

Prof. VİLDAN UYLAŞER

Personal Information

Office Phone: [+90 224 294 1499](tel:+902242941499) Extension: 41499

Email: uylaserv@uludag.edu.tr

Web: <https://avesis.uludag.edu.tr/uylaserv>

International Researcher IDs

ScholarID: B8YN_0cAAAAJ

ORCID: 0000-0002-5532-5203

Publons / Web Of Science ResearcherID: AAG-8410-2021

ScopusID: 8228159700

Yoksis Researcher ID: 122953

Education Information

Undergraduate, Anadolu University, Faculty Of Business Administration, Department Of Business, Turkey 2003 - 2007

Doctorate, Bursa Uludağ University, FEN BİLİMLERİ ENSTİTÜSÜ, Gıda Mühendisliği (Dr), Turkey 1989 - 1996

Postgraduate, Bursa Uludağ University, FEN BİLİMLERİ ENSTİTÜSÜ, Gıda Mühendisliği (Yl) (Tezli), Turkey 1985 - 1989

Undergraduate, Bursa Uludağ University, ZİRAAT FAKÜLTESİ, Gıda Bilimi Ve Teknolojisi Bölümü, Turkey 1980 - 1986

Foreign Languages

English, B2 Upper Intermediate

Research Areas

Engineering and Technology

Academic Titles / Tasks

Professor, Bursa Uludağ University, ZİRAAT FAKÜLTESİ, GIDA MÜHENDİSLİĞİ, 2017 - Continues

Associate Professor, Bursa Uludağ University, ZİRAAT FAKÜLTESİ, GIDA MÜHENDİSLİĞİ, 2011 - Continues

Assistant Professor, Bursa Uludağ University, ZİRAAT FAKÜLTESİ, GIDA MÜHENDİSLİĞİ, 1988 - 2011

Advising Theses

UYLAŞER V., Determination of total phenolic content antioxidant capacity and bioavailability of Artvin kavut flour, Postgraduate, E.Özdemir(Student), 2020

UYLAŞER V., Effect of drying methods on total phenolic content and antioxidant activity of rosemary, basil, thyme, peppermint and stevia, Postgraduate, H.Damla(Student), 2019

UYLAŞER V., Determination of changes in antioxidant activity and phenolic compounds of Gemlik olive leaf from setting fruit to harvest, Postgraduate, E.Doğangün(Student), 2018

UYLAŞER V., Monitoring of microbiological growth during the fermentation of gemlik style sele olive production and

investigate the effect of pasteurization on the shelf life of the product, Postgraduate, S.Alak(Student), 2016
UYLAŞER V., Investigation of the effect of locality and processing technique on phenolic compounds of Gemlik variety black table olives, Doctorate, G.Yıldız(Student), 2014
UYLAŞER V., Some food with therapeutic effect and their areas of use, Postgraduate, T.Şebnem(Student), 2010
UYLAŞER V., Effect of different acids and pH on color stability in cucumber pickle production, Postgraduate, Y.Turgay(Student), 2008
UYLAŞER V., Determination of benzoic and sorbic acids in different brands of food on the Bursa market, Postgraduate, N.Koyuncu(Student), 2006
UYLAŞER V., Effects of different usage removal bitterness on production period and products quality in the fermented green table olive, Postgraduate, E.Savaş(Student), 2006
UYLAŞER V., Pickle production from stocked cornichons with various applications, Postgraduate, F.Erdem(Student), 2002

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Determination of phenolic profile of Gemlik olive cultivar**
Yildiz E., UYLAŞER V.
Indian Journal of Traditional Knowledge, vol.1, no.3, pp.604-610, 2023 (SCI-Expanded)
- II. **Horticultural Characteristics of Chestnut Growing in Turkey**
Serdar Ü., Akyüz B., Ceyhan V., Hazneci K., Mert C., Er E., Ertan E., Savas K. S. C., Uylaşer V.
ERWERBS-OBSTBAU, no.3, pp.239-245, 2018 (SCI-Expanded)
- III. **Effects of long-term consumption of high fructose corn syrup containing peach nectar on body weight gain in sprague dawley rats**
ÖZCAN SİNİR G., SUNA S., Inan S., Bagdas D., TAMER C. E., ÇOPUR Ö. U., SIĞIRLI D., SARANDÖL E., SÖNMEZ G., ERCAN İ., et al.
FOOD SCIENCE AND TECHNOLOGY, vol.37, no.2, pp.337-343, 2017 (SCI-Expanded)
- IV. **Physical and Chemical Properties of Pekmez (Molasses) Produced with Different Grape Cultivars**
TÜRKBEN C., SUNA S., Izli G., UYLAŞER V., Demir C.
JOURNAL OF AGRICULTURAL SCIENCES-TARIM BILIMLERI DERGISI, vol.22, no.3, pp.339-348, 2016 (SCI-Expanded)
- V. **Physical and chemical characteristics of goldenberry fruit (Physalis peruviana L.)**
Yildiz G., İZLİ N., ÜNAL H., UYLAŞER V.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.52, no.4, pp.2320-2327, 2015 (SCI-Expanded)
- VI. **Changes in phenolic compounds during ripening in Gemlik variety olive fruits obtained from different locations**
Uylaser V.
CYTA-JOURNAL OF FOOD, vol.13, no.2, pp.167-173, 2015 (SCI-Expanded)
- VII. **The Historical Development and Nutritional Importance of Olive and Olive Oil Constituted an Important Part of the Mediterranean Diet**
UYLAŞER V., Yildiz G.
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, vol.54, no.8, pp.1092-1101, 2014 (SCI-Expanded)
- VIII. **Effect of different drying methods on drying characteristics, colour, total phenolic content and antioxidant capacity of Goldenberry (Physalis peruviana L.)**
İZLİ N., Yildiz G., ÜNAL H., Isik E., UYLAŞER V.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, no.1, pp.9-17, 2014 (SCI-Expanded)
- IX. **Fatty Acid Profile and Mineral Content of Commercial Table Olives from Turkey**
UYLAŞER V., Yildiz G.
NOTULAE BOTANICAE HORTI AGROBOTANICI CLUJ-NAPOCA, vol.41, no.2, pp.518-523, 2013 (SCI-Expanded)
- X. **Quality Improvement of Green Table Olive cv. 'Domat' (Olea europaea L.) Grown in Turkey Using Different De-Bittering Methods**

Savas E., UYLAŞER V.

NOTULAE BOTANICAE HORTI AGROBOTANICI CLUJ-NAPOCA, vol.41, no.1, pp.269-275, 2013 (SCI-Expanded)

- XI. **Effect of Freezing and Frozen Storage on Phenolic Compounds of Raspberry and Blackberry Cultivars**
TÜRK BEN C., Sariburun E., Demir C., UYLAŞER V.
FOOD ANALYTICAL METHODS, vol.3, no.3, pp.144-153, 2010 (SCI-Expanded)
- XII. **Phenolic Content and Antioxidant Activity of Raspberry and Blackberry Cultivars**
Sariburun E., ŞAHİN S., Demir C., TÜRK BEN C., UYLAŞER V.
JOURNAL OF FOOD SCIENCE, vol.75, no.4, 2010 (SCI-Expanded)
- XIII. **Influence of Traditional Processing on Some Compounds of Rose Hip (*Rosa canina* L.) Fruits Collected From Habitat in Bursa, Turkey**
TÜRK BEN C., UYLAŞER V., İNCEDAYI B.
ASIAN JOURNAL OF CHEMISTRY, vol.22, no.3, pp.2309-2318, 2010 (SCI-Expanded)
- XIV. **Effects of different maturity periods and processes on nutritional components of rose hip (*Rosa canina* L.)**
TÜRK BEN C., UYLAŞER V., İNCEDAYI B., Celikkol I.
JOURNAL OF FOOD AGRICULTURE & ENVIRONMENT, vol.8, no.1, pp.26-30, 2010 (SCI-Expanded)
- XV. **Benzoic Acid and Sorbic Acid Levels in Some Dairy Products Consumed in Turkey**
Koyuncu N., UYLAŞER V.
ASIAN JOURNAL OF CHEMISTRY, vol.21, no.6, pp.4901-4908, 2009 (SCI-Expanded)
- XVI. **DETERMINATION OF BENZOIC AND SORBIC ACID IN TURKISH FOOD USING HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY**
Koyuncu N., UYLAŞER V.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.33, no.3, pp.361-369, 2009 (SCI-Expanded)
- XVII. **Physico-Chemical Properties and Fatty Acid Composition of Gemlik Variety Olives**
UYLAŞER V., Incedayi B., TAMER C. E., Yilmaz N., ÇOPUR Ö. U.
ASIAN JOURNAL OF CHEMISTRY, vol.21, no.4, pp.2861-2868, 2009 (SCI-Expanded)
- XVIII. **Hedonic Price Model of Table Olive in Turkish Markets: a Case Study of Bursa Province**
TAMER C. E., UYLAŞER V., İNCEDAYI B., VURAL H., ÇOPUR Ö. U.
NOTULAE BOTANICAE HORTI AGROBOTANICI CLUJ-NAPOCA, vol.37, no.1, pp.219-223, 2009 (SCI-Expanded)
- XIX. **A traditional Turkish beverage shalgam: Manufacturing technique and nutritional value**
İNCEDAYI B., UYLAŞER V., ÇOPUR Ö. U.
JOURNAL OF FOOD AGRICULTURE & ENVIRONMENT, vol.6, pp.31-34, 2008 (SCI-Expanded)
- XX. **The quantitative analysis of some quality criteria of Gemlik variety olives**
UYLAŞER V., TAMER C. E., İNCEDAYI B., VURAL H., ÇOPUR Ö. U.
JOURNAL OF FOOD AGRICULTURE & ENVIRONMENT, vol.6, pp.26-30, 2008 (SCI-Expanded)

Articles Published in Other Journals

- I. **Türkiye’xxde Farklı Lokasyonlarda Üretilen Pekmezin (Üzüm Pekmezi) Fiziksel ve Kimyasal Özellikleri**
TÜRK BEN C., UYLAŞER V.
BAHÇE, vol.47, no.1, pp.131-139, 2018 (Peer-Reviewed Journal)
- II. **Microbiological Monitoring of Olive Fermentation Process of Gemlik Type Dry-Salted Black Olives and Investigation of the Effect of Pasteurization on the Product’xxs Shelf Life**
ALAK S., UYLAŞER V.
Journal of Biological Environmental Sciences, vol.11, no.33, pp.149-164, 2017 (Peer-Reviewed Journal)
- III. **Potential Contributions of Olives and Olive Oil in the Developing Tourism in Mudanya(Bursa)**
UYLAŞER V., TÜRK BEN C.
International Rural Tourism and Development Journal, vol.1, no.1, pp.26-29, 2017 (Peer-Reviewed Journal)

- IV. **Regions of Vineyard Tourism in Turkey**
TÜRK BEN C., UYLAŞER V.
International Rural Tourism and Development Journal, vol.1, no.1, pp.36-41, 2017 (Peer-Reviewed Journal)
- V. **Cronobacter sakazakiinin Gıda Güvenliği Açısından Önemi**
DOĞANGÜN E., UYLAŞER V.
U.Ü.Ziraat Fakültesi Dergisi, vol.30, no.2, pp.91-100, 2016 (Peer-Reviewed Journal)
- VI. **Effects of Citric Acid and Na-Metabisulphite on the Shelf Life of Minimally Processed Hacıomer cv. Chestnut**
UYLAŞER V., İNCEDAYI B., YILDIZ G.
International Journal of Applied Science and Technology, vol.4, no.1, pp.127-135, 2014 (Peer-Reviewed Journal)
- VII. **An Overview of Chestnut Production in Turkey**
Serdar Ü., Mert C., Ertan E., Uylaşer V., Er E., Ceyhan V., Akyüz B., Hazneci K., Coşkun K. S.
ACTA HORTICULTURAE, vol.1019, no.1, pp.211-214, 2014 (Scopus)
- VIII. **A General Assessment of the Candied Chestnut Industry in Turkey**
Uylaşer V., Yıldız G., Mert C., Serdar Ü.
ACTA HORTICULTURAE, vol.1019, pp.229-234, 2014 (Scopus)
- IX. **Bursa Yöresinde Yetiştirilen Zeytinlerin Bileşimleri**
İNCEDAYI B., UYLAŞER V., TAMER C. E., YILMAZ N., ÇOPUR Ö. U.
Hasad Gıda, vol.21, no.248, pp.18-23, 2006 (Non Peer-Reviewed Journal)
- X. **Zeytin, Zeytinyağı ve Beslenmedeki Önemi**
UYLAŞER V., İNCEDAYI B.
Dünya Gıda, no.2, pp.68-70, 2005 (Non Peer-Reviewed Journal)
- XI. **Düşük Kalorili Light Boza Üretimine Araştırılması**
UYLAŞER V., TAMER C. E., ÇOPUR Ö. U.
Dünya Gıda Dergisi, no.7, pp.119-122, 2002 (Peer-Reviewed Journal)
- XII. **Microbial Load of a Production Line for Apple Juice Concentrate**
ŞAHİN İ., BAŞOĞLU F., ÇOPUR Ö. U., KORUKLUOĞLU M., UYLAŞER V., AKPINAR BAYİZİT A.
Adv. Food Sci. (CMTL), vol.20, no.5, pp.137-143, 1998 (Peer-Reviewed Journal)
- XIII. **A Research on the Effects of Fermentation Type and Additives on Quality and Preservation and Development of Adequate Technique in Brined Vine Leaves Production**
BAŞOĞLU F., ŞAHİN İ., KORUKLUOĞLU M., UYLAŞER V., AKPINAR BAYİZİT A.
TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, 1996 (Scopus)
- XIV. **Salamura Yaprak Üretiminde Fermentasyon Şekli ve Katkı Maddelerinin Kalite ve Dayanıklılığa Etkisinin Araştırılması ve Uygun Tekniğin Geliştirilmesi**
BAŞOĞLU F., ŞAHİN İ., KORUKLUOĞLU M., UYLAŞER V., AKPINAR BAYİZİT A.
Turkish Journal of Agriculture and Forestry, vol.20, pp.535-545, 1996 (Scopus)

Refereed Congress / Symposium Publications in Proceedings

- I. **Ultrasonik Ekstraksiyon ve Geleneksel İnfüzyon Yöntemlerinin Tıbbi ve Aromatik Bitkiler Kullanılarak Üretilen Şerbet Üzerine Etkisinin İncelenmesi**
YILMAZ E., Durgut S., ÖZDEMİR K., TAMER C. E., UYLAŞER V., KAÇAR O.
5. GELENEKSEL GIDALAR SEMPOZYUMU, Bursa, Turkey, 24 November 2022
- II. **Turkey's Vineyard Tourism Regions (Türkiye'nin Bağ Turizm Bölgeleri)**
TÜRK BEN C., UYLAŞER V.
1th International Rural Tourism and Development Congress, Bursa, Turkey, 4 - 06 May 2017, pp.133
- III. **Turkey's Vineyard Tourism Regions**
TÜRK BEN C., UYLAŞER V.
1th International Rural Tourism and Development Congress, 4 - 06 May 2017, pp.133
- IV. **Contribution of Olive and Olive Oil to the Development of Mudanya (Bursa) Tourism**
Zeytin ve

Zeytinyağının Mudanya (Bursa) Turizminin Gelişimine Katkıları

UYLAŞER V., TÜRK BEN C.

1th International Rural Tourism and Development Congress, 4 - 06 May 2017, pp.125

- V. **Agricultural Products that Contribute to the Development of Bursa and its Districts Bursa ve İlçelerinin Kalkınmasına Katkı Sağlayan Tarımsal Ürünler**
ELBASAN İ. Z., ÖZDEMİR E., UYGUR C. S., UYLAŞER V.
1th International Rural Tourism and Development Congress, 4 - 06 May 2017, pp.146
- VI. **Yüksek Fruktozlu Mısır Şurubu Tüketiminin Obezite ve Pankreas Kanseri Oluşumuna Etkisinin Araştırılması**
ÇOPUR Ö. U., ERCAN İ., SÖNMEZ G., UYLAŞER V., TAMER C. E., KAYA E., İNCEDAYI B., SUNA S., ÖZCAN SİNİR G., İNAN ÖZTÜRKOĞLU S.
Uludağ Üniversitesi II. Bilgilendirme ve Ar-Ge Günleri, Bursa, Turkey, 13 - 15 November 2012
- VII. **Çikolata Kaplı Kestane Şekerlemelerinin Fizikokimyasal ve Mikrobiyolojik Özellikleri Üzerine Bir Araştırma**
TAMER C. E., YILDIZ G., UYLAŞER V., ÇOPUR Ö. U.
III. Geleneksel Gıdalar Sempozyumu, Konya, Turkey, 10 - 12 May 2012
- VIII. **Research on The New Production Methods of Black Table Olives**
KORUKLUOĞLU M., UYLAŞER V.
III Jornadas Internacionales De La Aceituna de Mesa, 10 - 11 March 2010
- IX. **A Research on Suitability of Some Chestnut Cultivars for Candied Chestnut**
UYLAŞER V., İNCEDAYI B., MERT C., SOYLU A.
1st European Congress on Chestnut - Castanea 2009, CUNEO, 13 - 16 October 2009, vol.866, pp.571-580
- X. **Türkben C Uylaşer V İncedayı B ve Çelikkol I Farklı olgunluk ve işlemenin Kuşburnu Rosa canina L nun Bazı Önemli Bileşenleri Üzerine Etkisi**
TÜRK BEN C., UYLAŞER V., İNCEDAYI B., ÇELİKKOL I.
III. Ulusal Üzümsü Meyveler Sempozyumu, Kahramanmaraş, Turkey, 10 - 12 June 2009, pp.168
- XI. **Antioxidant Antiinflammatory and Antinociceptive Activities of Vitis Vinifera L cv Sultani Çekirdeksiz Leaves and Its Ethnic Products**
KOŞAR M., TUNALIER TOPRAKLI Z., MALYER H., AKKOL E., UYLAŞER V., TÜRK BEN C., BAŞER K. H. C.
6th International Symposium on The Chemistry of Natural Compounds, Ankara, Turkey, 28 - 29 June 2005, pp.155
- XII. **Uludağ Üniversitesi deneme bağında yetiştirilen siyah üzümün şaraba uygunluğu ve üretim yönteminin şarap bileşimine etkilerinin araştırılması**
GÜRBÜZ O., KUMRAL A., UYLAŞER V., ŞAHİN İ.
Türkiye 8. Gıda Kongresi, Turkey, 26 - 28 May 2004, pp.3
- XIII. **Gemlik tipi zeytinlerde mikotoksin kirliliğinin araştırılması**
KORUKLUOĞLU M., GÜRBÜZ O., UYLAŞER V., KUMRAL A., ŞAHİN İ.
Türkiye 1. Zeytincilik Sempozyumu, Turkey, 6 - 09 June 2000, pp.214-219
- XIV. **Yeşil zeytin üretiminde farklı çeşit ve uygulamaların ürün kalitesine etkisi**
UYLAŞER V., KORUKLUOĞLU M., GÖÇMEN D., KUMRAL A., ŞAHİN İ.
Türkiye 1. Zeytincilik Yetiştiriciliği Sempozyumu, Turkey, 6 - 09 June 2000, pp.220-226
- XV. **Salamura zeytinlerde bozulma etkeni küfler**
GÖÇMEN D., KORUKLUOĞLU M., UYLAŞER V., GÜRBÜZ O., KUMRAL A., ŞAHİN İ.
Türkiye 1. Zeytincilik Sempozyumu, Turkey, 6 - 09 June 2000, pp.467-472
- XVI. **Hıyar turşusu üretiminde potasyum sorbat derişiminin fermentasyona etkisi ve meyveye geçme oranının belirlenmesi**
UYLAŞER V., GÖÇMEN D., KORUKLUOĞLU M., KUMRAL A., ŞAHİN İ.
11. KÜKEM Biyoteknoloji Kongresi, Turkey, 6 - 09 September 1999, vol.23, pp.11-18

Publication: 50

Citation (WoS): 512

Citation (Scopus): 595

H-Index (WoS): 9

H-Index (Scopus): 9