

## Prof. YONCA YÜCEER

### Personal Information

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### Education Information

Doctorate, Mississippi State University, College Of Agriculture, Food Science And Technol, United States Of America 1997 - 2002

Post Graduate, Mississippi State University, College Of Agriculture, Food Science And Technol, United States Of America 1995 - 1997

Under Graduate, Ankara University, Ziraat Fakültesi, Süt Teknolojisi, Turkey 1986 - 1990

### Foreign Languages

English, B2 Upper Intermediate

### Dissertations

Doctorate, Aroma-Active and Off-Flavor Compounds of Nonfat Dried Milk , Mississippi State University, College Of Agriculture, Food Sci Technol, 2002

Post Graduate, Effect of Carbonation on the Shelf Life of Yogurt , Mississippi State University, College Of Agriculture, Food Sci Technol, 1997

### Research Areas

Food Engineering, Food Science, Food Chemistry, Food Technology, Food Biotechnology, Processing Dairy And Related Products, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Engineering and Technology

### Academic Titles / Tasks

Professor, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2015 - Continues

Associate Professor, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2008 - 2015

Assistant Professor, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2003 - 2008

Research Assistant, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2003 - 2003

Research Assistant, Ankara University, Ziraat Fakültesi, Süt Teknolojisi, 1991 - 1994

### Courses

Gıdaların Duyusal Değ, Under Graduate, 2012 - 2013

## Advising Theses

- YÜCEER Y., Kaşar Benzeri Peynir Üretimi: Fiziksel, Kimyasal ve Duyusal Özellikleri, Post Graduate, M.Yalman(Student), 2011
- YÜCEER Y., Mihaliç Peynirinin Karakteristik Özelliklerinin Belirlenmesi, Post Graduate, S.Aday(Student), 2010
- YÜCEER Y., Ultraviyole Işınları ve Ultrasound Uygulamalarının Sütün Aroma-Aktif Bileşenleri ve Mikroorganizma Yükü Üzerine Etkisi, Post Graduate, B.Engin(Student), 2009
- YÜCEER Y., Süt Kaynaklı Toz Bileşenlerin Yağsız Yoğurdun Kalite Kriterleri Üzerine Etkisi, Post Graduate, M.İşleten(Student), 2006

## Jury Memberships

- Post Graduate, Tez savunma, İYTE, December, 2012
- Post Graduate, Tez savunma, İYTE, January, 2012
- Doctorate, Doktora, Ege Üniv., July, 2011
- Doctorate, Doktora, ÇOMÜ, April, 2011
- Post Graduate, Tez savunma, ÇOMÜ, June, 2010
- Post Graduate, Tez savunma, ÇOMÜ, January, 2010
- Post Graduate, tez savunma, ÇOMÜ, July, 2009
- Post Graduate, Tez savunma, Gaziosmanpaşa Üniv, September, 2005

## Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **A comparative study of amino acid, mineral and vitamin profiles of milk from Turkish Saanen, Hair and Maltese goat breeds throughout lactation**  
Gunay E., Güneşer O., Yüceer Y.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, 2021 (Journal Indexed in SCI)
- II. **Optimization of pretreatment and enzymatic hydrolysis conditions of tomato pomace for production of alcohols and esters by Kluyveromyces marxianus**  
Kilmanoglu H., İŞLETEN HOŞOĞLU M., GÜNEŞER O., YÜCEER Y.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.138, 2021 (Journal Indexed in SCI)
- III. **Molecular characterization of yeasts isolated from traditional Turkish cheeses**  
ÖZMEN TOĞAY S., Capece A., Siesto G., AKSU H., SANDIKÇI ALTUNATMAZ S., AKSU F., Romano P., Karagul Yuceer Y.  
FOOD SCIENCE AND TECHNOLOGY, vol.40, no.4, pp.871-876, 2020 (Journal Indexed in SCI)
- IV. **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 TİRYAKİ G., Karagul Yuceer Y.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, 2020 (Journal Indexed in SCI)
- V. **Aroma characterization of heterotrophic microalgae Cryptocodinium cohnii using solid -phase microextraction and gas chromatography ?mass spectrometry/olfactometry during different growth phases**  
İŞLETEN HOŞOĞLU M., Karagul-Yuceer Y., GÜNEŞER O.  
ALGAL RESEARCH-BIOMASS BIOFUELS AND BIOPRODUCTS, vol.49, 2020 (Journal Indexed in SCI)
- VI. **Effects of spontaneous fermentation on Karalahna and Cabernet Sauvignon young red wines: volatile compounds, sensory profiles and identification of autochthonous yeasts**  
ÇELEBİ UZKUÇ N. M. , Sisli B., AY M., ÖZMEN TOĞAY S., YÜCEER Y., Bayhan A., KIRCA TOKLUCU A.

- EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.246, no.1, pp.81-92, 2020 (Journal Indexed in SCI)
- VII. **Off-Odor Removal from Fish Oil by Adsorbent Treatment with Selected Metal-Organic Frameworks**  
Guner M., YILMAZ E., YÜCEER Y.  
FLAVOUR AND FRAGRANCE JOURNAL, vol.34, no.3, pp.163-174, 2019 (Journal Indexed in SCI)
- VIII. **Chemical Composition and Antioxidant Capacities of Mosses Gathered From Mount Ida (Canakkale, Turkey)**  
YAYINTAŞ Ö., ÖZYURT D., ÖZTÜRK B., YÜCEER Y., YILMAZ S.  
FRESENIUS ENVIRONMENTAL BULLETIN, vol.28, no.4, pp.2413-2420, 2019 (Journal Indexed in SCI Expanded)
- IX. **Chemical Composition And Antioxidant Capacities Of Mosses Gathered From Mount Ida (Canakkale, Turkey)**  
YAYINTAŞ Ö., Özyurt D., Demirata Öztürk B., YÜCEER Y., YILMAZ S.  
FRESENIUS ENVIRONMENTAL BULLETIN, vol.28, pp.2413-2420, 2019 (Journal Indexed in SCI)
- X. **CHEMICAL COMPOSITION AND ANTIOXIDANT CAPACITIES OF MOSSES GATHERED FROM MOUNT IDA (CANAKKALE, TURKEY)**  
YAYINTAŞ Ö., Ozyurt D., Demirata B., YÜCEER Y., Yilmaz S.  
FRESENIUS ENVIRONMENTAL BULLETIN, vol.28, no.4, pp.2413-2420, 2019 (Journal Indexed in SCI)
- XI. **ENGINEERING OF MILK-BASED BEVERAGES: CURRENT STATUS, DEVELOPMENTS, AND CONSUMER TRENDS**  
GÜNEŞER O., Hosoglu M. I. , AKDENİZ GÜNEŞER B., YÜCEER Y.  
MILK-BASED BEVERAGES, VOL 9: THE SCIENCE OF BEVERAGES, vol.9, pp.1-37, 2019 (Journal Indexed in SCI)
- XII. **Evaluation of physicochemical, microbiological, sensory properties and aroma profiles of goat cheeses provided from Canakkale**  
ÖZMEN TOĞAY S., GÜNEŞER O., YÜCEER Y.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.70, no.4, pp.514-525, 2017 (Journal Indexed in SCI)
- XIII. **The Effects of Infrared Roasting on HCN Content, Chemical Composition and Storage Stability of Flaxseed and Flaxseed Oil**  
TUNCEL N. B. , Uygur A., YÜCEER Y.  
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.94, no.6, pp.877-884, 2017 (Journal Indexed in SCI)
- XIV. **Production of flavor compounds from olive mill waste by Rhizopus oryzae and Candida tropicalis**  
GÜNEŞER O., Demirkol A., YÜCEER Y., ÖZMEN TOĞAY S., Hosoglu M. I. , ELİBOL M.  
BRAZILIAN JOURNAL OF MICROBIOLOGY, vol.48, no.2, pp.275-285, 2017 (Journal Indexed in SCI)
- XV. **Biosynthesis of eight-carbon volatiles from tomato and pepper pomaces by fungi: Trichoderma atroviride and Aspergillus sojae**  
GÜNEŞER O., YÜCEER Y.  
JOURNAL OF BIOSCIENCE AND BIOENGINEERING, vol.123, no.4, pp.451-459, 2017 (Journal Indexed in SCI)
- XVI. **Evaluation of Some Physical, Chemical and Sensory Properties of Kasar Cheese and Its Processed and Analogue Types**  
Yalman M., GÜNEŞER O., Karagul Yuceer Y.  
JOURNAL OF AGRICULTURAL SCIENCES-TARIM BİLİMLERİ DERGİSİ, vol.23, no.1, pp.63-75, 2017 (Journal Indexed in SCI)
- XVII. **Milk hydrogels as nutrient media and survival rate enhancer under cryogenic conditions for different microorganisms**  
Alpaslan D., Sahiner M., YÜCEER Y., AKÇALI A., Aktaş N., ŞAHİNER N.  
POLYMER BULLETIN, vol.73, no.12, pp.3351-3370, 2016 (Journal Indexed in SCI)
- XVIII. **Investigation of antimicrobial activity and entA and entB genes in Enterococcus faecium and Enterococcus faecalis strains isolated from naturally fermented Turkish white cheeses**  
ÖZMEN TOĞAY S., AY M., GÜNEŞER O., YÜCEER Y.  
FOOD SCIENCE AND BIOTECHNOLOGY, vol.25, no.6, pp.1633-1637, 2016 (Journal Indexed in SCI)
- XIX. **Volatile metabolites produced from agro-industrial wastes by Na-alginate entrapped Kluyveromyces marxianus**  
GÜNEŞER O., Karagul-Yuceer Y., Wilkowska A., Kregiel D.

- BRAZILIAN JOURNAL OF MICROBIOLOGY, vol.47, no.4, pp.965-972, 2016 (Journal Indexed in SCI)
- XX. **Volatile Compounds, Chemical and Sensory Properties of Butters Sold in Canakkale**  
Demirkol A., GÜNEŞER O., Karagul Yuceer Y.  
JOURNAL OF AGRICULTURAL SCIENCES-TARIM BILIMLERI DERGISI, vol.22, no.1, pp.99-108, 2016 (Journal Indexed in SCI)
- XXI. **Physical Properties, Volatiles Compositions and Sensory Descriptions of the Aromatized Hazelnut Oil-Wax Organogels**  
YILMAZ E., ÖĞÜTCÜ M., YÜCEER Y.  
JOURNAL OF FOOD SCIENCE, vol.80, no.9, 2015 (Journal Indexed in SCI)
- XXII. **Bioflavour production from tomato and pepper pomaces by *Kluyveromyces marxianus* and *Debaryomyces hansenii***  
Guneser O., DEMIRKOL A., Yuceer Y., Togay S. O., HOSOGLU M. I., ELİBOL M.  
BIOPROCESS AND BIOSYSTEMS ENGINEERING, vol.38, no.6, pp.1143-1155, 2015 (Journal Indexed in SCI)
- XXIII. **Process engineering for bioflavour production with metabolically active yeasts - a mini-review**  
Carlquist M., GIBSON B., Yuceer Y., Paraskevopoulou A., Sandell M., ANGELOV A. I., GOTCHEVA V., ANGELOV A. D., ETSCHMANN M., DE BILLERBECK G. M., et al.  
YEAST, vol.32, no.1, pp.123-143, 2015 (Journal Indexed in SCI)
- XXIV. **Influence of carbon and nitrogen source on production of volatile fragrance and flavour metabolites by the yeast *Kluyveromyces marxianus***  
Gethins L., Guneser O., DEMIRKOL A., REA M. C., STANTON C., ROSS R. P., YÜCEER Y., Morrissey J. P.  
YEAST, vol.32, no.1, pp.67-76, 2015 (Journal Indexed in SCI)
- XXV. **Growth and by-product profiles of *Kluyveromyces marxianus* cells immobilized in foamed alginate**  
WILKOWSKA A., KREGIEL D., Guneser O., Yuceer Y.  
YEAST, vol.32, no.1, pp.217-225, 2015 (Journal Indexed in SCI)
- XXVI. **Volatile compounds and proteolysis in traditional Beaten (Bieno sirenje) ewe's milk cheese**  
SULEJMANI E., RAFAJLOVSKA V., Guneser O., Karagul-Yuceer Y., HAYALOĞLU A. A.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.67, no.4, pp.584-593, 2014 (Journal Indexed in SCI)
- XXVII. **PHYSICOCHEMICAL AND SENSORY PROPERTIES OF MIHALIC CHEESE**  
ADAY S., Yuceer Y.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.17, no.10, pp.2207-2227, 2014 (Journal Indexed in SCI)
- XXVIII. **Effect of Feed Restriction on Some Chemical and Sensory Properties of Chicken Meat**  
DINCER E., ULUTAS PARLAK S., Engin B., Karagul Yuceer Y., MENDEŞ M.  
JOURNAL OF AGRICULTURAL SCIENCES-TARIM BILIMLERI DERGISI, vol.20, no.1, pp.48-56, 2014 (Journal Indexed in SCI)
- XXIX. **Formation kinetics of hydroxymethylfurfural and brown coloured compounds in goat milk during heating**  
Guneser O., TOKLUCU A. K., Karagul-Yuceer Y.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.66, no.1, pp.14-19, 2013 (Journal Indexed in SCI)
- XXX. **Effect of ultraviolet light on water- and fat-soluble vitamins in cow and goat milk**  
Guneser O., YÜCEER Y.  
JOURNAL OF DAIRY SCIENCE, vol.95, no.11, pp.6230-6241, 2012 (Journal Indexed in SCI)
- XXXI. **Effects of ultraviolet light and ultrasound on microbial quality and aroma-active components of milk**  
Engin B., Karagul Yuceer Y.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.92, no.6, pp.1245-1252, 2012 (Journal Indexed in SCI)
- XXXII. **Characterisation of aroma-active compounds, chemical and sensory properties of acid-coagulated cheese: Circassian cheese**  
Guneser O., Yuceer Y.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.64, no.4, pp.517-525, 2011 (Journal Indexed in SCI)
- XXXIII. **Physicochemical, textural, volatile, and sensory profiles of traditional Sepet cheese**  
Ercan D., Korel F., YÜCEER Y., KINIK Ö.

- JOURNAL OF DAIRY SCIENCE, vol.94, no.9, pp.4300-4312, 2011 (Journal Indexed in SCI)
- XXXIV. **INFLUENCE OF SUPERCRITICAL CARBON DIOXIDE AND METHANOLIC EXTRACTS OF ROSEMARY ON OXIDATION AND SENSORY PROPERTIES OF WHEAT GERM OIL**  
Yesil-Celiktas O., Isleten M., Karagul-Yuceer Y., Bedir E., Vardar-Sukan F.  
JOURNAL OF FOOD QUALITY, vol.32, no.6, pp.709-724, 2009 (Journal Indexed in SCI)
- XXXV. **Characterization of aroma-active compounds, sensory properties, and proteolysis in Ezine cheese**  
YÜCEER Y., TUNCEL B., GUNESER O., ENGIN B., ISLETEN M., YASAR K., MENDEŞ M.  
JOURNAL OF DAIRY SCIENCE, vol.92, no.9, pp.4146-4157, 2009 (Journal Indexed in SCI)
- XXXVI. **Changes in milk fatty acid composition of goats during lactation in a semi-intensive production system**  
Atasoglu C., Uysal-Pala C., Karagul-Yuceer Y.  
ARCHIV FÜR TIERZUCHT-ARCHIVES OF ANIMAL BREEDING, vol.52, no.6, pp.627-636, 2009 (Journal Indexed in SCI)
- XXXVII. **Effects of functional dairy based proteins on nonfat yogurt quality**  
ISLETEN M., Karagul-Yuceer Y.  
JOURNAL OF FOOD QUALITY, vol.31, no.3, pp.265-280, 2008 (Journal Indexed in SCI)
- XXXVIII. **Sensory characteristics of Ezine cheese**  
Karagul-Yuceer Y., Isleten M., Uysal-Pala C.  
JOURNAL OF SENSORY STUDIES, vol.22, no.1, pp.49-65, 2007 (Journal Indexed in SCI)
- XXXIX. **Sensory properties of drinkable yogurt made from milk of different goat breeds**  
Uysal-Pala C., Karagul-Yuceer Y., Pala A., Savas T.  
JOURNAL OF SENSORY STUDIES, vol.21, no.5, pp.520-533, 2006 (Journal Indexed in SCI)
- XL. **Effects of dried dairy ingredients on physical and sensory properties of nonfat yogurt**  
ISLETEN M., Karagul-Yuceer Y.  
JOURNAL OF DAIRY SCIENCE, vol.89, no.8, pp.2865-2872, 2006 (Journal Indexed in SCI)
- XLI. **Characterization of nutty flavor in Cheddar cheese**  
AVSAR Y., Karagul-Yuceer Y., DRAKE M., SINGH T., YOON Y., CADWALLADER K.  
JOURNAL OF DAIRY SCIENCE, vol.87, no.7, pp.1999-2010, 2004 (Journal Indexed in SCI)
- XLII. **Evaluation of the character impact odorants in skim milk powder by sensory studies on model mixtures**  
Karagul-Yuceer Y., DRAKE M., CADWALLADER K.  
JOURNAL OF SENSORY STUDIES, vol.19, no.1, pp.1-13, 2004 (Journal Indexed in SCI)
- XLIII. **Characteristic aroma components of rennet casein**  
Karagul-Yuceer Y., VLAHOVICH K., DRAKE M., CADWALLADER K.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.51, no.23, pp.6797-6801, 2003 (Journal Indexed in SCI)
- XLIV. **Soy protein fortification of a low-fat dairy-based ice cream**  
FRIEDECK K., Karagul-Yuceer Y., DRAKE M.  
JOURNAL OF FOOD SCIENCE, vol.68, no.9, pp.2651-2657, 2003 (Journal Indexed in SCI)
- XLV. **Identification and quantification of character aroma components in fresh Chevre-style goat cheese**  
WHETSTINE M., Karagul-Yuceer Y., AVSAR Y., DRAKE M.  
JOURNAL OF FOOD SCIENCE, vol.68, no.8, pp.2441-2447, 2003 (Journal Indexed in SCI)
- XLVI. **Determination of the sensory attributes of dried milk powders and dairy ingredients**  
DRAKE M., Karagul-Yuceer Y., CADWALLADER K., CIVILLE G., TONG P.  
JOURNAL OF SENSORY STUDIES, vol.18, no.3, pp.199-216, 2003 (Journal Indexed in SCI)
- XLVII. **Aroma-active components of liquid cheddar whey**  
Karagul-Yuceer Y., DRAKE M., CADWALLADER K.  
JOURNAL OF FOOD SCIENCE, vol.68, no.4, pp.1215-1219, 2003 (Journal Indexed in SCI)
- XLVIII. **Volatile flavor components of stored nonfat dry milk**  
Karagul-Yuceer Y., CADWALLADER K., DRAKE M.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.50, no.2, pp.305-312, 2002 (Journal Indexed in SCI)
- XLIX. **Aroma-active components of nonfat dry milk**

Karagul-Yuceer Y., DRAKE M., CADWALLADER K.

JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.49, no.6, pp.2948-2953, 2001 (Journal Indexed in SCI)

**L. Formulations and processing of yogurt affect the microbial quality of carbonated yogurt**

Karagul-Yuceer Y., WILSON J., WHITE C.

JOURNAL OF DAIRY SCIENCE, vol.84, no.3, pp.543-550, 2001 (Journal Indexed in SCI)

**LI. Carbonated yogurt - Sensory properties and consumer acceptance**

Karagul-Yuceer Y., COGGINS P., WILSON J., WHITE C.

JOURNAL OF DAIRY SCIENCE, vol.82, no.7, pp.1394-1398, 1999 (Journal Indexed in SCI)

**LII. Characterization of desirable and undesirable lactobacilli from cheese in fermented milk**

DRAKE M., Karagul-Yuceer Y., CHEN X., CADWALLADER K.

FOOD SCIENCE AND TECHNOLOGY-LEBENSMITTEL-WISSENSCHAFT & TECHNOLOGIE, vol.32, no.7, pp.433-439, 1999 (Journal Indexed in SCI)

## Articles Published in Other Journals

- I. ANTI-QUORUM SENSING AND ANTITUMOR ACTIVITY OF PRUNELLA VULGARIS, SAMBUCUS NIGRA, CALENDULA OFFICINALIS: potential use in food industry**  
Tosun M. N. , DEMİREL ZORBA N. N. , YÜCEER Y.  
JOURNAL OF MICROBIOLOGY BIOTECHNOLOGY AND FOOD SCIENCES, vol.10, no.5, 2021 (Journal Indexed in ESCI)
- II. İnek ve Keçi Sütü Kullanılarak Üretilen Probiyotik Fermente Süt Ürünlerinin Karakteristik Özellikleri.**  
Nalbant D., YÜCEER Y.  
GIDA, vol.45, no.2, pp.315-328, 2020 (Other Refereed National Journals)
- III. Dane veya Liyofilize Kefir Kültürü Kullanılarak Peyniraltı Suyu İçeceği Üretimi ve Karakterizasyonu**  
Şen İ., YÜCEER Y.  
AKADEMİK GIDA, vol.17, no.3, pp.362-370, 2019 (Other Refereed National Journals)
- IV. Ezine Eski Kaşar Peynirinin Karakteristik Bazı Özellikleri**  
Doğan M. A. , YÜCEER Y.  
Gıda, vol.44, no.5, pp.849-860, 2019 (Refereed Journals of Other Institutions)
- V. Dane ve liyofilize kefir kültürü kullanılarak üretilen peyniraltı suyu içeceğinin aroma bileşenleri ve duyu özellikleri**  
Şen İ., YÜCEER Y.  
Akademik Gıda, 2019 (Other Refereed National Journals)
- VI. Aromatic and Sensorial Properties of Çökelek Cheese Produced by Different Methods**  
GÜN İ., GÜNEŞER O., YÜCEER Y., SEYDİM Z. B. , Torun F., Çakıcı S.  
Süleyman Demirel Üniversitesi Fen Bilimleri Enstitüsü Dergisi, vol.23, pp.131-138, 2019 (Refereed Journals of Other Institutions)
- VII. Soğuk Maserasyonun Karalahna ve Cabernet Sauvignon Şıralarının Antosiyanin ve Uçucu Bileşenleri Üzerine Etkisi**  
ÇELEBİ N. M. , ŞİŞLİ B., YÜCEER Y., BAYHAN A., KIRCA TOKLUCU A.  
Gıda, The Journal of Food, vol.43, no.4, pp.663-676, 2018 (Other Refereed National Journals)
- VIII. EFFECT OF COLD MACERATION ON ANTHOCYANIN AND VOLATILE COMPOUNDS OF KARALAHNA AND CABERNET SAUVIGNON GRAPE MUSTS**  
Çelebi Uzkuç M., Şişli B., YÜCEER Y., Bayhan A., KIRCA TOKLUCU A.  
GIDA / THE JOURNAL OF FOOD, pp.663-676, 2018 (Other Refereed National Journals)
- IX. EFFECTS OF THE DURATION OF HEAT TREATMENT AND RIPENING ON THE FORMATION OF BIOGENIC AMINES IN EZINE CHEESE**  
Diler M., Akbağ E., Işık V., Avşar G. E. , Erkayacan H., GÜNEŞER O., YÜCEER Y.  
GIDA / THE JOURNAL OF FOOD, pp.687-701, 2018 (Other Refereed National Journals)
- X. EFFECT OF COLD MACERATION ON ANTHOCYANIN AND VOLATILE COMPOUNDS OF KARALAHNA AND CABERNET SAUVIGNON GRAPE MUSTS**

ÇELEBİ UZKUÇ N. M. , ŞİŞLİ B., YÜCEER Y., ASLI B., KIRCA TOKLUCU A.

GIDA / THE JOURNAL OF FOOD, vol.43, no.4, pp.663-676, 2018 (Refereed Journals of Other Institutions)

- XI. **LİPAZ ENZİMİ VE DESTEK KÜLTÜR KULLANIMININKEÇİ PEYNİRİNİN OLGUNLAŞMASI ÜZERİNE ETKİLERİ**  
Uzkuç H., GÜNEŞER O., YÜCEER Y.  
Gıda, 2018 (Other Refereed National Journals)
- XII. **Peyniraltı Suyu Tozu İlave Edilmiş Meyveli İçecek Üretimi ve Bazı Kalite Karakteristikleri**  
Argan E., GÜNEŞER O., KIRCA TOKLUCU A., YÜCEER Y.  
Türk Tarım – Gıda Bilim ve Teknoloji Dergisi, vol.3, no.8, pp.651-658, 2015 (Other Refereed National Journals)
- XIII. **Ezine Peyniri II Olgunlaşma Süresince Proteoliz Düzeyi**  
TUNCEL N. B. , GÜNEŞER O., ENGİN B., YAŞAR K., ZORBA N. N. , YÜCEER Y.  
Gıda, vol.35, no.1, pp.21-26, 2010 (Other Refereed National Journals)
- XIV. **EZİNE PEYNİRİ I AROMA KARAKTERİZASYONU**  
İŞLETEN HOŞOĞLU M., YÜCEER Y., YILMAZ E., MENDEŞ M.  
GIDA DERGİSİ, vol.34, no.6, pp.373-380, 2009 (Other Refereed National Journals)
- XV. **Ezine peynirinin mineral madde içeriği**  
İŞLETEN HOŞOĞLU M., PALA Ç., YÜCEER Y.  
Gıda, vol.32, no.4, pp.173-179, 2007 (Other Refereed National Journals)
- XVI. **Tüketicilerin Fonksiyonel Gıdalara Olan Yaklaşımını ve Satın Almalarını Etkileyen Faktörler İngilizce**  
İŞLETEN HOŞOĞLU M., YÜCEER Y., YILMAZ E., MENDEŞ M.  
GIDA DERGİSİ, vol.32, no.1, pp.25-32, 2007 (Other Refereed National Journals)
- XVII. **Katı faz mikroekstraksiyon (SPME) tekniğinin aroma maddelerinin analizinde kullanımı**  
PALA Ç., YÜCEER Y.  
Dünya Gıda, vol.3, pp.74-78, 2006 (Other Refereed National Journals)
- XVIII. **Farklı keçi ırkı sütlerinden üretilen probiyotik ayranın karakteristik özellikleri**  
PALA Ç., YÜCEER Y., PALA A.  
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## Books & Book Chapters

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