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Eğitim Bilgileri

- I. Doktora, Ankara Üniversitesi, Fen Bilimleri Enstitüsü, Türkiye 2008 - 2011
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- 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
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- XVII. **Using paprika extract in chocolate spread and white compound chocolate: effects on color stability and bioavailability**
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- XL. **Valorization of hazelnut cake in compound chocolate: The effect of formulation on rheological and physical properties**
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- XLII. **Using encapsulated *Nannochloropsis oculata* in white chocolate as coloring agent**
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- LXV. **Oleogels, a promising structured oil for decreasing saturated fatty acid concentrations: Production and food-based applications**
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- LXX. **Stability of lactic acid bacteria in synbiotic sugared and sugar-free milk chocolates**
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