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International Researcher IDs

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Publons / Web Of Science ResearcherID: AAA-7257-2021

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Education Information

Doctorate, Inonu University, Fen Bilimleri Enstitüsü, Turkey 2019 - Continues

Postgraduate, Inonu University, Fen Bilimleri Enstitüsü, Turkey 2016 - 2019

Undergraduate, Inonu University, Mühendislik Fakültesi, Turkey 2011 - 2015

Research Areas

Food Engineering

Academic Titles / Tasks

Research Assistant, Inonu University, Mühendislik Fakültesi, Gıda Mühendisliği, 2021 - Continues

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. **Quantification of Bioactive Metabolites Derived from Cell-Free Supernatant of Pediococcus acidilactici and Screening their Protective Properties in Frankfurters**
İncili G. K., Akgöl M., Karatepe P., Üner S., Tekin A., Kanmaz H., Kaya B., Çalıcıoğlu M., Hayaloğlu A. A. PROBIOTICS AND ANTIMICROBIAL PROTEINS, pp.1-18, 2023 (SCI-Expanded)
- III. **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)
- IV. **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)

- V. Impact of chitosan embedded with postbiotics from *Pediococcus acidilactici* against emerging foodborne pathogens in vacuum-packaged frankfurters during refrigerated storage
 İncili G. K., Karatepe P., Akgol M., Tekin A., Kanmaz H., Kaya B., Çalıcıoğlu M., Hayaloğlu A. A.
MEAT SCIENCE, vol.188, 2022 (SCI-Expanded)
- VI. Characterization of lactic acid bacteria postbiotics, evaluation in-vitro antibacterial effect, microbial and chemical quality on chicken drumsticks
 İncili G. K., Karatepe P., Akgol M., Gungoren A., Kolumnan A., İlhan O. I., Kanmaz H., Kaya B., Hayaloğlu A. A.
FOOD MICROBIOLOGY, vol.104, 2022 (SCI-Expanded)
- VII. Effect of *Rheum ribes* L. juice on the survival of *Listeria monocytogenes*, *Escherichia coli* O157:H7 and *Salmonella Typhimurium* and chemical quality on vacuum packaged raw beef
 İNCİLİ G. K., AYDEMİR M. E., Akgol M., Kaya B., Kanmaz H., ÖKSÜZTEPE G., HAYALOĞLU A. A.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.150, 2021 (SCI-Expanded)
- VIII. Influence of purple basil (*Ocimum basilicum* L.) extract and essential oil on hyperlipidemia and oxidative stress in rats fed high-cholesterol diet
 Gokce Y., Kanmaz H., Er B., Sahin K., Hayaloğlu A. A.
FOOD BIOSCIENCE, vol.43, 2021 (SCI-Expanded)
- IX. Characterization of *Pediococcus acidilactici* postbiotic and impact of postbiotic-fortified chitosan coating on the microbial and chemical quality of chicken breast fillets
 İncili G. K., Karatepe P., Akgol M., Kaya B., Kanmaz H., Hayaloğlu A. A.
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.184, pp.429-437, 2021 (SCI-Expanded)

Articles Published in Other Journals

- I. Influence of using different ratios of small ruminants (ovine and caprine) milk on compositional and proteolytic changes during ripening of raw milk lighvan cheese
 Soltani M., Saremnezhad S., Kanmaz H., Tekin A., Gökçe Y., Kaya B., Şahingil D., Hayaloglu A. A.
INTERNATIONAL DAIRY JOURNAL, vol.149, no.105821, pp.1-10, 2024 (Peer-Reviewed Journal)
- II. 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)

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. 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
- III. 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

Supported Projects

HAYALOĞLU A. A., KANMAZ H., GÖKÇE Y., Project Supported by Higher Education Institutions, Kayısı çekirdeği pres keki protein izolatından nanofiber üretimi ve model gıdada uygulanması, 2023 - Continues

Kanmaz H., Hayaloğlu A. A., Şahingil D., İncili G. K., Project Supported by Higher Education Institutions, Arapgir Mor Reyhani Tohumunun Kimyasal ve Biyokimyasal Yönden Karakterizasyonu ve Peynir Ambalajında Antimikrobiyal Yenilebilir Film Üretme Potansiyelinin Araştırılması, 2022 - 2024

Şahingil D., Kanmaz H., Hayaloğlu A. A., Project Supported by Higher Education Institutions, Hidrojenle zenginleştirilmiş suyun erken laktasyon sürecindeki Gürcü keçi sütleri/kolostrum üzerine fizikokimyasal ve biyoaktif (Antioksidatif, antihipertansif) potansiyelleri üzerine etkisinin araştırılması (FCD-2022-3056), 2022 - 2023

Metrics

Publication: 14

Citation (WoS): 22

H-Index (WoS): 4