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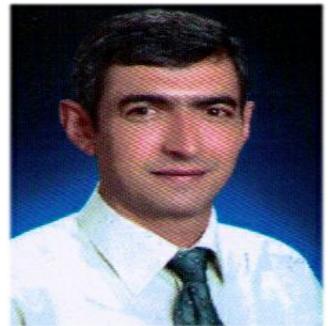
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ScopusID: 9237539100

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Education Information

Doctorate, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 1999 - 2003

Postgraduate, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 1995 - 1999

Undergraduate, Inonu University, Mühendislik Fakültesi, Gıda , Turkey 1991 - 1995

Dissertations

Doctorate, Beyaz Peynir, Cukurova University, Ziraat Fak., Gıda Mühendisliği, 2003

Postgraduate, Tereyağı, Inonu University, Ziraat Fak., Gıda Mühendisliği, 1999

Research Areas

Food Engineering, Engineering and Technology

Academic Titles / Tasks

Professor, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği, 2014 - Continues

Associate Professor, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği, 2009 - 2014

Research Assistant PhD, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği, 2003 - 2009

Research Assistant, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 1999 - 2003

Research Assistant, National University of Ireland, University College Cork, 2002 - 2002

Research Assistant, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği, 1996 - 1999

Academic and Administrative Experience

Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2013 - Continues

Dean, Inonu University, Mühendislik Fakültesi, 2016 - 2018

Courses

Araştırma ve Deneme Metodları, Undergraduate Double Major, 2013-2014
Peynir Biliminin Temelleri, Undergraduate Double Major, 2013-2014
Gıda Analizleri Lab, Undergraduate, 2013-2014
Fermente Gıdalar, Undergraduate Minor, 2013-2014
Gıda Müh Lab Teknikleri, Undergraduate, 2013-2014
Gıda Müh Tasarım, Undergraduate, 2013-2014
Süt İşleme Teknolojisi, Undergraduate, 2013-2014
Temel İşlemler Lab, Undergraduate, 2013-2014
Gıda Kalite Kontrol ve Mevzuat, Undergraduate, 2013-2014
Gıda Analizleri, Undergraduate, 2013-2014
Gidalara Duyusal Analiz Metotları, Undergraduate Double Major, 2013-2014
Özel Gıdalar, Undergraduate, 2013-2014
Araştırma ve Deneme Metodları, Undergraduate Double Major, 2012-2013
Gıda Müh Lab Teknikleri, Undergraduate, 2012-2013
Gıda Analizleri, Undergraduate, 2012-2013
Peynir Biliminin Temelleri, Undergraduate Double Major, 2012-2013
Özel Gıdalar, Undergraduate, 2012-2013
Gıda ANALİZLERİ LABORATUARI, Undergraduate, 2012-2013
Fermente Gıdalar, Undergraduate Minor, 2012-2013
Gıda Analizleri, Undergraduate, 2012-2013
Duyusal Analiz, Undergraduate, 2012-2013
Süt İşleme Teknolojisi, Undergraduate, 2012-2013
Gıda Reolojisi, Undergraduate Minor, 2012-2013
Fermente Süt Ürünleri, Undergraduate, 2012-2013
Temel İşlemler Laboratuvarı, Undergraduate, 2011-2012
Araştırma ve Deneme Metodları, Undergraduate Double Major, 2011-2012
Süt Biyokimyası, Undergraduate Minor, 2011-2012
Peynir Biliminin Temelleri, Undergraduate Double Major, 2011-2012
Gıda Analizleri Laboratuvarı, Undergraduate, 2011-2012
Gidalarda Aroma Oluşumu ve Aroma Kimyası, Undergraduate Minor, 2011-2012
Özel Gıdalar, Undergraduate, 2011-2012
Fermente Süt Ürünleri, Undergraduate, 2011-2012
Süt İşleme Teknolojisi, Undergraduate, 2011-2012
Gıda Kalite Kontrol ve Mevzuat, Undergraduate, 2011-2012
Duyusal Analizler, Undergraduate, 2011-2012
Fermente Gıdalar, Undergraduate Double Major, 2010-2011
Gıda Kalite Kontrol ve Mevzuat, Undergraduate, 2010-2011
Temek İşlemler Laboratuvarı, Undergraduate, 2010-2011
Duyusal Analizler, Undergraduate, 2010-2011
Araştırma ve Deneme Metotları, Undergraduate Double Major, 2010-2011
Gıda Ambalajlama ve Depolama, Undergraduate, 2010-2011
Süt İşleme Teknolojisi, Undergraduate, 2009-2010
Peynir Biliminin Temelleri, Undergraduate Double Major, 2009-2010
Özel Gıdalar Teknolojisi, Undergraduate, 2009-2010
Gıda Analizleri Laboratuvarı, Undergraduate, 2009-2010
Fermente Süt Ürünleri, Undergraduate, 2009-2010

Advising Theses

- HAYALOĞLU A. A., Arapgir Mor Reyhan çayı ve şerbetinin üretim olanaklarının araştırılması, Postgraduate, İ.YİĞİTVAR(Student), 2017
- HAYALOĞLU A. A., Deve kimozini ve şirden mayası karışımının beyaz peynirin bazı kalite özelliklerine etkilerinin araştırılması, Postgraduate, P.GÜMÜŞ(Student), 2015
- HAYALOĞLU A. A., Beyaz peynir üretiminde ve olgunlaştırılmasında deve kimozininin kullanım olanaklarının araştırılması ve buzağı renneti ile karşılaştırılması, Postgraduate, S.ERGÜL(Student), 2015
- HAYALOĞLU A. A., Malatya ve elazığ illerinde yetiştiren bazı üzüm çeşitlerinin organik asit, şeker ve fenolik madde bileşikleri ile antioksidan aktivitelerinin belirlenmesi, Postgraduate, Z.DURAN(Student), 2014
- HAYALOĞLU A. A., Bazı üretim parametrelerinin Malatya peynirinin fonksiyonel ve olgunlaşma özellikleri üzerine etkisi, Postgraduate, B.KARATEKİN(Student), 2014
- HAYALOĞLU A. A., Arapgir'de yetiştiren Karaoğlan ve Aşık Beyazı üzümlerinden elde edilen şarapların fenol bileşikleri ve aroma maddelerinin belirlenmesi, Postgraduate, N.KOCABEY(Student), 2013
- HAYALOĞLU A. A., Yağı azaltılmış eritme peyniri üretiminde inülin kullanımıyla peynirin fonksiyonel özelliklerinin geliştirilmesi, Postgraduate, O.SERACETTİN(Student), 2012
- HAYALOĞLU A. A., Beyaz peynir üretiminde kullanılan bazı laktik asit bakterilerinin proteoliz, ACE-inhibisyon aktivitesi ve aroma oluşumuna etkilerinin belirlenmesi, Doctorate, D.ŞAHİNGİL(Student), 2012
- HAYALOĞLU A. A., Kuru kayısının fiziksel, kimyasal ve mikrobiyolojik özellikleri üzerine depo koşullarının etkileri, Postgraduate, B.KILINÇ(Student), 2010

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Hydrogen incorporation into solvents can improve the extraction of phenolics, flavonoids, anthocyanins, and antioxidants: A case-study using red beetroot**
Alwazeer D., Elnasanelkasim M. A., Çiğdem A., Engin T., Kanmaz H., Hayaloğlu A. A., Russell G., Hancock J. T.
INDUSTRIAL CROPS AND PRODUCTS, vol.202, pp.1-9, 2023 (SCI-Expanded)
- II. **Inhibitory effect of bioactive compounds derived from freeze-dried paraprobiotic of *Pediococcus acidilactici* against food-borne pathogens: In-vitro and food model studies**
İncili G. K., Akgöl M., Karatepe P., Kanmaz H., Kaya B., Tekin A., Hayaloğlu A. A.
FOOD RESEARCH INTERNATIONAL, no.170, pp.1-13, 2023 (SCI-Expanded)
- III. **Acceleration of proteolysis, flavour development and enhanced bioactivity in a model cheese using Kuflu cheese slurry: An optimisation study.**
Boran O. S., Sulejmani E., Hayaloglu A. A.
Food chemistry, vol.412, pp.135495, 2023 (SCI-Expanded)
- IV. **Evaluation of techno-functional and biochemical characteristics of selected lactic acid bacteria (*Lactococcus lactis* subsp. *lactis* and *Leuconostoc mesenteroides* subsp. *mesenteroides*) used for the production of Moroccan fermented milk: Lben**
Sarhir S. T., Belkhou R., Bouseta A., Hayaloğlu A. A.
INTERNATIONAL DAIRY JOURNAL, vol.140, no.5, pp.105592, 2023 (SCI-Expanded)
- V. **Whole-Cell Postbiotics: an Innovative Approach for Extending the Shelf Life and Controlling Major Foodborne Pathogens in Chicken Breast Fillets**
İncili G. K., Akgöl M., Karatepe P., Tekin A., Kanmaz H., Kaya B., Hayaloğlu A. A.
FOOD AND BIOPROCESS TECHNOLOGY, vol.172, pp.1-23, 2023 (SCI-Expanded)
- VI. **Understanding the mechanism of ripening biochemistry and flavour development in brine ripened cheeses**
Tekin A., Hayaloğlu A. A.
INTERNATIONAL DAIRY JOURNAL, vol.137, pp.105508, 2023 (SCI-Expanded)
- VII. **Evaluation of physicochemical characteristics, antioxidant activity and phenolic profile of *Crataegus* species in Malatya, Turkey**
Öztürk F. S., Gökbüllüt İ., Hayaloğlu A. A.
EMIRATES JOURNAL OF FOOD AND AGRICULTURE, vol.35, no.1, pp.78-85, 2023 (SCI-Expanded)

- VIII. **Study on production conditions, volatile composition, and chemical characteristics of herbal tea using Arapgir purple basil (*Ocimum basilicum* L.)**
 Yigitvar I., Hayaloğlu A. A.
ACTA ALIMENTARIA, vol.51, no.4, pp.30-39, 2022 (SCI-Expanded)
- IX. **An alternative plant-based fermented milk with kefir culture using apricot (*Prunus armeniaca* L.) seed extract: Changes in texture, volatiles and bioactivity during storage**
 Uruc K., Tekin A., Sahingil D., Hayaloglu A. A.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.82, 2022 (SCI-Expanded)
- X. **Proteolysis and lipolysis in Tulum cheeses ripened in plastic barrels and goat skin bags made using *Penicillium roqueforti* 41 strain**
 Cakir Y., ÇAKMAKÇI S., HAYALOĞLU A. A.
SMALL RUMINANT RESEARCH, vol.216, 2022 (SCI-Expanded)
- XI. **Co-encapsulation of broccoli sprout extract nanoliposomes into basil seed gum: effects on in vitro antioxidant, antibacterial and anti-Listeria activities in ricotta cheese**
 Azarashkan Z., Farahani S., Abedinia A., Akbarmivehie M., Motamedzadegan A., Heidarbeigi J., HAYALOĞLU A. A.
INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, vol.376, 2022 (SCI-Expanded)

Articles Published in Other Journals

- I. **Volatiles, phenolic compounds and bioactive properties of essential oil and aqueous extract of purple basil (*Ocimum basilicum* L.) and antidiabetic activity in streptozotocin-induced diabetic Wistar rats**
 Kanmaz H., Gokce Y., Hayaloglu A. A.
Food Chemistry Advances, vol.3, pp.100429-100438, 2023 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Cheese Varieties Ripened Under Brine**
 HAYALOĞLU A. A.
 in: *Cheese: Chemistry, Physics and Microbiology*, Paul L. H. McSweeney, Patrick F. Fox, Paul D. Cotter and David W. Everett, Editor, Academic Press , pp.997-1040, 2017

Refereed Congress / Symposium Publications in Proceedings

- I. **POSTBİYOTİKLER: KAVRAMLAR VE POTANSİYEL UYGULAMALAR**
 KANMAZ H., Vurmaz M., KAYA B., Fidan Ş., İNCİLİ G. K., HAYALOĞLU A. A.
 1. Gıda Mikrobiyoloji Kongresi, Erzurum, Turkey, 13 September 2023
- II. **An alternative plant-based fermented milk by kefir grains: Changes in texture, volatiles and bioactivity during storage**
 Uruç K., TEKİN A., ŞAHİNGİL D., HAYALOĞLU A. A.
 12th NIZO Dairy Conference Innovations in Dairy Ingredients, Papendal, Netherlands, 5 - 08 October 2021
- III. **Küflü Civil peynir üzerinde yapılan son çalışmalar ve yapılması gerekenler**
 ÇAKMAKÇI S., HAYALOĞLU A. A., ÇETİN B., GÜRSES M., DAĞDEMİR E.
 Türkiye 13. Gıda Kongresi, Turkey, 21 - 23 October 2020
- IV. **Anti-Aging Vitamine E taşıyıcısı yeni organojel sistemlerinin reolojik açıdan değerlendirilmesi**
 AKGÜLER G., KAYA G., ÇOLAK M., HAYALOĞLU A. A., HOŞGÖREN H.
 10.Uluslararası Kozmetik Kimyası Üretimi ve Standardizasyonu Kongresi , 21 - 23 February 2020
- V. **DETERMINATION of VOLATILES, ANTIMICROBIAL and ANTIOXIDANT ACTIVITY of EXTRACTS from**

- FLOWERS of CALENDULA (*Calendula officinalis* L.)**
ŞAHİNGİL D., HAYALOĞLU A. A.
4th International Symposium of Medicinal and Aromatic Plants was, 2 - 04 October 2018
- VI. Erzincan Tulum Cheese Production and the Images from the Plateaus in the OriginalProduction Area**
ÇAKMAKÇI S., ÇAKIR Y., ERTEM H., HAYALOĞLU A. A.
INTERNATIONAL CONGRESS ON ENGINEERING AND LIFE SCIENCE, Kastamonu, Turkey, 26 - 29 April 2018,
pp.785-789
- VII. Determination of antimicrobial activity (Gram positive and Gram negative pathogens) and antioxidant activity of extracts of methanolic, ethanolic and aqueous and SPME-GS/MS volatile profile of *Calendula officinalis* flowers**
ŞAHİNGİL D., HAYALOĞLU A. A.
IV TIBBİ VE AROMATİK BİTKİLER SEMPOZYUMU, İzmir, Turkey, 2 - 04 October 2018
- VIII. Changes in volatiles, antioxidant activity and proteolysis of cheese as affected by plants addition**
HAYALOĞLU A. A., Gökçe Y., KANMAZ H., ABACI Z. M., Durmuş E., Dinç R., ŞAHİNGİL D.
Innovations in Food Science and Human Nutrition, Roma, Italy, 13 - 15 September 2018
- IX. Yandım Çavuş Ayranı: Its Manufacturing Procedure and Some Nutritional Characteristics**
ŞAHİNGİL D., HAYALOĞLU A. A.
The 4th International Symposium on Traditional Foods from Adriatic to Caucasus, Girne, Cyprus (Kktc), 19 - 21 April 2018
- X. A traditional foods: Composition and production of Malatya Tarhana (Darhane)**
ŞAHİNGİL D., HAYALOĞLU A. A.
The 4th International Symposium on Traditional Foods from Adriatic to Caucasus, Girne, Cyprus (Kktc), 19 - 21 April 2018
- XI. MICROBIOLOGICAL, CHEMICAL AND ANTIOXIDANT PROPERTIES OF TRADITIONAL TARHANA CHIPS WITH FERMENTED KEFIR**
ŞAHİNGİL D., HAYALOĞLU A. A.
The 4th International Symposium on Traditional Foods from Adriatic to Caucasus, Girne, Cyprus (Kktc), 11 April 2018
- XII. Use of Rosehip (*Rosa canina*) on Physicochemical, Antioxidant Capacity, Volatile Composition and Sensory Properties of Yogurt**
ŞAHİNGİL D., HAYALOĞLU A. A.
INTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Antalya, Turkey, 11 - 13 April 2018
- XIII. Comparision of Residual Coagulant Activity in Different Blends of Calf Rennet and Camel Chymosin in White-brined Cheese**
GÜMÜŞ P., HAYALOĞLU A. A.
International Conference on Raw Materials to Processed Foods, Antalya, Turkey, 11 - 13 April 2018, pp.211-214
- XIV. Effects on Physico-Chemical, Proteolysis and Antioxidant Capacity Use of Capper in Cheeses**
ŞAHİNGİL D., HAYALOĞLU A. A.
INTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Antalya, Turkey, 11 - 13 April 2018
- XV. Determination of Some Quality Characteristics of Cheese with Addition of some plants Dill, Garlic, Grape Seed and Flaxseed**
KANMAZ H., Gökçe Y., ERGÜL S., YEL P. Ö., ŞAHİNGİL D., HAYALOĞLU A. A.
INTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Antalya, Turkey, 11 - 13 April 2018
- XVI. Determination of Some Quality Characteristics of Cheese with Addition of some plants Dill, Garlic, Grape Seed and Flaxseed**
KANMAZ H., Gökçe Y., ERGÜL S., Yel P. Ö., ŞAHİNGİL D., HAYALOĞLU A. A.
INTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Antalya, Turkey, 11 April 2018
- XVII. Skin ripening cheese:Turkish Tulum Cheese.**
oluk c. a., GÜVEN M., HAYALOĞLU A. A., KARACA O. B.
The International Conference on Raw Materials to Processed Foods (RPFoods 2018, Antalya, Turkey, 11 - 13 April 2018, pp.148-152

- XVIII. **Ribes anatolica BEHÇET (GROSSULARIACEAE) MEYVELERİNİN ÖNEMİ**
YURT B., BEHÇET L., YAPAR Y., DEMİR N., HAYALOĞLU A. A.
INTERNATIONAL SYMPOSIUM ON MEDICINAL, AROMATIC AND DYE PLANTS, Malatya, Turkey, 5 - 07 October 2017,
pp.387
- XIX. **HEAD-SPACE AROMA PROFILE AND FATTY ACIDS COMPOSITION FOR THE CHARACTERIZATION OF CAPERS FROM MALATYA IN TURKEY**
ŞAHİNGİL D., HAYALOĞLU A. A.
INTERNATIONAL SYMPOSIUM ON MEDICINAL, AROMATIC AND DYE PLANTS, 5 - 07 October 2017, pp.101
- XX. **Determination of some physical properties of tray dried Arapgir purple basil (Ocimum basilicum)**
HAYALOĞLU A. A., Altay K., Yiğitvar İ., DİRİM S. N.
19 th International Conference on Food Processing and Technology, 23 - 25 October 2017
- XXI. **Effect of Different sonication on specific aminopeptidase activities of Lactobacillus paracasei ATCC 334 and Lactobacillus helveticus DPC 4571 strains**
DAĞDEMİR E., YILMAZ F., HAYALOĞLU A. A.
19 th International Conference on Food Processing and Technology, 23 - 25 October 2017
- XXII. **IDENTIFICATION OF VOLATILE COMPONENTS OF FRESH AND TRAY DRIED ARAPGIR PURPLE BASIL (Ocimum basilicum)**
altay k., yiğitvar i., HAYALOĞLU A. A., İÇEN M. S., DİRİM S. N.
International Symposium on Medicinal, Aromatic and Dye Plants, 5 - 07 October 2017
- XXIII. **Chemical Composition, Fatty Acids and Antioxidant Activities of Caper oil harvested in Turkey**
ŞAHİNGİL D., HAYALOĞLU A. A.
16 th Euro Fed Lipid Congress and Expo, 16 - 19 September 2017
- XXIV. **Ribes anatolica BEHÇET (GROSSULARIACEAE) MEYVELERİNİN ÖNEMİ**
YURT B., BEHÇET L., YAPAR Y., DEMİR N., HAYALOĞLU A. A.
International Symposium on Medicinal, Aromatic and Dye Plants, 5 - 07 October 2017
- XXV. **PHYSICAL AND SENSORY PROPERTIES OF FRESH AND TRAY DRIED ARAPGIR PURPLE BASIL (Ocimum basilicum L.)**
Yiğitvar İ., Altay K., HAYALOĞLU A. A.
International Symposium on Medicinal, Aromatic and Dye Plants, 5 - 07 October 2017
- XXVI. **Volatile profile during storage of Butter Produced from different animals milk**
TAHMAS KAHYAOĞLU D., ÇAKMAKÇI S., HAYALOĞLU A. A.
16 th euro fed lipid congress and expo, 16 - 19 September 2017
- XXVII. **Effect of different sonication conditions on specific aminopeptidase activities of Lactobacillus paracasei ATCC 334 and Lb. helveticus DPC 4571 strains**
DAĞDEMİR E., YILMAZ F., HAYALOĞLU A. A.
19th International Conference on Food Processing Technology, October, 23 October 2017
- XXVIII. **Ribes anatolica Behçet (Grossulariaceae) Meyvelerin Önemi**
YURT B., BEHÇET L., YAPAR Y., DEMİR N., HAYALOĞLU A. A.
International Symposium on Medicinal, Aromatic and Dye Plants, 5 - 07 October 2017
- XXIX. **Volatile profiles during storage of butter produced from different animals' milk.**
TAHMAS KAHYAOĞLU D., ÇAKMAKÇI S., HAYALOĞLU A. A.
15th Euro Fed Lipid Congress: Oil, fats and Lipids: New Technologies and Applications for a Healthier Life.,
Uppsala, Sweden, 27 - 30 August 2017, pp.186
- XXX. **Volatile profiles during storage of butter produced from different animals milk**
TAHMAS KAHYAOĞLU D., ÇAKMAKÇI S., HAYALOĞLU A. A.
15th Euro Fed Lipid Congress, 27 - 30 August 2017
- XXXI. **Changes in the Chemico physical Characteristics of Kashkaval Cheese Induced by Different Heat Treatments**
sulejmani e., HAYALOĞLU A. A.
International Turkic World Conference on Chemical Sciences and Technologies, 26 - 30 October 2016
- XXXII. **Effects of Adjunt Culture and Ripening Temperature on Proteolysis Volatiles Texture and Sensory**

- Properties of Beyaz peynir White brined Cheese**
HAYALOĞLU A. A., ŞAHİNGİL D.
International Turkic World Conference on Chemical Sciences and Technologies, 26 - 30 October 2016
- XXXIII. A Comparative Study by GC MS of the Flavour Volatiles Produced during the Ripening of Raw and Pasteurized Macedonian Goat Cheese**
sulejmani e., HAYALOĞLU A. A.
International Turkic World Conference on Chemical Sciences and Technologies, 26 - 30 October 2016
- XXXIV. Effects of Adjunct Culture and Ripening Temperature on Proteolysis, Volatiles, Texture and Sensory Properties of Beyaz Peynir, White-Brined Cheese.**
HAYALOĞLU A. A., ŞAHİNGİL D.
International Turkic World Conference on Chemical Sciences and Technologies, Skopje, Macedonia, 26 - 27 October 2016
- XXXV. The Effects of Coating with Beeswax on Volatile Compounds and Proteolysis Levels of Kashar Cheese During Ripening**
DAĞDEMİR E., YILMAZ F., HAYALOĞLU A. A.
2nd Congress on Food Structure and Design, 26 - 28 October 2016
- XXXVI. Volatile compounds of monofloral Turkish honeys**
YILDIZ O., KOLAYLI S., HAYALOĞLU A. A., ŞAHİNGİL D., GÜRKAN H.
13th Asian Apicultural Association Conference, Jeddah, United Arab Emirates, 24 - 26 April 2016
- XXXVII. Changes in chemical composition and proteolysis of Macedonian white cheese produced from organic certified goat milk**
sulejmani e., HAYALOĞLU A. A.
5th International Molecular Biology and Biotechnology Congress, 25 - 29 August 2016
- XXXVIII. Differences of mineral composition of citrus and pine honey produced in Turkey**
LEVENT O., HAYALOĞLU A. A.
13th Asian Apicultural Association (AAA) Conference, Riyadh, United Arab Emirates, 24 - 26 April 2016, pp.301
- XXXIX. Characteristic of bingol flower honey produced east region of Turkey**
YURT B., HAYALOĞLU A. A.
13th Asian Apicultural Association Conference, 24 - 26 April 2016
- XL. Differences of mineral composition of citrus and pine honey produced in Turkey**
LEVENT O., HAYALOĞLU A. A.
13th Asian Apicultural Association Conference, 24 - 26 April 2016
- XLI. Sweet Cherry A comparative study for phytochemicals volatiles and sensory characteristics of twelve cherry cultivars grown in Turkey**
HAYALOĞLU A. A., DEMİR N.
18. EuroFoodChem, Madrid, Spain, 13 - 16 October 2015
- XLII. Effects of scalding temperature and time on the chemical textural and microstructural properties of traditional Urfa cheese**
ATASOY A. F., Çiçek M., HAYALOĞLU A. A.
The 3rd International Symposium on Traditional foods from Adriatic to Caucasus, 1 - 04 October 2015
- XLIII. Optimization of ripening time temperature and salt concentration in a model cheese using response surface methodology determination of proteolysis and bioactive properties**
HAYALOĞLU A. A., ŞAHİNGİL D., Gökçe Y.
18. EuroFoodChem, Madrid, Spain, 13 - 16 October 2015
- XLIV. Gender age and geographical region on liking and consumption preference of cig kofte raw meatball a popular traditional food in Turkey**
HAYALOĞLU A. A., BORAN O. S., GÖKÇE Y.
11th Pangborn Sensory Science Symposium, Sweden, 23 - 27 August 2015
- XLV. Protein breakdown evaluation of peptide and aminoacid profiles f cheese during ripening**
Erhan S., Abdullahi X., HAYALOĞLU A. A.
5th Euro-Global Summit and Expo on Food & Beverages, Alicante, Spain, 16 - 18 June 2015

- XLVI. Kars Kaşar Peynirlerinin Proteoliz Düzeyi ve Aroma Maddeleri Kompozisyonu**
HAYALOĞLU A. A., LEVENT O., GÜRKAN H., ŞAHİNGİL D.
Türkiye 11. gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, pp.528
- XLVII. Kars Kaşar peynirlerinin Proteoliz düzeyi ve Aroma Maddelerinin Kompozisyonu.**
HAYALOĞLU A. A., LEVENT O., GÜRKAN H., ŞAHİNGİL D.
Türkiye 11. gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012
- XLVIII. Characterization of proteolysis and volatile compounds of Comlek cheese sold in Central Anatolia**
KARACA O. B., ŞAHİNGİL D., KARACA SAYDAM B., HAYALOĞLU A. A.
International Food Congress, Novel Approaches in Food Industry, İzmir, Turkey, 26 - 28 May 2011
- XLIX. Proteolysis level and volatile aroma compounds in Gokceada goat milk cheese.**
YAŞAR K., TÖLÜ C., ŞAHİNGİL D., HAYALOĞLU A. A.
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