Prof. FERRUH ERDOĞDU

Personal Information

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ScopusID: 6602143510
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Education Information

Doctorate, University of Florida, United States Of America 1997 - 2000
Postgraduate, University of Florida, Department Of Biological And Agricultural Engineering, United States Of America 1995 - 1996
Undergraduate, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1987 - 1992

Foreign Languages

English, C1 Advanced

Dissertations

Doctorate, Simultaneous optimization of quality retention in conduction-heated foods of different geometries, University of Florida, 2000
Postgraduate, Modeling of Temperature Distribution in Shrimp, and Measurement of its Effects on Texture, Shrinkage and Yield Loss, University of Florida, Department Of Biological And Agricultural Engineering, 1996

Research Areas

Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.)

Academic Titles / Tasks

Professor, Ankara University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2014 - Continues
Professor, Mersin University, Faculty Of Engıneerıng, Department Of Food Engıneerıng, 2011 - 2014
Associate Professor, Mersin University, Faculty Of Engıneerıng, Department Of Food Engıneerıng, 2005 - 2011
Assistant Professor, Mersin University, Faculty Of Engıneerıng, Department Of Food Engıneerıng, 2002 - 2005
Lecturer PhD, University of California, Davis, Engıneerıng, Bıologıcal And Agrıcultural, 2000 - 2001
Research Assistant, University of Florida, Engıneerıng, Bıologıcal And Agrıcultural, 1995 - 2000

Academic and Administrative Experience

Mersin University, 2012 - 2014
Mersin University, 2011 - 2012
Mersin University, 2004 - 2011

Courses

HEAT TRANSFER AND THERMAL PROCESSİNG, Undergraduate, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015
FLUİD MECHANİCS, Undergraduate, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015
MATERİAL AND ENERGY BALANCES, Undergraduate, 2016 - 2017, 2015 - 2016, 2014 - 2015
Gıda proses uygulamaları, Undergraduate, 2012 - 2013, 2011 - 2012, 2010 - 2011
Temel İşlemler, Undergraduate, 2011 - 2012, 2010 - 2011

Advising Theses

ERDOĞDU F., Yumurta pastörizasyonu için dielektrik uygulamaların (radyofrekans ve mikrodalga) proses etkinliği açısından karşılaştırılması, Postgraduate, Ö.KESKİNEL(Student), 2021
ERDOĞDU F., A simulation study for surface decontamination of chicken carcasses targeting Campylobacter jejuni using microwave processing, Postgraduate, E.SON(Student), 2021
ERDOĞDU F., Enteral beslenme amacıyla hazırlanmış likit çözeltilerin sterilizasyonu sırasında meydana gelen sıcaklık değişiminin matematiksel modellenmesi, Postgraduate, H.MELİK(Student), 2021
ERDOĞDU F., Designing an infrared processing system for surface decontamination of food products, Postgraduate, A.HÜMEYRA(Student), 2020
ERDOĞDU F., Developing innovative methods for beer pasteurization process, Postgraduate, O.KARATAŞ(Student), 2019
ERDOĞDU F., Effects of rotation rate and viscosity on temperature increase and uniformity during microwave thermal processing of liquids, Postgraduate, H.TOPÇAM(Student), 2018
ERDOĞDU F., Effects of microwave heating on formation of hydroxymethylfurfural and diastase activity during decrystallization of pine honey, Postgraduate, S.YILDIRIM(Student), 2017
ERDOĞDU F., Gıda ürünlerinin mikrodalga uygulama ile ısıtılması ve (dondurulmuş ürünlerin) çözdürülmesinde basıncın etkisi, Postgraduate, O.ALTIN(Student), 2017
ERDOĞDU F., Radyo frekans yöntemi ile çözdürme işleminin matematiksel modellenmesi, Doctorate, R.UYAR(Student), 2015
ERDOĞDU F., Sıvı ve katı-sıvı karışımlar içeren yatay konservelerde ısı transferinin iki boyutlu benzetimi, Postgraduate, Z.BOZ(Student), 2012
ERDOĞDU F., Katı-sıvı karışımlarından oluşan konservelerde ısı transferinin sayısal benzetimi, Postgraduate, S.KIZILTAŞ(Student), 2009
ERDOĞDU F., Gıdaların soğutma simülasyonunda 3 boyutlu tarayıcıların ve hesaplamalı akışkanlar dinamiği yazılımlarının kullanımı, Postgraduate, R.UYAR(Student), 2008
ERDOĞDU F., Isı ve kütle transfer parametrelerinin bisküvilerde pişme sırasında belirlenmesi, Postgraduate, E.DEMİRKOL(Student), 2005

Published journal articles indexed by SCI, SSCI, and AHCI

I. **Improving radio frequency heating uniformity in peanuts: Effects of packaging geometry, electrode gap, particle size and interlayer displacement process**
Tasci C., Liu S., ERDOĞDU F., Ozturk S.
Innovative Food Science and Emerging Technologies, vol.95, 2024 (SCI-Expanded)

II. **End-over-end (EoE) rotation of toroidal cans: An experimentally validated mathematical modelling study**
de Mezquia D. A., Arrieta U., Bou-Ali M. M., Altin O., Coskun E., Løvdal T., Skipnes D., Van Droogenbroeck B., Sarghini F., ERDOĞDU F.
Innovative Food Science and Emerging Technologies, vol.94, 2024 (SCI-Expanded)

III. **Developing Combined Radio Frequency with Water Bath Treatments to Improve Gel Properties of Minced Chicken Breast**
Liu L., Guan X., Jiao Q., Xu J., Li R., ERDOĞDU F., Wang S.
Food and Bioprocess Technology, vol.17, no.1, pp.138-153, 2024 (SCI-Expanded)

IV. **Effect of oil exposure stages on the heat resistance of Salmonella enterica serovar Enteritidis phage type 30 in peanut flour**
Liu S., Qiu Y., Ji K., Ozturk S., ERDOĞDU F., Qin W., Yang R., Wu Q.
Food Microbiology, vol.113, 2023 (SCI-Expanded)

V. **Mathematical modeling of food thermal processing: current and future challenges**
ERDOĞDU F.
Current Opinion in Food Science, vol.51, 2023 (SCI-Expanded)

VI. **Microwave decontamination processing of tahini and process design considerations using a computational approach**
Topcam H., Coskun E., Son E., KÜTÜK D., AYTAÇ S. A., MERT B., Ozturk S., ERDOĞDU F.
Innovative Food Science and Emerging Technologies, vol.86, 2023 (SCI-Expanded)

VII. **Honey De-crystallization by radio frequency heating for process efficiency: Computational monitoring combined with time domain nuclear magnetic resonance**
Karatas O., Uyar R., Berk B., ÖZTOP H. M., Marra F., ERDOĞDU F.
Innovative Food Science and Emerging Technologies, vol.85, 2023 (SCI-Expanded)

VIII. **Non-thermal Approach for Electromagnetic Field Exposure to Unfold Heat-Resistant Sunflower Protein**
GÜLTEKİN SUBAŞI B., Yildirim-Elikoglu S., Altin O., ERDOĞDU F., Mohammadifar M. A., Çapanoğlu Güven E.
FOOD AND BIOPROCESS TECHNOLOGY, vol.16, no.2, pp.313-326, 2023 (SCI-Expanded)

IX. **An innovative computational design for air impingement coupled radio frequency thawing process**
Altin O., Marra F., ERDOĞDU F.
Food and Bioproducts Processing, vol.137, pp.64-83, 2023 (SCI-Expanded)

X. **Thermal processing of food: Challenges, innovations and opportunities. A position paper**
Kubo M. T. K., Baicu A., ERDOĞDU F., Poças M. F., Silva C. L. M., Simpson R., Vitali A. A., Augusto P. E. D.
Food Reviews International, vol.39, no.6, pp.3344-3369, 2023 (SCI-Expanded)

XI. **Microwave decontamination process for hummus: A computational study with experimental validation**
Son E., Coskun E., Ozturk S., Bulduk K., Akpınar M., Mert B., Erdoğdu F.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.82, 2022 (SCI-Expanded)

XII. **Continuous flow microwave processing of peanut butter: A (hypothetical) computational process design study with experimental validation**
Coskun E., Ozturk S., Topcam H., Karatas O., Li R., Wang S., MERT B., ERDOĞDU F.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.82, 2022 (SCI-Expanded)

XIII. **Computer-aided food engineering**
Datta A., Nicolai B., Vitrac O., Verboven P., ERDOĞDU F., Marra F., Sarghini F., Koh C.
NATURE FOOD, vol.3, no.11, pp.894-904, 2022 (SCI-Expanded)

XIV. **Effect of sequential-combined solar energy assisted hot air and hot air assisted radio frequency drying on the physical and chemical properties of dried apricots**
Özbek H. N., Elik A., Koçak Yanık D., Işınay B., Sever M., Bulut E., Topçam H., Dalgıç A. C., ERDOĞDU F., Göğüş F.
Journal of Food Science and Technology, vol.59, no.7, pp.2894-2904, 2022 (SCI-Expanded)

XV. **A computational study for the effects of sample movement and cavity geometry in industrial scale continuous microwave systems during heating and thawing processes**

Altin O., Skipnes D., Skara T., ERDOĞDU F.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.77, 2022 (SCI-Expanded)

XVI. **Sequential-combined solar energy assisted hot air and hot air-assisted radio frequency drying to produce high-quality dried whole apricots: An optimization study for process parameters**
Ozbek H. N., Bulut E., Isinay B., Sever M., Topcam H., YANIK D. K., DALGIÇ A. C., ERDOĞDU F., Elik A., GÖĞÜŞ F.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.3, 2022 (SCI-Expanded)

XVII. **Hot air-assisted radio frequency drying of apricots: Mathematical modeling study for process design**
Topcam H., GÖĞÜŞ F., Ozbek H. N., Elik A., YANIK D. K., DALGIÇ A. C., ERDOĞDU F.
JOURNAL OF FOOD SCIENCE, vol.87, no.2, pp.764-779, 2022 (SCI-Expanded)

XVIII. **Comparison of conventional far-infrared (IR) heating to continuous IR heating–cooling for surface pasteurization of shell eggs contaminated by Salmonella enterica serotype Enteritidis**
Bobuş Alkaya G., ERDOĞDU F., Ekiz H.
Journal of Food Processing and Preservation, vol.46, no.1, 2022 (SCI-Expanded)

XIX. **Role of Food Engineering in Sustainability**
Vieira M. C., Silva C. L. M., Lopez-Gutierrez G., ERDOĞDU F.
JOURNAL OF FOOD ENGINEERING, vol.312, 2022 (SCI-Expanded)

XX. **Computational study for microwave pasteurization of beer and hypothetical continuous flow system design**
Karatas O., Topcam H., Altin O., ERDOĞDU F.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.75, 2022 (SCI-Expanded)

XXI. **Radio frequency processing and recent advances on thawing and tempering of frozen food products**
Llave Y., ERDOĞDU F.
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, vol.62, no.3, pp.598-618, 2022 (SCI-Expanded)

XXII. **Computational study for natural convection effects on temperature during batch and continuous industrial scale radio frequency tempering/thawing processes**
Altin O., Marra F., ERDOĞDU F.
JOURNAL OF FOOD ENGINEERING, vol.312, 2022 (SCI-Expanded)

XXIII. **Effect of far infrared heating process on surface decontamination and quality attributes of whole yellow and white onions**
Coskun E., Ozturk S., AKPINAR M., Halkman A. K., ERDOĞDU F.
FOOD CONTROL, vol.130, 2021 (SCI-Expanded)

XXIV. **Computational modeling of axial rotation for the evolution of temperature in horizontal toroidal cans under pasteurization conditions**
Erdoğdu F., Topcam H., Altin O., Karatas O., Sarghini F., Tokur B., Tutar M.
FOOD AND BIOPRODUCTS PROCESSING, vol.130, pp.106-120, 2021 (SCI-Expanded)

XXV. **Effect of radio frequency processing on physical, chemical, rheological and bread-baking properties of white and whole wheat flour**
SAKA İ., Topcam H., Son E., ÖZKAYA B., ERDOĞDU F.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.147, 2021 (SCI-Expanded)

XXVI. **Designing system cavity geometry and optimizing process variables for continuous flow microwave processing**
Topcam H., ERDOĞDU F.
FOOD AND BIOPRODUCTS PROCESSING, vol.127, pp.295-308, 2021 (SCI-Expanded)

XXVII. **Formation kinetics of polycyclic aromatic hydrocarbons (PAHs) during drying process of olive pomace**
Goker G., Kiralan S., TEKİN A., ERDOĞDU F.
FOOD CHEMISTRY, vol.345, 2021 (SCI-Expanded)

XXVIII. **A comprehensive review on recent developments of radio frequency treatment for pasteurizing agricultural products**
Zhang L., Lan R., Zhang B., ERDOĞDU F., Wang S.
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, vol.61, no.3, pp.380-394, 2021 (SCI-Expanded)

XXIX. **Thermal inactivation of Listeria monocytogenes in the Shaka agitated reciprocal retort: Influence of food matrix rheology and fat content**
Verheyen D., Altin O., Skipnes D., ERDOĞDU F., Skara T., Van Impe J. F.
FOOD AND BIOPRODUCTS PROCESSING, vol.125, pp.22-36, 2021 (SCI-Expanded)

XXX. **Toroidal cans for thermal processing of liquid and solid-liquid mixtures under static and end-over-end rotation**
Van Droogenbroeck B., Altin O., Coskun E., De Paepe E., ERDOĞDU F.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.67, 2021 (SCI-Expanded)

XXXI. **Effects of geometry and orientation of food products on heating uniformity during radio frequency heating**
Bedane T. F., ERDOĞDU F., Lyng J. G., Marra F.
FOOD AND BIOPRODUCTS PROCESSING, vol.125, pp.149-160, 2021 (SCI-Expanded)

XXXII. **Modelling Processes and Products in the Cereal Chain**
Carvalho O., Charalambides M. N., Djekic I., Athanassiou C., Bakalis S., Benedito J., Briffaz A., Castane C., Della Valle G., de Sousa I. M. N., et al.
FOODS, vol.10, no.1, 2021 (SCI-Expanded)

XXXIII. **Numerical modeling of water uptake in white rice (Oryza sativa L.) using variable diffusivity approach**
Dutta A., Subramanian A. S., Chakraborty R., ERDOĞDU F.
BIOSYSTEMS ENGINEERING, vol.191, pp.116-128, 2020 (SCI-Expanded)

XXXIV. **Effect of rotation on temperature uniformity of microwave processed low - high viscosity liquids: A computational study with experimental validation**
Topcam H., Karatas O., Erol B., ERDOĞDU F.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.60, 2020 (SCI-Expanded)

XXXV. **Designing advanced food packaging systems and technologies through modeling and virtualization**
Sarghini F., ERDOĞDU F., Accorsi R.
SUSTAINABLE FOOD SUPPLY CHAINS: PLANNING, DESIGN, AND CONTROL THROUGH INTERDISCIPLINARY METHODOLOGIES, pp.83-104, 2019 (SCI-Expanded)

XXXVI. **Thawing of frozen food products in a staggered through-field electrode radio frequency system: A case study for frozen chicken breast meat with effects on drip loss and texture**
Bedane T. F., Altin O., Erol B., Marra F., ERDOĞDU F.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.50, pp.139-147, 2018 (SCI-Expanded)

XXXVII. **A short update on heat transfer modelling for computational food processing in conventional and innovative processing**
ERDOĞDU F., Karatas O., Sarghini F.
CURRENT OPINION IN FOOD SCIENCE, vol.23, pp.113-119, 2018 (SCI-Expanded)

XXXVIII. **Deacidification of Crude Hazelnut Oil Using Molecular Distillation - Multiobjective Optimization for Free Fatty Acids and Tocopherol**
Altuntas A. H., KETENOĞLU O., Cetinbas S., ERDOĞDU F., TEKİN A.
EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, vol.120, no.4, 2018 (SCI-Expanded)

XXXIX. **Multi-objective Optimization of Molecular Distillation Conditions for Oleic Acid from a Rich-in-Fatty Acid Model Mixture**
KETENOĞLU O., ERDOĞDU F., TEKİN A.
JOURNAL OF OLEO SCIENCE, vol.67, no.1, pp.21-28, 2018 (SCI-Expanded)

XL. **Mathematical Modeling for Virtualization in Food Processing**
ERDOĞDU F., Sarghini F., Marra F.
FOOD ENGINEERING REVIEWS, vol.9, no.4, pp.295-313, 2017 (SCI-Expanded)

XLI. **A computational study to design process conditions in industrial radio-frequency tempering/thawing process**
ERDOĞDU F., Altin O., Marra F., Bedane T. F.
JOURNAL OF FOOD ENGINEERING, vol.213, pp.99-112, 2017 (SCI-Expanded)

XLII. **Effects of viscosity and agitation rate on temperature and flow field in cans during reciprocal agitation**
ERDOĞDU F., Tutar M., Sarghini F., Skipnes D.
JOURNAL OF FOOD ENGINEERING, vol.213, pp.76-88, 2017 (SCI-Expanded)

XLIII. **Reducing polycyclic aromatic hydrocarbons (PAHs) formation in olive pomace oil using microwave pre-heating of olive pomace**
Kiralan S. S., ERDOĞDU F., TEKİN A.
EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, vol.119, no.1, 2017 (SCI-Expanded)

XLIV. **A computational study on heat transfer characteristics of particulate canned foods during end-over-end rotational agitation: Effect of rotation rate and viscosity**
Sarghini F., ERDOĞDU F.
FOOD AND BIOPRODUCTS PROCESSING, vol.100, pp.496-511, 2016 (SCI-Expanded)

XLV. **Determining the optimal shaking rate of a reciprocal agitation sterilization system for liquid foods: A computational approach with experimental validation**
ERDOĞDU F., Tutar M., Oines S., Barreno I., Skipnes D.
FOOD AND BIOPRODUCTS PROCESSING, vol.100, pp.512-524, 2016 (SCI-Expanded)

XLVI. **Surface decontamination of whole-shell eggs using far-infrared radiation**
Alkaya G. B., ERDOĞDU F., Halkman A. K., Ekiz H. I.
FOOD AND BIOPRODUCTS PROCESSING, vol.98, pp.275-282, 2016 (SCI-Expanded)

XLVII. **Computer simulation of radio-frequency heating applied to block-shaped foods: Analysis on the role of geometrical parameters**
UYAR R., ERDOĞDU F., Sarghini F., Marra F.
FOOD AND BIOPRODUCTS PROCESSING, vol.98, pp.310-319, 2016 (SCI-Expanded)

XLVIII. **Traditional Foods in Turkey: General and Consumer Aspects**
ÖTLEŞ S., Özçelik B., GÖĞÜŞ F., ERDOĞDU F.
TRADITIONAL FOODS: GENERAL AND CONSUMER ASPECTS, vol.10, pp.85-98, 2016 (SCI-Expanded)

XLIX. **Partial substitution of sodium chloride by potassium chloride in bread: effect on dough and bread properties**
Sayar S., ERDOĞDU F., Eydemir G., Nayman E.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.8, no.4, pp.609-615, 2016 (SCI-Expanded)

L. **Thermal Processing: Canning and Aseptic Processing**
Boz Z., ERDOĞDU F.
HANDBOOK OF VEGETABLE PRESERVATION AND PROCESSING, 2ND EDITION, pp.157-174, 2016 (SCI-Expanded)

LI. **Functional and Nutritional Properties of Some Turkish Traditional Foods**
GÖĞÜŞ F., ÖTLEŞ S., ERDOĞDU F., Özçelik B.
FUNCTIONAL PROPERTIES OF TRADITIONAL FOODS, vol.12, pp.87-104, 2016 (SCI-Expanded)

LII. **Experimental determination of penetration depths of various spice commodities (black pepper seeds, paprika powder and oregano leaves) under infrared radiation**
ERDOĞDU S. B., Eliasson L., ERDOĞDU F., Isaksson S., Ahrne L.
JOURNAL OF FOOD ENGINEERING, vol.161, pp.75-81, 2015 (SCI-Expanded)

LIII. **Radio-frequency thawing of food products - A computational study**
Uyar R., Bedane T. F., ERDOĞDU F., PALAZOĞLU T. K., Farag K. W., Marra F.
JOURNAL OF FOOD ENGINEERING, vol.146, pp.163-171, 2015 (SCI-Expanded)

LIV. **Application of Radiowave Frequency in Food Processing**
Marra F., Bedane T. F., Uyar R., ERDOĞDU F., Lyng J. G.
CONVENTIONAL AND ADVANCED FOOD PROCESSING TECHNOLOGIES, pp.501-513, 2015 (SCI-Expanded)

LV. **Effect of load volume on power absorption and temperature evolution during radio-frequency heating of meat cubes: A computational study**
Uyar R., ERDOĞDU F., Marra F.
FOOD AND BIOPRODUCTS PROCESSING, vol.92, no.C3, pp.243-251, 2014 (SCI-Expanded)

LVI. **Experimental determination of thermal conductivity and thermal diffusivity of whole green (unripe)**

and yellow (ripe) Cavendish bananas under cooling conditions
ERDOĞDU F., Linke M., Praeger U., Geyer M., Schlueter O.
JOURNAL OF FOOD ENGINEERING, vol.128, pp.46-52, 2014 (SCI-Expanded)

LVII. **Effects of mesh refinement, time step size and numerical scheme on the computational modeling of temperature evolution during natural-convection heating**
Boz Z., ERDOĞDU F., Tutar M.
JOURNAL OF FOOD ENGINEERING, vol.123, pp.8-16, 2014 (SCI-Expanded)

LVIII. **ACCUMULATION OF 5-HYDROXYMETHYL-2-FURFURAL DURING TOASTING OF WHITE BREAD SLICES**
Kirit A. B., ERDOĞDU F., ÖZDEMİR Y.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.36, no.2, pp.241-246, 2013 (SCI-Expanded)

LIX. **Evaluation of two-dimensional approach for computational modelling of heat and momentum transfer in liquid containing horizontal cans and experimental validation**
Boz Z., ERDOĞDU F.
FOOD AND BIOPRODUCTS PROCESSING, vol.91, no.C1, pp.37-45, 2013 (SCI-Expanded)

LX. **Mathematical Modeling of Transport Phenomena for Simulation and Optimization of Food Processing Operations**
ERDOĞDU F.
ADVANCES IN FOOD PROCESS ENGINEERING RESEARCH AND APPLICATIONS, pp.473-487, 2013 (SCI-Expanded)

LXI. **Numerical Evaluation of Spherical Geometry Approximation for Heating and Cooling of Irregular Shaped Food Products**
Uyar R., ERDOĞDU F.
JOURNAL OF FOOD SCIENCE, vol.77, no.7, 2012 (SCI-Expanded)

LXII. **Toroid cans - An experimental and computational study for process innovation**
Karaduman M., Uyar R., ERDOĞDU F.
JOURNAL OF FOOD ENGINEERING, vol.111, no.1, pp.6-13, 2012 (SCI-Expanded)

LXIII. **Numerical simulation for heat transfer and velocity field characteristics of two-phase flow systems in axially rotating horizontal cans**
Tutar M., ERDOĞDU F.
JOURNAL OF FOOD ENGINEERING, vol.111, no.2, pp.366-385, 2012 (SCI-Expanded)

LXIV. **A computational study for axial rotation effects on heat transfer in rotating cans containing liquid water, semi-fluid food system and headspace**
ERDOĞDU F., Tutar M.
INTERNATIONAL JOURNAL OF HEAT AND MASS TRANSFER, vol.55, no.13-14, pp.3774-3788, 2012 (SCI-Expanded)

LXV. **Velocity and Temperature Field Characteristics of Water and Air during Natural Convection Heating in Cans**
ERDOĞDU F., Tutar M.
JOURNAL OF FOOD SCIENCE, vol.76, no.1, 2011 (SCI-Expanded)

LXVI. **Simulation of heat transfer for solid-liquid food mixtures in cans and model validation under pasteurization conditions**
Kiziltas S., ERDOĞDU F., PALAZOĞLU T. K.
JOURNAL OF FOOD ENGINEERING, vol.97, no.4, pp.449-456, 2010 (SCI-Expanded)

LXVII. **Determination of heat transfer coefficient during high pressure frying of potatoes**
ERDOĞDU F., Dejmek P.
JOURNAL OF FOOD ENGINEERING, vol.96, no.4, pp.528-532, 2010 (SCI-Expanded)

LXVIII. **EXPERIMENTAL COMPARISON OF NATURAL CONVECTION AND CONDUCTION HEAT TRANSFER**
ERDOĞDU F., Uyar R., PALAZOĞLU T. K.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.33, pp.85-100, 2010 (SCI-Expanded)

LXIX. **Potential use of 3-dimensional scanners for food process modeling**
Uyar R., ERDOĞDU F.
JOURNAL OF FOOD ENGINEERING, vol.93, no.3, pp.337-343, 2009 (SCI-Expanded)

LXX. **Numerical Solutions: Finite Difference Methods**

PALAZOĞLU T. K., ERDOĞDU F.
OPTIMIZATION IN FOOD ENGINEERING, vol.3, pp.351-364, 2009 (SCI-Expanded)

LXXI. **Computational modeling of airflow patterns and heat transfer prediction through stacked layers' products in a vented box during cooling**
Tutar M., ERDOĞDU F., Toka B.
INTERNATIONAL JOURNAL OF REFRIGERATION-REVUE INTERNATIONALE DU FROID, vol.32, no.2, pp.295-306, 2009 (SCI-Expanded)

LXXII. **Complex Method Optimization**
ERDOĞDU F., Balaban M. O.
OPTIMIZATION IN FOOD ENGINEERING, pp.295-304, 2009 (SCI-Expanded)

LXXIII. **Analytical Solutions in Conduction Heat Transfer Problems**
ERDOĞDU F., TURHAN M.
OPTIMIZATION IN FOOD ENGINEERING, pp.19-29, 2009 (SCI-Expanded)

LXXIV. **Computational Fluid Dynamics for Optimization in Food Processing**
ERDOĞDU F.
OPTIMIZATION IN FOOD ENGINEERING, pp.219-227, 2009 (SCI-Expanded)

LXXV. **Optimization: An Introduction**
ERDOĞDU F.
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LXXVI. **A review on simultaneous determination of thermal diffusivity and heat transfer coefficient**
ERDOĞDU F.
JOURNAL OF FOOD ENGINEERING, vol.86, no.3, pp.453-459, 2008 (SCI-Expanded)

LXXVII. **Influence of sodium tripolyphosphate (STP) treatment and cooking time on cook losses and textural properties of red meats**
Erdogdu S. B., ERDOĞDU F., Ekiz H. I.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.30, no.6, pp.685-700, 2007 (SCI-Expanded)

LXXVIII. **Mathematical fundamentals to determine the kinetic constants of first-order consecutive reactions**
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