

Prof. MEHMET HAYTA

Personal Information

Email: mhayta@erciyes.edu.tr

Web: <http://aves.erciyes.edu.tr/mhayta/cv>

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, İnönü Üniversitesi, Mühendislik Fakültesi, Gıda, 2003 - 2006

Research Assistant, İnönü Üniversitesi, Mühendislik Fakültesi, Gıda, 1991 - 2003

Advising Theses

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

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

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

Jury Memberships

Associate Professor Exam, JÜRİ, HACETTEPE, November, 2009

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

- I. **Effect of ultrasound pretreatment on the functional and antioxidant properties of fermented and germinated Lupin protein isolates grafted with glucose**
İŞÇİMEN E. M. , HAYTA M.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, 2021 (Journal Indexed in SCI)
- II. **Antioxidant and antihypertensive protein hydrolysates from rice bran: optimization of microwave assisted extraction**
HAYTA M., BENLİ B., İŞÇİMEN E. M. , KAYA A.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, 2021 (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.43, no.12, 2020 (Journal Indexed in SCI)
- IV. **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 (Journal Indexed in SCI)

Books & Book Chapters

- I. **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
- II. **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
- III. **Phytochemical fortification of flour and bread**
HAYTA M., ÖZUĞUR 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
- IV. **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. **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
- II. **Fonksiyonel gıdalarda kullanılacak biyoaktif bileşenlerin elektrospin (elektroeğirme) ve elektrosprey (elektropüskürtme) metodlarıyla enkapsülasyonu**
HAYTA M., İŞÇİMEN E. M.
2nd International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOT), 2 - 05 April 2018
- III. **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

- IV. **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
- V. **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
- VI. **Innovative applications of ultrasound to prepare protein hydrolysates and bioactive peptides from plant materials**
HAYTA M., İŞÇİMEN E. M.
International Conference on Advances and Innovations in Engineering, Elazığ, Turkey, 10 - 12 May 2017, pp.167
- VII. **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
- VIII. **Cytotoxicity of rice bran protein obtained by ultrasound assisted extraction**
İŞÇİMEN E. M. , HAYTA M.
4th International ISEKI Food Conference, 6 - 08 July 2016
- IX. **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
- X. **RICE BRAN BIOACTIVE PEPTIDES**
KAYA A., HAYTA M.
ICBC 2016, 18 - 21 April 2016
- XI. **OPTIMIZATION OF ULTRASOUND ASSISTED EXTRACTION OF RICE BRAN PROTEINS**
HAYTA M., İŞÇİMEN E. M. , BENLİ B.
ICBC 2016, 18 - 21 April 2016
- XII. **Ultrasound and Microwaveassisted Extraction of Bioactive Compounds from Rice**
HAYTA M., İŞÇİMEN E. M.
15th International Cereal and Bread Congress, 18 - 21 April 2016
- XIII. **ULTRASOUND AND MICROWAVE ASSISTED EXTRACTION OF BIOACTIVE COMPOUNDS FROM RICE BRAN**
HAYTA M., İŞÇİMEN E. M.
ICBC 2016, 18 - 21 April 2016
- XIV. **Antimicrobial Food Additives**
HAYTA M.
2. Uluslar Arası Gıda Güvenirliği Ve Gıda Katkı Maddeleri Eğitimi, 19 - 23 October 2015
- XV. **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
- XVI. **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
- XVII. **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

- XVIII. **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
- XIX. **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
- XX. **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
- XXI. **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
- XXII. **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
- XXIII. **"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
- XXIV. **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
- XXV. **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
- 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. **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
- XXVIII. **Effect of buckwheat supplementation on phenolic content and antioxidant capacity of tarhana, a wheat-yogurt based fermented product**
Taşkırđı Y., Etgü H., UÇAR B., HAYTA M.
Kiel Food Science Symposium, Kiel, Germany, 18 - 19 May 2010
- XXIX. **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
- XXX. **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
- XXXI. **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
- XXXII. **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

XXXIII. **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

XXXIV. **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

XXXV. **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

XXXVI. **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

XXXVII. **Reduction of acrylamide formation in cereal products**

HAYTA M., Kayacier A., Karaman S.

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

XXXVIII. **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

XXXIX. **Enzyme application in cereal products**

Şeker İ. T. , HAYTA M.

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

XL. **Wheat sprout production and mitigation of microbial load**

TÖRNÜK F., YETİM H., HAYTA M.

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

Supported Projects

HAYTA M., İŞÇİMEN E. M. , Project Supported by Higher Education Institutions, BAKLAGİLLERDEN İNOVATİF TEKNİKLER VE ALTERNATİF YEŞİL SOLVENTLER İLE BİYOAKTİF BİLEŞEN EKSTRAKSİYONU, 2020 - Continues

SAĞDIÇ O., YETİM H., SARIOĞLU K., HAYTA M., YAPAR N., TUBITAK Project, Geleneksel Fermente Gilaburu Meyve Suyundan Elde Edilen Laktik Asit Bakterilerinin Probiyotik Özellikleri ve Endüstriyel Üretimde Kullanımları, 2010 - Continues

HAYTA M., POLAT B., Project Supported by Higher Education Institutions, PİRİNÇ KEPEĞİ PROTEİNLERİNDEN ULTRASON VE MİKRODALGA DESTEKLİ ENZİMATİK HİDROLİZ YOLUYLA ANTİHİPERTANSİF VE ANTİOKSİDAN HİDROLİZAT ÜRETİMİNİN OPTİMİZASYONU, 2015 - 2018

KAYACIER A., HAYTA M., DOĞAN M., YALÇIN H., TUBITAK Project, Bayat Ekmeklerin Çerez Gıda Üretiminde Değerlendirilmesi: Fizikokimyasal, Reolojik, Duyusal, Tekstürel ve Fonksiyonel Etkiler, 2013 - 2018

HAYTA M., KAYACIER A., DOĞAN M., TOKER Ö. S. , Project Supported by Higher Education Institutions, Farklı pH değerlerinde ksantan gam ile galaktomannan karışımının reolojik özelliklerinin kafes karışım dizaynı kullanılarak optimizasyonu: İkili etkileşimlerin kesme altında reoscope ile görüntülenmesi, 2012 - 2018

HAYTA M., EREN E. M. , Project Supported by Higher Education Institutions, PİRİNÇ KEPEĞİNDEN ULTRASON DESTEKLİ PROTEİN EKSTRAKSİYONUNUN OPTİMİZASYONU: ANTİOKSİDAN VE ANTİPROLİFERATİF ÖZELLİKLER ÜZERİNE ETKİLER, 2014 - 2016

HAYTA M., HENDEK ERTOP M., Project Supported by Higher Education Institutions, EKŞİ HAMUR FORMÜL OPTİMİZASYONUNUN EKMEĞİN AROMATİK PROFİLİ, BİYOAKTİF NİTELİKLERİ VE RAF ÖMRÜ ÜZERİNE ETKİLERİ, 2014 - 2015

HAYTA M., OTAĞ F. B. , Project Supported by Higher Education Institutions, NOHUT PROTEİN HİDROLİZATLARININ ANJİYOTENSİN DÖNÜŞTÜRÜCÜ ENZİM (ADE) İNHİBİTÖR AKTİVİTESİ ÜZERİNE ULTRASON, MİKRODALGA, FERMANTASYON VE PİŞİRMENİN ETKİLERİ, 2013 - 2015

HAYTA M., ŞEKER İ. T. , Project Supported by Higher Education Institutions, KEPEKLİ EKMEKLERDE EKŞİ MAYA KULLANIMININ ORGANİK FOSFORLU PESTİSİT KALINTI MİKTARI ve KALİTE NİTELİKLERİ ÜZERİNE ETKİLERİ, 2011 - 2015

HAYTA M., SİVRİOĞLU S., Project Supported by Higher Education Institutions, Buğday unlarından hidrotermal yolla jel yapı (arabaşı) oluşumuna etki eden parametrelerin optimizasyonu ve jel yapının tekstürel özelliklerinin belirlenmesi, 2011 - 2013

HAYTA M., UÇAR B., Project Supported by Higher Education Institutions, Pandispanya Kek Kalitesi Üzerine Yabani Meyvelerin Fonksiyonel Etkileri, 2011 - 2011

HAYTA M., ÖZUĞUR G., Project Supported by Higher Education Institutions, Glutensiz ekmeklerde ekşi hamur kullanımının kaliteye etkileri, 2011 - 2011

HAYTA M., GÖNCİ A., Project Supported by Higher Education Institutions, FARKLI TAHİL UNLARI İLAVESİ İLE ELDE EDİLEN FIRINLANMIŞ BUĞDAY CİPSİNİN KALİTE NİTELİKLERİNİN İYİLEŞTİRİLMESİ, 2009 - 2011

HAYTA M., TUGKANEKER İ., UÇAR B., Project Supported by Higher Education Institutions, GİLABURU POSASININ KEK KALİTESİNE ETKİSİ, 2009 - 2011

FİNCAN M., HAYTA M., TUBITAK Project, Taze Yaprağımsı (Tıbbi, Şifalı, Yenilebilir) Bitkilerdeki Fonksiyonel Biomoleküllerin Sıvı-Katı Sistemde Vurgulu Elektrik Alanı İle Ekstraksiyonu, 2009 - 2010

Citations

Total Citations (WOS):558

h-index (WOS):13