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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
Gıdalara 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 Laboratuarı, 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 Laboratuarı, Undergraduate, 2011-2012
Gıdalarda 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 yetiştirilen 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 yetiştirilen 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 kayısıların 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., Gökbulut 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. **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

X. **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

XI. **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 Materıals to Processed Foods, Antalya, Turkey, 11 - 13 April 2018, pp.211-214

XII. **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

XIII. **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

XIV. **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

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.
NTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Antalya, Turkey, 11 April 2018

XVI. **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

XVII. **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

XVIII. **Ribes anatolica BEHÇET (GROSSULARIACEAE) MEYVELERİNİN ÖNEMİ**
YURT B., BEHÇET L., YAPAR Y., DEMİR N., HAYALOĞLU A. A.
INTERNATIONAL SYMPOSIUM ONMEDICINAL, AROMATIC AND DYE PLANTS, Malatya, Turkey, 5 - 07 October 2017, pp.387

XIX. **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

XX. **Determination of some physical properties of tray dried Arapgir purple basil OOcimum basillicum)**
HAYALOĞLU A. A., Altay K., Yiğitvar İ., DİRİM S. N.
19 th International Conference on Food Processing and Technology, 23 - 25 October 2017

XXI. **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

XXII. **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

XXIII. **PHYSICAL AND SENSORY PROPERTIES OF FRESH AND TRAY DRIED ARAPGIRPURPLE BASIL (Ocimum basilicum L.)**
Yiğitvar İ., Altay K., HAYALOĞLU A. A.
International Symposium on Medicinal, Aromatic and Dye Plants, 5 - 07 October 2017

XXIV. **IDENTIFICATION OF VOLATILE COMPONENTS OF FRESH AND TRAY DRIEDARAPGIR 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

XXV. **Ribes anatolica BEHÇET (GROSSULARIACEAE) MEYVELERİNİN ÖNEMİ**
YURT B., BEHÇET L., YAPAR Y., DEMİR N., HAYALOĞLU A. A.
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XXVII. **Rıbes anatolıca Behçet (Grossularıaceae) Meyvelerinin Önemi**
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International Symposium on Medicinal, Aromatic and Dye Plants, 5 - 07 October 2017

XXVIII. **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

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15th Euro Fed Lipid Congress, 27 - 30 August 2017

XXX. **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

XXXI. **Changes in the Chemico physical Characteristics of Kashkaval Cheese Induced by Different Heat Treatments**
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XXXII. **A Comparative Study by GC MS of the Flavour Volatiles Produced during the Ripening of Raw and**

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sulejmani e., HAYALOĞLU A. A.
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XXXIII. **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.
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XXXIV. **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

XXXV. **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

XXXVI. **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

XXXVII. **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

XXXVIII. **Differences of mineral composition of citrus and pine honey produced in Turkey**
LEVENT O., HAYALOĞLU A. A.
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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. **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

XLI. **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

XLII. **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.
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XLIII. **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.
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XLIV. **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

XLV. **Kars Kaşar Peynirlerinin Proteoliz Düzeyi ve Aroma Maddeleri Kompozisyonu**
HAYALOĞLU A. A., LEVENT O., GÜRKAN H., ŞAHİNGİL D.
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XLVII. **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

XLVIII. **Proteolysis level and volatile aroma compounds in Gokceada goat milk cheese.**
YAŞAR K., TÖLÜ C., ŞAHİNGİL D., HAYALOĞLU A. A.
IDF International Symposium on Sheep, Goat and other non-Cow Milk, Atina, Greece, 16 - 18 May 2011

Supported Projects

DURMAZ G., SARITEPE Y., BOZANOĞLU F., ERDOĞAN A., HAYALOĞLU A. A., KARABULUT İ., DOĞAN B., Project Supported by Higher Education Institutions, Malatya kayısısının ayırt edici özelliklerinin kimyasal bileşim analiz verisi tabanlı makine öğrenmesi yoluyla belirlenmesi, 2020 - Continues

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