

| PERSONAL INFORMATIONS |                           |   |
|-----------------------|---------------------------|---|
| Name Surname          | Haluk TOKGÖZ              |  |
| Title                 | Engineer                  |   |
| Phone                 | 5337492289                |   |
| E-mail                | haluk.tokgoz@tarim.gov.tr |   |
| Birth place- date     | Ankara/ 21.05.1966        |   |

| EDUCATION INFORMATION |   |
|-----------------------|---|
| Doctorate             |   |
| Name of University    |   |
| Academic Unit/ Date   |   |
| Graduate              |   |
| Name of University    |   |
| Academic Unit/ Date   |   |
| License               |   |
| Name of University    | Ankara University                                   |
| Academic Unit/ Date   | Faculty of Agriculture, Food Science Depermant/1988 |

| FOREIGN LANGUAGE          |            |     |       |       |
|---------------------------|------------|-----|-------|-------|
| Foreign Language / Degree | YDS (KPDS) | ÜDS | TOEFL | IELTS |
|                           |            |     |       |       |

| JOB LOCATIONS |          |   |
|---------------|----------|---|
| Date          | Title    | Institution                                       |
| 1988-1990     | Mühendis | TKV KÖY-TÜR                                       |
| 1990-1993     | Mühendis | Meyvecilik Araştırma Enstitüsü/MALATYA            |
| 1993-.....    | Mühendis | Batı Akdeniz Tarımsal araştırma Enstitüsü/ANTALYA |
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## PROJECTS

1. Some Characteristics and Fatty Acid Compositions of Seeds from Important Pomegranate Cultivars (*Punica granatum* L.) Grown in Turkey (2006-2007, TÜBİTAK, TOVAG, 106O265,).
2. Pepper (*Capsicum frutescens*) Breeding to Use in Pickle Production (2007-2010, TAGEM, Researcher).
3. Adaptation of Some Early Fig Varieties on West Mediterranean Region of Turkey (2007-2010, TAGEM, Researcher).
4. Effect of Light, pH, Storage Temperature and Duration on Some Quality Parameters of Blood Orange Juice (2008-2010, TAGEM, Project Leader).
5. Infrastructure Project to Build Medicinal and Aromatic Plants Research Laboratory (2008-2010, DPT, Researcher).
6. Effects of Grafting on Some Physical, Chemical and Sensorial Quality Parameters Watermelon (*Citrullus lanatus*) (2010-2012, TAGEM, Project Leader).
7. Production of Dried Pomegranate Aril and The Effects of Drying Methods Packaging Technique and Storage Time on It's Quality Parameters (2010-2013, TAGEM, Project Leader).
8. Improvement of F1 Hybrid Vegetable Varieties and Qualified Lines Project In Turkey (2010-2014, TÜBİTAK, KAMAG, Researcher).
9. Collection and Characterization of Myrtles (*Myrtus communis* L.) Grown on Antalya Natural Flora (2012-2015, TAGEM, Researcher).
10. Evaluation The Effect of Different Drying Techniques and Storage Time on Chemical Composition of Some Thymus/Origanum Genus (2013-2015, TAGEM, Researcher).
11. Investigation The Quality Parameters of Some Commercial Medicinal and Aromatic Plant's Oils (2013-2015, TAGEM, Researcher).
12. The Effects of Different Debittering Methods on Flavonoid Content in Traditional bitter Orange Peel Jam (2013-2015, TAGEM, Researcher).
13. Determination The Antibacterial and Antifungal Effects of Essential oil of Some Thymus and Origanum Genus Grown in Antalya Natural Flora (2013-2016, TAGEM, Researcher).



## PAPERS

### Papers of pressed international journal (refereed)

1. Toker, R., Gölükcü, M., Tokgöz, H., Tepe, S., 2013. Organic Acids and Sugar Compositions of Some Loquat Cultivars (*Eriobotrya japonica* L.) Grown in Turkey. Tarim Bilimleri Dergisi- Journal of Agricultural Sciences, 19: 121-128.
2. Kiralan, M., Gölükcü, M., Tokgöz, H., 2009. Oil and Conjugated Linolenic Acid Contents of Seeds from Important Pomegranate Cultivars (*Punica granatum* L.) Grown in Turkey. JAOCS 86: 985-990.

### Papers of pressed national journal (refereed)

1. Yıldız Turgut, D., Tokgöz, H., Gölükcü, M., Toker, R., Bayır Yeğın, A., 2016. The effects of different debittering methods on total phenolic matter and flavonoid content in traditional bitter orange peel jam. Gıda, 41 (3): 155-162.
2. Gölükcü, M., Toker, R., Tokgöz, H., Kadirođlu, A., 2015. Oil content and fatty acid composition of some peanut (*Arachis hypogaea*) cultivars grown in Antalya conditions. Gıda, 41 (1): 31-36.
3. Toker, R., Gölükcü, M., Tokgöz, H., Özdemir, M., Yıldız Turgut, D., 2015. Oil content and fatty acid composition of some pecan cultivars. Akademik Gıda, 13 (4): 299-303.
4. Gölükcü, M., Toker, R., Tokgöz, H., Yıldız Turgut, D., 2015. Bitter orange (*Citrus aurantium* L.) peel essential oil compositions obtained with different methods. Derim, 32 (2): 161-170.
5. Gölükcü, M., Toker, R., Tokgöz, H., 2014. Effects of different infusion times and temperatures on some quality parameters of mountain tea (*Sideritis congesta*). Gıda 39 (3): 155-162.
6. Yıldız Turgut, D., Gölükcü, M., Tokgöz, H., 2014. Pomegranate and possibilities as food products. Türkiye Tohumcular Birliđi Dergisi, 3 (9): 47-49.
7. Tokgöz, H., Gölükcü, M., Toker, 2013. Effect of light, pH, storage temperature and duration on some quality parameters of blood orange juice. Gıda Teknolojileri

Elektronik Dergisi, 8 (3): 1-9.

8. Gölükcü, M., Toker, R., Tokgöz, H., 2011. Influence of harvesting time on sugar and organic acid compositions of pomegranate juice. *Gıda*, 36 (6): 335-341.
9. Tokgöz, H., Gölükcü, M., Toker, R., 2010. Determination of convenient Moro blood orange for juice production and the effect of light, storage temperature and ph on the anthocyanin stability of the product. *Derim*, 27 (2): 22-32.
10. Toker, R., Gölükcü, M., Tokgöz, H., Tepe, S., 2010. Research on determination of some quality parameters of important loquat cultivars (*Eriobotrya japonica*) grown in Turkey. *Gıda*, 35 (4): 275-282.
11. Tokgöz, H., Gölükcü, M., 2009. Evaluation methods of citrus fruits and their impacts on human health. *Hasad-Gıda*, 24 (284): 44-48.
12. Gölükcü, M., Tokgöz, H., 2008. Some properties of important pomegranate (*Punica granatum*) cultivar's seeds grown in Turkey. *Gıda*, 33 (6): 281-290
13. Gölükcü, M., Tokgöz H., 2008. Some quality parameters of pomegranate juices obtained from important pomegranate (*Punica granatum*) cultivars grown in Turkey. *Hasad Gıda*, 23 (274): 26-31.
14. Gölükcü, M., Tokgöz, H., Çelikyurt, M.A., 2005. The properties of pomegranate seed and fatty acid composition of its seed oil. *Derim*, 22(2): 33-40.
15. Gölükcü, M., Tokgöz, H., 2005. Acrylamide formation mechanism in foods and its effects on human health. *Derim*, 22(1): 41-48.
16. Tokgöz, H., Topuz, A., Gölükcü, M., 2004. Some chemical properties of grapefruit (*Citrus paradise*) grown by conventional integrated and organic methods. *Gıda* 29(6):457-463.

#### Papers of presented international symposium

1. Tokgöz, H., Gölükcü, M., Toker, R., Yıldız Turgut, D., 2014. Effects of Extraction Techniques on Compositions of Bergamot (*Citrus bergamia*) Peel Essential Oil. 45th International Symposium on Essential Oils, 7-10 Eylül 2014, İstanbul. 1 (Özel sayı): 131. (Poster).
2. Toker, R., Gölükcü, M., Tokgöz, H., Uysal, F., Çınar, N., 2014. Changes in Compositions of *Origanum majorana* and *Origanum syriacum* Essential Oils Depends on The Drying Temperatures. 45th International Symposium on Essential

Oils, 7-10 Eylül 2014, İstanbul. 1 (Özel sayı): 186.

3. Toker, R., Uysal, F., Çınar, N., Gölükcü, M., Tokgöz, H., 2014. Effects of Drying Techniques on Essential Oil Compositions of *Origanum onites* and *Origanum vulgare*. 45th International Symposium on Essential Oils, 7-10 Eylül 2014. İstanbul. 1 (Özel sayı): 187. (Poster).
4. Toker, R., Yıldız Turgut, D., Gölükcü, M., Tokgöz, H., 2014. Evaluation of Changes in Lemon (*Citrus limon*) Essential Oil Compositions Obtained by Different Extraction Techniques. 45th International Symposium on Essential Oils, 7-10 Eylül 2014, İstanbul. 1 (Özel sayı): 132. (Poster).
5. Toker, R., Gölükcü, M., Tokgöz, H., 2013. Effects of drying methods and drying temperature on the quality of bay leaf (*Laurus nobilis*). The 2nd International Symposium on Traditional, 24-26 October 2013. Poster, s: 658. Struga, Makedonya.
6. Toker, R., Gölükcü, M., Tokgöz, H., The effects of distillation time on essential oil composition of *Origanum minutiflorum* O. Schwarz et P.H. Davis. The First Mediterranean Symposium on Medicinal and Aromatic Plants, p: 103. KKTC.
7. Gölükcü, M., Çınar, O., Tokgöz, H., Toker, R., 2013. Fatty acid and essential oil composition of *Vitex agnus-castus* berry. The First Mediterranean Symposium on Medicinal and Aromatic Plants, p:292, Gazimagosa, KKTC.
8. Gölükcü, M., Tokgöz, H., Kırılan, M., Tekin, A., 2007. Some properties and fatty acid composition of seeds from important pomegranate cultivars (*Punica granatum*) grown in Turkey. 2nd International Congress on Food And Nutrition. 24 - 26 October 2007, İstanbul.

#### Papers of presented national symposium

1. Tokgöz, H., Gölükcü, M., Toker, R., Furat, Ş., 2015. Oil content and fatty acid composition of some sesame (*Sesamum indicum*) cultivars. YABİTED II. Bitkisel Yağ Kongresi, 7-9 May 2015, (Poster) p:62. Tekirdağ.
2. Tokgöz, H., Toker, R., Gölükcü, M., Çetin, M.D., 2015. Oil content and fatty acid composition of some cotton cultivars' seeds. YABİTED II. Bitkisel Yağ Kongresi, 7-9 May 2015, (Poster) p:59. Tekirdağ.
3. Toker, R., Gölükcü, M., Tokgöz, H., Kocatürk, M., 2015. Oil content and fatty acid

composition of some soybean cultivars and lines. YABİTED II. Bitkisel Yağ Kongresi, 7-9 May 2015, (Poster) p:61. Tekirdağ.

4. Yıldız Turgut, D., Toker, R., Gölükcü, M., Tokgöz, H., 2015. Effects of adding bergamot peel essential oil on sensorial quality and fatty acid composition of olive oil. YABİTED II. Bitkisel Yağ Kongresi, 7-9 May 2015, (Poster) p:65. Tekirdağ.
5. Gölükcü, M., Toker, R., Tokgöz, H., Çelikyurt, M.A., Tuğrul Ay, S., 2014. Structural analysis of medicinal and aromatic plant works. II.TAB Sempozyumu, 23-25 September 2014, (Oral presentation). Yalova.
6. Toker, R., Gölükcü, M., Tokgöz, H., Uysal, F., Çınar, N., 2014. Effect of harvesting time on essential oil yield and composition of some Thymus/Origanum genus. II.TAB Sempozyumu, 23-25 September 2014, (Poster). Yalova.
7. Tokgöz, H., Gölükcü, M., Toker, R., Yıldız Turgut, D., 2014. Effects of extraction techniques on essential oil composition of of blood orange (*Citrus sinensis* L. osbeck) peel. II.TAB Sempozyumu, 23-25 September 2014, (Poster). Yalova.
8. Gölükcü, M., Toker, R., Tokgöz, H., Şahin, A., 2011. Influence of harvesting time on oil content and fatty acid composition of pomegranate seed. I. Ulusal Nar Kongresi, 13-15 May 2011, Bilecik.

#### Others

Gölükcü, M., Tokgöz, H., Toker, R., Çelikyurt, M.A., Tuğrul Ay, S., 2012. Tıbbi ve Aromatik Bitki İşletmelerinin Yapısal Analizi (Structural analysis of medicinal and aromatic plants Works). ISBN: 978-605-4672-08-0, Erdem Ofset, Antalya.

#### EDUCATION, CONGRESS AND SYMPOSIUM

II.TAB Sempozyumu, 23-25 Eylül 2014, Yalova.  
YABİTED II. Bitkisel Yağ Kongresi, 7-9 Mayıs 2015, Tekirdağ  
45th International Symposium on Essential Oils, 7-10 September 2014, İstanbul

Radio, TV Interview