-0)
- Akkurt, K., Mogol, B.A., Gökmen, V. (2021) Mitigation of Acrylamide in Baked Potato Chips by Vacuum Baking and Combined Conventional and Vacuum Baking Processes, *LWT* 144, 111211 (DOI: 10.1016/j.lwt.2021.111211)

- Yılmaz, C., Gökmen, V. (2021) Formation of amino acid derivatives in white and red wines during fermentation: Effects of non-Saccharomyces yeasts and *Oenococcus oeni*, *Food Chemistry* 343, 128415 (DOI: 10.1016/j.foodchem.2020.128415)
- Cömert, E.D., Gökmen, V. (2020) Investigation of the methylglyoxal scavenging kinetics of different food matrices under simulated intestinal conditions, *European Food Research and Technology* 246, 2461-2470 (DOI: 10.1007/s00217-020-03589-7)
- Berk, E., Hamzalıoğlu, A., Gökmen, V. (2020) Multiresponse kinetic modelling of 5-hydroxymethylfurfural and acrylamide formation in sesame (*Sesamum indicum* L.) seeds during roasting, *European Food Research and Technology* 246, 2399-2410 (DOI: 10.1007/s00217-020-03583-z)
- Salman, S., Yılmaz, C., Gökmen, V., Özdemir, F. (2020) Effects of fermentation level and shooting period on amino acid derivatives and free amino acid profiles of tea, *LWT* 137, 110481 (DOI: 10.1016/j.lwt.2020.110481)
- Hamzalıoğlu, A., Gökmen, V. (2020) Potential reactions of thermal process contaminants during digestion, *Trends in Food Science and Technology* 106, 198-208
- Dönmez, Ö., Mogol, B.A., Gökmen, V., Tang, N., Andersen, M.L., Chatterton, D.E.W. (2020) Modulation of gastrointestinal digestion of  $\beta$ -lactoglobulin and micellar casein following binding by (-)-epigallocatechin-3-gallate (EGCG) and green tea flavanols, *Food & Function* 11, 6038-6053 (DOI: 10.1039/D0FO00783H)
- Cömert, E.D., Gökmen, V. (2020) Effects of different cooking methods on methylglyoxal scavenging potential of meat under simulated gastrointestinal conditions, *LWT* 132, 109833 (DOI: 10.1016/j.lwt.2020.109833)
- Aktağ, I.G., Gökmen, V. (2020) A survey of the occurrence of  $\alpha$ -dicarbonyl compounds and 5-hydroxymethylfurfural in dried fruits, fruit juices, puree and concentrates, *Journal of Food Composition and Analysis* 91, 103523 (DOI: 10.1016/j.jfca.2020.103523)
- Çelik, E.E., Gökmen, V. (2020) Formation of Maillard reaction products in bread crust-like model system made of different whole grain flours, *European Food Research and Technology* 246, 1207-1218 (DOI: 10.1007/s00217-020-03481-4)
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## Scientific Publications

### Presentations

- Gökmen, V., 2019, Obezite ile Mücadelede Gıda Endüstrisinin Rolü, 10. Obezite ve Eşlik Eden Hastalıklar Kongresi, 20-23 Kasım 2019, İstanbul, Turkey
- Gökmen, V., 2019, Computer vision: A useful tool to monitor food quality and safety online, 33rd EFFoST International Conference - Sustainable Food Systems - Performing by Connecting, 12-14 Nov 2019, Rotterdam, The Netherlands
- Gökmen, V., Hamzalıoğlu, A., 2019, Understanding better the reactions of certain thermal process contaminants in foods under gastrointestinal conditions, 2nd Food Chemistry Conference: Shaping the Future of Food Quality, Safety, Nutrition and Health, 17-19 Sep 2019, Seville, Spain
- Hamzalıoğlu, A., Gökmen, V., 2019, Multiresponse kinetic modelling of acrylamide and hydroxymethylfurfural formation during roasting of coffee as a sucrose-rich food system, 2nd Food Chemistry Conference: Shaping the Future of Food Quality, Safety, Nutrition and Health, 17-19 Sep 2019, Seville, Spain
- Aktağ, I.G., Gökmen, V., 2019, Multiresponse kinetic modelling of the formation of  $\alpha$ -dicarbonyl compounds in mostly consumed juices, 2nd Food Chemistry Conference: Shaping the Future of Food Quality, Safety, Nutrition and Health, 17-19 Sep 2019, Seville, Spain
- Cömert, E.D., Gökmen, V., 2019, A new approach to determine dicarbonyl scavenging activities of scavenging compounds, foods and beverages, 2nd Food Chemistry Conference: Shaping the Future of Food Quality, Safety, Nutrition and Health, 17-19 Sep 2019, Seville, Spain
- Gökmen, V., 2019, Yeni Eğilimler, Fonksiyonel Gıdalar, Tohumdan Geleceğe 2, 24 Mayıs 2019, İstanbul, Turkey
- Gökmen, V., 2019, Gıda ve Beslenme İletişiminde Medyanın Rolü Üzerine Düşünceler, I. Gıda ve Sağlıklı Beslenme Sempozyumu, 26-27 Nisan 2019, Diyarbakır, Turkey
- Gökmen, V., 2019, Gıda Sanayinde Tuz Kullanımı, Aşırı Tuz Tüketiminin Azaltılması Protokolü ve Tuz Azaltma Rehberi Tanıtım Toplantısı, 27 Şubat 2019, Ankara, Turkey
- Gökmen, V., 2018, Obezite ile mücadelede neredeyiz? Gıda sanayinin mücadeledeki yeri, 9. Obezite Kongresi, 22-25 Kasım 2018, Ankara, Turkey
- Gökmen, V., 2018, Computer vision based colour analysis: An online tool to monitor food quality and safety during processing, ICFP 2018 XII International Conference on Food Physics, 23-25 Oct 2018, Antalya, Turkey
- Gökmen, V., 2018, Occurrence of neuroactive compounds in tea and cocoa, CoCoTea Asia 2018 First International Congress on Cocoa Coffee and Tea Asia 2018, 17-20 Oct 2018, Hefei, China
- Gökmen, V., 2018, Reactions of thermally induced neo-formed compounds in food during digestion, CHIMALI 2018 XII Italian Food Chemistry Congress, 24-27 Sep 2018, Camerino, Italy

- Gökmen, V., 2018, Süt ve Süt Ürünlerinde D Vitamini ile Zenginleştirme, Regülasyondan Piyasa Gerçeklerine Gıda ve Sağlık, 20 Haziran 2018, Ankara, Turkey
- Gökmen, V., 2018, Past, Present and Future of Food Processing: Evaluations in the Light of Changing Conditions, 1<sup>st</sup> International Food and Medicine Congress, 24-27 May 2018, Ankara, Turkey
- Gökmen, V., 2018, Mitigation of Acrylamide Formation in Foods during Processing in the Light of Current EU Regulations, 6<sup>th</sup> Food Safety Congress, 3-4 May 2018, Istanbul, Turkey
- Gökmen, V., 2018, Gıda İşlemenin Dünü Bugünü Yarını, Tohumdan Geleceğe 1, 27 Nisan 2018, Istanbul, Turkey
- Gökmen, V., 2017, Gıdaların sindiriminde meydana gelen değişimler ve sağlığa olan potansiyel etkileri, 8. Ulusal Obezite Kongresi, 23-26 Kasım 2017, İstanbul, Türkiye
- Taş, N.G., Kocadağlı, T., Balagiannis, D.P., Gökmen, V., Parker, J.K., 2017, Effect of metal salts on the formation of aroma compounds and acrylamide during heating, Acrylamide-Regulatory and Industry Update, Nov 16, 2017, Reading, UK
- Çelik, E. E., Rubio, J. M. A., Andersen, M. L., Gökmen, V., 2017, Interactions between macromolecule- bound antioxidants and free antioxidant trolox in liposome medium: a multivariate approach, EuroFoodChem XIX Conference, Oct 3-7, 2017, Budapest, Hungary
- Kocadağlı, T., Balagiannis D., Gökmen, V., Parker J. K., 2017, Effects of Sodium Chloride, Potassium Chloride and Calcium Chloride on the Flavor Formation during Heating of Wheat Flour-Glucose Model System, 15<sup>th</sup> Weurman Flavour Research Symposium, 18-22 Sep 2017, Graz, Austria.
- Kocadağlı, T., Balagiannis D., Gökmen, V., Parker J. K., 2017, Effects of Sodium Chloride, Potassium Chloride and Calcium Chloride on the Flavor Formation during Heating of Wheat Flour-Glucose Model System, Nursten Flavour Research Symposium, June 29-30, 2017, Belfast, United Kingdom
- Çelik, E. E., Rubio, J. M. A., Andersen, M. L., Gökmen, V., 2017, Interactions of coffee melanoidins with hydroxycinnamic/ hydroxybenzoic acids, 4th International Congress on Cocoa Coffee and Tea, June 25-28, 2017, Turin, Italy
- Yılmaz, C., Gökmen, V., 2017, Tryptophan derivatives in kynurenine pathway in cocoa and coffee: Effect of roasting and alkalization, 4th International Congress on Cocoa Coffee and Tea, June 25-28, 2017, Turin, Italy
- Gökmen, V., 2017, Acrylamide risk assessment toolbox, International Conference "FOOD SAFETY AND RISK ANALYSIS", May 18-19, 2017, Sochi, Russian Federation
- Cömert, E.D., Gökmen, V., 2017, Bound antioxidant compounds and their digestion behaviour, 5th International Conference on Food Digestion, April 4-6, 2017, Rennes, France
- Kocadağlı, T., Gökmen, V., 2016, Effect of sodium chloride on alpha-dicarbonyl compounds and 5-hydroxymethyl-2-furfural formations from glucose under caramelization conditions – A multiresponse kinetic modeling approach, 1th Food Chemistry Conference – Shaping the Future of Food Quality, Health and Safety, 29 Oct -1 Nov 2016, Amsterdam, The Netherlands

- Hamzalıoğlu, A., Gökmen, V., 2016, Investigation of the effect of different shapes on digestible starch levels in baked or fried potatoes, 13<sup>th</sup> Congress of Nutrition, Oct 26-28, 2016, Belgrade, Serbia
- Gökmen, V., 2016, Acrylamide: Formation in foods and reactions during digestion, 13<sup>th</sup> Congress of Nutrition, Oct 26-28, 2016, Belgrade, Serbia
- Gökmen, V., 2016, Machine Vision-Tool to Monitor Food Quality and Safety During Processing, 3<sup>rd</sup> International Congress on Biosensors, Oct 5-7, 2016, Ankara, Turkey
- Özdemir, K.S., Gökmen, V., 2015, Shelf-life extension of pomegranate arils with chitosan-ascorbic acid coatings, 29<sup>th</sup> EFFoST International Conference, Nov 10-12, Athens, Greece
- Çelik, E.E., Gökmen, V., Skibsted, L.H., 2015, Study of the synergy between free and bound antioxidants, 29<sup>th</sup> EFFoST International Conference, Nov 10-12, Athens, Greece
- Gökmen, V., 2015, Machine vision: Tool to monitor food quality and safety during processing, EuroFoodChem XVIII, Oct 13-16, 2015, Madrid, Spain (Keynote Speaker)
- Kocadağlı, T., Gökmen, V., 2015, Multiresponse kinetic modeling of 1,2-dicarbonyl compound formation in wheat flour-glucose model dough system under dry heating conditions, EuroFoodChem XVIII, Oct 13-16, 2015, Madrid, Spain
- Gökmen, V., 2015, Acrylamide: Formation in foods and reactions during digestion, 12<sup>th</sup> International Symposium on the Maillard Reaction, Sep 1-4, 2015, Tokyo, Japan (Plenary Speaker)
- Akilloğlu, H.G., Gökmen, V., 2015, A kinetic approach to evaluate inhibition of protein glycation during heating, 12<sup>th</sup> International Symposium on the Maillard Reaction, Sep 1-4, 2015, Tokyo, Japan
- Taş, N.G., Gökmen, V., 2015, Multiresponse kinetic modelling of Maillard reaction and caramelisation in hazelnuts during roasting, 12<sup>th</sup> International Symposium on the Maillard Reaction, Sep 1-4, 2015, Tokyo, Japan
- Kocadağlı, T., Gökmen, V., 2015, Multiresponse kinetic modeling of 1,2-dicarbonyl compound formation in wheat flour-glucose model dough system under dry heating conditions, 12<sup>th</sup> International Symposium on the Maillard Reaction, Sep 1-4, 2015, Tokyo, Japan
- Hamzalıoğlu, A., Gökmen, V., 2015, Effect of in vitro gastrointestinal digestion on  $\alpha$ -dicarbonyl compounds in biscuits, 12<sup>th</sup> International Symposium on the Maillard Reaction, Sep 1-4, 2015, Tokyo, Japan
- Mogol, B.A., Gökmen, V., 2015, Acrylamide and HMF formations in chitosan containing model systems during heating, 12<sup>th</sup> International Symposium on the Maillard Reaction, Sep 1-4, 2015, Tokyo, Japan
- Kocadağlı, T., Gökmen, V., 2015, Changes in antioxidant activity of coffee during roasting and of volume fractions of espresso brew, 3<sup>rd</sup> International Congress on Cocoa Coffee and Tea, June 22-24, 2015, Aveiro, Portugal
- Taş, N.G., Gökmen, V., 2015, Effect of Alkalization on Maillard Reaction Products During Cocoa Roasting, 3<sup>rd</sup> International Congress on Cocoa Coffee and Tea, June 22-24, 2015, Aveiro, Portugal (Best Poster Award)

- Dönmez, Ö., Gökmen, V., 2015, Improvement of the Gel Structure of Set Yoghurts by Adding Green Coffee Powder, 3rd International Congress on Cocoa Coffee and Tea, June 22-24, 2015, Aveiro, Portugal
- Dogan, E., Gökmen, V., 2015, Treatment with Soluble Phenolic Antioxidants Significantly Improves Antioxidant Capacity of Insoluble Wheat Bran, Third International Congress on Cocoa Coffee and Tea, 22-24 June, 2015, Aveiro, Portugal
- Gökmen, V., 2015, Antioxidants Bound to Insoluble Food Matrix: Their Measurement, Regeneration Behavior and Nutritional Relevance, Jinan University, June 3, 2015, Guangzhou, China (Invited Talk)
- Gökmen, V., 2015, New juice product designs according to global nutrition trends, 6th Juiciful İstanbul Summit, May 28, 2015, İstanbul, Turkey (Invited Talk)
- Özdemir, K., Gökmen, V., 2015, Effect of Microencapsulation on the Reactivity of Ascorbic Acid, Sodium Chloride and Vanillin during Heating, The 9th European PhD Workshop on Food Engineering and Technology, March 24-25, Uzwil, Switzerland
- Çelik, E. E., Gökmen, V., Skibsted, L., 2015, Study of the synergy between soluble and dietary fiber bound antioxidants, 249th ACS National Meeting, March 22-26, 2015, Denver, Colorado, USA
- Dogan, E., Gökmen, V., 2015, Treatment with soluble phenolic antioxidants significantly improves antioxidant capacity of insoluble wheat bran, 249th ACS National Meeting, March 22-26, 2015, Denver, Colorado, USA
- Akilloğlu, H.G., Gökmen, V., 2015, Antiglycation activity of tannic acid in ovalbumin-glucose model system, 249th ACS National Meeting, March 22-26, 2015, Denver, Colorado, USA
- Hamzalıoğlu, B.A., Gökmen, V., 2015, Fate of Acrylamide during in vitro Multistep Enzymatic Digestion of Thermally Processed Foods, 4th International Conference on Food Digestion, March 17-19, 2015, Naples, Italy
- Taş, N.G., Gökmen, V., 2014, Bioactive compounds in skins of different hazelnut varieties, 7th International Conference and Exhibition on Nutraceuticals and Functional Foods, Oct 14-17, 2014, İstanbul, Turkey
- Akilloğlu, H.G., Gökmen, V., 2014, Anti-glycation effect of polyphenols on casein, 7th International Conference and Exhibition on Nutraceuticals and Functional Foods, Oct 14-17, 2014, İstanbul, Turkey
- Kocadağlı, T., Yılmaz, C., Gökmen, V., 2014, Formation of melatonin and its isomer during bread dough fermentation and effect of baking, 7th International Conference and Exhibition on Nutraceuticals and Functional Foods, Oct 14-17, 2014, İstanbul, Turkey
- Özdemir, K.S., Gökmen, V., 2014, Limiting the Reactivity of Ascorbic Acid, Vanillin and Sodium Chloride by Microencapsulation, 1st Congress on Food Structure Design, October 15-17, 2014 Porto, Portugal
- Özdemir, K.S., Yılmaz, C., Gökmen, V., 2014, Hazelnut Skin Powder: A New Brown Colored Functional Ingredient, 1st Congress on Food Structure Design, October 15-17, 2014 Porto, Portugal

- Gökmen, V., 2014, Antioxidants Bound to Insoluble Food Matrix: Their Measurement, Regeneration Behavior and Nutritional Relevance, IFT14: IFT Annual Meeting and Food Expo, Jun 21-24, 2014, New Orleans, LA, USA (Invited Talk)
- Gökmen, V., 2014, Antioxidants Bound to Insoluble Food Matrix: Their Measurement, Regeneration Behavior and Nutritional Relevance, Workshop on Determining Antioxidants as Reactive Species Scavengers, Oct 27-28, 2014, Istanbul, Turkey (Invited Lecture)
- Gökmen, V., Celik, E.E., 2013, Tea and coffee beverages effectively regenerates antioxidants bound to insoluble food matrix, 2<sup>nd</sup> International Congress on Cocoa, Coffee and Tea, 9-11 October 2013, Naples, Italy (Invited Lecture)
- Akilloğlu, H.G., Gökmen, V., 2013, Mitigation of acrylamide and hydroxymethyl furfural in instant coffee by yeast fermentation, 2<sup>nd</sup> International Congress on Cocoa, Coffee and Tea, 9-11 October 2013, Naples, Italy
- Kocadağlı, T., Özdemir, K.S., Gökmen, V., 2013, Effects of infusion conditions on free amino acid profiles of green and black tea, 2<sup>nd</sup> International Congress on Cocoa, Coffee and Tea, 9-11 October 2013, Naples, Italy
- Mogol, B.A., Gökmen, V., 2013, Combined conventional – vacuum baking as a novel process for safer bakery products, iFood2013 Innovation Food Conference, 8-10 October 2013, Hannover, Germany
- Gökmen, V., Mogol, B.A., Kocadağlı, T., 2013, Process and recipe modifications to reduce acrylamide formation in bakery products, AACCC International Annual Meeting, September 29 – October 2, 2013, Albuquerque, New Mexico, USA (Invited Lecture)
- Gökmen, V., 2012, Artificial intelligence: improving the color measurement, 7<sup>th</sup> International Congress on Pigments in Foods, 18-21 June 2012, Novara, Italy (Invited Lecture)
- Özdemir, K.S., Yılmaz, C., Gökmen, V., 2012, Preparation of brown-coloured submicron-sized hazelnut skin fiber with high antioxidant capacity using high shear homogenization, 7<sup>th</sup> International Congress on Pigments in Foods, 18-21 June 2012, Novara, Italy
- Truong, V.D., Pascua, Y.T., Reynolds, R., Thompson, R.L., Palazoğlu, T.K., Mogol, B.A., Gökmen, V., 2013, Processing treatments for low acrylamide formation in sweet potato French fries, IFT Annual Meeting, 13-16 July 2013, Chicago, Illinois USA
- Gökmen, V., 2013, Evaluating safety risks in thermal processing of foods – Link between chemistry and engineering, EuroFoodChem XVII, 7-10 May 2013, Istanbul, Turkey (Invited Lecture)
- Mogol, B.A., Gökmen, V., 2013, Kinetics of furan formation from ascorbic acid under reducing and oxidizing conditions, EuroFoodChem XVII, 7-10 May 2013, Istanbul, Turkey
- Akilloğlu, H.G., Gökmen, V., 2013, Fermentation as a mitigation strategy for acrylamide and hydroxymethyl furfural in coffee, EuroFoodChem XVII, 7-10 May 2013, Istanbul, Turkey
- Celik, E.E., Gökmen, V., 2013, Regeneration behavior of bioactive compounds bound to insoluble food matrices, EuroFoodChem XVII, 7-10 May 2013, Istanbul, Turkey

- Yılmaz, C., Gökmen, V., 2013, Effect of extraction conditions on the compositional characteristics of sour cherry seed kernel oil as fruit juice processing waste, EuroFoodChem XVII, 7-10 May 2013, Istanbul, Turkey
- Göncüoğlu, N., Gökmen, V., 2013, Lipid oxidation and sugar dehydration products creating health risks in repeatedly used frying oils, EuroFoodChem XVII, 7-10 May 2013, Istanbul, Turkey
- Kocadağlı, T., Gökmen, V., 2013, Analysis of free amino acids and their certain derivatives in foods by HILIC-MS/MS, EuroFoodChem XVII, 7-10 May 2013, Istanbul
- Gökmen, V., 2012, Acrylamide Formation in Foods: Role of Composition and Processing, Chemical Reactions in Foods VII, 14-16 November 2012, Prague, Czech Republic (Invited Lecture)
- Çelik, E.E., Gökmen, V., 2012, Determination of Antioxidant Capacity and Regeneration Behavior of Bioactive Compounds Bound to Insoluble Dietary Fibers, Chemical Reactions in Foods VII, 14-16 November 2012, Prague, Czech Republic
- Yılmaz, C., Gökmen, V., 2012, Roasting Effect on Chemical Composition of Sour Cherry Kernel Oil, Chemical Reactions in Foods VII, 14-16 November 2012, Prague, Czech Republic
- Navarro, M., Amigo-Benavent, M., Mesias, M., Baeza, G., Gökmen, V., Bravo, L., Morales, F.J., 2012, Aqueous Pomegranate Seed Extract Protects Human Hepatoma HEPG Against Oxidative Stress Induced by tert-Butyl Hydroperoxide, Chemical Reactions in Foods VII, 14-16 November 2012, Prague, Czech Republic
- Gökmen, V., 2012, New Analytical Approaches and Emerging Techniques for the Analysis of Maillard Reaction products – Computer Vision Based Image Analysis and High-Resolution Mass Spectrometry, 11<sup>th</sup> International Symposium on the Maillard Reaction “Centenary of the Maillard Reaction Discovery (1912-2012)”, 16-20 September 2012, Nancy, France (Invited Lecture)
- Mogol, B.A., Gökmen, V., 2012, 4-Methylimidazole formation from sugars and amino acids, 11<sup>th</sup> International Symposium on the Maillard Reaction “Centenary of the Maillard Reaction Discovery (1912-2012)”, 16-20 September 2012, Nancy, France (Best Poster Award)
- Kocadağlı, T., Palazoğlu, T.K., Gökmen, V., 2012, Mitigation of Acrylamide Formation in Biscuits by Process and Recipe Modifications, 11<sup>th</sup> International Symposium on the Maillard Reaction “Centenary of the Maillard Reaction Discovery (1912-2012)”, 16-20 September 2012, Nancy, France
- Kocadağlı, T., Göncüoğlu, N., Hamzalıoğlu, B.A., Gökmen, V., 2012, In Depth Study of Acrylamide Formation in Coffee during Roasting, 11<sup>th</sup> International Symposium on the Maillard Reaction “Centenary of the Maillard Reaction Discovery (1912-2012)”, 16-20 September 2012, Nancy, France
- Hamzalıoğlu, B.A., Gökmen, V., 2012, Melting Point of Carbonyls Strongly Influence the Conversion of Asparagine into Acrylamide under Low Moisture Conditions, 11<sup>th</sup> International Symposium on the Maillard Reaction “Centenary of the Maillard Reaction Discovery (1912-2012)”, 16-20 September 2012, Nancy, France
- Karademir, Y., Göncüoğlu, N., Gökmen, V., 2012, Investigation of heat induced reactions between lipid oxidation products and amino acids in lipid rich model systems and hazelnuts, 11<sup>th</sup> International Symposium on the Maillard Reaction

“Centenary of the Maillard Reaction Discovery (1912-2012)”, 16-20 September 2012, Nancy, France

- Gökmen, V., 2012, Acrylamide Formation in Foods: Role of Composition and Processing, CEFood 2012: 6<sup>th</sup> Central European Congress on Food, 23-26 May 2012, Novi Sad, Serbia (Invited Lecture)
- Mogol, B.A., Gökmen, V., 2012, Online Imaging as a Tool to Monitor Neo-Formed Compounds in Biscuits during Baking, CEFood 2012: 6<sup>th</sup> Central European Congress on Food, 23-26 May 2012, Novi Sad, Serbia
- Göncüoğlu, N., Gökmen, V., 2012, Targeted Screening of Sugar Dehydration Products in Frying Oils by High Resolution Mass Spectrometry, CEFood 2012: 6<sup>th</sup> Central European Congress on Food, 23-26 May 2012, Novi Sad, Serbia
- Akilloğlu, H.G., Mogol, B.A., Gökmen, V., 2012, Mechanism of 5-Hydroxymethylfurfural Degradation during Malt Fermentation, CEFood 2012: 6<sup>th</sup> Central European Congress on Food, 23-26 May 2012, Novi Sad, Serbia
- Yılmaz, C., Gökmen, V., 2012, Sour Cherry Seed Kernel: A Valuable Source of Nutrients from a Wasted Stream of Juice Industry, CEFood 2012: 6<sup>th</sup> Central European Congress on Food, 23-26 May 2012, Novi Sad, Serbia
- Hamzalıoğlu, A., Gökmen, V., 2012, Bioactive Carbonyls Promote Acrylamide Formation in Model Systems, CEFood 2012: 6<sup>th</sup> Central European Congress on Food, 23-26 May 2012, Novi Sad, Serbia
- Gökmen, V., Serpen, A., Mogol, B.A., 2011, Determination of Amino Acids in tea by Hydrophilic Interaction Liquid Chromatography Coupled to High Resolution Mass Spectrometry, RAFA 2011, 1-4 November 2011, Prague, Czech Republic
- Mogol, B.A., Göncüoğlu, N., Kocadağlı, T., Gökmen, V., 2011, High Resolution Mass Spectrometry Analysis of Reaction Products and Intermediates Formed in Carbonyl-Asparagine Model System during heating, 1-4 November 2011, Prague, Czech Republic
- Akilloğlu, H.G., Gökmen, V., 2011, Determination of Phenylalanine Content in Low Protein Flour Mixtures by LC-MS, RAFA 2011, 1-4 November 2011, Prague, Czech Republic
- Hamzalıoğlu, A., Gökmen, V., 2011, Investigation of 3-APA and Acrylamide Formation in Carbonyl-Asparagine Model Systems, RAFA 2011, 1-4 November 2011, Prague, Czech Republic
- Gökmen, V., 2011, Effect of roasting on acrylamide and furan formation in coffee, First International Congress on Cocoa Coffee and Tea, 13-16 September 2011, Novara, Italy (Invited Lecture)
- Tuta, S., Palazoğlu, T.K., Gökmen, V., 2011, Effect of microwave blanching on acrylamide content and quality attributes of French fries, ICEF 2011 International Congress on Engineering and Food, 22-26 May 2011, Athens, Greece
- Hamzalıoğlu, A., Gökmen, V., 2011, Investigation of acrylamide formation in curcumin-asparagine model system, ICEF 2011 International Congress on Engineering and Food, 22-26 May 2011, Athens, Greece

- Tarhan, Ö., Gökmen, V., Harsa, S., 2011, Protein nanotubes constructed from whey based  $\alpha$ -lactalbumin, ICEF 2011 International Congress on Engineering and Food, 22-26 May 2011, Athens, Greece
- Göncüoğlu, N., Mogol, B.A., Gökmen, V., 2011, Regeneration of frying oils by using adsorbent resins, ICEF 2011 International Congress on Engineering and Food, 22-26 May 2011, Athens, Greece
- Kocadağlı, T., Mogol, B.A., Gökmen, V., 2011, Removal of phenolic compounds from olive mill wastewater by adsorbent resins, ICEF 2011 International Congress on Engineering and Food, 22-26 May 2011, Athens, Greece
- Akilloğlu, G., Mogol, B.A., Gökmen, V., 2011, Degradation of 5-hydroxymethylfurfural in malt during fermentation of beer, ICEF 2011 International Congress on Engineering and Food, 22-26 May 2011, Athens, Greece
- Gökmen, V., 2010, Acrylamide in Foods, 2<sup>nd</sup> Food Safety Congress, 9-10 December 2010, Istanbul, Turkey (Invited Lecture)
- Numanoglu, E., Gökmen, V., Uygun, U., Köksel, H., 2010, Thermal Degradation of Deoxynivalenol During Maize Bread Production, 9-10 December 2010, Istanbul, Turkey (Best Poster Award)
- Göncüoğlu, N., Mogol, B.A., Gökmen, V., 2010, Removal of Hydroxymethylfurfural from Frying Oil by Using Adsorbent Resin, 9-10 December 2010, Istanbul, Turkey (Second Best Poster Award)
- Gökmen, V., Mogol, B.A., 2010, Effects of nanoencapsulated ingredients on food quality, 1<sup>st</sup> International Congress on Food Technology, 3-6 November 2010, Antalya, Turkey
- Gökmen, V., 2010, Effect of Initial Water Content on Acrylamide Formation in Fat-Rich Model Systems, IUFOST 2010 – The 15<sup>th</sup> World Congress of Food Science and Technology, 22-26 August 2010, Cape Town, South Africa (Invited Lecture)
- Mogol, B.A., Göncüoğlu, N., Kocadağlı, T., Durmaz, G., Gökmen, V., 2010, Effect of repeated use of frying oils on the formation of harmful compounds, VII. International Nutrition and Dietetics Congress, 14-18 April 2010, Istanbul, Turkey
- Gökmen, V., 2010, Computer vision based image analysis for rapid detection of acrylamide in heated foods, 2<sup>nd</sup> MoniQA International Conference, 8-10 June 2010, Krakow, Poland (Invited Lecture)
- Palazoğlu, T.K., Gökmen, V., 2010, Effect of Preparation (Frying versus Baking) on Acrylamide Level of Potato Chips, CEFood 2010 – 5<sup>th</sup> Central European Congress on Food, 19-22 May, 2010, Bratislava, Slovak Republic
- Mogol, B.A., Gökmen, V., 2010, Inhibition of Enzymatic Browning by the Maillard Reaction Products, CEFood 2010 – 5<sup>th</sup> Central European Congress on Food, 19-22 May, 2010, Bratislava, Slovak Republic
- Gökmen, V., Serpen, A., Fogliano, V., 2010, Direct Measurement of the Total Antioxidant Capacity of Foods: The QUENCHER Approach, CEFood 2010 – 5<sup>th</sup> Central European Congress on Food, 19-22 May, 2010, Bratislava, Slovak Republic (Invited Lecture)



- Göncüoğlu, N., Mogol, B.A., Durmaz, G., Gökmen, V., 2010, HMF Formation in Dried Apricots, CEFood 2010 – 5<sup>th</sup> Central European Congress on Food, 19-22 May, 2010, Bratislava, Slovak Republic
- Kocadağlı, T., Gökmen, V., 2010, Mitigation of Acrylamide Formation in Biscuits by Different Baking Applications, CEFood 2010 – 5<sup>th</sup> Central European Congress on Food, 19-22 May, 2010, Bratislava, Slovak Republic
- Gökmen, V., 2010, Direct Measurement of the Total Antioxidant Capacity of Foods: The QUENCHER Approach, IUPAC Workshop on Antioxidant Measurement Assay Methods, 21 April 2010, Istanbul (Invited Lecture)
- Durmaz, G., Mogol, B.A., Gökmen, V., 2009, HMF in oils, Recent Advances in Food Analysis, November 2009, Prague, Czech Republic
- Altunkaya, A., Gökmen, V., 2009, Effect of various anti-browning agents on the phenolic profile of fresh lettuce during processing and storage, Food and Function, 9-11 June 2009, Zilina, Slovakia
- Altunkaya, A., Miquel Becker, E., Gökmen, V., Skibsted, L.H., Detection of radicals during lettuce (*L. sativa*) enzymatic processing, 23-25 September 2009, Krakow, Poland
- Fogliano, V., Gökmen, V., Serpen, A., Pellegrini, N., In-vitro tests for antioxidant activity: Effective tools to evaluate health benefits of cereal grains, 13-16 September 2009, AACC International Annual Meeting, 13-16 September 2009, Baltimore, Maryland, USA
- Altunkaya, A., Miquel Becker, E., Gökmen, V., Skibsted, L.H., 2009, Interaction of various antioxidants with lettuce extract (*L. sativa*) in a liposom system, Euro Food Chem XV, 5-8 July 2009, Copenhagen, Denmark
- Mogol, B.A., Gökmen, V., 2008, Effect of Maillard Reaction Products on Inhibition of Apple Polyphenol Oxidase, COST 928 2<sup>nd</sup> Annual Meeting, 15-17 October 2008, Istanbul, Turkey
- Açar, Ö.Ç., Gökmen, V., 2008, Investigation of acrylamide formation in bakery foods using crust-like model, Final Meeting of COST 927, 2-4 October 2008, Smolenice, Slovakia
- Serpen, A., Gökmen, V., 2008, Risks and Benefits Associated with the Frying Process of Potato- Evaluation of the Maillard Reaction in Potato Crisps by Acrylamide, Antioxidant Capacity and Color, Final Meeting of COST 927, 2-4 October 2008, Smolenice, Slovakia
- Oliviero, T., Capuano, E., Gökmen, V., Fogliano, V., 2008, The Effect of Thermo-oxidized Oil on Hydroxymethylfurfural and Acrylamide Formation in Baked Solid Model Systems, Final Meeting of COST 927, 2-4 October 2008, Smolenice, Slovakia
- Capuano, A., Ferrigno, A., Acampa, I., Serpen, A., Açar, Ö.Ç., Gökmen, V., Fogliano, V., 2008, Effect of Flour Type on Maillard Reaction and Acrylamide Formation in Bread Crisp Model Systems and Mitigation Strategies, Final Meeting of COST 927, 2-4 October 2008, Smolenice, Slovakia
- Gökmen, V., 2008, Occurrence and Analysis of Acrylamide in Cereal Products, 13<sup>th</sup> Cereal and Bread Congress, 15-18 June 2008, Madrid, Spain (Invited Lecture)

- Gökmen, V., Serpen, A., Fogliano, V., Pellegrini, N., 2008. A New Approach in Antioxidant Analysis, Bosphorus 2008 – ICC International Congress, 24-26 April 2008, Istanbul, Turkey (Invited Lecture)
- Açar, Ö.Ç., Gökmen, V., Köksel, H., Acar, J., 2008, Effects of Formulation and Baking Conditions on Acrylamide Formation in Cookies, Bosphorus 2008 – ICC International Congress, 24-26 April 2008, Istanbul, Turkey
- Ataç, B., Serpen, A., Gökmen, V., 2008, Analysis of Acrylamide in Cereal Products, Bosphorus 2008 – ICC International Congress, 24-26 April 2008, Istanbul, Turkey
- Serpen, A., Gökmen, V., Karagöz, A., Köksel, H., 2008, Phytochemical profiles of wild wheat varieties grown in Turkey, Bosphorus 2008 – ICC International Congress, 24-26 April 2008, Istanbul, Turkey
- Gökmen, V., Palazoğlu, T.P., 2007, Simulation of Acrylamide Formation in French Fries and Potential Strategies for Mitigation, Symposium on Chemistry and Toxicology of Acrylamide – 234<sup>th</sup> ACS National Meeting, 19-23 August 2007, Boston, USA (Invited Lecture)
- Gökmen, V., Açar, Ö.Ç., Serpen, A., Morales, F.J., 2007, Formation of Furosine in Cookies during Baking as Influenced by Initial Water Activity of Dough, 9<sup>th</sup> International Symposium on the Maillard Reaction, 1-5 September 2007, Munich, Germany
- Gökmen, V., Palazoğlu, T.P., 2007, Simulation of Acrylamide Formation in French Fries and Potential Strategies for Mitigation, COST Action 927 Workshop, 5-6 September 2007, Munich, Germany
- Serpen, A., Capuano, E., Fogliano, V., Gökmen, V., 2007, Antioxidant activity of insoluble Maillard reaction products, COST Action 927 Workshop, 5-6 September 2007, Munich, Germany
- Serpen, A., Gökmen, V., Morales, F.J., 2007, Study of furosine in cookies as influenced by dough composition and baking conditions, COST Action 927 Workshop, 3-5 May 2007, Sofia, Bulgaria
- Gökmen, V., Serpen, A., Açar, Ö.Ç., Morales, F.J., 2007, Stability of Free Tryptophan in Cookies as Influenced by Formulation and Baking Conditions, 3-5 May 2007, Sofia, Bulgaria, COST Action 927 Workshop
- Gökmen, V., Senyuva, H.Z., 2006, Suppression of Acrylamide Formation by Some Cations in Glucose-Asparagine Model System, COST-IMARS Joint Workshop on Maillard Reaction in Food and Medicine, 24-27 May, Napels, Italy
- Gökmen, V., Serpen, A., 2006, Modeling Acrylamide Formation Using Artificial Neural Network, COST-IMARS Joint Workshop on Maillard Reaction in Food and Medicine, 24-27 May, Napels, Italy
- Gökmen, V., Senyuva, H.Z., 2006, Formation of furan during headspace analysis, Joint DG SANCO/EFSA/DG JRC Workshop, Furan in Food: Analytical methods and brainstorming on the elements to be included in a database, 19 May 2005, Brussels, Centre Borschette, Belgium (Invited Lecture)
- Senyuva, H., Gökmen, V., Dülek, B., Çetin, A.E., 2005, Relation between Color and Acrylamide in Roasted Coffee – Spectrometric Measurement and Computer Vision Based Image Analysis Approaches, Second International Symposium on Recent Advances in Food Analysis, 2-4 Nov 2005, Prague, Czech Republic

- Gökmen, V., Senyuva, H., 2005, Kinetic analysis of acrylamide formation in fructose-asparagine model system, Second International Symposium on Recent Advances in Food Analysis, 2-4 Nov 2005, Prague, Czech Republic
- Gökmen, V., Senyuva, H., Dülek, B., Çetin, A.E., 2005, Correlation between Surface Color and Acrylamide in Potato Chips: Machine-Vision Based Approach as a Rapid Detection Tool, COST Action 927 "Thermally processed Foods: Possible Health Implications" III. Workshop, 23-24 Sep 2005, Hamburg, Germany
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## Technical Inventions

### National Patents

- Honey and milk based spreadable product and the production method thereof  
Inventors: Vural GOKMEN, Tolgahan KOCADAĞLI  
Classifications: A23L 1/48  
Applicant: BALARISI GIDA SANAYİ VE TİCARET A.S.  
Registration no: 2011 01513  
Registration date: 2014/04/21  
Publication date: 2012/09/21
- Hazelnut skin oil and the production method thereof  
Inventors: Vural GOKMEN  
Classifications: C11B 1/04, C11B 1/10, A23D 9/02  
Applicant: TİKTA TARIMSAL İKLİMLEME TEKNOLOJİK ARASTIRMALAR A.S.  
Registration no: 2010 01496  
Registration date: 2013/04/22  
Publication date: 2011/09/21
- Acrylamide-free bakery product and the production method thereof  
Inventors: Vural GOKMEN, MOGOL Burce ATAC, Tolgahan KOCADAĞLI  
Classifications: A23L 1/00  
Applicant: Vural GOKMEN  
Registration no: 2013 00673  
Registration date: 2015/11/23  
Publication date: 2014/08/21
- Instant coffee or coffee substitute with reduced acrylamide and hydroxymethyl furfural content and production method thereof  
Inventors: Vural GOKMEN, Halise Gül AKILLIOĞLU  
Classifications: A23F 5/16, A23F 5/18  
Applicant: Vural GOKMEN  
Registration no: 2012 10156  
Registration date: 2015/03/23  
Publication date: 2014/03/21
- A solution for extending shelf life of ready-to-eat fresh fruits and/or vegetables and an application method thereof  
Inventors: Vural GOKMEN, Kubra Sultan OZDEMİR



Classifications: A23B 7/04, A23B 7/148, A23B 7/154, A23B 7/16

Applicant: Vural GOKMEN

Publication date: 2015/10/21

## International Patents

- Acrylamide-free bakery product and the production method thereof  
Inventors: Vural GOKMEN, MOGOL Burce ATAC, Tolgahan KOCADAGLI  
PCT/TR2014/000003  
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WO 2014112960 A3 (4 Sep 2014)  
WO 2014112960 A4 (30 Oct 2014)  
EP20140718477 (24 Nov 2015)  
US 20150366223 A1 (24 Dec 2015)
- Instant coffee or coffee substitute with reduced acrylamide and hydroxymethyl furfural content and production method thereof  
Inventors: Vural GOKMEN, Halise Gül AKILLIOĞLU  
PCT/IB2013/056755  
WO 2014037837 A1 (13 Mar 2014)  
EP2892362 A1 (15 Jul 2015)  
US20150250200 A1 (10 Sep 2015)
- A solution for extending shelf life of ready-to-eat fresh fruits and/or vegetables and an application method thereof  
Inventors: Vural GOKMEN, Kubra Sultan OZDEMIR  
PCT/TR2015/000112  
WO2015142303 A1 (24 Sep 2015)  
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