

## Assoc. Prof. Mustafa Mortaş

### Personal Information

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### International Researcher IDs

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Publons / Web Of Science ResearcherID: [DIA-8067-2022](#)

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### Education Information

Doctorate, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), Turkey 2010 - 2016

Postgraduate, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), Turkey 2009 - 2010

Undergraduate, Ege University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2002 - 2007

### Dissertations

Doctorate, Krem Bal Üretim Standardizasyonu, Ondokuz Mayıs University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2016

Postgraduate, Standart 5-hidroksimetilfurfural (5-HMF) tayin yönteminde kullanılan ısı işlem ve asit uygulamasının etkisinin belirlenmesi, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), 2012

### Research Areas

Food Engineering

### Academic Titles / Tasks

Ondokuz Mayıs University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2018 - Continues

Research Assistant, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, 2009 - 2016

### Courses

GMB-Mühendislik Ekonomisi, Undergraduate, 2018 - 2019

GMB 211 Termodinamik, Undergraduate, 2018 - 2019

GMB-Akışkanlar Mekaniği, Undergraduate, 2018 - 2019

GMB 307 Temel İşlemler I, Undergraduate, 2016 - 2017

GMB 211 Termodinamik, Undergraduate, 2016 - 2017

## Advising Theses

Mortaş M., Ultrases ve homojenizasyon işlemlerinin kenevir sütünün fizikokimyasal özellikleri üzerine etkisi, Postgraduate, S.GRAM(Student), 2021

Mortaş M., Fındık ve yer fıstığı esaslı kuru meyve katkı yeni ürün geliştirilmesi, Postgraduate, F.RABİA(Student), 2020

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

- I. **A Review on Textural Quality Analysis of Dried Food Products**  
Siddiqui S. A., Shrestha P., Awad N. M. H., Mortaş M., Povetkin S. N., Pathare P. B.  
Food Reviews International, vol.40, no.7, pp.1854-1874, 2024 (SCI-Expanded)
- II. **Characterization of a New Powdered, Milk-Based Medicinal Plant (*Alcea rosea*) Drink Product**  
Mortaş M.  
Sustainability (Switzerland), vol.15, no.12, 2023 (SCI-Expanded)
- III. **Physicochemical Properties and Characterization of a New Product: Spray Dried Hempseed Milk**  
Mortaş M., Beşir Özgeçen A., Tok Z., ÇAKIR KELEŞ M., Yazıcı F.  
PLANT FOODS FOR HUMAN NUTRITION, vol.78, no.2, pp.358-365, 2023 (SCI-Expanded)
- IV. **Nanoencapsulation of Cyanidin 3-O-Glucoside: Purpose, Technique, Bioavailability, and Stability**  
Zannou O., Oussou K. F., Chabi I. B., Awad N. M. H., Aissi M. V., Goksen G., Mortaş M., ÖZ F., Proestos C., Kayode A. P.  
P.  
NANOMATERIALS, vol.13, no.3, 2023 (SCI-Expanded)
- V. **Anthocyanins from Agro-Industrial Food Waste: Geographical Approach and Methods of Recovery-A Review**  
Diaconeasa Z., Iuhas C. I., AYVAZ H., Mortaş M., Farcas A., Mihai M., Danciu C., Stanila A.  
PLANTS-BASEL, vol.12, no.1, 2023 (SCI-Expanded)
- VI. **Rapid discrimination of Turkish commercial hazelnut (*Corylus avellana* L.) varieties using Near-Infrared Spectroscopy and chemometrics**  
AYVAZ H., TEMİZKAN R., Genis H. E., Mortaş M., Genis D. O., Dogan M. A., Nazlim B. A.  
VIBRATIONAL SPECTROSCOPY, vol.119, 2022 (SCI-Expanded)
- VII. **Potential Use of High Pressure Homogenized Hazelnut Beverage for a Functional Yoghurt-Like Product**  
GÜL O., ATALAR İ., Mortaş M., SARICAOĞLU F. T., Beşir Özgeçen A., Gul L. B., Yazıcı F.  
ANAIS DA ACADEMIA BRASILEIRA DE CIENCIAS, vol.94, no.1, 2022 (SCI-Expanded)
- VIII. **Near- and mid-infrared determination of some quality parameters of cheese manufactured from the mixture of different milk species**  
AYVAZ H., Mortaş M., Dogan M. A., Atan M., Yildiz Tiryaki G., Karagul Yuçer Y.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.58, no.10, pp.3981-3992, 2021 (SCI-Expanded)
- IX. **A novel spectrophotometric method based on Seliwanoff test to determine 5-(Hydroxymethyl) furfural (HMF) in honey: Development, in house validation and application**  
Beşir Özgeçen A., Yazıcı F., Mortaş M., GÜL O.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.139, 2021 (SCI-Expanded)
- X. **Rapid detection of milk fat adulteration in yoghurts using near and mid-infrared spectroscopy**  
TEMİZKAN R., Can A., Dogan M. A., Mortaş M., AYVAZ H.  
INTERNATIONAL DAIRY JOURNAL, vol.110, 2020 (SCI-Expanded)
- XI. **Application of TOPSIS methodology to determine optimum hazelnut cake concentration and high pressure homogenization condition for hazelnut milk production based on physicochemical, structural and sensory properties**  
Gul O., ATALAR İ., Mortaş M., SARICAOĞLU F. T., Yazıcı F.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.4, pp.2404-2415, 2018 (SCI-Expanded)
- XII. **Rheological, textural, colour and sensorial properties of kefir produced with buffalo milk using kefir grains and starter culture: A comparison with cows' milk kefir**

- Gul O., ATALAR İ., Mortaş M., Dervisoglu M.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.71, pp.73-80, 2018 (SCI-Expanded)
- XIII. **Effect of high pressure homogenization (HPH) on microstructure and rheological properties of hazelnut milk**  
Gul O., Saricaoglu F. T., Mortaş M., ATALAR İ., Yazıcı F.  
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.41, pp.411-420, 2017 (SCI-Expanded)
- XIV. **EVALUATION OF COLOR, LIPID OXIDATION AND MICROBIAL QUALITY IN MEATBALLS FORMULATED WITH BEE POLLEN DURING FROZEN STORAGE**  
Turhan S., Saricaoglu F. T., Mortaş M., Yazıcı F., Gençcelep H.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.3, 2017 (SCI-Expanded)
- XV. **Effect of brewing process and sugar content on 5-hydroxymethylfurfural and related substances from Turkish coffee**  
Mortaş M., Gul O., Yazıcı F., Dervisoglu M.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, no.8, pp.1866-1875, 2017 (SCI-Expanded)
- XVI. **Improving the screening of potato breeding lines for specific nutritional traits using portable mid-infrared spectroscopy and multivariate analysis**  
AYVAZ H., BOZDOĞAN A., Giusti M. M., Mortaş M., Gomez R., Rodriguez-Saona L. E.  
FOOD CHEMISTRY, vol.211, pp.374-382, 2016 (SCI-Expanded)
- XVII. **Evaluation of polycyclic aromatic hydrocarbons in Circassian cheese by high-performance liquid chromatography with fluorescence detection**  
Gul O., Dervisoglu M., Mortaş M., AYDEMİR O., Ilhan E., Aksehir K.  
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.37, pp.82-86, 2015 (SCI-Expanded)
- XVIII. **Evaluation of the Nutritional and Storage Quality of Meatballs Formulated with Bee Pollen**  
Turhan S., Yazıcı F., Saricaoglu F. T., Mortaş M., Gençcelep H.  
KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES, vol.34, no.4, pp.423-433, 2014 (SCI-Expanded)
- XIX. **New approaches to determination of HMF**  
ORAL R. A., Mortaş M., Dogan M., SARIOĞLU K., Yazıcı F.  
FOOD CHEMISTRY, vol.143, pp.367-370, 2014 (SCI-Expanded)

## Articles Published in Other Journals

- I. **Comparison of Soluble Flaxseed Gum Extracts Using Different Aqueous Extraction Methods**  
tok z., MORTAŞ M.  
Black Sea Journal of Agriculture, vol.7, no.2, pp.168-175, 2024 (Peer-Reviewed Journal)
- II. **Industrial hemp root: Optimum infusion parameters for alternative extracted beverage products**  
Mortaş M., Beşir Özgeçen A.  
Food Chemistry Advances, vol.3, 2023 (Scopus)
- III. **Design determination formula and shelf-life of new additive-free Mediterranean product**  
AKÇATEMİZ F. R., MORTAŞ M.  
Brazilian Journal of Food Technology, vol.26, no.26, 2023 (Scopus)
- IV. **Kenevirde THC ve CBD Faktörlerinin Değerlendirilmesi**  
BEŞİR A., YAZICI BEKTAŞ N., MORTAŞ M., YAZICI F.  
Osmaniye Korkut Ata Üniversitesi Fen Bilimleri Enstitüsü Dergisi (Online), 2022 (Peer-Reviewed Journal)
- V. **Adulteration detection technologies used for halal/kosher food products: an overview**  
MORTAŞ M., AWAD N., AYVAZ H.  
Springer Science and Business Media LLC, vol.2, no.15, 2022 (Scopus)
- VI. **Bitkisel Sütlerden Biri: Kenevir Tohumu Sütü**  
BEŞİR A., Awad N., MORTAŞ M., YAZICI F.  
AKADEMIK GIDA, vol.20, pp.170-184, 2022 (Scopus)
- VII. **Investigation Properties of Ayran (Yoghurt Drink) Produced from Different Ratio of Cow and Hemp**

### **Seed Milk Mixtures**

BEŞİR A., MORTAŞ M., YAZICI F.

European Food Science and Engineering, 2022 (Peer-Reviewed Journal)

### **VIII. Evaluation of THC and CBD Factors in Cannabis**

BEŞİR A., YAZICI BEKTAŞ N., MORTAŞ M., YAZICI F.

Osmaniye Korkut Ata Üniversitesi Fen Bilimleri Enstitüsü Dergisi (Online), 2022 (Peer-Reviewed Journal)

### **IX. A Plant-Based Milk Type: Hemp Seed Milk Bitkisel Sütlerden Biri: Kenevir Tohumu Sütü**

Besir A., Awad N., Mortaş M., Yazıcı F.

Akademik Gıda, vol.20, no.2, pp.170-184, 2022 (Scopus)

### **X. Optimization of Extraction Parameters by Response Surface Methodology in Handling Tea Extract From Fibrous Tea Waste**

MORTAŞ M., AWAD N.

Avrupa Bilim ve Teknoloji Dergisi, vol.0, no.20, pp.672-684, 2020 (Peer-Reviewed Journal)

### **XI. OVEN COOKING AS ALTERNATIVE TO SMOKING: EVALUATION OF PHYSICO-CHEMICAL, MICROBIOLOGICAL, TEXTURAL AND SENSORY PROPERTIES OF CIRCASSIAN CHEESE DURING STORAGE AND DETERMINATION OF PAH CONTENTS**

Gul O., AYDEMİR O., ATALAR İ., Mortaş M., Dervisoglu M.

CARPATHIAN JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.11, no.1, pp.149-165, 2019 (ESCI)

### **XII. Furfural Contents and Some Physical and Chemical Properties of Raisins**

GÜL O., MORTAŞ M., DERVİŞOĞLU M., ER M., ATMACA M., ATALAR İ.

AKADEMİK GIDA, vol.14, no.3, pp.235-241, 2016 (Peer-Reviewed Journal)

### **XIII. Application of Ultrasound Technology at Honey**

MORTAŞ M., YAZICI F.

Mellifera, vol.13, no.25, pp.2-5, 2013 (Peer-Reviewed Journal)

### **XIV. The Consumption Preferences of Milk and Dairy Products of Undergraduate Students**

MORTAŞ M., YAZICI F.

Journal of Food Science and Engineering, vol.2, pp.10-114, 2012 (Peer-Reviewed Journal)

## **Refereed Congress / Symposium Publications in Proceedings**

### **I. The Potential of avocado seed powder as a natural additive in ice cream: Physicochemical, Sensory and Digestive Properties.**

Awad N., BEŞİR A., MORTAŞ M.

IV. INTERNATIONAL AGRICULTURAL, BIOLOGICAL & LIFE SCIENCE CONFERENCE, Turkey, 29 - 31 August 2022

### **II. KENEVİR TOHUMU VE ÜRÜNLERİNİN ETİK AÇIDAN DEĞERLENDİRİLMESİ**

MORTAŞ M., BEŞİR A., YAZICI F.

3. ULUSLARARASI TARIM ve GIDA ETİĞİ KONGRESİ, Turkey, 05 November 2021

### **III. A New Colorimetric Method From Qualitative to Quantitative**

BEŞİR A., YAZICI F., MORTAŞ M., GÜL O.

ICOFAAS, Antalya, Turkey, 8 - 11 November 2019

### **IV. Food innovation**

MORTAŞ M.

2nd food innovation, 17 - 21 September 2018

### **V. Investigating the effect of fortification hazelnut milk on the physicochemical, microbiological and sensory properties of yoghurt-like product**

GÜL O., ATALAR İ., SARICAOĞLU F. T., MORTAŞ M., ALKAN L. B., YAZICI F.

The 4th International Symposium on Traditional Foods From Adriatic to Caucasus, 19 - 21 April 2018

### **VI. Investigating the effect of fortification hazelnut milk on the physicochemical, microbiological and sensory properties of yoghurt-like product**

GÜL O., ATALAR İ., SARICAOĞLU F. T., MORTAŞ M., GÜL L. B., YAZICI F.

The 4th International Symposium on Traditional Foods From Adriatic to Caucasus, Kyrenia, Cyprus (Kkct), 19 - 21 April 2018

- VII. **Effect of low and high temperature on the properties of hazelnut milk obtained from hazelnut cake**  
ATALAR İ., GÜL O., MORTAŞ M., YAZICI F.  
The 4th International Symposium on Traditional Foods From Adriatic to Caucasus, 19 - 21 April 2018
- VIII. **Hazelnut Milk from Hazelnut Cake and Development of Hazelnut Milk-Based Dairy Products**  
GÜL O., ATALAR İ., MORTAŞ M., SARICAOĞLU F. T., KURT A., YAZICI F.  
IX. International Congress on Hazelnut, 15 - 19 August 2017
- IX. **Effects of Concentration and High Pressure Homogenization on Hazelnut Milk from Cold Press Hazelnut Oil Cake**  
GÜL O., MORTAŞ M., ATALAR İ., DERVIŞOĞLU M., YAZICI F.  
ISEKI\_Food Conference 2016, 6 - 08 June 2016
- X. **Evaluation of the Nutritional and Storage Quality of Akçaabat Meatballs Formulated with Bee Pollen**  
TURHAN S., YAZICI F., SARICAOĞLU F. T., MORTAŞ M., GENÇCELEP H.  
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1 - 04 October 2015
- XI. **Evaluation of Colour Lipid Oxidation and Microbial Quality in Akçaabat Meatballs Formulated with Bee Pollen during Frozen Storage**  
TURHAN S., SARICAOĞLU F. T., MORTAŞ M., YAZICI F., GENÇCELEP H.  
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1 - 04 October 2015
- XII. **Evaluation of Colour Lipid oxidation and Microbial Quality in Akçaabat meatballs Formulated with Bee Pollen during Frozen Storage**  
TURHAN S., SARICAOĞLU F. T., MORTAŞ M., YAZICI F., GENÇCELEP H.  
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1 - 04 October 2015
- XIII. **Evaluation of the nutritional Storage Quality of Akçaabat meatballs Formulated with Bee Pollen**  
TURHAN S., YAZICI F., SARICAOĞLU F. T., MORTAŞ M., GENÇCELEP H.  
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1 - 04 October 2015
- XIV. **Soğukta muhafaza edilen Akçaabat köftelerinin lipit oksidasyonu renk stabilitesi ve mikrobiyolojik kalitesi üzerine polen ilavesinin etkisi**  
TURHAN S., YAZICI F., SARICAOĞLU F. T., MORTAŞ M., GENÇCELEP H.  
4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014

## Supported Projects

Mortaş M., TUBITAK Project, OMÜ-TTO A.Ş. Kapasite Geliştirme Projesi, 2020 - 2027

Mortaş M., TUBITAK Project, OMÜ TTO Hazırlık, Başlangıç ve Kapasite Artırımı Sağlanması ve Uygulanması, 2018 - 2020

Mortaş M., Yazıcı F., Project Supported by Other Official Institutions, Fındık sütü üretimi için proses optimizasyonu, 2016 - 2017

Yazıcı F., TUBITAK Project, Standardized Hazelnut Milk Production and Its Use in Yoghurt Production, 2014 - 2017

Yazıcı F., Standardize Fındık Sütü Üretimi ve Yoğurt Üretiminde Kullanımı, 2014 - 2017

Mortaş M., Industrial Thesis Project, Bal ve Fındık İçerikli Yeni Bir Ürünün Raf Ömrünün Geliştirilmesi, 2012 - 2014

## Patent

Mustafa M., Fehmi Y., Fındık Sütü, Patent, CHAPTER C Chemistry; Metallurgy, 2017

Mustafa M., Furfural belirteci, Patent, CHAPTER C Chemistry; Metallurgy, 2016