

Asst. Prof. HACER GÜRKAN

Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: ABC-3157-2020

ScopusID: 56148650800

Yoksis Researcher ID: 38214

Education Information

Doctorate, Inonu University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, Turkey 2013 - 2019

Postgraduate, Inonu University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, Turkey 2011 - 2013

Undergraduate, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2007 - 2011

Foreign Languages

English, B1 Intermediate

Certificates, Courses and Trainings

Vocational Training, TÜBİTAK BİDEB 2237 Proje Eğitimi Etkinliklerini Destekleme Programı, TARIM FEN BİLİMLERİ ALANINDA TÜBİTAK PROJELERİ YAZMA EĞİTİMİ, İnönü University, 2017

Education Management and Planning, Pedagogik Formasyon Eğitimi Programı, Pedagogik Formasyon., İnönü University, 2017

Vocational Training, ISO 22000:2005 Gıda Güvenliği Yönetim Sistemi, Temel Eğitim., İnönü University, 2010

Vocational Training, ISO 9001:2008 Kalite Yönetim Sistemi, Temel Eğitim., İnönü University, 2010

Dissertations

Doctorate, Bazı mayaların Beyaz peynirde uçucu aroma bileşikleri ve proteoliz düzeyine katkısı ile biyoaktif peptit üretme performanslarının belirlenmesi., Inonu University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, 2019

Postgraduate, Küflü civil peynirlerde aroma gelişimi ve biyojen amin varlığının belirlenmesi, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği, 2013

Research Areas

Food Engineering, Engineering and Technology

Academic Titles / Tasks

Assistant Professor, Inonu University, Osb Meslek Yüksekokulu, 2020 - Continues

Research Assistant, Kafkas University, Faculty Of Engineering-Architecture, Gıda Mühendisliği, 2012 - 2020

Academic and Administrative Experience

Vocational School Management Board Member, Inonu University, Osb Meslek Yüksekokulu, Department of Food Processing, 2021 - 2024

Courses

Bitkisel Yağ Teknolojisi, Associate Degree, 2023-2024
Et & Et Ürünleri Teknolojisi, Associate Degree, 2023-2024
Beslenme İlkeleri, Associate Degree, 2023-2024
Genel Kimya, Associate Degree, 2023-2024
Gıda Katkı Maddeleri, Associate Degree, 2023-2024
Matematik, Associate Degree, 2023-2024
İşletmede Mesleki Eğitim, Associate Degree, 2023-2024
Entrepreneurship, Associate Degree, 2022 - 2023
Girişimcilik, Associate Degree, 2022-2023
Bitkisel Yağ Teknolojisi, Associate Degree, 2022-2023
Meat and Meat Products Technology, Associate Degree, 2022 - 2023
Gıda Katkı Maddeleri, Associate Degree, 2022-2023
Genel Kimya, Associate Degree, 2022-2023
Et & Et Ürünleri Teknolojisi, Associate Degree, 2022-2023
Vegetable Oil Technology, Associate Degree, 2022 - 2023
General Chemistry, Associate Degree, 2022 - 2023
Food Additives, Associate Degree, 2022 - 2023
Bitkisel Yağ Teknolojisi, Associate Degree, 2021-2022
Genel Kimya, Associate Degree, 2021-2022
New Product Development, Postgraduate, 2020 - 2021
Et & Et Ürünleri Teknolojisi, Associate Degree, 2021-2022
Milk and Products Technology, Associate Degree, 2020 - 2021
İşletmede Mesleki Eğitim, Associate Degree, 2021-2022
Food Chemistry, Associate Degree, 2020 - 2021
Gıda Katkı Maddeleri, Associate Degree, 2021-2022
T-(S)New Product Development, Undergraduate, 2020 - 2021
T(S)-Yeni Ürün Geliştirme, Undergraduate, 2020-2021
Süt ve Süt Ürünleri Teknolojisi, Associate Degree, 2020-2021
Food Preservation Techniques, Undergraduate, 2019 - 2020
Yeni Ürün Geliştirme, Undergraduate Double Major, 2020-2021
Gıda Kimyası, Associate Degree, 2020-2021
T(S)-Gıda Muhafaza Teknikleri, Undergraduate, 2019-2020

Published journal articles indexed by SCI, SSCI, and AHCI

1. Floral authentication of some monofloral honeys based on volatile composition and physicochemical

parameters

YILDIZ O., GÜRKAN H., ŞAHİNGİL D., DEĞİRMENÇİ A., ER KEMAL M., KOLAYLI S., HAYALOĞLU A. A.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.248, no.8, pp.2145-2155, 2022 (SCI-Expanded)

- II. **Effects of Elevated Temperature and Carbon Dioxide Concentrations on Aromatic Compounds of *Stevia rebaudiana***
TURSUN A. Ö., Jabran K., GÜRKAN H., TELCİ İ.
SUGAR TECH, vol.23, no.4, pp.941-948, 2021 (SCI-Expanded)
- III. **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, no.1, pp.42-52, 2019 (SCI-Expanded)
- IV. **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, no.6, 2018 (SCI-Expanded)
- V. **Volatiles and sensory characteristics of yogurt manufactured by incorporating basil (*Ocimum basilicum* L.)**
Gurkan H., Hayaloglu A. A.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, 2017 (SCI-Expanded)
- VI. **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, no.2, pp.136-144, 2014 (SCI-Expanded)

Articles Published in Other Journals

- I. **BITTER TASTE PERCEPTION MECHANISM, REMOVAL OF BITTERNESS CAUSED BY PEPTIDE IN DAIRY PRODUCTS AND CURRENT APPROACHES**
Gürkan H., Hayaloğlu A. A.
Gıda, vol.45, pp.299-314, 2020 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. **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
- II. **Use of purple basil (*Ocimum basilicum* L.) in the manufacture of plain yogurt.**
GÜRKAN H., BORAN O. S., HAYALOĞLU A. A.
2nd International Turkic World Conference on Chemical Sciences and Technologies (ITWCCST), Skopje, Macedonia, 26 - 30 October 2016, pp.166
- III. **Volatile aroma compounds of fresh or dried purple basil (*Ocimum basilicum* L.) and its essential oil contents grown in Turkey**
GÜRKAN H., HAYALOĞLU A. A.
1st International Mediterranean Science and Engineering Congress (IMSEC 2016), Adana, Turkey, 26 - 28 October 2016, pp.3417
- IV. **Volatiles compounds of monofloral Turkish honeys.**
YILDIZ O., KOLAYLI S., HAYALOĞLU A. A., ŞAHİNGİL D., GÜRKAN H.
13th Asian Apicultural Association Conference, Jeddah, Saudi Arabia, 24 - 26 April 2016, pp.117
- V. **Honey varieties and honey plants in Turkey.**

HAYALOĞLU A. A., ŞAHİNGİL D., GÜRKAN H.

13th Asian Apicultural Association Conference, Jeddah, Saudi Arabia, 24 - 26 April 2016, pp.387

- VI. **Individual free amino acid and peptide profiles of mould-ripened Civil cheese made using selected strains of *Penicillium roqueforti***
ÇAKMAKÇI S., HAYALOĞLU A. A., GÜRKAN H.
Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, pp.200
- VII. **Biyoaktif bileşenlerin süt türlerine göre değişimi.**
GÜRKAN H., TAY S.
2. İç Anadolu Bölgesi Tarım ve Gıda Kongresi (TARGİD 2015), Nevşehir, Turkey, 28 - 30 April 2015, pp.350
- VIII. **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
- IX. **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

Supported Projects

- Gürkan H., Project Supported by Higher Education Institutions, Investigation of production possibilities of whey fortified apricot beverage, 2022 - 2022
- Gürkan H., Project Supported by Higher Education Institutions, Investigation of production possibilities of whey fortified apricot sauce, 2022 - 2022
- HAYALOĞLU A. A., GÜRKAN H., Project Supported by Higher Education Institutions, Bazı Mayaların Beyaz Peynirde Uçucu Aroma Bileşikleri ve Proteoliz Düzeyine Katkısı ile Biyoaktif Peptit Üretim Performanslarının Belirlenmesi, 2018 - 2020
- Yılmaztekin M., Gürkan H., Project Supported by Higher Education Institutions, Küflü Civil Peynirlerde Aroma Gelişimi ve Biyojen Amin Varlığının Belirlenmesi, 2012 - 2013
- TUBITAK Project, Biyodönüşüm Yoluyla Fuzel Yağdan Doğal İzooamil Asetat Üretiminde "Yerinde Ürün Kazanımı" Tekniğinin Kullanım Olanaklarının Araştırılması, 2011 - 2013

Metrics

- Publication: 16
Citation (WoS): 53
Citation (Scopus): 26
H-Index (WoS): 4
H-Index (Scopus): 2

Congress and Symposium Activities

- 2nd International Turkic World Conference on Chemical Sciences and Technologies (ITWCCST), Attendee, Skopje, Macedonia, 2016
- 1st International Mediterranean Science and Engineering Congress (IMSEC 2016), Attendee, Adana, Turkey, 2016
- 13th Asian Apicultural Association Conference, Attendee, Jiddah, Saudi Arabia, 2016
- 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", Attendee, Sarajevo, Bosnia And Herzegovina, 2015
- İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi (TARGİD 2015), Attendee, Nevşehir, Turkey, 2015
- Türkiye 11. Gıda Kongresi, Attendee, Hatay, Turkey, 2012