

CÜNEYT DİNÇER

ASSOC. PROF.

Email : cdincer@akdeniz.edu.tr

Office Phone : [+90 242 227 4400](tel:+902422274400) Extension: 2598

Office Phone : [+90 242 855 3669](tel:+902428553669) Extension: 1138

Address : 1.Gıda Güvenliği ve Tarımsal Araştırmalar Merkezi,

Akdeniz Üniversitesi Yerleşkesi, 07059, Merkez, ANTALYA /

2.Fatih Bulvarı İskele Mah. NO: 68-70 Finike-ANTALYA 07740

International Researcher IDs

ORCID: 0000-0002-9160-4242

Publons / Web Of Science ResearcherID: C-2397-2016

ScopusID: 45060889100

Yoksis Researcher ID: 127739



Learning Knowledge

Doctorate
2008 - 2014

Akdeniz University, Fen Bilimleri, Gıda Mühendisliği, Turkey

Postgraduate
2005 - 2007

Akdeniz University, Fen Bilimleri, Gıda Mühendisliği, Turkey

Undergraduate
2000 - 2004

Akdeniz University, Faculty of Agriculture, Gıda Mühendisliği, Turkey

Dissertations

Doctorate, Ultrases Pastörizasyon ve Membran Konsantrasyon Yöntemlerinin Karadut (*Morus nigra* L.) Suyu Konsantresi Üretiminde Uygulanabilirliğinin Araştırılması, Akdeniz University, Fen Bilimleri, Gıda Mühendisliği, 2014

Postgraduate, Bazı adaçayı (*Salvia* Spp.) ve dağ çayı (*Sideritis* Spp.) türlerinin kimyasal ve duyuşal özelliklerinin belirlenmesi, Akdeniz University, Fen Bilimleri, Gıda Mühendisliği, 2007

Academic Titles / Tasks

Associate Professor
2022 - Continues

Akdeniz University, Finike Vocational School, Department of Food Processing

Assistant Professor
2018 - Continues

Akdeniz University, Finike Vocational School, Department of Food Processing

Assistant Professor
2014 - 2018

Akdeniz University, Finike Vocational School, Department of Food Processing

Supported Projects

1. ERKAN M., DOĞAN A., Üstün H., ULUIŞIK S., DİNÇER C., Project Supported by Higher Education Institutions, Farklı poliamin uygulamalarının beyaz şapkali mantarın *Agaricus bisporus* hasat sonrası kalitesi ve bazı gen ifadeleri üzerine etkileri, 2020 - 2024
2. DİNÇER C., TONGUR T., Erkamaz T., Project Supported by Higher Education Institutions, Farklı ekstraksiyon ve konsantrasyon yöntemlerinin hibiskus *Hibiscus sabdariffa* L ekstraktlarının kalite özellikleri üzerine etkisinin belirlenmesi, 2017 - 2020
3. ÇAM İ. B., DİNÇER C., TONGUR T., Erkamaz T., Project Supported by Higher Education Institutions, Farklı meyve ve sebzelerin ultrasonikasyon destekli kapalı döngü modifiye atmosferde kurutulması kurutulmuş ürünlerin depolanması ve kalite özelliklerinin belirlenmesi, 2018 - 2019
4. KURUNÇ A., DİNÇER C., KARAKAŞ M. C., SÖNMEZ N. K., KAMAN H., DOĞANAY K. H., Project Supported by Higher Education Institutions, Sulama Suyu ve Tuzluluk Stresinin Tatlı Patates Çeşitlerinde Büyüme Verim ve Kalite Parametrelerine Etkisinin Belirlenmesi ve Stres Koşullarında Bitki Enerji Kullanımının Hiperspektral Ölçümlerle İlişkilendirilmesi, 2017 - 2018
5. TONTUL İ., TOPUZ A., TUBITAK Project, Türk Yeşil Çayının Kalitesinin Artırılması, İnsan Sağlığı Açısından Değerlendirilmesi ve Yeni Ürünlerin Geliştirilmesi, 2008 - 2011

Published journal articles indexed by SCI, SSCI, and AHCI

1. **Effect of Vacuum Impregnation with Anthocyanin rich Fruit Juices on the Quality Characteristics of Chicken Cubes**
DİNÇER C., Üstünel S., Erkoç H. N., Yiyen A., AYKIN DİNÇER E.
Food Biophysics, vol.19, no.4, pp.973-981, 2024 (SCI-Expanded)
2. **Effect of the temperature and ultrasound on salt impregnation process of haddock**
AYKIN DİNÇER E., DİNÇER C., AYDIN A.
Food Research International, vol.184, 2024 (SCI-Expanded)
3. **Modeling of Release Mechanism of Sage (*Salvia fruticosa* Miller) Phenolics Encapsulated in Alginate Capsule: Physicochemical Properties**
Aykin Dinçer E., Dinçer C., Topuz O. K.
Journal of Food Processing and Preservation, vol.2024, 2024 (SCI-Expanded)
4. **Effects of Different Osmotic Pre-Treatments on the Drying Characteristics, Modeling and Physicochemical Properties of *Momordica charantia* L. Slices**
Özsan Kılıç T., Boyar İ., Dinçer C., Ertekin C., Onus A. N.
Agriculture, vol.13, no.1887, pp.1-21, 2023 (SCI-Expanded)
5. **Modeling of sage (*Salvia fruticosa* Miller) phenolics diffusion in meat cubes during ultrasound assisted vacuum impregnation**
Aykin-Dinçer E., Dinçer C.
Food Bioscience, vol.53, 2023 (SCI-Expanded)
6. **Investigation of Color and Bioactive Compounds of Different Colors from Pansy (*Viola × wittrockiana* Gams.) Dried in Hot Air Dryer.**
Hazar D., Boyar I., Dinçer C., Ertekin C.
Horticulturae, vol.9, no.2, pp.186, 2023 (SCI-Expanded)
7. **Effect of the microwave and thermosonic vacuum concentration methods on quality parameters of**

hibiscus (hibiscus sabdariffa L.) extract and mathematical modeling of concentration

Dinçer C., Tongur T., ErKaymaz T.

Journal of Microwave Power and Electromagnetic Energy, vol.57, no.3, pp.163-177, 2023 (SCI-Expanded)

8. Microwave-assisted hot air drying of bone broth-based sauce

Dinçer C., Aykın-Dinçer E., Kütükçü Ö.

Journal of Microwave Power and Electromagnetic Energy, vol.57, no.2, pp.146-160, 2023 (SCI-Expanded)

9. Effect of Various Drying Methods On Drying Characteristics of Black and White Myrtle Fruits (Myrtus communis L.)

DİNÇER C., DOĞAN A., ERKAN M.

ERWERBS-OBSTBAU, vol.64, no.3, pp.433-443, 2022 (SCI-Expanded)

10. Modeling of hibiscus anthocyanins transport to apple tissue during ultrasound-assisted vacuum impregnation

Dinçer C.

Journal of Food Processing and Preservation, vol.46, no.6, 2022 (SCI-Expanded)

11. Effect of intermittent microwave vacuum concentration on quality parameters of apple juice and sour cherry nectar and mathematical modeling of concentration

DİNÇER C.

JOURNAL OF MICROWAVE POWER AND ELECTROMAGNETIC ENERGY, vol.55, no.3, pp.175-196, 2021 (SCI-Expanded)

12. Effects of water deficit on growth and performance of drip irrigated sweet potato varieties

Karakas M. C., Kurunç A., Dinçer C.

JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.101, no.7, pp.2961-2973, 2021 (SCI-Expanded)

13. INTERACTION OF DZR1, OPAQUE-2 AND NORMAL ENDOSPERM MAIZE INBRED LINES FOR GRAIN YIELD AND PROTEIN QUALITY

ERDAL S., ÖZTÜRK A., Cengiz R., PAMUKÇU M., DİNÇER C., CENGİZ B.

TURKISH JOURNAL OF FIELD CROPS, vol.26, no.1, pp.35-43, 2021 (SCI-Expanded)

14. 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)

15. 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)

16. 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)

17. 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)

18. 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)

19. 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)

20. **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)
21. **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)
22. **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)
23. **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)
24. **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 (SCI-Expanded)
25. **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 (SCI-Expanded)
26. **A comparative study on phenolic composition, antioxidant activity and essential oil content of wild and cultivated sage (*Salvia fruticosa* Miller) as influenced by storage**
DİNÇER C., TOPUZ A., Sahin-Nadeem H., Ozdemir K. S., Cam I. B., Tontul I., GÖKTÜRK R. S., Ay S. T.
INDUSTRIAL CROPS AND PRODUCTS, vol.39, pp.170-176, 2012 (SCI-Expanded)
27. **Influence of different drying methods on carotenoids and capsaicinoids of paprika (Cv., Jalapeno)**
TOPUZ A., DİNÇER C., ÖZDEMİR K. S., Feng H., Kushad M.
FOOD CHEMISTRY, vol.129, no.3, pp.860-865, 2011 (SCI-Expanded)
28. **Effects of Baking and Boiling on the Nutritional and Antioxidant Properties of Sweet Potato [*Ipomoea batatas* (L.) Lam.] Cultivars**
DİNÇER C., KARAOĞLAN M., ERDEN F., Tetik N., TOPUZ A., ÖZDEMİR F.
PLANT FOODS FOR HUMAN NUTRITION, vol.66, no.4, pp.341-347, 2011 (SCI-Expanded)

Articles Published in Other Journals

1. **CONVECTIVE DRYING OF CHOKEBERRY CV. "VIKING" AND MODELING OF DRYING KINETICS**
ÜNAL N., SÜSLÜ A., KÜLCÜ R., DINCER C., IMIRGI E. E. Y., ERTEKIN C.
GIDA, vol.49, no.5, pp.847-862, 2024 (Peer-Reviewed Journal)
2. **Physicochemical properties of pomegranate sour anthocyanins encapsulated with alginate based hydrogel**
Aykın Dinçer E., Dinçer C., Topuz O. K.
Harran Tarım ve Gıda Bilimleri Dergisi, vol.28, no.2, pp.280-292, 2024 (Peer-Reviewed Journal)
3. **Salinity Stress Effects on the Growth Yield and Quality Performance of Two Sweet Potato Varieties**
Doganay K. H., Kurunç A., Dinçer C.
ACS Agricultural Science and Technology, vol.3, no.6, pp.508-516, 2023 (ESCI)
4. **VAKUMLU EMDİRİM İLE RENKLİ FONKSİYONEL TAVUK ETİ KÜPLERİNİN ÜRETİLMESİ**
Aykın Dinçer E., Dinçer C.
GIDA, vol.47, no.5, pp.860-873, 2022 (Peer-Reviewed Journal)

5. **FARKLI MİKRODALGA GÜÇ SEVİYELERİNDE VE FARKLI FIRIN SICAKLIKLARINDA KURUTULAN HİBİSKUS ÇANAK YAPRAKLARININ KURUMA KARAKTERİSTİKLERİNİN VE BAZI FİZİKOKİMYASAL ÖZELLİKLERİNİN BELİRLENMESİ**
DİNÇER C., ÇINAR A., ELMASULU S.
Gıda, vol.46, no.3, pp.647-659, 2021 (Peer-Reviewed Journal)
6. **Termal ve ultrases proseslerinin adaçayı ve hibiskus ekstraktlarının bazı kalite özellikleri üzerine etkisi**
DİNÇER C.
Mediterranean Agricultural Sciences, vol.34, no.1, pp.33-39, 2021 (Peer-Reviewed Journal)
7. **Mısırdaki Bazı Özelliklerin Genetik Analizi**
ERDAL Ş., CENGİZ R. R., ÖZTÜRK A., PAMUKÇU M., CENGİZ B., DİNÇER C., SCOTT M. P.
IĞDIR ÜNİVERSİTESİ FEN BİLİMLERİ ENSTİTÜSÜ DERGİSİ, vol.10, no.3, pp.2153-2167, 2020 (Peer-Reviewed Journal)
8. **ADAÇAYI EKSTRAKTLARININ FARKLI YÖNTEMLER İLE KONSANTRASYONUNUN MATEMATİKSEL MODELLENMESİ VE KALİTE ÖZELLİKLERİNİN ARAŞTIRILMASI**
DİNÇER C.
Gıda, vol.45, no.4, pp.736-747, 2020 (Peer-Reviewed Journal)
9. **FARKLI EKSTRAKSİYON YÖNTEMLERİNİN HİBİSKUS EKSTRAKTLARININ KALİTE ÖZELLİKLERİ ÜZERİNE ETKİSİNİN ARAŞTIRILMASI**
DİNÇER C., TONGUR T., ERKAYMAZ T.
Gıda, vol.45, no.3, pp.409-420, 2020 (Peer-Reviewed Journal)
10. **MATHEMATICAL MODELING OF CONCENTRATIONS OF GRAPE, POMEGRANATE AND BLACK CARROT JUICES BY VARIOUS METHODS**
DİNÇER C., BURAK ÇAM İ., TORUN M., BAŞÜNAL GÜLMEZ H., TOPUZ A.
Gıda, vol.44, no.6, pp.1092-1105, 2019 (Peer-Reviewed Journal)
11. **MEYVE SUYU İŞLEMEDE ULTRASES KULLANIMI**
DİNÇER C., TOPUZ A.
Gıda, vol.43, no.4, pp.569-581, 2018 (Peer-Reviewed Journal)
12. **Doğanın Ateşli Hediyesi: Kırmızıbiber**
TOPUZ A., DİNÇER C.
Food Sektör, vol.12, no.70, pp.36-37, 2012 (Non Peer-Reviewed Journal)
13. **Dondurarak Konsantrasyon İşlemi ve Gıda Endüstrisinde Uygulamaları**
DİNÇER C., TOPUZ A.
AKADEMİK GIDA, vol.7, no.6, pp.47-51, 2009 (Peer-Reviewed Journal)

Books & Book Chapters

1. **Meyve ve Sebze İşleme Teknolojileri: Yenilikler ve Zorluklar**
TOPUZ A., DİNÇER C., AŞIK AYGÜN S.
in: Besleyici ve Sağlıklı Gıda : Gıda Endüstrisinden Sofraya, El, Sedef Nehir, Editor, Ortadoğu Reklam Tanıtım Yayıncılık Turizm Eğitim İnşaat Sanayi ve Ticaret A.Ş., pp.39-46, 2023
2. **Drying of tea, herbals, and spices**
TOPUZ A., DİNÇER C., ATBAKAN KALKAN T., AŞIK AYGÜN S.
in: Drying Technology in Food Processing, Jafari, Seid Mahdi; Malekjani Narjes, Editor, ELSEVIER, pp.543-586, 2023

Refereed Congress / Symposium Publications in Proceedings

1. **Et ve Et Ürünlerinin Biyoaktif Bileşenlerce Zengin Sıvılar ile İşlenmesinde Vakumlu Emdirim Yönteminin Kullanılması**

Dinçer C., Aykın Dinçer E.

Kayseri Geleneksel Et ve Et Ürünleri Çalıştayı, Kayseri, Turkey, 16 - 18 November 2023, pp.1

2. **Farklı Hammaddelerden Alternatif Kefir Üretimi**

Özer E., Dinçer C.

Karadeniz 12. Uygulamalı Bilimler Kongresi, Rize, Turkey, 3 - 05 March 2023, pp.23

3. **Vakumlu Emdirim Tekniği ile Tavuk Eti Küplerinin Renklendirilmesinde Havuç Suyunun Kullanımı**

Aykın Dinçer E., Dinçer C.

6. ULUSLARARASI BEYAZ ET KONGRESİ, Antalya, Turkey, 1 - 05 March 2023, no.35, pp.124-128

4. **Tavuk Eti Küplerinin Antosiyanince Zengin Meyve Suları Kullanılarak Renklendirilmesi**

Yiyen A., Üstünel S., Erkoç H. N., Aykın Dinçer E., Dinçer C.

6. ULUSLARARASI BEYAZ ET KONGRESİ, Antalya, Turkey, 1 - 05 March 2023, pp.1-4

5. **Modeling of hibiscus anthocyanins transport to apple tissue during ultrasound assisted vacuum impregnation**

Dinçer C.

2ND INTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Adana, Turkey, 3 - 04 August 2021

6. **Comparative Analysis of Fruit Flavor and Aroma Compounds in “Finike Oranges”**

Çiçekoğlu M. A., DİNÇER C., ŞEKER M., TOZLU İ.

4th International Agriculture Congress, Nevşehir, Turkey, 05 July 2018, pp.11

7. **EFFECT OF MICROWAVE AND THERMAL VACUUM CONCENTRATION METHODS ON SOME QUALITY PARAMETERS OF LEMON JUICE AND MATHEMATICAL MODELING OF CONCENTRATION**

DİNÇER C.

4TH INTERNATIONAL GAP FOOD, AGRICULTURE AND VETERINARY SCIENCES CONGRESS, 26 June 2021

8. **Effect Of Microwave And Thermal Vacuum Concentration Methods On Some Quality Parameters Of Watermelon Juice And Mathematical Modeling Of Concentration**

DİNÇER C.

2nd INTERNATIONAL CUKUROVA AGRICULTURE and VETERINARY CONGRESS, 04 January 2021

9. **Hibiskus (Hibiscus sabdariffa L.) ekstraktlarının farklı yöntemler ile konsantrasyonunun matematiksel modellenmesi ve ekstraktların kalite özellikleri üzerine etkisinin belirlenmesi**

DİNÇER C.

Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.73

10. **Mathematical modeling of concentration of grape, pomegranate and black carrot juices by different methods**

DİNÇER C., ÇAM İ. B., TORUN M., BAŞÜNAL GÜLMEZ H., TOPUZ A.

3rd EuroSciCon Conference on Food Technology, Atina, Greece, 22 - 23 April 2019, vol.43, no.3, pp.33

11. **Diallel analysis of temperate maize germplasm for lysine and methionine amino acid content and studies for developing quality doubled haploid lines**

ERDAL Ş., CENGİZ R. R., PAMUKÇU M., ÖZTÜRK A., DİNÇER C., CENGİZ B., SCOTT M. P.

13th Asian Maize Conference and Expert Consultation on “Maize for Food, Feed, Nutrition and Environmental Security”, 8 - 10 October 2018

12. **Modeling Inactivation Kinetics of Escherichia coli in Black Mulberry Juice under Heat Treatments**

DİNÇER C., TOPUZ A.

19th International Conference on Food Processing Technology and Components, Paris, France, 28 - 29 August 2017, vol.19, no.8, pp.2502

13. **Degradation Kinetic of Anthocyanin in Black Mulberry Juice Concentrates Produced by Thermal Evaporation and Osmotic Distillation**

DİNÇER C., TOPUZ A.

The Food Factor I Barcelona Conference, Barcelona, Spain, 2 - 04 November 2016, pp.248

14. **Meyve Suyu Konsantrasyonunda Ozmotik Distilasyon Yönteminin Kullanımı**

DİNÇER C., TOPUZ A.

Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.403

15. **Effect of concentration method and storage on some quality parameters of black mulberry juice concentrates**
DİNÇER C., TONTUL İ., TOPUZ A.
EuroFoodChem XVIII, Madrid, Spain, 13 - 16 October 2015, pp.178
16. **Inactivation of Escherichia coli in black mulberry juice under pulsed sonication and continuous thermo-sonication treatments**
DİNÇER C., TOPUZ A.
Novel Approaches in Food Industry (NAFI 2014), Aydın, Turkey, 26 - 29 May 2014, pp.24
17. **The effect of microbial growth on total phenolic compounds during fermentation**
DİNÇER C., YATMAZ E., TURHAN İ., KARHAN M.
Eurobiotech Agriculture Symposium, Kayseri, Turkey, 12 - 14 April 2012, vol.161, pp.40
18. **Kapsainoitlerin genel özellikleri ve sağlık üzerine etkileri**
DİNÇER C., TOPUZ A.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 1 - 04 October 2012
19. **Decolourization Of Carob Pod Extract By Using Aspergillus Sojae Pyrg-Transfomed**
DİNÇER C., YATMAZ E., TURHAN İ., TETİK N.
Eurobiotech 2012 Agriculture Symposium, Journal of Biotechnology, Kayseri, Turkey, 12 - 14 April 2012, vol.161, pp.40
20. **Volatile constituents of matcha produced from different Turkish tea clones grown under different shading conditions**
TOPUZ A., ŞAHİN H., DİNÇER C., TORUN M., TONTUL İ., ÇAM İ. B., ÖZDEMİR F.
First International Congress on Cocoa Coffee and Tea, Italy, 1 - 04 September 2011
21. **Ultrasound pasteurization in fruit juice industry**
DİNÇER C., ÇAM İ. B., TOPUZ A.
International Food Congress-Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011, pp.232
22. **Changes in total phenolic content and antioxidant activity of Salvia and Sideritis species grown in wild and cultivated condition**
DİNÇER C., TONTUL İ., ÖZDEMİR K. S., ÇAM İ. B., TOPUZ A., ŞAHİN H., GÖKTÜRK R. S., TUĞRUL AY S.
1st International Congress on Food Technology, Antalya, Turkey, 3 - 06 November 2010, pp.114
23. **Effect of the concentration treatments on sage (Salvia fruticosa) Extract**
Gabor R., Fogarassy E., Vatai G., TORUN M., DİNÇER C., ŞAHİN NADEEM H., ÖZDEMİR F.
International Congress on Food Technology, Antalya, Turkey, 3 - 06 November 2010, pp.654
24. **Spray Drying of the Sage (Salvia fruticosa) Water Extract by using Different Hydrocolloids Carrier**
TORUN M., DİNÇER C., ŞAHİN NADEEM H., TOPUZ A., ÖZCAN M. M.
Thirteenth Food Colloids, 21 March 2010
25. **Effects of the Concentration Treatments on Sage (Salvia fruticosa) Extract**
Racz G., Fogarassy E., Vatai G., TORUN M., DİNÇER C., ŞAHİN NADEEM H., ÖZDEMİR F.
First International Congress on Food Technology, 03 October 2010
26. **Evaluation of antioxidant acticvity and total phenolic content in Turkish floral honeys, as well as their chemical properties**
Öziyici H. R., Dinçer C., Turhan İ., Tetik N., Karhan M.
3rd Apimondia International Forum on Apitherapy and 2nd Apimondia International Forum on Apiquality, Ljubljana, Slovenia, 28 September - 02 October 2010, pp.47
27. **Determination of total phenolics and antioxidant content with physicochemical properties in Turkish honeydew honeys**
TURHAN İ., ÖZİYİCİ H. R., DİNÇER C., TETİK N., KARHAN M.
3rd Apimondia International Forum on Apitherapy and 2nd Apimondia International Forum on Apiquality, Ljubljana, Slovenia, 28 September - 02 October 2010, pp.46
28. **Determination of total phenolics and antioxidant content with physicochemical properties in Turkish honeydew honeys**
TURHAN İ., ÖZİYİCİ H. R., DİNÇER C., TETİK N., KARHAN M.

3rd Apimondia International Forum on Apitherapy and 2nd Apimondia International Forum on Apiquality, Slovenia, 1 - 04 September 2010, pp.46

29. **Influence Of Drying Methods On Carotenoids Of Paprika (Cv. Jalapeno)**
TOPUZ A., DİNÇER C., ÖZDEMİR K. S., FENG H., KUSHAD M.
15th World Congress of Food Science & Technology, United States Of America, 1 - 04 August 2010
30. **Çözünür (Instant) Dağ Çayı (Sideritis stricta) Üretiminde Ekstraksiyon Koşullarının Belirlenmesi Üzerine Bir Araştırma**
DİNÇER C., TORUN M., TOPUZ A., AKDOĞAN A., ŞAHİN NADEEM H., ÖZDEMİR F.
Türkiye 10. Gıda Kongresi, 21 May 2010
31. **Some Quality Characteristics of the Reconstituted Instant Sage (Salvia fruticosa)**
TORUN M., DİNÇER C., ŞAHİN H., TOPUZ A., ÖZDEMİR F., Özcan M. M.
6. Conference on Medicinal and Aromatic Plants of Southeast European Countries., Turkey, 1 - 04 April 2010
32. **Traditional uses, bioactive compounds and health benefits of some Salvia and Sideritis species in Turkey**
DİNÇER C., TONTUL İ., ŞAHİN H., TOPUZ A.
Traditional Foods from Adriatic to Caucasus, Turkey, 1 - 04 April 2010
33. **Phenolic acid and flavonoid composition of Sideritis lycia and Sideritis libanotica subsp. Linearis**
DİNÇER C., TOPUZ A., ÇAM İ. B., TONTUL İ., ÖZDEMİR K. S., ŞAHİN H., GÖKTÜRK R. S., TUĞRUL AY S.
6. Conference on Medicinal and Aromatic Plants of Southeast European Countries., Turkey, 1 - 04 April 2010
34. **Spray Drying of Sage (Salvia fruticosa) Water Extract by Using Different Hydrocolloid Carriers**
TORUN M., DİNÇER C., ŞAHİN H., TOPUZ A., ÖZDEMİR F., Özcan M. M.
Thirteenth Food Colloids, Spain, 1 - 04 March 2010
35. **Bitki Çayı Olarak Tüketilen Salvia fruticosa ve Salvia tomentosa Türünün Fenolik Asit ve Flavonoid Kompozisyonu**
DİNÇER C., TOPUZ A., ÖZDEMİR K. S., ŞAHİN H., GÖKTÜRK R. S., TUĞRUL AY S.
2. Geleneksel Gıdalar Sempozyumu, Van, Turkey, 1 - 04 May 2009
36. **Concentration of red currant juice by complex membrane process technology and analytical evaluation of the products**
Vatai G., ÖZDEMİR F., Bekassy-Mohar E., Bonvolgyi S., Kozak A., Horvath H., TOPUZ A., TETİK N., ŞAHİN H., DİNÇER C., et al.
International Conference on Science and Technique in the Agri-Food Business, Szeged, Hungary, 5 - 06 November 2008, pp.224-225
37. **Comparison of chemical and sensory properties of naturally grown and cultivated sage (Salvia spp) and mountain tea (Sideritis spp.)**
DİNÇER C., TOPUZ A., ŞAHİN H., TUĞRUL AY S., GÖKTÜRK R. S., ÖZDEMİR F.
11th International Symposium of Natural Product Chemistry, Pakistan, 1 - 04 October 2008
38. **Production of Red Currant Juice Concentrate by Integrated Membrane Process and Modelling of the Separations**
Bonvolgyi S., Kozak A., Molnar Z., Roman A., Bekassy-Mohar E., Vatai G., ÖZDEMİR F., TOPUZ A., TETİK N., ŞAHİN H., et al.
International Conferences in Agricultural Engineering, Hungary, 1 - 04 September 2008, pp.90
39. **Türk siyah çayının fenolik madde kompozisyonu üzerine rakım, sürgün dönemi ve çay sınıfının etkisi**
ÖZDEMİR F., ŞAHİN H., AKDOĞAN A., DİNÇER C., TOPUZ A.
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 1 - 04 May 2008, pp.141-144
40. **Karotenoid bileşiklerin sağlık üzerine etkileri**
AKDOĞAN A., DİNÇER C., TORUN M., ŞAHİN H., TOPUZ A., ÖZDEMİR F.
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 1 - 04 May 2008
41. **Çözünür (Instant) dağ çayı (Sideritis stricta) üretiminde ekstraksiyon koşullarının belirlenmesi üzerine bir araştırma**
DİNÇER C., TORUN M., TOPUZ A., AKDOĞAN A., ŞAHİN H., ÖZDEMİR F.
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 1 - 04 May 2008

42. **Instant adaçayı (*Salvia fruticosa*) üretiminde ekstraksiyon koşullarının belirlenmesi**
TORUN M., DİNÇER C., ŞAHİN H., AKDOĞAN A., TOPUZ A., ÖZDEMİR F.
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 1 - 04 May 2008, pp.187-190
43. **Phenolic composition of different Turkish green teas**
ŞAHİN H., AKDOĞAN A., DİNÇER C., TOPUZ A., ÖZDEMİR F.
The 3rd International Conference on O-CHA (Tea) Culture and Science, Japan, 1 - 04 November 2007, vol.HB_-005, pp.1-2
44. **Meyve ve Sebzelerin Muhafazasında İyonize Radyasyon Kullanımı**
DİNÇER C., TOPUZ A.
Türkiye 9. Gıda Kongresi, Bolu, Turkey, 1 - 04 May 2006
45. **Physical and Nutritional Characterisation of Chestnuts Cultivated In Different Regions of Turkey**
TOPUZ A., ŞAHİN H., AKSU M., DİNÇER C., AKDOĞAN A.
3rd Central European Congress on Food, Bulgaria, 1 - 04 May 2006

Academic and Administrative Experience

2020 - Continues	Head of Department	Akdeniz University, Finike Vocational School, Department of Food Processing
2017 - Continues	Deputy Director of the Center	Akdeniz University, -----, Food Safety and Agricultural Research Center

Activities in Scientific Journals

JOURNAL OF FOOD QUALITY, Assistant Editor/Section Editor, 2023 - Continues

JOURNAL OF FOOD PROCESSING AND PRESERVATION, Assistant Editor/Section Editor, 2022 - Continues

FOOD RESEARCH INTERNATIONAL, Committee Member, 2019 - Continues

Metrics

Publication: 89

Citation (WoS): 110

Citation (Scopus): 614

H-Index (WoS): 13

H-Index (Scopus): 13

Research Areas

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