

Prof. MEHMET HAYTA

Personal Information

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International Researcher IDs

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Education Information

Doctorate, University of Reading, Food Science, United Kingdom 1995 - 1999

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, Thermal Transitions in Wheat Gluten , University Of Reading, Biosciences, Food Science, 1999

Research Areas

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

Academic Titles / Tasks

Professor, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği , 2009 - Continues

Associate Professor, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği , 2008 - 2009

Associate Professor, Inonu University, Mühendislik Fakültesi, Gıda, 2003 - 2006

Research Assistant, Inonu University, Mühendislik Fakültesi, Gıda, 1991 - 2003

Advising Theses

HAYTA M., Pandispanya Kek Kalitesi Üzerine Yabani Meyvelerin Fonksiyonel Etkileri, Postgraduate, B.UÇAR(Student), 2011

HAYTA M., Glutensiz ekmeklerde ekşi hamur kullanımının kaliteye etkileri, Postgraduate, G.ÖZUĞUR(Student), 2011

HAYTA M., Farklı Tahıl Unları İlavesi İle Elde Edilen Fırınlanmış Buğday Cipsinin Kalite Niteliklerinin İyileştirilmesi, Postgraduate, A.GÖNCÜ(Student), 2011

Jury Memberships

Associate Professor Exam, JÜRİ, HACETTEPE, November, 2009

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **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, 2022 (Peer-Reviewed Journal)
- II. **Effect of ultrasound pretreatment on the functional and antioxidant properties of fermented and germinated Lupin protein isolates grafted with glucose**
İşçimen E. M. , Hayta M.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.102, no.2, pp.550-556, 2022 (Peer-Reviewed Journal)
- III. **Microwave-assisted aqueous two-phase system based extraction of phenolics from pulses: Antioxidant properties, characterization and encapsulation**
İşçimen E. M. , Hayta M.
Industrial Crops and Products, vol.173, 2021 (Peer-Reviewed Journal)
- IV. **Antioxidant and antihypertensive protein hydrolysates from rice bran: optimization of microwave assisted extraction**
Hayta M., Benli B., İşçimen E. M. , Kaya A.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.15, no.3, pp.2904-2914, 2021 (Peer-Reviewed Journal)
- V. **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.43, no.12, 2020 (Peer-Reviewed Journal)
- VI. **Optimization of antihypertensive and antioxidant hydrolysate extraction from rice bran proteins using ultrasound assisted enzymatic hydrolysis**
HAYTA M., Benli B., İŞÇİMEN E. M. , KAYA A.
Journal of Food Measurement and Characterization, vol.14, pp.2578-2589, 2020 (Peer-Reviewed Journal)
- VII. **Physicochemical, textural and microbiological properties of optimised wheat bread formulations as affected by differently fermented sourdough**
HAYTA M., Ertop M. H.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.11, no.3, pp.283-293, 2019 (Peer-Reviewed Journal)
- VIII. **Antidiabetic, Antihypertensive and Antioxidant Properties of Grapevine Leaf Extracts Obtained by Ultrasound, Microwave Assisted, and Classical Solvent Extraction**
Hayta M., İşçimen E. M.
ERWERBS-OBSTBAU, vol.60, pp.79-85, 2018 (Peer-Reviewed Journal)
- IX. **Optimization of the Level of Chickpea Sourdough and Baking Powder in Cake Formulation by Response Surface Methodology: Effects on Physicochemical, Sensory and Antioxidant Properties**
Ertop M. H. , HAYTA M.
FOOD SCIENCE AND TECHNOLOGY RESEARCH, vol.24, no.4, pp.697-706, 2018 (Peer-Reviewed Journal)
- X. **Rye and oat flour enriched baked wheat chips: bioactive and textural properties**
Goncu A., HAYTA M.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.10, no.1, pp.35-40, 2018 (Peer-Reviewed Journal)
- XI. **Optimisation of ultrasound assisted extraction of rice bran proteins: effects on antioxidant and antiproliferative properties**
İŞÇİMEN E. M. , HAYTA M.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.10, no.2, pp.165-174, 2018 (Peer-Reviewed Journal)

- XII. **Evaluation of microtextural properties of sourdough wheat bread obtained from optimized formulation using scanning electron microscopy and image analysis during shelf life**
HAYTA M., Ertop M. H.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.55, no.1, pp.1-9, 2018 (Peer-Reviewed Journal)
- XIII. **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 (Peer-Reviewed Journal)
- XIV. **Optimisation of sourdough bread incorporation into wheat bread by response surface methodology: Bioactive and nutritional properties**
HAYTA M., Ertop M. H.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.52, no.8, pp.1828-1835, 2017 (Peer-Reviewed Journal)
- XV. **Optimization of ultrasound-assisted antioxidant compounds extraction from germinated chickpea using response surface methodology**
Hayta M., İşçimen E. M.
LWT - Food Science and Technology, vol.77, pp.208-216, 2017 (Peer-Reviewed Journal)
- XVI. **Physicochemical and bioactive properties of cakes incorporated with gilaburu fruit (Viburnum opulus) pomace**
Seker I. T., Ertop M. H., HAYTA M.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.8, no.2, pp.261-266, 2016 (Peer-Reviewed Journal)
- XVII. **Effect of sourdough addition on rice based gluten-free formulation: rheological properties of dough and bread quality**
Ucok G., HAYTA M.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.7, no.5, pp.643-649, 2015 (Peer-Reviewed Journal)
- XVIII. **Effect of Grape (Vitis ViniferaL.) Pomace on the Quality, Total Phenolic Content and Anti-Radical Activity of Bread**
HAYTA M., Ozugur G., Ertgu H., Seker I. T.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.38, no.3, pp.980-986, 2014 (Peer-Reviewed Journal)
- XIX. **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 (Peer-Reviewed Journal)
- XX. **Alteration in Alpha-tocopherol, Some Minerals and Fatty Acid Contents of the Wheat Through Sprouting", Chemistry of Natural Compounds**
ÖZTÜRK İ., Sağdıç O., HAYTA M., YETİM H.
CHEMISTRY OF NATURAL COMPOUNDS, vol.47, no.6, pp.476-479, 2012 (Peer-Reviewed Journal)
- XXI. **ALTERATION IN alpha-TOCOPHEROL, SOME MINERALS, AND FATTY ACID CONTENTS OF WHEAT THROUGH SPROUTING**
ÖZTÜRK İ., Sağdic O., HAYTA M., Yetim H.
CHEMISTRY OF NATURAL COMPOUNDS, vol.47, no.6, pp.876-879, 2012 (Peer-Reviewed Journal)
- XXII. **Effect of Gamma-Irradiation on Some Chemical Characteristics and Volatile Content of Linseed**
YALÇIN H., Ozturk I., HAYTA M., Sağdıç O., Gumus T.
JOURNAL OF MEDICINAL FOOD, vol.14, no.10, pp.1223-1228, 2011 (Peer-Reviewed Journal)
- XXIII. **EFFECT OF SOY FLOUR, RICE FLOUR AND SEMOLINA SUPPLEMENTATION ON THE TEXTURAL AND SENSORY PROPERTIES OF DOUGH AND A DEEP-FRIED PRODUCT**
Alpaslan M., HAYTA M.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.34, pp.490-500, 2010 (Peer-Reviewed Journal)
- XXIV. **The effect of apricot kernel flour incorporation on the physicochemical and sensory properties of noodle**
Eyidemir E., HAYTA M.
AFRICAN JOURNAL OF BIOTECHNOLOGY, vol.8, no.1, pp.85-90, 2009 (Peer-Reviewed Journal)

- XXV. **Effect of varieties and years on seed composition of sesame (*Sesamum indicum* L.) grown in semi-arid area**
BOYDAK E., KARABULUT I., ALPASLAN M., Hayta M., KARAASLAN D.
ASIAN JOURNAL OF CHEMISTRY, vol.20, no.5, pp.3907-3912, 2008 (Peer-Reviewed Journal)
- XXVI. **Effect of soymilk substitution on the rheological and sensory properties of salep, a traditional Turkish milk beverage**
ALPASLAN M., HAYTA M.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.10, pp.413-420, 2007 (Peer-Reviewed Journal)
- XXVII. **Effect of soymilk substitution on the rheological and sensory properties of salep (Traditional turkish milk beverage)**
Alpaslan M., Hayta M.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.10, no.3, pp.413-420, 2007 (Peer-Reviewed Journal)
- XXVIII. **The effects of flaxseed, soy and corn flours on the textural and sensory properties of a bakery product**
ALPASLAN M., HAYTA M.
JOURNAL OF FOOD QUALITY, vol.29, no.6, pp.617-627, 2006 (Peer-Reviewed Journal)
- XXIX. **Apricot kernel: Physical and chemical properties**
ALPASLAN M., HAYTA M.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.83, no.5, pp.469-471, 2006 (Peer-Reviewed Journal)
- XXX. **Dynamic rheological behavior of wheat glutes during heating**
HAYTA M., SCHOFIELD J. D.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.85, no.12, pp.1992-1998, 2005 (Peer-Reviewed Journal)
- XXXI. **Heat and additive induced biochemical transitions in gluten from good and poor breadmaking quality wheats**
HAYTA M., SCHOFIELD J. D.
JOURNAL OF CEREAL SCIENCE, vol.40, no.3, pp.245-256, 2004 (Peer-Reviewed Journal)
- XXXII. **Physicochemical and sensory properties of soymilk-incorporated bulgur**
HAYTA M., ALPASLAN M., Cakmaklı U.
JOURNAL OF FOOD SCIENCE, vol.68, no.9, pp.2800-2803, 2003 (Peer-Reviewed Journal)
- XXXIII. **Bulgur quality as affected by drying methods**
HAYTA M.
JOURNAL OF FOOD SCIENCE, vol.67, no.6, pp.2241-2244, 2002 (Peer-Reviewed Journal)
- XXXIV. **Rheological and sensory properties of pekmez (grape molasses)/tahin (sesame paste) blends**
Alpaslan M., HAYTA M.
JOURNAL OF FOOD ENGINEERING, vol.54, no.1, pp.89-93, 2002 (Peer-Reviewed Journal)
- XXXV. **Seed composition of Soybeans grown in the Harran region of Turkey as affected by row spacing and irrigation**
Boydak E., Alpaslan M., Hayta M., Gercek S., Simsek M. M.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.50, no.16, pp.4718-4720, 2002 (Peer-Reviewed Journal)
- XXXVI. **Hydration properties, soymilk and okara yield of soybean affected by agronomic factors**
ALPASLAN M., HAYTA M.
NAHRUNG-FOOD, vol.46, no.3, pp.141-143, 2002 (Peer-Reviewed Journal)
- XXXVII. **Effect of drying methods on functional properties of tarhana: A wheat flour-yogurt mixture**
HAYTA M., Alpaslan M., Baysar A.
JOURNAL OF FOOD SCIENCE, vol.67, no.2, pp.740-744, 2002 (Peer-Reviewed Journal)
- XXXVIII. **Effects of processing on biochemical and rheological properties of wheat gluten proteins**
HAYTA M., Alpaslan M.
NAHRUNG-FOOD, vol.45, no.5, pp.304-308, 2001 (Peer-Reviewed Journal)
- XXXIX. **The effect of fermentation on viscosity and protein solubility of Boza, a traditional cereal-based fermented Turkish beverage**

HAYTA M., Alpaslan M., Köse E.

EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.213, pp.335-337, 2001 (Peer-Reviewed Journal)

XL. **Effect of row space and irrigation on seed composition of Turkish sesame (Sesamum indicum L.)**

Alpaslan M., Boydak E., Hayta M., Gercek S., Simsek M. M.

JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.78, no.9, pp.933-935, 2001 (Peer-Reviewed Journal)

XLI. **Optimization of wheat blending to produce breadmaking flour**

HAYTA M., Cakmaklı U.

JOURNAL OF FOOD PROCESS ENGINEERING, vol.24, no.3, pp.179-192, 2001 (Peer-Reviewed Journal)

Articles Published in Other Journals

- I. **Antioxidant Properties of Grapevine Leaves Obtained by Optimized Microwave Assisted Extraction**
İşçimen E. M., Hayta M.
Çukurova Tarım ve Gıda Bilimleri Dergisi, vol.36, no.1, pp.1-12, 2021 (Peer-Reviewed Journal)
- II. **Nohut Protein Hidrolizatlarının Anjiyotensin Dönüştürücü Enzim (Ade) İnhibitör Aktivitesi Üzerine Ultrason, Mikrodalga, Fermantasyon Ve Pişirmenin Etkileri**
OTAĞ F. B., HAYTA M.
GIDA, vol.41, no.1, pp.9-14, 2016 (Peer-Reviewed Journal)
- III. **The effect of sourdough fermentation on bread bioactive compounds and their bioavailability**
HENDEK ERTOP M., HAYTA M.
Gıda, 2016 (Peer-Reviewed Journal)
- IV. **Gıdalarda biyoaktif peptit oluşumu ve aktivitesi üzerine ısı işlem ve fermantasyonun etkileri**
Otağ F. B., HAYTA M.
GIDA, vol.38, pp.307-314, 2013 (Peer-Reviewed Journal)
- V. **Kek Kalitesinin ve Raf Ömrünün İyileştirilmesi**
UÇAR B., HAYTA M.
GIDA, vol.37, no.6, pp.355-362, 2012 (Peer-Reviewed Journal)
- VI. **Dondurulmuş ekmek hamuru ve son ürün kalitesinin iyileştirilmesinde formül bileşenlerinin etkileri**
Ertop M. H., Etgü H., HAYTA M.
GIDA, vol.37, pp.55-62, 2012 (Peer-Reviewed Journal)
- VII. **Yenilebilir Bitki ve Tohum Filizlerinin Fonksiyonel Özellikleri**
YETİM H., ÖZTÜRK İ., TÖRNÜK F., SAĞDIÇ O., HAYTA M.
Gıda Dergisi, vol.35, no.3, pp.205-210, 2010 (Peer-Reviewed Journal)
- VIII. **Unlu mamüllerde proteaz, pentozanaz ve lipaz uygulamaları**
HAYTA M., ALPASLAN M.
Unlu Mamüller Teknolojisi, vol.55, pp.34-38, 2002 (Peer-Reviewed Journal)
- IX. **Tahıl proteinlerinin fonksiyonel özellikleri**
HAYTA M., ALPASLAN M.
Unlu Mamüller Teknolojisi, vol.6, pp.58-65, 2001 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Tahılların Fonksiyonel Özellikleri ve Fonksiyonel Tahıl Ürünleri**
HAYTA M., İŞÇİMEN E. M.
in: Hububat Bilimi ve Teknolojisi, Prof Dr. Hamit Köksel, Editor, sidas medya, İzmir, pp.173-184, 2021
- II. **Effects of Phytochemical Fortification of Flour and Bread on Human Health**
HAYTA M., İŞÇİMEN E. M.
in: Flour and Breads and Their Fortification in Health and Disease Prevention, Ball M., Ikeda S., Editor, Elsevier Science, Oxford/Amsterdam, London, pp.273-289, 2019

III. Incorporation of Nutraceutical Ingredients in Baked Goods

HAYTA M., BÜŞRA P.

in: Nutraceutical and Functional Food Processing Technology, Joyce I. Boye, Editor, Wiley-Blackwell, pp.211-234, 2015

IV. Phytochemical fortification of flour and bread

HAYTA M., ÖZÜĞÜR G.

in: Flour and breads and their fortification in health and disease prevention, V. R. Preedy, R. R. Watson, & V. B. Patel, Editor, Academic Press, Elsevier, London, pp.293-300, 2011

V. Apricot kernel flour and its use in maintaining health

HAYTA M., ALPASLAN M.

in: Flour and Breads and Their Fortification in Health and Disease Prevention, Preedy V. R., Watson R. R., Patel V. B., Editor, Academic Press, Elsevier, London, pp.213-221, 2011

Refereed Congress / Symposium Publications in Proceedings

I. Applications of Electrospinning and Electrospaying on Cereal Proteins

İşçimen E. M., Hayta M.

IX. UMTEB INTERNATIONAL CONGRESS ON VOCATIONAL & TECHNICAL SCIENCES, Gaziantep, Turkey, 7 - 08 February 2020, pp.123

II. ULTRASOUND AND MICROWAVE ASSISTED BIOACTIVE COMPOUND EXTRACTION FROM EDIBLE LEAVES

İşçimen E. M., Hayta M.

IX. UMTEB INTERNATIONAL CONGRESS ON VOCATIONAL & TECHNICAL SCIENCES, Gaziantep, Turkey, 7 - 08 February 2020, pp.124

III. PHYTOCHEMICAL ENRICHED FUNCTIONAL BREAD: ANTIOXIDANT PROPERTIES

HAYTA M., İŞÇİMEN E. M.

The 4th International Conference on Engineering and Natural Sciences (ICENS), 2 - 06 May 2018

IV. Fonksiyonel gıdalarda kullanılacak biyoaktif bileşenlerin elektrospin (elektroegirme) ve elektrosprey (elektropüskürtme) metodlarıyla enkapsülasyonu

HAYTA M., İŞÇİMEN E. M.

2nd International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF), 2 - 05 April 2018

V. Extraction And Purification Of Bioactive Peptides From Cereals

İŞÇİMEN E. M., HAYTA M.

2nd International Mediterranean Science and Engineering Congress (IMSEC 2017), Adana, Turkey, 25 - 27 October 2017

VI. Ultrasound and Microwave Assisted Extraction of Functional Compounds from Edible Leaves

İŞÇİMEN E. M., HAYTA M.

2nd International Mediterranean Science and Engineering Congress (IMSEC 2017), Adana, Turkey, 25 - 27 October 2017, pp.474

VII. Ultrasound and Microwave Assisted Extraction of Functional Compounds from Edible Leaves

İŞÇİMEN E. M., HAYTA M.

2nd International Mediterranean Science and Engineering Congress (IMSEC 2017), Adana, Turkey, 25 - 27 October 2017

VIII. Recent advances in ultrasound and microwave assisted extraction of bioactive compounds from plant food processing by-products

HAYTA M., İŞÇİMEN E. M.

International Conference on Advances and Innovations in Engineering, Elazığ, Turkey, 10 - 12 May 2017, pp.675

IX. Innovative applications of ultrasound to prepare protein hydrolysates and bioactive peptides from plant materials

HAYTA M., İŞÇİMEN E. M.

- X. **Cytotoxicity of rice bran protein obtained by ultrasound assisted extraction**
İŞÇİMEN E. M. , HAYTA M.
4th International ISEKI Food Conference, 6 - 08 July 2016
- XI. **Effect of ultrasound application on the production of angiotensin converting enzyme inhibitory peptides**
İŞÇİMEN E. M. , HAYTA M.
4 th International ISEKI Food Conference, 6 - 08 July 2016
- XII. **ULTRASOUND AND MICROWAVE ASSISTED EXTRACTION OF BIOACTIVE COMPOUNDS FROM RICE BRAN**
HAYTA M., İŞÇİMEN E. M.
ICBC 2016, 18 - 21 April 2016
- XIII. **OPTIMIZATION OF ULTRASOUND ASSISTED EXTRACTION OF RICE BRAN PROTEINS**
HAYTA M., İŞÇİMEN E. M. , BENLİ B.
ICBC 2016, 18 - 21 April 2016
- XIV. **Ultrasound and Microwaveassisted Extraction of Bioactive Compounds from Rice**
HAYTA M., İŞÇİMEN E. M.
15th International Cereal and Bread Congress, 18 - 21 April 2016
- XV. **RICE BRAN BIOACTIVE PEPTIDES**
KAYA A., HAYTA M.
ICBC 2016, 18 - 21 April 2016
- XVI. **Antimicrobial Food Additives**
HAYTA M.
2. Uluslar Arası Gıda Güvenirliği Ve Gıda Katkı Maddeleri Eğitimi, 19 - 23 October 2015
- XVII. **Industrialization Problems of Traditional Foods Gümüşhane Pestil and Köme Protected Geographical Indication Examples**
HENDEK ERTOP M., HAYTA M.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015
- XVIII. **Evaluation of traditional sourdough micro-textural properties of wheat bread using scanning electron microscopy (SEM) and image analysis (IA)**
Ertop M. H. , HAYTA M.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, pp.124
- XIX. **Traditional Healthy Fruit Juice of Kayseri Gilaburu**
EREN E. M. , HAYTA M.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", 1 - 04 October 2015
- XX. **Optimization of microwave assisted extraction of rice bran protein**
BÜŞRA P., EREN E. M. , KAYA A., HAYTA M.
International Symposium on Phytochemicals in Medicine and Food, Shanghai, China, 26 - 29 June 2015, pp.103
- XXI. **Some physical and quality properties of traditional kolot bread produced with chickpea sourdough.**
Ertop M. H. , HAYTA M.
The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Struga-Ohrid, Macedonia, 24 - 26 October 2013
- XXII. **Traditional chickpea sourdough and production methods**
Ertop M. H. , HAYTA M.
The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Struga-Ohrid, Macedonia, 24 - 26 October 2013
- XXIII. **A review: Effects of sourdough on nutritional properties of bakery products**
Etgü H., Ertop M. H. , HAYTA M.
4th International Congress on Food and Nutrition, İstanbul, Turkey, 12 - 14 October 2011

- XXIV. **Antioxidant and Antimicrobial Plant Extracts for Active Packaging of Bakery Products**
Ertop M. H., HAYTA M.
4th International Congress on Food and Nutrition, İstanbul, Turkey, 12 - 14 October 2011
- XXV. **"Enrichment of gluten-free bread with lupin flour"**
Özüğür G., HAYTA M.
The International Food Congress "Novel Approaches in Food Industry, Turkey, 1 - 04 June 2011, pp.25-26
- XXVI. **Effect of drying methods on color, antioxidant and textural properties of soymilk enriched bulgur**
Etgü H., Sivrioğlu S., UÇAR B., Özüğür G., HAYTA M.
The International Food Congress, Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011
- XXVII. **Use of viburnum opulus in cake formulation**
HAYTA M., Şeker İ. T.
The International Food Congress, Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011
- XXVIII. **Effect of lupin flour addition on physical, chemical and sensory properties of gluten-free tarhana**
Etgü H., UÇAR B., Özüğür G., Sivrioğlu S., HAYTA M.
The International Food Congress, Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011
- XXIX. **PEF-induced permeabilization of fresh plant leaves (mint, parsley, thyme, basil and dill) for solid liquid-extraction of phenolics**
FİNCAN M., Aydın Z., Oba Ş., Hayta M.
5th International Conference on the Food Factory for the Future 2010, Sweden, 1 - 04 June 2010
- XXX. **Effect of buckwheat supplementation on phenolic content and antioxidant capacity of tarhana, a wheat-yogurt based fermented product**
Taşkırda Y., Etgü H., UÇAR B., HAYTA M.
Kiel Food Science Symposium, Kiel, Germany, 18 - 19 May 2010
- XXXI. **The effect of stale bread flour addition on microfauna and other characteristics of Tarhana, a traditional fermented flour-yogurt product**
Gül T., SAĞDIÇ O., HAYTA M.
Kiel Food Science Symposium, Kiel, Germany, 18 - 19 May 2010
- XXXII. **A comparative study on pulsed electric field-induced permeabilization of different plant tissues**
Aydın Z., Etgü H., Akşit H., Hayta M., FİNCAN M.
International Conference on Bio and Food Electrotechnologies, France, 1 - 04 October 2009, pp.174
- XXXIII. **Changes in Functional Components of Wheat Grains During the germination**
ÖZTÜRK İ., YETİM H., SAĞDIÇ O., HAYTA M.
3. International Congress on Food and Nutrition, Antalya, Turkey, 22 - 25 April 2009, pp.56
- XXXIV. **Thermal transitions in gluten proteins differing in their breadmaking performance**
HAYTA M., SCHOFIELD J. D.
American Association of Cereal Chemist's (AACC) Annual Meeting, San Diego, United States Of America, 12 - 16 October 1997
- XXXV. **Quality assessment of bread enriched with grape pomace obtained from cv. "Kalecik Karası"**
HAYTA M., Özüğür G., Etgü H., Şeker İ. T.
The International Food Congress, Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 0011
- XXXVI. **Effect of soymilk and okara on total phenolic content and antioxidant activity and quality of cup cakes**
UÇAR B., Özüğür G., Etgü H., HAYTA M.
The International Food Congress, Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 0011
- XXXVII. **The effect of baking conditions on quality parameters of wheat chips**
Göncü A., Etgü H., Özüğür G., UÇAR B., HAYTA M.
The International Food Congress, Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 0011
- XXXVIII. **Effects of sourdough fermentation on cereal starch and proteins**
Özüğür G., HAYTA M.
1st International Congress on Food Technology, Antalya, Turkey, 3 - 06 November 0010
- XXXIX. **Reduction of acrylamide formation in cereal products**

HAYTA M., Kayacier A., Karaman S.

Food Science, Engineering and Technologies, Plovdiv, Bulgaria, 23 - 24 October 0009

XL. A comparative study for pulsed electric field induced cellular permeabilization of different plant tissues

Aydın Z., Etgü H., Akşit H., Demirtaş I., HAYTA M., Fincan M.

International Conference on Bio and Food Electrotechnologies, Compigne, France, 22 - 23 October 0009

XLI. Enzyme application in cereal products

Şeker İ. T. , HAYTA M.

3. International Congress on Food and Nutrition, Antalya, Turkey, 22 - 25 April 0009

XLII. Wheat sprout production and mitigation of microbial load

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