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Education Information

Doctorate, Ondokuz Mayis University, Institute Of Science, Turkey 2012 - 2018
Postgraduate, Ondokuz Mayis University, Institute Of Science, Turkey 2009 - 2012
Undergraduate, Ondokuz Mayis University, Faculty Of Engineering, Department Of Food Engineering, Turkey 2005 - 2009

Foreign Languages

English, C1 Advanced

Certificates, Courses and Trainings

Education Management and Planning, EĞİTİMCİLERİN EĞİTİMİ, BOLU ABANT İZZET BAYSAL ÜNİVERSİTESİ, 2020

Dissertations

Doctorate, İnstant yoğurt tozu üretim koşullarının optimizasyonu, Ondokuz Mayis University, Institute Of Science, 2018
Postgraduate, Kurutulmuş kefir üretimi, Ondokuz Mayis University, Institute Of Science, 2012

Research Areas

Food Engineering

Academic Titles / Tasks

Associate Professor, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2021 - Continues
Assistant Professor, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2021 - 2021

Assistant Professor, Bolu Abant İzzet Baysal University, Faculty Of Engıneerıng-Archıtecture, 2018 - 2021
Research Assistant, Ondokuz Mayis University, Faculty Of Engıneerıng, Department Of Food Engıneerıng, 2010 - 2018
Research Assistant, Bayburt University, Faculty Of Engıneerıng, Department Of Food Engıneerıng, 2010 - 2010

Academic and Administrative Experience

Head of Department, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2023 - Continues
Vice Dean, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2022 - 2023
Deputy Head of Department, Bolu Abant İzzet Baysal University, Faculty Of Engıneerıng, Department Of Food Engıneerıng, 2019 - 2021

Advising Theses

Atalar İ., Farklı Kakao Alkalizasyon Koşullarının Süt Bazlı Ürünlerde İncelenmesi, Postgraduate, A.APAYDIN(Student), Continues
Atalar İ., Propolis Ekstraktının Püskürtmeli Kurutma Koşullarının Optimizasyonu ve Model Gıda Üretiminde Kullanılabilirliğinin Araştırılması, Postgraduate, Z.ÖZÇELİK(Student), Continues
Atalar İ., Doğal Renklendirici Proses Sıvı Atıklarından Glukoz Şurubu Alternatifi Deiyonize Şeker Elde Edilmesi ve Model Gıdalarda Kullanım Olanaklarının Belirlenmesi, Postgraduate, B.TÜZÜN(Student), Continues
Atalar İ., Çiğ ve kavrulmuş nohut unu ilaveli tortilla üretimi, Postgraduate, H.ELEN(Student), Continues
Atalar İ., Fındık Protein İzolatları/Gam Arabik Konjugatlarının Emülsifiye Edici ve Enkapsülasyon Materyali Olarak Kullanım Olanaklarının Araştırılması, Postgraduate, T.SARI(Student), Continues
Atalar İ., Çilek Aromalı Sütlerde Farklı Üretim Koşullarının Aroma Bileşenleri ve Duyusal Özellikleri Üzerine Etkisinin İncelenmesi, Postgraduate, S.SATI(Student), Continues
Atalar İ., Fındık Sütünün Transglutaminaz Enzimi Kullanarak Farklı Oranlarda İnek Sütüyle Karışım Özelliklerinin İncelenmesi, Postgraduate, P.SAĞLAM(Student), Continues
Atalar İ., Çakır İ., Piyasada satılan endüstriyel kefirlerin ev yapımı kefir üretiminde kullanılabilirliğinin araştırılması , Postgraduate, Ö.ŞAHİN(Student), 2023

Published journal articles indexed by SCI, SSCI, and AHCI

I. **Drying and characterization of red beet color liquid process waste to develop a novel bulking agent**
Atalar İ., Konar N., Dalabasmaz S., Saygın Kantemur P., Han E.
JOURNAL OF CLEANER PRODUCTION, vol.442, no.141030, pp.1-10, 2024 (SCI-Expanded)

II. **Influence of Process Conditions of Alkalization on Quality of Cocoa Powder**
Demirci S., Elmacı C., Atalar İ., Toker Ö. S., Palabıyık İ., Konar N.
FOOD RESEARCH INTERNATIONAL, vol.1, no.1, pp.1, 2024 (SCI-Expanded)

III. **Effect of cold-pressed hazelnut cake incorporation on the quality characteristic of meat emulsion system and its potential application for frankfurter-type beef sausages**
Atalar İ., Gül O., Kurt A., Sarıcaoğlu F. T., Gençcelep H.
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.0, no.0, pp.202300, 2024 (SCI-Expanded)

IV. **Agglomeration of gum tragacanth as a promising novel approach to structural modification**
Atalar İ., Beşir A., Kurt A.
POWDER TECHNOLOGY, no.426, pp.118672, 2023 (SCI-Expanded)

V. **Structural Characterization, Technofunctional and Rheological Properties of Sesame Proteins Treated by High-Intensity Ultrasound**
Gül O., Sarıcaoğlu F. T., Atalar İ., Gül L. B., Törnük F., Şimşek Ş.
FOODS, no.12, pp.1791, 2023 (SCI-Expanded)

VI. **Process optimization of a cereal-based fermented beverage (Boza) powder and investigating upscaling conditions**
Gül O., Atalar İ., Törnük F., Akgün A.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.46, no.e14248., pp.1-15, 2023 (SCI-Expanded)

VII. **Potential Use of High Pressure Homogenized Hazelnut Beverage for a Functional Yoghurt-Like Product**
Gul O., ATALAR İ., Mortas M., Saricaoglu F. T., Besir A., Gul L. B., Yazici F.
ANAIS DA ACADEMIA BRASILEIRA DE CIENCIAS, vol.94, no.1, 2022 (SCI-Expanded)

VIII. **Dynamics of carob flour contents and palm stearin/palm olein ratios in cocoa carob cream production-a new product development**
Aydemir O., Sarıcaoğlu F. T., ATALAR İ.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.9, 2021 (SCI-Expanded)

IX. **Improved physicochemical, rheological and bioactive properties of ice cream: Enrichment with high pressure homogenized hazelnut milk**
Atalar İ., Kurt A., Gul O., Yazici F.
International Journal of Gastronomy and Food Science, vol.24, 2021 (SCI-Expanded)

X. **Agglomerated mushroom (Agaricus bisporus) powder: Optimization of top spray fluidized bed agglomeration conditions**
Atalar İ., Kurt A., Saricaoğlu F. T., Gül O., Gençcelep H.
Journal of Food Process Engineering, vol.44, no.6, 2021 (SCI-Expanded)

XI. **Effect of high pressure homogenization on microstructure and rheological properties of hazelnut beverage cold-set gels induced glucono-δ-lactone**
Gul O., Saricaoglu F. T., Atalar İ.
LWT, vol.143, 2021 (SCI-Expanded)

XII. **Effect of ultrasonication treatment on structural, physicochemical and bioactive properties of pasteurized rosehip (Rosa canina L.) nectar**
Atalar İ., Saricaoglu F. T., Odabas H. I., Yilmaz V. A., Gul O.
LWT, vol.118, 2020 (SCI-Expanded)

XIII. **Effect of different encapsulating agent combinations on viability of Lactobacillus casei Shirota during storage, in simulated gastrointestinal conditions and dairy dessert**
Gul O., Atalar İ., Gul L. B.
Food Science and Technology International, vol.25, no.7, pp.608-617, 2019 (SCI-Expanded)

XIV. **Functionality of chestnut and fat/oil contents in cocoa chestnut cream production—A new product development**
Aydemir O., Atalar İ.
Journal of Food Process Engineering, vol.42, no.6, 2019 (SCI-Expanded)

XV. **Functional kefir production from high pressure homogenized hazelnut milk**
Atalar İ.
LWT, vol.107, pp.256-263, 2019 (SCI-Expanded)

XVI. **Application of multi pass high pressure homogenization to improve stability, physical and bioactive properties of rosehip (Rosa canina L.) nectar**
Saricaoglu F. T., Atalar İ., Yilmaz V. A., Odabas H. I., Gul O.
Food Chemistry, vol.282, pp.67-75, 2019 (SCI-Expanded)

XVII. **Different stress tolerance of spray and freeze dried Lactobacillus casei Shirota microcapsules with different encapsulating agents**
Gul O., Atalar İ.
Food Science and Biotechnology, vol.28, no.3, pp.807-816, 2019 (SCI-Expanded)

XVIII. **Influence of thermosonication (TS) process on the quality parameters of high pressure homogenized hazelnut milk from hazelnut oil by-products**
Atalar İ., Gul O., Saricaoglu F. T., Besir A., Gul L. B., Yazici F.
Journal of Food Science and Technology, vol.56, no.3, pp.1405-1415, 2019 (SCI-Expanded)

XIX. **Effect of thermal treatment on microbiological, physicochemical and structural properties of high pressure homogenised hazelnut beverage**
Atalar İ., Gul O., Mortas M., Gul L., Saricaoglu F., Yazici F.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.11, no.6, pp.561-570, 2019 (SCI-Expanded)

XX. **Effect of different binders on reconstitution behaviors and physical, structural, and morphological properties of fluidized bed agglomerated yoghurt powder**
Atalar İ., Yazici F.
Drying Technology, vol.37, no.13, pp.1656-1664, 2019 (SCI-Expanded)

XXI. **Application of TOPSIS methodology to determine optimum hazelnut cake concentration and high pressure homogenization condition for hazelnut milk production based on physicochemical, structural and sensory properties**
Gul O., Atalar İ., Mortas M., Saricaoglu F. T., Yazıcı F.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.4, pp.2404-2415, 2018 (SCI-Expanded)

XXII. **Effect of high pressure homogenization (HPH) on functional and rheological properties of hazelnut meal proteins obtained from hazelnut oil industry by-products**
Saricaoglu F. T., Gul O., Besir A., Atalar İ.
JOURNAL OF FOOD ENGINEERING, vol.233, pp.98-108, 2018 (SCI-Expanded)

XXIII. **Effects of quince seed on the rheological, structural and sensory characteristics of ice cream**
Kurt A., Atalar İ.
FOOD HYDROCOLLOIDS, vol.82, pp.186-195, 2018 (SCI-Expanded)

XXIV. **Effect of multi-pass high pressure homogenization on physicochemical properties of hazelnut milk from hazelnut cake: An investigation by response surface methodology**
Gul O., Atalar İ., Saricaoglu F. T., Yazici F.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.5, 2018 (SCI-Expanded)

XXV. **Effect of ultrasound treatment on the properties of nano-emulsion films obtained from hazelnut meal protein and clove essential oil**
Gul O., Saricaoglu F. T., Besir A., Atalar İ., Yazici F.
ULTRASONICS SONOCHEMISTRY, vol.41, pp.466-474, 2018 (SCI-Expanded)

XXVI. **Rheological, textural, colour and sensorial properties of kefir produced with buffalo milk using kefir grains and starter culture: A comparison with cows' milk kefir**
Gul O., Atalar İ., Mortas M., Dervisoglu M.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.71, pp.73-80, 2018 (SCI-Expanded)

XXVII. **Influence of top spray fluidized bed agglomeration conditions on the reconstitution property and structure modification of skim yoghurt powder**
Atalar İ., Yazici F.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.1, 2018 (SCI-Expanded)

XXVIII. **Effect of high pressure homogenization (HPH) on microstructure and rheological properties of hazelnut milk**
Gul O., Saricaoglu F. T., Mortas M., Atalar İ., Yazici F.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.41, pp.411-420, 2017 (SCI-Expanded)

XXIX. **Manufacture and characterization of kefir made from cow and buffalo milk, using kefir grain and starter culture**
Gul O., Mortas M., Atalar İ., Dervisoglu M., Kahyaoglu T.
JOURNAL OF DAIRY SCIENCE, vol.98, no.3, pp.1517-1525, 2015 (SCI-Expanded)

XXX. **Optimization of spray drying process parameters for kefir powder using response surface methodology**
Atalar İ., Dervisoglu M.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.60, no.2, pp.751-757, 2015 (SCI-Expanded)

Articles Published in Other Journals

I. **Top-Spray Agglomeration Process Applications in Food Powders: A Review of Recent Research Advances**
ATALAR İ., YAZICI F.
European Food Science and Engineering, vol.2, no.1, pp.18-25, 2021 (Peer-Reviewed Journal)

II. **DÜŞÜK VE YÜKSEK ISIL İŞLEM UYGULANMIŞ FINDIK İÇECEKLERİNİN DEPOLAMA STABİLİTELERİ**
ATALAR İ., GÜL O., GÜL L. B., YAZICI F.
GIDA / THE JOURNAL OF FOOD, vol.44, pp.980-987, 2019 (Peer-Reviewed Journal)

III. **AGLOMERASYON İŞLEMİNİN YOĞURT TOZUNUN NEM SORPSİYON İZOTERMİ VE TERMODİNAMİK ÖZELLİKLERİ ÜZERİNE ETKİSİ**
ATALAR İ.
GIDA / THE JOURNAL OF FOOD, vol.44, pp.837-848, 2019 (Peer-Reviewed Journal)

IV. **OVEN COOKING AS ALTERNATIVE TO SMOKING: EVALUATION OF PHYSICOCHEMICAL, MICROBIOLOGICAL, TEXTURAL AND SENSORY PROPERTIES OF CIRCASSIAN CHEESE DURING STORAGE AND DETERMINATION OF PAH CONTENTS**
GÜL O., AYDEMİR O., ATALAR İ., MORTAŞ M., DERVİŞOĞLU M.
Carpathian Journal of Food Science and Technology, vol.11, no.1, pp.149-165, 2019 (ESCI)

V. **Furfural Contents and Some Physical and Chemical Properties of Raisins**
GÜL O., MORTAŞ M., DERVİŞOĞLU M., ER M., ATMACA M., ATALAR İ.
Akademik Gıda, vol.14, no.3, pp.235-241, 2016 (Peer-Reviewed Journal)

Books & Book Chapters

I. **VAPOR RECOMPRESSION SYSTEMS FOR FOOD PROCESSING EVAPORATORS**
Atalar İ., Tuğrul K. M., Görgülü A., Konar N.
in: UNIT OPERATIONS AND PROCESSING EQUIPMENT IN THE FOOD INDUSTRY, SEID MAHDI JAFARI,ESRA ÇAPANOĞLU,ASLI CAN KARACA, Editor, Elsevier Science, Oxford/Amsterdam , Chennai, pp.85-99, 2024

Refereed Congress / Symposium Publications in Proceedings

I. **Soğuk pres atığı fındık kekinin frankfurter-tipi sosis üretiminde kullanılması**
ATALAR İ., KURT A., GÜL O., SARICAOĞLU F. T., GENÇCELEP H.
Türkiye 13. Gıda Kongresi, Turkey, 21 - 23 October 2020

II. **THE EFFICACY OF MILK PROTEIN AS AN ENCAPSULATION MATRIX TO IMPROVE SURVIVAL OF PROBIOTICS DURING SIMULATED DIGESTION**
ATALAR İ.
International Natural Science,Engineering and Material Technologies Conference, 9 - 10 September 2019

III. **Storage stability of low and high heat treated hazelnut milks after high pressure homogenization process**
ATALAR İ., GÜL O.
IMASCON 2019 ULUSLAR ARASI MARMARA VE FEN VE SOSYAL BİLİMLER KONGRESİ, 26 - 28 April 2019

IV. **Effects of Chestnut and Fat/Oil Contents On Textural and Sensorial Properties of Cocoa Chestnut Cream as a New Product**
AYDEMİR O., ATALAR İ.
The 2nd International Congress on Engineering and Life Science ICELİS, 11 - 14 April 2019

V. **Gelation of high pressure homogenized hazelnut milk with glucono delta-lactone (GDL): Rheological and gel strength properties**
SARICAOĞLU F. T., ATALAR İ., GÜL O.

The International Symposium Food Rheology Texture, 19 - 21 October 2018

VI. **Investigating the effect of fortification hazelnut milk on the physicochemical, microbiological and sensory properties of yoghurt-like product**
GÜL O., ATALAR İ., SARICAOĞLU F. T., MORTAŞ M., GÜL L. B., YAZICI F.
The 4th International Symposium on Traditional Foods From Adriaticto Caucasus, 19 - 21 April 2018

VII. **Effect of low and high temperature on the properties of hazelnut milk obtained from hazelnut cake**
ATALAR İ., GÜL O., MORTAŞ M., YAZICI F.
The 4th International Symposium on Traditional Foods From Adriaticto Caucasus, 19 - 21 April 2018

VIII. **Hazelnut Milk from Hazelnut Cake and Development of Hazelnut Milk-Based Dairy Products**
GÜL O., ATALAR İ., MORTAŞ M., SARICAOĞLU F. T., KURT A., YAZICI F.
IX.International Congress on Hazelnut, 15 - 19 August 2017

IX. **Effects of Concentration and High Pressure Homogenization on Hazelnut Milk from Cold Press Hazelnut Oil Cake**
GÜL O., MORTAŞ M., ATALAR İ., YAZICI F., DERVİŞOĞLU M.
International ISEKI Food Conference, 6 - 09 August 2016

X. **Black Radish and Relates with Health**
SOLMAZ M., DERVİŞOĞLU M., ATALAR İ., GÜL O.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1 - 04 November 2015

XI. **Bioactive Compounds of Hypericum perforatum L and Relates with Health**
AYDEMİR K., DERVİŞOĞLU M., ATALAR İ., KAHYAOĞLU T.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1 - 04 November 2015

XII. **Optimization of Spray Drying Process Parameters for Kefir Powder**
ATALAR İ., DERVİŞOĞLU M.
1st Congress on Food Structure Design, 15 - 17 August 2014

XIII. **Microbiological and Chemical Changes during Storage of Kefir from Buffalo s and Cow s Milk Using a Commercial Starter Culture**
DERVİŞOĞLU M., GÜL O., MORTAŞ M., ATALAR İ., YAZICI F.
The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus, 24 - 26 October 2013

XIV. **Kargı Tulum Cheese**
İLHAN DİNÇER E., ATALAR İ., DERVİŞOĞLU M.
The 2nd International Symposium on Traditional Foods from Adriatic to Caucasus, 24 - 26 October 2013

XV. **Süt Ürünlerinin Toz Haline Getirilmesindeki Yenilikler**
ATALAR İ., DERVİŞOĞLU M., GÜL O.
Türkiye 11. Gıda Kongresi, Turkey, 10 - 12 October 2012

XVI. **Enkapsülasyon ile Antimikrobiyal Aktivitenin Geliştirilmesi**
GÜL O., DERVİŞOĞLU M., KAHYAOĞLU T., ATALAR İ.
Türkiye 11. Gıda Kongresi, Turkey, 10 - 12 October 2012

Supported Projects

ATALAR İ., KONAR N., TOKER Ö. S., POLAT D. G., AKSU M. İ., Project Supported by Higher Education Institutions, Çikolata Teknolojisi İçin Alternatif Temperleme Tekniği Olarak Sonokristalizasyon Prosesi Geliştirilmesi, 2023 - Continues

KARADUMAN Y., AKSU M. İ., KONAR N., ATALAR İ., Project Supported by Higher Education Institutions, TR41 Bölgesinde Buğdayın Teknolojik Kalitesinin İyileştirilmesi ve Buğday Kalite Haritalarının Oluşturulması, 2023 - Continues

Atalar İ., Kurt A., Maraşlı S., Konar N., TUBITAK Project, Fındık Proteininin Gam Arabik Ve Maltodekstrin Ile Konjugasyon Koşullarının Optimizasyonu, Enkapsülasyon Kaplama Materyali Ve Yüzey Aktif Madde Olarak Kullanım Potansiyelinin Belirlenmesi, 2023 - 2025

Atalar İ., Sağlam P., Project Supported by Higher Education Institutions, Fındık Sütünün Transglutaminaz Enzimi Kullanarak Farklı Oranlarda İnek Sütüyle Karışım Özelliklerinin İncelenmesi, 2023 - 2025

Konar N., Atalar İ., Palabıyık İ., Toker Ö. S., TUBITAK Project, Doğal Renklendirici Prosesi Sıvı Atıklarından Glukoz Şurubu

Alternatifi Deiyonize Şeker Elde Edilmesi Ve Model Gıdalarda Kullanım Olanaklarının Belirlenmesi, 2023 - 2024
Atalar İ., Konar N., Aksu M. İ., Toker Ö. S., Oba Ş., Genç Polat D., Project Supported by Higher Education Institutions, Kurutulmuş Saccharomyces cerevisiae Hücrelerinin Probiyotik Enkapsülasyonunda Kullanımı ve Fonksiyonel Jelly Tipi Ürün Geliştirilmesi, 2023 - 2024
Atalar İ., Özçelik Z., Project Supported by Higher Education Institutions, Propolis Ekstraktının Püskürtmeli Kurutma Yöntemiyle Enkapsülasyonu ve Model Gıda Üretiminde Kullanılabilirliğinin Araştırılması, 2023 - 2024
Karaduman Y., Aksu M. İ., Olgun M., Konar N., Atalar İ., Development Agency, TR-41 Bölgesinde Buğdayın Teknolojik Kalitesinin Iyileştirilmesi ve Buğday Kalite Haritalarının Oluşturulması, 2022 - 2023
Atalar İ., Konar N., Aksu M. İ., Sarıcaoğlu F. T., Gül O., Project Supported by Higher Education Institutions, Yenilikçi Tekniklerle Yüksek Basınç ve Ultrason Soğuk Pres Atıklarından İzole Edilen Fındık Proteinlerinin Modifiye Edilerek Probiyotik Bakterilerin Enkapsülasyonunda Kullanılması ve Fonksiyonel Ürün Geliştirilmesi, 2022 - 2023
Konar N., Atalar İ., Aksu M. İ., Toker Ö. S., Project Supported by Higher Education Institutions, Sakaroz İkamesi Olarak Otolize ve Kurutulmuş Saccharomyces cerevisiae Kullanımı ile Fonksiyonel Şekerlemeler Geliştirilmesi In vitro Biyoerişilebilirlik ve Biyoyararlılık Yaklaşımı, 2022 - 2023
Atalar İ., Gül O., Sert D., Törnük F., TUBITAK Project, Standardize instant boza tozu üretimi, 2021 - 2023
Atalar İ., Gül O., Sarıcaoğlu F. T., Törnük F., TUBITAK Project, Tahinin Faz Ayrımı Ve Depolama Stabilitesi Üzerine Farklı Yöntemlerle ModifiyeEdilen Susam Posası Proteinlerinin Etkisi, 2021 - 2023
Atalar İ., Gençcelep H., Kurt A., Project Supported by Higher Education Institutions, YENİ BİR KATKI MADDESİ OLARAK MANTAR TOZUNUN ET EMÜLSİYONLARININ ÖZELLİKLERİ ÜZERİNE ETKİSİ VE SALAM ÜRETİMİNDE KULLANIMI, 2017 - 2018
Atalar İ., Yazıcı F., Gül O., Mortaş M., Project Supported by Higher Education Institutions, Fındık Sütü Üretimi için Proses Optimizasyonu, 2016 - 2017
Yazıcı F., TUBITAK Project, Standardize Fındık Sütü Üretimi ve Yoğurt Üretiminde Kullanımı, 2014 - 2017
Atalar İ., Gül O., Dervişoğlu M., Project Supported by Higher Education Institutions, Bazı Probiyotik Mikroorganizmaların Mikroenkapsülasyon Tekniği ile Yararlı Etkilerinin Arttırılması, 2012 - 2016
Atalar İ., Dervişoğlu M., Project Supported by Higher Education Institutions, Kurutulmuş Kefir Üretimi, 2010 - 2012

Metrics

Publication: 52
Citation (WoS): 661
Citation (Scopus): 751
H-Index (WoS): 14
H-Index (Scopus): 15

Non Academic Experience

Company, NIZO FOOD RESEARCH B.V, FOOD PROCESSING
NIZO FOOD RESEARCH B.V