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Kişisel Akademik Bilgiler

ÖZGEÇMİŞ VE ESERLER LİSTESİ

ÖZGEÇMİŞ

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Öğrenim Durumu:

Derece	Bölüm/Program	Üniversite	Yıl
Lisans	Gıda Bilimi ve Teknolojisi	Ankara Üniversitesi	1987
Y. Lisans	Gıda Bilimi ve Teknolojisi	Ankara Üniversitesi	1990
Doktora	Gıda Mühendisliği	Ankara Üniversitesi	1994
Doç. Dr.	Gıda Mühendisliği	Ankara Üniversitesi	1998
Prof. Dr.	Gıda Mühendisliği	Ankara Üniversitesi	2004

Görevler:

Görev Unvanı	Görev Yeri	Yıl
Ar.Gör.	Ziraat Fakültesi Ankara Üniversitesi	1988-1994
Dr.Ar.Gör.	Ziraat Fakültesi Ankara Üniversitesi	1994-1998
Post. Doc.	Food Science and Human Nutrition, Iowa State University/USA	1996-1998
Doç.	Ziraat Fakültesi Ankara Üniversitesi	1998-2004
Visiting Sci.	Food Science and Human Nutrition, Iowa State University/USA	2002-2003
Prof.	Mühendislik Fakültesi, Ankara Üniversitesi	2004-

Yönetilen Yüksek Lisans Tezleri :

14 adet Yüksek Lisans Tezi tamamlanmıştır

Yönetilen Doktora Tezleri/Sanatta Yeterlik Çalışmaları :

3 adet doktora tezi tamamlanmıştır.

Editörlük:

1. Turkish Journal of Agriculture and Forestry (2012-2014)
2. Gıda Dergisi

Kongre Başkanlığı:

1. YABİTED I. Bitkisel Yağ Kongresi (12-14 Nisan 2012-Adana)
2. 11. Euro Fed Lipid (27-30 Ekim 2013- Antalya)

- ☰ Anasayfa
- ☰ Kişisel Akademik Bilgiler
- ☰ Kişisel PDF Dosyası
- ☰ English

Projelerde Yaptığı Görevler:

Son 5 yıl içerisinde tamamlanan/devam eden projeler:

Proje Adı	Görevi	Destekleyen Kuruluş
Türk Zeytin Yağlarının Fenolik Yapılarının ve Bazı Önemli Kriterlerinin Belirlenmesi	Yürütücü	TÜBİTAK
Bazı Geçiş Metallerinin ve Farklı Destek Maddelerinin Metil Linoleatın Yüzey Oksidasyonuna Etkisi	Yürütücü	BAP
Çekirdeksiz üretimin ve azot altında malaksiyonun zeytinyağının oksidatif stabilitesi, yağ asidi ve sterol kompozisyonuna etkisi	Yürütücü	TÜBİTAK
Trans Yağ Asitlerinin Yağların Mikro-Yapısı ve Mekanik Özellikleriyle, Kullanıldığı Gıdaların Reolojik ve Duyusal Özelliklerine Etkisinin Araştırılması	Yardımcı Araştırmacı	TÜBİTAK
Yağların Fiziksel ve Kimyasal Özelliklerinin Emülsiyonların Kararlılığına Etkisinin Yakın Kızılötesi Geçirgenliği Tekniği ile Araştırılması	Yardımcı Araştırmacı	Hacettepe Üniversitesi BAP
Bitkisel Kökenli Atıklardan Mikro-Akışkan Yöntemiyle Nano boyutlarda Reoloji Düzenleyicilerin Üretimi: Emülsiyonlarda, kolloitlerde ve Hamur Ürünlerinde Kullanılması	Yardımcı Araştırmacı	TÜBİTAK
Pirina Yağının Kızartma Stabilitesinin Belirlenmesi	Yürütücü	TÜBİTAK
Mikro-Akışkan Yöntemi ile Fonksiyonel Zein ve Nano Lif-Zein Kompozitlerinin Üretimi, Emülsiyonlarda ve Gıda Ürünlerinde Kullanımı	Yardımcı Araştırmacı	TÜBİTAK
Development of a Novel Instrument for Viscoelastic Characterization of Food and Biological Materials	Koordinatör	AB Projesi (Marie-Curie)

Ödüller, Burslar

Ödülün Adı	Alınan Kuruluş	Tarih
Hizmet Madalyası	Birleşmiş Milletler Gıda ve Tarım Teşkilatı (FAO)	16 Ekim 2012
Doktora Sonrası Burs	Iowa State University	1996-1998
Visiting Scientist	Iowa State University	2002-2003

İdari Görevler ve Bilimsel Kuruluşlara Üyelikler :

Görevi	Çalıştığı Kurum	Tarih Aralığı
Dekan	Ankara Üniversitesi Mühendislik fak.	2013-
Yüksek Okul Müdürü	Ankara Üniversitesi Kalecik Meslek Yüksek Okulu	2012-2013
Kurucu Başkan, Yönetim Kurulu Başkanı	Yağ Bilimi ve Teknolojisi Derneği (YABİTED)	2009-
Yönetim Kurulu Üyesi	Euro Fed Lipid (Avrupa Yağ Birliği)	2010-
Bölüm Başkan Yardımcısı	Ankara Üniversitesi Gıda Mühendisliği	2006-2013
Bölüm Başkanı	Ankara Üniversitesi Gıda Mühendisliği	Nisan 2007-Kasım 2007
Danışma Kurulu Üyeliği	TÜBİTAK TOVAG	2005-2009
Üye	American Oil Chemists' Soc. (AOCS)	2003-2007
Üye	Gıda Teknolojisi Derneği	1987-
Yönetim Kurulu Üyesi	Gıda Teknolojisi Derneği	2004-2011
Bitkisel Yağlar Alt İhtisas Komisyonu Başkanı	Gıda Tarım ve Hayvancılık Bakanlığı,	2009-
İhale Komisyon Başkan Vekilliği (İdari Mali İşler)	Ankara Üniversitesi	2004-2007
İhale Komisyon Başkan Vekilliği (İnşaat Dairesi)	Ankara Üniversitesi	2009-
Kursiyer	PORIM (Malezya)	1998 (1ay)
Kalite Kontrol Mühendisi	Merko A.Ş.	1987 (4ay)

YAYINLAR (2008-)**SCI ve SCI-expanded, kapsamındaki Dergilerde Yayımlanan Yayınlar**

- Musavi, A., Cizmeci, M., Tekin, A and Kayahan, M. 2008 Effects of hydrogenation parameters on trans isomer formation, selectivity and melting properties of fat, *European J. of Lipid Sci., and Technol.*, 110:254-260.
- Kuleşan, Ş. and Tekin A. 2008 Application of various adsorbents in alkaline neutralization of crude soybean oil, *European J. of Lipid Sci., and Technol.*, 110:261-265.
- Demir, İ., Tekin A., Ökmen, A.Z., Okçu, G. and Kenanoğlu, B.B. 2008 Seed quality, and fatty acid and sugar contents of pepper seeds (*Capsicum annuum* L.) in relation to seed development and drying temperatures, *Turk J. Agric For*; 32: 529-536.
- Yorulmaz, A. Velioglu Y.S., Tekin A., Simsek A., Drover J.C.G. and Ates, J. 2009. Physterols in 17 hazelnut (*Corylus avellana* L.) cultivars, *European J. of Lipid Sci., and Technol.*, 111:402-408.

5. Cizmeci, M., Musavi, A., Tekin, A. and Kayahan, M. 2009. Catalytic behaviour of Ruthenium in soybean oil hydrogenation, *European J. of Lipid Sci., and Technol.*, 111:607-611.
6. Erinc, H., Tekin, A. and Ozcan, M.M., 2009. Determination of fatty acid, tocopherol and phytosterol contents of the oils of various poppy (*Papaver somniferum* L.) seeds, *Grassas Y Aceites*, 60 (4) 375-381.
7. Kaya, G. Demir, İ. Tekin, A. Yaşar, F ve Demir, K. 2010. Effect of priming treatment on germination at stressful temperatures, fatty acid, sugar content and enzymatic activity of pepper seeds, *Tarım Bilimleri Dergisi, Journal of Agricultural Sciences*, 16 (1) 9-16.
8. Yorulmaz, A., Tekin, A., Turan, S. 2011. Improving Olive Oil Quality with Double Protection: Destoning and Malaxation in Nitrogen Atmosphere. *European Journal of Lipid Science and Technology*, 113:637-643.
9. Koprucuoglu, Y. Calikoglu E. Tekin A. and Hammond EG. 2011. Effect of some transition metals on the monolayer oxidation of methyl linoleate, *J.of Amer. Oil Chem. Soc.*,88:1845-1848
10. Musavi A. Tekin A. and Erinc H. 2011 Formulation of trans free margarines using hydrogenated and interesterified palm olein, *J of Oil Palm Research*, Vol:23, 1153-1158.
11. Dinc, S. Javidipour, I. Özboy Özbaş Ö. and Tekin A. 2011.Utilization of Zero-Trans Non-Intesterified and Interesterified Shortenings in Cookie Production, *Journal of Food Science and Technology*, DOI 10.1007/s13197-011-0506-x.
12. Yorulmaz A. Poyrazoglu ES. Ozcan MM. Tekin A. 2012. Phenolic Profiles of Turkish Olives and Olive Oils, *European Journal of Lipid Science and Technology*, 114:1083-1093
13. Mert B. Erinc, H. Sahin K. and Tekin A. 2013. Rheological and microscobic properties of fat blends with similar solid fat content but different trans composition, *J.of Amer. Oil Chem. Soc.* 90: 17-26
14. Yorulmaz A., Erinc, H and Tekin A. 2013. Changes of olive and olive oil characteristics during maturation, *J.of Amer. Oil Chem. Soc.* 90:647-658
15. Dinc, S. Javidipour, I. Özboy Özbaş Ö. and Tekin A. 2014.Utilization of Zero-Trans Non-Intesterified and Interesterified Shortenings in Cookie Production, *Journal of Food Sci. and Technol.-Mysore* 51(2) 365-370.
16. Kaya Z. Niu DM, Yorulmaz A, Tekin A and Gürsel T. 2014. A Novel Mutation of ABCG5 Gene in a Turkish Boy With Phytosterolemia Presenting With Macrotrombocytopenia and Stomatocytosis, *Pediatr Blood Cancer*, 61:1457-1459.
17. Ketenoglu O, Mert B. and Tekin A. 2014. Effects of microfluidized dietary fibers on stability properties of emulsions, *Journal of Texture Studies*, 45:295-306.
18. Mert B, Tekin A. Demirkesen İ. and Kocak G. 2014. Production of Microfluidized Wheat Bran Fibers and Evaluation as an Ingredient in Reduced Flour Bakery Product, *Food Bioprocess Technol*, 7:2889-2901
19. Ketenoglu O. and Tekin A. 2015. Applications of Molecular Distillation Techniques in Food Products, *Italian Journal of Food Science* 27:277-281.
20. Yorulmaz A. Yavuz H and Tekin A. 2014. Characterization of Turkish Olive Oils by Triacylglycerol Structures and Sterol Profiles, *J. of Amer. Oil Chem. Soc.* 91:2077-2090
21. Turhan S. Yorulmaz A. Simsek A and Tekin A. 2015. Classification of Turkish Hazelnut Oils Based on Their Triacylglycerol Structures by Chemometric Analysis, *European Food Research and Technology*, 240 (4): 679-688

22. Sahin K., Mert B. and Tekin A. 2016. Evaluation of Isolated Impact of *Trans* Fatty Acids on Short, *J. of Amer. Oil Chem. Soc.*93:1015–1024
23. Gumus CE, Yorulmaz A and Tekin A 2016. Differentiation of Mechanically and Chemically Extracted Hazelnut Oils Based on their Sterol and Wax Profiles, *J. of Amer. Oil Chem. Soc.*93:1625-1635.
24. Kiralan SS, Erdogdu F and Tekin A. 2017. Reducing Polycyclic Aromatic Hydrocarbons (PAHs) Formation in Olive Pomace Oil Using Microwave Pre-heating of Olive Pomace, *Eur. J. of Lipid Sci. and Technol.*, 119(1)1600241.
25. Gelmez, B. Ketenoglu, O. Yavuz, H and Tekin A. 2017. Removal of di-2-ethylhexyl phthalate (DEHP) and mineral oil from crude hazelnut skin oil using molecular distillation–multiobjective optimization for DEHP and tocopherol, *Eur. J. of Lipid Sci. and Technol.*, 119(2)1600001
26. Kiriş S, Velioglu YS and Tekin A. 2017. Effect of ozonated water treatment on fatty acid composition and some quality parameters of olive oil, *Ozone: Science and Engineering*, Vol:39, No:2, 91-96.
27. Javidipour İ, Erinç H, Baştürk A and Tekin A. 2017. Oxidative changes in hazelnut, olive, soybean, and sunflower oils during microwave heating, *Int. Journal of Food Properties*, 20 (7) 1582-1592
28. Ketenoglu, O. Erdogdu, F and Tekin, A. 2018. Multi-objective Optimization of Molecular Distillation Conditions for Oleic Acid from a Rich-in-Fatty Acid Model Mixture, *Journal of Oleo Science*, 67 (1): 21-28.
29. Altuntas, AH., Ketenoglu, O. Erdogdu, F and Tekin, A. 2018. Deacidification of Crude Hazelnut Oil Using Molecular Distillation - Multiobjective Optimization for Free Fatty Acids and Tocopherol, *Eur. J. of Lipid Sci. and Technol.*, DOI: 10.1002/ejlt.201700369
30. Ketenoglu, O. Sahin Ozkan K., Yorulmaz A. and Tekin, A. 2018. Molecular Distillation of Olive Pomace Oil- Multi-objective Optimization for Tocopherol and Squalene, LWT (Accepted)
31. Ozdemir N, Kantekin_Erdogan, M. Tat, T. And Tekin A. 2018. Effect of Black Cumin Oil on the Oxidative Stability and Sensory Characteristics of Mayonnaise, *Journal of Food Science and Tech.*, DOI: 10.1007/s13197-018-3075-4

Yurt Dışı Bildiriler Kitabında Yayımlanan Yayınlar (2008-)

1. Mert, B. and Tekin, A. 2008 Effect of trans fat content on dough rheology, Proceedings of Bosphorus 2008 ICC International Conference, April 24-26, 2008, İstanbul, Turkey (Poster)
2. Köprücüoğlu, Y., Çalikoğlu, E. and Tekin A. 2008 Effects of some transition metals on surface oxidation of methyl linoleate, 6th Euro Fed Lipid Congress, 7-10 September 2008, Athens, Greece, (Poster)
3. Yorulmaz A., Poyrazoğlu E.S., Özcan, M.M. and Tekin A. 2008 Phenolic structures of Turkish olive oils, 6th Euro Fed Lipid Congress, 7-10 September 2008, Athens, Greece, (Poster)

4. Yorulmaz A., Turan S. and Tekin A. 2008 Effects of pittless production and malaxation under nitrogen on the oxidative stability, fatty acid and sterol compositions of olive oil, 6th Euro Fed Lipid Congress, 7-10 September 2008, Athens, Greece, (Oral)
5. Mert, B., Tekin A., Sahin, K. and Erinc, H. 2009 Effect of *trans* Fat Content on Rheology of Dough and Texture of Cookie, 100th AOCS Annual Meeting & Expo, May 3-6, 2009, Orlando, Florida, USA (Oral)
6. Yorulmaz, A., Erinc, H., Tatli, A. and Tekin A. 2009 The effect of irrigation on the oil composition of some east mediterranean olive cultivars, 7th Euro Fed Lipid Congress, 18-21 October 2009, Graz Austria (Poster)
7. Tekin A. and Şahin, K. 2010. Toplu beslenme hizmeti verilen kurumlarda kullanılması uygun olan kızartma yağları ve kalite özellikleri, VII. Uluslararası Beslenme ve Diyetetik Kongresi, 14-18 Nisan 2010, İstanbul (Oral)
8. Yorulmaz, A., Erinc, H. and Tekin, A. 2010. Lipid composition of poppy seed oil, 1. Uluslar arası “Adriyatikten Kafkaslara Geleneksel Gıdalar” sempozyumu, 15-17 Nisan 2010, Tekirdağ.
9. Çalışkan, T. Tekin, A., Şahin, K. and Ketenoğlu, O. 2010. Effects of batch refining procedures on the isomer formation and oxidative stability of vegetable oils, 1. Uluslar arası “Adriyatikten Kafkaslara Geleneksel Gıdalar” sempozyumu, 15-17 Nisan 2010, Tekirdağ.
10. Mert, B., Kocak, G and Tekin, A. 2010. Utilization of microfluidized nonsoluble tomato fibers to improve rheological properties of ketchup, 2010 IFT Annual Meeting, Chicago, IL.
11. Ketenoglu, O. Mert B. and Tekin A. 2010. Usage of Dietary nano fibers in food emulsions, 1st International Congress on Food Technology, 03-06 November 2010, Antalya, Turkey. (Oral)
12. Colakoglu, A.S., Erinc, H. and Tekin A. 2010. Thermo-oxidative stability of soybean oil in the presence of alpha-, beta-, gamma- and delta-tocopherols, 1st International Congress on Food Technology, 03-06 November 2010, Antalya, Turkey.
13. Ketenoglu, O. Mert B. and Tekin A. 2010. A reserach on emulsifying properties of nano fibers, 1st International Congress on Food Technology, 03-06 November 2010, Antalya, Turkey.
13. Yorulmaz, A., Yavuz, H., Tekin, A., Poyrazoglu, E.S. and Ozcan M. 2010. Regional characteristics of Turkish Olive Oils, 8th Euro Fed Lipid Congress, 21-24 November 2010, Munich, Germany. (Oral)
14. Mert, B., Erinc, H. and Tekin, A. 2010. Use of cellulose-enriched wheat bran fibers as fat mimetic in cookies: its effects on dough rheology and cookie quality, 8th Euro Fed Lipid Congress, 21-24 November 2010, Munich, Germany.
15. Erinc, H., Tatli, A., Yorulmaz, A. and Tekin, A. 2010. Influence of *Verticillium dahliae* Kleb. On some quality parameters of olive oils of “Gemlik” cultivar, 8th Euro Fed Lipid Congress, 21-24 November 2010, Munich, Germany.

16. Yorulmaz A., Erinç, H. and Tekin A. 2011. Influence of maturation on oxidative stability, phenolic and chemical composition of virgin olive oil, AOCS World Conference on Oilseed Processing, Fats and Oils Processing, Biofuels & Applications, 21-23 June 2011, İzmir, Turkey (Poster)
17. Yorulmaz, A. Erinç, H. and Tekin A. 2011. Influence of maturation on triacylglycerol and sterol profiles of virgin olive oil, AOCS World Conference on Oilseed Processing, Fats and Oils Processing, Biofuels & Applications, 21-23 June 2011, İzmir, Turkey (Oral)
18. Yasdag, T., Sahin, K., Ketenoglu, O. and Tekin, A. 2011. Frying Stability Assesment of Olive Pomace Oil in Comparison with Sunflower Oil, AOCS World Conference on Oilseed Processing, Fats and Oils Processing, Biofuels & Applications, 21-23 June 2011, İzmir, Turkey (Oral)
19. Turhan S., Şahin K, Şimşek A., Yorulmaz A., Tekin A. and Ketenoğlu O. 2011. Triacylglycerol structures of hazelnut oils, AOCS World Conference on Oilseed Processing, Fats and Oils Processing, Biofuels & Applications, 21-23 June 2011, İzmir, Turkey (Poster)
20. Mert B. Erinc H. Tekin A. 2011. Low Fat Mayonnaise Formulations Prepared Using Microfluidized Nano Cellulose Fibers, 9th Euro Fed Lipid Congress, 18-21 September Rotterdam, Netherlands (Poster)
21. Yorulmaz A. Erinc H. and Tekin A. 2012. Changes in olive and olive oil characteristics of two common Turkish varieties during maturation, 10th Euro Fed Lipid Congress, 23-26 September Crakow, Poland (Oral)
22. Sahin K. Ketenoglu O. Yorulmaz A and Tekin A. 2012. Effects of different distillation conditions on minor compounds of olive pomace oil, 10th Euro Fed Lipid Congress, 23-26 September Crakow, Poland (Poster)
23. Turhan S. and Tekin A. 2012. Fatty Acid Profiles and Melting Properties of Cake and Biscuit Shortenings Marketed in Turkey, 10th Euro Fed Lipid Congress, 23-26 September Crakow, Poland (Poster)
24. Mert B. and Tekin A. 2013. Physicochemical properties of micro particulated zein proteins, Eurofoodchem XVII, May 07-10, İstanbul
25. Şahin, K., Ketenoğlu, O., Yorulmaz, A., **Tekin, A.** 2013. Effects of Partial Glycerides, Squalen and Free Fatty Acids on Frying Stability of Olive Pomace Oil. 11th Euro Fed Lipid Congress and 30th ISF lecture series, Abstracts, October, 27-30, Antalya, Turkey.
26. Ketenoğlu, O., Şahin, K., Yasdag, T., Yorulmaz, A., **Tekin, A.** 2013. Comparison of Frying Stabilities of Olive Pomace Oil and Palm Olein. 11th Euro Fed Lipid Congress and 30th ISF lecture series, Abstracts, October, 27-30, Antalya, Turkey.

27. Gümüş, C. E., Yorulmaz, A., **Tekin, A.** 2013. Comparison of Sterol and Wax Composition of Hazelnut Oils Obtained by Pressing or Solvent Extraction. 11th Euro Fed Lipid Congress and 30th ISF lecture series, Abstracts, October, 27-30, Antalya, Turkey.
28. Kantekin Erdoğan MN, Ketenoglu O and Tekin A. 2014. Mono and Diglyceride Production by Transesterification of Refined Pomace Oil, 12 th Euro Fed Lipid Congress, 14-17 September 2014, Montpellier, France
29. Sahin OK, Ketenoglu O and Tekin A. 2014. Trans Fatty Acid History of Turkey, 2nd International Congress on Food Technology, 05-07 November 2014, Kusadasi, Turkey (Sözlü)
30. Colakoglu AS, Canatar M, Inanc AL and Tekin A. 2015. Thermo-oxidative Study of Determide by Isothermal Differential Scanning Calorimetry, 13th Euro Fed Lipid Congress, 27-30 September 2015, Florence, Italy
31. Ozdemir, N, Erdogan, MNK, Tat, T and Tekin A. 2016. Effect of Black Cumin Oil on Oxidative Stability and Sensory Characteristics of Mayonnaise, 14th Euro Fed Lipid Congress, 18-21 September 2016, Ghent, Belgium
32. Altuntas AH, Ketenoglu O, Erdogdu F and Tekin A. 2016. Multiobjective Optimization of Crude Hazelnut Oil Deacidification by Molecular Distillation, 14th Euro Fed Lipid Congress, 18-21 September 2016, Ghent, Belgium
33. Ketenoglu O, Erdogdu F and Tekin A. 2016. A Study on Determining Evaporation Conditions of Oleic Acid Using Molecular Distillation and Multiobjective Optimization, 14th Euro Fed Lipid Congress, 18-21 September 2016, Ghent, Belgium
34. Cetinbas, S. Erdogdu, F and Tekin, A. 2017. Squalene distillation from olive oil deodorizer distillate using short path distillation, 15th Euro Fed Lipid Congress, 27-30 August 2017, Uppsala/Sweden
35. Yaşdağ, T. Yorulmaz, A. Özkan, KŞ and Tekin, A. 2017. Frying Stability of Olive Pomace Oil in Comparison with Other Vegetable Oils, 15th Euro Fed Lipid Congress, 27-30 August 2017, Uppsala/Sweden
36. Kıralan S. Erdogdu, F and Tekin A. 2017. Effect of microwave pre-heating of olive pomace during drying to mitigate the polycyclic aromatic hydrocarbon (PAH) formation in olive pomace oil, 31th Euro Fed Lipid Congress, 13-16 November, Sitges, Spain.