



Prof. Dr. Vural Gökmen

Division of Food Science
Department of Food Engineering
Hacettepe University
Beytepe Campus
Ankara, Turkey

phone +90 312 2977108
+90 532 5834325

fax +90 312 2992123

e-mail vgokmen@hacettepe.edu.tr
drvuralgokmen@gmail.com

web yunus.hacettepe.edu.tr/~vgokmen
www.vuralgokmen.com

RESEARCHERID

G-5478-2011

ORCID

0000-0002-9601-5391

Scopus®

6603840688

Google
Scholar

scholar.google.com.tr/citations?user=CnmqnQYAAAAJ&hl=en

ResearchGate

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 260 articles, which includes over 240 peer reviewed manuscripts based on original research, 20 book chapters, and edited a book. As of November 2020, his publications have been cited 7300 times in Web of Science (h-index 48), 7700 times in Scopus (h-index 50), 7600 time in Mendeley (h-index 50) and 11400 times in Google Scholar (h-index 60). Prof. Gökmen is currently associate editor in Food Chemistry and Food Research International, section editor in Polish Journal of Food and Nutrition Sciences, and editorial board member in Food Composition and Analysis.

RESEARCHERID

G-5478-2011

ORCID

0000-0002-9601-5391

Scopus®

6603840688

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 Science, 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-Continue
- Founding Director of Food Research Center, Hacettepe University, 2010-2013
- Founding President of National Food Technology Platform, 2011-2014
- Vice-Rector responsible for Research and Technology Transfer, Hacettepe University, 2016
- Chairman of the Board of Directors of Hacettepe Technology Transfer Center, 2016
- Head of Food Science Division, Food Engineering Department, Hacettepe University, 2018-Continue
- Vice-Rector responsible for Research and Technology Transfer, Hacettepe University, 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 Pınar 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 Kocadağlı
- 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 Kocadağlı
- Neslihan Göncüoğlu Taş
- B. Aytül Hamzalıoğlu
- Cemile Yılmaz
- Ecem Evrim Çelik
- Ezgi Doğan Cömert*
- Işıl Gürsul Aktağ*
- Dilara Şen*
- Şenel Ecem Berk*
- Olgü Taylan Güven*
-
-
-
-

Topics of Interest

Food Products

- Fried, Baked and Roasted Foods
- Tea, Coffee and Cocoa
- Fruit Juices and Drinks
- Beer, Wine and Yoghurt
- Snack Foods and Bakery Products

Chemical Reactions

- Maillard Reaction
- Sugar Decomposition
- Lipid Oxidation
- Ascorbic Acid Degradation
- Enzymatic Browning
- In vitro Digestion
- Kinetic Modelling

Food Constituents

- Thermal Process Contaminants
- Dietary Antioxidants
- Dietary Fibers
- Neuroactive Compounds
- Phenolic Bioactive Compounds
- Natural Pigments

Food Processing Operations

- Thermal Processing
- Fermentation
- Minimal Processing

Food Analysis

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

Editor & Referee

Associate Editor

- Food Chemistry (Impact Factor: 6.3)
- Food Research International (Impact Factor: 4.9)

Section Editor

- Polish Journal of Food and Nutrition Sciences (Impact Factor: 1.9)

Editorial Board Member

- Journal of Food Composition and Analysis (Impact Factor: 3.7)

Referee for Research Grant Applications

- Science Fund of Republic of Serbia
- 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
- ERA-NET Cofund ICT-AGRI-FOOD

Referee for Professorial Promotions (selected list)

- University of Mersin, Faculty of Engineering, Dr. T. Koray Palazoğlu
- Middle East Technical University, Faculty of Engineering, Dr. Hami Alpas
- Erciyes University, Faculty of Engineering, Dr. Kemal Sarıoğlu
- Akdeniz University, Faculty of Engineering, Dr. Ayhan Topuz
- Izmir Institute of Technology, Faculty of Engineering, Dr. Banu Özen
- University Putra Malaysia, Faculty of Food Science and Technology, Dr. Nur Hanani Zainal Abedin

Professional Services and Organizations

Organizational Memberships

- 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 2nd 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, 5th Central European Congress on Food, 19-22 May 2010, Bratislava, Slovakia
- Scientific Committee Member, 1st 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, 7th Food Engineering Congress, 24-26 Nov 2011, Ankara, Turkey
- Scientific Committee Member, 3rd Food Safety Congress, 3-4 May 2012, Istanbul, Turkey
- Scientific Committee Member, 11th 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, 6th Central European Congress on Food, 23-26 May 2012, Novi Sad, Serbia
- Organizing Chair, 11th National Platforms Meeting of ETP Food for Life, 10-11 Jun 2012, Istanbul, Turkey
- Organizing Chair, 6th 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, 7th International Symposium on Pigments in Foods, 18-21 Jun 2013, Novara, Italy
- Scientific Committee Member, 2nd 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, 12th International Symposium on the Maillard Reaction, 1-4 Sep 2015, Tokyo, Japan
- Scientific Committee Member, 4th International Symposium on Cocoa, Coffee and Tea, 25-28 Jun 2017, Turin, Italy
- Scientific Committee Member, 6th Food Safety Congress, 3-4 May 2018, Istanbul, Turkey
- Scientific Committee Member, 1st International Food and Medicine Congress, 24-27 May 2018, Ankara, Turkey

- International Scientific Advisory Board Member, 13th International Symposium on the Maillard Reaction, 10-13 Sep 2018, Montreal, Canada
- Scientific Committee Member, 1st Innovations in Food Analytics, 19-21 Sep 2018, Munich, Germany
- Scientific Committee Member, 5th International Symposium on Cocoa, Coffee and Tea, 26-28 Jun 2019, Bremen, Germany
- Scientific Committee Member, 2nd 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, 10th Central European Congress on Food, 11-13 June 2020, Sarajevo, Bosnia and Herzegovina
- Scientific Committee Member, 3rd 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

- 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. (2020) Effect of salts on the formation of acrylamide, 5-hydroxymethylfurfural and flavour compounds in a glucose/wheat flour dough system during heating (Ready)
- Akkurt, K., Mogol, B.A., Gökmen, V. (2020) Mitigation of Acrylamide in Baked Potato Chips by Vacuum Baking and Combined Conventional and Vacuum Baking Processes, LWT (Under Review)
- Aktağ, I.G., Gökmen, V. (2020) Investigations on the formation of α -dicarbonyl compounds and 5-hydroxymethylfurfural in apple juice, orange juice and peach puree under industrial processing conditions, European Food Research and Technology (Under Review)
- Çelik, E.E., Gökmen, V. (2020) Interactions between Free and Bound Antioxidants under Different Conditions in Food Systems, Critical Reviews in Food Science and Nutrition (Under Review)
- Yılmaz, C., Gökmen, V. (2020) Formation of amino acid derivatives in white and red wines during fermentation: Effects of non-Saccharomyces yeasts and Oenococcus oeni, Food Chemistry (DOI: 10.1016/j.foodchem.2020.128415)
- 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 (DOI: 10.1016/j.lwt.2020.110481)
- 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 (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 (DOI: 10.1007/s00217-020-03583-z)
- 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 β -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 α -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)
- Çelik, E.E., Gökmen, V. (2020) Effects of fermentation and heat treatments on bound-ferulic acid content and total antioxidant capacity of bread crust-like systems made of different whole grain flours, *Journal of Cereal Science* 93, 102978 (DOI: 10.1016/j.jcs.2020.102978)
- Aktağ, I.G., Gökmen, V. (2020) Multiresponse kinetic modelling of α -dicarbonyl compounds formation in fruit juices during storage, *Food Chemistry* 320, 126620 (DOI: 10.1016/j.foodchem.2020.126620)
- Hamzalıoğlu, A., Gökmen, V. (2020) 5-Hydroxymethylfurfural accumulation plays a critical role on acrylamide formation in coffee during roasting as confirmed by multiresponse kinetic modelling *Food Chemistry* 318, 126467 (DOI: 10.1016/j.foodchem.2020.126467)
- Žilić, S., Aktağ, I.G., Dodig, D., Filipović, M., Gökmen, V. (2020) Acrylamide formation in cookies made of different whole grain flours depending on their free asparagine content and baking conditions, *Food Research International* 132, 109109 (DOI: 10.1016/j.foodres.2020.109109)
- Cömert, E.D., Mogol, B.A., Gökmen, V. (2020) Relationship between color and antioxidant capacity of fruits and vegetables, *Current Research in Food Science* 2 (2020) 1–10 (DOI: 10.1016/j.crf.2019.11.001)
- Yılmaz, C., Gökmen, V. (2020) Neuroactive Compounds in Foods: Occurrence, Mechanism and Potential Health Effects, *Food Research International* 128, 108744 (DOI: 10.1016/j.foodres.2019.108744)
- Cömert, E.D., Gökmen, V. (2019) A new procedure to measure cysteine equivalent methylglyoxal scavenging activity (CEMSA) of foods under simulated physiological conditions, *Journal of Functional Foods* 63, 103575 (DOI: 10.1016/j.jff.2019.103575)
- Aktağ, I.G., Hamzalıoğlu, A., Gökmen, V. (2019) Lactose hydrolysis and protein fortification pose an increased risk for the formation of Maillard reaction products in UHT treated milk products, *Journal of Food Composition and Analysis* 84, 103308 (DOI: 10.1016/j.jfca.2019.103308)
- Yılmaz, C., Özdemir, F., Gökmen, V. (2020) Investigation of free amino acids, bioactive and neuroactive compounds in different types of tea and effect of black tea processing, *LWT - Food Science and Technology* 117, 108655 (DOI: 10.1016/j.lwt.2019.108655)
- Karacaoğlu, E., Odabaşı, A.B., Akçan, R., Tümer, A.R., Lale, A., Kocadağlı, T., Gökmen, V. (2019) Time dependent change of ethanol consumption biomarkers, ethyl glucuronide and ethyl sulphate, after single dose ethanol intake, *Turkish Journal of Biochemistry* 44(3), 379-387
- Özdemir, K.S.; Gökmen, V. Effect of Chitosan-Ascorbic Acid Coatings on the Refrigerated Storage Stability of Fresh-Cut Apples. *Coatings* 2019, 9, 503
- Yılmaz, C., Gökmen, V. (2019) Kinetic evaluation of the formation of tryptophan derivatives in kynurenine pathway during wort fermentation using *Saccharomyces pastorianus* and *Saccharomyces cerevisiae*, *Food Chemistry* 297, 124975

- Berk, E., Hamzalıoğlu, A., Gökmen, V. (2019) Investigations on the Maillard reaction in sesame (*Sesamum indicum* L.) seeds induced by roasting, *Journal of Agricultural and Food Chemistry* 67, 4923-4930
- Karademir, Y., Gökmen, V., Öztıp, H.M. (2019) Investigation of lipid-derived formation of decadien-1-amine, 2-pentylpyridine, and acrylamide in potato chips fried in repeatedly used sunflower oil, *Food Research International* 121, 919-925
- Taş, N., Gökmen, V. (2019) Investigation of serotonin, free and protein-bound tryptophan in Turkish hazelnut varieties and effect of roasting on serotonin content, *Food Research International* 120, 865-871
- Cömert, E.D., Gökmen, V. (2019) Kinetic evaluation of the reaction between methylglyoxal and certain scavenging compounds and determination of their in vitro dicarbonyl scavenging activity, *Food Research International* 121, 257-268
- Hamzalıoğlu, A., Gökmen, V. (2019) Investigations on the effect of broccoli and wine sulphur compounds on glyoxal scavenging under simulated physiological conditions, *Journal of Functional Foods* 55, 220-228
- Durmaz, G., Gökmen, V. (2019) Effect of refining on bioactive composition and oxidative stability of hazelnut oil, *Food Research International* 116, 586-591
- Taş, N., Gökmen, V. (2019) Effect of roasting and storage on the formation of Maillard reaction and sugar degradation products in hazelnuts (*Corylus avellana* L.), *Journal of Agricultural and Food Chemistry* 67, 415-424
- Çelik, E.E., Rubio, J.M.A., Andersen, M.L., Gökmen, V. (2019) Interactions of dietary fiber bound antioxidants with hydroxycinnamic and hydroxybenzoic acids in aqueous and liposome media, *Food Chemistry* 278, 294-304
- Yılmaz, C., Taş, N.G., Kocadağlı, T., Gökmen, V. (2019) Determination of serotonin in nuts and nut containing products by liquid chromatography tandem mass spectrometry, *Food Chemistry* 272, 347-353
- Viegas, O., Prucha, M., Gökmen, V., Ferreira, I.M.P.L.V.O. (2018) Parameters affecting 5-hydroxymethylfurfural exposure from beer, *Food Additives and Contaminants: Part A* 35(8), 1464-1471
- Çelik, E.E., Rubio, J.M.A., Andersen, M.L., Gökmen, V. (2018) Interactions of coffee and bread crust melanoidins with hydroxycinnamic and hydroxybenzoic acids in aqueous radical environment, *Food Research International* 108, 286-294
- Taş, N.G., Gökmen, V. (2018) Profiling of the contents of amino acids, water-soluble vitamins, minerals, sugars and organic acids in Turkish hazelnut varieties, *Polish Journal of Food and Nutrition Sciences* 68(3), 223-234
- Kültür, G., Misra, N.N., Barba, F.J., Koubaa, M., Gökmen, V., Alpas, H. (2018) Effect of high hydrostatic pressure on background microflora and furan formation in fruit purée based baby foods, *Journal of Food Science and Technology* 55(3), 985-991
- Çelik, E.E., Gökmen, V. (2018) A study on interactions between the insoluble fractions of different coffee infusions and major cocoa free antioxidants and different coffee infusions and dark chocolate, *Food Chemistry* 255, 8-14
- Yılmaz, C., Gökmen, V. (2018) Comparative evaluation of the formations of gamma-aminobutyric acid and other bioactive amines during unhopped wort fermentation, *Journal of Food Processing and Preservation* 42(1), e13405

- Cömert, E.D., Gökmen, V. (2018) Evolution of food antioxidants as a core topic of food science for a century, *Food Research International* 105, 76-93
- Yılmaz, C., Gökmen, V. (2018) Determination of tryptophan derivatives in kynurenine pathway in fermented foods using liquid chromatography tandem mass spectrometry, *Food Chemistry* 243, 420-427
- Önür, İ., Misra, N.N., Barba, F.J., Putnik, P., Moreno, J.M., Gökmen, V., Alpas, H. (2018) Effects of ultrasound and high pressure on physicochemical properties and HMF formation in Turkish honey types, *Journal of Food Engineering* 219, 129-136
- Çelik, E.E., Rubio, J.M.A., Gökmen, V. (2018) Behaviour of Trolox with macromolecule-bound antioxidants in aqueous medium: inhibition of auto-regeneration mechanism, *Food Chemistry* 243, 428-434
- Hamzalıoğlu, A., Gökmen, V. (2018) Investigation and kinetic evaluation of the reactions of hydroxymethylfurfural with amino and thiol groups of amino acids, *Food Chemistry* 240, 354-360
- Kültür, G., Misra, N.N., Barba, F.J., Koubaa, M., Gökmen, V., Alpas, H. (2017) Microbial inactivation and evaluation of furan formation in high hydrostatic pressure (HHP) treated vegetable-based infant food, *Food Research International* 101, 17-23
- Tengilimoğlu-Metin, M.M., Hamzalıoğlu, A., Gökmen, V., Kızıl, M. (2017) Inhibitory effect of hawthorn extract on heterocyclic aromatic amine formation in beef and chicken breast meat, *Food Research International* 99, 586-595
- Hamzalıoğlu, A., Gökmen, V. (2017) Formation and elimination reactions of 5-hydroxymethylfurfural during in vitro digestion of biscuits, *Food Research International* 99, 308-314
- Çelik, E.A., Rubio, J.M.A., Andersen, M.L., Gökmen, V. (2017) Interactions between macromolecule-bound antioxidants and Trolox during liposome autoxidation: A multivariate approach, *Food Chemistry* 237, 989-996
- Yılmaz, C., Gökmen, V. (2017) Formation of tyramine in yoghurt during fermentation – Interaction between yoghurt starter bacteria and *Lactobacillus plantarum*, *Food Research International* 97, 288-295
- Taş, N., Gökmen, V. (2017) Phenolic compounds in natural and roasted nuts and their skins: A brief review, *Current Opinion in Food Science* 14, 103-109
- Cömert, E.D., Gökmen, V. (2017) Antioxidants bound to an insoluble food matrix: Their analysis, regeneration behavior, and physiological importance, *Comprehensive Reviews in Food Science and Food Safety* 16(3), 382-399
- Dönmez, Ö., Mogol, B.A., Gökmen, V. (2017) Syneresis and rheological behaviors of set yoghurt comprising green tea and green coffee powders, *Journal of Dairy Science* 100, 901-907
- Taş, N., Gökmen, V. (2017) Multiresponse kinetic modeling of Maillard reaction and caramelization during hazelnut roasting, *Food Chemistry* 221, 1911-1922
- Özdemir, K.S., Gökmen, V. (2017) Extending the shelf-life of pomegranate arils with chitosan-ascorbic acid coating, *LWT* 76, 172-180
- Cömert, E.D., Akıllıoğlu, H.G., Gökmen, V. (2017) Mitigation of ovalbumin glycation reaction in vitro by its treatment with green tea catechins, *European Food Research and Technology* 243, 11-19

- Yıldız, H.G., u ğlu, T.K., Miran, W., Kocadađlı, T., Gökmen, V. (2017) Evolution of surface temperature and its relationship with acrylamide formation during conventional and vacuum-combined baking of cookies, *Journal of Food Engineering* 197, 17-23
- Cömert, E.D., Gökmen, V. (2016) Cereal dietary fiber bound antioxidants, *AgroFood Industry Hi-Tech* 27(5), 25-28
- Özcan, S., Gökmen, V. (2016) Alkali-based pre-treatment may prevent ochratoxin A in grapes, *World Mycotoxin Journal* 9 (4), 517-523
- Kocadađlı, T., Gökmen, V. (2016) Effect of roasting and brewing on the antioxidant capacity of espresso brews determined by the QUENCHER procedure, *Food Research International* 89, 976-981
- Taş, N.G., Gökmen, V. (2016) Effect of alkalization on the Maillard reaction products formed in cocoa during roasting, *Food Research International* 89, 930-936
- Kocadađlı, T., Gökmen, V. (2016) Effects of sodium chloride, potassium chloride and calcium chloride on the formation of α -dicarbonyl compounds, furfurals and development of browning in cookies during baking, *Journal of Agricultural and Food Chemistry* 64, 7838-7848
- Kocadađlı, T., Gökmen, V. (2016) Effect of sodium chloride on α -dicarbonyl compounds and 5-hydroxymethyl-2-furfural formations from glucose under caramelization conditions – A multiresponse kinetic modelling approach, *Journal of Agricultural and Food Chemistry* 64, 6333-6342
- Kocadađlı, T., Gökmen, V. (2016) Multiresponse kinetic modelling of Maillard reaction and caramelization in heated glucose-wheat flour systems, *Food Chemistry* 211, 292-902
- Mogol, B.A., Gökmen, V. (2016) Effect of chitosan on the formation of acrylamide and hydroxymethylfurfural in model, biscuit and crust systems, *Food & Function* 7, 3431-3436
- Hamzalıođlu, A., Gökmen, V. (2016) Investigations on the reactions of α -dicarbonyl compounds with amino acids and proteins during in vitro digestion of biscuits, *Food & Function* 7, 2544-2550
- Mogol, B.A., Gökmen, V. (2016) Thermal process contaminants: Acrylamide, chloropropanols and furan, *Current Opinion in Food Science* 7, 86-92
- Palermo, M., Gökmen, V., De Meulenaer, B., Ciesarová, Z., Zhang, Y., Pedreschi, F., Fogliano, V. (2016) Acrylamide mitigation strategies: critical appraisal of the FoodDrinkEurope toolbox, *Food & Function* 7, 2516-2525
- Kocadađlı, T., Zilic, S., Taş, N.G., Vancetovic, J., Dodig, D., Gökmen, V. (2016) Formation of α -dicarbonyl compounds in cookies made from wheat, hull-less barley and colored corn and its relation with phenolic compounds, free amino acids and sugars, *European Food Research and Technology* 242, 51-60
- Akıllıođlu, H.G., Gökmen, V. (2015) Kinetic evaluation of the inhibition of protein glycation during heating, *Food Chemistry* 196, 1117-1124
- Akıllıođlu, H.G., Bahçeci, K.S. Gökmen, V. (2015) Investigation and kinetic evaluation of furan formation in tomato paste during heating, *Food Research International* 78, 224-230

- Zilic, S., Kocadağlı, T., Vancetovic, J., Gökmen, V. (2016) Effects of baking conditions and dough formulations on phenolic compound stability, antioxidant capacity and color of cookies made from anthocyanin-rich corn flour, *LWT* 65, 597-603
- Altunkaya, A., Gökmen, V., Skibsted, L.H. (2016), pH dependent antioxidant activity of lettuce (*L.sativa*) and synergism with added phenolic antioxidants, *Food Chemistry* 190, 25-32
- Bahçeci, K.S., Akıllıoğlu, H.G., Gökmen, V. (2015) Osmotic and membrane distillation for the concentration of tomato juice: Effects on quality and safety characteristics, *Innovative Food Science and Emerging Technologies* 31, 131-138
- Şenyuva, H., Gökmen, V., Ateş, E.S. (2015) Future perspectives in Orbitrap™ high resolution mass spectrometry in food analysis – A review, *Food Additives and Contaminants: Part A*, 32(10), 1568-1606
- Özdemir, K.S., Gökmen, V. (2015) Effect of Microencapsulation on the reactivity of ascorbic acid, sodium chloride and vanillin during heating, *Journal of Food Engineering* 167, 204-209
- Taş, N.G., Gökmen, V. (2015) Profiling triacylglycerols, fatty acids and tocopherols in hazelnut varieties grown in Turkey, *Journal of Food Composition and Analysis* 44, 115-212
- Taş, N.G., Gökmen, V. (2015) Bioactive compounds in different hazelnut varieties and their skins, *Journal of Food Composition and Analysis* 43, 203-208
- Çelik, E.E., Gökmen, V., Skibsted, L. (2015) Synergism between soluble and dietary fiber bound antioxidants, *Journal of Agricultural and Food Chemistry* 63, 2338-2343
- Doğan, E., Gökmen, V. (2015) Mechanism of the interaction between insoluble wheat bran and polyphenols leading to increased antioxidant capacity, *Food Research International* 69, 189-193
- Hamzalıoğlu, A., Gökmen, V. (2015) Investigation of the reactions of acrylamide during in vitro multistep enzymatic digestion of thermally processed foods, *Food & Function* 6, 109-114
- Vaclavik, L., Capuano, E., Gökmen, V., Hajslova, J. (2015) Prediction of acrylamide formation in biscuits based on fingerprint data generated by ambient ionization mass spectrometry employing direct analysis in real time (DART) ion source, *Food Chemistry* 173, 290-297
- Palazoğlu, T.K., Coskun, Y., Tuta, S., Mogol, B.A., Gökmen, V. (2015) Effect of conventional-vacuum combined baking of cookies on acrylamide content, texture and color, *European Food Research and Technology* 240, 243-249
- Mogol, B.A., Gökmen, V. (2014) Mitigation of acrylamide and hydroxymethylfurfural in biscuits using a combined partial conventional baking and vacuum post-baking process, *Innovative Food Science and Emerging Technologies* 26, 265-270
- Akıllıoğlu, H.G., Gökmen, V. (2014) Effects of Hydrophobic and ionic interactions on glycation of casein during Maillard reaction, *Journal of Agricultural and Food Chemistry* 62, 11289-11295
- Özdemir, K.S., Yılmaz, C., Durmaz, G., Gökmen, V. (2014) Hazelnut skin powder: A new brown colored functional ingredient, *Food Research International* 65, 291-297

- Çelik, E.E., Gökmen, V. (2014) Investigation of the interaction between soluble antioxidants in green tea and insoluble dietary fiber bound antioxidants, *Food Research International* 63, 266–270
- Masatçıoğlu, M.T., Gökmen, V., Ng, P.K.W., Köksel, H. (2014) Effects of formulation, extrusion cooking conditions, and CO₂ injection on the formation of acrylamide in corn extrudates, *Journal of the Science of Food and Agriculture* 94, 2562-2568
- Kocadağlı, T., Gökmen, V. (2014) Investigation of α -dicarbonyl compounds in baby foods by high-performance liquid chromatography coupled with electrospray ionization mass spectrometry, *Journal of Agricultural and Food Chemistry* 62, 7714-7720
- Mogol, B.A., Pye, C., Anderson, W., Crews, C., Gökmen, V. (2014) Formation of MCPD and its esters in biscuits during baking, *Journal of Agricultural and Food Chemistry* 62, 7297-7301
- Gökmen, V. (2014) A perspective on the evaluation of safety risks in thermal processing of foods with an example for acrylamide formation in biscuits, *Quality Assurance and Safety of Crops & Foods* 6(3), 319-325 (Invited review paper)
- Papillo, V.A., Vitaglione, P., Graziani, G., Gökmen, V., Fogliano, V. (2014) Release of the antioxidant capacity from five different foods during gastrointestinal enzymatic digestion, *Journal of Agricultural and Food Chemistry* 62, 4119-4126
- Koklamaz, E., Palazoğlu, T.K., Kocadağlı, T., Gökmen, V. (2014) Effect of combining conventional frying with radio frequency post-drying on acrylamide level and quality attributes of potato chips, *Journal of the Science of Food and Agriculture* 94, 2002-2008
- Mogol, B.A., Gökmen, V. (2014) Computer vision based analysis of foods - A non-destructive colour measurement tool to monitor quality and safety, *Journal of the Science of Food and Agriculture* 94:1259-1263 (Invited perspective paper)
- Navarro, M., Amigo-Benavent, M., Mesias, M., Baeza, G., Gökmen, V., Bravo, L., Morales, F.J. (2014) An aqueous pomegranate seed extract ameliorates oxidative stress of human hepatoma HepG2 cells, *Journal of the Science of Food and Agriculture* 94, 1622-1627
- Akıllıoğlu, H.G., Gökmen, V. (2014) Mitigation of acrylamide and hydroxymethyl furfural in instant coffee by yeast fermentation, *Food Research International* 61, 252-256
- Yılmaz, C., Kocadağlı, T., Gökmen, V. (2014) Formation of melatonin and its isomer during bread dough fermentation and effect of baking, *Journal of Agricultural and Food Chemistry* 62, 2900-2905
- Van der Fels-Klerx, H.J., Capuano, E., Nguyen, H.T., Mogol, B.A., Kocadağlı, T., Taş, N. G., Hamzalıoğlu, A., Van Boekel, M.A.J.S., Gökmen, V. (2014) Acrylamide and 5-hydroxymethylfurfural formation during baking of biscuits: NaCl and temperature–time profile effects and kinetics, *Food Research International* 57, 210-217
- Kocadağlı, T., Yılmaz, C., Gökmen, V. (2014) Determination of melatonin and its isomer in foods by liquid chromatography tandem mass spectrometry, *Food Chemistry* 153, 151-156

- Truong, V.D., Pascua, Y.T., Reynolds, R., Thompson, R.L., Palazoğlu, T.K., Mogol, B.A., Gökmen, V. (2014) Processing treatments for reducing the acrylamide level in sweetpotato French fries, *Journal of Agricultural and Food Chemistry* 62, 310-316
- Zilic, S., Mogol, B.A., Akilloğlu, G., Serpen, A., Delic, N., Gökmen, V. (2014) Effects of extrusion, infrared and microwave processing on Maillard reaction products and phenolic compounds in soybean, *Journal of the Science of Food and Agriculture* 94, 45-51
- Çelik, E.E., Gökmen, V., Fogliano, V. (2013) Soluble antioxidant compounds regenerate the antioxidants bound to insoluble parts of foods, *Journal of Agricultural and Food Chemistry* 61, 1029-10334
- Altunkaya, A., Hedegaard, R.V., Harholt, J., Brimer, L., Gökmen, V., Skibsted, L.H. (2013) Oxidative stability and chemical safety of mayonnaise enriched with grape seed extract, *Food & Function* 4, 1647-1653
- Mogol, B.A., Gökmen, V. (2013) Kinetics of furan formation from ascorbic acid during heating under reducing and oxidizing conditions, *Journal of Agricultural and Food Chemistry* 61, 10191-10196
- Van Der Fels-Klerx, H.J., Nguyen, H., Mogol, B.A., Gökmen, V., Van Boekel, M.A.J.S. (2013) Effects of processing conditions on the formation of Acrylamide and 5-hydroxymethyl-2-furfural in cereal-based products, *Aspects of Applied Biology* 116, 97-102
- Liogier de Sereys, A., Guerrault, S., Acharid, A., Mogol, B.A., Kocadağlı, T., Göncüoğlu, N., Hamzalıoğlu, B.A., Gökmen, V., Rizkallah, J., Birlouez-Aragon, I. (2013) Online monitoring of acrylamide in biscuits using the front face fluorescence analyzer FLUORALYS, *Aspects of Applied Biology* 116, 65-77.
- Altunkaya, A., Hedegaard, R.V., Harholt, J., Brimer, L., Gökmen, V., Skibsted, L.H. (2013) Palatability and chemical safety of apple juice fortified with pomegranate peel extract, *Food & Function* 4, 1468-1473
- Kocadağlı, T., Özdemir, K.S., Gökmen, V. (2013) Effects of infusion conditions and decaffeination on free amino acids profile of green and black tea, *Food Research International* 53, 720-725
- Alaşalvar, C., Pelvan, E., Özdemir, K.S., Kocadağlı, T., Mogol, B.A., Paslı, A.A., Özcan, N., Özçelik, B., Gökmen, V. (2013) Compositional, nutritional, and functional characteristics of instant teas produced from low- and high-quality black teas, *Journal of Agricultural and Food Chemistry* 61, 7529-7536
- Zilic, S., Akilloğlu, H.S., Serpen, A., Peric, V., Gökmen, V. (2013) Comparisons of phenolic compounds, isoflavones, antioxidant capacity and oxidative enzymes in yellow and black soybeans seed coat and dehulled bean, *European Food Research and Technology* 237, 409-418
- Zilic, S., Mogol, B.A., Akilloğlu, G., Serpen, A., Babic, M., Gökmen, V. (2013) Effects of infrared heating on phenolic compounds and Maillard reaction products in maize flour, *Journal of Cereal Science* 58, 1-7
- Mogol, B.A., Gökmen, V., Shimoni, E. (2013) Nano-encapsulation improves thermal stability of bioactive compounds - Omega fatty acids and silymarin in bread, *AgroFOOD Industry Hi-Tech* 24(3), 62-65

- Kukurova, K., Ciesarova, Z., Mogol, B.A., Açar, Ö.Ç., Gökmen, V. (2013) Raising agents strongly influence acrylamide and HMF formation in cookies and conditions for asparaginase activity in dough, *European Food Research and Technology* 237, 1-8
- Karademir, Y., Göncüoğlu, N., Gökmen, V. (2013) Investigation of heat induced reactions between lipid oxidation products and amino acids in lipid rich model systems and hazelnuts, *Food & Function* 4, 1061-1066 (Cover Article)
- Yılmaz, C., Gökmen, V. (2013) Compositional characteristics of sour cherry kernel and its oil as influenced by different extraction and roasting conditions, *Industrial Crops and Products* 49, 130-135
- Kotsiu, K., Taşioula-Margari, M., Fiore, A., Gökmen, V., Fogliano, V. (2013) Acrylamide formation and colour development in low-fat baked potato, products as influenced by baking conditions and oil type, *European Food Research and Technology* 236(5), 843-851
- Numanoğlu, E., Yener, S., Gökmen, V., Uygun, U., Köksel, H. (2013) Modeling thermal degradation of zearalenone in maize bread during baking, *Food Additives and Contaminants* 30(3), 528-533
- Mesías, M., Navarro, M., Gökmen, V., Morales, F.J. (2013) Antiglycative effect of fruit and vegetable seed extracts: inhibition of AGE formation and carbonyl trapping abilities, *Journal of the Science of Food and Agriculture* 93(8), 2037-2044
- Altunkaya, A., Hedegaard, R.V., Brimer, L., Gökmen, V., Skibsted, L.H. (2013) Antioxidant capacity versus chemical safety of wheat bread enriched with pomegranate peel powder, *Food & Function* 4(5), 722-727
- Hamzalıoğlu, A., Mogol, B.A., Lumaga, R.B., Fogliano, V., Gökmen, V. (2013) Role of curcumin on the conversion of asparagine into acrylamide during heating, *Amino Acids* 44, 1419–1426
- Göncüoğlu, N., Gökmen, V. (2013) Accumulation of 5-hydroxymethylfurfural in oil during frying of model dough, *JAOCs* 90, 413–417
- Fiore, A., Troise, A., Mogol, B.A., Roullier, V., El Mafadi, J., Gourdon, A., Hamzalıoğlu, A., Gökmen, V., Fogliano, V. (2012) Controlling Maillard reaction by reactants encapsulation: sodium chloride in biscuits, *Journal of Agricultural and Food Chemistry* 60 (43), 10808-10814
- Hamzalıoğlu, A., Gökmen, V. (2012) Role of bioactive carbonyl compounds on the conversion of asparagine into acrylamide during Heating, *European Food Research and Technology* 235(6) 1093-1099
- Zilic, S. Akıllıoğlu, H.S. Serpen, A. Jankovic, M., Gökmen, V. (2012) Distributions of phenolic compounds, yellow pigments and oxidative enzymes in wheat grains and their relation to antioxidant capacity of bran and debranned flour, *Journal of Cereal Science* 56 (3), 652-658
- Kocadağlı, T., Palazoğlu, T.K., Gökmen, V. (2012) Mitigation of acrylamide formation in cookies by using Maillard reaction products as recipe modifier in a combined partial conventional baking and radio frequency post- baking process, *European Food Research and Technology* 235(4), 711-717

- Kocadağlı, T., Göncüoğlu, N., Hamzalıoğlu, A., Gökmen, V. (2012) In depth study of acrylamide formation in coffee during roasting: Role of sucrose decomposition and lipid oxidation, *Food & Function* 3(9), 970-975
- Zilic, S. Akıllıoğlu, H.S. Serpen, A. Barac, M., Gökmen, V. (2012) Effects of isolation, enzymatic hydrolysis, heating, hydration and Maillard reaction on the antioxidant capacity of cereal and legume proteins, *Food Research International* 49, 1-6
- Serpen, A., Pelvan, E., Alaşalvar, C., Mogol, B.A., Yavuz, H.T., Gökmen, V., Özcan, N., Özçelik, B. (2012) Nutritional and functional characteristics of seven grades of black tea produced in Turkey, *Journal of Agricultural and Food Chemistry* 60, 7682–7689
- Alaşalvar, C., Topal, B., Serpen, A., Bahar, B., Pelvan, E., Gökmen, V. (2012) Flavor characteristics of seven grades of black tea produced in Turkey, *Journal of Agricultural and Food Chemistry* 60(25), 6323-6332
- Palazoğlu, T.K., Coskun, Y., Kocadağlı, T., Gökmen, V. (2012) Effect of radio frequency post-drying of partially-baked cookies on acrylamide content, texture and color of the final product, *Journal of Food Science* 77, E113-E117
- Serpen, A., Mogol, B.A., Gökmen, V. (2012) Effects of different grain mixtures on Maillard reaction products and total antioxidant capacities of breads, *Journal of Food Composition and Analysis* 26 (1-2), 160-168
- Serpen, A., Gökmen, V., Fogliano, V. (2012) Solvent effects on antioxidant capacity of foods measured by direct QUENCHER procedure, *Journal of Food Composition and Analysis* 26 (1-2), 52-57
- Gökmen, V., Serpen, A., Mogol, B.A. (2012) Rapid determination of amino acids in foods by hydrophilic interaction liquid chromatography coupled to high resolution mass spectrometry, *Analytical and Bioanalytical Chemistry* 403, 2915–2922
- Altunkaya, A., Gökmen, V. (2012) Partial purification and characterization of polyphenoloxidase from durum wheat (*Triticum Durum* L.), *Journal of Cereal Science* 55(3), 300-304
- Numanoğlu, E., Gökmen, V., Uygun, U., Köksel, H. (2012) Thermal degradation of deoxynivalenol during maize bread baking, *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment* 29 (3), 423-430
- Altunkaya, A., Gökmen, V. (2012) Effect of grape seed extract on phenolic profile and browning of fresh-cut lettuce (*L. Sativa*), *Journal of Food Biochemistry* 36 (3), 268-274
- Zilic, S., Serpen, A., Akıllıoğlu, G., Gökmen, V., Vancetovic, J. (2012) Phenolic compounds, carotenoids, anthocyanins and antioxidant capacity of colored maize (*Zea mays* L.) kernels, *Journal of Agricultural and Food Chemistry* 60(5), 1224-1231
- Açar, Ö.Ç., Pollio, M., Di Monaco, R., Fogliano, V., Gökmen, V. (2012) Effect of calcium on acrylamide level and sensory properties of cookies, *Food and Bioprocess Technology* 5(2), 519-526
- Gökmen, V., Kocadağlı, T., Göncüoğlu, N., Mogol, B.A. (2012) Model studies on the role of 5-hydroxymethyl-2-furfural in acrylamide formation from asparagine, *Food Chemistry* 132, 168-174
- Serpen, A., Gökmen, V., Fogliano, V. (2012) Total antioxidant capacities of raw and cooked meats, *Meat Science* 90, 60-65

- Akilloğlu, G., Mogol, B.A., Gökmen, V. (2012) Degradation of 5-hydroxymethylfurfural during yeast fermentation, *Food Additives and Contaminants* 28, 1629–1635
- Altunkaya, A., Gökmen, V. (2011) Purification and characterization of polyphenol oxidase, peroxidase and lipoxygenase from freshly cut lettuce (*L. sativa*), *Food Technology and Biotechnology* 49, 249-256
- Gökmen, V., Mogol, B.A., Lumaga, R.B., Fogliano, V., Kaplun, Z., Shimoni, E. (2011) Development of functional bread containing nanoencapsulated omega-3 fatty acids, *Journal of Food Engineering* 105, 585-591
- Durmaz, G., Gökmen, V. (2011) Changes in oxidative stability, antioxidant capacity and phytochemical composition of *Pistacia terebinthus* oil with roasting, *Food Chemistry* 128, 410-414
- Ataç, B., Gökmen, V. (2011) Adsorption of dark colored compounds in apple juice – Effects of initial soluble solid concentration on adsorption kinetics and mechanism, *Journal of Food Process Engineering* 34, 108-124
- Numanoğlu, E., Uygun, U., Gökmen, V., Köksel, H. (2011) Multiple stage extraction strategy for the determination of deoxynivalenol in maize, *Food Additives and Contaminants* 28, 80-85
- Mogol, B.A., Yıldırım, A., Gökmen, V. (2010) Inhibition of enzymatic browning in actual food systems by the Maillard reaction products, *Journal of the Science of Food and Agriculture* 90, 2556-2562
- Gökmen, V., Mogol, B.A. (2010) Computer vision-based image analysis for rapid detection of acrylamide in heated foods, *Quality Assurance and Safety of Crops & Foods* 2, 203-207
- Durmaz, G., Gökmen, V. (2010) Impacts of roasting oily seeds and nuts on their extracted oils, *Lipid Technology*, 28, 179-182
- Açar, Ö.Ç., Gökmen, V. (2010) A new approach to evaluate the risk arising from acrylamide formation in cookies during baking: Total risk calculation, *Journal of Food Engineering* 100, 642-648
- Durmaz, G., Gökmen, V. (2010) Determination of 5-hydroxymethyl-2-furfural and 2-furfural in oils as indicators of heat pre-treatment, *Food Chemistry* 123, 912-916
- Tuta, S., Palazoğlu, T.K., Gökmen, V. (2010) Effect of microwave pre-thawing of frozen potato strips on acrylamide level and quality of French fries, *Journal of Food Engineering* 97, 261-266
- Palazoğlu, T.K., Savran, D., Gökmen, V. (2010) Effect of cooking method (baking vs. frying) on acrylamide level of potato chips, *Journal of Food Science* 75 (1), E25-E29
- Capuano, E., Oliviero, T., Açar, Ö.Ç., Gökmen, V., Fogliano, V. (2010) Lipid oxidation promotes acrylamide formation in fat-rich model systems, *Food Research International* 43, 1021-1026
- Açar, Ö.Ç., Gökmen, V. (2009) Investigation of acrylamide formation on bakery products using a crust-like model, *Molecular Nutrition and Food Research*, 53, 1521-1525

- Serpen, A., Gökmen, V. (2009) Evaluation of the Maillard reaction in potato crisps by acrylamide, antioxidant capacity and color, *Journal of Food Composition and Analysis* 22, 589-595
- Calvarro, J., Gökmen, V., Morales, F.J. (2009) A generic procedure to monitor Maillard-derived fluorescent compounds in cookies by flow-injection analysis, *European Food Research and Technology* 229, 843-851
- Açar, Ö.Ç., Gökmen, V., Pellegrini, N., Fogliano, V. (2009) Direct evaluation of the total antioxidant capacity of raw and roasted pulses, nuts and seeds, *European Food Research and Technology* 229, 961-969
- Capuano, E., Ferrigno, A., Acampa, I., Serpen, A., Açar, Ö.Ç., Gökmen, V., Fogliano, V. (2009) Effect of flour type on Maillard reaction and acrylamide formation in bread crisp model systems and mitigation strategies, *Food Research International* 42 (9), 1295-1302
- Toklu, H., Sehirli, Ö., Özyurt, H., Mayadağlı, A.A., Eksioğlu-Demiralp, E., Çetinel, S., Şahin, H., Yegen, B.C., Dumlu, M.U., Gökmen, V., Şener, G. (2009) Punica granatum peel extract protects against ionizing radiation-induced enteritis and leukocyte apoptosis in rats, *Journal of Radiation Research* 50 (4), 345-353
- Gökmen, V., Serpen, A., Morales, F.J. (2009) Determination of furosine in thermally processed foods using hydrophilic interaction liquid chromatography, *Journal of AOAC Intn'l* 92 (5), 1-5
- Altunkaya, A., Gökmen, V. (2009) Effect of various anti-browning agents on phenolic compounds profile of fresh lettuce (*L. sativa*), *Food Chemistry* 117 (1), 122-126
- Gökmen, V., Serpen, A., Fogliano, V. (2009) Direct Measurement of the Total Antioxidant Capacity of Foods: A 'QUENCHER' Approach, *Trends in Food Science and Technology* 20, 6-7, 278-288
- Gökmen, V., Palazoğlu, T.K (2009) Measurement of evaporated acrylamide during frying of potatoes: Effect of frying conditions and surface-to-volume ratio, *Journal of Food Engineering* 93, 172-176
- Gökmen, V., Ataç, B., Serpen, A., Morales, F.J. (2009) Multiple stage extraction strategy for the determination of acrylamide in foods, *Journal of Food Composition and Analysis* 22, 142-147
- Altunkaya, A., Becker, E.M., Gökmen, V., Skibsted, L.H. (2009) Antioxidant activity of lettuce extract (*L. sativa*) and synergism with added phenolic antioxidants, *Food Chemistry* 115, 163-168
- Gökmen, V., Açar, Ö.Ç., Serpen, A., Süğüt, I. (2009) Modeling dead-end ultrafiltration of apple juice using artificial neural network, *Journal of Food Process Engineering* 32 (2), 248-264
- Morales, F.J., Martin, S., Açar, Ö.Ç., Arribas-Lorenzo, G., Gökmen, V. (2009) Antioxidant activity of cookies and its relationship with heat-processing contaminants: a risk/benefit approach, *European Food Research and Technology* 228, 345-354
- Serpen, A., Gökmen, V., Pellegrini, N., Fogliano, V. (2008) Direct measurement of the total antioxidant capacity of cereal products, *Journal of Cereal Science* 48, 816-820

- Gökmen, V., Serpen, A., Açar, Ö.Ç., Morales, F.J. (2008) Significance of furosine as heat-induced marker in cookies, *Journal of Cereal Science* 48, 843-847
- Serpen, A., Gökmen, V., Karagöz, A., Köksel, H. (2008) Phytochemical quantification and total antioxidant capacities of emmer (*Triticum dicoccon* Schrank) and einkorn (*Triticum monococcum* L.) wheat landraces, *Journal of Agricultural and Food Chemistry* 56, 7285-7292
- Palazoğlu, T.K., Gökmen, V. (2008) Reduction of acrylamide level in French fries by employing a temperature program during frying, *Journal of Agricultural and Food Chemistry* 56, 6162-6166
- Palazoğlu, T.K., Gökmen, V. (2008) Development and experimental validation of a frying model to estimate acrylamide levels in French fries, *Journal of Food Science* 73, E109-E114
- Gökmen, V., Açar, Ö.Ç., Arribas-Lorenzo, G., Morales, F.J. (2008) Investigating the correlation between acrylamide content and browning ratio of model cookies, *Journal of Food Engineering* 87, 380-385
- Gökmen, V., Açar, Ö.Ç., Serpen, A., Morales, F.J. (2008) Effect of leavening agents and sugars on the formation of hydroxymethylfurfural in cookies during baking, *European Food Research and Technology* 226, 1031-1037
- Altunkaya, A., Gökmen, V. (2008) Effect of various inhibitors on enzymatic browning, antioxidant activity and total phenol content of fresh lettuce (*L. Sativa*), *Food Chemistry* 107, 173-1179
- Gökmen, V., Palazoğlu, T.K. (2008) Acrylamide formation in foods during thermal processing with a focus on frying, *Food and Bioprocess Technology* 1, 35-42
- Serpen, A., Capuano, E., Fogliano, V., Gökmen, V. (2007) A new procedure to measure the antioxidant activity of insoluble food components, *Journal of Agricultural and Food Chemistry* 55, 7676–7681
- Wenzl, T., Lachenmeier, D.W., Gökmen, V. (2007) Analysis of heat induced contaminants (acrylamide, chloropropanols, furan) in carbohydrate rich food, *Analytical and Bioanalytical Chemistry* 389, 119-137
- Şenyuva, H.Z., Gökmen, V. (2007) Potential of furan formation in hazelnuts during heat treatment, *Food Additives and Contaminants* 24 (SUPP. 1), 136-142.
- Morales, F.J., Açar, Ö.Ç., Serpen, A., Arribas-Lorenzo, G., Gökmen, V. (2007) Degradation of free tryptophan in a cookie model system and its application in commercial samples, *Journal of Agricultural and Food Chemistry* 55(16), 6793-6797
- Gökmen, V., Şenyuva, H.Z. (2007) Effects of some cations on the formation of acrylamide and furfurals in glucose–asparagine model system, *European Food Research and Technology* 225, 815-820
- Toklu, H.Z., Dumlu, M.U., Sehirli, Ö., Ercan, F., Gedik, N., Gökmen, V., Şener, G. (2007) Pomegranate peel extract prevents liver fibrosis in biliary-obstructed rats, *Journal of Pharmacy and Pharmacology* 59, 1-9
- Pearson, T., Çetin, A.E., Tewfik, A.H., Gökmen, V. (2007) Signal and image processing for food inspection, *IEEE Signal Processing Magazine* 24(3), 106+

- Gökmen, V., Serpen, A., Atli, A., Köksel, H. (2007) A practical spectrophotometric approach for the determination of lipoxygenase activity of durum wheat, *Cereal Chemistry* 84, 290-293
- Serpen, A., Ataç, B., Gökmen, V. (2007) Adsorption of Maillard reaction products from aqueous solutions and sugar syrups using adsorbent resin, *Journal of Food Engineering* 82, 342-350
- Gökmen, V., Açar, Ö.Ç., Köksel, H., Acar, J. (2007) Effects of dough formula and processing conditions on the formation of acrylamide in cookies, *Food Chemistry* 104, 1136-1142
- Serpen, A., Gökmen, V. (2007) Reversible degradation kinetics of ascorbic acid under reducing and oxidizing conditions, *Food Chemistry* 104, 721-725
- Serpen, A., Gökmen, V. (2007) Modeling of acrylamide formation and browning ratio in potato chips by artificial neural network, *Molecular Nutrition and Food Research* 51, 383-389
- Serpen, A., Gökmen, V., Bahçeci, K.S., Acar, J. (2007) Reversible degradation kinetics of vitamin C in peas during frozen storage, *European Food Research and Technology* 224, 749-753
- Serpen, A., Gökmen, V. (2007) Effects of β -carotene on soybean lipoxygenase activity: kinetic studies, *European Food Research and Technology* 224, 743-748
- Gökmen V., Akbudak, B., Serpen, A., Acar, J., Turan, Z.M., Eriş, A., (2007) Effects of controlled atmosphere storage and low-dose irradiation on potato tuber components affecting acrylamide and color formations upon frying, *European Food Research and Technology* 224, 681-687
- Gökmen, V., Şenyuva, H.Z. (2007) Acrylamide formation is prevented by divalent cations during the Maillard reaction, *Food Chemistry* 103, 196-203
- Ünal, B., Palazoğlu, T.K., Gökmen, V., Şenyuva, H.Z., Ekiz, H.İ. (2007) Reduction of acrylamide formation in French fries by microwave pre-cooking of potato slices *Journal of the Science of Food and Agriculture* 87, 133-137
- Serpen, A., Gökmen, V. (2007) The confirmation of the inhibition mechanism of 15-lipoxygenase by beta-carotene, *FEBS Journal* 273, 297-297 Supp 1
- Gökmen, V., Çetinkaya, Ö. (2007) Effect of pretreatment with gelatin and bentonite on permeate flux and fouling layer resistance during apple juice ultrafiltration, *Journal of Food Engineering* 80, 300-305
- Gökmen, V., Şenyuva, H.Z., Dülek, B., Çetin, A.E. (2007) Computer vision based image analysis for the estimation of acrylamide level of potato chips and french fries, *Food Chemistry* 101, 791-798
- Gökmen, V., Süğüt, I. (2007) A non-contact computer vision based analysis of color in foods, *International Journal of Food Engineering* 3 (5), Article No 5
- Çetinkaya, Ö., Gökmen, V. (2006) Assessment of the exponential model for ultrafiltration of apple juice, *Journal of Food Process Engineering* 29, 508-518
- Gökmen, V., Şenyuva, H.Z., Dülek, B., Çetin, A.E. (2006) Computer vision based analysis potato chips – A tool for rapid detection of acrylamide level, *Molecular Nutrition and Food Research* 50, 805-810

- Gökmen, V., Şenyuva, H.Z. (2006) Liquid chromatographic analysis of acrylamide in foods –Matrix specific interferences encountered during chromatographic separation and mass spectrometric detection, *Trends in Chromatography* 2, 83-93.
- Gökmen, V., Şenyuva, H.Z. (2006) A generic method for the determination of acrylamide in thermally processed foods, *Journal of Chromatography A* 1120, 194-198
- Gökmen, V., Palazoğlu, T.K., Şenyuva, H.Z. (2006) Relation between the frying time-temperature history and the acrylamide formation in surface and core regions of French fries, *Journal of Food Engineering* 77, 972-976
- Gökmen V., Şenyuva, H.Z. (2006) Study of colour and acrylamide formation in coffee, wheat flour and potato chips during heating, *Food Chemistry* 99, 238-243
- Gökmen, V., Şenyuva, H.Z. (2006) Improved method for the determination of hydroxymethylfurfural in baby foods using liquid chromatography-mass spectrometry, *Journal of Agricultural and Food Chemistry* 54, 2485-2489
- Gökmen, V., Şenyuva, H.Z. (2006) A simplified approach for the kinetic characterization of acrylamide formation in fructose-asparagine model system, *Food Additives and Contaminants* 23(4), 348-354
- Serpen, A., Gökmen, V. (2006) A proposed mechanism for the inhibition of soybean lipoxygenase by β -carotene, *Journal of the Science of Food and Agriculture* 86(3), 401-406
- Şenyuva, H.Z., Gökmen, V. (2006) Interference-free determination of acrylamide in potato and cereal based foods by a laboratory validated liquid chromatography-mass spectrometry method, *Food Chemistry* 97, 539-545
- Şenyuva, H.Z., Gökmen, V. (2005) Analysis of furan in foods. Is headspace sampling a fit-for-purpose technique? *Food Additives and Contaminants* 22(12), 1198-1202
- Onsekizoğlu, P., Gökmen, V., Acar, J. (2005) Degradation of β -carotene with the effects of light and sulphur dioxide may be responsible for the formation of white spot in dried apricots, *European Food Research and Technology* 221, 357-360
- Gökmen, V., Bahçeci, K.S., Serpen, A., Acar, J. (2005) Study of Lipoxygenase and Peroxidase as Indicator Enzymes in Peas: Change of Enzyme Activity, Ascorbic Acid and Chlorophylls during Frozen Storage, *Lebensmittel Wissenschaft und -Technologie* 38, 903-908
- Gökmen, V., Şenyuva, H.Z., Acar, J., Sarioğlu, K. (2005) Determination of acrylamide in potato chips and crisps by high-performance liquid chromatography, *Journal of Chromatography A* 1088, 193-199
- Gökmen, V., Acar, J., Sarioğlu, K. (2005) Liquid chromatographic method for the determination of patulin in apple juice using solid-phase extraction, *Analytica Chimica Acta* 543, 64-69
- Salıcı, E., Gökmen, V., Acar, J. (2005) Evaluation of total antioxidant activities of freshly squeezed and commercial orange beverages as influenced by their ascorbic acid and total phenolics constituents, *Fruit Processing*, May-June Issue, 172-177
- Şenyuva, H.Z., Gökmen, V. (2005) Survey of acrylamide by in-house validated LC-MS method in Turkish foods, *Food Additives and Contaminants* 22(3), 204-209

- Şenyuva, H.Z., Gökmen, V. (2005) Study of acrylamide in coffee using an improved liquid chromatography – mass spectrometry method: Investigation of colour changes and acrylamide formation in coffee during roasting, *Food Additives and Contaminants* 22(3), 214-220
- Bahçeci, K.S., Gökmen, V., Acar, J. (2005) Formation of guaiacol from vanillin by *Alicyclobacillus acidoterrestris* in apple juice: A model study, *European Food Research and Technology*, 220, 196-199
- Bahçeci, K.S., Serpen, A., Gökmen, V., Acar, J. (2005) Study of lipoxygenase and peroxidase as indicator enzymes in green beans: Change of enzyme activity, ascorbic acid and chlorophylls during frozen storage, *Journal of Food Engineering*, 66, 187-192
- Gökmen, V., Acar, J. (2004) Fumaric acid: The indicator of microbial spoilage of apple juice, *Food Additives and Contaminant*, 21(7), 626-631
- Zareie, M.H., Gökmen, V., Javidipour, I. (2003) Investigating network, branching, gelation and enzymatic degradation in pectin by atomic force microscopy, *Journal of Food Science and Technology – Mys*, 40(2), 169-172
- Gökmen, V., Kahraman, N., Acar, J. (2003) Influence of conventional clarification and ultrafiltration on the phenolic composition of Golden Delicious apple juice, *Journal of Food Quality*, 26, 257-266
- Gökmen, V., Acar, J., Taydaş, E.E. (2003) Presence and formation of lactic acid in apple juice, *Fruit Processing*, 3-4, 114-117
- Bahçeci, K.S., Gökmen, V., Serpen, A., Acar, J. (2003) The effects of different technologies on *Alicyclobacillus acidoterrestris* during apple juice production, *European Food Research and Technology*, 217, 249-252
- Gökmen V., Serpen, A. (2002) Equilibrium and kinetic studies on the adsorption of dark colored compounds from apple juice using adsorbent resin, *Journal of Food Engineering*, 53, 221-227
- Gökmen, V., Bahçeci, K.S., Acar, J. (2002) Liquid chromatographic method for the determination of chlorophylls, carotenoids and their derivatives in fresh and processed vegetables, *Journal of Liquid Chromatography and Related Technologies*, 25(8), 1213-1225
- Gökmen, V., Bahçeci, K.S., Acar, J. (2002) Characterization of crude lipoxygenase extract from green pea using a modified spectrophotometric method, *European Food Research and Technology*, 215, 42-45
- Poyrazoğlu, E., Gökmen, V., Artık, N. (2002) Organic acids and phenolic compounds in pomegranates (*Punica granatum L.*) grown in Turkey, *Journal of Food Composition and Analysis*, 15, 567–575
- Gökmen, V., Artık, N., Acar, J., Kahraman, N., Poyrazoğlu, E. (2001) Effects of various clarification treatments on patulin, phenolic compound and organic acid compositions of apple juice, *European Food Research and Technology* 213, 194-199
- Borneman, Z., Gökmen, V., Nijhuis, H.H. (2001) Selective removal of polyphenols and brown colour in apple juices using PES:PVP membranes in a single ultrafiltration process, *Separation and Purification Technology*, 22-23, 53-61

- Gökmen, V., Acar, J. (2001) Characterization of surface auxin residues in greenhouse tomatoes (*Lycopersicon esculentum*), *Journal of Food Quality* 24, 351-358
- Gökmen, V., Acar, J. (2000) Long-term survey of patulin in apple juice concentrates produced in Turkey, *Food Additives and Contaminants* 17/11, 933-936
- Gökmen, V., Acar, J. (2000) Investigations on synthetic auxin residues of greenhouse tomatoes (*Lycopersicon esculentum*) grown in Turkey, *Journal of Food Quality* 23, 503-512
- Gökmen, V., Kahraman, N., Demir, N., Acar, J. (2000) An enzymatically validated liquid chromatographic method for the determination of ascorbic and dehydroascorbic acid in fruit and vegetables, *Journal of Chromatography A* 881, 309-316
- Acar, J., Gökmen, V., Taydaş, E.E. (1999) An investigation into the formation of fumaric acid in apple juice concentrates, *European Food Research and Technology* 209, 308-312
- Gökmen, V., Acar, J. (1999) Simultaneous determination of patulin and 5-hydroxymethylfurfural in apple juice, *Journal of Chromatography A* 847, 69-74
- Gökmen, V., Acar, J., Alper, N. (1999) Change of patulin in apple juice concentrates through processing season, *Fruit Processing* 9, 194-196
- Gökmen, V., Acar, J. (1999) A multi-residue method for the determination of synthetic auxins including 2,4-D, 4-CPA and BNOA in tomatoes, *American Laboratory (supp. AEL)* 31/11, 4-8
- Gökmen, V., Acar, J. (1998) An investigation on the relationship between patulin and fumaric acid in apple juice concentrates, *Food Science and Technology-LEB* 31, 480-483
- Acar, J., Gökmen, V., Taydaş, E.E. (1998) The effects of processing technology on patulin content of juice during commercial apple juice concentrate production, *Zeitschrift für Lebensmittel Untersuchung und Forschung A (European Food Research and Technology)* 207, 328-331
- Mutlu, M., Gökmen, V. (1998) Determination of effective mass transfer coefficient (K_M) of patulin adsorption on activated carbon packed bed columns with recycle, *Journal of Food Engineering* 35/3, 259-266
- Gökmen, V., Acar, J. (1998) Incidence of patulin in apple juice concentrates produced in Turkey, *Journal of Chromatography A* 815, 99-102
- Gökmen, V., Borneman, Z., Nijhuis, H.H. (1998) Improved ultrafiltration for color reduction and stabilization of apple juice, *Journal of Food Science* 63/3, 504-507
- Gökmen, V., Acar, J. (1998) Liquid chromatographic determination of β -naphthoxyacetic acid (BNOA) in tomatoes, *Journal of Chromatography A* 798, 167-171
- Borneman, Z., Gökmen, V., Nijhuis, H.H. (1997) Selective removal of polyphenols and brown colour in apple juices using PES/PVP membranes in a single ultrafiltration process, *Journal of Membrane Science* 134, 191-197

- Mutlu, M., Hızarcıoğlu, N., Gökmen, V. (1997) Patulin adsorption kinetics on activated carbon, activation energy (E_a) and heat of adsorption (ΔH), *Journal of Food Science* 62/1, 128-130
- Gökmen, V., Acar, J. (1996) A simple HPLC method for the determination of total vitamin C in fruit juices and drinks, *Fruit Processing* 5/6, 198-201
- Gökmen, V., Acar, J. (1996) Rapid reversed-phase liquid chromatographic determination of patulin in apple juices, *Journal of Chromatography A* 730, 53-58
- Gökmen, V., Acar, J. (1996) A study on the possibility of using HPLC for the determination of 2,4-D in tomatoes, *Journal of Liquid Chromatography and Related Technologies* 19/12, 1917-1926
- Mutlu, M., Gökmen, V., Acar, J. (1996) Dynamic behaviour of C18 HPLC columns by stimulus-response analysis. Part II: Determination of dispersion coefficients via Peclet numbers, *Journal of Liquid Chromatography and Related Technologies* 19, 3193-3199
- Mutlu, M., Gökmen, V., Acar, J. (1995) Comparison of dynamic behaviour of C18 HPLC columns by stimulus-response analysis. Part I: Determination of Peclet numbers, *Journal of Liquid Chromatography* 18/9, 1747-1755
- Acar, J., Gökmen, V. (1995) Zur Bestimmung von Patulin in Apfelsäften-Eine schnelle HPLC-Methode, *Flüssiges Obst Heft* 8/95, Jg. 62, 368-370

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 α -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, 1st 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, 6th Food Safety Congress, 3-4 May 2018, İstanbul, Turkey
- Gökmen, V., 2018, Gıda İşlemenin Dünü Bugünü Yarını, Tohumdan Geleceğe 1, 27 Nisan 2018, İstanbul, 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, 15th 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, 13th Congress of Nutrition, Oct 26-28, 2016, Belgrade, Serbia
- Gökmen, V., 2016, Acrylamide: Formation in foods and reactions during digestion, 13th Congress of Nutrition, Oct 26-28, 2016, Belgrade, Serbia
- Gökmen, V., 2016, Machine Vision-Tool to Monitor Food Quality and Safety During Processing, 3rd 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, 29th 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, 29th 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, 12th International Symposium on the Maillard Reaction, Sep 1-4, 2015, Tokyo, Japan (Plenary Speaker)
- Akıllıoğlu, H.G., Gökmen, V., 2015, A kinetic approach to evaluate inhibition of protein glycation during heating, 12th 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, 12th 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, 12th International Symposium on the Maillard Reaction, Sep 1-4, 2015, Tokyo, Japan
- Hamzalıoğlu, A., Gökmen, V., 2015, Effect of in vitro gastrointestinal digestion on α -dicarbonyl compounds in biscuits, 12th 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, 12th 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, 3rd 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, 3rd 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
- Akıllıoğlu, 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
- Akıllıoğlu, 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, 2nd International Congress on Cocoa, Coffee and Tea, 9-11 October 2013, Naples, Italy (Invited Lecture)
- Akillioğlu, H.G., Gökmen, V., 2013, Mitigation of acrylamide and hydroxymethyl furfural in instant coffee by yeast fermentation, 2nd 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, 2nd 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, AACC International Annual Meeting, September 29 – October 2, 2013, Albuquerque, New Mexico, USA (Invited Lecture)
- Gökmen, V., 2012, Artificial intelligence: improving the color measurement, 7th International Congress on Pigments in Foods, 18-21 June 2012, Novara, Italy (Invited Lecture)
- Özdemir, K.S., Yilmaz, C., Gökmen, V., 2012, Preparation of brown-coloured submicron-sized hazelnut skin fiber with high antioxidant capacity using high shear homogenization, 7th 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
- Akillioğlu, 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, 11th 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, 11th 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, 11th 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, 11th 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, 11th 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, 11th 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: 6th 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: 6th 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: 6th Central European Congress on Food, 23-26 May 2012, Novi Sad, Serbia
- Akıllıoğlu, H.G., Mogol, B.A., Gökmen, V., 2012, Mechanism of 5-Hydroxymethylfurfural Degradation during Malt Fermentation, CEFood 2012: 6th 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: 6th 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: 6th 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
- Akıllıoğlu, 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 α -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
- Akıllıoğlu, 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, 2nd 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, 1st 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 15th 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, 2nd 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 – 5th 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 – 5th 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 – 5th 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 – 5th 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 – 5th 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 2nd 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, 13th 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 – 234th 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, 9th 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
- Gökmen, V., Akbudak, B., Serpen, A., Acar, J., Turan, Z. M., Eris, A., 2005, Effects of Controlled Atmosphere Storage and Low-Dose Irradiation on Potato Tuber Components Affecting Acrylamide Formation Upon Frying, Euro Food Chem XIII, 21-23 Sep 2005, Hamburg, Germany
- Senyuva, H., Gökmen, V., 2005, In-House Validation of A Liquid Chromatography-Mass Spectrometry Method for the Analysis of Acrylamide in Potato and Cereal Based Foods, 29th International Symposium on High Performance Liquid Phase Separations and Related Techniques, June 26-30, 2005, Stockholm, Sweden
- Gökmen, V., Senyuva, H., 2005, A Generic Sample Preparation Method for the Determination of Acrylamide in Thermally Processed Foods, 29th International Symposium on High Performance Liquid Phase Separations and Related Techniques, June 26-30, 2005, Stockholm, Sweden
- Gökmen, V., Senyuva, H., Acar, J., Sarioglu, K., 2004, Determination of Acrylamide in Potato Chips by High-Performance Liquid Chromatography: Improved Retention by Hydrophilic Retention, ISC’04: International Symposium on Chromatography, 4-8 Oct 2004, Paris, France
- Gökmen, V., Acar, J., Sarioglu, K., 2004, Liquid Chromatographic Method for the Determination of Patulin in Apple Juice Using Solid-Phase Extraction, ISC’04: International Symposium on Chromatography, 4-8 Oct 2004, Paris, France
- Gökmen, V., K. S. Bahçeci, A. Serpen, J. Acar, 2002, Determination of lipoxygenase activity of some vegetables using a modified spectrophotometric method, Third Aegean Analytical Chemistry Days, 29 Sep – 3 Oct 2002, Polihnitos, Lesvos (Midilli), Greece
- Gökmen, V., J. Acar, N. Kahraman, Influence of conventional clarification and ultrafiltration on the phenolic composition of apple juice, Food 2000: Black Sea and Central Asian Symposium on Food Technology, 16-18 Oct 2000, METU Campus Ankara, Turkey
- Gökmen, V., Z. Borneman, H.H. Nijhuis, A selective PES/PVP membrane for the adsorption of polyphenols and brown colour of apple juice in a single ultrafiltration process, EXPO 2000-Shaping the Future Project, 27-29 Aug 2000, Hannover, Germany
- Borneman Z., V. Gökmen, H.H. Nijhuis, Selective removal of polyphenols and brown colour in apple juices using PES/PVP membranes in a single ultrafiltration process, Euro Membrane 99, 19-22 Sep 1999, Leuven, Belgium
- Gökmen, V., J. Acar, E.E. Taydas, Presence and formation of lactic acid in apple juice concentrates by various microorganisms, 4th International Conference on Agro and Food Physics, 17-21 May 2000, Istanbul, Turkey

- Uygun, Ü., V. Gökmen, H. Köksel, Malathion degradation on wheat during storage, 4th International Conference on Agro and Food Physics, 16-20 May 2000, Istanbul, Turkey
- Gökmen, V., N. Kahraman, J. Acar, Improvements in the analysis of total vitamin C (ascorbic and dehydroascorbic acid) in fruits and vegetables, Euro Food Chem X, 22-24 Eylül 1999, Budapest, Hungary
- Gökmen, V., J. Acar, Simultaneous Determination of patulin and HMF in apple juice, ISC'98: 22nd International Symposium on Chromatography, 13-18 Sep 1998, Rome, Italy
- Gökmen, V., J. Acar, Liquid chromatographic determination of β -naphthoxyacetic acid (BNOA) in tomatoes, HPLC'97: 21th International Symposium on High Performance Separation Phases and Related Technologies, 22-27 Jun 1997, Birmingham, UK
- Mutlu, M., V. Gökmen, J. Acar, Dynamic behavior of HPLC columns by stimulus-response analysis, HPLC'97: 21th International Symposium on High Performance Separation Phases and Related Technologies, 22-27 Jun 1997, Birmingham, UK
- Gökmen, V., J. Acar, Rapid reversed-phase liquid chromatographic determination of patulin in apple juices, HPLC'95: 19th International Symposium on Column Liquid Chromatography, 28 May – 2 Jun 1995, Innsbruck, Austria
- Gökmen, V., J. Acar, Determination of total vitamin C as ascorbic acid in foods using HPLC, Euro Food Chem VIII, 18-20 Sep 1995, Vienna, Austria
- Gökmen, V., J. Acar, Relationship between the morphological malformations and the residues of 2,4-D, 4-CPA and BNOA in greenhouse tomatoes, 5. Türk-Alman Sempozyumu: Türk-Alman Üniversiteleri İsbirliginin Tarım Alanındaki Bilimsel Arastırma Sonuçları Sempozyumu, 29 Sep – 04 Oct 1997, Antalya, Turkey
- Acar, J., V. Gökmen, Gas-chromatographische Bestimmung von Rückständen an 2,4-Dichlorphenoxyessigsäure (2,4-D) und 4-Chlorphenoxyessigsäure (4-CPA) in handelsüblichen Tomaten, 4. Türk-Alman Sempozyumu: Türk-Alman Üniversiteleri İsbirliginin Tarım Alanındaki Bilimsel Arastırma Sonuçları Sempozyumu, 19-22 Sep 1995, Ankara, Turkey
- Acar, J., V. Gökmen, Schnelle Methode zur Bestimmung von Patulin in Apfelsäften, 16. Mykotoxin Workshop, 16-18 May 1994, Hohenheim, Germany
- Gökmen, V., 2011, Image Analysis, Second Consortium Meeting of the Prometheus (FP7) Project, 15-16 September 2011, Berlin, Germany
- Gökmen, V., 2011, Vacuum Baking, Second Consortium Meeting of the Prometheus (FP7) Project, 15-16 September 2011, Berlin, Germany
- Gökmen, V., 2012, Experiments for kinetic modeling of neo-formed contaminants in food models – BISCUIT, Third Consortium Meeting of the Prometheus (FP7) Project, 12-13 January 2012, Wageningen, The Netherlands
- Gökmen, V., 2012, Camera Prototype, Third Consortium Meeting of the Prometheus (FP7) Project, 12-13 January 2012, Wageningen, The Netherlands
- Gökmen, V., 2012, Comparison of Quality Parameters for Conventional and Vacuum Baked Biscuits for Kinetic Modeling, Fourth Consortium Meeting of the Prometheus Project (FP7), 10-11 May 2012, Naples, Italy

- Gökmen, V., 2012, Future Plans from Lab to Pilot Scale for Vacuum Baking, Fourth Consortium Meeting of the Prometheus Project (FP7), 10-11 May 2012, Naples, Italy
- Gökmen, V., 2012, Combined Conventional-Vacuum Baking Process with Added MRPs for Biscuit Model, Fifth Consortium Meeting of the Prometheus Project (FP7), 13-14 November 2012, Prague, Czech Republic
- Gökmen, V., 2013, Biscuit Model, Sixth Consortium Meeting of the Prometheus Project (FP7), 7 May 2013, Istanbul, Turkey
- Gökmen, V., 2013, Online colour measurement technology to monitor the formation of thermal processing contaminants - application to the bakery industry, Prometheus Info Days, 29 November 2013, Madrid, Spain
- Gökmen, V., 2014, Online colour measurement technology to monitor the formation of thermal processing contaminants - application to the bakery industry, Prometheus Info Days, 28 January 2014, Berlin, Germany

Scientific Publications

Books & Book Chapters

- Mogol, B.A., Hamzalıoğlu, A., Gökmen, V. (2020) Mitigation of Acrylamide in Thermally Processed Foods In Food Safety and Foodomics, Josic, D., Pavelic, S.K. (eds) (DOI: 10.1016/B978-0-08-100596-5.22827-8)
- Cömert, E.D. Gökmen, V. (2020) Physiological relevance of food antioxidants In Advances in Food and Nutrition Research, Toldrá, F. (ed) (DOI: 10.1016/bs.afnr.2020.03.002)
- Mogol, B.A., Gökmen, V. (2019) Furan In Chemical Hazards in Thermally-Processed Foods, Wang, S. (ed), Chemical Hazards in Thermally-Processed Foods, Springer Nature Singapore Pte Ltd. (ISBN 978-981-13-8117-1) (DOI: 10.1007/978-981-13-8118-8_4)
- Akıllıoğlu, H.G., Gökmen, V. (2019) Advanced Glycation End Products (AGEs) In Chemical Hazards in Thermally-Processed Foods, Wang, S. (ed), Chemical Hazards in Thermally-Processed Foods, Springer Nature Singapore Pte Ltd. (ISBN 978-981-13-8117-1) (DOI: 10.1007/978-981-13-8118-8_6)
- Hamzalıoğlu, A., Gökmen, V. (2019) Formation of acrylamide in thermally processed foods and its reactions during in vitro digestion In Food-Borne Toxicants: Formation, Analysis, and Toxicology, Granvogl, M., MacMahon, S. (eds), ACS Symposium Series (DOI: 10.1021/bk-2019-1306.ch004) (pp 45–66)
- Gökmen, V., Mogol, B.A., Hamzalıoğlu, A. (2018) Acrylamide: an overview of the chemistry and occurrence in foods In Reference Module in Food Science, Melton, L., Shahidi, F., Varelis, P. (eds), Elsevier (ISBN: 978-0-08-100596-5) (DOI: 10.1016/B978-0-08-100596-5.21817-9) (pp 492-499)
- Kocadağlı, T., Gökmen, V. (2018) Caramelization in Foods: A Food Quality and Safety Perspective In Reference Module in Food Science, Melton, L., Shahidi, F., Varelis, P. (eds), Elsevier (ISBN: 978-0-08-100596-5) (DOI: 10.1016/B978-0-08-100596-5.21630-2) (pp 18-29)
- Yılmaz C., Gökmen V.. (2016) Chlorophyll. In: The Encyclopedia of Food and Health vol. 2, Caballero, B., Finglas, P., Toldrá, F. (eds.), Oxford: Academic Press (pp 37-41)
- Vitaglione, P., Troise, A.D., De Prisco, A.C., Mauriello, A.G., Gökmen, V., Fogliano, V. (2015) Chapter 15: Use of microencapsulated ingredients in bakery products: Technological and nutritional aspects In Microencapsulation and Microspheres for Food Applications, Sagis, L.M.C. (ed) Elsevier: Academic Press (DOI: 10.1016/B978-0-12-800350-3.00020-0) (pp 301-311)
- Taş, N.G., Hamzalıoğlu, B.A., Kocadağlı, T., Gökmen, V. (2015) Chapter 17: Adding calcium to food and effect on acrylamide In Calcium: Chemistry, Analysis, Function and Effects, Preedy, V.R. (ed), Royal Society of Chemistry Publishing, Cambridge, UK (DOI: 10.1039/9781782622130-00274) (pp 519–526)
- Gökmen, V. (2015) Acrylamide in Food: Analysis, Content and Potential Health Effects, Academic Press, Elsevier, Waltham, MA, USA (ISBN: 978-0-12-802832-2)
- Kocadağlı, T., Gökmen, V. (2015) Chapter 6 Metabolism of acrylamide in humans and biomarkers of the exposure to acrylamide In Acrylamide in Food: Analysis,

Content and Potential Health Effects, Gökmen, V. (ed) Academic Press, Elsevier, Waltham, MA, USA (ISBN: 978-0-12-802832-2) (pp 109-128)

- Hamzalıoğlu, A., Gökmen, V. (2015) Chapter 18 Interaction between bioactive carbonyl compounds and asparagine and impact on acrylamide In *Acrylamide in Food: Analysis, Content and Potential Health Effects*, Gökmen, V. (ed), Academic Press, Elsevier, Waltham, MA, USA (ISBN: 978-0-12-802832-2) (pp 355-326)
- Gökmen, V., (2015) Chapter 23 Gas chromatography-mass spectrometry to determine acrylamide in foods In *Acrylamide in Food: Analysis, Content and Potential Health Effects*, Gökmen, V. (ed), Academic Press, Elsevier, Waltham, MA, USA (ISBN: 978-0-12-802832-2) (pp 445-462)
- Gökmen, V. (2014) *Acrylamide Formation in Foods: Role of Composition and Processing* In *Emerging and Traditional Technologies for Safe, Healthy and Quality Food*, Nedovic, V., Raspor, P., Barbosa-Canovas, G. (eds), (DOI: 10.1007/978-3-319-24040-4_5), Springer) pp 67-80)
- Göncüoğlu, N., Mogol, B.A., Gökmen, V. (2012) Chapter 13: Phytochemicals and Health Benefits of Dried Apricots In *Dried Fruits*, Alasalvar, C. Shahidi, F. (eds), Wiley, USA (DOI: 10.1002/9781118464663.ch12) (pp 226-242)
- Gökmen, V., Morales, F.J. (2012) Chapter 209: Hydroxymethylfurfural In *Encyclopedia of Food Safety (FOSA)*, Motarjemi, Y. (ed), Elsevier, The Netherlands (10.1016/B978-0-12-378612-8.00209-2) (pp 404-408)
- Gökmen, V. (2009) Chapter 5: Selection of the Indicator Enzyme for Blanching of Vegetables In *Enzymes in Fruit and Vegetable Processing: Chemistry and Engineering Applications*, Bayındırlı, A. (ed), CRC Press/Taylor and Francis, in Boca Raton, Florida (DOI: 10.1201/9781420094343-c5) (pp 123-144)
- Gökmen, V. (2009) Testing for Acrylamide In *The ICC Handbook of Cereals, Flour, Dough & Product Testing: Methods and Applications*, Cauvain, S.P., Young, L.S. (eds), DEStech Publications
- Gökmen, V., Süğüt, İ. (2008) Expert Commentary: Computer-Vision Based Analysis of Color as a Tool for Food Process Control In *Focus on Food Engineering Research and Developments*, Ed. Vivian N. Pletney, Nova Publishers
- Gökmen, V., Şenyuva, H.Z. (2008) Chapter 9: Acrylamide in Foods In *Bioactive Compounds in Foods Natural and Man-Made Components*, Eds. John Gilbert, Hamide Senyuva, Blackwell Publishing
- Köksel, H., Gökmen, V. (2008) Chapter 3: Chemical Reactions in the Processing of Soft Wheat Products In *Food Engineering Aspects of Baking of Sweet Goods*, Eds. Gülüm Şumnu, Serpil Şahin, Taylor and Francis
- Serpen, A., Gökmen, V. (2007) Chapter 13: Evaluation of the Inhibitory Effects of β -Carotene on Lipoxygenase by Mechanistic Aspects In *Recent Progress in Medicinal Plants. Vol. 21 – Phytopharmacology & Therapeutic Values III*, Eds. J.N. Govil and G. Singh, Studium Press

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: TIKTA 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 OZDEMIR

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
WO 2014112960 A2 (24 Jul 2014)
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)
EP2892362 A1 (15 Jul 2015)
US20150250200 A1 (10 Sep 2015)