

## Prof. AYHAN TOPUZ

### Personal Information

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**Address:** Akdeniz Üniversitesi Mühendislik Fakültesi Gıda Mühendisliği Bölümü, Konyaaltı Antalya

### International Researcher IDs

ORCID: 0000-0002-6610-9143

Publons / Web Of Science ResearcherID: B-8548-2016

ScopusID: 6602174974

Yoksis Researcher ID: 124713

### Education Information

Post Doctorate, Illinois State University, Faculty Of Agriculture, Food Science And Human Nutrition, United States Of America 2007 - 2008

Doctorate, Akdeniz University, Institute of Science, Gıda Mühendisliği, Turkey 1998 - 2002

Postgraduate, Akdeniz University, Institute of Science, Gıda Mühendisliği, Turkey 1995 - 1998

Undergraduate, Ege University, Faculty Of Engineering, Gıda Mühendisliği, Turkey 1991 - 1995

### Dissertations

Doctorate, The effects of different gamma irradiation doses and storage on some chemical, microbiological and sensory qualities of paprika (*Capsicum annuum* L. ), Akdeniz University, Institute of Science, 2002

Postgraduate, Determination of some physical, chemical properties of loquat cultivars (*Eriobotrya japonica* L.) and possibilities of their being processed into marmalade, nectar and canned fruit, Akdeniz University, Institute of Science, 1998

### Research Areas

Food Engineering, Food Technology, Fruits, Vegetables and Nuts, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Engineering and Technology

### Academic Titles / Tasks

Professor, Akdeniz University, Faculty of Engineering, Department of Food Engineering, 2014 - Continues

Associate Professor, Akdeniz University, Faculty of Engineering, Department of Food Engineering, 2009 - 2014

Assistant Professor, Akdeniz University, Faculty of Agriculture, Food Engineering, 2005 - 2009

Lecturer PhD, Akdeniz University, Faculty of Agriculture, Food Engineering , 2002 - 2005

Research Assistant, Akdeniz University, Institute of Science, Food Engineering, 1995 - 2002

## Academic and Administrative Experience

Akdeniz University, Gıda Güvenliği Ve Tarımsal Araştırmalar Merkezi, 2011 - Continues

Head of Department, Akdeniz University, Faculty Of Engineering, Department of Food Engineering, 2019 - 2022

Akdeniz University, Faculty of Engineering, 2016 - 2021

Akdeniz University, 2013 - 2021

Akdeniz University, Mühendislik Fakültesi, Gıda Mühendisliği , 2015 - 2016

Akdeniz University, Mühendislik Fakültesi, 2009 - 2014

Akdeniz University, Mühendislik Fakültesi, Gıda Mühendisliği , 2009 - 2012

## Courses

MEYVE VE SEBZE İŞLEME TEKNOLOJİSİ, Undergraduate, 2020 - 2021

KÜTLE VE ENERJİ DENKLİKLERİ, Undergraduate, 2020 - 2021

ISI AKTARIMI, Undergraduate, 2020 - 2021

GIDA LABORATUVAR TEKNİĞİ, Undergraduate, 2019 - 2020

## Advising Theses

TOPUZ A., KARADUT MEYVESİNİN SICAK HAVA VE KAPALI DÖNGÜ MODİFİYE ATMOSFERDE KURUTULMASI, Postgraduate, B.AKGÜN(Student), 2019

TOPUZ A., Farklı kurutma yöntemleri ile kurutulan pektinlerin fizikokimyasal özellikleri ile jel performanslarının karşılaştırılması, Postgraduate, T.ATBAKAN(Student), 2019

TOPUZ A., Farklı kurutma yöntemleri ile biyoaktif bileşenlerce zengin portakal tozu üretimi, Postgraduate, S.AŞIK(Student), 2019

TOPUZ A., Farklı yöntemlerle kurutulmuş kamkatın (Fortunella margarita Swing.) bazı kalite özellikleri ve depolamaya bağlı değişimi, Doctorate, D.YILDIZ(Student), 2019

TOPUZ A., Yakıcılık hissi baskılanmış kapsaisin mikrokapsüllerinin üretimi ve ürün stabilitesinin belirlenmesi, Doctorate, Z.GÜNEL(Student), 2019

TOPUZ A., Karanfil Çiçeğinden Antosiyanin Ekstraktı Eldesi Ve Doğal Gıda Renklendiricisi Olarak Stabilitesinin İncelenmesi, Postgraduate, E.Vural(Student), 2017

TOPUZ A., Kırınım pencere (Refractance window) ve mikrodalga destekli sıcak hava kurutma teknikleri ile fonksiyonel bileşenlerce zengin nar pestili üretimi, Doctorate, İ.TONTUL(Student), 2017

TOPUZ A., Ön işlemlerle kombine uygulanan kapalı döngü modifiye atmosfer kurutmanın bazı meyvelerin karakteristik özellikleri üzerine etkisi, Doctorate, İ.Burak(Student), 2016

TOPUZ A., Dilimlenerek Dondurulan Kırmızıbiberin Bazı Fiziksel ve Kimyasal Kalite Özellikleri Üzerine Ön İşlem Olarak Uygulanan Ozmotik Kurutmanın Etkisi, Postgraduate, H.BAŞÜNAL(Student), 2016

TOPUZ A., Increase of 1,8-cineole content and antioxidative properties of Laurus nobilis oils by different leaves pretreatment and distillation methods, Postgraduate, S.MIRANDA(Student), 2016

TOPUZ A., Ön işlemlere kombine uygulanan kapalı döngü modifiye atmosfer kurutmanın bazı meyvelerin karakteristik özellikleri üzerine etkisi, Doctorate, İ.Burak(Student), 2016

TOPUZ A., Çözünür Kuşburnu Çayı Üretiminde Ekstraksiyon ve Kurutma Optimizasyonu, Postgraduate, E.EROĞLU(Student), 2015

TOPUZ A., The effects of microencapsulation of pistachio nut (Pistachio vera L.) oil on its physical properties, Postgraduate, F.KOCABIYIK(Student), 2014

TOPUZ A., Ultrases pastörizasyon ve membran konsantrasyon yöntemlerinin karadut (Morus nigra L.) suyu konsantresi üretiminde uygulanabilirliğinin araştırılması, Doctorate, C.DİNÇER(Student), 2014

TOPUZ A., Keten tohumu yağının püskürterek kurutmaya mikroenkapsülasyonu üzerine farklı taşıyıcı madde ve emülsiyon uygulamalarının etkilerinin araştırılması, Postgraduate, İ.Tontul(Student), 2011

TOPUZ A., Bergamut ve limon kabuğu uçucu yağının kapsülasyonu ve elde edilen ürünün özelliklerinin belirlenmesi, Postgraduate, K.Sultan(Student), 2010

TOPUZ A., Helva ve lokum üretimi amaçlı çöven konsantresi ve çöven tozu üretimi, Postgraduate, İ.Burak(Student), 2010  
TOPUZ A., Bazı Adaçayı (Salvia spp.) ve Dağ Çayı (Sideritis spp.) Türlerinin Kimyasal ve Duyusal Özelliklerinin Belirlenmesi, Postgraduate, C.Dinçer(Student), 2007

## **Jury Memberships**

Doctoral Examination, Yeterlik Sınavı, Ege Üniversitesi Fen Bilimleri Enstitüsü, February, 2021  
Appointment to Academic Staff-Assistant Professorship, Profesör Atama Jüri Üyeliği, Trakya Üniversitesi , February, 2021  
Doctoral Examination, Yeterlik Sınavı, Mehmet Akif Ersoy Üniversitesi Fen Bil. Enstitüsü, February, 2021  
Doctorate, Doktora Tez Savunma Sınavı, Süleyman Demirel Üniversitesi Fen Bilimleri Enstitüsü, January, 2021  
Doctoral Examination, Yeterlik Sınavı , Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, January, 2021  
Doctoral Examination, Yeterlik Sınavı, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, June, 2020  
Doctorate, Negin Azarabadi'nin Doktora Savunma Sınavı, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü , July, 2019  
Doctorate, Ferhan Balcı Torun'un Doktora Savunma Sınavı, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, July, 2019  
Post Graduate, Serenay Aşık'ın Yüksek Lisans Savunma Sınavı, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü , July, 2019  
Post Graduate, Melis Özgüner Kabak'ın Yüksek Lisans Savunma Sınavı, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü , July, 2019  
Post Graduate, Tuğçe Atbakan'ın Yüksek Lisans Savunma Sınavı, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü , July, 2019  
Doctoral Examination, Doktora Yeterlik Yazılı ve Sözlü Sınavları, Süleyman Demirel Üniversitesi Fen Bilimleri Enstitüsü , May, 2019  
Appointment to Academic Staff-Assistant Professorship, Bilim Jürisi, Aydın Adnan Menderes Üniversitesi, April, 2019  
Doctorate, Araş. Gör. Firuze ERGİN'in Doktora Tez Savunma Sınavı, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü , April, 2019  
Doctorate, Demet YILDIZ TURGUT'un Doktora Savunma Sınavı, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü , February, 2019  
Doctorate, Zehra Günel'in Doktora Savunma Sınavı, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, January, 2019  
Doctorate, Bilim Jürisi, Ege Üniversitesi, January, 2019  
Associate Professor Exam, Doçentlik Sınav Jürisi, Akdeniz Üniversitesi, August, 2018  
Doctorate, Doktora Tez Savunma Sınavı, Mersin Üniversitesi Fen Bilimleri Enstitüsü, February, 2018  
Post Graduate, Yüksek Lisans Tez Savunma Jürisi, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, January, 2018  
Post Graduate, Yüksek Lisans Tez Savunma Sınavı, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, April, 2017  
Doctorate, Doktora Tez Savunması, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, March, 2017  
Doctorate, Doktora Tez Savunması, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, January, 2017  
Doctorate, Doktora Tez Savunma, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, January, 2017  
Doctorate, Tez Savunma Jürisi, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, August, 2016  
Post Graduate, Tez Savunma Jürisi, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, July, 2016  
Doctorate, Tez Savunma Jürisi, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, February, 2015  
Doctorate, Doktora Tez Savunması, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, January, 2015  
Doctorate, Doktora Tez Savunması, Pamukkale Üniversitesi Fen Bilimleri Enstitüsü, January, 2015  
Doctorate, Doktora Tez Sınav Jürisi , Atatürk Üniversitesi Fen Bilimleri Enstitüsü, December, 2014  
Doctorate, Doktora Tez Sınav Jürisi , Süleyman Demirel Üniversitesi Fen Bilimleri Enstitüsü, December, 2014  
Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, October, 2014  
Doctorate, Tez Savunma Jürisi, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, August, 2014  
Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, June, 2013  
Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, December, 2012  
Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, December, 2012  
Doctorate, Doktora Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, August, 2012  
Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, August, 2012  
Academic Staff Examination, Yabancı Dil Sınav Jüri Üyeliği, Mühendislik Fakültesi, February, 2012

Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, December, 2011  
Doctorate, Doktora Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, November, 2011  
Academic Staff Examination, Yabancı Dil Sınav Jürisi Üyeliği, Mühendislik Fakültesi, June, 2011  
Doctorate, Doktora Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, June, 2011  
Academic Staff Examination, Yabancı Dil Sınav Jürisi Üyeliği, Mühendislik Fakültesi, March, 2011  
Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, February, 2011  
Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, December, 2010  
Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, July, 2010  
Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, June, 2010  
Academic Staff Examination, Yabancı Dil Sınav Jürisi Üyeliği, Mühendislik Fakültesi, March, 2010  
Appointment to Academic Staff-Assistant Professorship, Bili Sınavı Jürisi, Mühendislik Fakültesi, January, 2010  
Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, December, 2009  
Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, October, 2009  
Academic Staff Examination, Bilim Jürisi, Mühendislik Fakültesi, August, 2009  
Academic Staff Examination, Yabancı Dil Sınav Jürisi Üyeliği, Mühendislik Fakültesi, April, 2009  
Doctorate, Doktora Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, March, 2009  
Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, December, 2008  
Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, December, 2008  
Doctorate, Doktora Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, August, 2008  
Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, June, 2007

## **Published journal articles indexed by SCI, SSCI, and AHCI**

- I. **Electrospraying of phytosterols and their controlled release characteristics under in vitro digestive conditions**  
Başüenal Gülmez H., TOPUZ A.  
Food Chemistry, vol.435, 2024 (SCI-Expanded)
- II. **Production of a herbal drink by spray drying of mixed purple basil extract-lemon juice; formulation, process optimization, and characterization**  
Avazsoofian A., Başüenal Gülmez H., TOPUZ A., Malekjani N., Jafari S. M.  
Drying Technology, 2024 (SCI-Expanded)
- III. **Recent progress in the stickiness reduction of sugar-rich foods during spray drying**  
Samborska K., Sarabandi K., Tonon R., Topuz A., Eroğlu E., Kaymak-Ertekin F., Malekjani N., Jafari S. M.  
DRYING TECHNOLOGY, vol.41, no.16, pp.2566-2585, 2023 (SCI-Expanded)
- IV. **Physicochemical properties and storage stability of Turkish coffee fortified with apricot kernel powder**  
Günel Z., Parlak A., Adsoy M., TOPUZ A.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.4, 2022 (SCI-Expanded)
- V. **Adsorption of dimethyl disulfide onto activated carbon cloth**  
Mert Sivri F., Hoda N., Topuz A., Budama Akpolat L., Eroğlu E.  
Turkish Journal of Chemistry, vol.46, no.3, pp.859-868, 2022 (SCI-Expanded)
- VI. **The impact of refractance window drying conditions on the physical and microbiological properties of kefir powder**  
Tontul I., ERGİN F., EROĞLU E., KÜÇÜKÇETİN A., TOPUZ A.  
Food Bioscience, vol.43, 2021 (SCI-Expanded)
- VII. **Quality characteristics of bone broth powder obtained through Refractance Window drying**  
AYKIN DİNÇER E., Ozdemir M., TOPUZ A.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.147, 2021 (SCI-Expanded)
- VIII. **Production of pungency-suppressed capsaicin microcapsules by spray chilling**  
Günel Z., Varhan E., Koc M., TOPUZ A., Sahin-Nadeem H.

FOOD BIOSCIENCE, vol.40, 2021 (SCI-Expanded)

- IX. **Growth, water use, yield and quality parameters in oregano affected by reduced irrigation regimes**  
Hancioglu N. E., KURUNÇ A., TONTUL İ., TOPUZ A.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.101, no.3, pp.952-959, 2021 (SCI-Expanded)
- X. **Optimization of spray drying condition and wall material composition for myrtle extract powder using response surface methodology**  
Asik S., Atbakan Kalkan T., TOPUZ A.  
DRYING TECHNOLOGY, vol.39, pp.1869-1882, 2021 (SCI-Expanded)
- XI. **Storage stability of bioactive compounds of pomegranate leather (pestil) produced by refractance window drying**  
Tontul I., TOPUZ A.  
JOURNAL OF FOOD PROCESS ENGINEERING, vol.42, no.2, 2019 (SCI-Expanded)
- XII. **Irrigation water salinity effects on oregano (*Origanum onites* L.) water use, yield and quality parameters**  
HANCIOĞLU N. E., KURUNÇ A., Tontul I., TOPUZ A.  
SCIENTIA HORTICULTURAE, vol.247, pp.327-334, 2019 (SCI-Expanded)
- XIII. **Physical and chemical properties of cow cockle seeds (*Vaccaria hispanica* (Mill.) Rauschert) genetic resources of Turkey**  
Cam I. B., Balci-Torun F., Topuz A., Ari E., Deniz I. G., Genç I.  
INDUSTRIAL CROPS AND PRODUCTS, vol.126, pp.190-200, 2018 (SCI-Expanded)
- XIV. **Convective and refractance window drying of cornelian cherry pulp: Effect on physicochemical properties**  
Tontul I., Eroglu E., Topuz A.  
JOURNAL OF FOOD PROCESS ENGINEERING, vol.41, no.8, 2018 (SCI-Expanded)
- XV. **Physical and microbiological properties of yoghurt powder produced by refractance window drying**  
Tontul I., Ergin F., Eroğlu E., Küçükçetin A., Topuz A.  
INTERNATIONAL DAIRY JOURNAL, vol.85, pp.169-176, 2018 (SCI-Expanded)
- XVI. **The oxidative stability of flavoured virgin olive oil: the effect of the water activity of rosemary**  
Kasımoğlu Z., Tontul I., SOYLU A., GULEN K., TOPUZ A.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.3, pp.2080-2086, 2018 (SCI-Expanded)
- XVII. **Optimization of aqueous extraction and spray drying conditions for efficient processing of hibiscus blended rosehip tea powder**  
Eroğlu E., Tontul I., Topuz A.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.6, 2018 (SCI-Expanded)
- XVIII. **Production of pomegranate fruit leather (pestil) using different hydrocolloid mixtures: An optimization study by mixture design**  
Tontul I., TOPUZ A.  
JOURNAL OF FOOD PROCESS ENGINEERING, vol.41, no.3, 2018 (SCI-Expanded)
- XIX. **Functional properties of chickpea protein isolates dried by refractance window drying**  
Tontul I., Kasımoğlu Z., AŞIK S., ATBAKAN T., TOPUZ A.  
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.109, pp.1253-1259, 2018 (SCI-Expanded)
- XX. **Production of soapwort concentrate and soapwort powder and their use in Turkish delight and tahini halvah**  
Cam I. B., TOPUZ A.  
JOURNAL OF FOOD PROCESS ENGINEERING, vol.41, no.1, 2018 (SCI-Expanded)
- XXI. **Influence of microwave, the combined microwave/hot air and only hot air roasting on the formation of heat-induced contaminants of carob powders**  
GÜNEL Z., Tontul I., DİNÇER C., TOPUZ A., Sahin-Nadeem H.  
FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK ASSESSMENT, vol.35, no.12, pp.2332-2339, 2018 (SCI-Expanded)
- XXII. **Effect of altitude, shooting period, and tea grade on the catechins, caffeine, theaflavin, and**

**thearubigin of Turkish black tea**

ÖZDEMİR F., Sahin Nadeem H., AKDOĞAN A., DİNÇER C., TOPUZ A.

TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.42, no.5, pp.334-340, 2018 (SCI-Expanded)

- XXIII. **Strawberry drying: Development of a closed-cycle modified atmosphere drying system for food products and the performance evaluation of a case study**  
Cam I. B., Gulmez H. B., Eroğlu E., Topuz A.  
DRYING TECHNOLOGY, vol.36, no.12, pp.1460-1473, 2018 (SCI-Expanded)
- XXIV. **Effect of rolling methods and storage on volatile constituents of Turkish black tea**  
ÖZDEMİR F., Tontul I., BALCI-TORUN F., TOPUZ A.  
FLAVOUR AND FRAGRANCE JOURNAL, vol.32, no.5, pp.362-375, 2017 (SCI-Expanded)
- XXV. **Effects of different drying methods on the physicochemical properties of pomegranate leather (pestil)**  
Tontul I., TOPUZ A.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.80, pp.294-303, 2017 (SCI-Expanded)
- XXVI. **Spray-drying of fruit and vegetable juices: Effect of drying conditions on the product yield and physical properties**  
Tontul I., TOPUZ A.  
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.63, pp.91-102, 2017 (SCI-Expanded)
- XXVII. **Phenolic composition and antioxidant activity of Sideritis lycia and Sideritis libanotica subsp. linearis: Effects of cultivation, year and storage**  
DİNÇER C., TORUN M., TONTUL İ., TOPUZ A., ŞAHİN NADEEM H., GÖKTÜRK R. S., TUĞRUL AY S.  
Journal of Applied on Medicinal and Aromatic Plants, vol.5, pp.26-32, 2017 (SCI-Expanded)
- XXVIII. **Phenolic composition and antioxidant activity of Sideritis lycia and Sideritis libanotica subsp. linearis: Effects of cultivation, year and storage**  
DİNÇER C., TORUN M., TONTUL I., TOPUZ A., SAHİN-NADEEM H., GÖKTÜRK R. S., TUGRUL-AY S., ÖZDEMİR F.  
JOURNAL OF APPLIED RESEARCH ON MEDICINAL AND AROMATIC PLANTS, vol.5, pp.26-32, 2017 (SCI-Expanded)
- XXIX. **Nanoencapsulation of Fish Oil and Essential Fatty Acids**  
Tontul I., Eroğlu E., Topuz A.  
NANOENCAPSULATION OF FOOD BIOACTIVE INGREDIENTS: PRINCIPLES AND APPLICATIONS, pp.103-144, 2017 (SCI-Expanded)
- XXX. **A comparative study of black mulberry juice concentrates by thermal evaporation and osmotic distillation as influenced by storage**  
DİNÇER C., Tontul I., TOPUZ A.  
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.38, pp.57-64, 2016 (SCI-Expanded)
- XXXI. **Effect of vegetable proteins on physical characteristics of spray-dried tomato powders**  
Tontul I., TOPUZ A., OZKAN C., KARACAN M.  
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.22, no.6, pp.516-524, 2016 (SCI-Expanded)
- XXXII. **INACTIVATION OF ESCHERICHIA COLI AND QUALITY CHANGES IN BLACK MULBERRY JUICE UNDER PULSED SONICATION AND CONTINUOUS THERMOSONICATION TREATMENTS**  
DİNÇER C., TOPUZ A.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.39, no.6, pp.1744-1753, 2015 (SCI-Expanded)
- XXXIII. **Microencapsulation of probiotic Saccharomyces cerevisiae var. boulardii with different wall materials by spray drying**  
Arslan S., ERBAŞ M., Tontul I., TOPUZ A.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.63, no.1, pp.685-690, 2015 (SCI-Expanded)
- XXXIV. **Aqueous extraction kinetics of soluble solids, phenolics and flavonoids from sage (Salvia fruticosa Miller) leaves**  
TORUN M., DİNÇER C., TOPUZ A., Sahin-Nadeem H., ÖZDEMİR F.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.52, no.5, pp.2797-2805, 2015 (SCI-Expanded)
- XXXV. **Influence of Pullulan-Based Edible Coating on Some Quality Properties of Strawberry During Cold Storage**

- Eroğlu E., Torun M., Dinçer C., Topuz A.  
PACKAGING TECHNOLOGY AND SCIENCE, vol.27, no.10, pp.831-838, 2014 (SCI-Expanded)
- XXXVI. **Influence of emulsion composition and ultrasonication time on flaxseed oil powder properties**  
Tontul I., TOPUZ A.  
POWDER TECHNOLOGY, vol.264, pp.54-60, 2014 (SCI-Expanded)
- XXXVII. **Concentration of sage (*Salvia fruticosa* Miller) extract by using integrated membrane process**  
TORUN M., Racz G., Fogarassy E., Vatai G., DİNÇER C., TOPUZ A., ÖZDEMİR F.  
SEPARATION AND PURIFICATION TECHNOLOGY, vol.132, pp.244-251, 2014 (SCI-Expanded)
- XXXVIII. **Physicochemical properties of Turkish green tea powder: effects of shooting period, shading, and clone**  
TOPUZ A., DİNÇER C., TORUN M., Tontul I., Sahin-Nadeem H., HAZNEDAR A., ÖZDEMİR F.  
TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.38, no.2, pp.233-241, 2014 (SCI-Expanded)
- XXXIX. **Comparative study on volatile compounds in Turkish green tea powder: Impact of tea clone, shading level and shooting period**  
Tontul I., TORUN M., DİNÇER C., Sahin-Nadeem H., TOPUZ A., TURNA T., ÖZDEMİR F.  
FOOD RESEARCH INTERNATIONAL, vol.53, no.2, pp.744-750, 2013 (SCI-Expanded)
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Journal of Food Engineering, SCI Journal, December 2010  
Journal of Agricultural Science and Technology, Other Indexed Journal, September 2010  
Journal of Food Engineering, SCI Journal, September 2010  
Journal of Food Engineering, SCI Journal, August 2010  
Journal of Agricultural and Food Chemistry, SCI Journal, May 2010  
Journal of Food Engineering, SCI Journal, March 2010  
Journal of Agricultural Sciences, SCI Journal, November 2009  
Journal of Food Composition and Analysis, SCI Journal, May 2009  
Journal of Food Engineering, SCI Journal, July 2008  
Journal of Food Engineering, SCI Journal, January 2006

## **Scientific Consultations**

Meykon Meyve ve Kaynak Suları A.Ş., Scientific Consultancy, Akdeniz University, Faculty Of Engineering, Department of Food Engineering, Turkey, 2020 - Continues

## **Tasks In Event Organizations**

Topuz A., Küçükçetin A., Torun M., Eroğlu E., XIIIth International Conference of Food Physicists, Scientific Congress, Antalya, Turkey, Ekim 2018

## **Metrics**

Publication: 179  
Citation (WoS): 1687  
Citation (Scopus): 2344  
H-Index (WoS): 23  
H-Index (Scopus): 27

## **Congress and Symposium Activities**

XIIIth International Conference of Food Physicists, Moderator, Antalya, Turkey, 2018  
International Conference on Agriculture, Forest, Food, Food Sciences and Technologies, Session Moderator, Nevşehir, Turkey, 2017  
2nd Food Structure Design Congress, Session Moderator, Antalya, Turkey, 2016  
Pamukkale Gıda Sempozyumu III, Session Moderator, Denizli, Turkey, 2015  
Novel Approaches in Food Industry, Session Moderator, Aydın, Turkey, 2014

## **Scholarships**

2219-Yurtdışı Doktora Sonrası Araştırma Burs Programı, TÜBİTAK, 2007 - 2008

## **Awards**

Topuz A., Şahan H., Şahan H., Sarvan S., Çamurlu H. E., Çamurlu P., Teşvik Ödülü, Akdeniz Üniveritesi, December 2011