

## **Prof. Dr. FERRUH ERDOĞDU**

### **Kişisel Bilgiler**

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### **Uluslararası Araştırmacı ID'leri**

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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  
FLUID MECHANICS, Lisans, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015  
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- XVI. **Computational study for natural convection effects on temperature during batch and continuous industrial scale radio frequency tempering/thawing processes**  
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- XVII. **Comparison of conventional far-infrared (IR) heating to continuous IR heating-cooling for surface pasteurization of shell eggs contaminated by *Salmonella enterica* serotype Enteritidis**  
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## **PROCESS**

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- XX. **Pirina kurutmada mikrodalga ön ısıtma uygulamasıyla zeytinyağında polisiklik hidrokarbon oluşumunun azaltılması**  
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## Bilimsel Hakemlikler

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