

Prof. MUSTAFA ÇAM

Personal Information

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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

- I. **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)
- II. **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, no.17, 2024 (SCI-Expanded)
- III. **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)

- IV. **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, 2024 (SCI-Expanded)
- V. **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)
- VI. **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)
- VII. **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)
- VIII. **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)
- IX. **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)
- X. **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)
- XI. **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)
- XII. **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)
- XIII. **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)
- XIV. **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)
- XV. **TC and MF leaves as natural alternatives**
Awad N., ÇAM M., Berktaş 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)

- XVI. **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)
- XVII. **Optimisation of spray drying process in microencapsulated cream powder production**
Himmetagaoglu A. B., Berktas S., ÇAM M., Erbay Z.
JOURNAL OF DAIRY RESEARCH, vol.87, no.3, pp.375-378, 2020 (SCI-Expanded)
- XVIII. **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., Berktas S., ÇAM M.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.14, no.3, pp.1671-1681, 2020 (SCI-Expanded)
- XIX. **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)
- 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. **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**
Alaşalvar H., ÇAM M.
Food Science and Biotechnology, vol.28, no.3, pp.779-785, 2019 (SCI-Expanded)
- XXII. **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)
- XXIII. **Simultaneous extraction of phenolics and essential oil from peppermint by pressurized hot water extraction**
ÇAM M., YUKSEL E., Alaşalvar 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)
- XXIV. **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., Alaşalvar H., ÇAM M.
International Journal of Food Science and Technology, vol.53, no.12, pp.2657-2663, 2018 (SCI-Expanded)
- XXV. **Application of pressurized water extraction and spray drying techniques to produce soluble spearmint tea**
ÇAM M., ISIKLI M. D., YUKSEL E., Alaşalvar H., Basyigit B.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.3, pp.1927-1934, 2018 (SCI-Expanded)
- XXVI. **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)
- XXVII. **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)
- XXVIII. **Püskürtmeli Kurutucu Ile Nane (*mentha Piperita* Ve *Mentha Spicata*) Esansiyel Yağı Mikroenkapsülasyonu**
Başyigit B., ÇAM M.
Harran Üniversitesi Ziraat Fakültesi Dergisi, vol.21, no.1, pp.24-34, 2017 (SCI-Expanded)
- XXIX. **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)
- XXX. **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)
- XXXI. **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)
- XXXII. **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)
- XXXIII. **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)
- XXXIV. **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)
- XXXV. **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)
- XXXVI. **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)
- XXXVII. **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)
- XXXVIII. **Pressurised water extraction of polyphenols from pomegranate peels**
ÇAM M., Hisil Y.
FOOD CHEMISTRY, vol.123, no.3, pp.878-885, 2010 (SCI-Expanded)
- XXXIX. **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)
- XL. **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)
- XLI. **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)
- XLII. **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)
- XLIII. **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)

- XLIV. **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. **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)
- II. **Eritadenine: Pressurized liquid extraction from Lentinula edodes and thermal degradation kinetics**
Kaya M., ÇAM M.
Sustainable Chemistry and Pharmacy, vol.29, 2022 (Scopus)
- III. **POMEGRANATE SEED OIL: EXTRACTION, SHELF LIFE PREDICTION, AND MICROENCAPSULATION**
Alasalvar H., BAŞYİĞİT 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)
- IV. **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)
- V. **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)
- VI. **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)
- VII. **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)
- VIII. **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)
- IX. **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)
- X. **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)
- XI. **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)
- XII. **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)
- XIII. **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)
- XIV. **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)
- XV. **PHENOLIC COMPOUNDS CONTENT, ANTIOXIDANT AND ANTIDIABETIC POTENTIALS OF SEVEN EDIBLE LEAVES**
Akyurt B., Başığit B., ÇAM M.
Gıda, vol.43, no.5, pp.876-885, 2018 (Peer-Reviewed Journal)
- XVI. **Püskürtmeli Kurucutu İle Mikroenkapsüle Edilmiş Nane (mentha Piperita Ve Mentha Spicata) Esansiyel Yağının Salınım Profili**
Başığit B., ÇAM M.
Gıda, vol.42, no.2, pp.186-196, 2017 (Peer-Reviewed Journal)
- XVII. **PÜSKÜRTMELİ KURUCUTU İLE MİKROENKAPSÜLE EDİLMİŞ NANE (MENTHA PIPERITA VE MENTHA SPICATA) ESANSİYEL YAĞININ SALINIM PROFİLİ**
BAŞIĞIT B., ÇAM M.
Gıda, vol.24, no.2, pp.186-196, 2017 (Peer-Reviewed Journal)
- XVIII. **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)
- XIX. **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)
- XX. **Kromatografi Tarihi**
ÇAM M., Hışıl Y.
Gıda Teknolojileri Elektronik Dergisi, vol.3, pp.19-27, 2008 (Peer-Reviewed Journal)
- XXI. **Basınçlı Solvent Ekstraksiyonu ve Uygulamaları**
ÇAM M., Hışıl Y.
Gıda Teknolojileri Elektronik Dergisi, vol.1, pp.79-86, 2006 (Peer-Reviewed Journal)
- XXII. **Gıda Flavonoidlerinin Yüksek Basınç Sıvı Kromatografisi ile Analizi**
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- VI. **SELECTED BIOACTIVE PROPERTIES OF POMEGRANATE PEELS**
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- VIII. **Some Wild Edible Mushroom Anticancer Activity Against Prostate Cell Lines**
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- XV. **ADAÇAYI BİYOAKTİF BİLEŞİKLERİNİN BASINÇLI SICAK SU İLE EKSTRAKSİYONU VE MİKROENKAPSÜLASYONU**
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- XVI. **INFLUENCES ON AMYLASE, GLYCOSIDASE AND LIPASE OF PHENOLIC COMPOUNDS IN SOME MEDICINAL AND AROMATIC PLANTS**
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- XVII. **YABANI HARDAL'IN (Sinapis arvensis L.) BAZI BİYOAKTİF ÖZELLİKLERİNİN BELİRLENMESİ**
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LVII. Determination of Organic acids, Total Phenolic Content, and Antioxidant Capacity of Sour Orange (Citrus aurantium L.) Fruit

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2nd International Congress on Functional Foods and Nutraceuticals, Turkey, 1 - 04 April 2006, vol.1, pp.60

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3. Gıda Mühendisliği Kongresi, Ankara, Turkey, 1 - 04 October 2003, vol.1, pp.67-82

Supported Projects

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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., NAJİ 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., TÜBİTAK 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

Dođal Olarak Yetiřen Ahlat (*Pyrus elaeagnifolia*) Meyvelerinin Biyokimyasal İeriklerinin Belirlenmesi, 2010 - 2012
AM M., Project Supported by Higher Education Institutions, BASINLI SOLVENT EKSTRAKSİYONU İLE NAR KABUĐU VE EKİRDEKLERİNİN ANTİOKSİDAN BİLEŐİKLERİNİN 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

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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

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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 Mühendisliđi, Turkey, 2021 - 2024

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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.