



Prof. Dr. NEVZAT KONAR

E-posta: konar@ankara.edu.tr

Diğer E-posta: nevatkonar@hotmail.com

Web: <https://avesis.ankara.edu.tr/konar>

Uluslararası Araştırmacı ID'leri

ScholarID: yHkylvIAAAAJ

ORCID: 0000-0002-7383-3949

Publons / Web Of Science ResearcherID: Y-9527-2018

ScopusID: 54881807500

Yoksis Araştırmacı ID: 124854



Eğitim Bilgileri

- I. Doktora, Ankara Üniversitesi, Fen Bilimleri Enstitüsü, Türkiye 2008 - 2011
- II. Yüksek Lisans, Gazi Üniversitesi, Fen Bilimleri Enstitüsü, Türkiye 2005 - 2008
- III. Lisans, Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 1992 - 1998

Araştırma Alanları

Gıda Mühendisliği, Gıda Bilimleri, Gıda Teknolojisi

Akademik Unvanlar / Görevler

- I. Prof. Dr., Ankara Üniversitesi, Ziraat Fakültesi, Süt Teknolojisi Bölümü, 2023 - Devam Ediyor
- II. Prof. Dr., Eskişehir Osmangazi Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - 2023
- III. Doç. Dr., Siirt Üniversitesi, Mühendislik-Mimarlık Fakültesi, Gıda Mühendisliği Bölümü, 2015 - 2020
- IV. Yrd. Doç. Dr., Siirt Üniversitesi, Veteriner Fakültesi, Gıda Hijyeni Ve Teknolojisi Bölümü, 2014 - 2015

Akademik İdari Deneyim

- I. Dekan, Eskişehir Osmangazi Üniversitesi, 2022 - 2025
- II. Dekan Yardımcısı, Eskişehir Osmangazi Üniversitesi, 2020 - 2022
- III. Bölüm Başkanı, Eskişehir Osmangazi Üniversitesi, 2020 - 2021
- IV. Bölüm Başkanı, Siirt Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2018 - 2020
- V. Bölüm Başkanı, Siirt Üniversitesi, Veteriner Fakültesi, Gıda Hijyeni Ve Teknolojisi Bölümü, 2014 - 2015

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayımlanan Makaleler

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- II. **Importance of emulsifiers in chocolate industry: Effect on structure, machinability, and quality of intermediate and final products**
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- XII. **Importance of rheological properties in enrobing efficiency of dark chocolate: application in wafer products**
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- XIII. **Using paprika extract in chocolate spread and white compound chocolate: effects on color stability and bioavailability**
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- XIV. **Investigation of cold plasma technique as an alternative to conventional alkalization of cocoa**

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- XVI. **Optimization of *Chlorella vulgaris* spray drying using various innovative wall materials**
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- XVII. **Effects of various milk powders on main quality parameters of cocoa butter substitute-based chocolate**
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- XVIII. **Improvement of spreadability of grape molasses with induced crystallization for production of creamed molasses as a novel product**
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- XIX. **Determination and numerical modeling of sugar release from model food gels**
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- XXIII. **Cocoa polyphenols and milk proteins: covalent and non-covalent interactions, chocolate process and effects on potential polyphenol bioaccessibility**
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- XXIV. **Investigation of the use of various fruit juice concentrates instead of corn syrup in marshmallow type products: A preliminary study**
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- XXV. **Soft confectionery products: Quality parameters, interactions with processing and ingredients**
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- XXVI. **Utilising grape juice processing by-products as bulking and colouring agent in white chocolate**
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- XXVIII. **Optimization of spray drying for *Chlorella vulgaris* by using RSM methodology and maltodextrin**
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- XXIX. **Formulating and studying compound chocolate with adding dried grape pomace as a bulking agent**
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- XXXII. **Using spray-dried and encapsulated Nannochloropsis oculata biomasses in white spread**
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- XXXIII. **The effects of beetroot powder as a colorant on the color stability and product quality of white compound chocolate and chocolate spread**
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- XXXV. **Physicochemical properties of chocolate spread with hazelnut cake: Comparative study and optimization**
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- XL. **Using encapsulated Nannochloropsis oculata in white chocolate as coloring agent**
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- XLI. **Pre-crystallization process in chocolate: Mechanism, importance and novel aspects**
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- XLII. **Investigating the effects of ILecithin-PGPR mixture on physical properties of milk chocolate**
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- XLIII. **Usage possibility of mannitol and soluble wheat fiber in low calorie gummy candies**

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- XLV. **Using spray -dried microalgae in ice cream formulation as a natural colorant: Effect on physicochemical and functional properties**
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- XLVIII. **Effect of Various Bulk Sweeteners on the Survivability of Lactobacillus casei 431 in Milk Chocolate: Rheological and Sensory Properties Analysis**
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- LVI. **Enrichment of Milk Chocolate by Using EPA and DHA Originated from Various Origins: Effects on Product Quality**
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- LIX. Conventional and sugar-free probiotic white chocolate: Effect of inulin DP on various quality properties and viability of probiotics**
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- LX. Using spray-dried microalgae as a natural coloring agent in chewing gum: effects on color, sensory, and textural properties**
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- LXII. Oleogels, a promising structured oil for decreasing saturated fatty acid concentrations: Production and food-based applications**
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- LXIII. Rapid tempering of sucrose-free milk chocolates by beta(V) seeding: textural, rheological and melting properties**
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- LXIV. Effect of Inulin DP on Various Properties of Sugar-Free Dark Chocolates Containing Lactobacillus paracasei and Lactobacillus acidophilus**
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