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International Researcher IDs

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Publons / Web Of Science ResearcherID: E-7121-2016

ScopusID: 24467478900

Yoksis Researcher ID: 11359

Education Information

Doctorate, Inonu University, Fen Bilimleri Enstitüsü, Kimya Abd, Turkey 2002 - 2008

Postgraduate, Inonu University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Abd, Turkey 2000 - 2002

Undergraduate, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 1994 - 1999

Foreign Languages

English, C1 Advanced

Dissertations

Doctorate, Kayısı Çekirdeği Yağının Oksidatif Stabilitesi ve Antioksidan Özelliklerinin Araştırılması, Inonu University, Fen Bilimleri Enstitüsü, Kimya Abd, 2008

Postgraduate, Kayısı Meyvesinin ve Kavrulmuş Kayısı Çekirdeğinin Antioksidan Özellikleri, Inonu University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Abd, 2002

Research Areas

Food Engineering, Food Science, Food Chemistry, Engineering and Technology

Academic Titles / Tasks

Assistant Professor, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği, 2009 - 2013

Research Assistant PhD, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği, 2008 - 2009

Research Assistant, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği, 2001 - 2008

Academic and Administrative Experience

Dean, Inonu University, Mühendislik Fakültesi, 2020 - Continues

Head of Department, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2017 - 2020

Vice Dean, Inonu University, Mühendislik Fakültesi, 2016 - 2017

Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2014 - 2017

Courses

Gıda Kimyası, Undergraduate, 2016 - 2017

Gıda Biyokimyası, Undergraduate, 2016 - 2017

Advising Theses

DURMAZ G., Farklı bileşimsel özelliklere sahip üzümlerden elde edilen pekmezlerin kalite kriterlerinin araştırılması, Postgraduate, Y.Saritepe(Student), 2018

DURMAZ G., Mısırözü yağı deodorizasyon distilatından tokoferol vitamerlerinin izolasyonu, Postgraduate, S.Atalan(Student), 2018

DURMAZ G., Berrak kayısı suyu eldesinde beta karoten kazanımının artırılması, Postgraduate, E.BETÜL(Student), 2016

DURMAZ G., Portakal kabuğu karotenoidlerinin su ile ekstraksiyonu, Postgraduate, K.TEKELİOĞLU(Student), 2016

DURMAZ G., Dondurarak kurutulmuş kayısı tozunun bazı özelliklerine farklı maltodekstrinlerin etkisinin belirlenmesi, Postgraduate, T.ARSLAN(Student), 2014

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Comparing physical stability of ultrasound and Pickering emulsion fortified with vitamin D**
ULUATA S., Avci S., DURMAZ G.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.99, pp.91-92, 2022 (SCI-Expanded)
- II. **Determination of Lipid Hydroperoxides in Oil-in-water Emulsions Using by a Novel Technique.**
ULUATA S., DURMAZ G., McClements D., Decker E.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.98, pp.120, 2021 (SCI-Expanded)
- III. **Comparing DPPP fluorescence and UV based methods to assess oxidation degree of krill oil-in-water emulsions**
ULUATA S., DURMAZ G., McClements D. J., Decker E. A.
FOOD CHEMISTRY, vol.339, 2021 (SCI-Expanded)
- IV. **beta-Carotene Stability and Some Physicochemical Properties of Apricot Juice Powders Obtained by Using Maltodextrins with Different Dextrose Equivalents**
Arslan T., DURMAZ G.
STARCH-STARKE, vol.72, no.11-12, 2020 (SCI-Expanded)
- V. **Antioxidant efficacy of thymol and carvacrol in microencapsulated walnut oil triacylglycerols**
Gursul S., KARABULUT İ., DURMAZ G.
FOOD CHEMISTRY, vol.278, pp.805-810, 2019 (SCI-Expanded)
- VI. **Effect of refining on bioactive composition and oxidative stability of hazelnut oil**
DURMAZ G., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, vol.116, pp.586-591, 2019 (SCI-Expanded)
- VII. **beta-carotene rejection mechanism from organic medium by using activated carbon produced from waste biomass apricot**
Akmil-Basar C., DURMAZ G., KARABULUT İ., ÖNAL Y.
PARTICULATE SCIENCE AND TECHNOLOGY, vol.35, no.3, pp.369-378, 2017 (SCI-Expanded)
- VIII. **Mulberry Seed Oil: a Rich Source of delta-Tocopherol**

YILMAZ M. A., DURMAZ G.

JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.92, no.4, pp.553-559, 2015 (SCI-Expanded)

- IX. **Hazelnut skin powder: A new brown colored functional ingredient**
Ozdemir K. S., YILMAZ C., DURMAZ G., GÖKMEN V.
FOOD RESEARCH INTERNATIONAL, vol.65, pp.291-297, 2014 (SCI-Expanded)
- X. **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, no.4, pp.1716-1725, 2014 (SCI-Expanded)
- XI. **Freeze-dried ABTS(center dot+) method: A ready-to-use radical powder to assess antioxidant capacity of vegetable oils**
Durmaz G.
FOOD CHEMISTRY, vol.133, no.4, pp.1658-1663, 2012 (SCI-Expanded)
- XII. **Changes in oxidative stability, antioxidant capacity and phytochemical composition of Pistacia terebinthus oil with roasting**
DURMAZ G., GÖKMEN V.
FOOD CHEMISTRY, vol.128, no.2, pp.410-414, 2011 (SCI-Expanded)
- XIII. **Pressurized liquid extraction of phenolic compounds from Anatolia propolis and their radical scavenging capacities**
ERDOĞAN S., ATEŞ B., DURMAZ G., YILMAZ İ., SEÇKİN T.
FOOD AND CHEMICAL TOXICOLOGY, vol.49, no.7, pp.1592-1597, 2011 (SCI-Expanded)
- XIV. **Antioxidant properties of different extracts of black mulberry (Morus nigra L.)**
KUTLU T., DURMAZ G., ATEŞ B., YILMAZ İ., ÇETİN M. Y.
TURKISH JOURNAL OF BIOLOGY, vol.35, no.1, pp.103-110, 2011 (SCI-Expanded)
- XV. **Determination of 5-hydroxymethyl-2-furfural and 2-furfural in oils as indicators of heat pre-treatment**
Durmaz G., Goekmen V.
FOOD CHEMISTRY, vol.123, no.3, pp.912-916, 2010 (SCI-Expanded)
- XVI. **C18 Unsaturated Fatty Acid Selectivity of Lipases During the Acidolysis Reaction Between Tripalmitin and Oleic, Linoleic, and Linolenic Acids**
KARABULUT İ., DURMAZ G., HAYALOĞLU A. A.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.87, no.11, pp.1301-1307, 2010 (SCI-Expanded)
- XVII. **Roasting-Related Changes in Oxidative Stability and Antioxidant Capacity of Apricot Kernel Oil**
Durmaz G., KARABULUT İ., TOPCU A., ASILTURK M., KUTLU T.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.87, no.4, pp.401-409, 2010 (SCI-Expanded)
- XVIII. **Some Physical and Chemical Changes during Fruit Development of Five Common Apricot (Prunus armeniaca L.) Cultivars**
Durmaz G., ÇAM M., Kutlu T., Hisil Y.
FOOD SCIENCE AND TECHNOLOGY RESEARCH, vol.16, no.1, pp.71-78, 2010 (SCI-Expanded)
- XIX. **Fatty Acid Selectivity of Lipases during Acidolysis Reaction between Oleic Acid and Monoacid Triacylglycerols**
KARABULUT İ., DURMAZ G., HAYALOĞLU A. A.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.57, no.21, pp.10466-10470, 2009 (SCI-Expanded)
- XX. **Fatty Acid Selectivity of Lipases during Acidolysis Reaction between Triolein and Saturated Fatty Acids Varying from Caproic to Behenic Acids**
KARABULUT İ., Durmaz G., HAYALOĞLU A. A.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.57, no.16, pp.7584-7590, 2009 (SCI-Expanded)
- XXI. **Protective effect of dietary apricot kernel oil supplementation on cholesterol levels and antioxidant status of liver in hypercholesteremic rats**
Kutlu T., Durmaz G., ATEŞ B., ERDOĞAN A.
JOURNAL OF FOOD AGRICULTURE & ENVIRONMENT, vol.7, pp.61-65, 2009 (SCI-Expanded)

- XXII. **Classification of eight pomegranate juices based on antioxidant capacity measured by four methods**
Cam M., Hisil Y., Durmaz G.
FOOD CHEMISTRY, vol.112, no.3, pp.721-726, 2009 (SCI-Expanded)
- XXIII. **Characterisation of Pomegranate Juices from Ten Cultivars Grown in Turkey**
ÇAM M., Hisil Y., DURMAZ G.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.12, no.2, pp.388-395, 2009 (SCI-Expanded)
- XXIV. **Effects of sodium selenite on some biochemical and hematological parameters of rainbow trout (*Oncorhynchus mykiss* Walbaum, 1792) exposed to Pb²⁺ and Cu²⁺**
ATEŞ B., ÖRÜN İ., Talas Z. S., DURMAZ G., YILMAZ İ.
FISH PHYSIOLOGY AND BIOCHEMISTRY, vol.34, no.1, pp.53-59, 2008 (SCI-Expanded)
- XXV. **Antioxidant properties of roasted apricot (*Prunus armeniaca* L.) kernel**
Durmaz G., ALPASLAN M.
FOOD CHEMISTRY, vol.100, no.3, pp.1177-1181, 2007 (SCI-Expanded)

Articles Published in Other Journals

- I. **Osmaniye Koşullarında Yetiştirilen Yerfıstığı Çeşitlerinden Elde Edilen Yağların Bazı Bileşimsel ve Kimyasal Özellikleri**
UÇKUN O., KARABULUT İ., DURMAZ G.
Yüzüncü Yıl Üniversitesi Tarım Bilimleri Dergisi, vol.29, no.1, pp.52-60, 2019 (Scopus)
- II. **Impacts of roasting oily seeds and nuts on their extracted oils**
DURMAZ G., GÖKMEN V.
Lipid Technology, vol.22, no.8, pp.179-182, 2010 (Scopus)
- III. **Antioxidant, free radical scavenging and metal chelating characteristics of propolis.**
Geçkil H., Ateş B., Durmaz G., Erdoğan S., Yılmaz İ.
American Journal of Biochemistry and Biotechnology, vol.1, no.1, pp.27-31, 2005 (Scopus)

Books & Book Chapters

- I. **Antioxidant Capacity Of Pomegranate Juice And Its Role In Biological Activities**
DURMAZ G., CAM M., Yetim H., Çetin A.
in: Bioactive Food as Dietary Interventions for Liver and Gastrointestinal Disease, RONALD ROSS WATSON AND VICTOR R. PREEDY, Editor, Elsevier, New York, pp.499-511, 2013

Refereed Congress / Symposium Publications in Proceedings

- I. **ALOE VERA (*Aloe arborescens*) BİTKİSİNİN ANTIOKSİDAN KAPASİTESİ, TOPLAM FENOL İÇERİĞİ ve FİZİKO-KİMYASAL ÖZELLİKLERİNİN BELİRLENMESİ**
İZCİLAR F., BİNGÜL S., GÖKBULUT İ., DURMAZ G., ULUATA S.
Uluslararası Maldiv Sağlık Bilimleri Kongresi, Malatya, Turkey, 14 October 2022
- II. **SOME PHYSICO-CHEMICAL AND SENSORIAL PROPERTIES OF REDUCED-FAT TAHINI (SESAME PASTE)**
ARSLAN T., DURMAZ G.
1. ULUSLARARASI MALATYA UYGULAMALI BİLİMLER KONGRESİ, Malatya, Turkey, 20 - 22 December 2019, pp.384
- III. **Improving Oxidative Stability of Flaxseed Oil by Microemulsified Polar Antioxidants**
Yılmaz A., ULUATA S., KARABULUT İ., DURMAZ G.
6th World Congress on Medicinal and Aromatic Plants, Magusa, Cyprus (Kkctc), 13 - 17 November 2019, pp.181
- IV. **Determination of Lipid hydroperoxides in oil-in-water emulsion using by fluorescent technique**
ULUATA S., DURMAZ G., McClements J. D., Decker E. A.

17th Euro Fed Lipid Congress and Expo, 20 - 23 October 2019

- V. **Recovery of bioactive compounds from grape processing wastes**
DURMAZ G., Molina A. L. C., Fiorentini C., Spigno G., Jauregi P.
International Conference on Food Technology & Nutrition, Tetovo, Macedonia, 15 - 17 May 2019, pp.577-578
- VI. **Surfactant&Enzyme Assisted Extraction of Phenolic Compounds from Grape Marc**
DURMAZ G., Fiorentini C., Jauregi P., Spigno G.
Mission 10.000, Braga, Portugal, 17 October 2018, pp.30
- VII. **Extraction of polyphenols from blackcurrant pomace by a floatation method and with food grade surfactants**
Uzoma O. O., DURMAZ G., Jauregi P.
Mission 10.000, Braga, Portugal, 17 October 2018, pp.22
- VIII. **Mitigation of HMF in grape pekmez via ozone treatment**
DURMAZ G.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Girne, Cyprus (Kkct), 19 - 21 April 2018
- IX. **Some compositional properties of sesame seeds used in tahini production**
DURMAZ G.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Girne, Cyprus (Kkct), 19 - 21 April 2018
- X. **Adulteration in pekmez and detection methods**
DURMAZ G., İZCİ Y., YILMAZTEKİN M., CAM M.
The 4th International Symposium on Traditional Foods from Adriatic to Caucasus, Girne, Cyprus (Kkct), 19 - 21 April 2018, pp.4
- XI. **Adulteration in pekmez and detection methods**
DURMAZ G., İZCİ Y., YILMAZTEKİN M., CAM M.
The 4th International Symposium on Traditional Foods from Adriatic to Caucasus, Girne, Cyprus (Kkct), 19 - 21 April 2018
- XII. **Micro-emulsification of alpha-tocopherol**
İZCİ Y., KARABULUT İ., DURMAZ G.
International Conference on Raw Materials to Processed Foods, 11 - 14 April 2018
- XIII. **Enhancing Beta-Carotene Recovery During Clear Apricot Juice Production**
AKALIN E. B., DURMAZ G.
Food Science and Technology, Antalya, Turkey, 11 - 13 April 2018
- XIV. **Surfactant assisted aqueous extraction of carotenoids from food materials**
DURMAZ G.
International Conference on Raw Materials to Processed Foods, 11 - 13 April 2018
- XV. **Extraction of Orange Peel Carotenoids with Water**
DURMAZ G., Tekelioğlu K.
International Conference on Raw Materials to Processed Foods, Antalya, Turkey, 11 - 13 April 2018, pp.192
- XVI. **Liquid-liquid Extraction of Tocopherols from Corn Oil Deodorizer Distillate**
ATALAN S., KARABULUT İ., DURMAZ G.
15th Euro Fed Lipid Congress, 27 - 30 August 2017
- XVII. **Encapsulation and Oxidative Stability of Spray-Dried Walnut Oil Emulsion Including Thymol and Carvacrol**
KARABULUT İ., GÜRSUL S., DURMAZ G.
15th Euro Fed Lipid Congress, 27 - 30 August 2017
- XVIII. **OSMANİYE KOŞULLARINDA YETİŞTİRİLEN BAZI YERFISTIĞI ÇEŞİTLERİNDEN ELDE EDİLEN YAĞLARIN BAZI ÖZELLİKLERİ**
DURMAZ G., KARABULUT İ.
YABİTED III. BİTKİSEL YAĞ KONGRESİ, İzmir, Turkey, 12 - 15 April 2017
- XIX. **Apricot kernel oil**

DURMAZ G.

13th Euro Fed Lipid Congress "Fats, Oils and Lipids: New Challenges in Technology, Quality Control and Health", Florence, Italy, 27 - 30 September 2015, pp.447

- XX. **MALATYA A Unique Region for Apricot Production and Commercialization**
YÜKSEL S., YILMAZ M. A., DURMAZ G.
XVI International Symposium on Apricot Breeding and Culture, Shenyang, China, 29 June - 03 July 2015, pp.2
- XXI. **Effect of different maltodextrins on some properties of freeze dried apricot powder**
DURMAZ G., ARSLAN T.
XVI International Symposium on Apricot Breeding and Culture, Shenyang, China, 29 June - 03 July 2015, pp.56
- XXII. **Effect of Roasting Degree on Oxidative Stability of Peanut Oil**
COŞKUN M., DURMAZ G.
12th Euro Fed Lipid Congress, Montpellier, France, 14 - 17 September 2014
- XXIII. **Total Antioxidant Capacity Measurements in Oils Samples: Different Approaches and Methodological Variables**
DURMAZ G.
11th Euro Fed Lipid Congress, Antalya, Turkey, 27 - 30 October 2013
- XXIV. **Date Molasses (Pekmez)**
SARITEPE Y., YILMAZ M. A., ÖZTÜRK B., DURMAZ G.
The 42nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Struga, Macedonia, 24 - 26 October 2013
- XXV. **Lök: as a traditional food produced from dried mulberry and walnut in Kemaliye region**
YILMAZ M. A., SARITEPE Y., UĞUR Y., DURMAZ G.
The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Struga, Macedonia, 24 - 26 October 2013
- XXVI. **Effect of N-acetylcysteine Amide on Oil Oxidation**
DURMAZ G., ATEŞ B., ERCAL N.
10th Euro Fed Lipid Congress, Krakow, Poland, 23 - 26 September 2012
- XXVII. **Total Phenolics and Antioxidant Activities of Some Apricot Varieties.**
KARABULUT İ., GÖKBULUT İ., DURMAZ G.
1st International Congress on Food Technology, Antalya, Turkey, 3 - 06 November 2010
- XXVIII. **HMF formation in dried apricots**
GÖNCÜOĞLU TAŞ N., ATAÇ MOGOL B., DURMAZ G., GÖKMEN V.
5th Central Congress on Food, Bratislava, Slovakia, 19 - 22 May 2010
- XXIX. **Determination of Hydroxymethylfurfural in Oils from Roasted Seeds and Nuts**
DURMAZ G., ATAÇ MOGOL B., GÖKMEN V.
4th International Symposium on Recent Advances in Food Analysis, Prag, Czech Republic, 4 - 06 November 2009
- XXX. **Bazı Pekmez Türlerinin Antioksidan Özellikle**
DURMAZ G., KUTLU T.
23. Ulusal Kimya Kongresi, Sivas, Turkey, 16 - 20 June 2009, vol.1, pp.59
- XXXI. **Kayısı Çekirdeği Yağının Antioksidan Özellikleri ve Aromaterapide Kullanımı**
KUTLU T., DURMAZ G.
Doğadan Sağlığa Bitkiler, Phytotherapy-Antiaging-Longevity, Malatya, Turkey, 29 - 31 May 2009, vol.1, pp.84-85
- XXXII. **Kayısı Çekirdeği Yağı Diyetinin Sıçan Karaciğerinde Kolesterol İndüksiyonu Üzerine Koruyucu Etkisi**
KUTLU T., DURMAZ G., ATEŞ B., ERDOĞAN A., Yılmaz İ.
20. Ulusal Biyokimya Kongresi, Nevşehir, Turkey, 29 October - 01 November 2008, vol.1, pp.146-147
- XXXIII. **Kayısı Yağının Antioksidan Özelliklerinin Kavurma işlemi ile Değişimi**
DURMAZ G., KUTLU T.
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008, vol.1, pp.275-276
- XXXIV. **Evaluation of antioxidant capacity of nine pomegranate cultivars by three different methods**
DURMAZ G., ÇAM M., HISİL Y.
2nd International Congress on Food and Nutrition, İstanbul, Turkey, 24 - 26 October 2007

- XXXV. **Antioxidant Activity of Some Edible Leaves**
DURMAZ G., CAM M., KUTLU T.
2nd International Congress on Food and Nutrition, İstanbul, Turkey, 24 - 26 October 2007, vol.1, pp.186
- XXXVI. **Kavurman İşleminin kayısı çekirdeği yağının bazı özellikleri üstüne etkileri**
DURMAZ G., KARABULUT İ., KÖYTEPE S., SEÇKİN T., KUTLU T.
XXI. Ulusal Kimya Kongresi, Malatya, Turkey, 23 - 27 August 2007, vol.1, pp.4
- XXXVII. **Farklı kurutma metotlarının dut meyvesinin tekstürel ve termal özellikleri üzerine etkileri**
ATEŞ B., DURMAZ G., KÖYTEPE S., Yılmaz İ., KUTLU T., SEÇKİN T.
XXI. Ulusal Kimya Kongresi, Malatya, Turkey, 23 - 27 August 2007, vol.1, pp.8
- XXXVIII. **Horum Dutu (Morus nigra L.) Meyvesinin Antioksidan Özellikleri**
DURMAZ G., ATEŞ B., ERDOĞAN A., KUTLU T., Yılmaz İ., CETİN M. S.
XX. Ulusal Kimya Kongresi, Kayseri, Turkey, 4 - 08 September 2006, vol.1, pp.21
- XXXIX. **Malatyada Yetişen Kayısıda (Prunus Armeniaca L.) Polifenol Oksidaz Enziminin Kısmı Saflaştırılması ve Karakterizasyonu**
ATEŞ B., KUTLU T., DURMAZ G., Yılmaz İ.
XVII. Ulusal Kimya Kongresi, İstanbul, Turkey, 8 - 11 September 2003, vol.1, pp.316

Supported Projects

- DURMAZ G., SARITEPE Y., BOZANOĞLU F., ERDOĞAN A., HAYALOĞLU A. A., KARABULUT İ., DOĞAN B., Project Supported by Higher Education Institutions, Malatya kayısının ayırt edici özelliklerinin kimyasal bileşim analiz verisi tabanlı makine öğrenmesi yoluyla belirlenmesi, 2020 - Continues
- DURMAZ G., KARGI Ş., MÜLLER H. T., BAY E., Project Supported by Higher Education Institutions, Nar kabuğundan fenolik bileşiklerin su ile ekstraksiyonunda enzim/yüzey aktif madde varlığının etkilerinin belirlenmesi, 2020 - Continues
- DURMAZ G., Project Supported by Higher Education Institutions, PORTAKAL KABUĞU KAROTENOİDLERİNİN SU İLE EKSTRAKSİYONU, 2015 - Continues
- DURMAZ G., ULUATA S., ER B., Project Supported by Higher Education Institutions, Ispanaktan lutein ve beta-karotenin bulutlanma noktası tekniği ile ekstraksiyonu, 2021 - 2023
- DÜZOVA H., DURMAZ G., KOÇ A., GÜL M., ÖZER M. Y., ÖZDEN Ç., GÜL S., Project Supported by Higher Education Institutions, Kayısı Katkılı Sporcu İçeceği'nin Zorlu Egzersiz Yapılan Sıçanlarda Kardiyak Mitokondriyal Disfonksiyona Etkisi, 2021 - 2022
- DURMAZ G., ALMUHAMED M., Project Supported by Higher Education Institutions, Atk kavun kabuğu ekstraktının biyoaktif özelliklerinin ve lipid oksidasyonu üzerine etkisinin araştırılması, 2020 - 2022
- DURMAZ G., YETİŞ H., Project Supported by Higher Education Institutions, Farklı Isıl İşlem Uygulamalarının Soğanda Maillard Reaksiyonu Ürünlerinin Oluşumuna Etkisinin Araştırılması, 2020 - 2022
- DURMAZ G., ARSLAN T., Project Supported by Higher Education Institutions, Ballarda Buğday Nişastasını Kökenli Şekerlerle Yapılan Taklit/Tağışın Araştırılması, 2018 - 2022
- DURMAZ G., JAUREGÍ P., Project Supported by Higher Education Institutions, Gıda sanayisi atıklarından fenolik bileşiklerin koloidal gaz aforonlarıyla ekstraksiyonu, 2018 - 2020
- DURMAZ G., YILMAZ A., Project Supported by Higher Education Institutions, Keten tohumu yağının oksidatif stabilitesinin mikroemülsiyeye polar antioksidanlarla artırılması, 2018 - 2020
- DURMAZ G., Project Supported by Higher Education Institutions, Üzüm pekmezinde tam invert şeker ile yapılan tağışıştağitinin tespitine yönelik metot geliştirilmesi, 2017 - 2020
- DURMAZ G., Project Supported by Higher Education Institutions, KAYISI SUYUNUN NANOEMÜLSİYE ?-TOKOFEROL İLE ZENGİNLEŞTİRİLMESİ, 2016 - 2019
- DURMAZ G., Project Supported by Higher Education Institutions, MISİRÖZÜ YAĞI DEODORİZASYON DİSTİLATINDAN TOKOFEROL VİTAMİNLERİNİN İZOLASYONU, 2016 - 2019
- DURMAZ G., Project Supported by Higher Education Institutions, BERRAK KAYISI SUYU ELDESİNDE BETA-KAROTEN KAZANIMININ ARTTIRILMASI, 2016 - 2017
- DURMAZ G., TUBITAK Project, Asidoliz tepkimelerinde çeşitli parametrelerin farklı mikroorganizmalardan izole edilen

immobilize lipaz enzimlerinin aktivitesi ve seçiciliđi üzerine etkilerinin belirlenmesi, 2007 - 2009

Metrics

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