

Res. Asst. CEREN MUTLU

Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: I-7716-2017

Yoksis Researcher ID: 226895

Education Information

Doctorate, Akdeniz University, Institute of Science, Gıda Mühendisliği Anabilim Dalı, Turkey 2016 - Continues

Postgraduate, Akdeniz University, Fen Bilimleri , Gıda Mühendisliği Bölümü, Turkey 2014 - 2016

Undergraduate, Akdeniz University, Faculty Of Engineering, Department of Food Engineering, Turkey 2009 - 2014

Undergraduate, Budapest Corvinus Üniversitesi, Food Science, Food Science, Hungary 2013 - 2013

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Postgraduate, Balın Biyoaktif Bileşenlerinin Korunarak Kurutulması ve Üretilen Bal Tozlarından Soğuk İçecek Karışımı Hazırlama İmkanlarının Araştırılması, Akdeniz University, Faculty of Engineering, Department of Food Engineering, 2016

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Technology, Cereals Technology, Sugars, Syrups, Starches and Candy, Engineering and Technology

Academic Titles / Tasks

Research Assistant, Akdeniz University, Faculty of Engineering, Department of Food Engineering, 2015 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

1. **Bee pollen usage as carrier material in the drying of honey and some properties of honey-bee pollen powders**
Mutlu C.
British Food Journal, vol.125, no.10, pp.3734-3747, 2023 (SCI-Expanded)

- II. **Evaluating the effects of different drying methods, carrier materials and their ratios to produce bioactive honey-like powder**
MUTLU C., ERBAŞ M.
JOURNAL OF APICULTURAL RESEARCH, vol.62, no.2, pp.364-373, 2023 (SCI-Expanded)
- III. **Advances in the Elemental Composition Analysis of Propolis Samples from Different Regions of Turkey by X-Ray Fluorescence Spectrometry**
MUTLU C., ÖZER ATAĞÖZÜ Ö., ERBAŞ M., YALÇIN M. G.
BIOLOGICAL TRACE ELEMENT RESEARCH, vol.201, no.1, pp.435-443, 2023 (SCI-Expanded)
- IV. **Modulating of food glycemic response by lactic acid bacteria**
MUTLU C., Candal-Uslu C., Özhanlı H., Arslan-Tontul S., ERBAŞ M.
Food Bioscience, vol.47, 2022 (SCI-Expanded)
- V. **Expected glycemic impact and probiotic stimulating effects of whole grain flours of buckwheat, quinoa, amaranth and chia**
Arslan-Tontul S., Candal Uslu C., Mutlu C., Erbaş M.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.59, no.4, pp.1460-1467, 2022 (SCI-Expanded)
- VI. **Tarhana as a food aid suggestion to the world food program**
Bilgin D. G., Özhanlı H., MUTLU C., ERBAŞ M.
Journal of Food and Nutrition Research, vol.61, no.2, pp.107-115, 2022 (SCI-Expanded)
- VII. **A new gluten-free product: Brown rice bulgur, and its physical and chemical properties**
CANDAL-USLU C., MUTLU C., KOÇ A., BILGIN D. G., ERBAŞ M.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.3, 2021 (SCI-Expanded)
- VIII. **Impact of inert and inhibitor baking atmosphere on HMF and acrylamide formation in bread**
Gulcan U., Uslu C. C., MUTLU C., Arslan-Tontul S., Erba M.
Food Chemistry, vol.332, 2020 (SCI-Expanded)
- IX. **Some physical properties and adsorption isotherms of vacuum-dried honey powder with different carrier materials**
MUTLU C., Koc A., ERBAŞ M.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.134, 2020 (SCI-Expanded)
- X. **Sorption isotherms of coffee in different stages for producing Turkish coffee**
MUTLU C., CANDAL-USLU C., Kilic-Buyukkurt O., ERBAŞ M.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.44, no.5, 2020 (SCI-Expanded)
- XI. **Microbiological and chemical properties of wet tarhana produced by different dairy products**
Arslan-Tontul S., MUTLU C., Candal C., ERBAŞ M.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.55, no.12, pp.4770-4781, 2018 (SCI-Expanded)
- XII. **Production of a minimally processed jelly candy for children using honey instead of sugar**
MUTLU C., Tontul S. A., ERBAŞ M.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.93, pp.499-505, 2018 (SCI-Expanded)
- XIII. **The stages of candied chestnut production and the influence of the sorbitol used on their properties**
Candal C., MUTLU C., TONTUL S. A., ERBAŞ M.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.10, no.4, pp.351-360, 2018 (SCI-Expanded)
- XIV. **Physicochemical, Thermal, and Sensory Properties of Blue Corn (Zea Mays L.)**
MUTLU C., Arslan-Tontul S., Candal C., Kilic O., ERBAŞ M.
JOURNAL OF FOOD SCIENCE, vol.83, no.1, pp.53-59, 2018 (SCI-Expanded)
- XV. **Effects of processing on the chemical composition of rice**
Arslan S., ERBAŞ M., Candal C., MUTLU C.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.8, no.4, pp.597-607, 2016 (SCI-Expanded)

Articles Published in Other Journals

- I. **NADİR BİR ŞEKER OLAN D-ALLÜLOZUN BESLENMEDE KULLANIM İMKANLARI VE ÜRETİM**

YÖNTEMLERİ

ÖZHANLI H., BİLGİN D. G., MUTLU C., ERBAŞ M.

GIDA, vol.46, no.4, pp.925-938, 2021 (Peer-Reviewed Journal)

- II. **D-glikozdan D-sorbitol ve L-askorbik Asit Üretimi: Bu Bileşiklerin Özellikleri, Kullanım Alanları ve Sağlık Üzerine Etkileri**
MUTLU C., ERBAŞ M.
Gıda, vol.45, no.1, pp.92-102, 2020 (Peer-Reviewed Journal)
- III. **Farklı Oranlarda Peynir Altı Suyu Kullanımının Beyaz ve Tam Buğday Unlarından Üretilen Ekmeklerin Bazı Özellikleri Üzerine Etkisi**
CANSIZ Z., CANDAL C., MUTLU C., ARSLAN TONTUL S., ERCAN R., ERBAŞ M.
Gıda, vol.45, no.1, pp.125-135, 2020 (Peer-Reviewed Journal)
- IV. **Bazı Tahıl Benzeri Ürünlerin Glutensiz Kek Üretiminde Kullanımı**
MUTLU C., ARSLAN TONTUL S., CANDAL C., ERBAŞ M.
GIDA, vol.44, no.5, pp.770-780, 2019 (Peer-Reviewed Journal)
- V. **Çiya Tohumundan Ultrason Destekli Yağ Ekstraksiyonunun Optimizasyonu**
ARSLAN TONTUL S., MUTLU C., KOÇ A., ERBAŞ M.
GIDA, vol.43, pp.393-402, 2018 (Peer-Reviewed Journal)
- VI. **Vakum Kurutma Yöntemi Kullanılarak Üretilen Sade ve Meyveli Bal Tozlarının Bazı Fiziksel, Kimyasal ve Duyusal Özelliklerinin Belirlenmesi**
MUTLU C., ERBAŞ M.
GIDA, vol.43, pp.432-445, 2018 (Peer-Reviewed Journal)
- VII. **Bal ve Diğer Arı Ürünlerinin Bazı Özellikleri ve İnsan Sağlığı Üzerine Etkileri**
MUTLU C., ERBAŞ M., ARSLAN TONTUL S.
AKADEMİK GIDA, vol.15, no.1, pp.75-83, 2017 (Peer-Reviewed Journal)
- VIII. **Gıdaların nem sorpsiyon izotermelerinin belirlenmesi ve eşitliklerinin çözümü**
ERBAŞ M., CANDAL C., KILIÇ Ö., MUTLU C.
GIDA, 2016 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. **Elemental Composition Determination of Propolis Samples from Different Regions of Turkey by X-Ray Fluorescence Spectrometry**
Mutlu C., Özer Atakoğlu Ö., Yalçın M. G., Erbaş M.
10th Central European Congress on Food, Sarajevo, Bosnia And Herzegovina, 10 - 11 June 2021, pp.37
- II. **Sorbitol Production with Catalytic Hydrogenation from Glucose**
Öztürk M., Candal C., Mutlu C., Koç A., Erbaş M.
10th Central European Congress on Food, Sarajevo, Bosnia And Herzegovina, 10 - 11 June 2021, pp.57
- III. **Brown Rice Bulgur Production**
Candal C., Mutlu C., Koç A., Bilgin D. G., Erbaş M.
10th Central European Congress on Food, Sarajevo, Bosnia And Herzegovina, 10 - 11 June 2021, pp.111
- IV. **Optimization of L-Sorbose Production from D-Sorbitol Using Gluconobacter oxydans ATCC 621**
Özhanlı H., Mutlu C., Erbaş M.
10th Central European Congress on Food, Sarajevo, Bosnia And Herzegovina, 10 - 11 June 2021, pp.45
- V. **Türkiye'nin farklı bölgelerinden toplanan bal örneklerinin bazı fiziksel, kimyasal ve biyolojik özellikleri**
MUTLU C., BİLGİN D. G., KOÇ A., ÖZTÜRK M., SÜMBÜL M., CANDAL C., ÖZHANLI H., ARSLAN TONTUL S., AKDENİZ G., ERBAŞ M.
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.76
- VI. **Fonksiyonel bir gıda olarak arı sütü ve özellikleri**
MUTLU C., ERBAŞ M.

- Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.440
- VII. **Dünya gıda programına bir gıda yardım önerisi olarak tarhana**
BILGIN D. G., ÖZHANLI H., MUTLU C., ERBAŞ M.
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.79
- VIII. **Nadir bir şeker olan allülozun üretimi ve beslenmede kullanım imkanları**
ÖZHANLI H., BILGIN D. G., MUTLU C., ERBAŞ M.
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.80
- IX. **Fatty Acid Composition of Some Pseudocereals**
MUTLU C., Arslan Tontul S., Candal C., ERBAŞ M.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.256
- X. **Determination of Functional Properties of Some Pseudocereals**
Arslan Tontul S., MUTLU C., Candal C., ERBAŞ M.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.195
- XI. **Effects of Baking Atmosphere on Non-Enzymatic Browning Reactions in Bread**
Gülcan Ü., Durak A. N., MUTLU C., Arslan Tontul S., Candal C., ERBAŞ M.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.219
- XII. **Sorption Isotherms of Coffee in Different Stages**
MUTLU C., Candal C., Kılıç Ö., ERBAŞ M.
The 10th International Conference on Water in Food, Prag, Czech Republic, 19 - 21 September 2018, pp.39
- XIII. **Nutritional Properties and Health Effects of Some Beekeeping Products**
MUTLU C., CANDAL C., ERBAŞ M.
Congress in Food Quality and Safety & Health and Nutrition 2018, Ohri, Macedonia, 13 - 15 June 2018, pp.32
- XIV. **Production Strategies of Low Glycemic Index Foods**
CANDAL C., MUTLU C., ERBAŞ M.
Congress in Food Quality and Safety & Health and Nutrition 2018, Ohri, Macedonia, 13 - 15 June 2018, pp.50
- XV. **The volatile compounds of kefir added wet tarhana**
Arslan Tontul S., MUTLU C., Candal C., ERBAŞ M.
31st EFFoST International Conference, Sitges, Spain, 13 - 16 November 2017, pp.1
- XVI. **Production of jelly candy by a minimal process using honey instead of sugar**
MUTLU C., Arslan Tontul S., ERBAŞ M.
31st EFFoST International Conference, Sitges, Spain, 13 - 16 November 2017, pp.2
- XVII. **Candied chestnut produced with sorbitol**
Candal C., Arslan Tontul S., MUTLU C., ERBAŞ M.
31st EFFoST International Conference, Sitges, Spain, 13 - 16 November 2017, pp.3
- XVIII. **Some Physical and Chemical Properties of Blue Corn (Zea Mays L.)**
MUTLU C., ARSLAN TONTUL S., CANDAL C., KILIÇ Ö., ERBAŞ M.
16th European Young Cereal Scientists and Technologists Workshop, Selanik, Greece, 18 - 21 April 2017, pp.29
- XIX. **Some Physical and Chemical Properties of Blue Corn (Zea Mays L.)**
MUTLU C., ARSLAN TONTUL S., CANDAL C., KILIÇ Ö., ERBAŞ M.
16th European Young Cereal Scientists and Technologists Workshop, Selanik, Greece, 18 - 21 April 2017, pp.12
- XX. **Some Physical and Chemical Properties of Blue Corn (Zea Mays L.)**
MUTLU C., ARSLAN TONTUL S., CANDAL C., KILIÇ Ö., ERBAŞ M.
16th European Young Cereal Scientists and Technologists Workshop, Selanik, Greece, 18 - 21 April 2017, pp.12
- XXI. **Kefir addition in production of wet tarhana**
CANDAL C., MUTLU C., ARSLAN TONTUL S., ERBAŞ M.
6th International Congress on Food Technology, Atina, Greece, 18 - 19 March 2017
- XXII. **Kefir Addition in Production of Wet Tarhana**
Candal C., MUTLU C., ARSLAN TONTUL S., ERBAŞ M.
6th International Congress on Food Technology, Atina, Greece, 16 - 18 March 2017, pp.166
- XXIII. **Kefir Addition in Production of Wet Tarhana**
Candal C., MUTLU C., ARSLAN TONTUL S., ERBAŞ M.

- 6th International Congress on Food Technology, Atina, Greece, 16 - 18 March 2017, pp.166
- XXIV. **Kefir Addition in Production of Wet Tarhana**
Candal C., MUTLU C., ARSLAN TONTUL S., ERBAŞ M.
6th International Congress on Food Technology, Atina, Greece, 16 - 18 March 2017, pp.166
- XXV. **Determination of Some Physical and Chemical Properties of Gluten-Free Cake Enriched with Pseudocereals**
MUTLU C., ARSLAN TONTUL S., Candal C., ERBAŞ M.
6th International Congress on Food Technology, Atina, Greece, 16 - 18 March 2017, pp.42
- XXVI. **Determination of Some Physical and Chemical Properties of Gluten-Free Cake Enriched with Pseudocereals**
MUTLU C., ARSLAN TONTUL S., Candal C., ERBAŞ M.
6th International Congress on Food Technology, Atina, Greece, 16 - 18 March 2017, pp.42
- XXVII. **Determination of Some Physical and Chemical Properties of Gluten-Free Cake Enriched with Pseudocereals**
MUTLU C., ARSLAN TONTUL S., Candal C., ERBAŞ M.
6th International Congress on Food Technology, Atina, Greece, 16 - 18 March 2017, pp.42
- XXVIII. **Production of Honey Powder with Vacuum Drying Method and Its Physicochemical Properties**
MUTLU C., ERBAŞ M.
2nd Food Structure Design, Antalya, Turkey, 26 - 28 October 2016, pp.165-166
- XXIX. **Püskürterek Kurutma Yöntemi ile Balın Biyoaktif Bileşenlerinin Korunarak Toz Haline Getirilme İmkanlarının Araştırılması**
MUTLU C., ERBAŞ M.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.68
- XXX. **Gıdaların su içerikleri ve su aktivitelerinin fizikokimyasal anlamı ve sorpsiyon izotermelerinin önemi**
ERBAŞ M., ARSLAN TONTUL S., DURAK A. N., AYKIN E., MUTLU C., Candal C., Kılıç Ö.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.112
- XXXI. **Gıdaların su içerikleri ve su aktivitelerinin fizikokimyasal anlamı ve sorpsiyon izotermelerinin önemi**
ERBAŞ M., ARSLAN TONTUL S., DURAK A. N., AYKIN E., MUTLU C., Candal C., Kılıç Ö.
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ERBAŞ M., ARSLAN TONTUL S., DURAK A. N., AYKIN E., MUTLU C., Candal C., Kılıç Ö.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.112
- XXXV. **Some Properties of Wheat Sprouts**
ERBAŞ M., MUTLU C., ARSLAN TONTUL S., Candal C.
International Cereal and Bread Congress, İstanbul, Turkey, 18 - 21 April 2016, pp.252
- XXXVI. **Lump Tarhana and Its Production**
ERBAŞ M., ARSLAN TONTUL S., MUTLU C.
International Symposium on Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.121
- XXXVII. **Lump Tarhana and Its Production**
ERBAŞ M., Candal C., ARSLAN TONTUL S., MUTLU C.
The 3th International Symposium On Traditional Foods From Adriatic To Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.121
- XXXVIII. **Production of traditional chestnut candy and determination of some physical and chemical properties**

MUTLU C., YAŞAR S., ARSLAN TONTUL S., CANDAL C., ERBAŞ M.

The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.432

XXXIX. Lump Tarhana and Its Production

ERBAŞ M., Candal C., ARSLAN TONTUL S., MUTLU C.

The 3th International Symposium On Traditional Foods From Adriatic To Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.121

XL. Production of Tradiditonal Chesnut Candy and Determination of Some Physical and Chemical Properties

MUTLU C., ARSLAN TONTUL S., ERBAŞ M.

International Symposium on Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.432

Supported Projects

Erbaş M., Tontul S. A., TÜBİTAK - AB COST Project, Türkiyenin Farklı Bölgelerinde Üretilen Önemli Arıcılık Ürünlerinden Bal Polen ve Propolisin Karotenoid Kompozisyon ve Biyoyararışlılığının Belirlenmesi ve Bu Arıcılık Ürünlerinin Sağlık Üzerine Bazı Etkilerinin in Vitro Yöntemlerle Araştırılması, 2017 - 2022

Erbaş M., Mutlu C., TUBİTAK Project, D-glukoz Kullanılarak D-sorbitol ve L-askorbik Asit Üretim İmkanlarının Araştırılması, 2019 - 2021

Erbaş M., TUBİTAK Project, Balın Biyoaktif Bileşenlerinin Korunarak Toz Haline Getirilebileceği Kurutma Yöntemlerinin İncelenmesi ve Elde Edilen Tozlardan Soğuk İçecek Hazırlanmasına Yönelik Granüler Bal Tozu Üretim İmkanlarının Araştırılması, 2015 - 2016

MUTLU C., TUBİTAK Project, Şeker Yerine Bal Kullanılarak Çocuklara Yönelik Yumuşak Şekerleme Üretim İmkanlarının Araştırılması: JELİBAL, 2013 - 2014

Metrics

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H-Index (Scopus): 5

Congress and Symposium Activities

10th Central European Congress on Food, Attendee, Sarajevo, Bosnia And Herzegovina, 2021

Türkiye 13. Gıda Kongresi, Attendee, Çanakkale, Turkey, 2020

3rd International Congress on Food Technology, Attendee, Nevşehir, Turkey, 2018

Congress in Food Quality and Safety & Health and Nutrition 2018, Attendee, Ohrid, Macedonia, 2018

16th European Young Cereal Scientists and Technologists Workshop, Attendee, Thessaloníki, Greece, 2017

6th International Congress on Food Technology, Attendee, Athína, Greece, 2017

Türkiye 12. Gıda Kongresi, Attendee, Edirne, Turkey, 2016

2nd Food Structure Design, Attendee, Antalya, Turkey, 2016

3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Attendee, Sarajevo, Bosnia And Herzegovina, 2015