

Prof. AYHAN TOPUZ

Personal Information

Office Phone: [+90 242 310 2447](tel:+902423102447)

Fax Phone: [+90 242 310 6306](tel:+902423106306)

Email: atopuz@akdeniz.edu.tr

Web: <https://avesis.akdeniz.edu.tr/atopuz>

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
Doctoral Examination, Yeterlik Sınavı, Mehmet Akif Ersoy Üniversitesi Fen Bil. Enstitüsü, February, 2021
Appointment to Academic Staff-Assistant Professorship, Profesör Atama Jüri Üyeliği, Trakya Üniversitesi , 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
Doctorate, Ferhan Balcı Torun'un Doktora 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
Post Graduate, Melis Özgüner Kabak'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, Bilim Jürisi, Ege Üniversitesi, January, 2019
Doctorate, Zehra Günel'in Doktora Savunma Sınavı, Akdeniz Üniversitesi Fen Bilimleri Enstitüsü, 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, 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
Post Graduate, Yüksek Lisans Tez Sınav Jürisi , Fen Bilimleri Enstitüsü, August, 2012
Doctorate, Doktora 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**
Başunal Gülmez H., TOPUZ A.
Food Chemistry, vol.435, 2024 (SCI-Expanded)
- II. **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)
- III. **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, vol.46, no.4, 2022 (SCI-Expanded)
- IV. **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)
- V. **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)
- VI. **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)
- VII. **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 (SCI-Expanded)
- VIII. **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)

- IX. **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)
- X. **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)
- XI. **Irrigation water salinity effects on oregano (*Origanum onites* L.) water use, yield and quality parameters**
HANCIOGLU N. E., KURUNÇ A., Tontul I., TOPUZ A.
SCIENTIA HORTICULTURAE, vol.247, pp.327-334, 2019 (SCI-Expanded)
- XII. **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)
- XIII. **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)
- XIV. **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)
- XV. **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)
- XVI. **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)
- XVII. **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)
- XVIII. **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)
- XIX. **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)
- 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 (SCI-Expanded)
- XXI. **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)
- 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. **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)
- XXIV. **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)
- XXV. **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)
- XXVI. **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)
- 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 I., TOPUZ A., SAHIN-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)
- XXVIII. **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)
- XXIX. **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)
- XXX. **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)
- XXXI. **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)
- XXXII. **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)
- XXXIII. **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)
- XXXIV. **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)
- XXXV. **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)
- XXXVI. **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)
- XXXVII. **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)
- XXXVIII. **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)
- XXXIX. **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 (SCI-Expanded)
- XL. **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.
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- XLI. **Phenolic composition and antioxidant activity of *Salvia tomentosa* Miller: effects of cultivation, harvesting year, and storage**
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- TOPUZ A., Başunal Gülmez H., Project Supported by Higher Education Institutions, Gıdaların Fitosterollerce Zenginleştirilmesine Yönelik Kontrollü Salınım Sağlayan Mikrokapsül Üretiminin Araştırılması, 2021 - 2023
- TOPUZ A., AŞIK S., ATBAKAN T., Project Supported by Higher Education Institutions, Farklı kurutma yöntemleri ile elde edilen mantar tozlarının bazı kalite özelliklerinin belirlenmesi, 2019 - 2021
- ÖZDEMİR F., TONTUL İ., TOPUZ A., Balcı Torun F., Project Supported by Higher Education Institutions, Effect of rolling methods and storage on volatile constituents of Turkish black tea, 2018 - 2020
- TOPUZ A., Akgün B., Project Supported by Higher Education Institutions, Karadut Meyvesinin Sıcak Havada ve Kapalı Döngü Modifiye Atmosferde Kurutulması, 2017 - 2020
- Topuz A., TUBITAK Project, Şeker Pancarı ve Ayçiçeği Tablalarından Pektin Elde Edilmesi ve Gıdalarda Katkı Maddesi Olarak Kullanılması, 2015 - 2020
- TOPUZ A., Aşık S., Project Supported by Higher Education Institutions, Farklı kurutma yöntemleri ile biyoaktif bileşenlerce zengin portakal tozu üretimi, 2018 - 2019
- TOPUZ A., Atbakan T., Project Supported by Higher Education Institutions, Farklı kurutma yöntemleri ile kurutulan pektinlerin fizikokimyasal özellikleri ve jel performanslarının karşılaştırılması, 2018 - 2019
- Mutlu N., Deniz İ. G., İkten H., Arı E., Topuz A., TUBITAK Project, Vaccaria hispanica (Mill.) Rauschert Genotiplerinin Haploidiye Tepkilerinin Belirlenmesi, Moleküler Karakterizasyonları ve Tohum İçeriklerinin Tespiti, 2013 - 2018
- TOPUZ A., Vural E., Project Supported by Higher Education Institutions, Karanfil çiçeğinden antosiyanın ekstraktı eldesi ve doğal gıda renklendiricisi olarak stabilitesinin incelenmesi, 2016 - 2017
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- TOPUZ A., TONTUL İ., EROĞLU E., Project Supported by Higher Education Institutions, Kızılıklık ve kuşburnu pulplarından meyve tozu üretiminde farklı kurutma yöntemlerinin ürünlerin biyoaktif bileşenleri üzerine etkilerinin araştırılması, 2015 - 2017
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- TOPUZ A., TUBITAK Project, Çöven Tozu Üretimi ve Elde Edilen Ürünün Lokum ve Helva Üretiminde Kullanılabilirliğinin Araştırılması, 2010 - 2011
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GÖKTÜRK R. S., ŞAHİN NADEEM H., TOPUZ A., TUBİTAK Project, Bazı Salvia ve Sideritis Türlerinin Fenolik Madde Kompozisyonu, Antioksidan Aktivitesi ve Diğer Önemli Kalite Özelliklerinin Yetiştirme Koşulları, Kurutma ve Depolamaya Göre Değişimi, 2007 - 2011

ÖZDEMİR F., ŞAHİN NADEEM H., TOPUZ A., TUBİTAK Project, Adaçayı Salvia fruticosa ve dağ çayından Sideritis stricta farklı yöntemlerle çözünür instant bitki çayı üretimi ürününün özgün kalite özelliklerinin belirlenmesi, 2008 - 2010

ÖZDEMİR F., ŞAHİN NADEEM H., TOPUZ A., TUBİTAK Project, Yaş çay ve işlenmiş farklı sınıf çayların sürgün dönemi ve rakıma bağlı olarak polifenolik madde değişimi, 2004 - 2006

Patent

Topuz A., KAPALI DÖNGÜ MODİFİYE ATMOSFER KURUTUCU (KADMAK), Patent, CHAPTER F Mechanical engineering; Lighting; Heating; Weaponry; Destroyed Materials, The Invention Registration Number: 2015 12570 , Standard Registration, 2021

Activities in Scientific Journals

Akademik Gıda, Committee Member, 2021 - Continues

Turkish Journal of Agriculture and Forestry, Committee Member, 2018 - Continues

Akdeniz Üniversitesi Ziraat Fakültesi Dergisi, Assistant Editor/Section Editor, 2012 - 2014

Memberships / Tasks in Scientific Organizations

TUBİTAK, Member, 2016 - 2018

Scientific Refereeing

Gıda, National Scientific Refreed Journal, July 2018

Quality Assurance and Safety of Crops & Foods, SCI Journal, June 2018

Journal of the Science of Food and Agriculture, SCI Journal, May 2018

Turkish Journal of Agriculture and Forestry, SCI Journal, May 2018

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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: 178
Citation (WoS): 1687
Citation (Scopus): 2214
H-Index (WoS): 23
H-Index (Scopus): 26

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