

Assoc. Prof. Volkan Arif Yılmaz

Personal Information

Office Phone: [+90 362 312 1919](tel:+903623121919) Extension: 1514

Email: volkan.yilmaz@omu.edu.tr

Web: <https://avesis.omu.edu.tr/volkan.yilmaz>

International Researcher IDs

ScholarID: rFxQGBIAAAAJ

ORCID: 0000-0001-5039-4026

Publons / Web Of Science ResearcherID: R-3203-2019

ScopusID: 56688258200

Yoksis Researcher ID: 160479

Education Information

Doctorate, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), Turkey 2012 - 2017

Postgraduate, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), Turkey 2009 - 2012

Undergraduate, Ege University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2004 - 2008

Foreign Languages

English, C1 Advanced

Dissertations

Doctorate, Hamsi unu ile zenginleştirilen mısır ekmeğinin özellikleri ve raf ömrünün belirlenmesi, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), 2017

Postgraduate, Siyez (*Triticum monococcum* L.) ve durum (*Triticum durum*) buğdayların bulgura işlenmesinde bulgur kalitesi, biyoaktif bileşenler ve antioksidan aktivitedeki değişimler, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), 2012

Research Areas

Food Engineering

Academic Titles / Tasks

Associate Professor, Ondokuz Mayıs University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2023 - Continues

Research Assistant PhD, Ondokuz Mayıs University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2017 - 2023

Research Assistant, Ondokuz Mayıs University, Lisansüstü Eğitim Enstitüsü, Gıda Mühendisliği Anabilim Dalı, 2010 - 2017

Courses

HAZIR YEMEK TEKNOLOJİSİ, Associate Degree, 2022 - 2023
Organic Food Production, Postgraduate, 2022 - 2023
ÖZEL GIDA ÜRÜNLERİ, Associate Degree, 2022 - 2023
AMBALAJ TEKNOLOJİSİ, Associate Degree, 2022 - 2023
GMB 209 Akışkanlar Mekaniği, Undergraduate, 2022 - 2023
GMB 619 Tahlil Kimyası, Postgraduate, 2022 - 2023
GMB 211 Termodinamik, Undergraduate, 2022 - 2023
GMB 445 Toplu Beslenme Sistemleri, Undergraduate, 2021 - 2022, 2020 - 2021

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Phenolic acid content and in vitro antioxidant capacity of einkorn water biscuits as affected by baking time**
Olivos J. E. S. C., De Noni I., Hidalgo A., Brandolini A., Yılmaz V. A., Cattaneo S., Ragg E. M.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.247, no.3, pp.677-686, 2021 (SCI-Expanded)
- II. **Development of gluten-free corn bread enriched with anchovy flour using TOPSIS multi-criteria decision method**
Yılmaz V. A., Koca İ.
INTERNATIONAL JOURNAL OF GASTRONOMY AND FOOD SCIENCE, vol.22, 2020 (SCI-Expanded)
- III. **Quality, sensorial and textural properties of einkorn and durum bulgur produced with several methods**
Yılmaz V. A., Koca A. F.
INTERNATIONAL JOURNAL OF GASTRONOMY AND FOOD SCIENCE, vol.22, 2020 (SCI-Expanded)
- IV. **Effects of several production methods on technological, textural and sensorial properties of emmer (*Triticum turgidum* ssp. *dicoccum*) bulgur**
Yılmaz V. A.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.57, no.10, pp.3874-3883, 2020 (SCI-Expanded)
- V. **SymbolsMorpho-physiological and qualitative variation of domesticated einkorn (*Triticum monococcum* L. ssp. *monococcum*)**
Volante A., Yılmaz V. A., Hidalgo A., Brandolini A.
GENETIC RESOURCES AND CROP EVOLUTION, vol.67, no.6, pp.1493-1502, 2020 (SCI-Expanded)
- VI. **Effect of ultrasonication treatment on structural, physicochemical and bioactive properties of pasteurized rosehip (*Rosa canina* L.) nectar**
ATALAR İ., Sarıcaoglu F. T., Odabas H. I., Yılmaz V. A., Gul O.
LWT, vol.118, 2020 (SCI-Expanded)
- VII. **Effects of different cooking and drying methods on phenolic acids, carotenoids, and antioxidant activity of emmer (*Triticum turgidum* ssp. *dicoccum*) bulgur**
Yılmaz V. A.
CEREAL CHEMISTRY, vol.96, no.6, pp.1093-1102, 2019 (SCI-Expanded)
- VIII. **Application of multi pass high pressure homogenization to improve stability, physical and bioactive properties of rosehip (*Rosa canina* L.) nectar**
SARICAOĞLU F. T., ATALAR İ., Yılmaz V. A., ODABAŞ H. İ., Gul O.
FOOD CHEMISTRY, vol.282, pp.67-75, 2019 (SCI-Expanded)
- IX. **The Physical, Chemical and Antioxidant Properties of the Leafs of *Chaerophyllum byzantinum* Boiss. Plants**
Koca İ., Tekgüler B., Yılmaz V. A.
INDIAN JOURNAL OF PHARMACEUTICAL EDUCATION AND RESEARCH, vol.52, no.4, 2018 (SCI-Expanded)
- X. **The use of grape, pomegranate and rosehip seed flours in Turkish noodle (erite) production**
Koca İ., Tekgüler B., Yılmaz V. A., Hasbay I., Koca A. F.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.1, 2018 (SCI-Expanded)

- XI. **Effect of different production techniques on bioactive compounds and antioxidant capacity of einkorn (*Triticum monococcum* L.) and durum (*Triticum turgidum* subsp durum) bulgur**
Yılmaz V. A., Koca A. F.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.97, no.1, pp.269-277, 2017 (SCI-Expanded)
- XII. **Influence of water biscuit processing and kernel puffing on the phenolic acid content and the antioxidant activity of einkorn and bread wheat**
Hidalgo A., Yılmaz V. A., Brandolini A.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.53, no.1, pp.541-550, 2016 (SCI-Expanded)
- XIII. **Phenolic acids and antioxidant activity of wild, feral and domesticated diploid wheats**
Yılmaz V. A., Brandolini A., Hidalgo A.
JOURNAL OF CEREAL SCIENCE, vol.64, pp.168-175, 2015 (SCI-Expanded)

Articles Published in Other Journals

- I. **Investigation of Bioactive Compounds and Antioxidant Capacities of Various Cereal Products**
YILMAZ V. A.
Gaziosmanpaşa Üniversitesi Ziraat Fakültesi Dergisi, vol.36, no.1, pp.10-22, 2019 (Peer-Reviewed Journal)
- II. **Optimization of drying parameters for chestnut fruits using central composite design**
Koca İ., Yılmaz V. A., Odabas I., Tekgüler B.
Acta Horticulturae, vol.1220, pp.221-226, 2018 (Scopus)
- III. **A gluten-free food: Tarhana with chestnut**
Koca İ., Yılmaz V. A., Tekgüler B.
Acta Horticulturae, vol.1220, pp.195-202, 2018 (Scopus)
- IV. **Some wild edible plants and their dietary fiber contents**
Koca L., Hasbay I., Bostanci S., Yılmaz V. A., Koca A. F.
Pakistan Journal of Nutrition, vol.14, no.4, pp.188-194, 2015 (Scopus)

Refereed Congress / Symposium Publications in Proceedings

- I. **Blockchain Technology in Food Safety and Traceability**
YILMAZ V. A.
Cooperation for Climate and Green Deal Symposium, Samsun, Turkey, 24 - 26 October 2022
- II. **Effect of Isabella grape (*Vitis labrusca* L.) addition on bioactive, technological and sensorial properties of tarhana**
YILMAZ V. A.
International Eurasian Conference on Biotechnology and Biochemistry, Ankara, Turkey, 16 - 18 December 2020, pp.225
- III. **Bulgur of ancient wheat species**
YILMAZ V. A.
International Conference on Wheat Diversity and Human Health, İstanbul, Turkey, 22 - 24 October 2019, pp.34
- IV. **Partial Baking Technology: Advantages and Applications**
YILMAZ V. A.
1. INTERNATIONAL TECHNOLOGICAL SCIENCES AND DESIGN SYMPOSIUM, Giresun, Turkey, 27 - 29 June 2018, pp.1174-1182
- V. **EFFECTS OF MICROWAVE AND CONVECTIVE HOT-AIR DRYING CONDITIONS ON SOME CHARACTERISTICS OF *LACTARIUS DELICIOSUS* L. MUSHROOM**
KOCA İ., TEKGÜLER B., YILMAZ V. A.
ISS 2017, 2nd International Science Symposium "Science Festival", Tiflis, Georgia, 5 - 08 September 2017, pp.188-200

- VI. **Bioactive compounds of white and black myrtle (*Myrtus communis* L.) fruits grown in Sinop**
KOCA İ., YILMAZ V. A., Türkyılmaz B.
The Second Japan-Turkey International Symposium on Pharmaceutical and Biomedical Sciences, Trabzon, Turkey, 11 - 12 September 2017, pp.64
- VII. **The Physical, Chemical and Antioxidant Properties of the Leafs of *Chaerophyllum Byzantinum* Boiss Plants**
KOCA İ., TEKGÜLER B., YILMAZ V. A.
The Second Japan-Turkey International Symposium on Pharmaceutical and Biomedical Sciences, Trabzon, Turkey, 11 - 12 September 2017, pp.125
- VIII. **Effects of germination on the antioxidant activities of some cereals**
KOCA İ., YILMAZ V. A., TEKGÜLER B.
The Third International Mediterranean Symposium on Medicinal and Aromatic Plants, Girne, Cyprus (Kktc), 13 - 16 April 2017, pp.311
- IX. **Some quality analysis and fatty acid profile of corn bread enriched with anchovy (*Engraulis encrasicolus*) meal**
YILMAZ V. A.
The Food Factor I Barcelona Conference, BARCELONA, Spain, 2 - 04 November 2016, pp.85
- X. **Proximate analysis, amino acid and mineral composition of corn bread enriched with anchovy (*Engraulis encrasicolus*) meal**
YILMAZ V. A.
The Food Factor I Barcelona Conference, BARCELONA, Spain, 2 - 04 November 2016, pp.276
- XI. **Physical Chemical and Antioxidant Properties of Mad Honey**
KOCA İ., KOCA A. F., YILMAZ V. A., TEKGÜLER B., bostancı ş.
XXXVI CIOSTA CIGR V Confrence 2015, 26-28 May2015, Saint Petersburg, the Russian Federation, Saint Peter, Guernsey And Alderney, 26 - 28 May 2015, pp.449-458
- XII. **Kaldırayak (*Trachystemon orientalis* (L.) G. Don) Bitkisinin Gıda Olarak Kullanımı ve Besinsel lif içeriği**
KOCA İ., Hasbay İ., BOSTANCI Ş., YILMAZ V. A.
4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, pp.473-476
- XIII. **Kaldırayak (*Trachystemon orientales* (L.) G.Don) bitkisinin gıda olarak kullanımı ve besinsel lif içeriği.**
KOCA İ., Hasbay İ., BOSTANCI Ş., YILMAZ V. A.
4. Geleneksel Gıdalar Sempozyumu, Turkey, 17 - 19 April 2014
- XIV. **The effect of the ultrasound application to water absorption of the chickpea and dry bean.**
YILMAZ V. A., KOCA İ.
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, 24 - 26 October 2013
- XV. **Traditional Turkish Yufka (Filo Pastry) Products**
YILMAZ V. A.
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, Ohrid, Macedonia, 24 - 26 October 2013, pp.276
- XVI. **Kestane Ununun Tarhana Üretiminde Kullanımı**
YILMAZ V. A., KOCA İ.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012
- XVII. ***Triticum monococcum* (Einkorn) ve *Triticum dicoccum* (Emmer) buğdayların fonksiyonel ve teknolojik özellikleri**
YILMAZ V. A., KOCA A. F.
7. Gıda Mühendisliği Kongresi, Ankara, Turkey, 24 - 26 November 2011, pp.309
- XVIII. **Tahıl Benzeri Tohumlar (Pseudocereals) ve Glutensiz Gıdalarda Kullanımı**
YILMAZ V. A., KOCA A. F.
7. Gıda Mühendisliği Kongresi, Ankara, Turkey, 24 - 26 November 2011, pp.283
- XIX. **Bioactive Compounds and Antioxidant Potential of Wheat**

YILMAZ V. A., KOCA A. F.

INTERNATIONAL FOOD CONGRESS NOVEL APPROACHES IN FOOD INDUSTRY, İzmir, Turkey, 26 - 29 May 2011,
pp.919-924

XX. Tel Kadayıf ve Erzurum Kadayıf Dolması Üretimi

YILMAZ V. A., KOCA A. F.

1st International Symposium on Traditional Foods from Adriatic to Caucasus, Tekirdağ, Turkey, 15 - 17 April 2010,
pp.562-563

XXI. Erzurum ve Yöresinde Üretilen Tandır Ekmekleri ve Unlarının Bazı Niteliklerinin Belirlenmesi

YILMAZ V. A., ALTINEL B., ÜNAL S. S., ERDİCAN B.

1st International Symposium on Traditional Foods from Adriatic to Caucasus, Tekirdağ, Turkey, 15 - 17 April 2010,
pp.564-566

Supported Projects

Yılmaz V. A., Project Supported by Higher Education Institutions, The Food Factor I Barcelona Conference, 2016 - 2016

Scholarships

Tübitak 2219 Postdoctoral Fellowship Program, TUBITAK, 2023 - Continues