

## Prof. Meral Kılıç Akyılmaz

### Personal Information

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### International Researcher IDs

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Publons / Web Of Science ResearcherID: AAG-8634-2019

ScopusID: 7006429535

Yoksis Researcher ID: 23023

### Education Information

Doctorate, The University of Wisconsin Madison, Food Science, United States Of America 1995 - 1999

Postgraduate, The University of Wisconsin Madison, Food Science, United States Of America 1993 - 1995

Undergraduate, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1987 - 1992

### Foreign Languages

English

### Dissertations

Doctorate, Intensifying species-related sheep flavors in cheeses manufactured from cow's and sheep's milk blends, The University Of Wisconsin Madison, Food Science, 1999

Postgraduate, Nonenzymatic browning and storage stability of Cheddar cheese powder, The University Of Wisconsin Madison, Food Science, 1995

### Research Areas

Food Engineering, Food Science, Food Chemistry, Food Additives, Food Biochemistry, Food Technology, Processing Dairy And Related Products, Sugars, Syrups, Starches and Candy, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Engineering and Technology

### Academic Titles / Tasks

Professor, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2011 - Continues

Associate Professor, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2006 - 2011

Assistant Professor, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, 2000 - 2006

## Courses

Gıda Mühendisliği Tasarım II, Undergraduate, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2008 - 2009, 2007 - 2008, 2006 - 2007

Advanced Technologies in Dairy Processing, Postgraduate, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2008 - 2009, 2007 - 2008, 2006 - 2007, 2005 - 2006, 2004 - 2005, 2003 - 2004

Food Stability, Postgraduate, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2008 - 2009, 2007 - 2008, 2006 - 2007, 2005 - 2006, 2004 - 2005, 2003 - 2004

Mass and Energy Balances, Undergraduate, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2008 - 2009, 2007 - 2008, 2006 - 2007, 2005 - 2006, 2004 - 2005, 2003 - 2004, 2002 - 2003, 2000 - 2001

Food Technology, Undergraduate, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2008 - 2009, 2007 - 2008, 2006 - 2007, 2005 - 2006, 2004 - 2005, 2003 - 2004, 2002 - 2003, 2000 - 2001

Shelf life of Foods, Undergraduate, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2008 - 2009, 2007 - 2008, 2006 - 2007, 2005 - 2006, 2004 - 2005, 2003 - 2004, 2002 - 2003, 2000 - 2001

## Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Bioactivity of non-extractable phenolics from lemon peel obtained by enzyme and ultrasound assisted extractions**  
Durmus N., Kılıç Akyılmaz M.  
Food Bioscience, vol.53, 2023 (SCI-Expanded)
- II. **Stabilization of Olive Oil in Water Emulsion with Dairy Ingredients by Pulsed and Continuous High Intensity Ultrasound**  
Yavuz U. B., Erem E., Kılıç Akyılmaz M.  
ACS Omega, vol.8, no.12, pp.11425-11432, 2023 (SCI-Expanded)
- III. **Comparison of high intensity ultrasound and heat treatment for extending shelf life of a fermented milk beverage**  
Kılıç Akyılmaz M., Kurt Ç., Parlak Uzunoğlu T., Türkmen F., Güneş G., Erem E.  
INTERNATIONAL DAIRY JOURNAL, vol.141, pp.105617, 2023 (SCI-Expanded)
- IV. **Impact of inulin and stabilizers on rehydration, stability, and physical properties after reconstitution of yoghurt powder**  
Kocer E., Kılıç Akyılmaz M.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.11, 2022 (SCI-Expanded)
- V. **Microbial Bioconversion of Phenolic Compounds in Agro-industrial Wastes: A Review of Mechanisms and Effective Factors**  
Gulsunoglu-Konuskan Z., Kılıç Akyılmaz M.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.70, no.23, pp.6901-6910, 2022 (SCI-Expanded)
- VI. **Effect of heat treatment on micronutrients, fatty acids and some bioactive components of milk**  
Kılıç Akyılmaz M., Ozer B., BULAT T., TOPCU A.  
INTERNATIONAL DAIRY JOURNAL, vol.126, 2022 (SCI-Expanded)
- VII. **Development of a bioprocess for production of ellagic acid from chestnut (*Castanea sativa* Mill.) waste by fermentation with *Aspergillus* spp.**  
Gulsunoglu-Konuskan Z., Karbancıoğlu Güler H. F., Kılıç Akyılmaz M.  
FOOD BIOSCIENCE, vol.42, 2021 (SCI-Expanded)
- VIII. **Activity and bioaccessibility of antioxidants in yoghurt enriched with black mulberry as affected by fermentation and stage of fruit addition**  
Durmus N., Çapanoğlu Güven E., Kılıç Akyılmaz M.  
INTERNATIONAL DAIRY JOURNAL, vol.117, 2021 (SCI-Expanded)
- IX. **Formulation of a low-protein rice drink fortified with caseinomacropeptide concentrate**  
Karimidastjerd A., Kılıç Akyılmaz M.  
FOOD AND BIOPRODUCTS PROCESSING, vol.125, pp.161-169, 2021 (SCI-Expanded)
- X. **Soluble and insoluble-bound phenolics and antioxidant activity of various industrial plant wastes**

- Gulsunoglu Z., Karbancioglu-Guler F., Raes K., Kilic-Akyilmaz M.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.22, no.1, pp.1501-1510, 2019 (SCI-Expanded)
- XI. **Production of Multiple Hydrolytic Enzymes by Black Aspergilli Isolated from Date and Grape**  
Gulsunoglu Z., Kılıç Akyilmaz M., Karbancioglu Guler F., Raes K.  
JOURNAL OF AGRICULTURAL SCIENCES-TARIM BILIMLERI DERGISI, vol.25, no.4, pp.459-466, 2019 (SCI-Expanded)
- XII. **Changes in physicochemical properties and gelation behaviour of caseinomacropeptide isolate by treatment with transglutaminase**  
Kilic-Akyilmaz M., KOCAMAN E., Gülsünoğlu Z., SAGDIC-OZTAN C., MAVAZEKHAN S. M.  
INTERNATIONAL DAIRY JOURNAL, vol.84, pp.85-91, 2018 (SCI-Expanded)
- XIII. **Impact of the order of acid and heat treatments on the composition of caseinomacropeptide isolate**  
Kilic-Akyilmaz M., KARİMİDASTJERD A.  
INTERNATIONAL DAIRY JOURNAL, vol.82, pp.45-50, 2018 (SCI-Expanded)
- XIV. **PHYSICAL PROPERTIES OF AN IMITATION CHEESE AS AFFECTED BY EMULSIFYING SALTS AND CITRIC ACID**  
Beykont E., KILIC-AKYILMAZ M.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.38, no.4, pp.1918-1925, 2014 (SCI-Expanded)
- XV. **Preservation of precut white cheese by modified atmosphere packaging**  
Kirkin C., GUNES G., KILIC-AKYILMAZ M.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.66, no.4, pp.576-586, 2013 (SCI-Expanded)
- XVI. **Development of the structure of an imitation cheese with low protein content**  
Kiziloz M., CUMHUR O., KILIC M.  
FOOD HYDROCOLLOIDS, vol.23, no.6, pp.1596-1601, 2009 (SCI-Expanded)
- XVII. **IMPROVEMENT OF PHYSICAL PROPERTIES OF NONFAT FERMENTED MILK DRINK BY USING WHEY PROTEIN CONCENTRATE**  
Ozen A. E., KILIC M.  
JOURNAL OF TEXTURE STUDIES, vol.40, no.3, pp.288-299, 2009 (SCI-Expanded)
- XVIII. **KINETICS OF HYDROXYMETHYLFURFURAL ACCUMULATION AND COLOR CHANGE IN HONEY DURING STORAGE IN RELATION TO MOISTURE CONTENT**  
Bulut L., KILIC M.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.33, no.1, pp.22-32, 2009 (SCI-Expanded)
- XIX. **Effect of blanching on storage stability of hazelnut meal**  
Çam Ş., Kılıç Akyilmaz M.  
Journal of Food Quality, vol.32, no.3, pp.369-380, 2009 (SCI-Expanded)
- XX. **Enrichment of cheeses manufactured from cow s and sheep s milk blends with sheep like species related alkylphenols**  
Lindsay R., Kılıç Akyilmaz M.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.53, no.5, pp.1707-1721, 2006 (SCI-Expanded)
- XXI. **Arylsulphatase activity in milk and rennet from different sources**  
Kılıç Akyilmaz M., Robert C L.  
INTERNATIONAL DAIRY JOURNAL, vol.16, pp.88-91, 2005 (SCI-Expanded)
- XXII. **Proteolysis and lipolysis in White cheeses manufactured by two different production methods**  
Cinbaş T., Kılıç Akyilmaz M.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.41, no.5, pp.530-537, 2005 (SCI-Expanded)
- XXIII. **Distribution of conjugates of alkylphenols in milk from different ruminant species**  
Kılıç Akyilmaz M., Lindsay R. C.  
JOURNAL OF DAIRY SCIENCE, vol.87, no.1, pp.7-12, 2005 (SCI-Expanded)
- XXIV. **Short communication: Utilization of sheep's milk cheese whey in the manufacture of an alkylphenol flavor concentrate**  
Kilic M., Lindsay R.  
JOURNAL OF DAIRY SCIENCE, vol.87, no.12, pp.4001-4003, 2004 (SCI-Expanded)

- XXV. **Influence of fermentation conditions on rheological properties and serum separation of Ayran**  
Ozdemir U., KILIC M.  
JOURNAL OF TEXTURE STUDIES, vol.35, no.4, pp.415-428, 2004 (SCI-Expanded)
- XXVI. **Effects of salt level and storage on texture of Dil cheese**  
Kilic M., ISIN T.  
JOURNAL OF TEXTURE STUDIES, vol.35, no.3, pp.251-262, 2004 (SCI-Expanded)
- XXVII. **Use of hydrocolloids in textural stabilization of a yoghurt drink, ayran**  
Koksoy A., KILIC M.  
FOOD HYDROCOLLOIDS, vol.18, no.4, pp.593-600, 2004 (SCI-Expanded)
- XXVIII. **Utilization of sheep s milk cheese whey in the manufacture of an alkylphenol flavor concentrate**  
Kılıç Akyılmaz M., LINDSAY R. C.  
JOURNAL OF DAIRY SCIENCE, vol.87, no.12, pp.4001-4003, 2004 (SCI-Expanded)
- XXIX. **Effects of water and salt level on rheological properties of ayran, a Turkish yoghurt drink**  
Koksoy A., KILIC M.  
INTERNATIONAL DAIRY JOURNAL, vol.13, no.10, pp.835-839, 2003 (SCI-Expanded)
- XXX. **Kinetics of nonenzymatic browning in cheddar cheese powder during storage**  
Kilic M., MUTHUKUMARAPPAN K., GUNASEKARAN S.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.21, no.5, pp.379-393, 1997 (SCI-Expanded)

## Articles Published in Other Journals

- I. **Enhancement of phenolic antioxidants in industrial apple waste by fermentation with *Aspergillus* spp.**  
Gülsünoğlu Z., Purves R., Karbancıoğlu-Guler F., Kılıç Akyılmaz M.  
BIOCATALYSIS AND AGRICULTURAL BIOTECHNOLOGY, vol.25, 2020 (ESCI)
- II. **DEPO BAĞIL NEMİ VE SICAKLIĞININ SARAY HELVASININ KALİTESİNE ETKİLERİ**  
KILIÇ AKYILMAZ M., Atl Ö., GÜLSÜNOĞLU Z.  
GIDA / THE JOURNAL OF FOOD, vol.44, pp.260-273, 2019 (Peer-Reviewed Journal)
- III. **Sütten üretilen fonksiyonel bir ürün Biyoaktif peptidler**  
BULUT A. N., KILIÇ AKYILMAZ M.  
Süt Dünyası, vol.10, pp.52-55, 2015 (Peer-Reviewed Journal)
- IV. **Karayemiş tozunun fiziksel özelliklerinin iyileştirilmesi**  
ELA E., GÜLSÜNOĞLU Z., FIRATLIĞIL DURMUŞ F. E., KILIÇ AKYILMAZ M.  
Akademik Gıda, vol.13, pp.108-114, 2015 (Peer-Reviewed Journal)

## Books & Book Chapters

- I. **Chapter 8 - Manufacture of processed cheese: Equipments used**  
ÖZTÜRK M., KILIÇ AKYILMAZ M.  
in: Processed Cheese Science and Technology Ingredients, Manufacture, Functionality, Quality, and Regulations, El-Bakry Mamdouh, Mehta Bhavbhuti M., Editor, Woodhead Publishing/Elsevier, Cambridge, pp.197-210, 2022
- II. **Chapter 11 - Special processed cheeses, cheese spreads, and analogue cheeses**  
CUMHUR Ö., KILIÇ AKYILMAZ M.  
in: Processed Cheese Science and Technology, El-Bakry Mamdouh, Mehta Bhavbhuti M., Editor, Woodhead Publishing/Elsevier, Cambridge, pp.269-295, 2022
- III. **Ultrasonic applications in bakery and snack food processing industries**  
Doğu Baykut E., Kırkın Gözükırmızı C., Kılıç Akyılmaz M.  
in: Non-Thermal Processing Technologies for the Grain Industry, M. Selvamuthukumaran, Editor, CRC, New York, New York, pp.121-152, 2021

- IV. **Innovative Approaches in High-Pressure Processing for the Extraction of Antioxidants from Grains**  
GÜLSÜNOĞLU KONUŞKAN Z., TACER CABA Z., KILIÇ AKYILMAZ M.  
in: Non-Thermal Processing Technologies for the Grain Industry, Selvamuthukumar, M., Editor, CRC Press, New York, pp.65-92, 2021
- V. **Additives and Preservatives**  
KILIÇ AKYILMAZ M., GÜLSÜNOĞLU Z.  
in: Handbook of Vegetable Preservation and Processing, H. Hui and E. Özgül Evranuz, Editor, CRC Press, pp.301-318, 2015
- VI. **Material and Energy Balances**  
EVANUZ Ö., KILIÇ AKYILMAZ M.  
in: Handbook of Food Process Design, Jasim Ahmed, Mohammad Shafiur Rahman, Editor, Wiley-Blackwell, pp.39-73, 2012
- VII. **Tuzlama ve Olgunlaşma Üzerindeki Etkileri**  
Kılıç Akyılmaz M.  
in: Peynir Biliminin Temelleri, Ali Adnan Hayaloğlu, Barbaros Özer, Editor, Sidas Medya Yayıncılık Ltd. Şti., İzmir, pp.235-262, 2011

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

- I. **Development of a Fermented Plant-based Product Structure from Pistachio**  
Erem E., Kılıç Akyılmaz M.  
3rd International Conference on Raw Materials to Processed Foods (RP-Foods 2023), İstanbul, Turkey, 18 - 19 May 2023
- II. **Rheological and Water Holding Characteristics of Yoghurts Enriched with Fruit By Products**  
Eray A., Gemici G. G., Erem E., Kılıç Akyılmaz M.  
9th NUTRICON Congress, Ohrid, Macedonia, 7 - 09 June 2023, pp.29
- III. **Structure and Stability of Fermented Milk Drinks**  
KILIÇ AKYILMAZ M.  
7th IDF Symposium on Science and Technology of Fermented Milk, Belgium, 29 November 2022
- IV. **Extractable Phenolic Content and Antioxidant Capacity of Lemon Peel from Different Cultivars**  
Durmuş N., Kılıç Akyılmaz M.  
Retaste 2022, Heraklion, Greece, 20 - 21 October 2022, pp.57-58
- V. **Phenolic Content and Antioxidant Activity of Lamas Lemon Peel by Ultrasound-Assisted Extraction**  
DURMUŞ N., KILIÇ AKYILMAZ M.  
INTERNATIONAL GRADUATE RESEARCH SYMPOSIUM IGRS'22, İstanbul, Turkey, 01 June 2022, pp.100
- VI. **Utilization apple and pomegranate peels for production of pectinase by Aspergillus spp.**  
GÜLSÜNOĞLU Z., KILIÇ AKYILMAZ M., KARBANCIOĞLU GÜLER H. F.  
1st International Food Engineering Congress, 7 - 09 September 2019
- VII. **Dondurmada farklı stabilizer kombinasyonları kullanımının yapısal kaliteye etkileri**  
Kabataş B., Demirkurt B., GÜLSÜNOĞLU Z., KILIÇ AKYILMAZ M.  
2. Ulusal Sütçülük Kongresi, Turkey, 25 - 26 April 2019
- VIII. **Toz süt ürünlerinde bozulmalar ve ambalajlama**  
KILIÇ AKYILMAZ M.  
TÜRKAS 2019 SÜT ve Süt Ürünleri, Turkey, 18 April - 18 September 2019
- IX. **Influence of stabilizers on physical properties of ice cream.**  
Demirtaş B., Kabataş B., KILIÇ AKYILMAZ M., GÜLSÜNOĞLU Z.  
13th International conference of Food Physicists- ICFP, 23 - 25 October 2018
- X. **Development of flavored milk with carob.**  
FILONENKO O., KAYA M., GÜLSÜNOĞLU Z., KILIÇ AKYILMAZ M.  
The International Symposium of Food Rheology and Texture, 19 - 21 October 2018

- XI. **Effects of pH and chelating agents on flux of pre-treated sweet whey during ultrafiltration**  
Karimidastjerd A., KILIÇ AKYILMAZ M.  
IDF World Dairy Summit, 15 - 18 October 2018
- XII. **Effect of in-vitro gastrointestinal digestion on phenolic contents and antioxidant capacities of carob fruit, molasses (pekmez) and leather (pestil)**  
GÜLSÜNOĞLU Z., ÇATALKAYA G., KILIÇ AKYILMAZ M., ÇAPANOĞLU GÜVEN E.  
NUTRICON 2018, 13 - 15 June 2018
- XIII. **Hydrolytic enzyme production by *Aspergillus aculeatus* on pre-treated pomegranate peel-supplemented medium.**  
GÜLSÜNOĞLU Z., KARBANCIOĞLU GÜLER H. F., KILIÇ AKYILMAZ M.  
NUTRICON 2018, 13 - 15 June 2018
- XIV. **Effect of inulin on physical properties of dried and reconstituted yoghurt**  
demiral m., GÜLSÜNOĞLU Z., koçer e., KILIÇ AKYILMAZ M.  
International Conference on Raw Materials to Processed Foods, 11 - 13 April 2018
- XV. **Stabilization of emulsion of olive oil-in-water by ultrasound treatment**  
Yavuz Ü. B., KILIÇ AKYILMAZ M.  
International Conference on Raw Materials to Processed Foods, 11 - 13 April 2018
- XVI. **Investigation of antioxidant properties of caseinomacropeptide isolated from sweet whey**  
KARİMİDASTJERD A., Çatalkaya G., Kiliç Akyılmaz M.  
10th NIZO Dairy Conference, Netherlands, 1 - 03 October 2017
- XVII. **pH effect on particle size and zeta potential of isolated caseinomacropeptide from sweet whey**  
KARİMİ DESTJARD A., GÜLSÜNOĞLU Z., KILIÇ AKYILMAZ M.  
10th NIZO Dairy Conference Innovations in Dairy Ingredients, Papendal, Netherlands, 1 - 03 October 2017
- XVIII. **Chemical Composition of Plant-Origin Food Wastes**  
GÜLSÜNOĞLU Z., KARBANCIOĞLU GÜLER H. F., KILIÇ AKYILMAZ M., RAES K.  
Institute of Food Technologists 2017, Las Vegas, United States Of America, 25 - 28 June 2017
- XIX. **Kazeinomakropeptid ve süt proteini emülgatörlerin emülsiyon oluşturma özelliklerinin karşılaştırılması**  
KILIÇ AKYILMAZ M., ARTAN G.  
1. Ulusal Sütçülük Kongresi, Turkey, 25 - 26 May 2017
- XX. **Mikrobiyal ve Kimyasal Asitlendirmenin Sütün Jelleşmesine Etkisi**  
GÜLSÜNOĞLU Z., KILIÇ AKYILMAZ M.  
1. Ulusal Sütçülük Kongresi, Turkey, 25 - 26 May 2017
- XXI. **Kazeinomakropeptidin Tatlı Peyniraltı Suyundan İzolasyonu**  
Karimi Dastjerd A., KILIÇ AKYILMAZ M.  
1. Ulusal Sütçülük Kongresi, Turkey, 25 - 26 May 2017
- XXII. **Karadutlu Yoğurdun Fiziksel Özelliklerine Meyve Oranı ve İlave Yönteminin Etkisi**  
DURMUŞ N., ÇAPANOĞLU GÜVEN E., KILIÇ AKYILMAZ M.  
1. Ulusal Sütçülük Kongresi, Turkey, 25 - 26 May 2017
- XXIII. **Süt Proteinlerinden Biyoaktif Peptid Eldesi**  
DURMUŞ N., KILIÇ AKYILMAZ M., ÖZÇELİK B.  
Gıda Metabolizma & Sağlık : Biyoaktif Bileşenler ve Doğal Katkıları Kongresi, Turkey, 28 November 2016
- XXIV. **Screening of *Aspergillus* spp to produce hydrolytic enzymes**  
GÜLSÜNOĞLU Z., KARBANCIOĞLU GÜLER H. F., KILIÇ AKYILMAZ M., Raes K.  
3rd Congress of Baltic Microbiologists, 18 - 21 October 2016
- XXV. **Crosslinking of caseinomacropeptide by transglutaminase**  
Kocaman E., Artan G., KILIÇ AKYILMAZ M.  
11th International Conference on Protein Stabilisation, 9 - 11 May 2016
- XXVI. **Influence of pH on physicochemical properties of caseinomacropeptide**  
Kocaman E., Artan G., Dastjerd A. K., KILIÇ AKYILMAZ M.  
11th International Conference on Protein Stabilisation, 9 - 11 May 2016

- XXVII. **Influence of acid and heat treatment on isolation of caseinomacropptide from whey**  
KILIÇ AKYILMAZ M., KARİMİ DASTJERD A., KOCAMAN E.  
IDF Parallel Symposia Dairy Product Concentration & Drying, 11 - 13 April 2016
- XXVIII. **Stability of palace halva in relation to storage temperature and relative humidity**  
Atıl Ö., Gülsünoğlu Z., Kılıç Akyılmaz M.  
Innovations in Food Packaging, Shelf life and Food Safety, Münih, Germany, 15 September - 17 May 2015, pp.21
- XXIX. **Application of high power ultrasound in production of long life fermented milk beverage**  
Kılıç Akyılmaz M., Kurt Ç., Uzunoğlu T. P., Güneş G.  
th Central European Congress on Food – CEFood, Ohrid, Macedonia, 21 - 24 May 2014, pp.179
- XXX. **Changes in quality of palace halva in relation to moisture content and temperature during storage**  
Atıl Ö., Kılıç Akyılmaz M.  
Eurofoodchem XVII, İstanbul, Turkey, 7 - 10 May 2013, pp.652
- XXXI. **Modified atmosphere packaging affects texture color and sensory quality of pre cut fresh and aged white cheese**  
KIRKIN C., GÜNEŞ G., KILIÇ AKYILMAZ M.  
2010 IFT Annual Meeting, CHICAGO, United States Of America, 17 - 21 July 2010
- XXXII. **Modifiye atmosferde ambalajlamanın doğranmış beyaz peynirin kalitesine etkileri**  
KIRKIN C., GÜNEŞ G., KILIÇ AKYILMAZ M.  
Ambalaj 2009 Sempozyumu, İzmir, Turkey, 13 - 14 October 2009
- XXXIII. **Modifiye atmosferde paketlemenin dilimlenmiş taze beyaz peynirin kalitesine etkisi**  
KIRKIN C., GÜNEŞ G., KILIÇ AKYILMAZ M.  
Pamukkale Süt ve Süt Ürünleri Sempozyumu, Denizli, Turkey, 21 - 23 May 2009
- XXXIV. **Microbial and chemical qualities of pre cut aged white cheese under modified atmospheres**  
KIRKIN C., GÜNEŞ G., KILIÇ AKYILMAZ M.  
SAFE Consortium 2nd International Congress on Food Safety, Girona, Spain, 26 - 29 April 2009
- XXXV. **Gelation and rheological properties of an imitation cheese base with low protein content**  
Kızılöz M., Cumhur O., Özen A. E., Altay F., Kılıç Akyılmaz M.  
The 9th International Hydrocolloids Conference, Rasa Sentosa, Singapore, 15 - 19 June 2008, pp.1

## Supported Projects

- Kılıç Akyılmaz M., Project Supported by Higher Education Institutions, Küfler kullanılarak endüstriyel gıda atıklarından fenolik antioksidanların elde edilmesi, 2015 - 2020
- Kılıç Akyılmaz M., Project Supported by Higher Education Institutions, Unlu Şekerlemelerin Raf Ömrüne Etki eden Faktörlerin Belirlenmesi, 2011 - 2018
- Kılıç Akyılmaz M., Project Supported by Higher Education Institutions, Düşük Proteinli Peynir Benzeri Bir Ürün Yapısının Geliştirilmesi, 2008 - 2018
- Kılıç Akyılmaz M., TUBITAK Project, Kazeinomakropeptidin Yapısal Fonksiyonlarının İyileştirilmesi, 2014 - 2016
- Kılıç Akyılmaz M., Project Supported by Higher Education Institutions, Fermente Süt İçeceği Üretiminde Uygulanabilecek Yüksek Güçlü Ultrases İşlem Parametrelerinin Belirlenmesi, 2010 - 2012
- Kılıç Akyılmaz M., TUBITAK Project, Ultrases İşleminin Fermente Süt İçeceği Üretiminde Kullanım Potansiyelinin Belirlenmesi, 2010 - 2012
- Kılıç Akyılmaz M., Project Supported by Higher Education Institutions, K-Karagenan-Süt Proteini Karışım Sistemlerinin Fiziksel Özelliklerin İncelenmesi, 2009 - 2009
- Kılıç Akyılmaz M., Project Supported by Higher Education Institutions, Peynir Benzeri Bir Üründe Farklı Protein Kaynaklarının Yapısal Özelliklere Etkilerinin Belirlenmesi, 2008 - 2008
- Kılıç Akyılmaz M., Güneş G., TUBITAK Project, Production of special dietary cheese for phenylketonuria patients, 2006 - 2008
- Güneş G., Kılıç Akyılmaz M., TUBITAK Project, Preservation of ready to consume foods by MAP and irradiation technology, 2005 - 2008

Kılıç Akyılmaz M., Project Supported by Higher Education Institutions, Balda Hidrosimetilfurfural oluşumunun kinetiğinin camsılığa geçiş sıcaklığı kullanılarak modellenmesi, 2005 - 2007

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## **Activities in Scientific Journals**

Food Research International, Committee Member, 2018 - Continues

International Dairy Journal, Committee Member, 2017 - Continues

Academic Food Journal, Committee Member, 2015 - Continues

Food Science and Technology, Committee Member, 2015 - Continues

INTERNATIONAL DAIRY JOURNAL, Assistant Editor/Section Editor, 2020 - 2023

## **Metrics**

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