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Kişisel Bilgiler

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SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- I. Large-scale purification of a bacteriocin produced by *Leuconostoc mesenteroides* subsp *cremoris* using diatomite calcium silicate
Dundar H., ÇELİKBIÇAK Ö., SALİH B., BOZOĞLU T. F.
TURKISH JOURNAL OF BIOLOGY, cilt.38, sa.5, ss.611-618, 2014 (SCI-Expanded)

Düger Dergilerde Yayınlanan Makaleler

- I. Detection of gamma irradiated spices with OSL method and its reliability
AYGÜN Ş. G., BOZOĞLU T. F., BULUR E.
Natural Science and Discovery, cilt.2, ss.11-19, 2016 (Hakemli Dergi)

Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar

- I. An explorative study regarding the individual response to terrorism risk perception on food chain security - a social-cognitive perspective in case of Romania and Turkey
Stanescu D. F., Stanciugel I., ALPAS H., BOZOĞLU T. F.
International Political Science Conference on Governing for the Future - Interdisciplinary Perspectives for a Sustainable World, Bucharest, Romanya, 9 - 12 Haziran 2016, ss.203-209
- II. Optimization of growth and aflatoxin B1 detoxification conditions of *Rhodococcus erythropolis* in naturally contaminated groundnut meal
DOĞAN Ö. B., ÖNAL ULUSOY B., BOZOĞLU T. F., SAĞDIÇOĞLU CELEP A. G., ÇEKMECELİOĞLU D.
VII th International Bioengineering Congress, 19 - 21 Kasım 2015
- III. antioxidant activities of salvia fructosa and its effects on HT 29 cell line
ALTAY A., İRTEM KARTAL D., SAĞDIÇOĞLU CELEP A. G., GÜRAY N. T., BOZOĞLU T. F.
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- IV. Food Allergies, Intolerances and Food-Borne Intoxications
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- V. Inactivation Mechanisms of Different Mycotoxins
BOZOĞLU T. F.
NATO Advanced Research Workshop on Advances in Food Security and Safety against Terrorist Threats and Natural Disasters, Cairo, Mısır, 13 - 15 Nisan 2010, ss.197-204
- VI. The effects of nisin oil wax coating and yoghurt on the quality of refrigerated chicken meat
Göögüs U., Bozoğlu T. F., Yurdugül S.
1st International Chester Food Science & Technology Conference, Chestermere, Kanada, 10 - 13 Nisan 2007, ss.21

- VII. **Effects of lactic acid nisin and coating on some quality criteria of refrigerated Sardina pilchardus**
Göğüş U., Bozoğlu T. F., Yurdugül S.
Food Innovations for an Expanding Europe, Warszawa, Polonya, 27 - 29 Ekim 2004, ss.54
- VIII. **A comparative study as related to the effects of glucose monohydrate hot water and sodium pyrophosphate on some quality criteria of deboned and matured brisket**
Göğüş U., Bozoğlu T. F., Alpas H.
International Association for Food Protection, 92nd Annual Meeting, Maryland, Amerika Birleşik Devletleri, 14 - 17 Ağustos 2005, ss.170

Metrikler

Yayın: 10

Atıf (WoS): 3

Atıf (Scopus): 3

H-İndeks (WoS): 1

H-İndeks (Scopus): 1