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Education Information

Doctorate, Hatay Mustafa Kemal University, FEN BİLİMLERİ ENSTİTÜSÜ, Turkey 2020 - Continues

Postgraduate, Hatay Mustafa Kemal University, FEN BİLİMLERİ ENSTİTÜSÜ, GIDA MÜHENDİSLİĞİ (YL) (TEZLİ), Turkey 2017 - 2019

Undergraduate, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2010 - 2015

Foreign Languages

English

Dissertations

Postgraduate, FARKLI TİCARİ RENNETLERLE ÜRETİLEN BEYAZ PEYNİRLERDE OLGUNLAŞMA SIRASINDA TEKSTÜREL, MİKROYAPISAL VE BİYOKİMYASAL DEĞİŞİMLER, Hatay Mustafa Kemal University, FEN BİLİMLERİ ENSTİTÜSÜ, GIDA MÜHENDİSLİĞİ (YL) (TEZLİ), 2019

Research Areas

Food Science, Food Technology

Academic Titles / Tasks

Research Assistant, 2017 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

- Volatile Compounds, Phenolic Content, and Antioxidant Capacity in Sultan Hawthorn (*Crataegus azarolus* L.) Leaves**
TÜRKMEN D., DURSUN A., ÇALIŞKAN O., Koksal Kavrak M., Guler Z.

Journal of Agricultural Science and Technology, vol.25, no.5, pp.1089-1099, 2023 (SCI-Expanded)

- II. **Influence of chymosin type and brine concentration on chemical composition, texture, microstructural and colour properties of Turkish white cheeses**
TÜRKMEN D., GÜLER Z.
International Dairy Journal, vol.133, 2022 (SCI-Expanded)
- III. **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)
- IV. **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)
- V. **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)

Articles Published in Other Journals

- I. **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)
- II. **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)
- III. **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)
- IV. **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)

Refereed Congress / Symposium Publications in Proceedings

- I. **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
- II. **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
- 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

- IV. **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, 19 - 21 October 2018
- V. **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
- VI. **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
- VII. **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
- VIII. **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
- IX. **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
- 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
- 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
- XII. **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
- XIII. **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
- XIV. **Identification of Volatile Compounds (VCs) of 'CAMAROSA' and 'OSMANLI' Strawberry Varieties**
ÖZKAN D., GÜNDÜZ K., DURSUN A., GÜLER Z.
İç Anadolu Bölgesi 3. Tarım ve Gıda Kongresi, Sivas, Turkey, 26 - 28 October 2017
- XV. **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
- XVI. **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
- XVII. **Identification of Volatile Compounds (VCs) of 'Gemlik', 'Halhalı' and 'Sarı Hasebi' Olive Leaves**

GÜLER Z., ÖZKAN D., DURSUN A., BOZDOĞAN KONUŞKAN D.

1st International Congress on Medicinal and Aromatic Plants, Konya, Turkey, 10 December - 12 October 2017, pp.90

XVIII. Kilis ve Şami Keçilerinde Laktasyonun Farklı Kademelerinde Süt Yağında Uçucu Bileşenlerin 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, pp.64

XIX. Kilis ve Şam Keçilerine Laktasyonun Farklı Kademelerinde Süt Yağında Uçucu Bileşenlerin Belirlenmesi

DURSUN A., GÜLER Z., ÖZKAN D., KESKİN M., GÜL S., gündüz z., ÖNEL S. E.

1. Ulusal Sütçülük Kongresi, Turkey, 25 - 26 May 2017

XX. 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

XXI. 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

XXII. 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, 10 - 12 May 2017

Supported Projects

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

TÜRKMEN D., GÜLER Z., Project Supported by Higher Education Institutions, Farklı Ticari Rennetlerle Üretilen Beyaz Peynirde Tekstür ve Mikroyapı, 2018 - 2020

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

Metrics

Publication: 31

Citation (Scopus): 41

H-Index (Scopus): 3