

Prof. MAHMUT DOĞAN

Personal Information

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Education Information

Post Doctorate, Technische Universitaet Berlin, Institute Of Food Technology And Food Chemistry,, , Department Of Food Chemistry, Germany 2005 - 2005

Doctorate, Trakya Üniversitesi, Gıda Mühendisliği, Turkey 1992 - 1996

Post Graduate, Yüzüncü Yıl Üniversitesi, Gıda Mühendisliği, Turkey 1989 - 1991

Under Graduate, Atatürk Üniversitesi, Gıda Mühendisliği, Turkey 1984 - 1989

Foreign Languages

English, C1 Advanced

German, B1 Intermediate

Certificates, Courses and Trainings

Education Management and Planning, Anton Paar Merkez, Stuttgart- Interfacial Rheology Course, Anton Paar, 2014

Education Management and Planning, AB 7. ÇERÇEVE VE HORIZON 2020 PROGRAMI PROJE HAZIRLAMA,, KAYSERİ VALİLİĞİ DIŞ İLİŞKİLER AVRUPA BİRLİĞİ KOOR. VE ORAN, 2012

Education Management and Planning, Advanced Rheology Course, CENIMET-FCT/UNL , Caparica, Lisbon, PORTUGAL, 2011

Dissertations

Doctorate, Süt Protein Polimorfizmi ve Polimorfizm İle Sütün Bazı Komponentlerinin İlişkisi, Trakya Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 1996

Post Graduate, Ayçiçeği, Ceviz ve Sumak Yağlarının Fiziksel-Kimyasal Özellikleri ve Yağ Asitleri Bileşimi, Yüzüncü Yıl Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 1991

Research Areas

Health Sciences, Nutrition and Dietetics, Technical Sciences, Food Engineering, Food Science, Food Chemistry, Food Additives, Food Technology, Processing Dairy And Related Products, Cocoa and Chocolate Products

Academic Titles / Tasks

Professor, Erciyes Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2013 - Continues
Associate Professor, Erciyes Üniversitesi, Gıda Mühendisliği Bölümü, Gıda Mühendisliği Bölümü, 2008 - 2013
Assistant Professor, Erciyes Üniversitesi, Gıda Mühendisliği Bölümü, Gıda Mühendisliği Bölümü, 1998 - 2008
Lecturer, Erciyes Üniversitesi, Safiye Çıkrıkçıoğlu Meslek Yüksek Okulu, Gıda Mühendisliği Bölümü, 1993 - 1997
Research Assistant, Trakya Üniversitesi, Gıda Mühendisliği Bölümü, Gıda Mühendisliği Bölümü, 1992 - 1993
Research Assistant, Yüzüncü Yıl Üniversitesi, Gıda Mühendisliği Bölümü, Gıda Mühendisliği Bölümü, 1989 - 1991

Professional Experience

Academic Performance D. Board Member, Erciyes Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2016 - Continues
Head of Department, Erciyes Üniversitesi, Gıda Mühendisliği Bölümü, 2013 - Continues
Fakülte Yönetim Kurulu Üyesi, Erciyes Üniversitesi, Mühendislik Fakültesi, 2013 - Continues
Fakülte Akademik Kurul Üyesi, Erciyes Üniversitesi, Fen Bilimleri Enstitüsü, 2013 - Continues
Vice Chair, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği , 2016 - 2019
Fakülte Yönetim Kurulu Üyesi, Erciyes Üniversitesi, Erciyes Teknopark A.Ş., 2016 - 2019
Deputy Head of Department, Erciyes Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği , 2003 - 2013
Fakülte Yönetim Kurulu Üyesi, Erciyes Üniversitesi, Safiye Çıkrıkçıoğlu Meslek Yüksek Okulu, Gıda Mühendisliği Bölümü, 2002 - 2010
Head of Department, Erciyes Üniversitesi, Safiye Çıkrıkçıoğlu Myo, Gıda Teknolojisi, 2002 - 2008
Fakülte Akademik Kurul Üyesi, Erciyes Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği , 1998 - 2001
Head of Department, Erciyes Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği , 1998 - 2001

Courses

Girişimcilik I, II, Under Graduate, 2014 - 2015
GIDALARDA BİYOKİMYASAL DEĞİŞMELER, Post Graduate, 2011 - 2012
REOLOJİYE GİRİŞ, Doctorate, 2011 - 2012
GIDA REOLOJİSİ, Doctorate, 2011 - 2012
GIDA ENDSTRİSİNDE KULLANILAN TATLANDIRICILAR, Post Graduate, 2011 - 2012
SÜT ÜRÜNLERİ İŞLEME TEKNOLOJİSİ, Under Graduate, 2011 - 2012
PROSES UYGULAMALARI, Under Graduate, 2011 - 2012
Innovasyon I, II, Under Graduate, 2011 - 2012
GIDA KİMYASI II, Under Graduate, 2011 - 2012
SÜT TEKNOLOJİSİ, Under Graduate, 2011 - 2012

Advising Theses

DOĞAN M., Fındık Zurufundan Fenolik Bileşiklerce Zengin Ekstarkt Üretimi Ve Gıda Teknolojisinde Kullanım Olanaklarının Araştırılması, Doctorate, G.ÖZTÜRK(Student), 2018
DOĞAN M., Toz ve sıvı kahve beyazlatıcısı üretimi ve taguchi metodu ile reçete optimizasyonu, Post Graduate, G.DURMUŞ(Student), 2018
DOĞAN M., Endüstriyel artık olan elma posasından diyet lifi üretimi optimizasyonu ve partikül boyutun teknolojik özelliklere etkisi, Post Graduate, M.HORZUM(Student), 2018
DOĞAN M., Rendering artık yağlarından emülgatör üretimi ve model gıdalarda arayüzey (interfacial) reolojik uygulamaları, Doctorate, M.Göksel(Student), 2018
DOĞAN M., Peynir altı suyu protein konsantresi ile zenginleştirilmiş meyve aromalı toz içecek üretimi, Post Graduate, T.BOYRAZ(Student), 2017

DOĞAN M., Çerezlik kabak posası kullanılarak diyet lifi ve pektin üretimi, Post Graduate, B.OSKAYBAŞ(Student), 2016
DOĞAN M., Karpuz, kavun ve patates kabuklarından pektin ve diyet lif üretimi, Post Graduate, Ş.AVCI(Student), 2016
DOĞAN M., Prebiyotik Hazır Etsiz Toz Çiğ Köfte Üretimi, Post Graduate, F.ALTUNTAŞ(Student), 2015
DOĞAN M., Toz İncir Uyutması Tatlısı Üretimi ve Optimizasyonu, Post Graduate, S.KALITEKİN(Student), 2015
DOĞAN M., Ultrason Tekniği İle Farklı Fonksiyonel Yağlar Kullanılarak Yeni Süt Bazlı Emülsiyonların Geliştirilmesi, Post Graduate, D.ASLAN(Student), 2015
DOĞAN M., Beyaz peynir üretiminde randımanı artırıcı hazır toz karışım üretimi, Post Graduate, H.Ender(Student), 2014
DOĞAN M., Organik asit ve şeker model ortamında farklı gamların sinerjik etkilerinin reolojik yönden incelenmesi, Post Graduate, A.ÖZTÜRK(Student), 2013
DOĞAN M., Pirinç Sütü İle Düşük Kalorili Dondurma Üretimi, Post Graduate, N.Berna(Student), 2012
DOĞAN M., Hazır Toz Salep İçeceği Formülasyonunda Farklı Gam ve Nişasta Etkileşimlerinin Reolojik Yönden İncelenmesi, Post Graduate, M.BULUT(Student), 2012
DOĞAN M., Farklı Gıdalarda 5-HMF Düzeyinin Belirlenmesi ve Riskli Bulunan Gıdaların 5-HMF İçeriğinin Farklı Yöntemler Kullanılarak Azaltılma Olanaklarının Araştırılması, Post Graduate, Ö.Said(Student), 2012
DOĞAN M., Bazı sebze sularının bitkisel yağlı sütlü buz üretiminde kullanımının fiziksel, kimyasal, fonksiyonel ve reolojik yönden incelenmesi, Post Graduate, G.ÖZTÜRK(Student), 2012
DOĞAN M., Farklı Gıda Lif Kaynaklarının Araştırılması, Üretimi, Kimyasal Karakterizasyonu ve Model Olarak Seçilen Bazı Ürünlerde Kullanım Olanakları, Post Graduate, M.GÖKSEL(Student), 2011
DOĞAN M., Bitkisel kaynaklı fenolik partiküllerin üretilmesi ve bazı fenolik bileşiklerin, ekstrelerin Maillard reaksiyon ürünleri üzerine etkilerinin incelenmesi, Doctorate, R.Alper(Student), 2011
DOĞAN M., Standart 5-HMF tayin yönteminde kullanılan ısı işlem ve asit uygulamasının etkisinin belirlenmesi, Post Graduate, M.MORTAŞ(Student), 2010
DOĞAN M., Yabani keçiyoynuzu (gleditsia triacanthos) çekirdeklerinden gam üretimi ve bazı gamlar ile sinerjik etkilerinin reolojik yönden incelenmesi, Post Graduate, E.CENGİZ(Student), 2010
DOĞAN M., Bazı Stabilizatörler ile Zeytin yağı, Soya Yağı Kullanılarak Yenilebilir Sütlü Buzun Reolojik Özelliklerinin Optimizasyonu, Post Graduate, S.KARASU(Student), 2009
DOĞAN M., Tereyağına probiyotik kültür ve lif ilavesi ile fonksiyonel özellik kazandırılması, Post Graduate, Y.KESLER(Student), 2008
DOĞAN M., Lifli Fonksiyonel Toz Puding Üretimi ve Optimizasyonu, Post Graduate, V.ER(Student), 2008
DOĞAN M., Süt bazlı gıdalarda Hidroksimetilfurfural (HMF) içeriğinin saptanması, depolama esnasındaki değişimi, azaltılmasına yönelik olanakların araştırılması, Post Graduate, R.Alper(Student), 2006

Jury Memberships

Associate Professor Exam, Doçentlik Sınavı, ÜAK/ Hacettepe Üniversitesi, April, 2016
Doctorate, Doktora Tez Savunması Jüri Üyeliği, 5 adet, ERÜ Gıda Mühendisliği Anabilimdalı, March, 2016
Appointment Academic Staff, Akademik Kadroya Atama Jüri Üyeliği, 10 adet, ERÜ Gıda Mühendisliği Anabilimdalı, January, 2016
Post Graduate, Yüksek Lisans Tez Savunması Jüri Üyeliği, 25 adet, ERÜ Gıda Mühendisliği Anabilimdalı, January, 2016
Academic Staff Examination, Araştırma Görevlisi Sınavı, 10 adet, ERÜ Gıda Mühendisliği Anabilimdalı, January, 2016
Associate Professor Exam, Doçentlik Jüri Üyeliği, ÜAK/ Süleyman Demirel Üniversitesi, June, 2014

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **Application of deep eutectic solvents as a green and biodegradable media for extraction of anthocyanin from black carrots**
Aslan Türker D., Doğan M.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.138, pp.1-8, 2021 (Journal Indexed in SCI)
- II. **Influence of sucrose reduction and starch type on bulk and powder properties of ready-to-use**

powdered dessert

Aslan Türker D., Göksel Saraç M., Doğan M.

European Food Research And Technology, vol.1, pp.15-25, 2020 (Journal Indexed in SCI)

- III. **Rheology and microstructure of galactomannan-xanthan gum systems at different pH values**
Hayta M., Doğan M., Aslan Türker D.
Journal Of Food Process Engineering, vol.1, pp.1-11, 2020 (Journal Indexed in SCI Expanded)
- IV. **Effect of salt on the inter-relationship between the morphological, emulsifying and interfacial rheological properties of O/W emulsions at oil/water interface**
Doğan M., Göksel Saraç M., Aslan Türker D.
Journal Of Food Engineering, vol.275, pp.1-13, 2020 (Journal Indexed in SCI)
- V. **The bioactive efficiency of ultrasonic extracts from acorn leaves and green walnut husks against Bacillus cereus: a hybrid approach to PCA with the Taguchi method**
ÖZTÜRK G., YETİMAN A. E. , DOĞAN M.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.13, no.2, pp.1257-1268, 2019 (Journal Indexed in SCI)
- VI. **Powder caking and cohesion behaviours of coffee powders as affected by roasting and particle sizes: Principal component analyses (PCA) for flow and bioactive properties**
DOĞAN M., Asian D., GÜRMERİÇ V., ÖZGÜR A., Sarac M. G.
POWDER TECHNOLOGY, vol.344, pp.222-232, 2019 (Journal Indexed in SCI)
- VII. **The rheological behaviors and morphological characteristics of different food hydrocolloids ground to sub-micro particles: in terms of temperature and partical size**
Doğan M., Aslan Türker D., Gürmeriç V.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.2, pp.770-780, 2018 (Journal Indexed in SCI Expanded)
- VIII. **The influence of ultrasound on the stability of dairy-based, emulsifier-free emulsions: rheological and morphological aspect**
Aslan D., Doğan M.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.244, no.3, pp.409-421, 2018 (Journal Indexed in SCI)
- IX. **Bioactive and sensorial characteristics of the milk based herbal (Rumex crispus L.) tea: multi-criteria decision making approach**
Doğan M., Aslan D., Özgür A.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, pp.535-544, 2018 (Journal Indexed in SCI)
- X. **Production of deep-fried corn chips using stale bread powder: Effect of frying time, temperature and concentration**
Yuksel F., Karaman S., GURBUZ M., HAYTA M., YALÇIN H., DOĞAN M., Kayacier A.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.83, pp.235-242, 2017 (Journal Indexed in SCI)
- XI. **Investigation of rheological synergistic interactions between hydrocolloids and starch in milky cacao beverages model: principal component analyses**
DOĞAN M., Sarac M. G. , TOKER Ö. S.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.243, no.6, pp.1031-1039, 2017 (Journal Indexed in SCI)
- XII. **Rheological interactions of the xanthan gum and carboxymethyl cellulose as alternative to pectin in organic acid-sucrose model system: simplex lattice mixture design approach**
ÖZGÜR A., DOĞAN M., Karaman S.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.243, no.6, pp.1041-1056, 2017 (Journal Indexed in SCI)
- XIII. **Characterization of Grape Molasses/Sesame Paste/Honey Blends: Multiple Response Optimization of Some Physicochemical, Bioactive, Viscoelastic and Sensory Properties**
Karaman S., YILMAZ M. T. , Ozturk G., YÜKSEL F., TOKER Ö. S. , DOĞAN M.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.40, no.2, 2017 (Journal Indexed in SCI)
- XIV. **Incorporation of dietary fiber concentrates from fruit and vegetable wastes in butter: effects on physicochemical, textural, and sensory properties**
Sarac M. G. , DOĞAN M.

- EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.242, no.8, pp.1331-1342, 2016 (Journal Indexed in SCI)
- XV. **Rheological Characterization of Binary Combination of Gleditsia triacanthos Gum and Tapioca Starch**
Cengiz E., Karaman S., DOĞAN M.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.19, no.6, pp.1391-1400, 2016 (Journal Indexed in SCI)
- XVI. **A methodology to evaluate the sensory properties of instant hot chocolate beverage with different fat contents: multi-criteria decision-making techniques approach**
DOĞAN M., Aslan D., Aktar T., Sarac M. G.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.242, no.6, pp.953-966, 2016 (Journal Indexed in SCI)
- XVII. **Changes in the texture, physicochemical properties and volatile compound profiles of fresh Kashar cheese (< 90 days) during ripening**
Eroglu A., TOKER Ö. S. , DOĞAN M.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.69, no.2, pp.243-253, 2016 (Journal Indexed in SCI)
- XVIII. **Exposure to Air Accelerates the Gelation of Gelatin: Steady and Dynamic Shear Rheological Characterization to See the Effect of Air on the Strength of Gelatin Gel**
KARAMAN S., CENGİZ E., Kayacier A., DOĞAN M.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.19, no.4, pp.721-730, 2016 (Journal Indexed in SCI)
- XIX. **Stress relaxation/creep compliance behavior of kashar cheese: Scanning electron microscopy observations.DOI: 10.1111/1471-0307.12264.**
KARAMAN S., YILMAZ M. T. , TOKER Ö. S. , DOĞAN M.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.69, 2016 (Journal Indexed in SCI)
- XX. **Steady, dynamic, creep/recovery, and textural properties of yoghurt/molasses blends: Temperature sweep tests and applicability of Cox-Merz rule**
Eroglu A., Bayrambas K., Eroglu Z., TOKER Ö. S. , YILMAZ M. T. , KARAMAN S., DOĞAN M.
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.22, no.1, pp.31-46, 2016 (Journal Indexed in SCI)
- XXI. **Change in major fatty acid composition of vegetable oil depending on phenolic incorporation and storage period**
TOKER Ö. S. , ÖZTÜRK I., KARAMAN S., YALÇIN H., Kayacier A., DOĞAN M., SAĞDIÇ O.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.8, no.2, pp.179-188, 2016 (Journal Indexed in SCI)
- XXII. **Effect of apple fibre on textural and relaxation properties of wheat chips dough**
Karaman S., YILMAZ M., TOKER Ö. S. , Yuksel F., Kayacier A., DOĞAN M.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.8, no.3, pp.457-472, 2016 (Journal Indexed in SCI)
- XXIII. **Inflammatory Myofibroblastic Tumor of the Kidney and Bilateral Lung Nodules in a Child Mimicking Wilms Tumor With Lung Metastases**
DOĞAN M., Doganay S., Koc G., GÖRKEM S. B. , ÜNAL E., ÖZTÜRK F., COŞKUN A.
JOURNAL OF PEDIATRIC HEMATOLOGY ONCOLOGY, vol.37, no.6, 2015 (Journal Indexed in SCI)
- XXIV. **Combination of the Simple Additive (SAW) Approach and Mixture Design to Determine Optimum Cocoa Combination of the Hot Chocolate Beverage. DOI:10.1080/10942912.2014.917662**
DOĞAN M., AKTAR T., Said TOKER Ö., ERSÖZ N. B.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.18, pp.1677-1692, 2015 (Journal Indexed in SCI)
- XXV. **Steady shear rheological characteristics of model system meat emulsions: Power law and exponential type models to describe effect of corn oil concentration**
Karaman S., YILMAZ M. T. , Kayacier A., DOĞAN M., Yetim H.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.52, no.6, pp.3851-3858, 2015 (Journal Indexed in SCI)
- XXVI. **Silent brain infarcts in two patients with zeta chain-associated protein 70 kDa (ZAP70) deficiency**
AKAR H. H. , PATIROĞLU T., AKYILDIZ B., TEKEREK N. U. , DOĞAN M., Doganay S., VAN DER BURG M., DÜŞÜNSEL R.
CLINICAL IMMUNOLOGY, vol.158, no.1, pp.88-91, 2015 (Journal Indexed in SCI)
- XXVII. **Isolated spinal sarcoidosis**
Koc G., Doganay S., Bayram A. K. , DOĞAN M., GÖRKEM S. B. , COŞKUN A.
SPINE JOURNAL, vol.15, no.4, pp.791-792, 2015 (Journal Indexed in SCI)
- XXVIII. **Classification of Kashar Cheeses Based on Their Chemical, Color and Instrumental Textural**

Characteristics Using Principal Component and Hierarchical Cluster Analysis

Eroglu A., DOĞAN M., TOKER Ö. S. , YILMAZ M. T.

INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.18, no.4, pp.909-921, 2015 (Journal Indexed in SCI)

- XXIX. **Hydroxymethylfurfural content and physicochemical properties of the caramel samples enriched with different dietary fibres**
DOĞAN M., TOKER Ö. S.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.7, no.3, pp.277-285, 2015 (Journal Indexed in SCI)
- XXX. **Investigation of fatty acid composition and trans fatty acid formation in extracted oils from French-fried potatoes and classification of samples using chemometric approaches**
YILDIRIM E., TOKER Ö. S. , Karaman S., Kayacier A., DOĞAN M.
TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.39, no.1, pp.80-90, 2015 (Journal Indexed in SCI)
- XXXI. **Rheological and some Physicochemical Properties of Selected Hydrocolloids and their Interactions with Guar Gum: Characterization using Principal Component Analysis and Viscous Synergism Index**
Karaman S., Kesler Y., Goksel M., DOĞAN M., Kayacier A.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.17, no.8, pp.1655-1667, 2014 (Journal Indexed in SCI)
- XXXII. **Physicochemical, functional and sensory properties of mellorine enriched with different vegetable juices and TOPSIS approach to determine optimum juice concentration**
ÖZTÜRK G., DOĞAN M., TOKER Ö. S.
FOOD BIOSCIENCE, vol.7, pp.45-55, 2014 (Journal Indexed in SCI)
- XXXIII. **RECOVERY OF BIOACTIVE PHENOLIC COMPOUNDS FROM OLIVE MILL WASTE WATER, POMEGRANATE PEEL, AND EUROPEAN CRANBERRYBUSH (VIBURNUM OPULUS L.) JUICE BY PREPARATIVE MPLC**
Oral R. A. , DOĞAN M., SARIOĞLU K.
JOURNAL OF LIQUID CHROMATOGRAPHY & RELATED TECHNOLOGIES, vol.37, no.13, pp.1827-1836, 2014 (Journal Indexed in SCI)
- XXXIV. **Effect of yoghurt or yoghurt serum on microbial quality of cig kofte**
DOĞAN M., CANKURT H., Toker O. S. , Yetim H., SAĞDIÇ O.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.51, no.7, pp.1406-1410, 2014 (Journal Indexed in SCI)
- XXXV. **Production of high bioactive polyphenols from olive mill waste water pomegranate peel and European cranberrybush Viburnum opulus L juice by preparative MPLC**
DOĞAN M.
JOURNAL OF LIQUID CHROMATOGRAPHY & RELATED TECHNOLOGIES, vol.37, no.13, pp.1827-1836, 2014 (Journal Indexed in SSCI)
- XXXVI. **HPLC-DAD ANALYSIS TO IDENTIFY THE PHENOLIC PROFILE OF RHODODENDRON HONEYS COLLECTED FROM DIFFERENT REGIONS IN TURKEY**
SİLİCİ S., SARIOĞLU K., DOĞAN M., KARAMAN K.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.17, no.5, pp.1126-1135, 2014 (Journal Indexed in SCI)
- XXXVII. **Mineral contents and nutritive values of the pomaces of commercial Turkish grape (Vitis vinifera L.) varieties**
SAĞDIÇ O., ÖZTÜRK I., Yetim H., Kayacier A., DOĞAN M.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.6, no.1, pp.89-93, 2014 (Journal Indexed in SCI)
- XXXVIII. **Bioactive and Physicochemical Properties of Persimmon as Affected by Drying Methods**
KARAMAN S., TOKER Ö. S. , CAM M., HAYTA M., DOĞAN M., KAYACIER A.
DRYING TECHNOLOGY, vol.32, no.3, pp.258-267, 2014 (Journal Indexed in SCI)
- XXXIX. **New approaches to determination of HMF**
Oral R. A. , Mortas M., DOĞAN M., SARIOĞLU K., Yazici F.
FOOD CHEMISTRY, vol.143, pp.367-370, 2014 (Journal Indexed in SCI)
- XL. **A response surface methodology study on the effects of some phenolics and storage period length on vegetable oil quality: change in oxidation stability parameters**
Karaman S., TOKER Ö. S. , Ozturk I., YALÇIN H., Kayacier A., DOĞAN M., SAĞDIÇ O.

- TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.38, no.6, pp.759-772, 2014 (Journal Indexed in SCI)
- XLII. **Modeling of rheological properties of mellorine mix including different oil and gum types by combined design, ANN, and ANFIS models**
KARASU S., DOĞAN M., TOKER Ö. S. , Caniyilmaz E.
TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.38, no.5, pp.745-757, 2014 (Journal Indexed in SCI)
- XLIII. **Optimization of gum combination for instant pudding based on creep and recovery parameters by mixture design approach**
DOĞAN M., Ersoz N. B. , TOKER Ö. S. , Kaya Y., Caniyilmaz E.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.238, no.1, pp.47-58, 2014 (Journal Indexed in SCI)
- XLIV. **Physicochemical, bioactive, and sensory properties of persimmon-based ice cream: Technique for order preference by similarity to ideal solution to determine optimum concentration**
Karaman S., TOKER Ö. S. , YÜKSEL F., ÇAM M., KAYACIER A., DOĞAN M.
JOURNAL OF DAIRY SCIENCE, vol.97, no.1, pp.97-110, 2014 (Journal Indexed in SCI)
- XLV. **Effects of certain polyphenols and extracts on furans and acrylamide formation in model system, and total furans during storage**
Oral R. A. , DOĞAN M., Sarioğlu K.
FOOD CHEMISTRY, vol.142, pp.423-429, 2014 (Journal Indexed in SCI)
- XLVI. **Temperature Dependency of Steady, Dynamic, and Creep-Recovery Rheological Properties of Ice Cream Mix**
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DOĞAN M., Project Supported by Other Official Institutions, Bazı Bitki Atıklardan Diyet Gıda Lifi Ve Pektin Üretimi, 2016 - 2017

DOĞAN M., AVCI Ş., Project Supported by Higher Education Institutions, Karpuz Kavun ve Patates Kabuklarından Pektin ve Diyet Lif Üretimi, 2016 - 2017

DOĞAN M., OSKAYBAŞ B., Project Supported by Higher Education Institutions, Çerezlik Kabak Posası Kullanılarak Diyet Lifi ve Pektin Üretimi, 2016 - 2017

DOĞAN M., ASLAN D., Project Supported by Higher Education Institutions, Ultrason Tekniği ile Farklı Fonksiyonel Yağlar Kullanılarak Yeni Süt Bazlı Emülsiyonların Geliştirilmesi, 2015 - 2016

DOĞAN M., KALITEKİN S., Project Supported by Higher Education Institutions, Toz Hazır İncir Uyutması Tatlısı Üretimi ve Optimizasyonu, 2015 - 2016

DOĞAN M., ALTUNTAŞ F., Project Supported by Higher Education Institutions, Prebiyotik Hazır Çiğ Köfte Üretimi ve Optimizasyonu, 2015 - 2016

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DOĞAN M., CENGİZ E., Project Supported by Higher Education Institutions, GLEDİTSCHİA TRIACANTHOS L. VE CERATONIA SILICUA L.(KEÇİBOYNUZU) ÇEKİRDEKLERİNDEN GAM ÜRETİMİ, REOLOJİK OLARAK KARAKTERİZASYONU VE DİĞER BAZI GAMLARLA OLAN SİNERJİSİNİN ARAŞTIRILMASI, 2009 - 2010

DOĞAN M., ORAL R. A. , Project Supported by Higher Education Institutions, PEKMEZ MODEL ÜRETİM DESENİNDE SO2UYGULAMASININ HİDROKSİMETILFURFURAL (5-HMF) DÜZEYİNE ETKİSİNİN İNCELENMESİ, 2008 - 2010

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DOĞAN M., KESLER Y., Project Supported by Higher Education Institutions, TEREYAĞINA PROBİYOTİK KÜLTÜR VE LİF İLAVESİYLE FONKSİYONEL ÖZELLİK KAZANDIRILMASI, 2007 - 2009

DOĞAN M., ER V., Project Supported by Higher Education Institutions, PREBİYOTİK TOZ PUDIİNG ÜRETİMİ, 2006 - 2008

SİLİCİ S., SAĞDIÇ O., DOĞAN M., Project Supported by Higher Education Institutions, ÜLKEMİZDE ÜRETİLEN TOKSİK BALLARIN KİMYASAL, ANTİBAKTERİYEL VE TOKSİK ÖZELLİKLERİNİN BELİRLENMESİ, 2006 - 2008

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SAĞDIÇ O., DOĞAN M., KAYACIER A., YETİM H., TUBITAK Project, Üzüm Posasının Antimikrobiyal ve Antioksidan Katkı Olarak Gıda Sanayinde Değerlendirilmesi, 2005 - 2008

DOĞAN M., YILDIRIM A., Project Supported by Higher Education Institutions, SÜT BAZLI İÇECEKLERDE DEĞİŞİK LİFLERİN KULLANIM OLANAKLARI, 2006 - 2007

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DOĞAN M., Project Supported by Higher Education Institutions, DİYET TOZ GIDA ÜRETİMİ, 2004 - 2007

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Activities in Scientific Journals

Trade Science Inc & Accounts of Biotechnology Research Journal, Editor, 2014 - Continues

Journal of Food Processing and Beverages, Editor, 2013 - Continues

Food Science and Technology (Horizon Research Publishing, USA), Editor, 2013 - Continues

Journal of Food Science and Engineering, Editor, 2010 - Continues

Gıda Sanayii Dergisi, Publication Committee Member, 2008 - Continues

Advances in Natural and Applied Sciences, Assistant Editor, 2007 - Continues

World Journal of Dairy & Food Sciences, Assistant Editor, 2006 - Continues

American-Eurasian Journal of Scientific Research, Editor, 2006 - Continues

Memberships / Tasks in Scientific Organizations

Reoloji Derneği, Kurucu, Başkan, Chairman, 2014 - Continues

International Society of Maillard Reaction (IMARS), Member, 2011 - Continues

European Society of Rheology, Member, 2005 - Continues

American Chemical Society, Member, 2005 - Continues

Çölyakla Yaşam Derneği, Member, 2002 - Continues

Gıda Teknolojisi Derneği, Member, 2000 - Continues

Scientific Refereeing

Brazilian Journal of Chemical Engineering, SCI Journal, February 2015
Pamukkale J Eng Sci, National Scientific Refreed Journal, July 2013
Türk Tarım ve Ormanlık Dergisi, (TÜBİTAK, Baş editör: Prof. Dr. SEBAHATTİN ÖZCAN), National Scientific Refreed Journal, June 2013
Analytical Methods, SCI Journal, January 2013
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LWT - Food Science and Technology (Elsevier, Receiving Editor: Rakesh K. Singh), SCI Journal, April 2011
Journal of Food Processing & Technology (OMICS Group, Managing Editor: Prof. Dr. Jozef Kokini), National Scientific Refreed Journal, February 2011
Journal of Agricultural and Food Chemistry (Published by ACS publications, Associate Editor:Francisco Tomas-Barberan), SCI Journal, January 2011
Journal of Agricultural Science and Technology (Dr.K. Poustini, Editor-in-Chief), SCI Journal, March 2010
KSÜ Journal of Natural Sciences,, National Scientific Refreed Journal, January 2010
Turkish Journal of Fisheries and Aquatic Sciences (TrJFAS, Editor: Dr. Cennet ÜSTÜNDAĞ), National Scientific Refreed Journal, February 2009
YYU Agriculture Science Journal (Editör: Doç. Dr. Suat ŞENSOY), National Scientific Refreed Journal, January 2009
Journal of the Saudi Society of Agricultural Sciences, (Published by Elsevier, Editor: A. Rasoul Mosa Al-Omran), SCI Journal, January 2009
Food Science and Technology International (SAGE Publications, Managing Editor: Dr. Remedios MELERO), SCI Journal, January 2009
Yüzüncü Yıl Üniversitesi Tarım Bilimleri Dergisi (Editör: Doç. Dr. Suat ŞENSOY), National Scientific Refreed Journal, January 2009
Journal of Agricultural Science and Technology (Dr.K. Poustini, Editor-in-Chief), SCI Journal, January 2009
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Starch, (Published by Wiley-VCH, Starch Editorial Office Dr. Christine Mayer), SCI Journal, January 2008
Hasad Food Journal (Editor: Dr. Alper Önenc), National Scientific Refreed Journal, January 2006
Food Hydrocolloids, (Elsevier,Editor: Dr. Stefan Kasapis), SCI Journal, January 2006
International Journal of Food Sciences and Nutrition (Editör:Dr.Megan Pratt; Taylor Francis Group), SCI Journal, January 2006
British Biotechnology Journal (P. Mondal, Editorial Office, SCIENCEDOMAIN international), SCI Journal, March 2005
International Dairy Journal (Elsevier, Editor: Dr. David W. EVERETT), SCI Journal, January 2005
European Journal of Lipid Science and Technology, (Published by Willey-VCH, Editor-in-Chief: Dr. Ines Chyla), SCI Journal, January 2005
SDÜ, Fen Bilimleri Enstitüsü Dergisi (Enst. Müd.:Prof.Dr. Remzi KARAGUZEL), National Scientific Refreed Journal, January 2005
Journal of Food Processing and Preservation, (Published by Willey-Blackwell, Editor-in-Chief: Dr. Y. Martin Lo), SCI Journal, January 2005
Journal of Food Process Engineering,(Published by Willey-Blackwell, Editor in Chief: Dr. Elena Castell-Perez), SCI Journal, January 2004
Food Chemistry (Elsevier, Editor: Dr Paul M. Finglas), SCI Journal, January 2004
Food Additives and Contaminants (Published by:Taylor and Francis Group, Editor :Dr. Elke Anklam), SCI Journal, January 2004
Food Science and Technology International (SAGE Publications, Managing Editor:Dr. Remedios MELERO), SCI Journal, January 2003
Journal of Food Biochemistry, (Published by Willey-Blackwell, Managing Editor: Dr. Maurice Marshall), SCI Journal, January 2003
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Journal of Texture Studies (Wiley- Blackwell, Editor:Dr. Ton van Vliet), SCI Journal, January 2002

Analytica Chimica Acta (Elsevier, Editor: Dr. Alan TOWNSHEND), SCI Journal, January 2000

Scientific Consultations

Gülsan Gıda San. Tic. A.Ş., Scientific Consultancy, Erciyes Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey, 2018 - Continues

Göknur Gıda San. Tic. A.Ş., Scientific Consultancy, Erciyes Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey, 2018 - Continues

Kayseri Şeker Fabrikası A.Ş., Scientific Consultancy, Erciyes Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey, 2015 - Continues

Elit Çikolata A.Ş., Scientific Consultancy, Erciyes Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey, 2014 - 2016

Bayrak Gıda San. Tic. A.Ş., Scientific Consultancy, Erciyes Üniversitesi, Gıda Mühendisliği Bölümü, Gıda Mühendisliği Bölümü, Turkey, 2006 - 2014

Erciyes Üniversitesi Mühendislik Fakültesi Genç Girişimcilik Çalıştayı, Danışman, Kayseri Organize Sanayi, Kayseri, Scientific Consultancy, Erciyes Üniversitesi, Gıda Mühendisliği Bölümü, Gıda Mühendisliği Bölümü, Turkey, 2011 - 2011

Scientific Research / Working Group Memberships

TÜBİTAK- TOVAG Danışma Kurulu Üyesi, ERCİYES ÜNİVERSİTESİ, Turkey, www.tubitak.gov.tr, 2018 - Continues

TARIM BAKANLIĞI, KORUMA KONTROL GENEL MÜD., Süt ve Ürünleri Alt Komisyon Çalışma Grubu Üyesi,, Erciyes Üniversitesi, Turkey, tarim.gov.tr, 2007 - Continues

TÜBİTAK Ulusal Gıda Ar-Ge ve Yenilik Stratejisi Odak Grupları, ERCİYES ÜNİVERSİTESİ, Turkey, tubitak.gov.tr, 2011 - 2012

Edit Congress and Symposium Activities

IV International Conference on Food Chemistry and Technology, Attendee, Berlin, Germany, 2018

3rd International Mediterranean Science and Engineering Congress (IMSEC 2018), Attendee, Adana, Turkey, 2018

XIXth EuroFoodChem Conference, Attendee, Budapest, Hungary, 2017

The XVIIth International Congress on Rheology (ICR2016) Aug. 8 - 13, 2016, Japan, Attendee, Kyôto, Japan, 2016

The 2nd International Conference on Rheology and Modeling of Materials,, Invited Speaker, Hungary, 2015

The 2nd International Conference on Rheology and Modeling of Materials,, Attendee, Miskolc-Lillafüred, Macaristan, Hungary, 2015

III. Uluslararası Gıda Ar-Ge Proje Pazarı, İzmir, Attendee, Turkey, 2015

The 7th International Symposium on Food Rheology and Structure - ISFRS 2015, Attendee, Zürih, İsviçre, Switzerland, 2015

The 1st International Conference on Natural Food Hydrocolloids,, Attendee, Mashhad, İran, Iran, 2014

The 1st International Conference on Natural Food Hydrocolloids,, Invited Speaker, Iran, 2014

The 9th Annual European Rheology Conference (AERC 2014), Attendee, Karlsruhe, Germany, Germany, 2014

TGDF Gıda Kongresi, 2013, Side, Antalya, Attendee, Side, Antalya, Turkey, 2013

II. Uluslararası Gıda Ar-Ge Proje Pazarı, Attendee, İzmir, Turkey, 2013

The firstTurkish International Circle's Workshop on Food Science and Technology, Session Moderator, Kayseri, Turkey, 2013

11th International Symposium on the Maillard Reaction (ISMR), Attendee, Nancy, France, France, 2012

ICR 2012 - XVIth International Congress on Rheology, Attendee, Lisbon, Portugal, Portugal, 2012

I Uluslararası Gıda Ar-Ge Proje Pazarı, Attendee, İzmir, Turkey, 2012

TGDF Gıda Kongresi 2011 "global gelecek global iş birliği", Attendee, ÇEŞME/İZMİR, Turkey, 2011
1st International Congress on Food Technology, Attendee, Antalya, Turkey, Turkey, 2011
4th. International Congress on Food and Nutrition, Attendee, Istanbul, Turkey, Turkey, 2011
Rheology Trends: from nano to macro systems, Attendee, Lisbon, Portugal, Portugal, 2011
The International Food Congress Novel Approaches in Food Industry, Attendee, Izmir, Turkey, Turkey, 2011
Kiel Food Science Syposium 2010, Attendee, Kiel, Almanya, Turkey, 2010
1 st International Symposium on "Traditional Foods from Adriatic to Caucasus", Attendee, Tekirdağ, Turkey, Turkey, 2010
II. Geleneksel Gıdalar Sempozyumu, Attendee, VAN, Turkey, 2009
Türkiye 10. Gıda Kongresi, Attendee, ERZURUM, Turkey, 2008
3 rd. International Symposium on Recent Advances in Food Analysis, Attendee, Prague, Czech Republic, Czech Republic, 2007
2 nd. International Congress on Food and Nutrition, Attendee, Istanbul, Turkey, Turkey, 2007
2nd International Congress on Functional Foods and Nutraceuticals, Attendee, Istanbul, Turkey, Turkey, 2006
X International Scientific Conference: Advance in Technology, Engineering, Analytics and Management of Dairy Industry, Attendee, Olsztyn, Poland, 2006
IX. Ulusal Nükleer Bilimler ve Teknolojisi Kongresi, Attendee, İZMİR, Turkey, 2005
Euro Food Chem XIII, Attendee, Hamburg, Germany, Germany, 2005
1st. International Food and Nutrition Congress, Attendee, Istanbul, Turkey, Turkey, 2005
Gıda Kongresi, Attendee, İZMİR, Turkey, 2005
International Dairy Symposium, Attendee, Isparta, Turkey, Turkey, 2004
Türkiye 8. Gıda Kongresi, Attendee, BURSA, Turkey, 2004
1 st International Symposium on Recent Advances in Food Analysis, Attendee, Prague, Czech Republic, Czech Republic, 2003
III. Gıda Mühendisliği Kongresi, Attendee, ANKARA, Turkey, 2003
SEYES 2003-Süt Endüstrisinde Yeni Eğilimler Sempozyumu, Attendee, İZMİR, Turkey, 2003
1 st International Congress on the Chemistry of Natural Products, Attendee, Trabzon, Turkey, Turkey, 2002
V. Ulusal Kimya Mühendisliği Kongresi, Attendee, ANKARA, Turkey, 2002
Türkiye 7. Gıda Kongresi, Attendee, ANKARA, Turkey, 2002
7 th International Congress on Agricultural Mechanisation and Energy, Attendee, ADANA, Turkey, 1999
V. Süt ve Süt Ürünleri Sempozyumu, Geleneksel Süt ve Ürünleri, Attendee, TEKİRDAĞ, Turkey, 1998
III. Milli Süt ve Süt Ürünleri Sempozyumu, Attendee, İstanbul, Turkey, 1994

Citations

Total Citations (WOS):961

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Scholarships

Research Scholarship in Berlin Technical Univ. Food Chem. Dept, University, 2005 - 2005

Lisans Eğitim Bursu, Other Government Agencies, 1984 - 1988

Awards

DOĞAN M., Makale Yayın Birincilik Ödülü, Erciyes Üniversitesi Mühendislik Fakültesi Dekanlığı, September 2014

DOĞAN M., Makale Teşvik Ödülü, 2004-2014, TÜBİTAK, November 2013

DOĞAN M., Takdir Belgesi, Erciyes Üniversitesi Rektörlük, October 2013

DOĐAN M., TÜBİTAK Başarı Hikayesi, TÜBİTAK, May 2013

DOĐAN M., Toz Tablet Salça Üretimi, Hacettepe Teknokent, Proje Park 09, May 2009

DOĐAN M., Makale Teşvik Ödülü, Erciyes Üniversitesi Mühendislik Fakültesi Dekanlığı,, November 2006