

Prof. ZEHRA GÜLER

Personal Information

Email: zguler@mku.edu.tr

Web: <https://avesis.mku.edu.tr/zguler>

International Researcher IDs

ORCID: 0000-0003-1889-9379

Yoksis Researcher ID: 124871

Education Information

Doctorate, Ankara University, Fen Bilimleri Enstitüsü, Turkey 1995 - 2000

Postgraduate, Ankara University, Fen Bilimleri Enstitüsü, Turkey 1989 - 1992

Undergraduate, Ankara University, Ziraat Fakültesi, Süt Teknolojisi Bölümü, Turkey 1984 - 1988

Foreign Languages

English

Dissertations

Doctorate, Beyaz, kaşar ve tulum peynirlerinin serbest yağ asitleri ile duyuşal (tat-koku) nitelikleri arasındaki ilişkiler üzerine bir araştırma, Ankara University, Fen Bilimleri Enstitüsü, 2000

Postgraduate, Yayıkaltı tozunun yoğurt üretiminde kullanım olanaklarının araştırılması, Ankara University, Fen Bilimleri Enstitüsü, 1992

Academic Titles / Tasks

Professor, 2014 - Continues

Associate Professor, 2008 - 2014

Lecturer PhD, Georgia Institute of Technology, 2008 - 2008

Assistant Professor, 2002 - 2008

Assistant Professor, 2002 - 2002

Research Assistant, Ankara University, Ziraat Fakültesi, Süt Teknolojisi Bölümü, 1990 - 1992

Academic and Administrative Experience

Hatay Mustafa Kemal University, 2022 - Continues

Hatay Mustafa Kemal University, 2022 - Continues

Hatay Mustafa Kemal University, 2019 - 2022

Hatay Mustafa Kemal University, 2019 - 2022

2016 - 2019

2016 - 2019

2011 - 2013

2011 - 2013

Courses

Enstrumental Analiz, Undergraduate, 2021-2022, 2020-2021, 2019-2020
Kromatografik Gıda Analizleri, Undergraduate Double Major, 2021-2022, 2019-2020
Mesleki Uygulama, Undergraduate, 2021-2022, 2019-2020
Mezuniyet Çalışması-I, Undergraduate, 2021-2022
Proses Tasarım, Undergraduate, 2021-2022, 2020-2021, 2019-2020
Süt Teknolojisi, Undergraduate, 2021-2022, 2020-2021, 2019-2020
Gıda Analizlerinde Spektroskopik Yöntemler, Undergraduate Double Major, 2021-2022, 2020-2021, 2019-2020
İleri Gıda Biyokimyası II, Undergraduate Double Major, 2021-2022, 2020-2021, 2019-2020
Gıda Analizlerin Analitik Metot Güvenirliği, Undergraduate Double Major, 2021-2022
Mezuniyet Çalışması II, Undergraduate, 2021-2022, 2019-2020
Seminer, Undergraduate Double Major, 2021-2022
İleri Gıda Biyokimyası I, Undergraduate Double Major, 2021-2022, 2020-2021
Gıda Analizlerinde Analitik Metot Güvenirliği, Undergraduate Double Major, 2020-2021
Mesleki Uygulama II, Undergraduate, 2020-2021
Gıda Laboratuarında Analitik Analiz Metodları, Undergraduate Double Major, 2020-2021
Mezuniyet Çalışması I, Undergraduate, 2020-2021, 2019-2020
Gıda Biyokimyası, Undergraduate, 2020-2021, 2019-2020
Gıda İşletmelerinde Sanitasyon, Undergraduate, 2020-2021, 2019-2020
Yöresel Peynirlerin Üretim Yöntemleri, Undergraduate Double Major, 2019-2020

Advising Theses

GÜLER Z., Farklı Pastörizasyon Normu ve Mayalama pH'ı Uygulamalarının Beyaz Peynirde Fizikokimyasal, Biyokimyasal ve Tekstürel Niteliklere Etkisi, Doctorate, D.TÜRKMEN(Student), 2023
GÜLER Z., Sucuk üretiminde etin sarımsakla muamelesinin protein fosforilasyonu, fizikokimyasal ve biyokimyasal niteliklere etkisi, Doctorate, A.DURSUN(Student), 2022
GÜLER Z., Zencefilli yoğurt üretimi: Organik asitlerin ve uçucu bileşenlerin belirlenmesi, Postgraduate, Ö.ÖZER(Student), 2020
GÜLER Z., Farklı ticari rennetlerle üretilen beyaz peynirlerde olgunlaşma sırasında tekstürel, mikroyapısal ve biyokimyasal değişimler, Postgraduate, D.TÜRKMEN(Student), 2019
GÜLER Z., Farklı ticari rennetler ile üretilen beyaz peynirlerde uçucu bileşenler ve serbest amino asitlerin belirlenmesi, Postgraduate, G.SÜNER(Student), 2018
GÜLER Z., Yeni bir ürün: Naneli kefir, Postgraduate, E.GÜL(Student), 2017
GÜLER Z., Keçi derisi ve bidonda olgunlaştırılan koyun (Karaman) tulum peynirlerinde biyokimyasal ve duyuşsal nitelikler, Postgraduate, A.TEKİN(Student), 2016
GÜLER Z., Farklı sıcaklık normları ve yoğurt kültürleri uygulanan sütlerden üretilen yoğurtlarda kimyasal niteliklerin belirlenmesi, Postgraduate, Y.EMRE(Student), 2013
GÜLER Z., Farklı kültür kullanılarak koyun, keçi sütleri ve bunların karışımından üretilen yoğurtların depolama sırasında uçucu bileşenler ve serbest yağ asitlerinde meydana gelen değişimler, Postgraduate, A.CANAN(Student), 2008
GÜLER Z., Farklı tür sütlerden üretilen torba (süzme) yoğurtlarda element içeriğinin belirlenmesi, Postgraduate, H.ŞANAL(Student), 2007

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **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)
- II. **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)
- III. **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)
- IV. **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)
- V. **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)
- VI. **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)
- VII. **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)
- VIII. **Effects of waiting period before milking on orotic, uric and hippuric acid contents of milks from shami and kilis goats Sağlık öncesi bekleme süresinin Şam ve kilis keçi sütlerinin orotik, Ürik ve hippürük 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)
- IX. **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)
- X. **Volatile organic compounds in the aril juices and seeds from selected five pomegranate (*Punica granatum* L.) cultivars**
GÜLER Z., Gül E.
International Journal of Food Properties, vol.20, no.2, pp.281-293, 2017 (SCI-Expanded)
- XI. **Profiles of organic acid and volatile compounds in acid-type cheeses containing herbs and spices (Surk cheese)**
GÜLER Z.
International Journal of Food Properties, vol.17, no.6, pp.1379-1392, 2014 (SCI-Expanded)
- XII. **Volatile organic compounds in watermelon (*Citrullus lanatus*) grafted onto 21 local and two commercial bottle gourd (*Lagenaria siceraria*) rootstocks**
GÜLER Z., Candir E., YETİŞİR H., Karaca F., SOLMAZ İ.
Journal of Horticultural Science and Biotechnology, vol.89, no.4, pp.448-452, 2014 (SCI-Expanded)
- XIII. **Rootstock potential of Turkish *Lagenaria siceraria* germplasm for watermelon: Plant growth, yield**

and quality Türkiye'deki Lagenaria siceraria gen kaynaklarının karpuz için anaçlık potansiyeli: Bitki gelişimi, verim ve kalite

Karaca F., YETİŞİR H., SOLMAZ İ., Çandır E., KURT Ş., Sari N., GÜLER Z.

Turkish Journal of Agriculture and Forestry, vol.36, no.2, pp.167-177, 2012 (SCI-Expanded)

- XIV. **Profiles of non-essential trace elements in ewe and goat milk and their yoghurt, torba yoghurt and whey**
Şanal H., GÜLER Z., Park Y. W.
Food Additives and Contaminants: Part B Surveillance, vol.4, no.4, pp.275-281, 2011 (SCI-Expanded)
- XV. **Evaluation of volatile compounds and free fatty acids in set types yogurts made of ewes', goats' milk and their mixture using two different commercial starter cultures during refrigerated storage**
GÜLER Z., Gürsoy-Balci A. C.
Food Chemistry, vol.127, no.3, pp.1065-1071, 2011 (SCI-Expanded)
- XVI. **The essential mineral concentration of Torba yoghurts and their wheys compared with yoghurt made with cows', ewes' and goats' milks.**
GÜLER Z., Sanal H.
International journal of food sciences and nutrition, vol.60, no.2, pp.153-164, 2009 (SCI-Expanded)
- XVII. **Effects of breed and lactation period on some characteristics and free fatty acid composition of raw milk from Damascus goats and German fawn x hair goat B1 crossbreds**
GÜLER Z., KESKİN M., Masatçioğlu T., GÜL S., Biçer O.
Turkish Journal of Veterinary and Animal Sciences, vol.31, no.5, pp.347-354, 2007 (SCI-Expanded)
- XVIII. **Levels of 24 minerals in local goat milk, its strained yoghurt and salted yoghurt (tuzlu yoğurt)**
GÜLER Z.
Small Ruminant Research, vol.71, no.1-3, pp.130-137, 2007 (SCI-Expanded)
- XIX. **Changes in gross chemical compositions of ewe and goat colostrum during ten days postpartum**
KESKİN M., GÜLER Z., GÜL S., Biçer O.
Journal of Applied Animal Research, vol.32, no.1, pp.25-28, 2007 (SCI-Expanded)
- XX. **Relationships between proteolytic and lipolytic activity and sensory properties (taste-odour) of traditional Turkish white cheese**
GÜLER Z., Uraz T.
International Journal of Dairy Technology, vol.57, no.4, pp.237-242, 2004 (SCI-Expanded)
- XXI. **The use of fungal lipase to accelerate the ripening of Kasar cheese**
GÜLER Z., Gün I., Uraz T.
Milchwissenschaft, vol.59, no.5-6, pp.277-279, 2004 (SCI-Expanded)
- XXII. **Correlations in flavour and chemical parameters of Kasar cheeses**
GÜLER Z., Uraz T.
Milchwissenschaft, vol.59, no.3-4, pp.149-151, 2004 (SCI-Expanded)
- XXIII. **Proteolytic and lipolytic composition of Tulum cheeses**
GÜLER Z., Uraz T.
Milchwissenschaft, vol.58, no.9-10, pp.502-505, 2003 (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 effect of ripening medium (Goat skin bag or plastic barrel) on the volatile profile, color parameter and sensory characteristics of Tulum cheese**
Tekin A., GÜLER Z.
Journal of Central European Agriculture, vol.22, no.1, pp.19-38, 2021 (ESCI)
- V. **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)
- VI. **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 Üniversitesi tarım bilimleri dergisi (online), vol.24, no.3, pp.308-316, 2019 (Peer-Reviewed Journal)
- VII. **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)
- VIII. **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)
- IX. **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)
- X. **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)
- 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)
- XII. **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.
Uludağ Üniversitesi Ziraat Fakültesi Dergisi, vol.30, pp.617-623, 2016 (Peer-Reviewed Journal)
- XIII. **Comparison of Biochemical Changes in Kefir Produced from Organic and Conventional Milk at Different Inoculation Rates of Kefir Grains**
GÜLER Z., Tekin A., Park Y. W.
Journal of Food Science and Therapy, vol.2, no.1, pp.8-14, 2016 (Peer-Reviewed Journal)
- XIV. **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)
- XV. **Sergen Koşullarda Aşılı Crimson Tide Çeşidi Karpuzlarda Kalite Parametrelerindeki Değişimler**
Aras V., ÖZDEMİR A. E., YETİŞİR H., ÇANDIR E., GÜLER Z., Arslan Ö., Üstün D., Baltaer Ö., Ünlü M.
Alatırım, vol.14, no.1, pp.9-18, 2015 (Peer-Reviewed Journal)

- XVI. **Identification of volatile organic compounds VOCs in different colour carrot *Daucus carota* L cultivars using static headspace gas chromatography mass spectrometry**
GÜLER Z., FATİH K., YETİŞİR H.
Cogent Food & Agriculture, vol.1, no.1, pp.1-9, 2015 (Scopus)
- XVII. **Evaluation of volatile compounds of red and white wine treated dil cheese during refrigerated storage**
GÜLER Z., YUNUS EMRE S.
Frontiers in Food Science and Technology, no.1, pp.30-37, 2014 (Peer-Reviewed Journal)
- XVIII. **Organic acid and carbohydrate changes in carrot and wheat bran fortified set type yoghurts at the end of refrigerated storage**
GÜLER Z.
Journal of Food and Nutrition Sciences, no.1, pp.1-6, 2013 (Peer-Reviewed Journal)
- XIX. **Distribution of volatile Compounds in organic tomato *Lycopersicon esculentum* at different ripening time**
GÜLER Z., ŞEKERLİ Y. E.
Akademic Food, vol.11, no.2, pp.6-13, 2013 (Peer-Reviewed Journal)
- XX. **Comparison of free fatty acid composition between low fat and full fat goat milk cheeses stored for 3 months under refrigeration**
NOUIRA W., PARK Y., GÜLER Z., TERRILL T.
Open Journal of Animal Science, no.2, pp.17-23, 2011 (Peer-Reviewed Journal)
- XXI. **Evaluation of sensory properties and their correlation coefficients with physico chemical indices in Turkish set type yoghurts**
GÜLER Z., YOUNG P.
Open Journal of Animal Science, no.1, pp.10-15, 2011 (Peer-Reviewed Journal)
- XXII. **Characteristics of physico chemical properties volatile compounds and free fatty acid profiles of commercial set type Turkish yoghurts**
GÜLER Z., PARK Y.
Open Journal of Animal Science, no.1, pp.1-9, 2011 (Peer-Reviewed Journal)
- XXIII. **Statik tepe boşluğu-gaz kromatografik metot kullanılarak set-tip yoğurtlarda uçucu bileşenlerin belirlenmesi**
GÜLER Z., TAŞDELEN A., ŞENOL H., KERİMOĞLU N., Temel U.
GIDA, vol.34, no.3, pp.137-142, 2009 (Peer-Reviewed Journal)
- XXIV. **The determination of volatile compounds in set type yoghurts by using static headspace gas chromatographic method**
GÜLER Z., TAŞDELEN A., ŞENOL H., KERİMOĞLU N., TEMEL U.
GIDA, vol.34, no.3, pp.137-142, 2009 (Peer-Reviewed Journal)
- XXV. **Evaluation of chemical and color index characteristics of goat milk its yoghurt and salted yoghurt**
GÜLER Z., Young P.
Tropical and Subtropical Agroecosystems, no.11, pp.37-39, 2009 (Peer-Reviewed Journal)
- XXVI. **Doğum sonrası on gün sürecinde avasi koyun kolostrumunda inorganik maddeler ve renk değerlerindeki değişimler**
GÜLER Z., ŞANAL H.
GIDA, vol.32, no.5, pp.235-240, 2007 (Peer-Reviewed Journal)
- XXVII. **Changes in Inorganic substances and colour values of Awassi sheep colostrum during ten days after parturition**
GÜLER Z., SANAL H.
GIDA, vol.32, no.5, pp.235-240, 2007 (Peer-Reviewed Journal)
- XXVIII. **The properties of virgin olive oils manufactured in Hatay region**
GÜLER Z., BALCI A., USTUNEL M. A., TAŞ E.
Academic Food, vol.4, no.24, pp.18-21, 2006 (Peer-Reviewed Journal)
- XXIX. **Determination of colorants on coated candies (Drage) using UV/VIS spectrophotometry as**

qualitative and quantitative

GÜLER Z., ENECÜR H.

GIDA, vol.30, no.4, pp.287-292, 2005 (Peer-Reviewed Journal)

XXX. **The chemical and sensory properties of honeys produced in the east Blacksea Region**

GÜLER Z.

GIDA, vol.30, no.6, pp.379-384, 2005 (Peer-Reviewed Journal)

XXXI. **Research on the possibilities of using dried buttermilk in yoghurt**

GÜLER Z., EMEL S., ATAMER M.

GIDA, vol.21, no.5, pp.317-322, 1996 (Peer-Reviewed Journal)

Books & Book Chapters

I. **Cholesterol**

GÜLER Z., PARK Y.

in: Chemistry and Biochemistry Handbook of Dairy Foods Analysis, F Toldrá, LML Nollet, Editor, CRC PRESS, Florida, pp.261-292, 2021

II. **Yabancı Tip Peynirler**

GÜLER Z.

in: Peynir Biliminin Temelleri, Ali Adnan Hayaloglu, Barbaros Ozer, Editor, Sidas, pp.615-637, 2011

Refereed Congress / Symposium Publications in Proceedings

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

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

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 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

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

VII. **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

VIII. **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

- 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. **IDENTIFICATION OF VOLATILE COMPOUNDS IN VAN HERBY CHEESE VARIETIES (BRINE,ÇOLIK AND LORIK)**
GÜLER Z., Bozkurt B.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus"19-21 April 2018 Kyrenia / Northern Cyprus, Cyprus (Kkct), 19 - 21 April 2018, vol.4
- 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. **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
- XIII. **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
- XIV. **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
- XV. **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
- XVI. **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.
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- XVII. **Determination of Volatile Compounds in Rose Hip Fruit Marmalades, Home-made and Produced on Industrial-Scale**
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Non Academic Experience

Fort Valley University
ANKARA BÜYÜK ŞEHİR BELEDİYESİ