

Biographical Information

Vural Gökmen, BSc, MSc, PhD is professor in the Food Engineering Department at Hacettepe University, Ankara, Turkey. Prof. Gökmen graduated in 1990 with food engineering degree and gained his PhD degree in 1998.

In 2004, he has been awarded as outstanding young scientist by the Turkish Academy of Sciences, and in 2007 he gained science incentive award by The Scientific and Technological Council of Turkey.

He has founded Food Quality & Safety Research Group in 2004, Food Research Center in 2010 at Hacettepe University, and The National Food Technology Platform of Turkey in 2011.

Prof. Gökmen has carried out national and international research projects related to different aspects of food science. He has lectured nationally and internationally. He has continuous collaborations with the research groups in Italy, Spain, Germany, France, The Netherlands, USA, UK, Czech Republic, Slovakia, Serbia, Belgium, and Denmark.

As one of the leading experts on food science, Prof. Gökmen has contributed greatly to the understanding of process-derived effects on the quality and safety of foodstuffs. Also, he has developed chromatography, mass spectrometry, and computer vision based advanced analytical techniques to monitor food quality and safety.

To his credit, Prof. Gökmen has published over 200 articles based on original research, 14 book chapters, and edited a book. As of April 2018, his publications have been cited more than 5000 times according to Web of Science.

Prof. Gökmen is currently associate editor in Food Research International and editorial board member in Food Chemistry, Journal of Food Composition and Analysis, and Polish Journal of Food and Nutrition Sciences. According to Web of Science, Prof. Gökmen is in the list of top 100 authors of the world in the field of Food Science and Technology.