

## Prof. MUSTAFA ÇAM

### Personal Information

**Office Phone:** [+90 352 207 6666](tel:+903522076666) Extension: 32757

**Email:** [mcam@erciyes.edu.tr](mailto:mcam@erciyes.edu.tr)

**Web:** <https://avesis.erciyes.edu.tr/mcam/>

**Address:** Erciyes Üniversitesi Mühendislik Fakültesi Gıda Mühendisliği Bölümü, 38039, Melikgazi-KAYSERİ

### International Researcher IDs

ORCID: 0000-0003-1258-0834

Publons / Web Of Science ResearcherID: H-8035-2019

ScopusID: 21833537200

Yoksis Researcher ID: 19547

### Education Information

Doctorate, Ege University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2005 - 2009

Postgraduate, Erciyes University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2002 - 2005

Undergraduate, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 1994 - 1998

### Foreign Languages

Norwegian, A1 Beginner

English, C2 Mastery

### Certificates, Courses and Trainings

Vocational Course, Deney Hayvanları Kullanım Sertifikası, Erciyes Üniversitesi, 2013

### Research Areas

Food Engineering, Food Science, Food Chemistry, Engineering and Technology

### Academic Titles / Tasks

Professor, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2021 - Continues

Associate Professor, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2015 - Continues

Assistant Professor, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, 2009 - 2015

### Academic and Administrative Experience

Erciyes Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, 2014 - 2017

## Courses

Enstrümantal Gıda Analizleri, Undergraduate, 2021 - 2022  
Bilimsel Araştırma Yöntemleri ve Etik, Postgraduate, 2021 - 2022  
Gıda Biyokimyası, Undergraduate, 2017 - 2018, 2013 - 2014, 2012 - 2013  
Bilim Tarihi ve Felsefesi, Undergraduate, 2017 - 2018, 2014 - 2015, 2013 - 2014, 2012 - 2013  
Bilimsel Araştırma Yöntemleri ve Etik, Doctorate, 2017 - 2018  
Duyusal Analiz, Undergraduate, 2017 - 2018  
Gıda Analizlerinde Kromatografik Yöntemler, Postgraduate, 2014 - 2015  
Enstrümantal Gıda Analizleri, Undergraduate, 2014 - 2015, 2013 - 2014, 2012 - 2013  
Gıda Analizlerinde Kromatografik Yöntemler, Postgraduate, 2013 - 2014  
Gıda Analizleri, Undergraduate, 2013 - 2014  
Gıda Analizlerinde Spektroskopik Teknikler, Postgraduate, 2013 - 2014

## Advising Theses

Çam M., İstant melisa çayı üretimi, Postgraduate, Z.TÜLEK(Student), 2018  
Çam M., Adaçayı distilasyonu sonrası suda çözünen materyalin geri kazanımı ve materyallerin dondurma ve kek üretiminde kullanımı, Postgraduate, Y.İNCEGÜL(Student), 2018  
Çam M., İstant hibiskus çayı üretimi, Postgraduate, A.NAJI(Student), 2018  
Çam M., Nane (Mentha Piperita L.) distilasyonu sonrası suda çözünen materyalin geri kazanımı ve materyallerin dondurma ve kek üretiminde kullanımı, Postgraduate, S.BERKTAŞ(Student), 2018  
Çam M., Tıbbi ve aromatik nane türlerinden buzlu çay üretimi, Postgraduate, H.ALAŞALVAR(Student), 2017  
Çam M., Bazı tıbbi aromatik bitki ekstraktlarının fenolik madde içerikleriyle amilaz, glukozidaz ve lipaz enzimleri üzerine etkileri, Postgraduate, H.ŞEN(Student), 2017  
Çam M., Nane çayı üretimi için basınçlı solvent ekstraksiyon işlemlerinin optimizasyonu, Postgraduate, M.DİNÇ(Student), 2015  
ÇAM M., Ülkemizde Tüketilen Bazı Yenilebilir Yaprakların Antioksidan ve Antidiyabetik Aktivitelerinin Belirlenmesi, Postgraduate, B.Akyurt(Student), 2014  
ÇAM M., Mikroenkapsüle Edilen Nar Kabuğu Fenolik Bileşiklerinin Dondurma Üretiminde Kullanılma Olanaklarının Araştırılması, Postgraduate, F.Erdoğan(Student), 2013  
ÇAM M., Nar Kabuğu Fenolik Bileşiklerinin Su İle Ekstraksiyonu Ve Ekstraktların Mikroenkapsülasyonu, Postgraduate, N.Cihat(Student), 2012

## Jury Memberships

Post Graduate, Tez Savunması, İnönü Üniversitesi, August, 2013  
Post Graduate, Tez Savunması, Erciyes Üniversitesi, July, 2013  
Post Graduate, Tez Savunması, Erciyes Üniversitesi, July, 2012

## Published journal articles indexed by SCI, SSCI, and AHCI

- Effects of acid, alkaline and enzymatic extraction methods on functional, structural and antioxidant properties of dietary fiber fractions from quince (Cydonia oblonga Miller)**  
Berktaş S., ÇAM M.  
Food Chemistry, vol.464, 2025 (SCI-Expanded)
- The Impact of Homogenization Techniques and Conditions on Water-In-Oil Emulsions for Casein Hydrolysate-Loaded Double Emulsions: A Comparative Study**  
Salum P., Ulubaş Ç., Güven O., ÇAM M., Aydemir L. Y., Erbay Z.  
Food Science and Nutrition, vol.12, no.11, pp.9585-9599, 2024 (SCI-Expanded)

- III. **Design and process optimisation of double emulsions loaded with casein hydrolysate**  
Salum P., Ulubaş Ç., Güven O., Çam M., Aydemir L. Y., Erbay Z.  
International Dairy Journal, vol.157, 2024 (SCI-Expanded)
- IV. **Upgrading the Bioactive Potential of Hazelnut Oil Cake by *Aspergillus oryzae* under Solid-State Fermentation**  
Ozdemir M. B., Kilicarslan E., DEMİR H., Koca E., Salum P., Berktaş S., ÇAM M., Erbay Z., Aydemir L. Y.  
MOLECULES, vol.29, no.17, 2024 (SCI-Expanded)
- V. **Spearmint hydrodistillation by-products: antioxidant activity and effects on lipid oxidation in sunflower and flaxseed oils**  
Padar E., Berktaş S., ÇAM M.  
Journal of Food and Nutrition Research, vol.63, no.2, pp.101-110, 2024 (SCI-Expanded)
- VI. **Comparative analysis of milk casein hydrolysates from cow, water buffalo, goat and sheep: effects of flavourzyme and neutrase on formation of bioactive peptides**  
Naji A. M., Çam M.  
Journal of Food Measurement and Characterization, 2024 (SCI-Expanded)
- VII. **Production of microencapsulated enzyme-modified cheese (EMC) powder: Impact of wall material combinations, their concentrations, and homogenisation pressures**  
Salum P., Berktaş S., Kendirci P., Bas D., ÇAM M., Erbay Z.  
International Dairy Journal, vol.143, 2023 (SCI-Expanded)
- VIII. **Microwave drying of quince coated with seed gum and pectin: A Taguchi optimization, techno-functional properties, and aromatic compounds**  
Berktaş S., ÇAM M., Salum P., Erbay Z.  
Journal of Food Science, vol.88, no.7, pp.2919-2932, 2023 (SCI-Expanded)
- IX. **Pressurised hot water extraction of phenolic compounds with a focus on eriocitrin and hesperidin from lemon peel**  
Alasalvar H., Kaya M., Berktaş S., BAŞYİĞİT B., ÇAM M.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.58, no.4, pp.2060-2066, 2023 (SCI-Expanded)
- X. **Instant soluble roselle (*Hibiscus sabdariffa* L.) powder rich in bioactive compounds: Effect of the production process on volatile compounds**  
Naji A. M., BAŞYİĞİT B., Alasalvar H., Salum P., Berktaş S., Erbay Z., ÇAM M.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.17, no.1, pp.108-120, 2023 (SCI-Expanded)
- XI. **Optimization of spray drying conditions for improved physical properties in the production of enzyme-modified cheese powder**  
Salum P., Berktaş S., Bas D., ÇAM M., Erbay Z.  
Journal of Food Science, vol.88, no.1, pp.244-258, 2023 (SCI-Expanded)
- XII. **Optimization of ultrasound-assisted aqueous two-phase system (ATPS) of phenolics from apple pulp and peel**  
İŞÇİMEN E. M., Berktaş S., ÇAM M., HAYTA M.  
PREPARATIVE BIOCHEMISTRY & BIOTECHNOLOGY, vol.53, no.2, pp.207-214, 2023 (SCI-Expanded)
- XIII. **Enzyme-modified cheese powder production: Influence of spray drying conditions on the physical properties, free fatty acid content and volatile compounds**  
Salum P., Berktaş S., ÇAM M., Erbay Z.  
INTERNATIONAL DAIRY JOURNAL, vol.125, 2022 (SCI-Expanded)
- XIV. **Peppermint leaves hydrodistillation by-products: bioactive properties and incorporation into ice cream formulations**  
Berktaş S., ÇAM M.  
Journal of Food Science and Technology, vol.58, no.11, pp.4282-4293, 2021 (SCI-Expanded)
- XV. **Recovery of water-soluble materials after distillation of sage (*Salvia officinalis* L.) and the use of materials in the production of cake and ice cream**  
İNCEGÜL Y., ÇAM M.

- JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.15, no.3, pp.2688-2694, 2021 (SCI-Expanded)
- XVI. **TC and MF leaves as natural alternatives**  
Awad N., ÇAM M., Bektas S., Yetim H., Takeda S., Sakata R., BEKİROĞLU H., Awen F. S., Ahhmed A.  
FLEISCHWIRTSCHAFT, vol.101, no.10, pp.170-177, 2021 (SCI-Expanded)
- XVII. **Extraction optimization and microencapsulation of phenolic antioxidant compounds from lemon balm (*Melissa officinalis* L.): Instant soluble tea production**  
Tulek Z., Alasalvar H., BAŞYİĞİT B., Berktaş S., Salum P., Erbay Z., TELCİ İ., ÇAM M.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, 2021 (SCI-Expanded)
- XVIII. **Optimization and comparison of three cooking methods for wheat flour-oyster mushroom (*P. ostreatus*) powder composite chips**  
Dogan N., DOĞAN C., ÇAM M., Hayoglu I.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.44, no.11, 2020 (SCI-Expanded)
- XIX. **Optimisation of spray drying process in microencapsulated cream powder production**  
Himmetagaoglu A. B., Berktaş S., ÇAM M., Erbay Z.  
JOURNAL OF DAIRY RESEARCH, vol.87, no.3, pp.375-378, 2020 (SCI-Expanded)
- XX. **Bioactive properties of powdered peppermint and spearmint extracts: Inhibition of key enzymes linked to hypertension and type 2 diabetes**  
Çam M., Basyigit B., Alasalvar H., Yilmaztekin M., Ahhmed A., Sağdıç O., Konca Y., Telci I.  
FOOD BIOSCIENCE, vol.35, 2020 (SCI-Expanded)
- XXI. **Wild mustard (*Sinapis arvensis*) parts: compositional analysis, antioxidant capacity and determination of individual phenolic fractions by LC-ESI-MS/MS**  
Basyigit B., Alasalvar H., Dogan N., Dogan C., Berktaş S., ÇAM M.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.14, no.3, pp.1671-1681, 2020 (SCI-Expanded)
- XXII. **Ready to drink iced teas from microencapsulated spearmint (*Mentha spicata* L.) and peppermint (*Mentha piperita* L.) extracts: physicochemical, bioactive and sensory characterization**  
Alasalvar H., ÇAM M.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.14, no.3, pp.1366-1375, 2020 (SCI-Expanded)
- XXIII. **Process for production of ready to drink iced teas from sage (*Salvia officinalis* L.) and linden (*Tilia cordata*): pressurized hot water extraction and spray drying**  
Alasalvar H., ÇAM M.  
Food Science and Biotechnology, vol.28, no.3, pp.779-785, 2019 (SCI-Expanded)
- XXIV. **Characterisation of peppermint (*Mentha piperita* L.) essential oil encapsulates**  
YILMAZTEKİN M., Lević S., Kalušević A., ÇAM M., Bugarski B., Rakić V., Pavlović V., Nedović V.  
JOURNAL OF MICROENCAPSULATION, vol.36, no.2, pp.109-119, 2019 (SCI-Expanded)
- XXV. **Simultaneous extraction of phenolics and essential oil from peppermint by pressurized hot water extraction**  
ÇAM M., YUKSEL E., Alasalvar H., Basyigit B., Sen H., YILMAZTEKİN M., Ahhmed A., SAĞDIÇ O.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.56, no.1, pp.200-207, 2019 (SCI-Expanded)
- XXVI. **Phenolics release kinetics in sugared and sugar-free chewing gums: microencapsulated pomegranate peel extract usage**  
Palabiyik I., TOKER Ö. S., Konar N., Gunes R., GULERI T., Alasalvar H., ÇAM M.  
International Journal of Food Science and Technology, vol.53, no.12, pp.2657-2663, 2018 (SCI-Expanded)
- XXVII. **Application of pressurized water extraction and spray drying techniques to produce soluble spearmint tea**  
ÇAM M., ISIKLI M. D., YUKSEL E., Alasalvar H., Basyigit B.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.3, pp.1927-1934, 2018 (SCI-Expanded)
- XXVIII. **Production of microencapsulated cream: Impact of wall materials and their ratio**  
Himmetagaoglu A. B., Erbay Z., ÇAM M.  
INTERNATIONAL DAIRY JOURNAL, vol.83, pp.20-27, 2018 (SCI-Expanded)
- XXIX. **Utilization of fermented soybeans paste as flavoring lamination for Turkish dry-cured meat**  
Ahhmed A., ÖZCAN C., Karaman S., Ozturk I., ÇAM M., FAYEMI P. O., Kaneko G., Muguruma M., Sakata R., Yetim H.

- Meat Science, vol.127, pp.35-44, 2017 (SCI-Expanded)
- XXX. **Püskürtmeli Kurutucu İle Nane (mentha Piperita Ve Mentha Spicata) Esansiyel Yağı Mikrokapsülasyonu**  
Başyigit B., ÇAM M.  
Harran Üniversitesi Ziraat Fakültesi Dergisi, vol.21, no.1, pp.24-34, 2017 (SCI-Expanded)
- XXXI. **Allelopathic potential of some essential oil bearing plant extracts on common lambsquarters (Chenopodium album L.)**  
IŞIK D., Mennan H., ÇAM M., TURSUN N., ARSLAN M.  
Revista de Chimie, vol.67, no.3, pp.455-459, 2016 (SCI-Expanded)
- XXXII. **Fruit Weight, Total Phenolics, Acidity and Sugar Content of Edible Wild Pear (Pyrus elaeagnifolia Pall.) Fruits**  
Yilmaz K. U., Ercisli S., ÇAM M., UZUN A., YILMAZTEKİN M., Kafkas E., PINAR H.  
ERWERBS-OBSTBAU, vol.57, no.4, pp.179-184, 2015 (SCI-Expanded)
- XXXIII. **Some morphological and fruit characteristics of naturally grown Pyrus elaeagrifolia Pall. of Kayseri Province (Central Anatolia, Turkey)**  
Yilmaz K. U., UZUN A., ÇAM M., ERCİŞLİ S.  
GENETIC RESOURCES AND CROP EVOLUTION, vol.62, no.5, pp.711-720, 2015 (SCI-Expanded)
- XXXIV. **Phenolics of pomegranate peels: extraction optimization by central composite design and alpha glucosidase inhibition potentials**  
ÇAM M., İçyer N. C.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.52, no.3, pp.1489-1497, 2015 (SCI-Expanded)
- XXXV. **Aroma, Sugar and Anthocyanin Profile of Fruit and Seed of Mahlab (Prunus mahaleb L.): Optimization of Bioactive Compounds Extraction by Simplex Lattice Mixture Design**  
Ozturk I., Karaman S., Baslar M., ÇAM M., Caliskan O., SAĞDIÇ O., YALÇIN H.  
FOOD ANALYTICAL METHODS, vol.7, no.4, pp.761-773, 2014 (SCI-Expanded)
- XXXVI. **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 (SCI-Expanded)
- XXXVII. **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 (SCI-Expanded)
- XXXVIII. **Pomegranate peel phenolics: Microencapsulation, storage stability and potential ingredient for functional food development**  
ÇAM M., İçyer N. C., Erdoğan F.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.55, no.1, pp.117-123, 2014 (SCI-Expanded)
- XXXIX. **Enrichment of Functional Properties of Ice Cream with Pomegranate By-products**  
ÇAM M., Erdoğan F., Aslan D., Dinç M.  
JOURNAL OF FOOD SCIENCE, vol.78, no.10, 2013 (SCI-Expanded)
- XL. **Pressurised water extraction of polyphenols from pomegranate peels**  
ÇAM M., Hisil Y.  
FOOD CHEMISTRY, vol.123, no.3, pp.878-885, 2010 (SCI-Expanded)
- XLI. **Optimization of Extraction of Apple Pomace Phenolics with Water by Response Surface Methodology**  
ÇAM M., Aaby K.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.58, no.16, pp.9103-9111, 2010 (SCI-Expanded)
- XLII. **Some Physical and Chemical Changes during Fruit Development of Five Common Apricot (Prunus armeniaca L.) Cultivars**  
Durmaz G., ÇAM M., Kutlu T., Hisil Y.  
FOOD SCIENCE AND TECHNOLOGY RESEARCH, vol.16, no.1, pp.71-78, 2010 (SCI-Expanded)
- XLIII. **Classification of eight pomegranate juices based on antioxidant capacity measured by four methods**  
Cam M., Hisil Y., Durmaz G.

- FOOD CHEMISTRY, vol.112, no.3, pp.721-726, 2009 (SCI-Expanded)
- XLIV. **Characterisation of Pomegranate Juices from Ten Cultivars Grown in Turkey**  
ÇAM M., Hisil Y., DURMAZ G.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.12, no.2, pp.388-395, 2009 (SCI-Expanded)
- XLV. **Comparison of chemical characteristics of fresh and pasteurised juice of gilaburu (*Viburnum opulus* L.)**  
Cam M., HISIL Y.  
ACTA ALIMENTARIA, vol.36, no.3, pp.381-385, 2007 (SCI-Expanded)
- XLVI. **Organic acid, phenolic content, and antioxidant capacity of fruit flesh and seed of *Viburnum opulus***  
Cam M., HISIL Y., KUSCU A.  
CHEMISTRY OF NATURAL COMPOUNDS, vol.43, no.4, pp.460-461, 2007 (SCI-Expanded)

## Articles Published in Other Journals

- I. **Kefir Production Enriched with Orange Carrot (*Daucus Carota* L.) Carotenoids**  
AYÇİÇEK H. C., ESEN Z. N., BERKTAŞ S., ÇAM M.  
Karadeniz Fen Bilimleri Dergisi, vol.14, no.3, pp.1290-1300, 2024 (Peer-Reviewed Journal)
- II. **Effects of hydrosols from thyme, lavender and medicinal mint on gilaburu fermentation and gilaburu juice**  
Yeşilbaş F., KAHRAMAN M. Ş., Akbaş Ş., Berktaş S., Çam M.  
Harran Tarım ve Gıda Bilimleri Dergisi, vol.28, no.1, pp.146-164, 2024 (Peer-Reviewed Journal)
- III. **Eritadenine: Pressurized liquid extraction from *Lentinula edodes* and thermal degradation kinetics**  
Kaya M., ÇAM M.  
Sustainable Chemistry and Pharmacy, vol.29, 2022 (Scopus)
- IV. **POMEGRANATE SEED OIL: EXTRACTION, SHELF LIFE PREDICTION, AND MICROENCAPSULATION**  
Alasalvar H., BAŞYIĞIT B., ASLAN TÜRKER D., İÇYER N. C., ÇAM M.  
CARPATHIAN JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.14, no.4, pp.89-102, 2022 (ESCI)
- V. **Production of Iced Tea from Poppy Flowers Extract *Gelincik Çiçeği* (*Papaver rhoas* L.) Ekstraktından Soğuk Çay Üretimi**  
Yüksel M., Acar A., Gögen F., Arslantaş N. M., Berktaş S., ÇAM M.  
Akademik Gıda, vol.20, no.3, pp.263-273, 2022 (Scopus)
- VI. **Kalorisi azaltılmış mor reyhan soğuk çayı üretimi**  
Karataşoğlu E., Demirel E., Şahin T., Berktaş S., ÇAM M.  
Harran Tarım ve Gıda Bilimleri Dergisi, vol.25, no.2, pp.163-171, 2021 (Peer-Reviewed Journal)
- VII. **ZEYTİN YAPRAĞI EKSTRAKTI İÇEREN SOĞUK ÇAY ÜRETİMİ**  
Arslan E. E., Karademir G., Berktaş S., ÇAM M.  
Mühendislik Bilimleri ve Tasarım Dergisi, vol.9, no.3, pp.843-849, 2021 (Peer-Reviewed Journal)
- VIII. **KAYSERİ BÖLGESİNDE DOĞAL OLARAK YETİŞEN VE KÜLTÜRE EDİLEN TIBBİ MANTARLARIN TOPLAM FENOLİK MADDE İÇERİKLERİNİN, ANTiOKSİDAN AKTİVİTELERİNİN VE ERİTADENİN BİLEŞİĞİNİN BELİRLENMESİ**  
Kaya M., Berktaş S., ADANACIOĞLU N., ÇAM M.  
GIDA / THE JOURNAL OF FOOD, vol.46, no.2, pp.376-395, 2021 (Peer-Reviewed Journal)
- IX. **KETEN TOHUMU YAĞI VE YAĞSIZ SÜT TOZU İÇEREN EMÜLSİYONLARIN PÜSKÜRTEREK KURUTMA İLE ENKAPSÜLASYONU: YAĞ ORANI VE KURUTMA SICAKLIĞININ ETKİLERİ**  
ÇEVİK K., ALAŞALVAR H., ÇAM M., YALÇIN H.  
Mühendislik Bilimleri ve Tasarım Dergisi, vol.9, no.3, pp.735-742, 2021 (Peer-Reviewed Journal)
- X. **İğde (*Elaeagnus angustifolia* L.) Meyve ve Yapraklarının Antioksidan ve Antidiyabetik Özellikleri**  
Berktaş S., ÇAM M.  
Akademik Gıda, vol.18, no.3, pp.270-278, 2020 (Peer-Reviewed Journal)
- XI. **Nane (*Mentha piperita* L.) distilasyonundan arta kalan hidrosolün kek üretiminde değerlendirilmesi**

- Berktaş S., ÇAM M.  
Harran Tarım ve Gıda Bilimleri Dergisi, vol.24, no.1, pp.17-25, 2020 (Peer-Reviewed Journal)
- XII. **ADAÇAYI UÇUCU YAĞ ELDESİNDEN SONRA ARTA KALAN ÜRÜNLERİN BİYOAKTİF POTANSİYELLERİNİN BELİRLENMESİ**  
İNCEGÜL Y., ÇAM M.  
GIDA / THE JOURNAL OF FOOD, vol.44, no.4, pp.629-640, 2019 (Peer-Reviewed Journal)
- XIII. **Solubility, Stability and Blood Pressure Lowering-Properties of Fresh and Cured Beef Proteins**  
AHHMED A., Özer N., ÖZCAN C., ÇAM M., SAĞDIÇ O., ARICI M., YILMAZ M. T., YETİM H., JongDeong K., Muguruma M., et al.  
ACTA SCIENTIFIC NUTRITIONAL HEALTH, vol.3, no.7, pp.16-26, 2019 (Peer-Reviewed Journal)
- XIV. **Süt Yağının Toza Dönüştürülmesi ve Krema Tozu**  
HİMMETAĞAOĞLU A. B., Erbay Z., ÇAM M.  
Akademik Gıda, vol.17, pp.72-80, 2019 (Peer-Reviewed Journal)
- XV. **Susam ve Yer Fıstığı ile Zenginleştirilmiş Pekmez Karışımlarının Fiziksel ve Biyoaktif Özelliklerinin Belirlenmesi**  
Kaya B., Sökmen F., Sarıdanışmet S., Alaşalvar H., ÇAM M.  
Harran Üniversitesi Ziraat Fakültesi Dergisi, vol.22, no.4, pp.525-532, 2018 (Peer-Reviewed Journal)
- XVI. **PHENOLIC COMPOUNDS CONTENT, ANTIOXIDANT AND ANTIDIABETIC POTENTIALS OF SEVEN EDIBLE LEAVES**  
Akyurt B., Başyigit B., ÇAM M.  
Gıda, vol.43, no.5, pp.876-885, 2018 (Peer-Reviewed Journal)
- XVII. **Püskürtmeli Kurucutu İle Mikroenkapsüle Edilmiş Nane (mentha Piperita Ve Mentha Spicata) Esansiyel Yağının Salınım Profili**  
Başyigit B., ÇAM M.  
Gıda, vol.42, no.2, pp.186-196, 2017 (Peer-Reviewed Journal)
- XVIII. **PÜSKÜRTMELİ KURUCUTU İLE MİKROENKAPSÜLE EDİLMİŞ NANE (MENTHA PIPERITA VE MENTHA SPICATA) ESANSİYEL YAĞININ SALINIM PROFİLİ**  
BAŞYİĞİT B., ÇAM M.  
Gıda, vol.24, no.2, pp.186-196, 2017 (Peer-Reviewed Journal)
- XIX. **Lezzet Katkısı Olarak Peynir ve Enzim Modifiye Peynir Tekniğinde Güncel Durum**  
Erbay Z., Baş D., Kendirci P., ÇAM M., Kelebek H., Salum P., Selli S.  
AKADEMİK GIDA, vol.14, no.2, pp.209-217, 2016 (Peer-Reviewed Journal)
- XX. **Yabancı ülke kökenli natürel zeytinyağlarının yağ asitleri ve triaçilgliserol bileşenlerine göre kemometrik sınıflandırılması**  
Dıraman H., ÇAM M., Özder Y.  
Gıda Teknolojileri Elektronik Dergisi, vol.4, pp.22-34, 2009 (Peer-Reviewed Journal)
- XXI. **Kromatografi Tarihi**  
ÇAM M., Hışıl Y.  
Gıda Teknolojileri Elektronik Dergisi, vol.3, pp.19-27, 2008 (Peer-Reviewed Journal)
- XXII. **Basınçlı Solvent Ekstraksiyonu ve Uygulamaları**  
ÇAM M., Hışıl Y.  
Gıda Teknolojileri Elektronik Dergisi, vol.1, pp.79-86, 2006 (Peer-Reviewed Journal)
- XXIII. **Gıda Flavonoidlerinin Yüksek Basınç Sıvı Kromatografisi ile Analizi**  
ÇAM M., Hışıl Y.  
AKADEMİK GIDA, vol.8, pp.22-25, 2004 (Peer-Reviewed Journal)
- XXIV. **Şeker Ağacı (Hovenia dulcis Thunb.) Çiçek Sapının Bileşimi**  
Hışıl Y., ÇAM M., Yerebakan M.  
Hasad Gıda, vol.242, pp.57-61, 2004 (Peer-Reviewed Journal)

## Books & Book Chapters

- I. **Antioxidant Capacity of Pomegranate Juice and Its Role in Biological Activities**  
ÇAM M., Durmaz G., ÇETİN A., YETİM H.  
in: Bioactive Food as Dietary Interventions for Liver and Gastrointestinal Disease, Watson, R.R., Preedy, V.R. ,  
Editor, Elsevier, Boston, pp.499-511, 2012
- II. **Chapter 32 – Antioxidant Capacity of Pomegranate Juice and Its Role in Biological Activities**  
ÇAM M., Durmaz G., Çetin A., YETİM H.  
in: Bioactive Food as Dietary Interventions for Liver and Gastrointestinal Disease, Watson R. R., Preedy W. R.,  
Editor, Elsevier, Boston, pp.499-511, 2012
- III. **Antioxidant Capacity of Pomegranate Juice and Its Role in Biological Activities**  
ÇAM M., DURMAZ G., ÇETİN A., YETİM H.  
in: Bioactive Food as Dietary Interventions for Liver and Gastrointestinal Disease, Watson, R.R., Preedy, V.R. ,  
Editor, Elsevier, BOSTON, pp.499-511, 2012
- IV. **Enstrümental Gıda Analizleri**  
YETİM H., ÇAM M.  
Erciyes Üniversitesi Ders Yayınları, Kayseri, 2009

## Refereed Congress / Symposium Publications in Proceedings

- I. **ANTIOXIDANT PROPERTIES OF POST-DISTILLED SPEARMINT LEAVES BY-PRODUCTS**  
Padar E., Berktaş S., ÇAM M.  
INTERNATIONAL CONGRESS on FOOD RESEARCHES, Sivas, Turkey, 14 - 16 October 2022, vol.1, pp.390
- II. **THE EFFECT OF COLD PRESS FLAXSEED AND CHIA SEED OIL BY-PRODUCTS ON SOME PHYSICOCHEMICAL AND SENSORY PROPERTIES OF ICE CREAMS**  
Yüksel M., Berktaş S., ÇAM M.  
International Congress on Food Researches, Sivas, Turkey, 14 - 16 October 2022, vol.1, pp.371
- III. **Maillard Reaksiyon Ürünleri Olarak Protein-Karbonhidrat Konjugatlarının Enkapsülasyon Duvar Materyali Olarak Potansiyeli**  
DIBLAN S., AYDEMİR L. Y., ERKİN Ö. C., ÇAM M., ERBAY Z.  
TÜRKİYE ONDÖRDÜNCÜ GIDA KONGRESİ, Ankara, Turkey, 19 - 21 October 2022, vol.1, pp.51
- IV. **Kazein Hidrolizatlarının Üretilmesinde Alcalase Enziminin Kullanımının Biyoaktif Özellikler Üzerine Etkisi**  
Uğurlu Ö., Abdullah Mohammed N., ERKİN Ö. C., AYDEMİR L. Y., ÇAM M., ERBAY Z.  
TÜRKİYE ONDÖRDÜNCÜ GIDA KONGRESİ, Ankara, Turkey, 19 October 2022, vol.1, pp.52
- V. **Gıda endüstrisinde kullanılan monomerik emülgatörler, özellikleri ve çift katlı emülsiyonlarda kullanımı**  
Salum P., DIBLAN S., ERKİN Ö. C., ÇAM M., AYDEMİR L. Y., ERBAY Z.  
TÜRKİYE ONDÖRDÜNCÜ GIDA KONGRESİ, Ankara, Turkey, 19 - 21 October 2022, vol.1, pp.53
- VI. **SELECTED BIOACTIVE PROPERTIES OF POMEGRANATE PEELS**  
Özcanlı T., Çam M.  
2ND INTERNATIONAL CAPPADOCIA SCIENTIFIC RESEARCH CONGRESS, Nevşehir, Turkey, 17 - 19 June 2022, vol.1,  
no.1, pp.687-688
- VII. **Microencapsulation process affects aroma profile of Hibiscus sabdariffa**  
Naji A., Alaşalvar H., Başığit B., Salum P., Erbay Z., Çam M.  
The Seventh International Mediterranean Symposium on Medicinal and Aromatic Plants (MESMAP-7), İzmir,  
Turkey, 18 November 2021, vol.1, no.1, pp.61
- VIII. **Some Wild Edible Mushroom Anticancer Activity Against Prostate Cell Lines**  
BEKÇİ H., ÇAM M., CUMAOĞLU A.  
The 3rd International conference on Natural Products for Cancer Prevention and Therapy, Kayseri, Turkey, 18 - 20



December 2019, vol.40, pp.40

- IX. **The industrial application of *Chorchorus olitorius* mucilage in preserving quality of prime beef steaks stored at low temperature**  
ARICI M., AWAD N., ÇAM M., YILMAZ M. T., SAĞDIÇ O., TÖRNÜK F.  
The Japan Food Machinery Manufacturers'xx Association, Tokyo, Japan, 12 - 15 June 2018, vol.83
- X. **Tarihte Gıdalar**  
ÇAM M.  
Gıda Mühendisliği 9. Öğrenci Kongresi, Malatya, Turkey, 4 - 05 May 2018, vol.1, pp.2
- XI. **Adulteration in pekmez and detection methods**  
DURMAZ G., İzci Y., YILMAZTEKİN M., ÇAM M.  
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Girne, Cyprus (Kktc), 19 - 21 April 2018
- XII. **Effects of the combined use of different commercial proteolytic enzymes in the production of enzyme-modified cheese with ripened white cheese flavor**  
ERBAY Z., salum p., Govce G., BAŞ D., KENDİRCİ P., KELEBEK H., ÇAM M.  
International Conference on Raw Materials to Processed Foods, Antalya, Turkey, 11 - 13 April 2018, vol.1, pp.68
- XIII. **Enzyme-modified cheese technology and the production steps of enzyme-modified cheese with ripened white cheese flavor**  
Salum P., Kendirci P., Baş D., Gövce G., ÇAM M., Kelebek H., Erbay Z.  
International Conference on Raw Materials to Processed Foods, Antalya, Turkey, 11 - 13 April 2018, vol.1, pp.68
- XIV. **Effects of the spray drying conditions on the free fatty acid composition of the microencapsulated cream powder**  
HİMMETAĞAOĞLU A. B., Berktaş S., ÇAM M., ERBAY Z.  
International Conference on Raw Materials to Processed Foods, Antalya, Turkey, 11 - 13 April 2018, vol.1, pp.173
- XV. **ADAÇAYI BİYOAKTİF BİLEŞİKLERİNİN BASINÇLI SICAK SU İLE EKSTRAKSİYONU VE MİKROENKAPSÜLASYONU**  
ALAŞALVAR H., ÇAM M.  
INTERNATIONAL SYMPOSIUM ONMEDICINAL, AROMATIC AND DYE PLANTS, Malatya, Turkey, 5 - 07 October 2017, pp.564
- XVI. **INFLUENCES ON AMYLASE, GLYCOSIDASE AND LIPASE OF PHENOLIC COMPOUNDS IN SOME MEDICINAL AND AROMATIC PLANTS**  
ŞEN ARSLAN H., ÇAM M.  
INTERNATIONAL SYMPOSIUM ONMEDICINAL, AROMATIC AND DYE PLANTS, Malatya, Turkey, 5 - 07 October 2017, pp.43
- XVII. **YABANI HARDAL'IN (*Sinapis arvensis* L.) BAZI BİYOAKTİF ÖZELLİKLERİNİN BELİRLENMESİ**  
DOĞAN N., DOĞAN C., ÇAM M.  
INTERNATIONAL SYMPOSIUM ONMEDICINAL, AROMATIC AND DYE PLANTS, Malatya, Turkey, 5 - 07 October 2017, pp.465
- XVIII. **Farklı endopeptidaz ve ekzopeptidaz enzimlerinin birlikte kullanımlarının enzim modifiye peynir üretiminde olgunlaşma parametrelerine etkileri**  
SALUM P., GÖVCE G., KENDİRCİ P., BAŞ D., KELEBEK H., ÇAM M., ERBAY Z.  
10.Gıda Mühendisliği Kongresi, Turkey, 9 - 11 November 2017, pp.118-119
- XIX. **WHY MULUKHIYA MIGHT WORTH A BETTER RENOWN**  
AHHMED A., AWAD N., DAŞDELEN M., ÇİL E., ÇAM M.  
INTERNATIONAL SYMPOSIUM ONMEDICINAL, AROMATIC AND DYE PLANTS, Malatya, Turkey, 5 - 07 October 2017, pp.185
- XX. **ADAÇAYI (*Salvia officinalis* L.) DİSTİLASYONUNDAN KALAN ARTIK ÜRÜNLERİN DEĞERLENDİRİLMESİ**  
İncegül Y., ÇAM M.  
INTERNATIONAL SYMPOSIUM ONMEDICINAL, AROMATIC AND DYE PLANTS, Malatya, Turkey, 5 - 07 October 2017, pp.136

- XXI. **EXTRACTION METHODS USED TO OBTAIN COMPOUNDS IN MEDICINAL AND AROMATIC PLANTS**  
ŞEN ARSLAN H., ÇAM M.  
INTERNATIONAL SYMPOSIUM ON MEDICINAL, AROMATIC AND DYE PLANTS, Malatya, Turkey, 5 - 07 October 2017, pp.255
- XXII. **Determination of the appropriate emulsion formulation for microencapsulated milk fat powder production**  
HİMMETAĞAOĞLU A. B., ERBAY Z., ÇAM M.  
2017 American Dairy Science Association Annual Meeting, Pittsburg, United States Of America, 25 - 28 June 2017, vol.100, pp.259
- XXIII. **The Production of Colored Cheese Using Phytochemicals of Vegetables: Ideas Worth Sharing**  
AHHMED A., AWAD N., CANKURT H., ÇAM M., YETİM H., Takeda S., Sakata R.  
FOOMA 2017, Tokyo, Japan, 13 - 16 June 2017, vol.24, pp.169-172
- XXIV. **Physicochemical, Phenolic And Anthocyanin Characterization Of The Tulips Waste As A Potential Of Natural Colorant**  
ARICI M., SAĞDIÇ O., KARASU S., ÇAM M., DURAK M. Z.  
3rd International Conference on Engineering and Natural sciences, 3 - 07 May 2017, pp.745
- XXV. **Türkiye'de ve Dünya'da Enzim Modifiye Peynir Üretimi ve Teknolojisi**  
Salum P., GÖVCE G., ERBAY Z., BAŞ D., KENDİRCİ P., ÇAM M., KELEBEK H., SELLİ S.  
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, vol.1, no.1, pp.37
- XXVI. **Mikroenkapsüle Nane Tozundan Soğuk Çay Üretimi ve Duyusal Özellikleri**  
Alaşalvar H., ÇAM M.  
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, vol.1, no.1, pp.65
- XXVII. **Ihlamur Çiçeğinin Basınçlı Solvent Ekstraktör ile Ekstraksiyon Özelliklerinin Belirlenmesi**  
Alaşalvar H., ÇAM M.  
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, vol.1, no.1, pp.353
- XXVIII. **In vitro ACE inhibitory activity of beef dry muscle (M. Semimembranosus)**  
ÖZER N., YETİM H., ÇAM M., KARAMAN S., MUGURUMA M., SHIRO T., SAKATA R., MRGHNI AHHMED A.  
AACD 2016: 10th Aegean Analytical Chemistry Days, Çanakkale, Turkey, 29 September - 02 October 2016, pp.73
- XXIX. **Phytochemicals in Callistemon citrinus: a novel therapeutic approach against MCF-7 cell line**  
FAYEMİD O., A A., CEYLAN D., ÖZCAN S., MUCHENJED V., ÇAM M., AYCAN M. B., YETİM H.  
1st International Conference on Natural Products for Cancer Prevention and Therapy, İstanbul, Turkey, 31 August 2015 - 02 September 2016, pp.13-14
- XXX. **Technological assesment on chicken bone tissue for functional food applications**  
MRGHNI AHHMED A., ÇAM M., KARAMAN S., ÖZTÜRK I., KONCA Y., SAKATA R., YETİM H.  
FOOMA JAPAN 2016, Tokyo, Japan, 7 - 10 June 2016, vol.23, pp.282-285
- XXXI. **Production of DNA, Protein and DNA/Protein vaccines against Leishmania infantum and L.tropica**  
YAZAR S., AKŞİT A., KARACA S., ULUSOY H. B., ÇAM M., HÖKELEK M., KUK S.  
IMMUNOLOGY 2016, Seattle, United States Of America, 13 - 17 May 2016, pp.110
- XXXII. **Instant peppermint and spearmint teas: antioxidant capacity and alpha glucosidase inhibition potentials**  
ÇAM M., BAŞYİĞİT B., GÜVENDİOĞLU E., ALAŞALVAR H., DİNÇ M., YILMAZTEKİN M., ÖZTÜRK I., MRGHNI AHHMED A.  
The 6th International Conference on Food Factors, Seoul, South Korea, 22 - 25 November 2015, pp.139
- XXXIII. **Production of Instant Spearmint-Lemon Tea**  
ÇAM M., GÜVENDİOĞLU E., YILMAZTEKİN M., DİNÇ M., BAŞYİĞİT B., ALAŞALVAR H., MRGHNI AHHMED A., ÖZTÜRK I.  
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, vol.1, no.1, pp.54
- XXXIV. **Characterization of Peppermint (Mentha piperita L.) Essential Oil Encapsulates and Sensory Evaluation of Ice cream as a Potential Vehicle**  
YILMAZTEKİN M., LEVIC S., KALUSEVIC A., ÇAM M., BUGARSKI B., NEDOVIC V.  
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, vol.1, no.1, pp.41

- XXXV. **Production of Instant Spearmint Lemon Tea**  
ÇAM M., Güvendioğlu E., Dinç M., Başıyigit B., Alaşalvar H., AHMED A. M., ÖZTÜRK İ.  
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015
- XXXVI. **Antioxidant and alpha glucosidase inhibition activities of selected edible leaves consumed in Turkey**  
Akyurt B., ÇAM M.  
ISNFF 2014 Annual Conference & Exhibition, İstanbul, Turkey, 14 - 17 October 2014, vol.1, no.1, pp.203
- XXXVII. **Inducible Changes In Properties Of Muscle Protein By Pomegranate Peels Extracts**  
Ahmed A., BİRİŞİK C., ÇAM M., YETİM H.  
7th International Conference and Exhibition on Nutraceuticals and Functional Foods, İstanbul, Turkey, 14 - 17 October 2014, pp.1
- XXXVIII. **Pressurized water extraction of polyphenols from spearmint**  
ÇAM M., Dinç M., Bilgin S., Yilmaztekin M., MRGHNI AHMED A., ÖZTÜRK İ., Sağdıç O.  
ISNFF 2014 Annual Conference & Exhibition, İstanbul, Turkey, 14 - 17 October 2014, vol.1, no.1, pp.95
- XXXIX. **Effects of Incorporation of Pomegranate Peel Phenolics into Ice-cream (Oral presentation)**  
Erdoğan F., Dinç M., ASLAN D., Toker Ö. S., KARAMAN S., ÇAM M.  
Novel Approaches in Food Industry 2014, Aydın, Turkey, 26 - 29 May 2014, pp.109
- XL. **Pomegranate Seed Oil: Shelf Life Prediction, Microencapsulation and Utilization in Ice-cream Production**  
ÇAM M., Erdoğan F., ASLAN D., Dinç M., KARAMAN S., Toker Ö. S., YALÇIN H.  
Novel Approaches in Food Industry, Aydın, Turkey, 26 - 29 May 2014, pp.76
- XLI. **Effects of Incorporation of Pomegranate Peel Phenolics into Ice-cream**  
Erdoğan F., Dinç M., ASLAN D., Toker Ö. S., KARAMAN S., ÇAM M.  
Novel Approaches in Food Industry 2014, Aydın, Turkey, 26 - 29 May 2014, pp.109
- XLII. **Diversity in meat textural and quality parameters of dromedary camel**  
Ahmed A., KARAMAN S., Toker Ö. S., Kaneko G., Ushio H., Sakata R., ÇAM M., YETİM H.  
59th ICoMST International Congress of Meat Science and Technology, Turkey, 1 - 04 August 2013, pp.91
- XLIII. **Food in History**  
ÇAM M.  
The First Turkish-International Circle's Workshop on Food Science and Technology, Turkey, 1 - 04 May 2013, vol.1, pp.1-3
- XLIV. **Gilaburu Suyunun Mikroenkapsülasyonu**  
Dinç M., Aslan D., İçyer N. C., ÇAM M.  
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 1 - 04 October 2012, vol.1, pp.462
- XLV. **Nar Çekirdeği Yağı Ekstraksiyonunun Optimizasyonu ve Çekirdek Yağının Özellikleri**  
İçyer N. C., ÇAM M.  
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 1 - 04 October 2012, vol.1, pp.461
- XLVI. **Microencapsulation of Pomegranate Peel Phenolics**  
ÇAM M., İçyer N. C.  
XX International Conference on Bioencapsulation, Canada, 1 - 04 September 2012, vol.1, pp.112-113
- XLVII. **Optimization of Polyphenol Extraction From Pomegranate Peel by Response Surface Methodology**  
ÇAM M., İçyer N. C.  
4th International Congress on Food and Nutrition, Turkey, 1 - 04 October 2011, vol.1, pp.132
- XLVIII. **Characterization of Turkish Virgin Olive Oils From Different Locations Based on Their Triacylglycerol Profiles with Chemometrical Methods**  
Dıraman H., ÇAM M., Özder Y.  
The Sixth International Symposium on Oil Growing, Portugal, 1 - 04 September 2008, vol.1, pp.291
- XLIX. **Dondurarak Kurutulmuş Çilek Meyvesinin Toplam Fenolik Madde İçeriğinin ve Antioksidan Kapasitesinin Belirlenmesi**  
ÇAM M., Ersus S.  
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 1 - 04 May 2008, vol.1, pp.245-248

- L. **Tanenler: Sınıflandırma, Yapıları ve Sağlık Üzerine Etkileri**  
Ergezer H., ÇAM M.  
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 1 - 04 May 2008, vol.1, pp.229-232
- LI. **Yerli ve Yabancı Kökenli Bazı Zeytinyağlarının Trigliserit Düzeylerine Göre Kemometrik Sınıflandırılması**  
Dıraman H., ÇAM M., Özder Y.  
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 1 - 04 May 2008, vol.1, pp.651-652
- LII. **Kahveden Kafein Uzaklaştırma İşlemleri**  
ÇAM M., Ergezer H., Hışıl Y.  
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 1 - 04 May 2008, vol.1, pp.421-424
- LIII. **Evaluation of antioxidant capacity of nine pomegranate cultivars by three different methods**  
ÇAM M., Durmaz G., Hışıl Y.  
2nd International Congress on Food and Nutrition, Turkey, 1 - 04 October 2007, vol.1, pp.220
- LIV. **Antioxidant Activity of Some Edible Leaves**  
Durmaz G., ÇAM M., Kutlu T.  
2nd International Congress on Food and Nutrition, Turkey, 1 - 04 October 2007, vol.1, pp.186
- LV. **Health benefits of citrus and apple pectins**  
Kuşçu A., ÇAM M., Pazır F., Hışıl Y.  
2nd International Congress on Food and Nutrition, Turkey, 1 - 04 October 2007, vol.1, pp.166
- LVI. **Functional properties of salgam juice, a traditional fermented turkish beverage**  
Baysal H., ÇAM M., Harsa Ş.  
International Symposium on Functional Foods in Europe. International Developments in Science and Health Claims, Malta, 1 - 04 May 2007, vol.1, pp.115
- LVII. **Determination of Organic acids, Total Phenolic Content, and Antioxidant Capacity of Sour Orange (Citrus aurantium L.) Fruit**  
Ersus S., ÇAM M.  
2nd International Congress on Functional Foods and Nutraceuticals, Turkey, 1 - 04 April 2006, vol.1, pp.60
- LVIII. **Gıdalardaki Flavonoidler ve Önemleri**  
ÇAM M., Hışıl Y.  
3. Gıda Mühendisliği Kongresi, Ankara, Turkey, 1 - 04 October 2003, vol.1, pp.67-82

## Supported Projects

- ÇAM M., YALÇIN H., YETİM H., DOĞAN M., SAĞDIÇ O., BİLK S., TUBITAK Project, Nar Kabuğu ve Çekirdeği Fonksiyonel Bileşikleri ile Zenginleştirilmiş Dondurma Üretimi, 2011 - Continues
- ÇAM M., KAYA M., Project Supported by Higher Education Institutions, ŞİTAKİ MANTARINDAN (*Lentinula edodes*) ERİTADENİN BİLEŞİĞİNİN BASINÇLI ÇÖZÜCÜ EKSTRAKSİYONU İLE ELDE EDİLMESİ, BİYOKİMYASAL ÖZELLİKLERİNİN BELİRLENMESİ VE MODEL GIDALARDA KULLANIMI, 2018 - 2022
- ÇAM M., NAJI A., Project Supported by Higher Education Institutions, İstant Hibiskus Çayı Üretimi, 2018 - 2019
- ÇAM M., TÜLEK Z., Project Supported by Higher Education Institutions, İstant Melisa Çayı Üretimi, 2018 - 2019
- YALÇIN H., ÇAM M., ÇEVİK K., Project Supported by Higher Education Institutions, Palm yağı ve fraksiyonlarının püskürtmeli kurutucu ile mikroenkapsülasyonu, 2017 - 2018
- ÇAM M., DOĞAN N., DOĞAN C., Project Supported by Higher Education Institutions, Yabani hardalın (*Sinapis arvensis* L.) biyoaktif ve antimikrobiyal özelliklerinin belirlenmesi, 2017 - 2018
- ÇAM M., İNCEGÜL Y., Project Supported by Higher Education Institutions, Adaçayı distilasyonu sonrası suda çözünen materyalin geri kazanımı ve materyallerin dondurma ve kek üretiminde kullanımı, 2017 - 2018
- ÇAM M., BERKTAŞ S., Project Supported by Higher Education Institutions, Nane (*Mentha piperita* L.) distilasyonu sonrası suda çözünen materyalin geri kazanımı ve materyallerin dondurma ve kek üretiminde kullanımı, 2017 - 2018
- ÇAM M., Project Supported by Other Official Institutions, Fonksiyonel Aromatik Bitkilerden Buzlu Çay Üretimi, 2015 - 2016

ÇAM M., Project Supported by Other Official Institutions, Antidiyabetik ve Antihipertansif Özellikler Sergileyen İstant Bitki Çayı Üretimi, 2014 - 2015

ÇAM M., TUBITAK Project, Lale Taç Yapraklarından Pilot Ölçekli Doğal Boya Üretimi, 2013 - 2015

ÖZKÖK D., SİLİCİ S., ÇAM M., Project Supported by Higher Education Institutions, BALDA SPESİFİKASYON VE KRİSTALİZASYONUN (ŞEKERLENME) BALIN KİMYASAL VE BİYOLOJİK ÖZELLİKLERİNE ETKİSİ, 2013 - 2015

ÇAM M., AKYURT B., Project Supported by Higher Education Institutions, Ülkemizde Tüketilen Bazı Yenilebilir Yaprakların Antioksidan ve Antidiyabetik Aktivitelerinin Belirlenmesi, 2013 - 2014

ÇAM M., ERDOĞAN F., Project Supported by Higher Education Institutions, Mikroenkapsüle Edilen Nar Kabuğu Fenolik Bileşiklerinin Dondurma Üretiminde Kullanılma Olanaklarının Araştırılması, 2012 - 2013

ÇAM M., İÇYER N. C., Project Supported by Higher Education Institutions, NAR KABUĞU FENOLİK BİLEŞİKLERİNİN SU İLE EKSTRAKSİYONU VE EKSTRAKTLARIN MİKROENKAPSÜLASYONU, 2011 - 2012

YILMAZ K. U., ÇAM M., UZUN A., Kafkas E., Project Supported by Higher Education Institutions, Kayseri ve Yöresinde Doğal Olarak Yetişen Ahlat (Pyrus elaeagnifolia) Meyvelerinin Biyokimyasal İçeriklerinin Belirlenmesi, 2010 - 2012

ÇAM M., Project Supported by Higher Education Institutions, BASINÇLI SOLVENT EKSTRAKSİYONU İLE NAR KABUĞU VE ÇEKİRDEKLERİNİN ANTIOKSİDAN BİLEŞİKLERİNİN SU İLE EKSTRAKSİYONU, 2007 - 2009

## Activities in Scientific Journals

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, Editor, 2023 - Continues

## Memberships / Tasks in Scientific Organizations

IFT, Member, 2013 - 2014

ACS, Member, 2011 - 2012

## Scientific Refereeing

Journal of Food Process Engineering, SCI Journal, October 2015

Journal of Food Science, SCI Journal, January 2015

TUBITAK Project, January 2015

Industrial Crops and Products, SCI Journal, December 2014

TUBITAK Project, December 2014

December 2014

TUBITAK Project, November 2014

Journal of the Science of Food and Agriculture, SCI Journal, September 2014

International Journal of Food Engineering, SCI Journal, June 2014

Journal of Food Science and Technology, National Scientific Refreed Journal, May 2014

Food Chemistry, National Scientific Refreed Journal, September 2013

LWT, National Scientific Refreed Journal, August 2013

Turkish Journal of Agriculture and Forestry, National Scientific Refreed Journal, July 2013

Journal of Food Science and Technlogy, National Scientific Refreed Journal, June 2013

TUBITAK Project, May 2013

TUBITAK Project, March 2013

Food Science and Biotechnology, SCI Journal, April 2012

Phytochemical Analysis, SCI Journal, February 2011

Central European Journal of Biology, SCI Journal, January 2011

International Journal of Food Properties, SCI Journal, March 2009

Analytica Chimica Acta, SCI Journal, February 2006

## Scientific Consultations

TÜBİTAK-TOVAG, Scientific Consultancy, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey, 2021 - 2024

## Metrics

Publication: 138

Citation (WoS): 1156

Citation (Scopus): 1401

H-Index (WoS): 17

H-Index (Scopus): 18

## Congress and Symposium Activities

Yıldız Gıda Kariyer Günleri ve Öğrenci Kongresi, Invited Speaker, İstanbul, Turkey, 2019

Gıda Mühendisliği 9. Öğrenci Kongresi, Invited Speaker, Malatya, Turkey, 2018

Novel Approaches in Food Industry 2014, Attendee, Kuşadası, Turkey, 2014

THE FIST CIRCLES TURKISH-INTERNATIONAL WORKSHOP ON FOOD SCIENCE AND TECHNOLOGY, 9-11 MAY, 2013,

KAYSERİ, TURKEY, Invited Speaker, Kayseri, Turkey, 2013

TÜRKİYE 11. GIDA KONGRESİ, Session Moderator, Hatay, Turkey, 2012

## Scholarships

Young, Guest and Doctoral Researchers' Annual Scholarships for Investigation and Learning in Norway, Official Institutions of Foreign Countries, 2009 - Continues

## Non Academic Experience

TÜBİTAK

Nofima MAT (Aas, Norveç)

Almer A.Ş.

Göknur A.Ş.