

Asst. Prof. AHMET DURSUN

Personal Information

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International Researcher IDs

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ScopusID: 57191968515

Yoksis Researcher ID: 107915

Education

Doctorate, Hatay Mustafa Kemal University, FEN BİLİMLERİ ENSTİTÜSÜ, Turkey 2015 - 2023

Postgraduate, Hatay Mustafa Kemal University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), Turkey 2013 - 2015

Undergraduate, Selcuk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2007 - 2012

Foreign Languages

English

Dissertations

Doctorate, Sucuk üretiminde etin sarımsakla muamelesinin protein fosforilasyonu, fizikokimyasal ve biyokimyasal niteliklere etkisi, Hatay Mustafa Kemal University, FEN BİLİMLERİ ENSTİTÜSÜ, 2022

Postgraduate, Glutensiz bisküvi üretimi ve optimizasyonu, Hatay Mustafa Kemal University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), 2015

Research Areas

Food Engineering

Academic Positions

Assistant Professor, Hatay Mustafa Kemal University, Ziraat Fakültesi, Gıda Mühendisliği, 2023 - Continues

Research Assistant, Hatay Mustafa Kemal University, Ziraat Fakültesi, Gıda Mühendisliği, 2012 - 2023

Academic and Administrative Experience

Performance Evaluation Commission Member, Hatay Mustafa Kemal University, Ziraat Fakültesi, Gıda Mühendisliği, 2025

- Continues

Department Academic Incentive Evaluation Commission Member, Hatay Mustafa Kemal University, Ziraat Fakültesi, Gıda Mühendisliği, 2024 - Continues

Internship Committee Member, Hatay Mustafa Kemal University, Ziraat Fakültesi, Gıda Mühendisliği, 2024 - Continues

Deputy Head of Department, Hatay Mustafa Kemal University, 2024 - Continues

Institute Board Member, Hatay Mustafa Kemal University, 2024 - Continues

Applied Research Center Board Member, Hatay Mustafa Kemal University, Ziraat Fakültesi, Gıda Mühendisliği, 2023 - Continues

Assistant Manager of Research and Application Center, Hatay Mustafa Kemal University, 2023 - Continues

2014 - Continues

2016 - 2017

Courses

Postgraduate

İleri Gıda Biyokimyası II, Postgraduate, 2024 - 2025

Gıda Analizlerin Analitik Metot Güvenirliği, Postgraduate, 2024 - 2025

Undergraduate

Et Bilimi ve Karkas Değerlendirme, Undergraduate, 2024 - 2025

Gıda Biyokimyası, Undergraduate, 2023 - 2024

Et Teknolojisi, Undergraduate, 2024 - 2025

Jury Memberships

Doctoral Examination, Doctoral Examination, Hatay Mustafa Kemal Üniversitesi, June, 2024

Journal articles indexed in SCI, SSCI, and AHCI

- I. **Postmortem protein phosphorylation in garlic-treated meat during refrigerated storage: Glycolytic and proteolytic changes**
Dursun A., Guler Z.
FOOD RESEARCH INTERNATIONAL, 2025 (SCI-Expanded)
- II. **Colour and pigment in raw ground meat incorporated crushed garlic during the refrigerated storage: Their relationship to lipolytic and volatilomic changes**
DURSUN A., GÜLER Z.
Food Chemistry, vol.419, 2023 (SCI-Expanded)
- III. **Adipose tissues of fat-tailed sheep reared in highland or lowland: Fatty acids and volatile compounds**
GÜLER Z., DURSUN A.
Small Ruminant Research, vol.222, 2023 (SCI-Expanded)
- IV. **Elution Conditions for Effective Separation on an Aged Sulfonated Polystyrene-Divinylbenzene (SPD) Column of Organic Acids from Meat**
DURSUN A., GÜLER Z.
Food Analytical Methods, vol.16, no.4, pp.699-708, 2023 (SCI-Expanded)
- V. **Volatile Compounds, Phenolic Content, and Antioxidant Capacity in Sultan Hawthorn (Crataegus azarolus L.) Leaves**
TÜRKMEN D., DURSUN A., ÇALIŞKAN O., Koksall Kavrak M., Guler Z.
Journal of Agricultural Science and Technology, vol.25, no.5, pp.1089-1099, 2023 (SCI-Expanded)

- VI. **Comparison of pistachio (*Pistacia vera* L.) kernel volatile compounds of “Siirt”, “Uzun” and “Kirmizi” grown in Turkey: Effect of traditional and industrial in-shell roasting**
GÜLER Z., DURSUN A., TÜRKMEN D.
Journal of Food Process Engineering, vol.45, no.2, 2022 (SCI-Expanded)
- VII. **Effect of harvest maturity on volatile compounds profiling and eating quality of hawthorn (*Crataegus azarolus* L.) fruit**
DURSUN A., ÇALIŞKAN O., GÜLER Z., BAYAZIT S., TÜRKMEN D., Gündüz K.
Scientia Horticulturae, vol.288, 2021 (SCI-Expanded)
- VIII. **Different scalding duration in hot whey influencing chemical, biochemical, physical, microstructural, textural and sensorial characteristics of brine-type cheese**
GÜLER Z., TÜRKMEN D., DURSUN A.
LWT, vol.145, 2021 (SCI-Expanded)
- IX. **Effects of waiting period before milking on orotic, uric and hippuric acid contents of milks from shami and kilis goats Sağım öncesi bekleme süresinin Şam ve kilis keçi sütlerinin orotik, Ürik ve hippürik asit içeriği Üzerine etkisi**
GÜLER Z., KESKİN M., DURSUN A., GÜL S., Gündüz Z., ÖNEL S. E.
Tarım Bilimleri Dergisi, vol.24, no.2, pp.170-178, 2018 (SCI-Expanded)
- X. **Characterization of volatile compounds and organic acids in ultra-high-temperature milk packaged in tetra brik cartons**
DURSUN A., GÜLER Z., ŞEKERLİ Y. E.
International Journal of Food Properties, vol.20, no.7, pp.1511-1521, 2017 (SCI-Expanded)

Articles Published in Other Journals

- I. **COMPARISON OF DIFFERENT SOLID PHASE MICROEXTRACTION FIBERS IN EXTRACTION OF VOLATILE COMPOUNDS FROM ADIPOSE TISSUE**
Güler Z., DURSUN A.
GIDA, vol.48, no.2, pp.422-434, 2023 (Peer-Reviewed Journal)
- II. **Internal or external standard techniques for quantification of free fatty acids (FFAs) in raw milk and kefir samples**
DURSUN A., GÜLER Z.
SCIENTIFIC STUDY AND RESEARCH: CHEMISTRY AND CHEMICAL ENGINEERING, BIOTECHNOLOGY, FOOD INDUSTRY, vol.22, no.2, pp.125-139, 2021 (ESCI)
- III. **Physico-chemical, textural and microstructural properties during the cheese curds manufacturing with different commercial rennets**
Güler Z., TÜRKMEN D., DURSUN A., MASATCIOGLU M. T., KOKSAL KAVRAK M.
Mustafa Kemal Üniversitesi tarım bilimleri dergisi (online), vol.26, no.2, pp.211-227, 2021 (Peer-Reviewed Journal)
- IV. **The utilization of whey in some cereal products and its effect on quality properties**
MASATCIOGLU M. T., KOKSAL KAVRAK M., TÜRKMEN D., DURSUN A., Güler Z.
Mustafa Kemal Üniversitesi tarım bilimleri dergisi (online), vol.25, no.3, pp.422-433, 2020 (Peer-Reviewed Journal)
- V. **Effects of types of casing with the different materials on volatile compounds (VCs) of sausages (sucuks) during the ripening**
DURSUN A., GÜLER Z.
MUSTAFA KEMAL UNIVERSITY JOURNAL OF AGRICULTURAL SCIENCES (MKUJAS), vol.24, no.3, pp.308-316, 2019 (Peer-Reviewed Journal)
- VI. **Chemical Changes in Strained Dairy Product Produced with Organic Milk by Using Kefir Grains and Yogurt Culture during Refrigerated Storage**
Güler Z., tekin a., DURSUN A.
Akademik Gıda, vol.17, no.3, pp.306-316, 2019 (Scopus)
- VII. **Effects of Pre-milking Resting on Some Lactation Characteristics in Damascus (Shami) and Kilis**

Goats

GÜL S., KESKİN M., GÜLER Z., DURSUN A., GÜNDÜZ Z., ÖNEL S. E., TÜNEY BEBEK D.

Hayvansal Üretim, vol.59, no.1, pp.17-24, 2018 (Peer-Reviewed Journal)

- VIII. **Identification of Volatile Compounds (VCs) in the Leaves Collected from ‘Gemlik’, ‘Halhalı’ and ‘Sarı Hasebi’ Olive Tree Varieties**
DURSUN A., GÜLER Z., ÖZKAN D., BOZDOĞAN KONUŞKAN D.
International Journal of Secondary Metabolite, vol.4, no.3, pp.195-204, 2017 (Peer-Reviewed Journal)
- IX. **Volatile Compounds in the Leaf of Plane Tree (*Platanus orientalis*) with Solid Phase Microextraction (SPME) Technique**
GÜLER Z., DURSUN A., ÖZKAN D.
INTERNATIONAL JOURNAL OF SECONDARY METABOLITE, vol.4, no.3, pp.167-176, 2017 (Peer-Reviewed Journal)
- X. **Comparison of Volatile Compounds VCs in Green and Yellow Peels of Mandarin King *Citrus nobilis* and Tangerina *Citrus tangerine***
GÜLER Z., DURSUN A., GÜL E.
Uludağ Üniversitesi Ziraat Fakültesi Dergisi, vol.30, pp.617-623, 2016 (Peer-Reviewed Journal)
- XI. **Effects of Hold on Tree and Cold Storage on Volatile Compounds VCs of the Fresh Juices from Three Mandarin Cultivars *Minneola King* and *Tangerina***
GÜLER Z., DURSUN A.
Uludağ Üniversitesi Ziraat Fakültesi Dergisi, vol.30, pp.605-616, 2016 (Peer-Reviewed Journal)

Books

I. Gıda Piramitleri

ÖZER E. A., DEDE S., DURSUN A., AVŞAR Y. K.

in: Fonksiyonel Beslenme, Zeynep Banu Güzel Seydim, Editor, Sidas Medya, pp.13-30, 2016

Papers Presented at Peer-Reviewed Scientific Conferences

- I. **Identification of Volatile Compounds in Seeds, Flowers and Leaves Collected from *Elaeagnus angustifolia* tree**
TÜRKMEN D., DURSUN A., GÜLER Z.
50th International Symposium on Essential Oils, Vienna, Austria, 9 - 12 September 2019, pp.144, (Summary Text)
- II. **Volatile Compounds of Some Raw Pistachio nut Varieties with Solid Phase Microextraction Technique**
GÜLER Z., DURSUN A., TÜRKMEN D.
50th International Symposium on Essential Oils, Vienna, Austria, 9 - 12 September 2019, pp.41, (Summary Text)
- III. **The Effects of Whey Adding into Cow, Sheep and Goat Milk on Rheological Properties of Kefir**
DEDE S., ALTAY F., DURSUN A., ÖZKAN D., GÜLER Z.
The International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.85-90, (Full Text)
- IV. **The Major Volatile Compounds (VCs) Changing during Hawthorn Maturation.**
GÜLER Z., DURSUN A., ÖZKAN D., ÇALIŞKAN O., BAYAZIT S., GÜNDÜZ K.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.44, (Summary Text)
- V. **Identification of Volatile Compounds in the Seeds and Fleshs of Rosehips Obtained from the Different Locations.**
DURSUN A., ÖZKAN D., GÜLER Z.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.45, (Summary Text)
- VI. **Changes in Volatile Compounds (VCs) during the Traditional Sesame Paste (*Tahini*) Production.**
DURSUN A., ÖZKAN D., GÜLER Z.

- 3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.51, (Summary Text)
- VII. **The Effects of Different Heat Norms Applied to Milk and of Different Commercial Animal Rennets on the Microstructure of White Cheese-Type Gels.**
DURSUN A., SÜNER G., ÖZKAN D., GÜLER Z.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.212, (Summary Text)
- VIII. **The Assessment of Minerals in Whey During the Pressing of Curd of White Cheese Produced by the Natural and Fermented Commercial Animal Rennets.**
DURSUN A., SÜNER G., ÖZKAN D., GÜLER Z.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.211, (Summary Text)
- IX. **Quantification of Free Fatty Acids (FFAs) in Raw Milk and Kefir Using Both Internal and External Standard Techniques: Reproducibility and Recovery**
DURSUN A., GÜLER Z.
42nd International Symposium on Capillary Chromatography and 15th GCxGC Symposium, RIVA DEL GARDA, Italy, 13 - 18 May 2018, pp.497, (Summary Text)
- X. **Effect of Adding Salt to Sample on Determination of Volatile Compounds (VCs) in Sesame Seeds by Solid Phase Micro Extraction Technique**
DURSUN A., ÖZKAN D., GÜLER Z.
42nd International Symposium on Capillary Chromatography and 15th GCxGC Symposium, RIVA DEL GARDA, Italy, 13 - 18 May 2018, pp.212, (Summary Text)
- XI. **Determination of Volatile Compounds (VCs) in Sesame Pastes Analyzed with- and without-salt Using Solid Phase Micro Extraction Technique (SPME)**
DURSUN A., ÖZKAN D., GÜLER Z.
42nd International Symposium on Capillary Chromatography and 15th GCxGC Symposium, RIVA DEL GARDA, Italy, 13 - 18 May 2018, pp.459, (Summary Text)
- XII. **Volatile Compounds (VCs) in Sucuks Ripened in Natural and Artificial Casings**
DURSUN A., GÜLER Z., ÖZKAN D.
The 4th International Symposium on 'Traditional Foods from Adriatic to Caucasus, KYRENIA, 19 - 21 April 2018, pp.87, (Summary Text)
- XIII. **Aromatic Volatile Compounds (AVCs) in Headspace of Sesame Seeds and Their Sesame Pastes (Tahini)**
DURSUN A., ÖZKAN D., GÜLER Z.
The 4th International Symposium on 'Traditional Foods from Adriatic to Caucasus', KYNERIA, 19 - 21 April 2018, pp.143, (Summary Text)
- XIV. **Identification of volatile compounds (VCs) of 'Camarosa' and 'Osmanlı' strawberry varieties**
ÖZKAN D., GÜNDÜZ K., DURSUN A., GÜLER Z.
Central Anatolia Region 3rd Agriculture and Food Congress, Sivas, Turkey, 26 - 28 October 2017, (Summary Text)
- XV. **Effects of hold on-tree and cold storage on volatile compounds (VCs) of peels from three mandarin cultivars 'Sstsuma', 'Rize' and 'Freumond'**
GÜLER Z., DURSUN A.
Central Anatolia Region 3rd Agriculture and Food Congress, Sivas, Turkey, 26 - 28 October 2017, (Summary Text)
- XVI. **Determination of Volatile Compounds in Rose Hip Fruit Marmalades, Home-made and Produced on Industrial-Scale**
DURSUN A., GÜLER Z., ÖZKAN D.
Central Anatolia Region 3rd Agriculture and Food Congress, Sivas, Turkey, 26 - 28 October 2017, (Summary Text)
- XVII. **Identification of Volatile Compounds (VCs) of 'Gemlik', 'Halhalı' and 'Sarı Hasebi' Olive Leaves**
GÜLER Z., ÖZKAN D., DURSUN A., BOZDOĞAN KÖNÜŞKAN D.
1st International Congress on Medicinal and Aromatic Plants, Konya, Turkey, 10 December - 12 October 2017, pp.90, (Summary Text)
- XVIII. **Kilis ve Şami keçilerinde laktasyonun farklı kademelerinde süt yağında uçucu bileşenlerinin belirlenmesi**
DURSUN A., GÜLER Z., ÖZKAN D., KESKİN M., GÜL S., GÜNDÜZ Z., ÖNEL S. E.

1. Ulusal Sütçülük Kongresi, Ankara, Turkey, 25 - 26 May 2017, (Summary Text)
- XXIX. **Biochemical Composition in a New Spredible Product Produced from Organic Milk Using Kefir Grains and Yoghurt Culture**
GÜLER Z., DURSUN A.
International Conference on Advences and Innovations in Engineering, Elazığ, Turkey, 10 - 12 May 2017, (Summary Text)
- XX. **Volatile Compounds of Plane Tree (*Platanus orientalis*) Leaves with Solid Phase Microextraction (SPME) Technique**
GÜLER Z., DURSUN A., ÖZKAN D.
1st International Congress on Medicinal and Aromatic Plants, Konya, Turkey, 10 - 12 May 2017, (Summary Text)
- XXI. **Comparison of Volatile Compounds VCs in Green and Yellow Peels of Mandarins King *Citrus nobilis* and Tangerina *Citrus tangerine***
GÜLER Z., DURSUN A., GÜL E.
27th International Scientific-Expert Congress of Agriculture and Food Industry, Bursa, Turkey, 26 - 28 September 2016, (Summary Text)
- XXII. **Effects of Hold On Tree and Cold Storage on Volatile Compounds VCs of the Fresh Juices from Three Mandarin Cultivars Minneola King and Tangerian**
GÜLER Z., DURSUN A.
27th International Scientific-Expert Congres of Agriculture and Food Industry, Bursa, Turkey, 26 - 28 September 2016, (Summary Text)
- XXIII. **Farklı pH lı Süt ve Ürünlerinde İç Standart ve Harici Standart Tekniğiyle Serbest Yağ Asitlerinde Konsantrasyon Hesabı Tekrarlanabilirliğin Tespiti**
DURSUN A., GÜLER Z.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, (Summary Text)
- XXIV. **Development of a Gluten Free Biscuit Using Turkish Hazelnut and Apricot**
ÖZER E. A., DURSUN A., AKIN M. B., AKSAY S., Yavasca A.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, pp.594, (Summary Text)
- XXV. **Effects of Breed Lactation Period and Waiting period before Milking on Organic Acid Contents of Raw Milk from Damascus and Kilis Goats**
DURSUN A., KESKİN M., GÜLER Z., GÜL S., GÜNDÜZ Z., ÖNEL S. E., Gül E.
12th International Conference on Goats, Antalya, Turkey, 25 - 30 September 2016, (Summary Text)
- XXVI. **Changes of Organic Acids and Sugars in Goat Milk and Yogurt**
GÜLER Z., GÜL E., DURSUN A.
12th International Conference on Goats, Antalya, Turkey, 25 - 30 September 2016, (Summary Text)
- XXVII. **Traditional Dairy Dessert in Turkey**
ÖZER E. A., DURSUN A., AKIN M. B., AKSAY S., Yavasca A.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, pp.279, (Summary Text)
- XXVIII. **Geleneksel Türk İçecekleri**
ÖZER E. A., KABAK B., DURSUN A., ÇUKURKENT A.
4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, pp.1091-1095, (Full Text)
- XXIX. **Geleneksel Türk Şekerlemeleri**
ÖZER E. A., DURSUN A., AKSAY S., Yalçın Z.
4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, pp.1096-1100, (Full Text)
- XXX. **Mustafa Kemal Üniversitesi Öğrencilerinin Beslenme Alışkanlıklarının Belirlenmesi**
ÖZER E. A., DURSUN A., KIRIS A., TOSUN C., INAL D.
TGDF GIDA KONGRESİ 2013 YÜZÜNCÜ YILA ON KALA, Antalya, Turkey, 12 - 14 November 2013, pp.66, (Summary Text)
- XXXI. **Mustafa Kemal Üniversitesi Öğrencilerinin Yiyecek İçecek İşletmelerinde Sunulan Hizmetlerle İlgili Görüşlerinin Belirlenmesi**

Funded Projects

Dursun A., Şekerli Y. E., Tekin A., İncili G. K., Hayaloğlu A. A., TUBİTAK Project, Su Kefiri Mikrobiyotası ile Lezzetlendirilmiş Bitki Bazlı Peynir Analogu Üretimi: Proses Optimizasyonu, Aroma-Aktif Bileşenler ile In Vitro Sindirim Öncesi ve Sonrası Biyoaktif Özelliklerinin Belirlenmesi, 2023 - 2025

DURSUN A., GÜLER Z., Project Supported by Higher Education Institutions, SUCUK ÜRETİMİNDE ETİN SARIMSAKLA MUAMELESİNİN PROTEİN FOSFORİLASYONU, FİZİKOKİMYASAL VE BİYOKİMYASAL NİTELİKLERE ETKİSİ, 2019 - 2023

DURSUN A., TÜRKMEN D., GÜLER Z., Project Supported by Higher Education Institutions, FERMENTE ya da ISIL İŞLEM UYGULANMIŞ SUCUKLARDA KİMYASAL NİTELİKLER, UÇUCU BİLEŞENLER ve RENGİN TESPİTİ, 2020 - 2022

DURSUN A., GÜLER Z., KESKİN M., BEHREM S., GÜNDÜZ Z., GÜL S., Project Supported by Higher Education Institutions, Kilis keçisi oğlak ve çebicilerinde farklı yaşlarda kastrasyonun karkas özellikleri ve et kalitesine etkisi, 2018 - 2021

DURSUN A., TÜRKMEN D., MASATCIOĞLU M. T., KÖKSAL KAVRAK M., GÜLER Z., Project Supported by Higher Education Institutions, Geleneksel Beyaz Peynirin Olgunlaşması Sırasında Tekstürel Nitelikler: Peynir Üretimi Sırasında Yan Ürün Peynir Altı Suyunun Tahıl Ürünlerinde Kullanım Olanakları ve Tekstüre Etkisi, 2018 - 2019

DURSUN A., GÜLER Z., Project Supported by Higher Education Institutions, Akkaraman, Morkaraman ve İvesi Koyun Irklarında Kuyruk Yağ, İç Yağ ve Böbreküstü Yağlarda Yağ Asitleri Kompozisyonu ve Aromatik Bileşenlerin Belirlenmesi, 2018 - 2019

DURSUN A., Project Supported by Higher Education Institutions, Ek Yemleme Uygulanan Şam ve Kilis Keçilerinde Sağım Öncesi Bekleme Süresinin Bazı Laktasyon Özelliklerine Etkisi, 2015 - 2016

DURSUN A., Project Supported by Higher Education Institutions, Glutensiz Bisküvi Üretimi ve Optimizasyonu, 2014 - 2016

Peer Reviews in Scientific Publications

FOOD ANALYTICAL METHODS, SCI Journal, November 2024

Food, Other Indexed Journal, February 2024

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, February 2024

MUSTAFA KEMAL UNIVERSITY JOURNAL OF AGRICULTURAL SCIENCES (MKUJAS), Other Indexed Journal, August 2020

Scientific Project Refereeing

Project Supported by Higher Education Institutions, BAP Research Project, March 2025

Metrics

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