



PROF. MEHMET KARAASLAN

Kişisel Bilgiler

Eposta: mehmetkaraaslan@harran.edu.tr

Birimi : Gıda Bilimleri

Dahili : 3669

Makaleler (YOKSIS)

- 1**
Determination of the characteristic attributes of cottonseed protein concentrate
YÜCETEPE MELİKE, AKALAN MERVE, BAYRAK AKAY KAMİLE, KARAKUŞ MEHMET ŞÜKRÜ, KARAASLAN ASLİYE, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
Gıda / The Journal of Food, <http://dx.doi.org/10.15237/gida.gd22115>
- 2**
Aflatoxins B1 B2 G1 and G2 contamination in ground red peppers commercialized in Sanliurfa Turkey
KARAASLAN MEHMET, Yusuf Arslanğray
Environmental Monitoring and Assessment, <http://link.springer.com/10.1007/s10661-015-4402-0>
- 3**
Antiproliferative and antioxidant activities of Turkish pomegranate (Punica granatum L.) accessions
KARAASLAN MEHMET, VARDİN HASAN, VARLIKLIÖZ SUZAN, YILMAZ FATİH MEHMET
International Journal of Food Science and Technology, <http://doi.wiley.com/10.1111/ijfs.12278>
- 4**
Antiproliferative and antioxidant activities of Turkish pomegranate Punica granatum L accessions
KARAASLAN MEHMET, VARDİN HASAN, YILMAZ FATİH MEHMET, Varlıklöz Suzan
International Journal of Food Science and Technology,
- 5**
Biochemical, compositional, and spectral analyses of İsot (Urfa pepper) seed oil and evaluation of its functional characteristics
BAŞYİĞİT BÜLENT, ŞAHABETTİN DAĞHAN, KARAASLAN MEHMET
Grasas Y Aceites, <http://dx.doi.org/10.3989/gya.0915192>
- 6**
Bioengineering Novel Hydrogel Systems: Nucleic Acid Nanoparticles and Protein Polymeric Networks for Sustained Model Drug Delivery
Bayrak Akay Kamile, Akalan Merve, KARAKUŞ MEHMET ŞÜKRÜ, YÜCETEPE Melike, ŞİMŞEK ERAY, BAŞYİĞİT BÜLENT, KARAASLAN ASLİYE, KARAASLAN MEHMET
Food and Bioprocess Technology, <https://doi.org/10.1007/s11947-025-03782-0>

- 7 **Brown rice protein–dietary fibre conjugate improves bioaccessibility of minerals via modifying gelling structure of yoghurt**
AKALAN MERVE,KARAKUŞ MEHMET ŞÜKRÜ,ÖZASLAN ZEYNEP TUĞBA,BAŞYİĞİT BÜLENT,KARAASLAN ASLİYE,KARAASLAN MEHMET
International Journal of Food Science & Technology,<http://dx.doi.org/10.1111/ijfs.17085>
- 8 **Characterization of an expansin gene and its ripening specific promoter fragments from sour cherry *Prunus cerasus* L cultivars**
KARAASLAN MEHMET,Hrazdina Geza
Acta Physilogae Plantarum,
- 9 **Compositional analysis, biological activity, and food protecting ability of ethanolic extract of *Quercus infectoria* gall**
BAŞYİĞİT BÜLENT, SAĞLAM HİDAYET, KÖROĞLU KÜBRA, KARAASLAN MEHMET
Journal of Food Processing and Preservation,<http://dx.doi.org/10.1111/jfpp.14692>
- 10 **Design and characterization of a pea protein/nucleic acid-based biopolymeric film for strawberry preservation**
Bayrak Akay Kamile,ALAŞALVAR HAMZA,BAŞYİĞİT BÜLENT,KARAASLAN MEHMET
Food Packaging and Shelf Life,<https://doi.org/10.1016/j.fpsl.2025.101557>
- 11 **Design of novel nutritious microcapsules comprising ω -5 fatty acids and essential amino acids by assembling pomegranate seed derived macromolecules**
YÜCETEPE Melike, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
LWT,<http://dx.doi.org/10.1016/j.lwt.2021.111162>
- 13 **Domates Kabuğu Fenolikleri: Mikrodalga Destekli Ekstraksiyon Koşullarının Optimizasyonu ve Mikroenkapsülasyonu**
KARAKUŞ MEHMET ŞÜKRÜ, Akalan Merve, BAŞYİĞİT BÜLENT, KARAASLAN ASLİYE, KARAASLAN MEHMET
Iğdir University,<http://dx.doi.org/10.21597/jist.1290953>
- Domates Kabuğu Fenolikleri: Mikrodalga Destekli Ekstraksiyon Koşullarının Optimizasyonu ve Mikroenkapsülasyonu**
KARAKUŞ MEHMET ŞÜKRÜ, AKALAN Merve, BAŞYİĞİT BÜLENT, KARAASLAN ASLİYE, KARAASLAN MEHMET
Iğdir University,<http://dx.doi.org/10.21597/jist.1290953>
- 14 **Drying kinetics and thermal degradation of phenolic compounds and anthocyanins in pomegranate arils dried under vacuum conditions**
KARAASLAN MEHMET,YILMAZ FATİH MEHMET,VARDİN HASAN,İKİNCİ ALİ,Cesur Özge,DALGIÇ ALİ COŞKUN
International Journal of Food Science and Technology,
- 16 **Drying Technique Providing Maximum Benefits on Hydrogelling Ability of Avocado Seed Protein: Spray Drying**
Abdullah Bakhtiyar Azad, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
Foods,<http://dx.doi.org/10.3390/foods12234219>
- Drying Technique Providing Maximum Benefits on Hydrogelling Ability of Avocado Seed Protein: Spray Drying**
Abdullah Bakhtiyar Azad, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
Foods,<http://dx.doi.org/10.3390/foods12234219>

- 17 **Dual-Loaded Nanocarriers With High Stability in Gastrointestinal Tract for Type 2 Diabetes and Hypertension Prevention**
YÜCETEPE Melike,KARAKUŞ MEHMET ŞÜKRÜ,Akalan Merve,Bayrak Akay Kamile,SAĞLAM HİDAYET,KARAASLAN ASLİYE,BAŞYİĞİT BÜLENT,KARAASLAN MEHMET
Food Science & Nutrition,<https://doi.org/10.1002/fsn3.70394>
- 18 **Effect of *Oryctolagus cuniculus* (rabbit) rennet on the texture, rheology, and sensory properties of white cheese/title**
ALİHANOĞLU SELİN,Ekitren Demet,AKBULUT ÇAKIR ÇAĞIM,VARDİN HASAN,KARAASLAN ASLİYE,KARAASLAN MEHMET
Food Science Nutrition,<http://doi.wiley.com/10.1002/fsn3.649>
- 19 **Effects of cytokinin on callus proliferation associated with physiological and biochemical changes in *Vitis vinifera* L**
ÖZDEN MUSTAFA,KARAASLAN MEHMET
Acta Physilogae Plantarum,
- 20 **Effects of rootstocks and irrigation levels on grape quality of *Vitis vinifera* L cv Shiraz**
ÖZDEN MUSTAFA,VARDİN HASAN,ŞİMŞEK MEHMET,KARAASLAN MEHMET
African Journal of Biotechnology,
- 21 **Effects of rootstocks and irrigation levels on grape quality of *vitis vinifera*L cv Shiraz**
ÖZDEN MUSTAFA,VARDİN HASAN,ŞİMŞEK MEHMET,KARAASLAN MEHMET
african Journal of Biotechnology,
- 22 **Enhancing thermal and emulsifying resilience of pomegranate fruit protein with gum Arabic conjugation**
BAŞYİĞİT BÜLENT, YÜCETEPE Melike, AKYAR Gülbahar, KARAASLAN ASLİYE, KARAASLAN MEHMET
Colloids and Surfaces B: Biointerfaces,<http://dx.doi.org/10.1016/j.colsurfb.2022.112516>
- 24 **Ethnobotanical and Chemical Studies on Gezo Molasses from *Quercus brantii* Lindl. Acorns in Turkey**
SATIL FATİH, AKAN HASAN, KARAASLAN MEHMET, BALOS MEHMET MARUF, BAŞYİĞİT BÜLENT
Acta Societatis Botanicorum Poloniae,<http://dx.doi.org/10.5586/asbp.9011>
- Ethnobotanical and Chemical Studies on Gezo Molasses from *Quercus brantii* Lindl. Acorns in Turkey**
SATIL FATİH, AKAN HASAN, KARAASLAN MEHMET, BALOŞ Mehmet Maruf, BAŞYİĞİT BÜLENT
Acta Societatis Botanicorum Poloniae,<http://dx.doi.org/10.5586/asbp.9011>
- 25 **Fabricating Antibacterial Powders from Olive Oil-In Water Emulsions Stabilized by Sour Cherry-Derived Hemicellulose and Pectin Crystalline Structures**
Kandemir Şifanur,BAŞYİĞİT BÜLENT,KARAASLAN ASLİYE,CANSU ÜMRAN,SAĞLAM HİDAYET,KARAASLAN MEHMET
Food Biophysics,<https://doi.org/10.1007/s11483-024-09901-2>
- 26 **Facile construction of fruit protein based natural hydrogel via intra/inter molecular cross-linking**
DEMİRKIRAN Esra, BAŞYİĞİT BÜLENT, ALTUN Gülbahar, YÜCETEPE Melike, SAĞLAM HİDAYET, KARAASLAN MEHMET
Food Hydrocolloids,<http://dx.doi.org/10.1016/j.foodhyd.2022.107899>

- 27 **Facile synthesis of olive oil-incorporated oleofilms via high-power ultrasonic emulsification: A sustainable packaging model**
Akalan Merve,KARAKUŞ MEHMET ŞÜKRÜ,ALAŞALVAR HAMZA,KARAASLAN MEHMET,BAŞYİĞİT BÜLENT
Food Chemistry,<https://doi.org/10.1016/j.foodchem.2025.142989>
- 28 **Farklı kurutma teknikleri ile kurutulmuş Keme mantarının (Terfezia boudieri Chatin) karakteristik özellikleri**
BAŞYİĞİT BÜLENT,KARAASLAN MEHMET
Harran Üniversitesi Mühendislik Dergisi,<http://dx.doi.org/10.46578/humder.822639>
- 30 **Farklı Kurutma Teknikleri ve Ön İşlem Uygulamaları ile Kurutulmuş Soğanların Rehidrasyon Kapasitelerinin Artırılması**
KARAASLAN MEHMET,YILDIRIM ALİ,VARDİN HASAN
Harran Tarım ve Gıda Bilimleri Dergisi,
Farklı Kurutma Teknikleri ve Ön İşlem Uygulamaları ile Kurutulmuş Soğanların Rehidrasyon Kapasitelerinin Artırılması
KARAASLAN MEHMET,YILDIRIM ALİ,VARDİN HASAN
Harran Tarım ve Gıda Bilimleri Dergisi,
- 31 **Farklı pH ve Sıcaklık Değerlerinin Pichia Pastoris’de Rekombinant Ekspanzin Üretimi Üzerine Etkisi**
Aytekin Akbaba Merve,KARAASLAN ASLİYE,ALİHANOĞLU SELİN,VARDİN HASAN,KARAASLAN MEHMET
Harran Tarım ve Gıda Bilimleri Dergisi,<https://dergipark.org.tr/tr/pub/harranziraat/issue/37580/315532>
- 32 **Fatty-acid incorporation improves hydrophobicity of pea protein based films towards better oxygen/water barrier properties and fruit protecting ability**
BAYRAK AKAY KAMİLE,BAŞYİĞİT BÜLENT,KARAASLAN MEHMET
International Journal of Biological Macromolecules,<http://dx.doi.org/10.1016/j.ijbiomac.2024.133965>
- 33 **Functional characterization of high-yield plant protein powder valorized from de-oiled sour cherry seed using microwave-assisted enzymatic extraction followed by spray- and freeze-drying**
BAŞYİĞİT BÜLENT, GÖRGÜÇ AHMET, GENÇDAĞ ESRA, CANSU ÜMRAN, YILMAZ FATİH MEHMET, KARAASLAN MEHMET
Biomass Conversion and Biorefinery,<http://dx.doi.org/10.1007/s13399-022-03225-2>
- 34 **Gum arabic/maltodextrin microencapsulation confers peroxidation stability and antimicrobial ability to pepper seed oil**
KARAASLAN MEHMET,ŞENGÜN FATİH,CANSU ÜMRAN,BAŞYİĞİT BÜLENT,SAĞLAM HİDAYET,KARAASLAN ASLİYE
Food Chemistry,<https://linkinghub.elsevier.com/retrieve/pii/S0308814620316101>
- 35 **High efficiency microencapsulation of extra virgin olive oil (EVOO) with novel carrier agents: Fruit proteins**
BAŞYİĞİT BÜLENT, YÜCETEPE Melike, KARAASLAN ASLİYE, KARAASLAN MEHMET
Materials Today Communications,<http://dx.doi.org/10.1016/j.mtcomm.2021.102618>
- 36 **Instant stevia powder as a novel potential additive for enhancing nutritional value and quality characteristics of yogurt**
Akalan Merve, Bayrak Akay Kamile, BAŞYİĞİT BÜLENT, KARAKUŞ MEHMET ŞÜKRÜ, YÜCETEPE Melike, KARAASLAN MEHMET, KARAASLAN ASLİYE

- 36 Journal of Food Science and Technology,<http://dx.doi.org/10.1007/s13197-023-05892-z>
- 37 **Kullanıma Hazır Suda Çözünebilir Keçiboynuzu Kabuğu Tozu Üretiminin Yanıt Yüzey Yöntemi ile Çift Aşamalı Optimizasyonu**
KARAKUŞ MEHMET ŞÜKRÜ, Akalan Merve, YÜCETEPE Melike, Bayrak Akay Kamile, KARAASLAN ASLİYE, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
Omer Halisdemir Üniversitesi,<http://dx.doi.org/10.28948/ngumuh.1205063>
- 38 **Locust bean gum provides excellent mechanical and release attributes to soy protein-based natural hydrogels**
BAŞYİĞİT BÜLENT, ALTUN Gülbahar, YÜCETEPE Melike, KARAASLAN ASLİYE, KARAASLAN MEHMET
International Journal of Biological Macromolecules,<http://dx.doi.org/10.1016/j.ijbiomac.2023.123352>
- 39 **Microencapsulation of sour cherry oil by spray drying: Evaluation of physical morphology, thermal properties, storage stability, and antimicrobial activity**
BAŞYİĞİT BÜLENT, SAĞLAM HİDAYET, KANDEMİR ŞİFA, KARAASLAN ASLİYE, KARAASLAN MEHMET
Powder Technology,<https://linkinghub.elsevier.com/retrieve/pii/S0032591020301418>
- 40 **Molecular mechanisms underpinning the hydrogelling ability of apricot seed protein: Stretching protein side chain conformations via electromagnetic forcing**
ALTUN GÜLBAHAR, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
Materials Chemistry and Physics,<https://doi.org/10.1016/j.matchemphys.2024.129603>
- 41 **Multivariate Analyses of the Antioxidant, Antidiabetic, Antimicrobial Activity of Pomegranate Tissues with Respect to Pomegranate Juice**
ALSATAF Seba, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
Waste and Biomass Valorization,<http://dx.doi.org/10.1007/s12649-021-01427-9>
- 42 **Nohut proteini: Ultrases destekli özütlemenin optimizasyonu ve tekno-fonksiyonel davranışları**
Akalan Merve, KARAKUŞ MEHMET ŞÜKRÜ, BAŞYİĞİT BÜLENT, KARAASLAN ASLİYE, KARAASLAN MEHMET
Omer Halisdemir Üniversitesi,<http://dx.doi.org/10.28948/ngumuh.1296312>
- 43 **Novel Nutritive Garlic Product "Black Garlic" :A critical Reviews of its Composition, Production and Bioactivity**
ENGİN SELİN, KARAASLAN MEHMET, VARDİN HASAN
Harran Üniversitesi Mühendislik dergisi,<http://dergipark.gov.tr/humder>
- 44 **Optimisation of phenolic compound biosynthesis in grape Bogazkere Cv callus culture**
Karaaslan Mehmet, Ozden Mustafa, Vardin Hasan, Yilmaz Fatih Mehmet
African Journal of Biotechnology,
- 45 **Optimisation of phenolic compound biosynthesis in grape Boğazkere Cv callus culture**
KARAASLAN MEHMET, ÖZDEN MUSTAFA, VARDİN HASAN, YILMAZ FATİH MEHMET
African Journal of biotechnology,
- 46 **Optimization of extraction parameters on the isolation of phenolic compounds from sour cherry Prunus cerasus L pomace**
YILMAZ FATİH MEHMET, KARAASLAN MEHMET, VARDİN HASAN
Journal of Food Science and Technology,<http://link.springer.com/10.1007/s13197-014-1345-3>

- 47 **Oryctolagus cuniculus Kimozin Enzimini Pichia pastoris Mayasında İfade Edecek Vektörün Dizayn ve Jenerasyonu**
ALİHANOĞLU SELİN, Atıl Meral, VARDİN HASAN, KARAASLAN MEHMET
Harran University Journal of Engineering, <https://dergipark.org.tr/tr/download/article-file/575611>
- 48 **PAMUK ÇEKİRDEĞİ PROTEİN KONSANTRESİNİN KARAKTERİSTİK ÖZELLİKLERİNİN BELİRLENMESİ**
YÜCETEPE Melike, Akalan Merve, Bayrak Akay Kamile, KARAKUŞ MEHMET ŞÜKRÜ, KARAASLAN ASLİYE, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
GIDA, <http://dx.doi.org/10.15237/gida.gd22115>
- 49 **Phenolic fortification of yogurt using grape and callus extracts**
KARAASLAN MEHMET, ÖZDEN MUSTAFA, VARDİN HASAN, TÜRKOĞLU HÜSEYİN
LWT-Food Science and Technology,
- 50 **Physicochemical Properties of Zivzik and Gorumlu Pomegranates**
KARAASLAN MEHMET, İzol Gülşah
Harran Tarım ve Gıda Bilimleri Dergisi,
- 51 **Pichia pastoris SMD 1168 Suşu Kullanılarak Rekombinant Ekspanzin Üretimi**
KARAASLAN ASLİYE, VARDİN HASAN, KARAASLAN MEHMET
Harran Üniversitesi Mühendislik Dergisi,
- 52 **Production and Biochemical Characterization of Cellulase Enzyme by Trichoderma Strains from Harran Plain**
GURUK Mümine, KARAASLAN MEHMET
International Journal of Life Sciences and Biotechnology, <https://dergipark.org.tr/en/doi/10.38001/ijlsb.756818>
- 53 **Production of recombinant expansin and detection by SDS page analysis in Escherichia coli**
GÜNEŞ SERAP, EKTİREN DEMET, KARAASLAN MEHMET, VARDİN HASAN
International Journal of Agriculture Environment and Food Sciences, <http://dx.doi.org/10.31015/jaefs.2023.1.13>
- 54 **Recombinant expression and characterization of Oryctolagus cuniculus chymosin in Komagataella phaffii (Pichia pastoris)**
ALİHANOĞLU SELİN, EKTİREN DEMET, KARAASLAN MEHMET
Protein Expression and Purification, <http://dx.doi.org/10.1016/j.pep.2021.105874>
- 55 **Siirt İlinde Yetiştirilen Zivzik ve Pervari Nar Genotiplerinin Pomolojik ve Fizikokimyasal Özelliklerinin Karakterizasyonu**
SAKAR EBRU, VARDİN HASAN, KARAASLAN MEHMET, ODABAŞIOĞLU MEHMET İLHAN
Erzincan Üniversitesi Fen Bilimleri Enstitüsü Dergisi, <http://dx.doi.org/10.18185/erzifbed.1302999>
- 56 **Siirt-Pervari yöresinden toplanan balların fizikokimyasal özelliklerinin belirlenmesi**
GÜNDÜZ BAHAR, BAYRAK AKAY KAMİLE, KARAKUŞ MEHMET ŞÜKRÜ, AKALAN MERVE, YÜCETEPE MELİKE, BAŞYİĞİT BÜLENT, YILMAZ FATİH MEHMET, KARAASLAN ASLİYE, KARAASLAN MEHMET
Harran Tarım ve Gıda Bilimleri Dergisi, <http://dx.doi.org/10.29050/harranziraat.1189588>

- 58 **Siverek Yöresinde Yetiştirilen Kızıl Banki ve Bastık Kabarcık Üzüm Çeşitlerinin Organik Asit ve Şeker İçeriklerinin Belirlenmesi Üzerine Bir Araştırma**
Polat Aslı,KARAASLAN MEHMET,GÜRSÖZ SADETTİN
Harran Tarım ve Gıda Bilimleri Dergisi,
- Siverek Yöresinde Yetiştirilen Kızıl Banki ve Bastık Kabarcık Üzüm Çeşitlerinin Organik Asit ve Şeker İçeriklerinin Belirlenmesi Üzerine Bir Araştırma**
POLAT Aslı,KARAASLAN MEHMET,GÜRSÖZ SADETTİN
Harran Tarım ve Gıda Bilimleri Dergisi,<http://dergipark.ulakbim.gov.tr/harranziraat/article/view/5000202439/5000173466>
- 60 **Solanum lycopersicum Ekspanzin (LeExp1) Geni İçeren Rekombinant Pichia pastoris Protein Ekspresyon Vektörünün Dizaynı ve Oluşturulması**
GÜMÜŞ ASLİYE,KARAASLAN MEHMET,VARDİN HASAN
Harran Üniversitesi Mühendislik Dergisi,
- Solanum Lycopersicum Ekspanzin (LeExp1) Geni içeren Rekombinant Pichia pastoris Protein ekspresyon Vektörünün Dizaynı ve oluşturulması**
GÜMÜŞ ASLİYE,KARAASLAN MEHMET,VARDİN HASAN
Harran müh. dergisi,
- 61 **Sour cherry by-products: Compositions, functional properties and recovery potentials – A review**
YILMAZ FATİH MEHMET,GÖRGÜÇ AHMET,KARAASLAN MEHMET,VARDİN HASAN,BİLEK SEDA,UYGUN ÖZGE,BİRCAN CAVİT
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION,<https://www.tandfonline.com/doi/full/10.1080/10408398.2018.1496901>
- 62 **Sour cherry seed proteins devoted to covalently bonded carbohydrate moieties: efficacy of transaction and carbohydrate type on amino acid distribution and emulsifier behavior**
Akalın Merve,BAŞYİĞİT BÜLENT,YÜCETEPE Melike,KARAKUŞ MEHMET ŞÜKRÜ,Bayrak Akay Kamile,KARAASLAN ASLİYE,KARAASLAN MEHMET
Journal of Food Measurement and Characterization,<http://dx.doi.org/10.1007/s11694-023-02347-z>
- 63 **Spectroscopic (LC-ESI-MS/MS, FT-IR, NMR) and functional characterization of fruit seed oils extracted with green technology: A comparative study with Prunus cerasus and Punica granatum oils**
BAŞYİĞİT BÜLENT, SAĞLAM HİDAYET, HAYOĞLU İBRAHİM ABDÜLHEY, KARAASLAN MEHMET
Journal of Food Processing and Preservation,<http://dx.doi.org/10.1111/jfpp.15451>
- 64 **Starch and green silver nanoparticles based functional nanocomposite films: New insights in fresh fruit packaging**
Rustum Bakhan Mohammed,BAŞYİĞİT BÜLENT,KARAASLAN MEHMET
Journal of Applied Botany and Food Quality,<https://doi.org/10.5073/JABFQ.2024.097.013>
- 65 **Synthesis and accumulation of anthocyanins in sour cherries during ripening in accordance with antioxidant capacity development and chalcone synthase expression**
KARAASLAN MEHMET,YILMAZ FATİH MEHMET,KARAASLAN ASLİYE,VARDİN HASAN
European Food Research and Technology,<http://link.springer.com/10.1007/s00217-015-2530-y>
- 67 **Synthesizing mechanically robust natural pea protein hydrogels via deep cryogenic treatment: State of the art in bioactive compound delivery system**
BAŞYİĞİT BÜLENT, ALTUN GÜLBAHAR, ÖZASLAN ZEYNEP TUĞBA, KARAASLAN MEHMET
Food Hydrocolloids,<http://dx.doi.org/10.1016/j.foodhyd.2023.109202>

- 67 **Synthesizing mechanically robust natural pea protein hydrogels via deep cryogenic treatment: State of the art in bioactive compound delivery system**
BAŞYİĞİT BÜLENT, ALTUN Gülbahar, ÖZASLAN ZEYNEP TUĞBA, KARAASLAN MEHMET
FOOD HYDROCOLLOIDS, <http://dx.doi.org/10.1016/j.foodhyd.2023.109202>
- 68 **The effect of temperature and method of drying on isot (urfa pepper) and its vitamin C degradation kinetics**
dağhan şahabettin, YILDIRIM ALİ, YILMAZ FATİH MEHMET, VARDİN HASAN, KARAASLAN MEHMET
Italian Journal of Food Science, <http://www.chiriotieditori.it/ojs/index.php/ijfs/article/view/1070>
- 69 **The effect of temperature and method of drying on isot (Urfa pepper) and its vitamin C degradation kinetics**
DAĞHAN ŞAHABETTİN, YILDIRIM ALİ, YILMAZ FATİH MEHMET, VARDİN HASAN, KARAASLAN MEHMET
ITALIAN JOURNAL OF FOOD SCIENCE,
- 70 **The effects of drying conditions on moisture transfer and quality of pomegranate fruit leather pestil**
YILMAZ FATİH MEHMET, SULTAN YÜKSEKKAYA, VARDİN HASAN, KARAASLAN MEHMET
Journal of the Saudi Society of Agricultural Sciences,
- 71 **The effects of drying conditions on moisture transfer and quality of pomegranate fruit leather (pestil)**
YILMAZ FATİH MEHMET, YÜKSEKKAYA SULTAN, VARDİN HASAN, KARAASLAN MEHMET
Journal of the Saudi Society of Agricultural Sciences,
- 72 **Unveiling the multifaceted world of anthocyanins: Biosynthesis pathway, natural sources, extraction methods, copigmentation, encapsulation techniques, and future food applications**
YÜCETEPE Melike, ÖZASLAN ZEYNEP TUĞBA, KARAKUŞ MEHMET ŞÜKRÜ, Akalan Merve, KARAASLAN ASLİYE, KARAASLAN MEHMET, BAŞYİĞİT BÜLENT
Food Research International, <http://dx.doi.org/10.1016/j.foodres.2024.114437>
- 73 **Valorization of fruit processing by-products: free, esterified, and insoluble bound phytochemical extraction from cherry (Prunus avium) tissues and their biological activities**
YÜKSEKAYA ŞEHRİBAN, BAŞYİĞİT BÜLENT, SAĞLAM HİDAYET, PEKMEZ HATİCE, CANSU ÜMRAN, KARAASLAN ASLİYE, KARAASLAN MEHMET
Journal of Food Measurement and Characterization, <http://dx.doi.org/10.1007/s11694-020-00698-5>

Bildiriler (YOKSIS)

- 1 A Special Taste in Traditional Spices Isot**
Dağhan Şahabettin, Arslanğray Yusuf, KARAASLAN MEHMET, VARDİN HASAN
The 3rd International Symposium on 'Traditional Foods from Adriatic to Caucasus' ,
- 2 A Novel Nutritive Garlic Product For Increasing Garlic Consumption Black Garlic**
ENGİN SELİN, VARDİN HASAN, KARAASLAN MEHMET
1st International Congress on Medicinal And Aromatic Plants ,
- 3 A traditional sweet snack Elazığ s Foam Orcik**
ENGİN SELİN, YILMAZ FATİH MEHMET, KARAASLAN MEHMET, VARDİN HASAN

- 3 The 3rd International Symposium on 'Traditional Foods from Adriatic to Caucasus' ,
- 4 **Assessing the Effectiveness of Bioactive Peptides Derived from Pomegranate Seeds in Creating Hydrogel with the Presence of Locust Bean Gum**
KORKMAZ YILDIRIM BERİL FİDAN,YÜCETEPE MELİKE,AKALAN MERVE,BAŞYİĞİT BÜLENT,KARAASLAN MEHMET
International Sustainability in Life Congress (SUIC) ,
https://drive.google.com/file/d/1zfbITixO2_qHZ0j50P3qQGuuyquXBc8t/view
- 5 **Assessment of antimicrobial activity of pomegranate peel and determination of its individual phenolic compounds by using LC-ESI-MS/MS**
ALSATAF SEBA,BAŞYİĞİT BÜLENT,CANSU ÜMRAN,SAĞLAM HİDAYET,KARAASLAN ASLİYE,KARAASLAN MEHMET
1st International Conference on Advanced Production and Processing ,
- 6 **Composition and Functional Properties of Sour Cherry Seed Oil – A Review**
YILMAZ FATİH MEHMET,GÖRGÜÇ AHMET,KARAASLAN MEHMET,VARDİN HASAN,BİLEK SEDA,UYGUN ÖZGE,BİRCAN CAVİT
Fifth International ISEKI Food Conference ,
- 7 **Determination of hydrolyzation degree and antioxidant activity of fruit-based bioactive peptides**
YÜCETEPE MELİKE, AKALAN MERVE, BAYRAK AKAY KAMİLE, KARAKUŞ MEHMET ŞÜKRÜ, KARAASLAN ASLİYE, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
7th International Mediterranean Science and Engineering Congress (IMSEC 2022) ,
- 8 **effect of enzymes used in cheese making for the composition whey**
ENGİN SELİN,ektiren demet,KARAASLAN MEHMET,VARDİN HASAN
ICAFOF 2017 ,
- 9 **effect of enzymes used in cheese making for the composition of whey**
ENGİN SELİN,ektiren demet,KARAASLAN MEHMET,VARDİN HASAN
icafof 2017 ,
- 10 **Effect of enzymes used in making for the composition of whey.**
ENGİN SELİN,Ektiren Demet,KARAASLAN MEHMET,VARDİN HASAN
ICAFOF ,
- 11 **Effect of pH-shifting on extraction yield and the color of kidney bean (Phaseolus vulgaris L.) protein powder**
AKALAN MERVE, YÜCETEPE MELİKE, KARAKUŞ MEHMET ŞÜKRÜ, BAYRAK AKAY KAMİLE, BAŞYİĞİT BÜLENT, KARAASLAN MEHMET
7th International Mediterranean Science and Engineering Congress (IMSEC 2022) ,
- 12 **EXPANSINS IN CHERRY EXPRESSION OF EXPANSIN PROTEINS IN CHERRIES AND DETECTION OF EXPANSIN PROMOTER ACTIVITY USING AGROINJECTION**
KARAASLAN MEHMET,HRAZDINA GEZA
VI International Postharvest Symposium , http://www.actahort.org/books/877/877_147.htm
- 13 **Extrusion Technology in Innovative Food Industry**
ENGİN SELİN,KARAASLAN MEHMET,VARDİN HASAN
ICAFOF ,

- 14 Extrusion Technology in Innovative Food Industry**
ENGİN SELİN,KARAASLAN MEHMET,VARDİN HASAN
ICAFAF 2017 ,
- 15 Farklı ön işlemler uygulanmış soğanın güneş enerjili kurutucuda kurutulmasında kurutma kinetiği ile L askorbik asit renk ve su aktivitesi değerlerindeki değişimler**
VARDİN HASAN,KARAASLAN MEHMET
IMCOFE' 16 ,
- 16 Fenolik bileşiklerin süt ve süt ürünlerinde oluşumu ve duyusal kalitesi üzerine etkisi**
KARAASLAN MEHMET,SEYDİM ATIF CAN,SEYDİM ZEYNEP BANU
Süt Endüstrisinde Yeni Eğilimler Sempozyumu ,
- 17 Fitokimyasalların Sağlık Etkisi ve Fonksiyonel Olarak Kullanılma Olanakları**
YILMAZ FATİH MEHMET,VARDİN HASAN,KARAASLAN MEHMET
7. Gıda Mühendisliği Kongresi ,
- 18 Fresh and Dried Physico-chemical Properties of KEME (Terfezia boudieri) which has therapeutic compounds.**
ektiren demet,ENGİN SELİN,KARAASLAN MEHMET,VARDİN HASAN
1st International Congress on Medicinal and Aromatic Plants ,
- 19 Gıdaların aktif ambalajlanmasındaki gelişmeler**
SEYDİM ATIF CAN,KARAASLAN MEHMET
Gıda Güvenliği ve Sağlık Riskleri Çalıştayı ,
- 20 Güneş enerjili kurutucuda açıkta ve kabin kurutucuda kurutulan soğanın renk su aktivitesi toplam fenolik madde ve antioksidatif kapasite değerlerindeki değişimler**
VARDİN HASAN,Çetin Cengiz,KARAASLAN MEHMET
IMSEC 2016 ,
- 21 Investigating the role of expansin genes in the softening of cherries**
KARAASLAN MEHMET,HRAZDINA GEZA
Sustainable Development and New Technologies for Agricultural Production in GAP Region. ,
- 22 Karayemiş ve Değerlendirme Şekilleri**
VARDİN HASAN,YILMAZ FATİH MEHMET,KARAASLAN MEHMET
4. Geleneksel Gıdalar Sempozyumu ,
- 23 Nar Suyu Üretiminde Durultma Ajanlarından Jelatin ve PVPP nin Karşılaştırmalı Olarak İncelenmesi**
KARAASLAN MEHMET,YILMAZ FATİH MEHMET,VARDİN HASAN
Yüzüncü yıla on kala TGDF Gıda Kongresi 2013 ,
- 24 Nar Tanesinin Kurutulması Kuruma Kinetiği ve Kurutma Esnasındaki Fizikokimyasal Değişimler**
YILMAZ FATİH MEHMET,KARAHAN CEYLAN,KAYAHAN SERAP,DAL ÖMER,AYTEKİN MERVE,VARDİN HASAN,KARAASLAN MEHMET
11. Türkiye Gıda Kongresi ,

- 25 **Nar Tanesinin Kurutulması Kuruma Kinetiği ve Kurutma Esnasındaki Fizikokimyasal Değişimler**
GÜNEŞ SERAP,VARDİN HASAN,KARAASLAN MEHMET
Türkiye 11. Gıda Kongresi ,
- 26 **Nar Tanesinin Kurutulmasında Kuruma Kinetiğinin Matematiksel Modellenmesi ve Ürün Renk Değişimi ile Hidroksimetilfurfural Hmf Oluşumunun Belirlenmesi**
CESUR ÖZGE,YILMAZ FATİH MEHMET,SAĞLAM HİDAYET,VARDİN HASAN,KARAASLAN MEHMET
Pamukkale Gıda Sempozyumu III 'Kurutulmuş ve Yarı Kurutulmuş Gıdalar' ,
- 27 **Novel packaging development for dairy products**
SEYDİM ATIF CAN,KARAASLAN MEHMET,ÇETİNTAŞ GÜLHAN,SAĞLAM HİDAYET
Recent Developments in Dairy Science and Technology ,
- 29 **Optimization of Extraction Parameters on the Isolation of Carotenoids and Polyphenols from Persimmon Peel**
YILMAZ FATİH MEHMET,KARAASLAN MEHMET,VARDİN HASAN
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017) ,
- Optimization of Extraction Parameters on the isolation of carotenoids and polyphenols from persimmon peel**
YILMAZ FATİH MEHMET,KARAASLAN MEHMET,VARDİN HASAN
ICAFOF 2017 ,
- 30 **Phenolic fractions, antioxidant and antidiabetic potentials of Quercus infectoria gall**
BAŞYİĞİT BÜLENT,YÜKSEKKAYA ŞEHRİBAN,CANSU ÜMRAN,SAĞLAM HİDAYET,KARAASLAN MEHMET
1st International Conference on Advanced Production and Processing ,
- 31 **Physico Chemical Properties of Traditional Pomegranate Sour Produced in Southeastern and Mediterranean Regions of Anatolia**
KARAASLAN MEHMET,YILMAZ FATİH MEHMET,VARDİN HASAN
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus ,
- 32 **Physico-Chemical Properties Determination of Commercial/Home made Sour Pomegranate Juice Concentrate (Pomegranate Sour-Nar Ekşisi) from Şanlıurfa Region.**
ENGİN SELİN,ektiren demet,KARAASLAN MEHMET,VARDİN HASAN
1st International Congress on Medicinal And Aromatic Plants ,
- 33 **Physico-Chemical Properties of Traditional Pomegranate Sour Produced in Southeastern and Mediterranean Regions of Anatolia**
VARDİN HASAN,YILMAZ FATİH MEHMET,KARAASLAN MEHMET
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus ,
- 34 **Physico-chemical PropertiesDetermination of Commercial Grape Molasses (Pekmez)**
ENGİN SELİN,KARAASLAN MEHMET,VARDİN HASAN
ICAFOF ,
- 35 **Physicochemical properties of Licorice (Glycyrrhiza glabra L) root extract (Meyan Şerbeti)**
EKTİREN DEMET, ALİHANOĞLU SELİN, VARDİN HASAN, KARAASLAN MEHMET
1st InternationalCongress on Medicinal And Aromatic Plants ,

- 36 Physicochemical properties of Licorice (*Glycyrrhiza glabra* L) root extract (Meyan Şerbeti).**
ektiren demet,ENGİN SELİN,VARDİN HASAN,KARAASLAN MEHMET
1st International Congress on Medicinal And Aromatic Plants ,
- 37 Pomegranate Pestil Production using Different Drying Methods**
KARAASLAN MEHMET,YILMAZ FATİH MEHMET,YÜKSEKKAYA SULTAN,VARDİN HASAN
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus ,
- 38 Postmortem dönemde eksojen enzimlerin et endüstrisinde kullanımı**
KARAASLAN MEHMET,ÇETİNTAŞ GÜLHAN,SARIKUŞ GÜLSEN,SEYDİM ATIF CAN
I. Ulusal Gıda ve BESlenme Kongresi ,
- 39 Proteolytic activity of *Oryctolagus cuniculus* rabbit rennet in white cheese during storage**
Ektiren Demet,ENGİN SELİN,AKBULUT ÇAĞIM,VARDİN HASAN,KARAASLAN MEHMET
IMSEC 2016 ,
- 40 Quality Characteristics of Dried Mushroom (*Terfezia boudieri* chatin)**
KARAASLAN ASLİYE,YILMAZ FATİH MEHMET,KARAASLAN MEHMET,VARDİN HASAN
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017) ,
- 41 Recombinant Expression of Tomato Expansin Gene in *Pichia Pastoris***
Karaaslan Asliye,KARAASLAN MEHMET,SAĞLAM HİDAYET
International Advanced Researches and Engineering Congress (IAREC-17) ,
- 42 Recovery Potentials of Grape and Sour Cherry By Products**
YILMAZ FATİH MEHMET,GÖRGÜÇ AHMET,KARAASLAN MEHMET,VARDİN HASAN,BİRCAN CAVİT
First International GAP Agriculture and Livestock Congress ,
- 43 Suitability of *Camelus dromedarius* (Camel) Chymosin As a Coagulant for White Cheese**
ENGİN SELİN,Ektiren Demet,KARAASLAN MEHMET,VARDİN HASAN
ICAFOF ,
- 44 Suitability of *Oryctolagus cuniculus* Rabbit Rennet as a Coagulant for White Cheese**
Alihanoğlu Selin,Ektiren Demet,AKBULUT ÇAĞIM,VARDİN HASAN,KARAASLAN MEHMET
International congress on food of animal origin ,
- 45 Suitability of *Oryctolagus cuniculus* (rabbit) rennet as a coagulant for white cheese**
ALİHANOĞLU SELİN, EKTİREN DEMET, AKBULUT ÇAKIR ÇAĞIM, VARDİN HASAN, KARAASLAN MEHMET
International Congress on Food of Animal Origin "Industry Partnership" ,
- 46 Şanlıurfa da Yetiştirilen Hicaz çeşidi Nar Tanelerinden Anardana Üretiminden Farklı Kurutma Koşullarının Askorbik Asit C Vitamini Üzerine Etkilerinin Belirlenmesi**
YILMAZ FATİH MEHMET,CESUR ÖZGE,VARDİN HASAN,KARAASLAN MEHMET
GAP VII. Tarım Kongresi ,
- 47 Vişne Suyu Üretiminde Açığa Çıkan Posanın Antioksidan Kaynağı Olarak Kullanım Potansiyeli ve İçeriğindeki Maddelerin Tespiti**

47 YILMAZ FATİH MEHMET,KARAASLAN MEHMET,VARDİN HASAN

Yüzüncü yıla on kala TGDF Gıda Kongresi 2013 ,

48 **Zivzik Narı Özellikleri ve Değerlendirme Şekilleri**

KARAASLAN MEHMET,İZOL GÜLŞAH,YILMAZ FATİH MEHMET,VARDİN HASAN

4. Geleneksel Gıdalar Sempozyumu ,