

## Prof. ALİ ADNAN HAYALOĞLU

### Personal Information

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### Education Information

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

Post Graduate, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 1995 - 1999

Under Graduate, Inonu University, Mühendislik Fakültesi, Gıda , Turkey 1991 - 1995

### Dissertations

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

Post Graduate, 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 Bölümü, 2014 - Continues

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

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

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

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

### Professional Experience

Head of Department, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2013 - Continues

Dean, Inonu University, Mühendislik Fakültesi, 2016 - 2018

### Advising Theses

HAYALOĞLU A. A. , Arapgir Mor Reyhan çayı ve şerbetinin üretim olanaklarının araştırılması, Post Graduate, İ.YİĞİTVAR(Student), 2017

HAYALOĞLU A. A. , Deve kimozini ve şirden mayası karışımının beyaz peynirin bazı kalite özelliklerine etkilerinin araştırılması, Post Graduate, P.GÜMÜŞ(Student), 2015

HAYALOĞLU A. A. , Beyaz peynir üretiminde ve olgunlaştırılmasında deve kimozininin kullanım olanaklarının araştırılması ve buzağı renneti ile karşılaştırılması, Post Graduate, 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, Post Graduate, Z.DURAN(Student), 2014

HAYALOĞLU A. A. , Bazı üretim parametrelerinin Malatya peynirinin fonksiyonel ve olgunlaşma özellikleri üzerine etkisi, Post Graduate, B.KARATEKİN(Student), 2014

HAYALOĞLU A. A. , Arapgir'de yetiştirilen Karaoğlan ve Aşık Beyazı üzümlerinden elde edilen şarapların fenol bileşikleri ve aroma maddelerinin belirlenmesi, Post Graduate, N.KOCABEY(Student), 2013

HAYALOĞLU A. A. , Yağı azaltılmış eritme peyniri üretiminde inülin kullanımıyla peynirin fonksiyonel özelliklerinin geliştirilmesi, Post Graduate, 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 kayısların fiziksel, kimyasal ve mikrobiyolojik özellikleri üzerine depo koşullarının etkileri, Post Graduate, B.KILINÇ(Student), 2010

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

- I. **The effects of production methods on the color characteristics, capsaicinoid content and antioxidant capacity of pepper spices (*C. annuum* L.)**  
Korkmaz A., Atasoy A. F. , HAYALOĞLU A. A.  
Food Chemistry, vol.341, 2021 (Journal Indexed in SCI Expanded)
- II. **Effects of blends of camel and calf chymosin on proteolysis, residual coagulant activity, microstructure, and sensory characteristics of Beyaz peynir**  
Gumus P., Hayaloglu A. A.  
JOURNAL OF DAIRY SCIENCE, vol.102, pp.5945-5956, 2019 (Journal Indexed in SCI)
- III. **The effect of gamma irradiation on microbial load of purple basil (*Ocimum bacilicum* L.) leaves dried in different methods**  
Altay K., DİRİM S. N. , HAYALOĞLU A. A.  
JOURNAL OF FOOD SAFETY, vol.39, 2019 (Journal Indexed in SCI)
- IV. **Effect of blends of camel chymosin and microbial rennet (*Rhizomucor miehei*) on chemical composition, proteolysis and residual coagulant activity in Iranian Ultrafiltered White cheese**  
Soltani M., ŞAHİNGİL D., Gokce Y., HAYALOĞLU A. A.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.56, pp.589-598, 2019 (Journal Indexed in SCI)
- V. **Influence of purple basil extract (*Ocimum basilicum* L.) on chemical composition, rheology and antioxidant activity of set-type yoghurt**  
GÜRKAN H., BORAN O. S. , HAYALOĞLU A. A.  
MLJEKARSTVO, vol.69, pp.42-52, 2019 (Journal Indexed in SCI)
- VI. **Optimization of proteolysis and angiotensin converting enzyme inhibition activity in a model cheese using response surface methodology**  
ŞAHİNGİL D., GOKCE Y., Yuceer M., HAYALOĞLU A. A.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.99, pp.525-532, 2019 (Journal Indexed in SCI)
- VII. **Volatile compounds and biogenic amines during the ripening of mold-ripened Civil cheese manufactured using three different strains of *Penicillium roqueforti***  
Gurkan H., YILMAZTEKİN M., Cakmakci S., Hayaloglu A. A.  
JOURNAL OF FOOD SAFETY, vol.38, 2018 (Journal Indexed in SCI)
- VIII. **Characterisation of Macedonian white-brined cheese: Effect of raw or heat-treated caprine milk**  
Sulejmani E. I. , HAYALOĞLU A. A.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.71, pp.408-416, 2018 (Journal Indexed in SCI)

- IX. **Influence of adjunct cultures on angiotensin-converting enzyme (ACE)-inhibitory activity, organic acid content and peptide profile of kefir**  
Sanli T., Akal H. C. , Yetisemiyen A., HAYALOĞLU A. A.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.71, pp.131-139, 2018 (Journal Indexed in SCI)
- X. **Proteolysis, microbiology, volatiles and sensory evaluation of Algerian traditional cheese Bouhezza made using goat's raw milk**  
Medjoudj H., Aouar L., Zidoune M. N. , HAYALOĞLU A. A.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, 2018 (Journal Indexed in SCI)
- XI. **Evaluation of the volatile compounds of fresh ripened Capsicum annum and its spice pepper (dried red pepper flakes and isot)**  
Korkmaz A., HAYALOĞLU A. A. , Atasoy A. F.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.84, pp.842-850, 2017 (Journal Indexed in SCI)
- XII. **Proteolysis and volatile profile in the Algerian traditional Bouhezza cheese made using raw goat's milk**  
Medjoudj H., Zidoune M. N. , HAYALOĞLU A. A.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, pp.1876-1893, 2017 (Journal Indexed in SCI)
- XIII. **Cheese Varieties Ripened Under Brine**  
HAYALOĞLU A. A.  
CHEESE: CHEMISTRY, PHYSICS AND MICROBIOLOGY, VOL 1-2, 4TH EDITION, pp.997-1040, 2017 (Journal Indexed in SCI)
- XIV. **The effect of pumpkin fibre on quality and storage stability of reduced-fat set-type yogurt**  
Bakirci S., DAĞDEMİR E., Boran O. S. , HAYALOĞLU A. A.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.52, pp.180-187, 2017 (Journal Indexed in SCI)
- XV. **Influence of curd heating on proteolysis and volatiles of Kashkaval cheese**  
Sulejmani E., HAYALOĞLU A. A.  
FOOD CHEMISTRY, vol.211, pp.160-170, 2016 (Journal Indexed in SCI)
- XVI. **Changes in volatile composition and sensory properties of Iranian ultrafiltered white cheese as affected by blends of Rhizomucor miehei protease or camel chymosin**  
SOLTANI M., ŞAHİNGİL D., GOKCE Y., HAYALOĞLU A. A.  
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- XVII. **Effect of maceration duration on physicochemical characteristics, organic acid, phenolic compounds and antioxidant activity of red wine from Vitis vinifera L. Karaoglan**  
KOCABEY N., YILMAZTEKIN M., HAYALOĞLU A. A.  
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- XVIII. **Effect of various blends of camel chymosin and microbial rennet (Rhizomucor miehei) on microstructure and rheological properties of Iranian UF White cheese**  
SOLTANI M., Boran O. S. , HAYALOĞLU A. A.  
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- XIX. **Phenolic Compounds, Volatiles, and Sensory Characteristics of Twelve Sweet Cherry (Prunus avium L.) Cultivars Grown in Turkey**  
HAYALOĞLU A. A. , DEMİR N.  
JOURNAL OF FOOD SCIENCE, vol.81, 2016 (Journal Indexed in SCI)
- XX. **The effect of addition of black cumin (Nigella sativa L.) and ripening period on proteolysis, sensory properties and volatile profiles of Erzincan Tulum (Savak) cheese made from raw Akkaraman sheep's milk**  
Cakir Y., ÇAKMAKÇI S., HAYALOĞLU A. A.  
SMALL RUMINANT RESEARCH, vol.134, pp.65-73, 2016 (Journal Indexed in SCI)
- XXI. **The influence of salt concentration on the chemical, ripening and sensory characteristics of Iranian white cheese manufactured by UF-Treated milk**  
SOLTANI M., GÜZELER N., HAYALOĞLU A. A.

- JOURNAL OF DAIRY RESEARCH, vol.82, pp.365-374, 2015 (Journal Indexed in SCI)
- XXII. **Physicochemical Characteristics, Antioxidant Activity, Organic Acid and Sugar Contents of 12 Sweet Cherry (*Prunus avium* L.) Cultivars Grown in Turkey**  
HAYALOĞLU A. A. , DEMİR N.  
JOURNAL OF FOOD SCIENCE, vol.80, 2015 (Journal Indexed in SCI)
- XXIII. **Effect of Maceration Time on Free and Bound Volatiles of Red Wines from cv. Karaoglan (*Vitis vinifera* L.) Grapes Grown in Arapgir, Turkey**  
YILMAZTEKİN M., KOCABEY N., HAYALOĞLU A. A.  
JOURNAL OF FOOD SCIENCE, vol.80, 2015 (Journal Indexed in SCI)
- XXIV. **Mycotoxin production capability of *Penicillium roqueforti* in strains isolated from mould-ripened traditional Turkish civil cheese**  
ÇAKMAKÇI S., GÜRSES M., HAYALOĞLU A. A. , ÇETİN B., Sekerci P., DAĞDEMİR E.  
FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK ASSESSMENT, vol.32, pp.245-249, 2015 (Journal Indexed in SCI)
- XXV. **Effects of Wild-Type Starter Culture (Artisanal Strains) on Volatile Profile of Urfa Cheese Made from Ewe Milk**  
KIRMACI H. A. , HAYALOĞLU A. A. , Ozer H. B. , Atasoy A. F. , LEVENT O.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.18, pp.1915-1929, 2015 (Journal Indexed in SCI)
- XXVI. **Changes during ripening in chemical composition, proteolysis, volatile composition and texture in Kashar cheese made using raw bovine, ovine or caprine milk**  
TEMİZKAN R., Yasar K., HAYALOĞLU A. A.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, pp.2643-2649, 2014 (Journal Indexed in SCI)
- XXVII. **Changes in volatile composition, proteolysis and textural and sensory properties of white-brined cheese: effects of ripening temperature and adjunct culture**  
ŞAHİNGİL D., HAYALOĞLU A. A. , Simsek O., Ozer B.  
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- XXVIII. **Changes of proteolysis and angiotensin-I converting enzyme-inhibitory activity in white-brined cheese as affected by adjunct culture and ripening temperature**  
ŞAHİNGİL D., HAYALOĞLU A. A. , KIRMACI H. A. , Ozer B., Simsek O.  
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- XXIX. **Volatile compounds and proteolysis in traditional Beaten (*Bieno sirenje*) ewe's milk cheese**  
Sulejmani E., RAFAJLOVSKA V., Guneser O., Karagul-Yuceer Y., HAYALOĞLU A. A.  
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- XXX. **Effects of *Penicillium roqueforti* and whey cheese on gross composition, microbiology and proteolysis of mould-ripened Civil cheese during ripening**  
ÇAKMAKÇI S., HAYALOĞLU A. A. , DAĞDEMİR E., ÇETİN B., GÜRSES M., Tahmas-Kahyaoglu D.  
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- XXXI. **Thermal stability of chymosin or microbial coagulant in the manufacture of Malatya, a Halloumi type cheese: Proteolysis, microstructure and functional properties**  
HAYALOĞLU A. A. , KARATEKİN B., GÜRKAN H.  
INTERNATIONAL DAIRY JOURNAL, vol.38, pp.136-144, 2014 (Journal Indexed in SCI)
- XXXII. **VOLATILE COMPOSITION, ANTIOXIDANT AND ANTIMICROBIAL ACTIVITIES OF HERBAL PLANTS USED IN THE MANUFACTURE OF VAN HERBY (OTLU) CHEESE**  
DAGDELEN S., BİLENLER T., DURMAZ G., GOKBULUT İ., HAYALOĞLU A. A. , KARABULUT İ.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.38, pp.1716-1725, 2014 (Journal Indexed in SCI)
- XXXIII. **Evolution of proteolysis in Urfa cheese made from ewe's milk by wild type starter culture systems**  
KIRMACI H. A. , HAYALOĞLU A. A. , Ozer H. B. , Atasoy A. F. , Turkoglu H.  
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- XXXIV. **Evaluation of volatiles, phenolic compounds and antioxidant activities of rose hip (*Rosa* L.) fruits in Turkey**

- DEMİR N., YILDIZ O., ALPASLAN M., HAYALOĞLU A. A.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.57, pp.126-133, 2014 (Journal Indexed in SCI)
- XXXV. **beta-Carotene Contents and Quality Properties of Set Type Yoghurt Supplemented with Carrot Juice and Sugar**  
ÇAKMAKÇI S., Tahmas-Kahyaoglu D., Erkaya T., Cebi K., HAYALOĞLU A. A.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.38, pp.1155-1163, 2014 (Journal Indexed in SCI)
- XXXVI. **Influence of exopolysaccharide-producing cultures on the volatile profile and sensory quality of low-fat Tulum cheese during ripening**  
OLUK A. C. , GÜVEN M., HAYALOĞLU A. A.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.67, pp.265-276, 2014 (Journal Indexed in SCI)
- XXXVII. **Study of the chemical composition, proteolysis, volatile compounds, and textural properties of industrial and traditional Beaten (Bieno sirenje) ewe milk cheese**  
SULEJMANI E., HAYALOĞLU A. A. , RAFAJLOVSKA V.  
JOURNAL OF DAIRY SCIENCE, vol.97, pp.1210-1224, 2014 (Journal Indexed in SCI)
- XXXVIII. **Proteolysis texture and microstructure of low-fat Tulum cheese affected by exopolysaccharide-producing cultures during ripening**  
OLUK A. C. , GÜVEN M., HAYALOĞLU A. A.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, pp.435-443, 2014 (Journal Indexed in SCI)
- XXXIX. **Nutritional Quality Assessment in Dairy Products: A Perspective**  
HAYALOĞLU A. A. , Gueven M.  
FOOD PROCESSING: STRATEGIES FOR QUALITY ASSESSMENT, pp.105-123, 2014 (Journal Indexed in SCI)
- XL. **Simultaneous use of transglutaminase and rennet in white-brined cheese production**  
Ozer B., HAYALOĞLU A. A. , Yaman H., GURSOY A., SENER L.  
INTERNATIONAL DAIRY JOURNAL, vol.33, pp.129-134, 2013 (Journal Indexed in SCI)
- XLI. **Primary and Secondary Proteolysis in Eleven Turkish Cheese Varieties**  
HAYALOĞLU A. A. , KARABULUT İ.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.16, pp.1663-1675, 2013 (Journal Indexed in SCI)
- XLII. **Effect of Penicillium roqueforti and incorporation of whey cheese on volatile profiles and sensory characteristics of mould-ripened Civil cheese**  
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- XLIII. **SPME/GC-MS Characterization and Comparison of Volatiles of Eleven Varieties of Turkish Cheeses**  
HAYALOĞLU A. A. , KARABULUT İ.  
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- XLIV. **Effects of partial substitution of caprine for ovine milk on the volatile compounds of fresh and mature Urfa cheeses**  
Atasoy A. F. , HAYALOĞLU A. A. , KIRMACI H., LEYENT O., TURKOGLU H.  
SMALL RUMINANT RESEARCH, vol.115, pp.113-123, 2013 (Journal Indexed in SCI)
- XLV. **Characterization and Comparison of Free Fatty Acid Profiles of Eleven Varieties of Turkish Cheeses**  
HAYALOĞLU A. A. , KARABULUT İ.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.16, pp.1407-1416, 2013 (Journal Indexed in SCI)
- XLVI. **Characterizing volatile compounds and proteolysis in Gokceada artisanal goat cheese**  
HAYALOĞLU A. A. , YASAR K., TÖLÜ C., ŞAHİNGİL D.  
SMALL RUMINANT RESEARCH, vol.113, pp.187-194, 2013 (Journal Indexed in SCI)
- XLVII. **Influence of goat breeds and starter culture systems on gross composition and proteolysis in Gokceada goat cheese during ripening**  
HAYALOĞLU A. A. , TÖLÜ C., YASAR K.  
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- XLVIII. **Volatiles and sensory evaluation of goat milk cheese Gokceada as affected by goat breeds (Gokceada and Turkish Saanen) and starter culture systems during ripening**

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- L. **Morphological, Molecular, and Mycotoxigenic Identification of Dominant Filamentous Fungi from Moldy Civil Cheese**  
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- LI. **Chemical and microbiological status and volatile profiles of mouldy Civil cheese, a Turkish mould-ripened variety**  
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- LII. **Microstructural, textural, and sensory characteristics of probiotic yogurts fortified with sodium calcium caseinate or whey protein concentrate**  
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- LIII. **The effects of incorporating wild-type strains of Lactococcus lactis into Turkish white-brined cheese (Beyaz peynir) on the fatty acid and volatile content**  
Ozer B., Kirmaci H. A. , HAYALOĞLU A. A. , Akcelik M., Akkoc N.  
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- LIV. **Utilization and characterization of small ruminants' milk and milk products in Turkey: Current status and new perspectives**  
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- LVI. **Evaluation of the chemical, microbiological and volatile aroma characteristics of Ispir Kaymak, a traditional Turkish dairy product**  
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- LVII. **C18 Unsaturated Fatty Acid Selectivity of Lipases During the Acidolysis Reaction Between Tripalmitin and Oleic, Linoleic, and Linolenic Acids**  
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- LX. **Fatty Acid Selectivity of Lipases during Acidolysis Reaction between Triolein and Saturated Fatty Acids Varying from Caproic to Behenic Acids**  
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ACTA ALIMENTARIA, vol.37, pp.485-495, 2008 (Journal Indexed in SCI)
- LXII. **Influence of rennet concentration on ripening characteristics of Halloumi cheese**  
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- LXIII. **Cheeses of Turkey: 2. Varieties ripened under brine**  
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- LXV. **Cheeses of Turkey: 3. Varieties containing herbs or spices**  
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- LXVI. **Influence of fat replacers on chemical composition, proteolysis, texture profiles, meltability and sensory properties of low-fat Kasha cheese**  
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## Supported Projects

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