

CURRICULUM VITAE



1. GENERAL

Arrangement Date	JAN 11, 2019		
ID Number	18092472452		
Name and Surname	Assoc. Prof. Dr. Mehmet BAŞLAR		
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Date of Birth	October 11, 1983		
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2. EDUCATION

DATE OF GRADUATION	DEGREE	UNIVERSITY – FACULTY – DEPARTMENT
01.07.2005	Undergraduate	Atatürk University – Agriculture Faculty – Department of Food Engineering
01.06.2016	Language education	Atatürk University – English Preparatory School
27.08.2008	Graduate	Atatürk University – Institute of Science – Department of Food Engineering
23.12.2011	PhD	Atatürk University – Institute of Science – Department of Food Engineering
25.10.2015	Associate Professor	Presidency of Inter-Universities Council

3. ACADEMIC AND PROFESSIONAL EXPERIENCE

INSTITUTION	COUNTRY	CITY	DEPARTMENT	POSITION	DATE
Atatürk University	Turkey	Erzurum	Food Engineering	Researcher	2006-2009
Bayburt University	Turkey	Bayburt	Food Engineering	Researcher	2009-2012
Washington State Univ	USA	Pullman, WA	Non-thermal Process Dept.	Researcher	2011-2011
Yıldız Technical Uni.	Turkey	İstanbul	Food Engineering	Asst. Prof.	2012-2016
Kaynar Catering Co. Ltd.	Turkey	İstanbul	Quality Manager	Food Engineer	2017-2018
Safran Catering Co. Ltd.	Turkey	İstanbul	Quality Manager	Food Engineer	2017-2018

4. MY THESIS

THESIS	NAME OF THESIS	UNIVERSITY	ADVISOR	Year
MSc	Determination of quality parameters of wheat flour using near-infrared reflectance spectroscopy (NIRS)	Atatürk University, Food Engineering	Prof. Dr. M.Fatih ERTUGAY	2008
PhD	The effect of ultrasound, photosonication and pulsed electrical field processes on some quality parameters of apple juice	Atatürk University, Food Engineering	Prof. Dr. M.Fatih ERTUGAY	2011

5. PROJECTS

PROJECT NAME	INSTITUTION	BUDGET	DATE	POSITION	PROJECT NUMBER
Use of ultrasound and ultraviolet treatments as a new methods at shalgam beverage production technology	TUBITAK	173,000 TL	15.04.2015-15.10.2016	Coordinator	2140417
determination of ensuring opportunities of	TUBITAK	120,834 TL	15.11.2013-	Coordinator	1130448

combination of ultrasound and low intensity electric current for microbial and pesticide safety of vegetable			15.11.2015		
pilot scale production of natural painting from tulip flower petal	TUBITAK	886,941 TL	01.10.2013-01.07.2015	Researcher	5130023
Dehydration of meats by using method of ultrasonic vacuum drying	Yıldız Technical University	25,000 TL	15.11.2012-15.02.2014	Coordinator	***
Effect of ultrasound on the shelf life and quality properties of plum nectar	Yıldız Technical University	25,000 TL	15.10.2013-15.01.2015	Coordinator	***
Inactivation of polyphenol oxidase (ppo) enzyme in cloudy apple waters by non-thermal photosonication	Atatürk University	27.000 TL	2009-2010	Researcher	***
Determination of properties of bread wheat flour by near infrared spectroscopy (NIR)	Atatürk University	4,000 TL	2008-2009	Researcher	***
ISO-22000 Food Safety Management System in Dairy Industry of European Union	EU Education Project	46.000 €	2008	Participant	***
Interdisciplinary TUBITAK project preparation about fields related to food engineering	TUBITAK	30.000 TL	16.05.2014-18.05.2014	Expert/ Educator	-

*TL: Turkish Lira

6. PUBLICATIONS

Articles published in SCI, SSCI, AHCI journals	24
1- Cengiz M.F., Başlar M. , Basancelebi, O., Kilicli M., (IN PRESS) Reduction of pesticide residues from tomatoes by low intensity electrical current and ultrasound applications, FOOD CHEMISTRY, DOI: 10.1016/j.foodchem.2017.08.031.	
2- Tekin, Z.H., Başlar, M. (IN PRESS) The effect of ultrasound-assisted vacuum drying on the drying rate and quality of red peppers, Journal of Thermal Analysis and Calorimetry, DOI: 10.1007/s10973-018-6991-7.	
3- Tekin Z.H., Başlar M. , Karasu S., Kilicli M., 2017. Dehydration of green beans using ultrasound-assisted vacuum drying as a novel technique: Drying kinetics and quality parameters. JOURNAL OF FOOD PROCESSING AND PRESERVATION, 41(6):e13227.	
4- Irkilmez MU, Başlar M. , Sağdic O., Arici M., Ertugay M.F. 2017. The effect of ultrasonic treatments on turbidity, microbial load, and polyphenol oxidase (PPO) activity of plum nectar. JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION 11(2): 380-387.	
5- Yıldırım, R., Özülkü, G., Toker, Ö. S., Başlar, M. , Durak, M. Z., & Sağdıç, O.. 2017. Modeling of bioactive compound content of different tea bags: Effect of steeping temperature and time. JOURNAL OF FOOD PROCESSING AND PRESERVATION, 41(1): e12773.	
6- Doymaz, İ., Karasu, S., Başlar, M. 2016. Effects of infrared heating on drying kinetics, antioxidant activity, phenolic content, and color of jujube fruit. JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, 10(2):283-291.	
7- Arici M., Karasu S., Başlar M. , Toker O.S., Sağdıç O., Karaağaçlı M. 2016. Tulip petal as a novel natural food colorant source: Extraction optimization and stability studies. INDUSTRIAL CROPS AND PRODUCT, 91: 215-222.	

8- Sakirođlu H, Birdal C, Başlar M , Öztürk AE, 2016. Inactivation kinetics of polyphenol oxidase (PPO) in aqueous model system under stand-alone and combined ultrasound and ultraviolet treatments, INTERNATIONAL JOURNAL OF FOOD PROPERTIES, 19(7):1535-1543.
9- Karasu S, Başlar M , Karaman S, Kılıçlı M, Us AA, Yaman H, Sađdıç O., 2016. Characterization of some bioactive compounds and physicochemical properties of grape varieties grown in Turkey: thermal degradation kinetics of anthocyanin, TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, 40(2): 177-185.
10- Karasu, S., Kılıçlı, M., Başlar, M. , Sađdıç, O., & Arıcı, M.. 2015. Dehydration kinetics and changes of bioactive compounds of tulip and poppy petals as a natural dye source under vacuum and oven conditions. JOURNAL OF FOOD PROCESSING AND PRESERVATION, 39(6), 2096-2106.
11- Akdas S, Başlar M , 2015. Dehydration and degradation kinetics of bioactive compounds for mandarin slices under vacuum and oven drying conditions. JOURNAL OF FOOD PROCESSING AND PRESERVATION, 39(6), 1098-1107.
12- Başlar M , Kılıçlı M, Barış Yalınkılıç, 2015. Dehydration of salmon and trout fillets using ultrasonic vacuum drying in enhancing drying rates and moisture diffusivity, ULTRASONICS SONOCHEMISTRY, 27; 495-502.
13- Ozturk I, Çalışkan O, Tornuk F, Ozcan N, Yalcın H, Başlar M , Sagdic O. 2015. Antioxidant, antimicrobial, mineral, volatile, physicochemical and microbiological characteristics of traditional home-made Turkish vinegars. LWT - Food Science and Technology, 63(1):144-151.
14- Erkaya T, Başlar M , Şengül M, Ertugay MF, 2015. Effect of thermosonication on physicochemical, microbiological and sensorial characteristics of ayran during storage, ULTRASONICS SONOCHEMISTRY, 23:406-412.
15- Başlar M , Karasu S, Kılıçlı M, Us AA, Sagdic O, 2014. Degradation kinetics of bioactive compounds and antioxidant activity of pomegranate arils during drying process. INTERNATIONAL J FOOD ENGINEERING, 10(4):839-848.
16- Başlar M , Kılıçlı M, Toker ÖS, Sagdic O, Arici M, 2014. Ultrasonic vacuum drying technique as a novel process for shortening the drying period for beef and chicken meats. INNOVATIVE FOOD SCIENCE AND EMERGING TECHNOLOGY, 26, 182–190
17- Ertugay MF, Başlar M , 2014. The effect of ultrasonic treatments on cloudy quality-related quality parameters in apple juice, INNOVATIVE FOOD SCIENCE AND EMERGING TECHNOLOGY, 26, 226-231.
18- Öztürk İ, Karaman S, Başlar M , Çam M, Çalışkan O, Sađdıç O, Yalçın H, 2014. Aroma, sugar and anthocyanin profile of fruit and seed of mahlab (<i>Prunus mahaleb l.</i>): Optimization of bioactive compounds extraction by simplex lattice mixture design. FOOD ANALYTICAL METHODS, 7(4): 761-773.
19- Ertugay MF, Başlar M , Ortakci F, 2013. Effect of pulsed electric field treatment on polyphenol oxidase, total phenolic compounds, and microbial growth of apple juice, TURKISH JOURNAL OF AGRICULTURE AND FORESTRY 37(6): 772-780.
20- Başlar M , Ertugay MF, 2013. The effect of ultrasound and photosonication treatment on polyphenoloxidase (PPO) activity, total phenolic component and colour of apple juice, INTERNATIONAL JOURNAL OF FOOD SCIENCE & TECHNOLOGY, 48(4): 886-892.
21- Başlar M , Kalkan F, Kara M., Ertugay MF, 2012. Correlation between the protein content and mechanical properties of wheat, TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, 36(5): 601-607.
22- Karaman S, Yilmaz MT, Ertugay MF, Başlar M , Kayacier A, 2012. Effect of ultrasound treatment on steady and dynamic shear properties of glucomannan based salep dispersions: Optimization of amplitude power, sonication time and temperature using response surface methodology, ULTRASONICS SONOCHEMISTRY. 19(4): 928-938.

23- Şengül M, Erkaya T, Başlar M , Ertugay MF, 2011. Effect of photosonication on inactivation of total and coliform bacteria in milk. FOOD CONTROL, 22 (11): 1803-1806.	
24- Başlar M , Ertugay MF, 2011. Determination of protein and gluten quality-related parameters of wheat flour using near-infrared reflectance spectroscopy (NIRS). TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, 35 (2): 139-144.	
25- Kilicli, M., Başlar, M. , Durak M.Z. and Sagdic, O. Effect of ultrasound and low-intensity electrical current for providing microbial safety of lettuce, (Under Review).	
26- İçyer NC, Başlar M. , Tekin ZH, Kahyaoğlu T, Arici M. Microencapsulation of a traditional non-alcoholic fermented grape-based beverage 'Hardaliye' by using spray dryer (Under Review).	
Articles published in national (Turkish) journals	5
1- Sengül M, Başlar M , Erkaya T ve Ertugay MF, 2009. Yoğurdun su tutma kapasitesi üzerine ultrasonik homojenizasyon işleminin etkisi. GIDA DERGİSİ, 34 (4): 219-222.	
2- Ertugay MF, Başlar M , 2011. Gıdaların Kalite Özelliklerinin Belirlenmesinde Yakın Kızılötesi Spektroskopisinin (NIR) Kullanımı. GIDA DERGİSİ, 36 (1): 49-54.	
3- Topdaş EF, Başlar M , Ertugay MF, 2011. Elmaların Ozmotik Kurutulmasında Ultrases İşleminin Etkisi, Akademik GIDA DERGİSİ 9 (5) 6-10.	
4- Ertugay MF, Başlar M , Sallan S, 2012. Beyşehir - Isparta Karayolu Kenarında Yetiştirilen Buğdaylarda Kurşun (Pb) ve Kadmiyum (Cd) Kirlilik Düzeylerinin Belirlenmesi, DÜNYA GIDA DERGİSİ, 1, 84-86.	
5- Ertugay MF, Başlar M , Şengül, M, Sallan S, 2012. The effect of acoustic energy on viscosity and serum separation of traditional ayran, a Turkish yogurt drink. GIDA DERGİSİ, 37 (5): 253-257.	
International Congresses	12
1- Ertugay MF, Başlar M and Dikbaş N, 2007. Near Infrared Spectroscopy in determination of food quality. 2 nd International Congress on Food and Nutrition. 24-26 October, İstanbul/ Türkiye.	
2- Ertugay MF, Sengul M, Başlar M , Erkaya T, 2008. The Effect of Ultrasonic Treatment on Water Holding Capacity of Yoghurt. 6 th Euro Fed Lipid Congress: Oils, Fats and Lipids in the 3 rd Millennium: Challenges, Achievements and Perspectives, 7-10 September, Athens/Greece.	
3- Başlar M , Ertugay MF, 2010. Prediction of protein and gluten quality-related parameters of wheat flour using near-infrared reflectance spectroscopy (NIRS). 1 st International Congress on Food Technology, 3-6 November, Antalya/Türkiye.	
4- Ertugay MF, Başlar M , Sallan S, 2010. Determination of Contamination Levels of Lead (Pb) and Cadmium (Cd) in Wheat Grown Around Beyşehir – Isparta Highway. 1 st International Congress on Food Technology, 3-6 November, Antalya/Türkiye.	
5- Ertugay MF, Başlar M , Şengül M, Sallan S, 2011. Effect of acustic energy on viscosity and serum eparation of ayran, a Turkish yogurt drink. 4. International Congress on Food and Nutrition, 12-14 October, Istanbul/Türkiye.	
6- Ertugay MF, Başlar M. , 2012. The effect of ultrasound and photosonication treatment on polyphenoloxidase activity of apple juice, 2012. Advenced Non-thermal Processing in Food Technology (ANPFT): Effects on Quality and Shelf Life of Food and Beverages. 7-10 May, Kusadasi, Türkiye.	
7- Topdaş, E. F., Başlar, M. , & Ertugay, M. F. 2012. The effect of ultrasound process on osmotic dehydration of apples.	

Advanced nonthermal processing in food technology: Effects on quality and shelf life of food & beverage (ANPFT2012). Kuşadası.	
8- Ozkaya T, Başlar M , Sagdic O, 2013. Functional Properties of Ottoman Sherbets. The 2 nd International Symposium on “Traditional Foods from Adriatic to Caucasus” 24-26 October 2013 Struga (Ohrid Lake) / Macedonia.	
9- Başlar M. , Karasu, S., Kılıçlı, M., Us, A. A., & Sağdıç, O., 2014. Degradation kinetics of bioactive compounds and antioxidant activity of pomegranate arils during drying process. 7 th International Conference and Exhibition on Nutraceuticals and Functional Foods, 14-17 October, Istanbul.	
10- Gülcü M, Dağlıoğlu F, Başlar M . 2015. The Determination of The Change in Bioactive Properties During Pekmez Production. The 3 rd International Symposium on “Traditional Foods from Adriatic to Caucasus”. 01-04 October, Sarajevo / Bosnia and Herzegovina.	
11- Kılıçlı M., Başlar M. , Durak M.Z., Sağdıç O. 2016. Decontamination of pathogens on fresh lettuce by electrosonication. 15th Meeting of the European Society of Sonochemistry-ESS15, June 27-July 1, İstanbul.	
12- İrkilmez M.U., Başlar M. , Ertugay M.F., Sağdıç O, Arici M. 2016. The effect of ultrasonic treatment on turbidity, microbial load and polyphenoloxidase (PPO) activity of plum nectar. 15th Meeting of the European Society of Sonochemistry-ESS15, June 27-July 1, İstanbul.	
13- Cengiz, M.F., Başlar, M., Basançelebi, O. 2016. Determination of ensuring opportunities of combination of ultrasound and low intensity electric current for pesticide safety of tomato. First Food Chemistry Conference - Shaping the Future of Food Quality, Health and Safety. Amsterdam, The Netherlands.	
National Conferences	5
1- Tekin Z.H., Başlar M. , 2015. Kırmızıbiberlerin ultrason destekli vakum kurutma yöntemiyle kurutulmasının mikrobiyal etkilerinin araştırılması. 18. Ulusal Biyoteknoloji Kongresi, 18-19 Aralık, Konya.	
2- Çetin B., Karasu S, Başlar M , Doymaz İ, 2015. Farklı kurutma yöntemleri ve kurutma sıcaklıklarının hünap meyvesinin kurutma kinetiği ve Bazı biyoaktif madde miktarı üzerine etkisi. Pamukkale Gıda Sempozyumu III; “Kurutulmuş ve Yarı Kurutulmuş Gıdalar, 13-15 Mayıs, Denizli.	
3- Başlar M , Kılıçlı M, Toker ÖS, Sagdic O, Arici M, 2015. Vakumlu Ortamda Ultrases Yardımıyla Etlerin Kurutulması, Pamukkale Gıda Sempozyumu III; “Kurutulmuş ve Yarı Kurutulmuş Gıdalar, 13-15 Mayıs, Denizli.	
4- Akdas S, Başlar M , 2015. Mandalinaların farklı kurutma şartlarında biyoaktif bileşenlerinin degradasyon kinetikleri. Pamukkale Gıda Sempozyumu III; “Kurutulmuş ve Yarı Kurutulmuş Gıdalar, 13-15 Mayıs, Denizli.	
5- Başlar M , Ertugay MF, 2012. Ultrases işleminin elma suyunun bulanıklık özellikleri üzerine etkisi. 11. Gıda Kongresi, P91. 9-11 Ekim, Hatay-Türkiye.	

7. BOOK CHAPTERS

Book Information	2
1- Başlar M. Biranger-Yıldırım, H., Tekin, Z. and Ertugay M.F. 2016, Ultrasound application for juice making. In Handbook on Ultrasonics and Sonochemistry, Editor-in-Chief: Muthupandian Ashokkumar, Springer, USA.	
2- Başlar M. , Toker, Ö.S., Karasu, S., Tekin, Z. H., & Biranger-Yıldırım, 2016, Ultrasound application for food	

dehydration. In Handbook on Ultrasonics and Sonochemistry, Editor-in-Chief: Muthupandian Ashokkumar, Springer, USA.

8. THESIS IN MY SUPERVISOR

Master Thesis	3
1- Saniye AKDAŞ, 2014. Dehydration and degradation kinetics of bioactive compounds for mandarin slices under vacuum and oven drying conditions, Master Thesis. Yıldız Technical University, Institute of Science and Technology, İstanbul, Turkey, Supervisor: Mehmet BASLAR.	
2- Zeynep Hazal Tekin, 2015. Biberlerin kurutulmasında kalite özelliklerinin iyileştirilmesi amacıyla ultrason destekli vakum kurutuma yönteminin uygulanması, Master Thesis. Yıldız Technical University, Institute of Science and Technology, İstanbul, Turkey, Supervisor: Mehmet BASLAR.	
3- Mahmut Kılıçlı, 2016. Taze marulların mikrobiyal güvenliğinin sağlanmasında elektrosonikasyon işlem şartlarının optimize edilmesi, Master Thesis. Yıldız Technical University, Institute of Science and Technology, İstanbul, Turkey, Supervisor: Mehmet BASLAR.	
PhD Thesis	1
1- Mehmet Gülcü, 2016. Bazı üzüm çeşitlerinde ürün işleme ve depolama sürecinde resveratrol ve biyoaktif bileşenlerdeki değişiminin belirlenmesi, PhD. Tekirdağ University, Institute of Science and Technology, İstanbul, Turkey, Supervisors: Figen Dağlıoğlu and Mehmet BASLAR.	

9. PATENT

Patent Information	1
1- Ertugay M.F. and Başlar M. Use of thermosonication process in the production of cloud apple juice, Turkish Patent Institutes, 2013/00389.	

10. OVERSEAS EXPERIENCE

Experience	Supporter Foundation	Country	Period
1- ISO-22000 in EU dairy Industry	European Union	Frankfurt, Bremen / Germany	3 month in 2008
2- PhD Thesis Study	Turkish Higher Education Institution	Washington State University / USA	3 month in 2008

11. LESSONS

Lessons name	Degree
1- Modern Food Preservation Methods	Graduate
2- Food Preservation Methods	Graduate
3- Dehydration Technology	Graduate
4- Fruit and Vegetable Processing Technology	Undergraduate
5- Cereal Science and Technology	Undergraduate