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Kişisel Bilgiler

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Eğitim Bilgileri

Doktora, University of Florida, Amerika Birleşik Devletleri 1997 - 2000

Yüksek Lisans, University of Florida, Department Of Biological And Agricultural Engineering, Amerika Birleşik Devletleri 1995 - 1996

Lisans, Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 1987 - 1992

Yabancı Diller

İngilizce, C1 İleri

Yaptığı Tezler

Doktora, Simultaneous optimization of quality retention in conduction-heated foods of different geometries, University of Florida, 2000

Yüksek Lisans, 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

Araştırma Alanları

Gıda İşleme (Pastörizasyon, Sterilizasyon, Soğutma, Kurutma)

Akademik Unvanlar / Görevler

Prof. Dr., Ankara Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2014 - Devam Ediyor

Prof. Dr., Mersin Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2011 - 2014

Doç. Dr., Mersin Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2005 - 2011

Yrd. Doç. Dr., Mersin Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2002 - 2005

Öğretim Görevlisi Dr., University of California, Davis, Engineering, Biological And Agricultural, 2000 - 2001

Araştırma Görevlisi, University of Florida, Engineering, Biological And Agricultural, 1995 - 2000

Akademik İdari Deneyim

Mersin Üniversitesi, 2012 - 2014
Mersin Üniversitesi, 2011 - 2012
Mersin Üniversitesi, 2004 - 2011

Verdiği Dersler

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

Yönetilen Tezler

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ERDOĞDU F., Gıda ürünlerinin yüzey dekontaminasyonu amacıyla kullanılmak üzere kızılötesi sistem tasarımı, Yüksek Lisans, A.HÜMEYRA(Öğrenci), 2020
ERDOĞDU F., Bira pastörizasyon prosesi için inovatif yöntemler geliştirilmesi, Yüksek Lisans, O.KARATAŞ(Öğrenci), 2019
ERDOĞDU F., Mikrodalga uygulama ile ısı işlem sırasında sıvı ürünlerin sıcaklık değişimi ve sıcaklığın tekdüzeliği üzerine ürün dönme hızı ve viskozitesinin etkisi, Yüksek Lisans, H.TOPÇAM(Öğrenci), 2018
ERDOĞDU F., Kristalize çam balının çözdürülmesinde mikrodalga ısıtmanın hidroksimetilfurfural oluşumu ve diastaz aktivitesi üzerine etkileri, Yüksek Lisans, S.YILDIRIM(Öğrenci), 2017
ERDOĞDU F., Gıda ürünlerinin mikrodalga uygulama ile ısıtılması ve (dondurulmuş ürünlerin) çözdürülmesinde basınç etkisi, Yüksek Lisans, O.ALTIN(Öğrenci), 2017
ERDOĞDU F., Radyo frekans yöntemi ile çözdürme işleminin matematiksel modellenmesi, Doktora, R.UYAR(Öğrenci), 2015
ERDOĞDU F., Sıvı ve katı-sıvı karışımlar içeren yatay konservelerde ısı transferinin iki boyutlu benzetimi, Yüksek Lisans, Z.BOZ(Öğrenci), 2012
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SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- 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.
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- 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.
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- 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, cilt.17, sa.1, ss.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, cilt.113, 2023 (SCI-Expanded)
- V. **Mathematical modeling of food thermal processing: current and future challenges**
ERDOĞDU F.
Current Opinion in Food Science, cilt.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.
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- VII. **Honey De-crystallization by radio frequency heating for process efficiency: Computational monitoring combined with time domain nuclear magnetic resonance**
Karatat O., Uyar R., Berk B., ÖZTOP H. M., Marra F., ERDOĞDU F.
Innovative Food Science and Emerging Technologies, cilt.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.
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- IX. **An innovative computational design for air impingement coupled radio frequency thawing process**
Altin O., Marra F., ERDOĞDU F.
Food and Bioproducts Processing, cilt.137, ss.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, cilt.39, sa.6, ss.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.
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- XII. **Continuous flow microwave processing of peanut butter: A (hypothetical) computational process design study with experimental validation**
Coskun E., Ozturk S., Topcam H., Karatatas O., Li R., Wang S., MERT B., ERDOĞDU F.
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- XIII. **Computer-aided food engineering**
Datta A., Nicolai B., Vitrac O., Verboven P., ERDOĞDU F., Marra F., Sarghini F., Koh C.
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- 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.
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- 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, cilt.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, cilt.46, sa.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.
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- 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.
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- XIX. **Role of Food Engineering in Sustainability**
Vieira M. C., Silva C. L. M., Lopez-Gutierrez G., ERDOĞDU F.
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- 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, cilt.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, cilt.62, sa.3, ss.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.
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- 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, cilt.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.
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- 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.
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- XXVI. **Designing system cavity geometry and optimizing process variables for continuous flow microwave processing**
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- XXVII. **Formation kinetics of polycyclic aromatic hydrocarbons (PAHs) during drying process of olive pomace**
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- XXVIII. **A comprehensive review on recent developments of radio frequency treatment for pasteurizing agricultural products**
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- XXIX. **Thermal inactivation of *Listeria monocytogenes* in the Shaka agitated reciprocal retort: Influence of food matrix rheology and fat content**
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- 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, cilt.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, cilt.125, ss.149-160, 2021 (SCI-Expanded)
- XXXII. **Modelling Processes and Products in the Cereal Chain**
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- XXXIII. **Numerical modeling of water uptake in white rice (*Oryza sativa* L.) using variable diffusivity approach**
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BIOSYSTEMS ENGINEERING, cilt.191, ss.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, cilt.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, ss.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, cilt.50, ss.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.
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- 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.
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- 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.
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- XL. **Mathematical Modeling for Virtualization in Food Processing**
ERDOĞDU F., Sarghini F., Marra F.
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- XLI. **A computational study to design process conditions in industrial radio-frequency tempering/thawing process**
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- XLII. **Effects of viscosity and agitation rate on temperature and flow field in cans during reciprocal agitation**
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- XLIII. **Reducing polycyclic aromatic hydrocarbons (PAHs) formation in olive pomace oil using microwave pre-heating of olive pomace**
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- XLIV. **A computational study on heat transfer characteristics of particulate canned foods during end-over-end rotational agitation: Effect of rotation rate and viscosity**
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- XLV. **Determining the optimal shaking rate of a reciprocal agitation sterilization system for liquid foods: A computational approach with experimental validation**
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- XLVI. **Surface decontamination of whole-shell eggs using far-infrared radiation**
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- 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.
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- XLVIII. **Traditional Foods in Turkey: General and Consumer Aspects**
ÖTLEŞ S., Özçelik B., GÖĞÜŞ F., ERDOĞDU F.
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- XLIX. **Partial substitution of sodium chloride by potassium chloride in bread: effect on dough and bread properties**
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- L. **Thermal Processing: Canning and Aseptic Processing**
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- LI. **Functional and Nutritional Properties of Some Turkish Traditional Foods**
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- LII. **Experimental determination of penetration depths of various spice commodities (black pepper seeds, paprika powder and oregano leaves) under infrared radiation**
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- LIII. **Radio-frequency thawing of food products - A computational study**
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- LIV. **Application of Radiowave Frequency in Food Processing**
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- LV. **Effect of load volume on power absorption and temperature evolution during radio-frequency heating of meat cubes: A computational study**
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- 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.
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- LVII. Effects of mesh refinement, time step size and numerical scheme on the computational modeling of temperature evolution during natural-convection heating**
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- LVIII. ACCUMULATION OF 5-HYDROXYMETHYL-2-FURFURAL DURING TOASTING OF WHITE BREAD SLICES**
Kirit A. B., ERDOĞDU F., ÖZDEMİR Y.
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- LIX. Evaluation of two-dimensional approach for computational modelling of heat and momentum transfer in liquid containing horizontal cans and experimental validation**
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- LX. Mathematical Modeling of Transport Phenomena for Simulation and Optimization of Food Processing Operations**
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- LXI. Numerical Evaluation of Spherical Geometry Approximation for Heating and Cooling of Irregular Shaped Food Products**
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- LXII. Toroid cans - An experimental and computational study for process innovation**
Karaduman M., Uyar R., ERDOĞDU F.
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- LXIII. Numerical simulation for heat transfer and velocity field characteristics of two-phase flow systems in axially rotating horizontal cans**
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- LXIV. A computational study for axial rotation effects on heat transfer in rotating cans containing liquid water, semi-fluid food system and headspace**
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- LXV. Velocity and Temperature Field Characteristics of Water and Air during Natural Convection Heating in Cans**
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- LXVI. Simulation of heat transfer for solid-liquid food mixtures in cans and model validation under pasteurization conditions**
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- LXVII. Determination of heat transfer coefficient during high pressure frying of potatoes**
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- LXVIII. EXPERIMENTAL COMPARISON OF NATURAL CONVECTION AND CONDUCTION HEAT TRANSFER**
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- LXIX. Potential use of 3-dimensional scanners for food process modeling**
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- LXX. Numerical Solutions: Finite Difference Methods**

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