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Eğitim Bilgileri

Doktora, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 1995 - 2000

Yüksek Lisans, Orta Doğu Teknik Üniversitesi, İktisadi ve İdari Bilimler Fakültesi, İşletme Bölümü, Türkiye 1992 - 1996

Yüksek Lisans, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 1992 - 1995

Yabancı Diller

İngilizce, C1 İleri

Sertifika, Kurs ve Eğitimler

Çevre ve Sürdürülebilirlik, Reducing Food Loss and Waste in OIC , İslam İşbirliği Teşkilatı-Tarım ve Orman Bakanlığı, 2019

Yaptığı Tezler

Doktora, Effect of temperature, pH and bacteriocins on the viability of selected food pathogens in food systems during high hydrostatic pressure (HHP)processing, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2000

Yüksek Lisans, Total quality management system prupusal for a foud plant, Orta Doğu Teknik Üniversitesi, İktisadi ve İdari Bilimler Fakültesi, İşletme Bölümü, 1996

Yüksek Lisans, Computer controlled active yeast drying, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1995

Araştırma Alanları

Gıda Mühendisliği, Gıda Bilimleri, Gıda Teknolojisi, Mühendislik ve Teknoloji

Akademik Unvanlar / Görevler

Prof.Dr., Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2010 - Devam Ediyor

Akademik İdari Deneyim

Verdiği Dersler

MATERIAL AND ENERGY BALANCES, Lisans, 2018 - 2019

Yönetilen Tezler

- ALPAS H., Yüksek hidrostatik basınç ile şeker pancarı posasında pektin elde edilmesi ve özütleme verimi ile özütlenen pektin özelliklerinin incelenmesi, Yüksek Lisans, B.KAYA(Öğrenci), 2020
- ALPAS H., Isıl olmayan işlemlerle balık jelatinin jelleşme özelliklerinin geliştirilmesi, Yüksek Lisans, P.SEZER(Öğrenci), 2019
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- ALPAS H., Çiya tohumlarından yağ ekstraksiyonu ve nanoemülsiyon yapımı, Yüksek Lisans, E.CEREN(Öğrenci), 2019
- ALPAS H., Effect of high hydrostatic pressure (HHP) in physicochemical and textural properties of starch, Yüksek Lisans, İ.OKUR(Öğrenci), 2018
- ALPAS H., BEKLİOĞLU M., Dietary pattern-induced greenhouse gas emission and water footprint estimations in Turkey, Yüksek Lisans, D.BAŞOĞLU(Öğrenci), 2017
- ALPAS H., Yüksek hidrostatik basınçın palm stearin emülsiyonlarındaki yağların kristalin yapıları üzerine etkisi, Doktora, S.SEVDİN(Öğrenci), 2017
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- ALPAS H., Effect of high hydrostatic pressure (HHP) treatment on some quality properties, squeezing pressure effect and shelf life of pomegranate (Punica granatum) juice against thermal treatment, Yüksek Lisans, N.BÜŞRA(Öğrenci), 2012
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M.MERT(Öğrenci), 2010

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Jüri Üyelikleri

Tez Savunma (Doktora), Tez Savunma (Doktora), Ankara Üniversitesi, Mart, 2018

Tasarladığı Dersler

Alpas H., Non-thermal Processing Technology in Food Industry , Yüksek Lisans, 2003 - 2004

Alpas H., Total Quality Management for the Food Industry, Yüksek Lisans, 2001 - 2002

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

1. **Effects of High Hydrostatic Pressure (HHP) Processing and Temperature on Physicochemical Characterization of Insect Oils Extracted from Acheta domesticus (House Cricket) and Tenebrio**

molitor (Yellow Mealworm)

Ugur A. E. , Bolat B., Oztop M. H. , Alpas H.

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- II. **Use of high hydrostatic pressure (HHP) for increasing the product yield of lignocellulosic biomass hydrolysis: A study for peanut hull and microcrystalline cellulose**
Ozturk E., Öztop H. M. , Alpas H.
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- III. **Effect of high-pressure processing (HPP) on production and characterization of chia seed oil nanoemulsions**
Kaya E. C. , Öztop H. M. , Alpas H.
LWT, cilt.141, 2021 (SCI İndekslerine Giren Dergi)
- IV. **Effects of High Hydrostatic Pressure assisted degreasing on the technological properties of insect powders obtained from Acheta domesticus & Tenebrio molitor**
Bolat B., Ugur A. E. , Öztop H. M. , Alpas H.
JOURNAL OF FOOD ENGINEERING, cilt.292, 2021 (SCI İndekslerine Giren Dergi)
- V. **Improving the Recovery of Phenolic Compounds from Spent Coffee Grounds (SCG) by Environmentally Friendly Extraction Techniques**
Okur İ., Soyler B., Sezer P., Oztop M. H. , Alpas H.
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- VI. **Using high hydrostatic pressure as an abiotic elicitor strategy for improving capsaicin production in free and immobilized cell suspension cultures of Capsicum annum L.**
Islek C., KOÇ E., ALTUNER E. M. , ALPAS H.
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- VII. **Recent advances in gelatinisation and retrogradation of starch by high hydrostatic pressure**
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- IX. **Time domain (TD)-NMR relaxometry as a tool to investigate the cell integrity of tomato seeds exposed to osmotic stress (OS), ultrasonication (US) and high hydrostatic pressure (HHP)**
Unal K., Alpas H., Aktas H., Oztop M. H.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, cilt.57, ss.3739-3747, 2020 (SCI İndekslerine Giren Dergi)
- X. **Improving the physical properties of fish gelatin by high hydrostatic pressure (HHP) and ultrasonication (US)**
Sezer P., Okur İ., Oztop M. H. , Alpas H.
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- XI. **Evaluation of the Effect of Different Extraction Techniques on Sour Cherry Pomace Phenolic Content and Antioxidant Activity and Determination of Phenolic Compounds by FTIR and HPLC**
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- XII. **Effect of high hydrostatic pressure in physicochemical properties and in vitro digestibility of cornstarch by nuclear magnetic resonance relaxometry**
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- XIII. **Predictive modeling for 5-hydroxymethylfurfural formation by some application conditions of high hydrostatic pressure, namely glucose concentration and application temperature, in high glucose containing model beverages**
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- JOURNAL OF FOOD PROCESS ENGINEERING, cilt.41, sa.7, 2018 (SCI İndekslerine Giren Dergi)
- XIV. **High hydrostatic pressure induced changes on palm stearin emulsions**
Sevdin S., Özel B., Yucel U., Oztop M. H. , Alpas H.
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- XV. **Effect of high hydrostatic pressure on background microflora and furan formation in fruit puree based baby foods**
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- XVI. **Simple and Rapid Method for the Simultaneous Determination of Cholesterol and Retinol in Meat Using Normal-Phase HPLC Technique**
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- XVII. **Effects of ultrasound and high pressure on physicochemical properties and HMF formation in Turkish honey types**
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- XVIII. **Technological aspects of horse meat products - A review**
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- XIX. **Microbial inactivation and evaluation of furan formation in high hydrostatic pressure (HHP) treated vegetable-based infant food**
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- XX. **Effect of high hydrostatic pressure (HHP) on crystal structure of palm stearin emulsions**
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INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, cilt.42, ss.42-48, 2017 (SCI İndekslerine Giren Dergi)
- XXI. **Landmarks in the historical development of twenty first century food processing technologies**
MISRA N. N. , Koubaa M., ROOHINEJAD S., JULIANO P., ALPAS H., Inacio R. S. , Saraiva J. A. , BARBA F. J.
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FOOD RESEARCH INTERNATIONAL, cilt.96, ss.27-39, 2017 (SCI İndekslerine Giren Dergi)
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- XXIV. **Recent Outbreaks of Human Pathogens on Plants (HPOPs) on Fresh Produce - Lessons Learned from the Practice**
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- XXV. **How can we improve foodborne disease surveillance systems: A comparison through EU and US systems**
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- XXVI. **Vulnerabilities, Threats and Gaps in Food Biosecurity**
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- XXVII. **Most Common Foodborne Pathogens and Mycotoxins on Fresh Produce: A Review of Recent**

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- XXIX. **Salmonella surveillance on fresh produce in retail in Turkey**
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- XXX. **Use of pulsed-high hydrostatic pressure treatment to decrease patulin in apple juice**
Avsaroglu M. D. , Bozoglu F., ALPAS H., LARGETEAU A., Demazeau G.
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- XXXI. **The impact of UV-C irradiation on spoilage microorganisms and colour of orange juice**
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- XXXII. **Effect of high hydrostatic pressure on the profile of proteins extracted from *Betula pendula* pollens**
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HIGH PRESSURE RESEARCH, cilt.34, sa.4, ss.470-481, 2014 (SCI İndekslerine Giren Dergi)
- XXXIII. **Inactivation of *Listeria monocytogenes* and *Escherichia coli* by Ultrasonic Waves Under Pressure at Nonlethal (Manosonication) and Lethal Temperatures (Manothermosonication) in Acidic Fruit Juices**
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- XXXIV. **Rapid and standardized methods for detection of foodborne pathogens and mycotoxins on fresh produce**
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- XXXV. **The effect of high hydrostatic pressure on the muscle proteins of rainbow trout (*Oncorhynchus mykiss* Walbaum) fillets wrapped with chitosan-based edible film during cold storage (4 +/- 1 degrees C)**
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- XXXVI. **The effect of chitosan-based edible film and high hydrostatic pressure process on the microbiological and chemical quality of rainbow trout (*Oncorhynchus mykiss* Walbaum) fillets during cold storage (4 +/- 1 degrees C)**
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- XXXVII. **Physiological changes of *Escherichia coli* O157:H7 and *Staphylococcus aureus* following exposure to high hydrostatic pressure**
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- XXXVIII. **Effect of High Hydrostatic Pressure Treatment (HHPT) on Quality and Shelf Life of Atlantic Mackerel (*Scomber scombrus*)**
ŞENTÜRK T., ALPAS H.
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- XXXIX. **Effect of high hydrostatic pressure on seed germination, microbial quality, anatomy-morphology and physiological characteristics of garden cress (*Lepidium sativum*) seedlings**
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- XL. **Effects of high hydrostatic pressure on microflora and some quality attributes of grape juice**
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- XLI. **SHELF-LIFE EXTENSION AND SAFETY CONCERNS ABOUT HADDOCK (MERLANGIUS EUXINUS) UNDER HIGH HYDROSTATIC PRESSURE**
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- XLII. **High hydrostatic pressure processing: a method having high success potential in pollen protein extraction**
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- XLIII. **Preface**
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- XLIV. **Effect of High Hydrostatic Pressure (HHP) Treatment on Physicochemical Properties of Horse Mackerel (Trachurus trachurus)**
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- XLV. **Multi-pulsed high hydrostatic pressure treatment for inactivation and injury of Escherichia coli**
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- XLVI. **Plant and food biosecurity: A European Union Network of Excellence**
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- XLVII. **The effect of different high pressure conditions on the quality and shelf life of cold smoked fish**
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