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Akademik İdari Deneyim

Dekan, Eskişehir Osmangazi Üniversitesi, 2022 - 2025

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Bölüm Başkanı, Siirt Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2018 - 2020

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SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

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- XX. **Investigation of the use of various fruit juice concentrates instead of corn syrup in marshmallow type products: A preliminary study**
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- XXXI. **Physicochemical properties of chocolate spread with hazelnut cake: Comparative study and optimization**
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- XXXV. **A fundamental optimization study on chewing gum textural and sensorial properties: The effect of ingredients**
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- XL. **Chocolate aroma: Factors, importance and analysis**
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- XLI. **Using spray -dried microalgae in ice cream formulation as a natural colorant: Effect on physicochemical and functional properties**
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- XLII. **Determining Honey Adulteration by Seeding Method: an Initial Study with Sunflower Honey**
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- XLV. **Valorisation of grape by-products as a bulking agent in soft candies: Effect of particle size**
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- XLVI. **Application of simplex lattice mixture design for optimization of sucrose free milk chocolate produced in a ball mill**
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- XLIX. **Chocolate quality and conching**
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- L. **Incorporation of defatted apple seeds in chewing gum system and phloridzin dissolution kinetics**
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- LV. **Using spray-dried microalgae as a natural coloring agent in chewing gum: effects on color, sensory, and textural properties**
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- LXVIII. **Chlorophylls Reductions in Fresh-Cut Chard (Beta vulgaris var. cicla) with Various Sanitizing Agents**
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- LXX. **The determination of the caffeic acid derivatives of Echinacea purpurea aerial parts under various extraction conditions by supercritical fluid extraction (SFE)**
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- LXXIII. **Genetik Modifikasyon ve Türk Tüketiciler - Kentli Tüketicilerin Genetik Modifiye Organizma ve Gıdalara Yönelik Tutumları**
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- LXXIV. **Urban Consumer's Attitudes Toward Genetically Modified Organisms and Foods in Turkey**
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