

Prof.Dr. ALEV BAYINDIRLI

Kişisel Bilgiler

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Publons / Web Of Science ResearcherID: AAZ-6076-2020

ScopusID: 6601954584

Yoksis Araştırmacı ID: 9943

Eğitim Bilgileri

Doktora, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 1985 - 1989

Yüksek Lisans, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 1982 - 1985

Lisans, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Kimya Mühendisliği Bölümü, Türkiye 1978 - 1982

Yaptığı Tezler

Doktora, Kinetics of aspergillus oryzae cultivation on starch, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1989

Yüksek Lisans, Isolation and purification od red beet root pigment by ultrafiltration, Orta Doğu Teknik Üniversitesi,

Mühendislik Fakültesi, 1985

Araştırma Alanları

Meyve, Sebze, Kuruyemiş Teknolojisi, Gıda İşleme (Pastörizasyon,Sterilizasyon, Soğutma, Kurutma), Mühendislik ve Teknoloji

Akademik Unvanlar / Görevler

Prof.Dr., Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2003 - Devam Ediyor

Akademik İdari Deneyim

Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2009 - 2016

Verdiği Dersler

ENZYME ENGINEERING, Yüksek Lisans, 2017 - 2018

INTRODUCTION TO PROCESS PRINCIPLES, Lisans, 2018 - 2019

APPLIED KINETICS, Lisans, 2018 - 2019, 2017 - 2018

MATERIAL AND ENERGY BALANCES, Lisans, 2018 - 2019

Yönetilen Tezler

BAYINDIRLI A., Comparison of different antioxidant assays for estimation of antioxidant potential of selected fruit juice waste materials, Yüksek Lisans, B.EGE(Öğrenci), 2022

BAYINDIRLI A., Determination of phenolic compound profiles and antioxidant effect of black elderberry, echinacea and iceland moss extracts on late-release soft lozenge, Yüksek Lisans, Ö.YILDIZ(Öğrenci), 2021

MERT B., BAYINDIRLI A., Effect of different freezing rates on the texture and quality parameters of selected fruit and vegetable, Yüksek Lisans, M.BULUT(Öğrenci), 2015

BAYINDIRLI A., MERT B., Production of micro and nano fibers from hazelnut skin and utilization in biscuits, Yüksek Lisans, E.YILDIZ(Öğrenci), 2014

BAYINDIRLI A., Inactivation mechanism of polyphenol oxidase during ultrasound treatment, Doktora, H.BALTACIOĞLU(Öğrenci), 2014

ALPAS H., BAYINDIRLI A., Inactivation of foodborne pathogens and enzymes by ultrasound under pressure at non-lethal and lethal temperatures in apple and orange juices, Doktora, B.HÜLYA(Öğrenci), 2013

YILDIZ F., BAYINDIRLI A., Yenilebilir kitosan kaplamanın nar (*Punica granatum*) tanelerinin kalite parametreleri üzerindeki etkileri, Yüksek Lisans, A.Can(Öğrenci), 2012

BAYINDIRLI A., MERT B., Application of high dynamic microfluidization to improve some quality parameters and stability of orange juice, Yüksek Lisans, Ö.YÜCE(Öğrenci), 2011

BAYINDIRLI A., Effect of ultrasound on drying rate of selected produce, Doktora, Y.KANTAŞ(Öğrenci), 2007

Yener M. E., Bayındırı A., Pressurized Liquid Extraction of Phenolic Compounds from Fruit Pomaces, Doktora, İ.Hasbay(Öğrenci), 2006

BAYINDIRLI A., ALPAS H., Evaluation of high pressure pretreatment for enhancing the drying rate of selected fruits and vegetables, Yüksek Lisans, U.YÜCEL(Öğrenci), 2006

BAYINDIRLI A., ALPAS H., Effect of high hydrostatic pressure (HHP) on some quality parameters and shelf-life of fruit and vegetable, Yüksek Lisans, S.DEDE(Öğrenci), 2005

BAYINDIRLI A., Yüksek hidrostatik basınç ve düşük ısıl işlem kombinasyonu ile yeşil fasulye, bezelye ve havuçta peroksidaz ve lipoksigenazın inaktivasyonu, Yüksek Lisans, Ç.Akyol(Öğrenci), 2004

BAYINDIRLI A., ALPAS H., Inactivation of proxidase and lipoxygenase in green beans, peas and carrots by a combination of high hydrostatic pressure and mild heat treatment, Yüksek Lisans, Ç.AKYOL(Öğrenci), 2004

BAYINDIRLI A., Effect of controlled atmosphere storage, modified atmosphere packaging and gaseous ozone treatment on the survival characteristics of salmonella enteritidis at cherry tomatoes, Yüksek Lisans, E.DAŞ(Öğrenci), 2004

BAYINDIRLI A., Effect of hydrogen peroxide high hydrostatic pressure on Salmonella enteritidis in liquid whole egg, Yüksek Lisans, G.JIŞIKER(Öğrenci), 2002

BAYINDIRLI A., Effects of size and number of perforations on water vapor permeability of polyethylene film, Yüksek Lisans, H.ÖZLEM(Öğrenci), 2002

BAYINDIRLI A., Manufacturing a new protective polyethylene based film containing zeolites for packaging of foods, Doktora, S.NUR(Öğrenci), 2000

BAYINDIRLI A., Enzymatic peeling of stone fruits, Yüksek Lisans, İ.Toker(Öğrenci), 2000

BAYINDIRLI A., The Effect of component interactions on the structural and functional properties of legume extrudates, Doktora, H.DOĞAN(Öğrenci), 2000

BAYINDIRLI A., Control of enzymatic browning in apple juice from Amasya variety, Yüksek Lisans, N.Fatma(Öğrenci), 2000

BAYINDIRLI A., Control of enzymatic browning in apple tuke from Amasya variety, Yüksek Lisans, N.FATMA(Öğrenci), 2000

BAYINDIRLI A., Solute effects and optimization of water activity for the growth of thermophilic fungi, Yüksek Lisans,

F.ATİK(Öğrenci), 2000

BAYINDIRLI A., Use of a new polymer based film for modified atmosphere packaging of fruits and vegetables, Yüksek Lisans, T.Türkeri(Öğrenci), 1999

BAYINDIRLI A., Use of a new polymer based film for modified atmosphere packaging of fruit and vegetables, Yüksek Lisans, T.TÜRKERİ(Öğrenci), 1999

BAYINDIRLI A., Control of enzymatic browning in apple juice with antibrowning agents and analysis by using response surface methodology, Yüksek Lisans, H.ÖZÖĞLU(Öğrenci), 1996

HAMAMCI H., BAYINDIRLI A., Effects of growth conditions and stress applications on the cell composition of bakers' yeast, Doktora, N.Ertugay(Öğrenci), 1995

BAYINDIRLI A., HAMAMCI H., Effects of growth conditions and stress application on the cell composition of bakers yeast, Doktora, N.ERTUGAY(Öğrenci), 1995

BAYINDIRLI A., Peroxidase and lipoxygenase inactivation and ascorbic acid retention during blanching of peas greenbeans and carrots, Yüksek Lisans, B.GÜNEŞ(Öğrenci), 1992

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- I. **Effect of freezing rate and storage on the texture and quality parameters of strawberry and green bean frozen in home type freezer**
Bulut M., Bayer Ö., Kirtil E., Bayındırı A.
INTERNATIONAL JOURNAL OF REFRIGERATION-REVUE INTERNATIONALE DU FROID, cilt.88, ss.360-369, 2018
(SCI-Expanded)
- II. **Secondary structure and conformational change of mushroom polyphenol oxidase during thermosonication treatment by using FTIR spectroscopy**
Baltacıoğlu H., Bayındırı A., Severcan F.
FOOD CHEMISTRY, cilt.214, ss.507-514, 2017 (SCI-Expanded)
- III. **Effect of thermal treatment on secondary structure and conformational change of mushroom polyphenol oxidase (PPO) as food quality related enzyme: A FTIR study**
Baltacıoglu H., Bayındırı A., Severcan M., Severcan F.
FOOD CHEMISTRY, cilt.187, ss.263-269, 2015 (SCI-Expanded)
- IV. **Inactivation of Listeria monocytogenes and Escherichia coli by Ultrasonic Waves Under Pressure at Nonlethal (Manosonication) and Lethal Temperatures (Manothermosonication) in Acidic Fruit Juices**
GUZEL B. H., ARROYO C., CONDON S., PAGAN R., BAYINDIRLI A., ALPAS H.
FOOD AND BIOPROCESS TECHNOLOGY, cilt.7, sa.6, ss.1701-1712, 2014 (SCI-Expanded)
- V. **Preface**
BAYINDIRLI A.
Enzymes in Fruit and Vegetable Processing: Chemistry and Engineering Applications, 2010 (SCI-Expanded)
- VI. **Evaluation of high pressure pretreatment for enhancing the drying rates of carrot, apple, and green bean**
YÜCEL U., ALPAS H., BAYINDIRLI A.
JOURNAL OF FOOD ENGINEERING, cilt.98, sa.2, ss.266-272, 2010 (SCI-Expanded)
- VII. **Enzymes in Fruit and Vegetable Processing Chemistry and Engineering Applications Preface**
Bayındırı A.
ENZYMES IN FRUIT AND VEGETABLE PROCESSING: CHEMISTRY AND ENGINEERING APPLICATIONS, 2010 (SCI-Expanded)
- VIII. **Preface**
BAYINDIRLI A.
Enzymes in Fruit and Vegetable Processing: Chemistry and Engineering Applications, 2010 (SCI-Expanded)
- IX. **Introduction to enzymes**
Bayındırı A.
ENZYMES IN FRUIT AND VEGETABLE PROCESSING: CHEMISTRY AND ENGINEERING APPLICATIONS, ss.1-18, 2010

(SCI-Expanded)

- X. **EFFECT OF HIGH PRESSURE ON LACTOCOCCAL BACTERIOPHAGES**
Avsaroglu M. D., Bozoglu F., Akcelik M., BAYINDIRLI A.
JOURNAL OF FOOD SAFETY, cilt.29, sa.1, ss.26-36, 2009 (SCI-Expanded)
- XI. **Extraction of total phenolics of sour cherry pomace by high pressure solvent and subcritical fluid and determination of the antioxidant activities of the extracts**
ADİL I. H., YENER M. E., BAYINDIRLI A.
SEPARATION SCIENCE AND TECHNOLOGY, cilt.43, sa.5, ss.1091-1110, 2008 (SCI-Expanded)
- XII. **Subcritical (carbon dioxide plus ethanol) extraction of polyphenols from apple and peach pomaces, and determination of the antioxidant activities of the extracts**
Adil I. H., Cetin H. I., Yener M. E., Bayindirli A.
JOURNAL OF SUPERCRITICAL FLUIDS, cilt.43, sa.1, ss.55-63, 2007 (SCI-Expanded)
- XIII. **High hydrostatic pressure treatment and storage of carrot and tomato juices: Antioxidant activity and microbial safety**
DEDE S., Alpas H., Bayindirli A.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, cilt.87, sa.5, ss.773-782, 2007 (SCI-Expanded)
- XIV. **Bubble and pore formation of the high-ratio cake formulation with polydextrose as a sugar- and fat-replacer**
KOÇER D., HİCŞAŞMAZ Z., BAYINDIRLI A., KATNAŞ S.
JOURNAL OF FOOD ENGINEERING, cilt.78, sa.3, ss.953-964, 2007 (SCI-Expanded)
- XV. **Inactivation of peroxidase and lipoxygenase in carrots, green beans, and green peas by combination of high hydrostatic pressure and mild heat treatment**
AKYOL C., Alpas H., Bayindirli A.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, cilt.224, sa.2, ss.171-176, 2006 (SCI-Expanded)
- XVI. **Effect of controlled atmosphere storage modified atmosphere packaging and gaseous ozone treatment on the survival of *Salmonella Enteritidis* on cherry tomatoes**
DAS E., GÜZİN CANDAN G. C., BAYINDIRLI A.
Food Microbiology, cilt.23, ss.430-438, 2006 (SCI-Expanded)
- XVII. **Efficiency of high pressure treatment on inactivation of pathogenic microorganisms and enzymes in apple, orange, apricot and sour cherry juices**
Bayindirli A., Alpas H., Bozoglu F., HİZAL M.
FOOD CONTROL, cilt.17, sa.1, ss.52-58, 2006 (SCI-Expanded)
- XVIII. **Lye peeling of 'Tombul' hazelnuts and effect of peeling on quality**
KALEOGLU M., BAYINDIRLI L. A., Bayindirli A.
FOOD AND BIOPRODUCTS PROCESSING, cilt.82, ss.201-206, 2004 (SCI-Expanded)
- XIX. **Modification of water vapour transfer rate of low density polyethylene films for food packaging**
Dirim S. N., Özden Ö., Bayındırı A., Esin A.
JOURNAL OF FOOD ENGINEERING, cilt.63, sa.1, ss.9-13, 2004 (SCI-Expanded)
- XX. **Effect of L cysteine kojic acid and 4 hexylresorcinol combination on inhibition of enzymatic browning in Amasya apple juice**
İYİDOĞAN N., BAYINDIRLI A.
Journal Of Food Engineering, cilt.62, ss.299-304, 2004 (SCI-Expanded)
- XXI. **Combined effect of high hydrostatic pressure treatment and hydrogen peroxide on *Salmonella Enteritidis* in liquid whole egg**
Isiker G., Gurakan G. C., Bayindirli A.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, cilt.217, sa.3, ss.244-248, 2003 (SCI-Expanded)
- XXII. **Enzymatic peeling of apricots nectarines and peaches**
TOKER İ., BAYINDIRLI A.
Lwt-Food Science And Technology, cilt.36, ss.215-221, 2003 (SCI-Expanded)
- XXIII. **Inhibition of enzymic browning in cloudy apple juice with selected antibrowning agents**
Ozoglu H., Bayindirli A.

- FOOD CONTROL, cilt.13, ss.213-221, 2002 (SCI-Expanded)
- XXIV. Inhibition of enzymatic browning in cloudy apple juice with selected antibrowning agents
BAYINDIRLI A., ÖZOĞLU H.
Food Control, cilt.13, ss.213-221, 2002 (SCI-Expanded)
- XXV. Inactivation and injury of Escherichia coli O157 : H7 and *Staphylococcus aureus* by pulsed electric fields
DAMAR S., Bozoglu F., Hizal M., Bayindirli A.
WORLD JOURNAL OF MICROBIOLOGY & BIOTECHNOLOGY, cilt.18, sa.1, ss.1-6, 2002 (SCI-Expanded)
- XXVI. Stability of a recombinant plasmid carrying alpha-amylase gene in *Bacillus subtilis*
Gurakan G. C., Bayindirli A., Ogel Z., Tanboga P.
WORLD JOURNAL OF MICROBIOLOGY & BIOTECHNOLOGY, cilt.14, sa.2, ss.293-295, 1998 (SCI-Expanded)
- XXVII. Fed-batch cultivation of bakers' yeast: Effect of nutrient depletion and heat stress on cell composition
Ertugay N., Hamamci H., Bayindirli A.
FOLIA MICROBIOLOGICA, cilt.42, sa.3, ss.214-218, 1997 (SCI-Expanded)
- XXVIII. NONENZYMATIC BROWNING IN CLARIFIED APPLE JUICE AT HIGH-TEMPERATURES - A RESPONSE-SURFACE ANALYSIS
BAYINDIRLI A., KHALAFI S., YENICERI A.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, cilt.19, sa.3, ss.223-227, 1995 (SCI-Expanded)
- XXIX. PEROXIDASE AND LIPOXYGENASE INACTIVATION DURING BLANCHING OF GREEN BEANS GREEN PEAS AND CARROTS
GÜNEŞ B., BAYINDIRLI A.
Lwt-Food Science And Technology, cilt.26, ss.406-410, 1993 (SCI-Expanded)
- XXX. Kinetic analysis of *Aspergillus oryzae* cultivations on starch
BAYINDIRLI A., OZILGEN M., UNGAN S.
Biocatalysis and Biotransformation, cilt.5, sa.1, ss.71-78, 1991 (SCI-Expanded)
- XXXI. MODELING OF SEQUENTIAL BATCH ULTRAFILTRATION OF RED BEET EXTRACT
BAYINDIRLI A., YILDIZ F., OZILGEN M.
JOURNAL OF FOOD SCIENCE, cilt.53, sa.5, ss.1418-1422, 1988 (SCI-Expanded)

Düzen Dergilerde Yayınlanan Makaleler

- I. A new protective polyethylene based film containing zeolites for the packaging of fruits and vegetables: Film preparation
Dirim S. N., Esin A., BAYINDIRLI A.
Turkish Journal of Engineering and Environmental Sciences, cilt.27, sa.1, ss.1-9, 2003 (Scopus)

Kitap & Kitap Bölümleri

- I. Enzymes in Fruit and Vegetable Processing: Chemistry and Engineering Applications
Bayındırı A. (Editör)
CRC, New York , New-York, 2010

Desteklenen Projeler

- BAYINDIRLI A., ÇOLAK M., Yükseköğretim Kurumları Destekli Proje, Muz Kabuğundan Biyoaktif Bileşiklerin Yüksek Basınç ve Ultrason Destekli Ekstraksiyonu, 2020 - 2023
- BAYINDIRLI A., GÜLENÇ B. E., Yükseköğretim Kurumları Destekli Proje, Seçilmiş Meyve Suyu Atıklarının Antioksidan

Potansiyelinin Belirlenmesi için Farklı Antioksidan Analizlerinin Karşılaştırılması, 2021 - 2022
BAYINDIRLI A., KARADEMİR Y., Yükseköğretim Kurumları Destekli Proje, FARKLI FORMÜLASTON VE METOTLAR
KULLANILARAK GELİŞTİRİLEN LİPOZOM SİSTEMLERİNİN KARAKTERİZASYONU, 2018 - 2019
BAYINDIRLI A., ÖZTOP H. M., Deniz H., Bulut M., ÖKMEN Z. A., Yükseköğretim Kurumları Destekli Proje, SEÇİLMİŞ MEYVE
VE SEBZE ÖRNEKLERİNDE DONDURUCU DONDURMA HIZININ VE FARKLI SICAKLIKLarda MUHAFAZANIN ÜRÜN
KALİTESİNE ETKİSİ, 2014 - 2015
BAYINDIRLI A., SÖYLER U. B., ÖKMEN Z. A., Yükseköğretim Kurumları Destekli Proje, Çay üretim alanlarından toplanan
örneklerde fenolik asit profilinin elde edilmesi, 2013 - 2013
Bayındırı A., Baltacıoğlu H., TÜBİTAK Projesi, Polifenol Oksidaz Enziminin İsi-Ultrason Kombinasyonu ile Inaktivasyonu
Sırasında Enzimin Yapısında Meydana Gelen Değişimin Fourier Değişim Kızıl Ötesi (FTIR) Spektroskopisi ile İncelenmesi,
2012 - 2013
Yener M. E., Bayındırı A., Yükseköğretim Kurumları Destekli Proje, Biyoaktif Maddelerin Yüksek Basınç Sıvı
Ekstraksiyonu ile Elde Edilmesi, 2003 - 2004

Metrikler

Yayın: 33
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Atıf (Scopus): 1500
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H-İndeks (Scopus): 18

Akademî Dışı Deneyim

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