

Prof. AYHAN TOPUZ

Personal Information

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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 annum 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

Akdeniz University, Faculty of Engineering, 2016 - 2021

Akdeniz University, 2013 - 2021

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

Akdeniz University, Mühensilik Fakültesi, 2009 - 2014

Akdeniz University, Mühensilik 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 kankatın (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, i.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

- Appointment Academic Staff, Profesör Atama Jüri Üyeliği, Trakya Üniversitesi, February, 2021
- Doctoral Examination, Yeterlik Sınavı, Mehmet Akif Ersoy Üniversitesi Fen Bil. Enstitüsü, February, 2021
- Doctoral Examination, Yeterlik Sınavı, Ege Üniversitesi Fen Bilimleri Enstitüsü, February, 2021
- Doctoral Examination, Yeterlik Sınavı, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, January, 2021
- Doctorate, Doktora Tez Savunma Sınavı, Süleyman Demirel Üniversitesi Fen Bilimleri Enstitüsü, January, 2021
- Doctoral Examination, Yeterlik Sınavı, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, June, 2020
- 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
- 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
- Doctoral Examination, Doktora Yeterlik Yazılı ve Sözlü Sınavları, Süleyman Demirel Üniversitesi Fen Bilimleri Enstitüsü, May, 2019
- Appointment Academic Staff, 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 Savunma, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, January, 2017
- Doctorate, Doktora Tez Savunması, 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, Pamukkale Üniversitesi Fen Bilimleri Enstitüsü, January, 2015
- Doctorate, Doktora Tez Savunması, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, January, 2015
- Doctorate, Doktora Tez Sınav Jürisi, Süleyman Demirel Üniversitesi Fen Bilimleri Enstitüsü, December, 2014
- Doctorate, Doktora Tez Sınav Jürisi, Atatürk 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
- Doctorate, Doktora Tez Sınav Jürisi, Fen Bilimleri Enstitüsü, June, 2011
- Academic Staff Examination, Yabancı Dil Sınav Jüri Üyeliği, Mühendislik Fakültesi, June, 2011
- Academic Staff Examination, Yabancı Dil Sınav Jüri 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 Academic Staff, 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. **Physicochemical properties and storage stability of Turkish coffee fortified with apricot kernel powder**
Gunel Z., Parlak A., Adsoy M., TOPUZ A.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, 2022 (Journal Indexed in SCI)
- II. **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 (Journal Indexed in SCI Expanded)
- III. **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 (Journal Indexed in SCI Expanded)
- IV. **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 (Journal Indexed in SCI)
- V. **Production of pungency-suppressed capsaicin microcapsules by spray chilling**
Gunel Z., Varhan E., Koc M., TOPUZ A., Sahin-Nadeem H.
FOOD BIOSCIENCE, vol.40, 2021 (Journal Indexed in SCI)
- VI. **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 (Journal Indexed in SCI)
- VII. **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 (Journal Indexed in SCI)
- VIII. **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 (Journal Indexed in SCI)
- IX. **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 (Journal Indexed in SCI)
- X. **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 (Journal Indexed in SCI)

- XI. **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., DENİZ İ. G. , GENÇ İ.
INDUSTRIAL CROPS AND PRODUCTS, vol.126, pp.190-200, 2018 (Journal Indexed in SCI)
- XII. **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 (Journal Indexed in SCI)
- XIII. **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 (Journal Indexed in SCI)
- XIV. **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 (Journal Indexed in SCI)
- XV. **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 (Journal Indexed in SCI)
- XVI. **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 (Journal Indexed in SCI)
- XVII. **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 (Journal Indexed in SCI)
- XVIII. **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 (Journal Indexed in SCI)
- XIX. **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 (Journal Indexed in SCI)
- XX. **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 (Journal Indexed in SCI)
- XXI. **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 (Journal Indexed in SCI)
- XXII. **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 (Journal Indexed in SCI)
- XXIII. **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 (Journal Indexed in SCI)

- XXIV. **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. , TUĞRUL-AY S., ÖZDEMİR F.
JOURNAL OF APPLIED RESEARCH ON MEDICINAL AND AROMATIC PLANTS, vol.5, pp.26-32, 2017 (Journal Indexed in SCI)
- XXV. **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 (Journal Indexed in SCI)
- XXVI. **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 (Journal Indexed in SCI)
- XXVII. **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 (Journal Indexed in SCI)
- XXVIII. **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 (Journal Indexed in SCI)
- XXIX. **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 (Journal Indexed in SCI)
- XXX. **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 (Journal Indexed in SCI)
- XXXI. **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 (Journal Indexed in SCI)
- XXXII. **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 (Journal Indexed in SCI)
- XXXIII. **Influence of emulsion composition and ultrasonication time on flaxseed oil powder properties**
Tontul I., TOPUZ A.
POWDER TECHNOLOGY, vol.264, pp.54-60, 2014 (Journal Indexed in SCI)
- XXXIV. **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 (Journal Indexed in SCI)
- XXXV. **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 (Journal Indexed in SCI)
- XXXVI. **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 (Journal Indexed in SCI)

XXXVII. Mixture Design Approach in Wall Material Selection and Evaluation of Ultrasonic Emulsification in Flaxseed Oil Microencapsulation

Tontul I., TOPUZ A.

DRYING TECHNOLOGY, vol.31, no.12, pp.1362-1373, 2013 (Journal Indexed in SCI)

XXXVIII. Influence of inlet air temperature and carrier material on the production of instant soluble sage (*Salvia fruticosa* Miller) by spray drying

Sahin-Nadeem H., DİNÇER C., TORUN M., TOPUZ A., ÖZDEMİR F.

LWT-FOOD SCIENCE AND TECHNOLOGY, vol.52, no.1, pp.31-38, 2013 (Journal Indexed in SCI)

XXXIX. Phenolic composition and antioxidant activity of *Salvia tomentosa* Miller: effects of cultivation, harvesting year, and storage

DİNÇER C., Tontul I., Cam I. B. , Ozdemir K. S. , TOPUZ A., Nadeem H. S. , TUĞRUL AY S., GÖKTÜRK R. S.

TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.37, no.5, pp.561-567, 2013 (Journal Indexed in SCI)

XL. A comparative study on phenolic composition, antioxidant activity and essential oil content of wild and cultivated sage (*Salvia fruticosa* Miller) as influenced by storage

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