

**Mehmet KARAASLAN**

***Ph.D., Associate Professor***

 Harran University, Food Engineering Department

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**PERSONAL DATA**

 **DATE OF BIRTH**

09/02/1979

 **PLACE OF BIRTH**

Isparta / TURKEY

 **LANGUAGES**

Turkish (Native)

English (Fluent)

**EDUCATION**

2004/2009 Cornell University, Ithaca, New York **Ph.D.**

1998/2002 Akdeniz University, Antalya, Turkey **Bachelor of Science**

**PROFESSIONAL APPOINTMENTS**

2016 - HARRAN UNIVERSITY (Food Engineering Department)

 Şanlıurfa, Turkey

 **Associate Professor, Food Biochemistry – Food Biotechnology**

2010 – 2016 HARRAN UNIVERSITY (Food Engineering Department)

 Şanlıurfa, Turkey

 **Assistant Professor, Food Biochemistry – Food Biotechnology**

2004 – 2009 CORNELL UNIVERSITY (Food Science and Technology Department)

 Ithaca, New York

 **Research Assistant, Food Biotechnology**

**SCIENTIFIC and ADMINISTRATIVE APPOINTMENTS**

2010 – 2013 Harran University Journal of Agriculture

 **Editor in Chief**

2013 - Harran University Food Engineering Department

 **Vice Chair**

2015 – 2017 Harran University Agriculture Faculty

 **Faculty** **Erasmus Coordinator**

**PUBLICATIONS**

1. **Karaaslan Mehmet**, Yılmaz Fatih Mehmet, Karaaslan Asliye, Vardin Hasan (2015). [Synthesis and accumulation of anthocyanins in sour cherries during ripening in accordance with antioxidant capacity development and chalcone synthase expression](http://link.springer.com/article/10.1007/s00217-015-2530-y). European Food Research and Technology. February 2016, Volume 242,[Issue 2,](http://link.springer.com/journal/217/242/2/page/1) pp 189-198
2. **Karaaslan Mehmet**, Hrazdina Geza (2010). Characterization of an expansin gene and its ripening specific promoter fragments from sour cherry (Prunus cerasus L.) cultivars. Acta Physilogae Plantarum , 32(6), 1073-1084.
3. Yılmaz Fatih Mehmet,**Karaaslan Mehmet**,Vardin Hasan (2015). Optimization of extraction parameters on the isolation of phenolic compounds from sour cherry (Prunus cerasus L.) pomace. Journal of Food Science and Technology, 52(5), 2851-2859.
4. **Karaaslan Mehmet**,Yusuf Arslangray (2015). Aflatoxins B1, B2, G1, and G2 contamination in ground red peppers commercialized in Sanliurfa, Turkey. Environmental Monitoring and Assessment, 187(4): 184, Doi: 10.1007/s10661-015-4402-0
5. **Karaaslan Mehmet**, Vardin Hasan, Varliklioz Suzan, Yilmaz Fatih Mehmet (2014). Antiproliferative and antioxidant activities of Turkish pomegranate (Punica granatum L.) accessions. International Journal of Food Science and Technology, 49(1), 82-90.
6. **Karaaslan Mehmet**, Yılmaz Fatih Mehmet, Cesur Ozge, Vardin Hasan, Ikinci Ali, Dalgic Ali Coskun (2014). Drying kinetics and thermal degradation of phenolic compounds and anthocyanins in pomegranate arils dried under vacuum conditions. International Journal of Food Science and Technology, 49(2), 595-605.
7. **Karaaslan Mehmet**, Ozden Mustafa, Vardin Hasan, Yilmaz Fatih Mehmet (2013). Optimisation of phenolic compound biosynthesis in grape (Bogazkere Cv.) callus culture. African Journal of Biotechnology, 12(25), 3922-3933.
8. **Karaaslan Mehmet**, Ozden Mustafa, Vardin Hasan, Turkoglu Huseyin (2011). Phenolic fortification of yogurt using grape and callus extracts. LWT-Food Science and Technology, 44(4), 1065-1072.
9. Ozden Mustafa, **Karaaslan Mehmet** (2011). Effects of cytokinin on callus proliferation associated with physiological and biochemical changes in Vitis vinifera L.. Acta Physilogae Plantarum, 33(4), 1451-1459.
10. Ozden Mustafa, Vardin Hasan, Simsek Mehmet, **Karaaslan Mehmet** (2010). Effects of rootstocks and irrigation levels on grape quality of Vitis vinifera L. cv. Shiraz. African Journal of Biotechnology, 9(25), 3801-3807.
11. Yılmaz Fatih Mehmet,Sultan Yüksekkaya,Vardin Hasan,**Karaaslan Mehmet** (2015). The effects of drying conditions on moisture transfer and quality of pomegranate fruit leather (pestil). Journal of the Saudi Society of Agricultural Sciences, Doi: 10.1016/j.jssas.2015.01.003
12. **Karaaslan Mehmet**, Izol Gülsah (2014). Physicochemical Properties of Zivzik and Gorumlu

Pomegranates. Harran Tarım ve Gıda Bilimleri Dergisi, 18(1), 1-14.

**CONFERENCE PAPERS**

1. **Karaaslan Mehmet**, Yılmaz Fatih Mehmet, Vardin Hasan (2013). Physico-Chemical Properties of Traditional Pomegranate Sour Produced in Southeastern and Mediterranean Regions of Anatolia. The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus.
2. **Karaaslan Mehmet**, Yılmaz Fatih Mehmet, Yüksekkaya Sultan, Vardin Hasan (2013). Pomegranate Pestil Production using Different Drying Methods. The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus.
3. **Karaaslan Mehmet**, Hrazdina Geza (2009). Expansins in cherry: Expression of expansin proteins in cherries and detection of expansin promoter activity using agroinjection. 6th. International Post Harvest Symposium.
4. **Karaaslan Mehmet**, Hrazdina Geza (2006). Investigating the role of expansin genes in the softening of cherries.. Sustainable Development and New Technologies for Agricultural Production in GAP Region.
5. Seydim Atıf Can, **Karaaslan Mehmet**, Çetintaş Gülhan, Sağlam Hidayet (2004). Novel packaging development for dairy products.. Recent Developments in Dairy Science and Technology.

**RESEARCH PROJECTS**

1. Recombinant Expansin Production in *Pichia pastoris* for Using in Fruit Juice Industry, Principal Investigator
2. Cloning of Chalcone Synthase Genes from Sour Cherry Genome and Determination of Their Regulatory Effect on Anthocyanin Biosynthesis, Principal Investigator
3. Determination of Aflatoxin Biosynthesis in Red Pepper Powders, Principal Investigator
4. Determination of Effect of Drying Conditions on Pomegranate Aril Dehydration Kinetics and Quality, Principal Investigator
5. Production of Virus Free Materials from Sire and Kizilbanki Grape Varieties, Researcher
6. Determination of Physicochemical Properties of Pomegranates Grown in South-East Anatolian Region, Principal Investigator