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Personal Information

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International Researcher IDs

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ScopusID: 35281286200

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Education Information

Doctorate, Ankara University, Institute Of Science, Gıda Mühendisliği (Dr), Turkey 2001 - 2007

Postgraduate, Ankara University, Institute Of Science, Gıda Bilimi Ve Teknolojisi (YI) (Tezli), Turkey 1989 - 1994

Undergraduate, Ankara University, Faculty Of Agriculture, Turkey 1984 - 1988

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, Farklı sınıf çaylarda kıvrırma proseslerinin ve değişik hasat dönemlerinin çayın fenolik madde ve alkaloid bileşimine etkisi, Ankara University, Institute Of Science, 2007

Postgraduate, Çeşitli pişirme yöntemlerine bağlı olarak dana etindeki metiyonin ve lisin miktarı değişimlerinin mikrobiyolojik yöntemlerle belirlenmesi, Ankara University, Institute Of Science, 1993

Research Areas

Natural Sciences, Engineering and Technology

Academic Titles / Tasks

Professor, Bursa Uludağ University, ZİRAAT FAKÜLTESİ, GIDA MÜHENDİSLİĞİ, 2022 - Continues

Associate Professor, Bursa Uludağ University, ZİRAAT FAKÜLTESİ, GIDA MÜHENDİSLİĞİ, 2017 - 2022

Associate Professor, Bursa Uludağ University, TEKNİK BİLİMLER MYO, GIDA İŞLEME, 2015 - 2017

Lecturer PhD, Bursa Uludağ University, TEKNİK BİLİMLER MYO, GIDA İŞLEME, 2012 - 2015

Research Assistant, Bursa Uludağ University, TEKNİK BİLİMLER MYO, GIDA İŞLEME, 2007 - 2012

Research Assistant, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2002 - 2007

Lecturer, Bursa Uludağ University, TEKNİK BİLİMLER MYO, GIDA İŞLEME, 1990 - 2002

Lecturer, HumberSide Polytechnic, School Of Food & Fisheries Studies, 1990 - 1991

Courses

Meyve ve Sebze Ürünleri Teknolojisi I, Undergraduate, 2017 - 2018

Çay İşleme Teknolojisi, Postgraduate, 2017 - 2018

Gıda Kalite Kontrolü ve Mevzuatı, Associate Degree, 2017 - 2018

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Bioactive compounds of fresh tea shoots plucked in different seasons: optimization of extraction of polyphenols**
Chebbi H., TÜRKMEN EROL N., İNCEDAYI B., SARI F.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.18, no.6, pp.4192-4203, 2024 (SCI-Expanded)
- II. **Impact of Ohmic Heating and Ultrasound Pretreatments on Oil Absorption and Other Quality Parameters of Fried Potato**
Sarı F., İncedayı B., Türkmen Erol N., Akpınar P., Çopur Ö. U.
POTATO RESEARCH, vol.0, no.0, 2024 (SCI-Expanded)
- III. **A comparative study of electrical and conventional pre-treatments for quality assessment of hot air dried green bell pepper**
TÜRKMEN EROL N., İNCEDAYI B., SARI F., ÇOPUR Ö. U.
Food Science and Technology International, vol.30, no.3, pp.185-196, 2024 (SCI-Expanded)
- IV. **Assessment of the Bioaccessibility of Elaeagnus angustifolia L. Flour and Its Use in Cracker Formulation**
İNCEDAYI B., TÜRKMEN EROL N.
Plant Foods for Human Nutrition, vol.78, no.1, pp.201-206, 2023 (SCI-Expanded)
- V. **THE IMPACT OF CHESTNUT VARIETY ON RECOVERY OF POLYPHENOLS FROM PEELS PRETREATED BY OHMIC HEATING OPTIMIZED BY RESPONSE SURFACE METHODOLOGY**
Türkmen Erol N.
LATIN AMERICAN APPLIED RESEARCH, vol.52, no.4, pp.329-336, 2022 (SCI-Expanded)
- VI. **Mathematical Modelling of Thin Layer Dried Potato and Effects of Different Variables on Drying Behaviour and Quality Characteristics**
Türkmen Erol N.
POTATO RESEARCH, vol.65, no.1, pp.65-82, 2022 (SCI-Expanded)
- VII. **OPTIMIZATION OF EXTRACTION OF POLYPHENOLS FROM CHESTNUT WASTE PRETREATED BY OHMIC HEATING USING BOX-BEHNKEN DESIGN**
Türkmen Erol N., İncedayı B., Sarı F., Çopur Ö. U.
LATIN AMERICAN APPLIED RESEARCH, vol.52, no.2, pp.173-179, 2022 (SCI-Expanded)
- VIII. **Determination of Phenolic Compounds from Various Extracts of Green Tea by HPLC**
Erol N.
ASIAN JOURNAL OF CHEMISTRY, vol.25, no.7, pp.3860-3862, 2013 (SCI-Expanded)
- IX. **Antioxidant and Antibacterial Activities of Various Extracts and Fractions of Fresh Tea Leaves and Green Tea**
Erol N., Sari F., Polat G., Velioglu Y. S.
JOURNAL OF AGRICULTURAL SCIENCES-TARIM BİLİMLERİ DERGİSİ, vol.15, no.4, pp.371-378, 2009 (SCI-Expanded)
- X. **Green and roasted mate: phenolic profile and antioxidant activity**
Erol N., Sari F., Calikoglu E., Velioglu Y. S.
TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, vol.33, no.4, pp.353-362, 2009 (SCI-Expanded)
- XI. **Total polyphenol, antioxidant and antibacterial activities of black mate tea**
Sarı F., Turkmen N., Polat G., Velioglu Y. S.
FOOD SCIENCE AND TECHNOLOGY RESEARCH, vol.13, no.3, pp.265-269, 2007 (SCI-Expanded)

- XII. **Determination of alkaloids and phenolic compounds in black tea processed by two different methods in different plucking seasons**
Turkmen N., Velioglu Y. S.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.87, no.7, pp.1408-1416, 2007 (SCI-Expanded)
- XIII. **Effect of extraction conditions on measured total polyphenol contents and antioxidant and antibacterial activities of black tea**
Turkmen N., Velioglu Y. S., Sari F., Polat G.
MOLECULES, vol.12, no.3, pp.484-496, 2007 (SCI-Expanded)
- XIV. **Effects of cooking methods on chlorophylls, pheophytins and colour of selected green vegetables**
Turkmen N., Poyrazoglu E., Sari F., Velioglu Y.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.41, no.3, pp.281-288, 2006 (SCI-Expanded)
- XV. **Effects of prolonged heating an antioxidant activity and colour of honey**
TÜRKMEN EROL N., SARI F., POYRAZOĞLU E. S., VELİOĞLU Y. S.
Food Chemistry, no.95, pp.653-657, 2006 (SCI-Expanded)
- XVI. **Effects of extraction solvents on concentration and antioxidant activity of black and black mate tea polyphenols determined by ferrous tartrate and Folin-Ciocalteu methods**
Turkmen Erol N., Sari F., Velioglu Y. S.
FOOD CHEMISTRY, vol.99, no.4, pp.835-841, 2006 (SCI-Expanded)
- XVII. **The effect of cooking methods on total phenolics and antioxidant activity of selected green vegetables**
Turkmen Erol N., Sari F., Velioglu Y.
FOOD CHEMISTRY, vol.93, no.4, pp.713-718, 2005 (SCI-Expanded)

Articles Published in Other Journals

- I. **Sebze içerikli zenginleştirilmiş glutensiz cips üretimi ve in-vitro biyoerişilebilirliğinin değerlendirilmesi**
İncedayı B., Türkmen Erol N., Akpınar P.
Food and Health, vol.10, no.2, pp.129-137, 2024 (Peer-Reviewed Journal)
- II. **Polyphenols of Artichoke Fractions and Their In-Vitro Digestion**
Türkmen Erol N.
Kahramanmaraş Sütçü İmam Üniversitesi Fen ve Mühendislik Dergisi, vol.26, no.2, pp.339-345, 2023 (ESCI)
- III. **KESTANE KABUĞUNDAN ELDE EDİLEN POLİFENOLLERİN BİYOERİŞİLEBİLİRLİĞİ VE ERİŞTE FORMÜLASYONUNDA KULLANIMI**
TÜRKMEN EROL N.
GIDA, vol.47, no.5, pp.754-764, 2022 (Peer-Reviewed Journal)
- IV. **BIOACCESSIBILITY OF POLYPHENOLS FROM HAZELNUT SKIN AND THEIR USE IN NOODLE FORMULATION**
İncedayı B., Türkmen Erol N.
International Journal of Agricultural and Natural Sciences, vol.15, no.1, pp.32-41, 2022 (Peer-Reviewed Journal)
- V. **Polyphenols alkaloids and antioxidant activity of different grades Turkish black tea**
TÜRKMEN EROL N., SARI F., VELİOĞLU Y. S.
Gıda, no.35, pp.161-168, 2010 (Peer-Reviewed Journal)
- VI. **Factors Affecting Polyphenol Content and Composition of Fresh and Processed Tea Leaves**
TÜRKMEN EROL N., SARI F., VELİOĞLU Y. S.
Akademik Gıda, no.7, pp.29-40, 2009 (Peer-Reviewed Journal)
- VII. **Minimal işlem görmüş meyve ve sebze üretimi ve gıda güvenliği açısından değerlendirilmesi**
TÜRKMEN EROL N., SARI F.
Anadolu Üniversitesi Bilim ve Teknoloji Dergisi, no.5, pp.223-232, 2004 (Peer-Reviewed Journal)
- VIII. **Toroslardan Gelen Umut Keçiboynuzu**

Refereed Congress / Symposium Publications in Proceedings

- I. **KARADUT MEYVESİ VE FONKSİYONEL GIDA ÜRETİMİNDE KULLANILMASI**
Aşgın Ş., Türkmen Erol N.
ISPEC 10th INTERNATIONAL CONFERENCE on AGRICULTURE, ANIMAL SCIENCES and RURAL DEVELOPMENT, 18 - 19 July 2022, pp.377-388
- II. **Bazı Çayların Antimikrobiyal Aktivitesi ve Gıdalarda Kullanımı**
Helvacıoğlu M., TÜRKMEN EROL N.
12. Gıda Mühendisliği Öğrenci Kongresi, Bursa, Turkey, 21 March 2022
- III. **Evaluation of the bioaccessibility of peanut skin polyphenols and their potential use for food enrichment**
İNCEDAYI B., TÜRKMEN EROL N.
4th International Eurasian Conference on Biological and Chemical Sciences (EurasianBioChem 2021), 24 - 26 November 2021, vol.2, pp.51-55
- IV. **Bioaccessibility Of Polyphenols From Hazelnut Skin And Their Use In Noodle Formulation**
İncedayı B., Türkmen Erol N.
7th International Agriculture Congress (IAC), Ankara, Turkey, 16 October 2021
- V. **KESTANE KABUĞUNDAN ELDE EDİLEN POLİFENOLLERİN BİYOKERİŞİLEBİLİRLİĞİ ÜZERİNE ÇEŞİDİN ETKİSİ: KRAKER FORMÜLASYONUNDA POLİFENOLLERİN KULLANIMI**
Türkmen Erol N., Ünal D.
7th INTERNATIONAL CONFERENCE ON AGRICULTURE, ANIMAL SCIENCES AND RURAL DEVELOPMENT, Muş, Turkey, 18 - 19 September 2021, pp.596-611
- VI. **Drying Kinetics and Quality Characteristics of Hot Air Dried Potato cv. Jelly under Different Process Parameters**
TÜRKMEN EROL N., İNCEDAYI B., SARI F., ÇOPUR Ö. U.
International Conference on Agronomy and Food Science and Technology (AgroFood), İstanbul, Turkey, 20 - 21 June 2019, pp.172-189
- VII. **Effect of tea grade on the content of polyphenols alkaloids and antioxidant activity of Turkish black teas**
TÜRKMEN EROL N., SARI F., VELİOĞLU Y. S.
2nd International Congress on Food and Nutrition, İstanbul, Turkey, 24 - 26 October 2007
- VIII. **Various extracts and their fractions obtained from fresh tea leaves and green tea antioxidant and antibacterial activities**
TÜRKMEN EROL N., SARI F., POLAT YEMİŞ G., VELİOĞLU Y. S.
The SAFE Consortium International Congress on Food Safety, Budapest, Hungary, 11 - 14 June 2006
- IX. **Determination of flavanols and caffeine and antioxidant activity of fresh young shoots of tea Camellia sinensis grown in Turkey**
POYRAZOĞLU E. S., TÜRKMEN EROL N., VELİOĞLU Y. S.
ICOS 2004 International Conference on O-Cha (tea) Culture and Science, Shizuoka, Japan, 4 - 06 November 2004

Supported Projects

İNCEDAYI B., ÇOPUR Ö. U., TÜRKMEN EROL N., SARI F., Project Supported by Higher Education Institutions, Kızarmış Parmak Patates Üretiminde Yenilikçi Teknolojilerin Yağı Azaltma Üzerine Etkisinin Araştırılması, 2020 - 2024
İncedayı B., Türkmen Erol N., Çopur Ö. U., Project Supported by Higher Education Institutions, Ohmik ve Mikrodalga Isıtma Önışlemlerinin Yeşil Dolma Biberin Kuruma Süresi ve Kalite Parametreleri Üzerine Etkisi, 2019 - 2023

Çopur Ö. U., İncedayı B., Türkmen Erol N., Project Supported by Higher Education Institutions, Kestane Kabuğunda Bulunan Polifenollerin Ohmik Isıtma Destekli Ekstraksiyonu ve İn-vitro Biyoalnabilirliğinin Araştırılması, 2018 - 2022
Türkmen Erol N., Veliöğlü Y. S., Project Supported by Higher Education Institutions, Farklı Çay Ekstraktlarının Antioksidan Antibakteriyel Etkileri ve Fenolik Madde Dağılımının HPLC ile Belirlenmesi, 2006 - 2007
Türkmen Erol N., Veliöğlü Y. S., TUBITAK Project, Ekstraksiyon Koşullarının Siyah Çayın Polifenolik Madde Dağılımı ve Antioksidan Aktivitesi Üzerine Etkileri, 2006 - 2007
Türkmen Erol N., Veliöğlü Y. S., Project Supported by Higher Education Institutions, Ekstraksiyon Koşullarının Siyah Çayda ve Mate Çayında Polifenol Antioksidan ve Antimikrobiyal Aktivite Üzerine Etkileri, 2005 - 2006

Metrics

Publication: 34

Citation (WoS): 1617

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H-Index (Scopus): 9