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Personal Information

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International Researcher IDs

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Education

Doctorate, Cukurova University, Fen Bilimleri Enstitüsü, Biyoteknoloji, Turkey 2012 - 2017

Dissertations

Doctorate, Influence of the olive ripening and nonthermal plasma process on aroma-active, phenolic compounds and other quality parameters of virgin olive oil, Cukurova University, Fen Bilimleri Enstitüsü, Biyoteknoloji, 2017

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Technology, Food Biotechnology, Food Biochemistry

Academic Positions

Assistant Professor, Istanbul Medipol University, Güzel Sanatlar Tasarım Ve Mimarlık Fakültesi, Gastronomi Ve Mutfak Sanatları Bölümü, 2024 - Continues

Assistant Professor, Istanbul Medipol University, Sağlık Hizmetleri Meslek Yüksekokulu, Tıbbi Hizmetler Ve Teknikler Bölümü, 2023 - 2024

Assistant Professor, Biruni University, Sağlık Bilimleri Fakültesi, Beslenme ve Diyetetik, 2019 - 2023

Academic and Administrative Experience

Erasmus Program Department Coordinator, Istanbul Medipol University, Güzel Sanatlar Tasarım Ve Mimarlık Fakültesi, Gastronomi Ve Mutfak Sanatları Bölümü, 2023 - Continues

Erasmus Program Department Coordinator, Biruni University, Sağlık Bilimleri Fakültesi, Beslenme ve Diyetetik, 2019 - 2022

Journal articles indexed in SCI, SSCI, and AHCI

- I. **Comparative study on nutraceutical and sensorial characteristics of saffron (*Crocus sativus* L.) cultivated in Iran, Spain, and Türkiye**
Amanpour A., Soltani M., Lipan L., Garcia-Garvı J. M., Hernández-García F., Carbonell-Barrachina Á. A., Nadal E. S.
Journal of the Science of Food and Agriculture, vol.104, no.12, pp.7580-7591, 2024 (SCI-Expanded)
- II. **Elucidation of heavy metal content, phenolic profiles, and antioxidant activities of kale (*Brassica oleracea* L. var. *acephala*) and arugula (*Brassica eruca* L.) grown in urban gardens in Istanbul**
Amanpour A., Coskun B., Kanmaz H., Turan B. K., Soylu M., Celik F., Hayaloğlu A. A.
Journal of Food Science, vol.89, no.6, pp.3506-3522, 2024 (SCI-Expanded)
- III. **Potent odorants and sensory characteristics of the soft white cheese "Jben": Effect of salt content**
Tsouli Sarhir S., AMANPOUR A., Bouseta A., SELLİ S.
Flavour and Fragrance Journal, vol.37, no.4, pp.243-253, 2022 (SCI-Expanded)
- IV. **Fingerprint of aroma-active compounds and odor activity values in a traditional Moroccan fermented butter "Smen" using GC-MS-Olfactometry**
Sarhir S. T., AMANPOUR A., Bouseta A., SELLİ S.
Journal of Food Composition and Analysis, vol.96, 2021 (SCI-Expanded)
- V. **Effect of Nanocomposite Clay/low-density Polyethylene Film on the Quality of Rainbow Trout (*Oncorhynchus mykiss*) Fillets Stored with Four Different Packaging Conditions**
Bahmani Z., Hosseini S. V., AMANPOUR A.
Journal of Aquatic Food Product Technology, vol.30, no.10, pp.1315-1329, 2021 (SCI-Expanded)
- VI. **Feeding lambs with silage mixtures of grass, sainfoin and red clover improves meat oxidative stability under high oxidative challenge**
Luciano G., Natalello A., Mattioli S., Pauselli M., Sebastiani B., Niderkorn V., Copani G., Benhissi H., AMANPOUR A., Valenti B.
Meat Science, vol.156, pp.59-67, 2019 (SCI-Expanded)
- VII. **Characterization of Ayran Aroma Active Compounds by Solvent-Assisted Flavor Evaporation (SAFE) with Gas Chromatography-Mass Spectrometry-Olfactometry (GC-MS-O) and Aroma Extract Dilution Analysis (AEDA)**
Sarhir S. T., AMANPOUR A., SELLİ S.
Analytical Letters, vol.52, no.13, pp.2077-2091, 2019 (SCI-Expanded)
- VIII. **Key odorants of a Moroccan fermented milk product "Lben" using aroma extract dilution analysis**
Sarhir S. T., AMANPOUR A., Bouseta A., SELLİ S.
Journal of Food Science and Technology, vol.56, no.8, pp.3836-3845, 2019 (SCI-Expanded)
- IX. **Non-thermal plasma effects on the lipoxygenase enzyme activity, aroma and phenolic profiles of olive oil**
AMANPOUR A., Vandamme J., POLAT S., Kelebek H., Van Durme J., SELLİ S.
Innovative Food Science and Emerging Technologies, vol.54, pp.123-131, 2019 (SCI-Expanded)
- X. **Characterization of Key Odorants in Moroccan Argan Oil by Aroma Extract Dilution Analysis**
SEVİNDİK O., AMANPOUR A., Tsouli Sarhir S., Kelebek H., SELLİ S.
European Journal of Lipid Science and Technology, vol.121, no.5, 2019 (SCI-Expanded)
- XI. **Screening of aroma profiles in Albanian CVS. Kalinjot and Bardhi Tirana olive oils using purge and trap extraction technique**
Topi D., AMANPOUR A., Kelebek H., SELLİ S.
Rivista Italiana delle Sostanze Grasse, vol.96, no.2, pp.101-108, 2019 (SCI-Expanded)
- XII. **GC-MS-Olfactometric Differentiation of Aroma-Active Compounds in Turkish Heat-Treated Sausages by Application of Aroma Extract Dilution Analysis**
Ozkara K. T., AMANPOUR A., GÜÇLÜ G., Kelebek H., SELLİ S.
Food Analytical Methods, vol.12, no.3, pp.729-741, 2019 (SCI-Expanded)
- XIII. **Elucidation of Infusion-Induced Changes in the Key Odorants and Aroma Profile of Iranian Endemic Borage (*Echium amoenum*) Herbal Tea**
AMANPOUR A., Zannou O., Kelebek H., SELLİ S.
Journal of Agricultural and Food Chemistry, vol.67, no.9, pp.2607-2616, 2019 (SCI-Expanded)

- XIV. **LC-DAD-ESI-MS/MS and GC-MS profiling of phenolic and aroma compounds of high oleic sunflower oil during deep-fat frying**
Sonmezdag A. S., Kesen S., AMANPOUR A., GÜÇLÜ G., Kelebek H., SELLİ S.
Journal of Food Processing and Preservation, vol.43, no.3, 2019 (SCI-Expanded)
- XV. **Characterization of key aroma compounds in fresh and roasted terebinth fruits using aroma extract dilution analysis and GC-MS-Olfactometry**
AMANPOUR A., GÜÇLÜ G., Kelebek H., SELLİ S.
Microchemical Journal, vol.145, pp.96-104, 2019 (SCI-Expanded)
- XVI. **LC-DAD-ESI-MS/MS-based phenolic profiling and antioxidant activity in Turkish cv. Nizip Yaglik olive oils from different maturity olives**
AMANPOUR A., Kelebek H., SELLİ S.
Journal of Mass Spectrometry, vol.54, no.3, pp.227-238, 2019 (SCI-Expanded)
- XVII. **Characterization of aroma, aroma-active compounds and fatty acids profiles of cv. Nizip Yaglik oils as affected by three maturity periods of olives**
AMANPOUR A., Kelebek H., SELLİ S.
Journal of the Science of Food and Agriculture, vol.99, no.2, pp.726-740, 2019 (SCI-Expanded)
- XVIII. **The most aroma-active compounds in shade-dried aerial parts of basil obtained from Iran and Turkey**
Sonmezdag A. S., AMANPOUR A., Kelebek H., SELLİ S.
Industrial Crops and Products, vol.124, pp.692-698, 2018 (SCI-Expanded)
- XIX. **Comparative Evaluation of the Fatty Acids and Aroma Compounds in Selected Iranian Nut Oils**
Kesen S., AMANPOUR A., SELLİ S.
European Journal of Lipid Science and Technology, vol.120, no.10, 2018 (SCI-Expanded)
- XX. **Characterization of aroma-active compounds in seed extract of black cumin (*Nigella sativa* L.) by aroma extract dilution analysis**
Kesen S., AMANPOUR A., Sarhir S. T., SEVİNDİK O., GÜÇLÜ G., Kelebek H., SELLİ S.
Foods, vol.7, no.7, 2018 (SCI-Expanded)
- XXI. **Gas Chromatography-Mass Spectrometry-Olfactometry to Control the Aroma Fingerprint of Extra Virgin Olive Oil from Three Tunisian Cultivars at Three Harvest Times**
Ben Brahim S., AMANPOUR A., Chtourou F., Kelebek H., SELLİ S., Bouaziz M.
Journal of Agricultural and Food Chemistry, vol.66, no.11, pp.2851-2861, 2018 (SCI-Expanded)
- XXII. **Aroma constituents of shade-dried aerial parts of Iranian dill (*Anethum graveolens* L.) and savory (*Satureja sahendica* Bornm.) by solvent-assisted flavor evaporation technique**
AMANPOUR A., Kelebek H., SELLİ S.
Journal of Food Measurement and Characterization, vol.11, no.3, pp.1430-1439, 2017 (SCI-Expanded)
- XXIII. **Characterization of Aroma-Active Compounds in Iranian cv. Mari Olive Oil by Aroma Extract Dilution Analysis and GC-MS-Olfactometry**
AMANPOUR A., Kelebek H., Kesen S., SELLİ S.
JAOCS, Journal of the American Oil Chemists' Society, vol.93, no.12, pp.1595-1603, 2016 (SCI-Expanded)
- XXIV. **Differentiation of Volatile Profiles and Odor Activity Values of Turkish Coffee and French Press Coffee**
AMANPOUR A., SELLİ S.
Journal of Food Processing and Preservation, vol.40, no.5, pp.1116-1124, 2016 (SCI-Expanded)
- XXV. **Aroma components of Iranian dried *Heracleum persicum* fruit (golpar) using solvent-assisted flavour evaporation technique**
AMANPOUR A., Kelebek H., SELLİ S.
Journal of Food and Nutrition Research, vol.55, no.2, pp.141-147, 2016 (SCI-Expanded)
- XXVI. **GC-MS-olfactometric characterization of the most aroma-active components in a representative aromatic extract from Iranian saffron (*Crocus sativus* L.)**
AMANPOUR A., Sonmezdag A., Kelebek H., SELLİ S.
Food Chemistry, vol.182, pp.251-256, 2015 (SCI-Expanded)

Articles Published in Other Journals

- I. **A study on the knowledge and attitudes of dietitians and their clients about collagen**
AMANPOUR A., KAHRAMAN S., HATİPOĞLU E. T., ÇELİK F.
Food and Health, vol.10, no.3, pp.244-252, 2024 (Peer-Reviewed Journal)
- II. **Diyet İnflamatuar İndeksi, İnflamasyon ve Beslenme**
Amanpour A.
Türkiye Sağlık Bilimleri ve Araştırmaları Dergisi, vol.5, no.3, pp.59-80, 2022 (Peer-Reviewed Journal)
- III. **Colorectal Cancer, Intestinal Microbiota and Nutrition**
AMANPOUR A., KAHRAMAN S., KARAKAŞ P. E., ÇELİK F.
Bandırma Onyedli Eylül Üniversitesi Sağlık Bilimleri ve Araştırmaları dergisi (Online), vol.4, no.1, pp.50-59, 2022 (Peer-Reviewed Journal)
- IV. **Blue Light Exposure Effect on Circadian Rhythm and Nutrition**
Amanpour A., KAHRAMAN S., ÇINAR B., ÇELİK F.
Celal Bayar Üniversitesi Sağlık Bilimleri Enstitüsü Dergisi, vol.8, no.3, pp.566-573, 2021 (Peer-Reviewed Journal)
- V. **The Effects of Intimate Partner Violence on Maternal/Fetal Health and Nutrition during Pregnancy and Lactation**
Amanpour A., ERTAL E., YILDIZ S. N., ÇELİK F.
Beslenme ve Diyet Dergisi, vol.48, no.3, pp.111-118, 2020 (Peer-Reviewed Journal)

Books

- I. **GLC/HPLC Methods for Saffron (Crocus sativus L.)**
Amanpour A.
in: Bioactive Molecules in Food, Jean-Michel Mérillon, Kishan Gopal Ramawat, Editor, Springer, London/Berlin , London, pp.1987-2035, 2019
- II. **Fish**
Amanpour A.
in: Food Aroma Evolution During Food Processing, Cooking, and Aging, Matteo Bordiga, Leo M.L. Nollet, Editor, The Analytic Taylor and Francis Group, Florida, pp.1-24, 2019

Papers Presented at Peer-Reviewed Scientific Conferences

- I. **Aroma Profiling Of Rosemary (Rosmarinus Officinalis) Using Purge And Trap Extraction**
Amanpour A.
International Conference on Food, Nutrition and Dietetics, Gastronomy (FONGAR-2018), Antalya, Turkey, 28 - 30 November 2018, pp.28-30, (Full Text)

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