

## Assoc. Prof. HÜSEYİN AYVAZ



### Personal Information

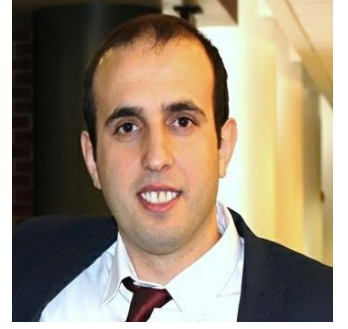
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### International Researcher IDs

ORCID: 0000-0001-9705-6921

ScopusID: 54792612800

Yoksis Researcher ID: 232843

### Education Information

Post Doctorate, Ohio State University, College of Food, Agricultural, and Environmental Sciences, Department of Food Science and Technology, United States Of America 2022 - 2023

Doctorate, Ohio State University, Gıda, Ziraat Ve Biyoloji Mühendisliği, Gıda Bilimi Ve Teknolojisi Bölümü, United States Of America 2010 - 2014

Postgraduate, Ohio State University, Gıda, Ziraat Ve Biyoloji Mühendisliği, Gıda Bilimi Ve Teknolojisi Bölümü, United States Of America 2008 - 2010

Undergraduate, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2000 - 2004

### Biography

Hüseyin Ayvaz, 1983 yılında Artvin'de doğdu. Çukurova Üniversitesi Gıda Mühendisliği bölümünden 2004 yılında bölüm birincisi ve fakülte üçüncüsü olarak mezun oldu. 2005-2006 yıllarında Avusturalya'da bulunan Shaftson International College'da İngilizce eğitimi gördü. 2007 yılında hem Tübitak yurtiçi yüksek lisans bursu hem de 1416 sayılı kanun çerçevesinde yurtdışında Milli Eğitim Bakanlığı adına master ve doktora bursunu kazandı. Milli Eğitim Bakanlığı bursu ile 2008 yılında Çanakkale Onsekiz Mart Üniversitesi Gıda Mühendisliği Bölümü adına öncelikle Amerika Birleşik Devletleri'nde bulunan Saint Thomas üniversitesinde dil kursu, akabinde de Ohio State Üniversitesi, Gıda Bilimi ve Teknolojisi bölümünde master ve doktora yaptı. 2014 yılı sonunda Türkiye'ye dönerek, 2015 yılı Mart ayında Çanakkale Onsekiz Mart Üniversitesi'nde aktif olarak çalışmaya başladı. 2022-2023 yıllarında, Ohio State Üniversitesi, Gıda Bilim ve Teknolojisi Bölümü'nde, doktora sonrası araştırmacı olarak bulundu. Halen aynı üniversitenin Gıda Mühendisliği bölümünde Doçent Doktor olarak hizmet vermektedir.

### Foreign Languages

English, C1 Advanced

## Certificates, Courses and Trainings

Education Management and Planning, Thermo Scientific Nicolet IS50 FT-NIR Kullanıcı Sertifikası, Redoks Lab, 2016  
Education Management and Planning, FTIR: Techniques of Resolutions Pro training course, Agilent Technologies, 2013  
Education Management and Planning, Introductory Meat and Poultry HACCP Training Certificate, The Ohio State University, 2011  
Foreign Language, TOEFL Preperation Course, University of Saint Thomas, 2008  
Foreign Language, Intensive General English Course, Shafston International College, 2005  
Foreign Language, IELTS Preparation Course, Shafston International College, 2005

## Dissertations

Doctorate, Rapid Assessment of Acrylamide and Its Precursors in Potato Tubers and Snacks by Infrared Spectroscopy, Ohio State University, Gıda, Ziraat Ve Biyoloji Mühendisliği Fakültesi, Gıda Bilimi Ve Teknolojisi Bölümü, 2014  
Postgraduate, Influence of Packaging Material and Storage Conditions on the Quality Attributes of Pressure-Assisted Thermally Processed Carrots, Ohio State University, Gıda, Ziraat Ve Biyoloji Mühendisliği Fakültesi, Gıda Bilimi Ve Teknolojisi Bölümü, 2010

## Research Areas

Chemistry, Analytical Chemistry, Infrared Spectroscopy, Chemometry, Spectroscopical Methods, Food Engineering, Food Science, Food Chemistry, Natural Sciences, Engineering and Technology

## Academic Titles / Tasks

Associate Professor, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2018 - Continues  
Research Assistant PhD, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2015 - Continues  
Research Assistant, Ohio State University, Gıda, Ziraat Ve Biyoloji Mühendisliği , Gıda Bilimi Ve Teknolojisi Bölümü, 2010 - 2014

## Academic and Administrative Experience

Deputy Head of Department, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2023 - Continues  
Chairperson of Unit Quality Commission, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2023 - Continues  
Erasmus Program Department Coordinator, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2019 - 2021

## Courses

Enstrümental Analiz, Undergraduate, 2023 - 2024, 2022 - 2023, 2021 - 2022  
Bitirme Ödevi, Undergraduate, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019  
Laboratuvar Tekniği, Undergraduate, 2023 - 2024, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019  
Yakın Kızıl Ötesi Spektroskopisi Teorisi ve Uygulamaları, Doctorate, 2023 - 2024, 2021 - 2022, 2019 - 2020, 2018 - 2019  
Gıdaların Kimyasal Bileşimi ve Enstrümental Analizleri, Postgraduate, 2023 - 2024, 2021 - 2022, 2018 - 2019  
Yeterlilik Çalışması, Doctorate, 2021 - 2022  
Uzmanlık Alan Dersi, Postgraduate, 2019 - 2020, 2018 - 2019

Seminer, Postgraduate, 2020 - 2021, 2018 - 2019  
Gıda Bilimi ve Teknolojisi, Undergraduate, 2018 - 2019  
Enstrümental Analiz, Undergraduate, 2018 - 2019

## Advising Theses

Ayvaz H., Ağaçtan Toplanmış Zeytinlerden Elde Edilen Soğuk Sıkım Zeytinyağlarında, Soğuk Sıkım Dip Yağ Tağışının Yakın ve Orta Kızılötesi Spektroskopisi Kullanılarak Belirlenmesi, Postgraduate, F.Özgür(Student), Continues  
Ayvaz H., Yakın kızılötesi spektroskopisi ile çileğin (Fragaria) pestisit kalıntılarının belirlenmesi, Postgraduate, A.YAZICI(Student), 2019  
Ayvaz H., Biga peynir tatlısının üretim biçiminin ve bazı kalite özelliklerinin belirlenmesi, Postgraduate, A.ASLAN(Student), 2019

## Jury Memberships

Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, June, 2024  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Çanakkale Onsekiz Mart Üniversitesi, May, 2023  
Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, August, 2021  
Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, January, 2020  
Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, January, 2020  
Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, August, 2019

## 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., Temizkan R., Kaya B., Salman M., Menevseoglu A., Ayvaz Z., Gunes N., Ali Dogan M., Mortaş M.  
MICROCHEMICAL JOURNAL, 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. **Infrared spectroscopy-based rapid determination of adulteration in commercial sheep's milk cheese via n-hexane and ethanolic extraction**  
Menevseoglu A., Gumus-Bonacina C. E., Gunes N., Ayvaz H., Dogan M. A.  
International Dairy Journal, vol.138, 2023 (SCI-Expanded)
- IV. **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)
- V. **Anthocyanins from Agro-Industrial Food Waste: Geographical Approach and Methods of Recovery— A Review**  
Diaconeasa Z., Iuhas C. I., AYVAZ H., Mortaş M., Farcaş A., Mihai M., Danciu C., Stanilă A.  
Plants, vol.12, no.1, 2023 (SCI-Expanded)
- VI. **Laser-induced breakdown spectroscopy as a reliable analytical method for classifying commercial cheese samples based on their cooking/ stretching process**

Sezer B., ÖZTÜRK M., AYVAZ H., Apaydin H., BOYACI İ. H.

FOOD CHEMISTRY, vol.390, 2022 (SCI-Expanded)

- VII. **Infrared spectroscopy combined with chemometrics as a convenient method to detect adulterations in cooking/stretching process in commercial cheese**  
ÖZTÜRK M., Dogan M. A., Menevseoglu A., AYVAZ H.  
INTERNATIONAL DAIRY JOURNAL, vol.128, 2022 (SCI-Expanded)
- VIII. **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., DOGAN M. A., Nazlim B. A.  
Vibrational Spectroscopy, vol.119, pp.103353, 2022 (SCI-Expanded)
- IX. **Near- and mid-infrared determination of some quality parameters of cheese manufactured from the mixture of different milk species**  
AYVAZ H., Mortas M., Dogan M. A., Atan M., YILDIZ TIRYAKI G., Karagul Yuceer Y.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.58, no.10, pp.3981-3992, 2021 (SCI-Expanded)
- X. **Detection of einkorn flour adulteration in flour and bread samples using Computer-Based Image Analysis and Near-Infrared Spectroscopy**  
Ayvaz H., Yılmaz F., Polat H., Ayvaz Z., Barış Tuncel N. B.  
FOOD CONTROL, vol.127, 2021 (SCI-Expanded)
- XI. **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)
- XII. **Anthocyanins, Vibrant Color Pigments, and Their Role in Skin Cancer Prevention**  
Diaconeasa Z., Stirbu I., Xiao J., Leopold N., Ayvaz Z., Danciu C., Ayvaz H., Stanila A., Nistor M., Socaciu C.  
BIOMEDICINES, no.9, 2020 (SCI-Expanded)
- XIII. **Determination of pesticide residual levels in strawberry (*Fragaria*) by near-infrared spectroscopy**  
Yazici A., Tiryaki G. Y., AYVAZ H.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.100, no.5, pp.1980-1989, 2020 (SCI-Expanded)
- XIV. **Phytochemical Characterization of Commercial Processed Blueberry, Blackberry, Blackcurrant, Cranberry, and Raspberry and Their Antioxidant Activity**  
Diaconeasa Z., Iuhas C. I., AYVAZ H., Rugina D., Stanila A., Dulf F., Bunea A., Socaci S. A., Socaciu C., Pinte A.  
ANTIOXIDANTS, vol.8, no.11, 2019 (SCI-Expanded)
- XV. **Phytochemical Characterization of Five Edible Purple-Reddish Vegetables: Anthocyanins, Flavonoids, and Phenolic Acid Derivatives**  
Fronc A. D., Iuhas C. I., Stirbu I., Leopold L., Socaci S., Andreea S., AYVAZ H., Andreea S., Mihai S., Diaconeasa Z., et al.  
MOLECULES, vol.24, no.8, 2019 (SCI-Expanded)
- XVI. **Multiparametric analysis of cheese using single spectrum of laser-induced breakdown spectroscopy**  
AYVAZ H., Sezer B., DOGAN M. A., Bilge G., ATAN M., BOYACI İ. H.  
INTERNATIONAL DAIRY JOURNAL, vol.90, pp.72-78, 2019 (SCI-Expanded)
- XVII. **The potential of near and mid-infrared spectroscopy for rapid quantification of oleuropein, total phenolics, total flavonoids and antioxidant activity in olive tree (*Olea europaea*) leaves**  
Can A., AYVAZ H., UYSAL PALA Ç., Condelli N., Galgano F., Tolve R.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.4, pp.2747-2757, 2018 (SCI-Expanded)
- XVIII. **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)
- XIX. **Kinetic modeling of ascorbic acid degradation of pineapple juice subjected to combined pressure-thermal treatment**  
Dhakal S., Balasubramaniam V. M., Ayvaz H., Rodriguez-Saona L. E.  
JOURNAL OF FOOD ENGINEERING, vol.224, pp.62-70, 2018 (SCI-Expanded)

- XX. **Melanoma Inhibition by Anthocyanins Is Associated with the Reduction of Oxidative Stress Biomarkers and Changes in Mitochondrial Membrane Potential**  
Diaconeasa Z., AYVAZ H., Rugina D., Leopold L., Stanila A., Socaciu C., Tabaran F., Luput L., Mada D. C., Pintea A., et al.  
PLANT FOODS FOR HUMAN NUTRITION, vol.72, no.4, pp.404-410, 2017 (SCI-Expanded)
- XXI. **Quantification of soybean oil adulteration in extra virgin olive oil using portable raman spectroscopy**  
Tiryaki G. Y., AYVAZ H.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.11, no.2, pp.523-529, 2017 (SCI-Expanded)
- XXII. **Improving the screening of potato breeding lines for specific nutritional traits using portable mid-infrared spectroscopy and multivariate analysis**  
AYVAZ H., BOZDOĞAN A., Giusti M. M., Mortas M., Gomez R., Rodriguez-Saona L. E.  
FOOD CHEMISTRY, vol.211, pp.374-382, 2016 (SCI-Expanded)
- XXIII. **Monitoring multicomponent quality traits in tomato juice using portable mid-infrared (MIR) spectroscopy and multivariate analysis**  
AYVAZ H., Sierra-Cadavid A., Aykas D. P., Mulqueeney B., Sullivan S., Rodriguez-Saona L. E.  
FOOD CONTROL, vol.66, pp.79-86, 2016 (SCI-Expanded)
- XXIV. **Understanding Tomato Peelability**  
AYVAZ H., Santos A. M., Rodriguez-Saona L. E.  
COMPREHENSIVE REVIEWS IN FOOD SCIENCE AND FOOD SAFETY, vol.15, no.3, pp.619-632, 2016 (SCI-Expanded)
- XXV. **Application of a Portable Infrared Instrument for Simultaneous Analysis of Sugars, Asparagine and Glutamine Levels in Raw Potato Tubers**  
AYVAZ H., Santos A. M., Moysenko J., Kleinhenz M., Rodriguez-Saona L. E.  
PLANT FOODS FOR HUMAN NUTRITION, vol.70, no.2, pp.215-220, 2015 (SCI-Expanded)
- XXVI. **Application of handheld and portable spectrometers for screening acrylamide content in commercial potato chips**  
Ayvaz H., Rodriguez-Saona L. E.  
FOOD CHEMISTRY, vol.174, pp.154-162, 2015 (SCI-Expanded)
- XXVII. **The use of infrared spectrometers to predict quality parameters of cornmeal (corn grits) and differentiate between organic and conventional practices**  
AYVAZ H., Plans M., Towers B. N., Auer A., Rodriguez-Saona L. E.  
JOURNAL OF CEREAL SCIENCE, vol.62, pp.22-30, 2015 (SCI-Expanded)
- XXVIII. **Antiproliferative and Antioxidant Properties of Anthocyanin Rich Extracts from Blueberry and Blackcurrant Juice**  
Diaconeasa Z., Leopold L., Rugina D., AYVAZ H., Socaciu C.  
INTERNATIONAL JOURNAL OF MOLECULAR SCIENCES, vol.16, no.2, pp.2352-2365, 2015 (SCI-Expanded)
- XXIX. **Portable Infrared Spectrometer to Characterize and Differentiate Between Organic and Conventional Bovine Butter**  
Pujolras M. P., AYVAZ H., Shotts M., Pittman R. A., Herringshaw S., Rodriguez-Saona L. E.  
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.92, no.2, pp.175-184, 2015 (SCI-Expanded)
- XXX. **Application of Portable and Handheld Infrared Spectrometers for Determination of Sucrose Levels in Infant Cereals**  
Lin C., Ayvaz H., Rodriguez-Saona L. E.  
FOOD ANALYTICAL METHODS, vol.7, no.7, pp.1407-1414, 2014 (SCI-Expanded)
- XXXI. **Characterization and Quantitation of Anthocyanins and Other Phenolics in Native Andean Potatoes**  
Giusti M. M., Polit M. F., Ayvaz H., TAY D., MANRIQUE I.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.62, no.19, pp.4408-4416, 2014 (SCI-Expanded)
- XXXII. **Application of infrared microspectroscopy and chemometric analysis for screening the acrylamide content in potato chips**  
Ayvaz H., PLANS M., Riedl K. M., Schwartz S. J., Rodriguez-Saona L. E.  
ANALYTICAL METHODS, vol.5, no.8, pp.2020-2027, 2013 (SCI-Expanded)

- XXXIII. **Influence of selected packaging materials on some quality aspects of pressure-assisted thermally processed carrots during storage**  
AYVAZ H., Schirmer S., Parulekar ., Balasubramaniam V., Somerville J. A., Daryaei H.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.46, no.2, pp.437-447, 2012 (SCI-Expanded)

## Articles Published in Other Journals

- I. **Near- and Mid-Infrared Spectroscopy Combined with Machine Learning Algorithms to Determine Minerals and Antioxidant Activity in Commercial Cheese**  
Ayvaz H.  
TURKISH JOURNAL OF AGRICULTURE: FOOD SCIENCE AND TECHNOLOGY, vol.11, no.12, pp.2435-2445, 2023 (Peer-Reviewed Journal)
- II. **Adulteration detection technologies used for halal/kosher food products: an overview**  
Mortaş M., Awad N., Ayvaz H.  
Discover Food, vol.2, no.1, 2022 (Scopus)
- III. **Determination of the production process and some quality properties of Biga cheese dessert**  
Arslan A., Yıldız Tiryaki G., Ayvaz Z., Ayvaz H.  
International Journal of Agriculture Forestry and Life Sciences, vol.4, no.2, pp.206-214, 2020 (Peer-Reviewed Journal)
- IV. **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)
- V. **Antiproliferative Activity of Anthocyanins Pure Extracts from Mulberries and Raspberries on HeLa and A2780 Human Cancer Cell Lines**  
NISTOR M., GHIMAN R., AYVAZ H., Rugina D., MADA D., Stanila A., Socaciu C., DIACONEAS Z.  
BULLETIN OF UNIVERSITY OF AGRICULTURAL SCIENCES AND VETERINARY MEDICINE CLUJ-NAPOCA-FOOD SCIENCE AND TECHNOLOGY, vol.75, no.2, pp.156-162, 2018 (ESCI)
- VI. **Quality Control of Honey Using New Generation Infrared Spectrometers**  
AYVAZ H.  
Turkish Journal of Agriculture- Food Science and Technology, vol.5, no.4, pp.326-334, 2017 (Peer-Reviewed Journal)

## Books & Book Chapters

- I. **Infrared and Raman Spectroscopy**  
Rodriguez-Saona L. E., Ayvaz H.  
in: Food Analysis (6th Edition), B. Pam Ismail, S. Suzanne Nielsen, Editor, Springer, London/Berlin , Basel, pp.95-116, 2024
- II. **Infrared Spectroscopy in Dairy Analysis**  
Ayvaz H., Zreyas A., Zreyas V., Rodriguezsaona L. E.  
in: Encyclopedia of Dairy Sciences (Third edition), Paul L.H. McSweeney, John P. McNamara, Editor, Academic Press , Massachusetts, pp.405-420, 2022
- III. **Vibrational Spectroscopy in Food Traceability**  
AYVAZ H., AKPOLAT H., sezer b., BOYACI İ. H., RODRIGUEZ SAONA L. E.  
in: Comprehensive Foodomics, Cozzolino D., Editor, Elsevier, Cambridge, pp.322-339, 2021
- IV. **Infrared and Raman Spectroscopy**  
RodriguezSaona L. E., AYVAZ H., Randy W.

in: Food Analysis, Suzanne Nielsen, Editor, Springer, Cham, pp.107-127, 2017

**V. High Pressure Effects on Packaging**

Ayvaz H., Balasubramaniam V. M., Koutchma T.

in: High Pressure Processing of Food, V. M. Balasubramaniam, Gustavo V. Barbosa-Canovas, Huub L. M. Lelieveld, Editor, Springer, London/Berlin, New York, pp.73-93, 2016

## **Refereed Congress / Symposium Publications in Proceedings**

- I. **Pirinç kepeği yağı depolama stabilitesinin kemometrik yöntem ile tespit edilmesi**  
Tuncel N. B., Geyik Z., Ayvaz H.  
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.368-374
- II. **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
- III. **Application of Near and Mid-Infrared Spectroscopy to Determine Some Quality Parameters of Ezine Cheese**  
AYVAZ H., Doğan M. A., Atan M., YILDIZ TIRYAKI G., YÜCEER Y.  
16th International Conference, Prospects for the 3rd Millennium Agriculture, Cluj, Romania, 28 - 30 September 2017
- IV. **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
- V. **The Use of Novel Portable and Handheld Infrared Spectrometers in Food Analysis**  
AYVAZ H.  
6th International Congress on Food Technology, Atina, Greece, 18 - 19 March 2017
- VI. **Advances in Portable Vibrational Spectroscopy Technologies for Economically Motivated Adulteration of Food Ingredients**  
Rodriguez Saona L. E., AYVAZ H.  
International Food Technologists (IFT) Annual Meeting, Chicago, United States Of America, 16 - 19 July 2016
- VII. **Geleneksel Midye Dolmanın "yemeye Hazır (ready-to-eat)" Ticari Bir Ürün Olarak Değerlendirilmesi**  
AYVAZ Z., AYVAZ H.  
IV. Uluslararası Gıda Ar-Ge Proje Pazarı, İzmir, Turkey, 24 May 2016
- VIII. **Yeni Nesil Taşınabilir Ve Mikro Kızılötesi Spektrometrelerle Balların Botanik Orijinlerinin Ve Fizikokimyasal Karakteristiklerinin Belirlenmesi**  
AYVAZ H., YILDIZ TIRYAKI G., AYVAZ Z.  
IV. Uluslararası Gıda Ar-Ge Proje Pazarı, İzmir, Turkey, 24 May 2016
- IX. **Yeni Nesil Taşınabilir Ve Mikro Kızılötesi Spektrometrelerle Balların Botanik Orijinlerinin Ve Fizikokimyasal Karakteristiklerinin Belirlenmesi**  
AYVAZ H., YILDIZ TIRYAKI G., AYVAZ Z.  
IV. Uluslararası Gıda Ar-Ge Proje Pazarı, İzmir, Turkey, 24 May 2016
- X. **Yeni Nesil Taşınabilir Elde Tutulabilir Mikro Kızılötesi Cihazlar Ve Gıda Endüstrisinde Uygulamaları**  
Kaplan A., AYVAZ H., YILDIZ TIRYAKI G.  
Trakya Üniversiteler Birliği Yüksek Lisans Öğrenci Kongresi, Çanakkale, Turkey, 29 - 30 April 2016, pp.25
- XI. **Acrylamide in foods A review and recent updates**  
AYVAZ H.  
World Congress on Public Health and Nutrition, Madrid, Spain, 10 - 12 March 2016
- XII. **Application of A Portable Infrared Spectrometer for Screening Acrylamide Content in Commercial**

## **French Fries**

AYVAZ H.

IFT (Institute of Food Technologists) Annual Meeting, Chicago, United States Of America, 11 - 14 July 2015

- XIII. **Study of High Pressure and Temperature Effects on Ascorbic Acid Present in Pineapple Juice**

AYVAZ H.

IFT (Institute of Food Technologists) Annual Meeting, Chicago, United States Of America, 11 - 15 July 2015

- XIV. **The Use of Infrared Spectrometers to Predict Quality Parameters of Cornmeal and Differentiate between Organic and Conventional Practices**

AYVAZ H.

2nd International Congress on Food Technology, İzmir, Turkey, 5 - 07 November 2014

- XV. **Application of A Portable Infrared Technology (PIRT) for Screening Sugar and Asparagine Levels in Chipping Potatoes**

AYVAZ H.

2nd International Congress on Food Technology, İzmir, Turkey, 5 - 07 November 2014

- XVI. **Improving the Screening of Native Andean Potato Breeding Lines for Specific Nutritional Traits**

AYVAZ H.

IFT (Institute of Food Technologists) Annual Meeting, New Orleans, United States Of America, 21 - 24 June 2014

- XVII. **Application of Infrared Spectrometers for Screening Acrylamide Content in Commercial Potato Chips**

AYVAZ H., Rodriguez Saona L. E.

9th Workshop FT-IR Spectroscopy in Microbiological and Medical Diagnostic, Berlin, Germany, 24 - 25 December 2013

- XVIII. **Application of a Portable Infrared Technology (PIRT) for Screening Sugar Levels in Chipping Potatoes**

AYVAZ H.

IFT (Institute of Food Technologists) Annual Meeting, Chicago, United States Of America, 13 - 16 July 2013

- XIX. **Applications of Infrared Sensors for Screening Acrylamide Content in Snack Products**

AYVAZ H., Riedl K. M., Giusti M. M., Schwartz S. J., Rodriguez Saona L. E.

IFT (Institute of Food Technologists) Annual Meeting, Las Vegas, United States Of America, 25 - 28 June 2012

- XX. **Application of Infrared Sensors for Screening Acrylamide Content in Snack Products**

AYVAZ H., Giusti M. M., Rodriguez-Saona L.

IFT (Institute of Food Technologists) Annual Meeting, Las Vegas, United States Of America, 25 - 28 June 2012

- XXI. **UnBeetable Burger**

AYVAZ H., Likitwattanasade T., Purgianto A., Thammakulkrajang R., Pompignano D., Ahmadiani N., Aykas D., Moff E., Green L., Dean J.

IFTSA & MARS Product Development Competition-IFT 2012, Las Vegas, United States Of America, 25 - 28 June 2012

- XXII. **Influence of Packaging Materials and Storage Conditions on the Quality Attributes of Pressure-Assisted Thermally Processed Carrots**

AYVAZ H.

The Ohio Valley Section of the Institute of Food Technologists, III OVIFT Annual Symposium, Columbus, United States Of America, 10 March 2011

- XXIII. **Influence of Packaging Material and Storage Conditions on the Quality Attributes of Pressure-Assisted Thermally Processed Carrots**

AYVAZ H.

25th Annual Edward F. Hayes Graduate Research Forum, Columbus, United States Of America, 04 March 2011

## **Other Publications**

- I. Determination of Sucrose Levels in Infant Cereals Using the Agilent Cary 630 ATR-FTIR Spectrometer [Application Note]**



Lin C., AYVAZ H., Rodriguez-Saona L. E.  
Other, 2015

## Supported Projects

- UYSAL PALA Ç., AYVAZ H., Nazlım A. B., Project Supported by Higher Education Institutions, Fenotip Özellikleri Benzer Balık Türleri ve İşlenmiş Bazı Ürünlerinin Tedarik Sürecinde Otantisitesinin Kızılötesi Spektroskopisi ile Belirlenmesi, 2023 - Continues
- Ayvaz H., Ağçam E., Cabaroğlu T., Tangüler H., Menevşeoğlu A., TÜBİTAK Project, Bazı Katkı Maddelerinin Şalgam Suyu Üzerine Etkilerinin ve Şalgam Suyu Rutin Analizlerinde Kızılötesi Spektroskopisinin Kullanım Potansiyelinin İncelenmesi, 2021 - 2023
- Ayvaz H., Zehiroğlu C., Gündoğdu E., Öztürk Sarıkaya S. B., Menevşeoğlu A., Project Supported by Higher Education Institutions, Erzincan tulum peyniri kalite parametrelerinin taşınabilir ve masaüstü FT-NIR ve FT-IR spektrometreleriyle belirlenmesi, 2020 - 2021
- AYVAZ H., MORTAŞ M., TEMİZKAN R., Nazlım B. A., Project Supported by Higher Education Institutions, Türkiyede Yetiştirilen ve Ticari Önemi Olan Fındıkların Kızılötesi Spektroskopisi ve Kemometri Kullanılarak Hızlı Tür Tayini, 2020 - 2021
- UYSAL PALA Ç., Günay E., Nazlım 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 Tağışının Yakın ve Orta Kızılötesi Spektroskopisi Kullanılarak Tespit Edilmesi, 2018 - 2019
- TUNCEL N. B., AYVAZ H., Geyik Z., Project Supported by Higher Education Institutions, Soğuk Pres Pirinç Kepeği Yağı Üretim Parametrelerinin Optimizasyonu ve Depolama Stabilitésinin Araştırılması, 2018 - 2019
- AYVAZ H., Kaplan A., Project Supported by Higher Education Institutions, Yakın Kızılötesi Spektroskopisi ile Çileğin (Fragaria) Pestisit Kalıntılarının Belirlenmesi, 2017 - 2019
- Yüceer Y., Ayvaz H., TÜBİTAK Project, Yakın ve Orta Kızılötesi Spektroskopisinin Ezine Peynirinin Kalite Parametrelerinin Ölçülmesinde Kullanılması, 2017 - 2018

## Scientific Refereeing

- MICROCHEMICAL JOURNAL, SCI Journal, November 2023
- Journal of Consumer Protection and Food safety, SCI Journal, November 2023
- MICROCHEMICAL JOURNAL, SCI Journal, September 2023
- TALANTA, SCI Journal, December 2022
- Applied Food Research, SCI Journal, February 2022
- TRANSACTIONS OF THE ASABE, SCI Journal, April 2020
- JOURNAL OF FOOD SCIENCE, SCI Journal, December 2019
- JOURNAL OF FOOD SCIENCE, SCI Journal, December 2019
- JOURNAL OF FOOD PROCESSING and Preservation, SCI Journal, November 2015

## Metrics

- Publication: 68
- Citation (WoS): 782
- Citation (Scopus): 933
- H-Index (WoS): 15
- H-Index (Scopus): 18

## Scholarships

2219 Yurt Dışı Doktora Sonrası Araştırma Bursu, TÜBİTAK, 2022 - 2023

Milli Eğitim Bakanlığı Doktora Bursu, Ministry of Education, 2010 - 2014

Milli Eğitim Bakanlığı Yüksek Lisans Bursu, Ministry of Education, 2008 - 2010

## Awards

AYVAZ H., Graduate Student Outstanding Research Award, The Ohio State University-Food Science and Technology Department, November 2014

AYVAZ H., 3rd place finisher in the 2012 IFTSA & MARS Product Development Competition at IFT Annual Meeting, IFT-Institute of Food Technologists-, July 2012

AYVAZ H., 3rd place in Nonthermal Processing Division poster competition, IFT- Institute of Food Technologists, July 2011

AYVAZ H., Winner of 2nd place in poster presentations in Engineering Mathematics and Physical Sciences at the 25th Annual Edward F Hayes Graduate Research Forum, The Ohio State University-the 25th Annual Edward F Hayes Graduate Research Forum, March 2011

AYVAZ H., 1st place in Poster competition for PhD category, IFT-Ohio Valley Section Institute of Food Technologists, March 2011

AYVAZ H., ABD`de master sırasındaki üstün başarı ödülü, Milli Eğitim Bakanlığı, June 2010

AYVAZ H., • Certificate of Achievement for graduating as the top third soldier from Eskifoca Military School, 2006, Türk Silahlı Kuvvetleri, October 2006

AYVAZ H., • Certificate of Achievement for graduating as the top student from the Food Engineering Department of Çukurova University, Çukurova Üniversitesi, June 2004

AYVAZ H., • Certificate of Achievement for graduating as the top third student from the College of Agriculture, Çukurova University, Çukurova Üniversitesi, June 2004