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Education Information

Doctorate, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2012 - 2017

Postgraduate, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2009 - 2012

Undergraduate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2005 - 2009

Foreign Languages

English, B2 Upper Intermediate

Certificates, Courses and Trainings

Education Management and Planning, Tarım ve Gıda Bilimleri Araştırma Projesi Hazırlama ve Yürütme Eğitimi, Çanakkale Onsekiz Mart Üniversitesi & TÜBİTAK-BİDEP-2237, 2014

Education Management and Planning, Advanced Course. "Innovative packaging for fresh and lightly processed fruits and vegetables", CIHEAM (Mediterranean Agronomic Institute of Zaragoza, SPAIN), 2013

Dissertations

Doctorate, Beyaz Nektarin Kalitesinin Isıl Olmayan Muhafaza Yöntemleriyle Korunması ve Görüntü İşleme Teknikleriyle Değerlendirilmesi, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2017

Postgraduate, Kaşar Peynirinin Bileşim, Proteoliz, Fonksiyonel ve Duyusal Özellikleri Üzerine İnek, Koyun ve Keçi Sütü Kullanımının Etkisi, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2012

Research Areas

Food Engineering, Engineering and Technology

Academic Titles / Tasks

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Machine Learning-Assisted Near- and Mid-Infrared spectroscopy for rapid discrimination of wild and farmed Mediterranean mussels (*Mytilus galloprovincialis*)**
AYVAZ H., TEMİZKAN R., KAYA B., Salman M., Menevseoglu A., AYVAZ Z., Gunes N., Ali Dogan M., Mortaş M.
Microchemical Journal, vol.196, 2024 (SCI-Expanded)
- II. **A comprehensive study on the quality characteristics of sweet red pepper paste and the evaluation of near-infrared spectroscopy as a rapid alternative tool**
Ayvaz H., Temizkan R., Menevseoglu A., Dogan M. A., Nazlim B. A., Gunay E., Uysal Pala Ç.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.249, no.3, pp.607-618, 2023 (SCI-Expanded)
- III. **Anthocyanins: Metabolic Digestion, Bioavailability, Therapeutic Effects, Current Pharmaceutical/Industrial Use, and Innovation Potential**
Ayvaz H., Cabaroglu T., Akyildiz A., Uysal Pala Ç., Temizkan R., Ağçam E., Ayvaz Z., Durazzo A., Lucarini M., Direito R., et al.
ANTIOXIDANTS, vol.12, no.1, pp.1-39, 2023 (SCI-Expanded)
- IV. **Rapid discrimination of Turkish commercial hazelnut (*Corylus avellana* L.) varieties using Near-Infrared Spectroscopy and chemometrics**
Ayvaz H., Temizkan R., Genis H. E., Mortas M., Genis D. O., DOĞAN M. A., Nazlim B. A.
Vibrational Spectroscopy, vol.119, pp.103353, 2022 (SCI-Expanded)
- V. **Effectiveness of different packaging films and trays on mushrooms (*Agaricus bisporus*) subjected to simulated transportation conditions at different vibration frequencies**
Ozturk M., YAKAR E., TEMİZKAN R., ADAY M. S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.5, 2021 (SCI-Expanded)
- VI. **Rapid detection of milk fat adulteration in yoghurts using near and mid-infrared spectroscopy**
TEMİZKAN R., CAN A., Dogan M. A., Mortas M., AYVAZ H.
International Dairy Journal, vol.110, 2020 (SCI-Expanded)
- VII. **Efficacy evaluation of ultrasound treatment on the postharvest storability of white nectarine by both physicochemical and image processing analyses**
TEMİZKAN R., Atan M., BÜYÜKCAN M. B., CANER C.
POSTHARVEST BIOLOGY AND TECHNOLOGY, vol.154, pp.41-51, 2019 (SCI-Expanded)
- VIII. **Quick vacuum drying of liquid samples prior to ATR-FTIR spectral collection improves the quantitative prediction: a case study of milk adulteration**
AYVAZ H., TEMİZKAN R.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.53, no.11, pp.2482-2489, 2018 (SCI-Expanded)
- IX. **Preventing oil leakage with natural wax additions during storage of tahini halva.**
Öğütçü M., Arifoğlu N., Temizkan R., YILMAZ E.
RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol.95, pp.95-104, 2018 (SCI-Expanded)
- X. **Potential of antimicrobial active packaging 'containing natamycin, nisin, pomegranate and grape seed extract in chitosan coating' to extend shelf life of fresh strawberry**
Duran M., ADAY M. S., DEMİREL ZORBA N. N., TEMİZKAN R., BÜYÜKCAN M. B., CANER C.
FOOD AND BIOPRODUCTS PROCESSING, vol.98, pp.354-363, 2016 (SCI-Expanded)
- XI. **Structure and Stability of Fish Oil Organogels Prepared with Sunflower Wax and Monoglyceride**
ÖĞÜTCÜ M., TEMİZKAN R., ARİFOĞLU N., YILMAZ E.
JOURNAL OF OLEO SCIENCE, vol.64, no.7, pp.713-720, 2015 (SCI-Expanded)
- XII. **Changes during ripening in chemical composition, proteolysis, volatile composition and texture in Kashar cheese made using raw bovine, ovine or caprine milk**

TEMİZKAN R., Yasar K., HAYALOĞLU A. A.

INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, no.12, pp.2643-2649, 2014 (SCI-Expanded)

XIII. Role of Ozone Concentrations and Exposure Times in Extending Shelf Life of Strawberry

Aday M. S., Büyükcan M. B., Temizkan R., Caner C.

OZONE-SCIENCE & ENGINEERING, vol.36, no.1, pp.43-56, 2014 (SCI-Expanded)

XIV. An innovative technique for extending shelf life of strawberry: Ultrasound

ADAY M. S., TEMİZKAN R., BÜYÜKCAN M. B., CANER C.

LWT-FOOD SCIENCE AND TECHNOLOGY, vol.52, no.2, pp.93-101, 2013 (SCI-Expanded)

Articles Published in Other Journals

I. Rapid detection of green pea adulteration in ground pistachio nuts using near and mid-infrared spectroscopy

TEMİZKAN R., DOĞAN M. A., ATAKAN O., NAZLIM B. A., AYVAZ H.

International Journal of Agriculture Forestry and Life Sciences, vol.4, no.1, pp.71-78, 2020 (Peer-Reviewed Journal)

II. Investigation of the Morphological and Color Changes of Damaged Green Plums During Storage Time Using Digital Image Processing Techniques

SİNECEN M., TEMİZKAN R., CANER C.

GAZI UNIVERSITY JOURNAL OF SCIENCE, vol.28, no.1, pp.133-139, 2015 (ESCI)

III. Fonksiyonel Gıda olarak Yumurta: Bileşenleri ve Fonksiyonel Özellikleri

YÜCEER M., CANER C., TEMİZKAN R.

Akademik Gıda - Academic Food Journal, vol.10, no.4, pp.70-76, 2012 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

I. Detection of foreign oil adulteration in yogurt using near and mid-infrared spectroscopy

TEMİZKAN R., CAN A., DOĞAN M. A., AYVAZ H.

2. International Conference on "Agriculture, Forestry & Life Sciences", Prag, Czech Republic, 18 - 20 April 2019, pp.74

II. Using of Non-Destructive Testing Systems for Quality Evaluation of Food Products

BÜYÜKCAN M. B., TEMİZKAN R.

2nd INTERNATIONAL CONFERENCE ON INNOVATIONS IN NATURAL SCIENCE & ENGINEERING & ENGINEERING, Kiev, Ukraine, 07 September 2018, pp.52-57

III. The Use of FT-IR and Chemometrics for Quantification of Bovine Milk Adulteration in Caprine and Ovine Milk

AYVAZ H., TEMİZKAN R.

16th International Conference, Prospects for the 3rd Millennium Agriculture, Cluj, Romania, 28 - 30 September 2017, pp.376

IV. Color Changes of Coated, Ozone and Ultrasound Treated Eggs during Long Term Storage

Yüceer M., Caner C., Temizkan R., Büyükcan M. B.

XVII. European Symposium on the Quality of Eggs and Egg Products, Edinburgh, England, 3 - 05 September 2017, pp.8

V. Physicochemical Characteristics, Functional Properties and Rheological Behaviors of Ultrasound Treated Liquid Whole Egg

YÜCEER M., CANER C., TEMİZKAN R.

XVII. European Symposium on the Quality of Eggs and Egg Products, Edinburgh, United Kingdom, 3 - 05 September 2017, pp.5

- VI. **QUALITY EXTENSION OF FRESH LEMONS BY USING THE BREATHWAY MEMBRANE TECHNOLOGY**
 atan m., öztürk m., YAKAR E., ADAY M. S., TEMİZKAN R., shehbaz s.
 The International Joint Science Congress of Material and Polymers, Ohrid, Macedonia, 25 - 28 August 2017
- VII. **USING ACTIVE PACKAGING TO PRESERVE QUALITY OF SWEET CHERRY**
 topuz o., atan m., YAKAR E., ADAY M. S., TEMİZKAN R.
 The International Joint Science Congress of Materials and Polymers, Ohrid, Macedonia, 25 - 28 August 2017
- VIII. **EFFECT OF PACKAGING MATERIALS ON MUSHROOM QUALITY DURING DIFFERENT TRANSPORTATION FREQUENCIES**
 öztürk m., atan m., YAKAR E., ADAY M. S., TEMİZKAN R., topuz o.
 The International Joint Science Congress of Materials and Polymers, Ohrid, Macedonia, 25 - 28 August 2017
- IX. **Effect of Packaging Materials on Mushroom Quality During Different Transportation Frequencies on Mushroom Quality**
 Öztürk M., Atan M., YAKAR E., ADAY M. S., TEMİZKAN R., Topuz O.
 ISCMP-The International Joint Science Congress of Materials and Polymers, Ohrid, Macedonia, 25 - 28 August 2017, pp.50
- X. **Sıvı Yumurta Kalitesine Termal İşleme Tekniklerine Alternatif Olarak Yeni Tekniklerin Kullanımı ve Etkinliği**
 YÜCEER M., CANER C., TEMİZKAN R.
 9. Gıda Mühendisliği Kongresi, İzmir, Turkey, 12 - 14 November 2015, pp.179
- XI. **Fosfolipaz Enziminin Sıvı Yumurta Akı Fonksiyonel Kalitesine Etkisi**
 YÜCEER M., CANER C., ALDEMİR H., TEMİZKAN R.
 9. Gıda Mühendisliği Kongresi, İzmir, Turkey, 12 - 14 November 2015, pp.178
- XII. **Enzim Modifiye Sıvı Yumurta Akının Reolojik Karakterizasyonu**
 YÜCEER M., TEMİZKAN R., ALDEMİR H., CANER C.
 6. Ulusal Veteriner Gıda Hijyeni Kongresi, Van, Turkey, 7 - 11 October 2015
- XIII. **Atımlı Işık (Pulsed Light) Uygulamasının Gıdalarda Kullanımı**
 YÜCEER M., TEMİZKAN R., ALDEMİR H., CANER C.
 6. Ulusal Veteriner Gıda Hijyeni Kongresi, Van, Turkey, 7 - 11 October 2015, pp.244-245
- XIV. **Gıda İşlemede Isısal Olmayan Yeni Teknikler**
 Yüceer M., Temizkan R., Aldemir H., Caner C.
 6. Ulusal Veteriner Gıda Hijyeni Kongresi, Van, Turkey, 7 - 11 October 2015, pp.242-243
- XV. **Investigating FT-NIR Spectral and Color Properties of Lysozyme-Chitosan Coated Egg Freshness during Storage**
 YÜCEER M., CANER C., TEMİZKAN R.
 XVI. European Symposium on the Quality of Eggs and Egg Products, Nantes, France, 10 - 13 May 2015, vol.71, no.1, pp.131
- XVI. **Evaluating of Color Changes in Various Edible Coated Eggs during Storage**
 YÜCEER M., CANER C., TEMİZKAN R.
 XVI. European Symposium on the Quality of Eggs and Egg Products, Nantes, France, 10 - 13 May 2015, vol.71, no.1, pp.130
- XVII. **FT-NIR Application as An Alternative Tool for Evaluation of Ozone-Treated Eggs Freshness during Storage**
 YÜCEER M., CANER C., TEMİZKAN R.
 XVI. European Symposium on the Quality of Eggs and Egg Products, Nantes, France, 10 - 13 May 2015, vol.71, no.1, pp.37-0
- XVIII. **Effects of Ozone Application on Microbial Load of Black Pepper**
 Altıparmak E., TEMİZKAN R., DEMİREL ZORBA N. N.
 2nd International Congress on Food Technology, Aydın, Turkey, 5 - 07 November 2014, pp.261
- XIX. **Effect Of Lysozyme-Chitosan Antimicrobial Coatings On Microbial Quality Of Fresh Eggs**
 YÜCEER M., TEMİZKAN R., CANER C.
 VII. International Packaging Congress, İzmir, Turkey, 9 - 11 May 2013, pp.135-136

- XX. **Biopolymer-Based Nanocomposites In Food Packaging**
TEMİZKAN R., YÜCEER M., BÜYÜKCAN M. B., CANER C.
VII. Uluslararası Ambalaj Kongresi - 7th International Packaging Congress,, İzmir, Turkey, 9 - 11 May 2013, pp.1
- XXI. **Enhancement of Shelf Life of Fresh Strawberries with Antimicrobial Edible Coatings**
Duran M., TEMİZKAN R., BÜYÜKCAN M. B., ADAY M. S., DEMİREL ZORBA N. N., CANER C.
VII. International Packaging Congress, İzmir, Turkey, 9 - 11 May 2013, pp.59
- XXII. **Effect of Natural Antimicrobial Chitosan Coatings on Microbial Quality Of Fresh Strawberries**
Duran M., TEMİZKAN R., ADAY M. S., DEMİREL ZORBA N. N., CANER C.
VII. International Packaging Congress, İzmir, Turkey, 9 - 11 May 2013, pp.128
- XXIII. **Simplese Kullanımının Düşük Yağlı Çanakkale Peynir Helvasının Bazı Özellikleri Üzerine Etkisi**
Yasar K., ADAY M. S., TEMİZKAN R.
III. Geleneksel Gıdalar Sempozyumu, Konya, Turkey, 10 - 12 May 2012, pp.729
- XXIV. **Effect of Inulin on Color Texture and Sensorial Properties of Low Fat Cheese Halva**
YAŞAR K., ADAY M. S., TEMİZKAN R.
4. International Congress on Food and Nutrition, İstanbul, Turkey, 12 - 14 October 2011, vol.1, pp.145-146

Supported Projects

AYVAZ H., MORTAŞ M., TEMİZKAN R., Nazım B. A., Project Supported by Higher Education Institutions, Türkiye'de Yetiştirilen ve Ticari Önemi Olan Fındıkların Kızılötesi Spektroskopisi ve Kemometri Kullanılarak Hızlı Tür Tayini, 2020 - 2021

UYSAL PALA Ç., Günay E., Nazım B. A., AYVAZ H., TEMİZKAN R., Doğan M. A., Project Supported by Higher Education Institutions, Kızılötesi Spektroskopisi ile Tatlı Kırmızı Biber Salçasının Kalite Kriterlerinin Belirlenmesi, 2019 - 2021

AYVAZ H., Doğan M. A., TEMİZKAN R., Can A., Project Supported by Higher Education Institutions, Yoğurtlarda Bitkisel Yağ Taşımasının Yakın ve Orta Kızılötesi Spektroskopisi Kullanılarak Tespit Edilmesi, 2018 - 2019

YÜCEER M., TEMİZKAN R., Project Supported by Higher Education Institutions, Sıvı Yumurta Sarısının Fonksiyonel ve Teknolojik Özelliklerinin İyileştirilmesi, 2017 - 2019

YÜCEER M., CANER C., TEMİZKAN R., Project Supported by Higher Education Institutions, Sıvı Yumurta Ürünlerinin Ultrases Tekniği ile Muamelesi ve Fonksiyonel ile Reolojik Özelliklerinin Belirlenmesi, 2015 - 2018

CANER C., TEMİZKAN R., Project Supported by Higher Education Institutions, Beyaz Nektarın Kalitesinin Isıl Olmayan Muhafaza Yöntemleriyle Korunması ve Görüntü İşleme Teknikleriyle Değerlendirilmesi, 2016 - 2017

CANER C., TEMİZKAN R., ÖZSOY N., Project Supported by Higher Education Institutions, Gıdalarda Mikotoksin Analiz Laboratuvarı Altyapı Projesi, 2015 - 2015

Yüceer M., Caner C., Industrial Thesis Project, Extending Shelf Life of Egg Using Active Packaging and Novel Preserving Methods, 2010 - 2013

Metrics

Publication: 56
Citation (WoS): 218
Citation (Scopus): 322
H-Index (WoS): 6
H-Index (Scopus): 7