

Prof. Dr. Aziz TEKİN

Adı ve Soyadı : Aziz TEKİN
Unvanı : Prof. Dr.
E-Posta Adresi : tekin@ankara.edu.tr
Telefon (İş) : 0 312 203 36 44
Telefon (Cep) :
Adresi : Ankara Üniversitesi/Mühendislik Fakültesi/ Gıda Mühendisliği Bölümü

Öğrenim Bilgisi
Doktora : Ankara Üniversitesi/ Gıda Mühendisliği-1994
Yüksek Lisans : Ankara Üniversitesi/ Gıda Mühendisliği-1990
Lisans : Ankara Üniversitesi/ Gıda Mühendisliği-1987

Görevler :
Yönetilen Tezler :
Yüksek Lisans : 21 adet Yüksek Lisans Tezi tamamlanmıştır
Doktora : 7 adet doktora tezi tamamlanmıştır.

İdari Görevler :

Ödüller :
Hizmet Madalyası- Birleşmiş Milletler Gıda ve Tarım Teşkilatı (FAO)-1 6 Ekim 2012
Doktora Sonrası Burs- Iowa State University/1996-1998
Visiting Scientist- Iowa State University/2002-2003

A. Uluslararası hakemli dergilerde yayımlanan makaleler

Musavi, A., Cizmeci, M., **Tekin, A.** and Kayahan, M. 2008 Effects of hydrogenation parameters on trans isomer formation, selectivity and melting properties of fat, *European J. of Lipid Sci., and Technol.*, 110:254-260.

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Cizmeci, M., Musavi, **A., Tekin**, A. and Kayahan, M. 2009. Catalytic behaviour of Ruthenium in soybean oil hydrogenation, *European J. of Lipid Sci., and Technol.*, 111:607-611.

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Yorulmaz A. Poyrazoglu ES. Ozcan MM. **Tekin, A.** 2012. Phenolic Profiles of Turkish Olives and Olive Oils, European Journal of Lipid Science and Technology, 114:1083-1093

Mert B. Erinç, H. Sahin K. and Tekin A. 2013. Rheological and microscobic properties of fat blends with similar solid fat content but different trans composition, *J.of Amer. Oil Chem. Soc.* 90: 17-26

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Ozdemir N, Kantekin_Erdogan, M. Tat, T. And **Tekin, A.** 2018. Effect of Black Cumin Oil on the Oxidative Stability and Sensory Characteristics of Mayonnaise, Journal of Food Science and Tech., DOI: 10.1007/s13197-018-3075-4

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B. Uluslararası bilimsel toplantılarda sunulan ve bildiri kitaplarında basılan bildiriler

Mert, B. and **Tekin, A.** 2008 Effect of trans fat content on dough rheology, Proceedings of Bosphorus 2008 ICC International Conference, April 24-26, 2008, İstanbul, Turkey (Poster)

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Yorulmaz A., Poyrazoğlu E.S., Özcan, M.M. and **Tekin, A.** 2008 Phenolic structures of Turkish olive oils, 6th Euro Fed Lipid Congress, 7-10 September 2008, Athens, Greece, (Poster)

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Mert, B., **Tekin, A.,** Sahin, K. and Erinc, H. 2009 Effect of *trans* Fat Content on Rheology of Dough and Texture of Cookie, 100th AOCS Annual Meeting & Expo, May 3-6, 2009, Orlando, Florida, USA (Oral)

Yorulmaz, A., Erinç, H., Tatlı, A. and **Tekin, A**. 2009 The effect of irrigation on the oil composition of some east mediterranean olive cultivars, 7th Euro Fed Lipid Congress, 18-21 October 2009, Graz Austria (Poster)

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Yorulmaz, A., Erinç, H. and **Tekin, A.** 2010. Lipid composition of poppy seed oil, 1. Uluslar arası "Adriyatikten Kafkaslara Geleneksel Gıdalar" sempozyumu, 15-17 Nisan 2010, Tekirdağ.

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Colakoglu, A.S., Erinc, H. and **Tekin, A.** 2010. Thermo-oxidative stability of soybean oil in the presence of alpha-, beta-, gamma- and delta-tocopherols, 1st International Congress on Food Technology, 03-06 November 2010, Antalya, Turkey.

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Yasdag, T., Sahin, K., Ketenoglu, O. and **Tekin, A.** 2011. Frying Stability Assesment of Olive Pomace Oil in Comparison with Sunflower Oil, AOCS World Conference on Oilseed Processing, Fats and Oils Processing, Biofuels & Applications, 21-23 June 2011, İzmir, Turkey (Oral)

Turhan S., Şahin K, Şimşek A., Yorulmaz A., **Tekin, A.** and Ketenoğlu O. 2011. Triacylglycerol structures of hazelnut oils, AOCS World Conference on Oilseed Processing, Fats and Oils Processing, Biofuels & Applications, 21-23 June 2011, İzmir, Turkey (Poster)

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Turhan S. and **Tekin, A.** 2012. Fatty Acid Profiles and Melting Properties of Cake and Biscuit Shortenings Marketed in Turkey, 10th Euro Fed Lipid Congress, 23-26 September Crakow, Poland (Poster)

Mert B. and **Tekin, A.** 2013. Physicochemical properties of micro particulated zein proteins, Eurofoodchem XVII, May 07-10, İstanbul

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Gümüş, C. E., Yorulmaz, A., **Tekin, A**. 2013. Comparison of Sterol and Wax Composition of Hazelnut Oils Obtained by Pressing or Solvent Extraction. 11th Euro Fed Lipid Congress and 30th ISF lecture series, Abstracts, October, 27-30, Antalya, Turkey.

Kantekin Erdoğan MN, Ketenoglu O and **Tekin, A.** 2014. Mono and Diglyceride Production by Transesterification of Refined Pomace Oil, 12 th Euro Fed Lipid Congress, 14-17 September 2014, Montpellier, France

Sahin OK, Ketenoglu O and **Tekin, A.** 2014. Trans Fatty Acid History of Turkey, 2nd International Congress on Food Technology, 05-07 November 2014, Kusadasi, Turkey (Sözlü)

Colakoglu AS, Canatar M, Inanc AL and **Tekin, A.** 2015. Thermo-oxidative Study of Determinde by Isothermal Differential Scanning Calorimetry, 13th Euro Fed Lipid Congress, 27-30 September 2015, Florence, Italy

Ozdemir, N, Erdogan, MNK, Tat, T and **Tekin, A.** 2016. Effect of Black Cumin Oil on Oxidative Stability and Sensory Characteristics of Mayonnaise, 14th Euro Fed Lipid Congress, 18-21 September 2016, Ghent, Belgium

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Ketenoglu O, Erdogdu F and **Tekin, A.** 2016. A Study on Determining Evaporation Conditions of Oleic Acid Using Molecular Distillation and Multiobjective Optimization, 14th Euro Fed Lipid Congress, 18-21 September 2016, Ghent, Belgium

Cetinbas, S. Erdogdu, F and **Tekin, A.** 2017. Squalene distillation from olive oil deodorizer distillate using short path distillation, 15th Euro Fed Lipid Congress, 27-30 August 2017, Uppsala/Sweden

Yaşdağ, T. Yorulmaz, A. Özkan, KŞ and **Tekin, A.** 2017. Frying Stability of Olive Pomace Oil in Comparison with Other Vegetable Oils, 15th Euro Fed Lipid Congress, 27-30 August 2017, Uppsala/Sweden

Kıralan S. Erdogdu, F and **Tekin, A.** 2017. Effect of microwave pre-heating of olive pomace during drying to mitigate the polycyclic aromatic hydrocarbon (PAH) formation in olive pomace oil, 31th Effodt İnternational Congress, 13-16 November, Sitges, Spain.