

Prof. HAMİ ALPAS

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International Researcher IDs

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Education Information

Doctorate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 1995 - 2000

Postgraduate, Middle East Technical University, Faculty of Economic and Administrative Sciences, Department of Business Administration, Turkey 1992 - 1996

Postgraduate, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey 1992 - 1995

Foreign Languages

English, C1 Advanced

Certificates, Courses and Trainings

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

Dissertations

Doctorate, Effect of temperature, pH and bacteriocins on the viability of selected food pathogens in food systems during high hydrostatic pressure (HHP)processing, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2000

Postgraduate, Total quality management system prupusal for a foud plant, Middle East Technical University, Faculty of Economic and Administrative Sciences, Department of Business Administration, 1996

Postgraduate, Computer controlled active yeast drying, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 1995

Research Areas

Food Engineering, Food Science, Food Technology, Engineering and Technology

Academic Titles / Tasks

Professor, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, 2010 - Continues

Academic and Administrative Experience

Middle East Technical University, Presidency Office, 2012 - 2016

Courses

MATERIAL AND ENERGY BALANCES, Undergraduate, 2018 - 2019

Advising Theses

ALPAS H., Effect of high hydrostatic pressure on the functional properties of soy protein isolate, Postgraduate, K.ZENGİN(Student), 2022

ALPAS H., Risk assessment evaluation of hexane storage tank in a sunflower OİL plant by using areal location of hazardous atmosphere (ALOHA), Postgraduate, A.SEVİM(Student), 2022

ALPAS H., Effect of high hydrostatic pressure (HHP) on the quality parameters and shelf life of acidified protein drink, Postgraduate, İ.BİGE(Student), 2022

ALPAS H., Effect of high hydrostatic pressure and heat treatment on antimicrobial protein stability, shelf-life and rheological characteristics of donkey milk, Postgraduate, A.KÖKER(Student), 2021

ALPAS H., Extraction of pectin from sugar beet pulp by high hydrostatic pressure and investigation of extraction efficiency and extract characteristics, Postgraduate, B.Kaya(Student), 2020

Öztop H. M., Alpas H., Investigation of techno-functional properties of protein rich insect powders obtained from Acheta domesticus & Tenebrio molitor, Postgraduate, B.BOLAT(Student), 2019

ALPAS H., Effects of high hydrostatic pressure (HHP) on cellulose hydrolysis and cellulase activity, and its use for peanut hulls hydrolysis, Postgraduate, E.ÖZTÜRK(Student), 2019

ALPAS H., Improving gelation properties of fish gelatin by nonthermal processes, Postgraduate, P.Sezer(Student), 2019

ALPAS H., Extraction and physicochemical characterization of insect oils obtained from Acheta domesticus & Tenebrio molitor, Postgraduate, A.ERDEM(Student), 2019

ALPAS H., Formulation and characterization of chia seed oil nanoemulsions, Postgraduate, E.Ceren(Student), 2019

ALPAS H., Effect of high hydrostatic pressure (HHP) in physicochemical and textural properties of starch, Postgraduate, İ.OKUR(Student), 2018

ALPAS H., BEKLİOĞLU M., Dietary pattern-induced greenhouse gas emission and water footprint estimations in Turkey, Postgraduate, D.BAŞOĞLU(Student), 2017

ALPAS H., Effect of high hydrostatic pressure on lipid crystalline structures in palm stearin emulsions, Doctorate, S.Sevdin(Student), 2017

ALPAS H., Effect of high hydrostatic pressure on lipid crystalline structure in palm stearin emulsions, Doctorate, S.SEVDİN(Student), 2017

ALPAS H., GÜNEŞ Ş., Vulnerability of global primary food production against extreme climatic events in the context of food governance, Doctorate, F.YENİ(Student), 2016

SOYER Y., ALPAS H., Surveillance study of Salmonella in fresh peppers (Capsicum annum L.) and inactivation by high hydrostatic pressure treatment, Postgraduate, Ö.GÖZDE(Student), 2014

ALPAS H., SOYER Y., Salmonella surveillance on fresh produce and inactivation by high hydrostatic pressure, Postgraduate, E.GÜNEL(Student), 2014

ALPAS H., The effects of high hydrostatic pressure (HHP) treatment on shelf life and quality parameters of conventionally produced boza, Postgraduate, N.NİSA(Student), 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, Doctorate, B.HÜLYA(Student), 2013

ALPAS H., Comparison of thermal sterilization and high hydrostatic pressure-hhp on furan formation, microbial and nutritional quality in commercial baby foods, Postgraduate, G.KÜLTÜR(Student), 2013

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, Postgraduate, N.BÜŞRA(Student), 2012

ALPAS H., Effect of high hydrostatic pressure treatment on some quality properties, squeezing pressure effect and shelf life of pomegranate (*Punica granatum*) juice against thermal treatment, Postgraduate, N.Büşra(Student), 2012

ALPAS H., Preservation and shelf life extension of anchovy (*Engraulis encrasicolus*) and haddock (*Gadus merlangus*) by high hydrostatic pressure, Postgraduate, C.AKHAN(Student), 2012

ALPAS H., Effect of high hydrostatic pressure on quality factors and shelf life of atlantic mackerel (*Scomber scombrus*) and red mullet (*Mullus barbatus*), Postgraduate, T.ŞENTÜRK(Student), 2011

ALPAS H., MERT B., Effect of high hydrostatic pressure (HHP) and high dynamic pressure (HDP) on stability and rheological properties of model oil-in-water emulsions, Postgraduate, E.BİGİKOÇIN(Student), 2010

ALPAS H., Effect of ultrasound and high hydrostatic pressure (hhp) on liquefaction and quality parameters on selected honey varieties, Postgraduate, İ.BASMACI(Student), 2010

ALPAS H., Effect of ultrasound and high hydrostatic pressure (hhp) on liquefaction and quality parameters of selected honey varieties., Postgraduate, İ.Basmacı(Student), 2010

ALPAS H., Effect of high hydrostatic pressure on microbial load and quality parameters of grape juice, Postgraduate, M.MERT(Student), 2010

ALPAS H., High hydrostatic pressure (HHP) applications in food science: A study on compression heating, microbial inactivation kinetics, pulsed pressure and high pressure carbon dioxide treatments, Doctorate, S.BUZRUL(Student), 2008

ALPAS H., High hydrostatic pressure induced inactivation kinetics of *E. coli* O157:H7 and *S. aureus* in carrot juice and analysis of cell volume change, Doctorate, M.PİLAVTEPE(Student), 2007

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

ALPAS H., Preservation and shelf life extension of shrimps and mussels by high hydrostatic pressure (HHP), Postgraduate, M.BÜYÜKCAN(Student), 2006

ALPAS H., Preservation and shelf life extension of shrimps and mussels by high hydrostatic pressure(HPP), Postgraduate, M.Büyükcان(Student), 2006

ALPAS H., Effect of high hydrostatic pressure (hhp) on some quality parameters and shelf-life of fruit and vegetable juices, Postgraduate, S.Dede(Student), 2005

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

ALPAS H., Simulation of a batch dryer by the finite difference method, Postgraduate, U.TURAN(Student), 2005

ALPAS H., Behaviour and control of listeria innocua during manufacture and storage of Turkish white cheese, Postgraduate, Ş.ÖZTÜRKOĞLU(Student), 2004

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

ALPAS H., Effects of high hydrostatic pressure (HHP) parameters and shelf-life of lager beer, Postgraduate, S.BUZRUL(Student), 2003

ALPAS H., Effects of high hydrostatic pressure (HHP) on quality parameters and shelf-life of lager beer, Postgraduate, S.Buzrul(Student), 2003

ALPAS H., Effect of high hydrostatic pressure (HHP) on the surface hydrophobicity of milk proteins, Postgraduate, E.MURAT(Student), 2002

ALPAS H., Inactivation of *alicyclobacillus acidoterrestris* by high hydrostatic pressure, Postgraduate, L.ALMA(Student), 2001

Jury Memberships

Doctorate, Doctorate, Ankara Üniversitesi, March, 2018

Designed Lessons

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

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

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Effects of high hydrostatic pressure on the functional properties of soy protein isolate**
Zengin K., Ozel B., Oztop M. H., Alpas H.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.47, no.3, pp.1-10, 2024 (SCI-Expanded)
- II. **Recovery of phenolic compounds from peach pomace using conventional solvent extraction and different emerging techniques**
Baltacioğlu C., Baltacioğlu H., Okur I., Yetişen M., Alpas H.
JOURNAL OF FOOD SCIENCE, vol.1, no.1, pp.1-12, 2024 (SCI-Expanded)
- III. **Effect of the High Hydrostatic Pressure Process on the Microbial and Physicochemical Quality of Shalgam**
Öztürk E., Alpas H., Arici M.
ACS OMEGA, vol.9, no.9, pp.10400-10414, 2024 (SCI-Expanded)
- IV. **Effects of high hydrostatic pressure on antimicrobial protein stability and the rheological and shelf-life properties of donkey milk**
Köker A., Budak Ş., Alpas H.
The Journal of dairy research, vol.90, no.3, pp.292-298, 2023 (SCI-Expanded)
- V. **Valorization of Apple Pomace Via Single Cell Oil Production Using Oleaginous Yeast Rhodosporidium toruloides**
Tuhanioglu A., Hamamci H., Alpas H., Çekmecelioğlu D.
Waste and Biomass Valorization, vol.14, no.3, pp.765-779, 2023 (SCI-Expanded)
- VI. **Investigation of the effects of high hydrostatic pressure on the functional properties of pea protein isolate**
Kalayci A., Ozel B., Oztop M. H., Alpas H.
Journal of Food Process Engineering, vol.46, no.2, 2023 (SCI-Expanded)
- VII. **Stability of acidified milk drinks: Comparison of high hydrostatic pressure (HHP) and thermal treatments**
Tirpanci B., Ozel B., Oztop M. H., Alpas H.
International Dairy Journal, vol.137, 2023 (SCI-Expanded)
- VIII. **High hydrostatic pressure-assisted extraction of lipids from Lipomyces starkeyi biomass**
Tuhanioglu A., ALPAS H., ÇEKMECELİOĞLU D.
JOURNAL OF FOOD SCIENCE, vol.87, no.11, pp.5029-5041, 2022 (SCI-Expanded)
- IX. **Nuclear Magnetic Resonance (NMR) study of Palm Kernel Stearin: Effects of cooling rate on crystallization behaviour**
OKUR İ., ÖZEL B., UCBAŞ D., Grunin L., Okur P. S., ALPAS H., İDE S., Oztop M. H.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.155, 2022 (SCI-Expanded)
- X. **High hydrostatic pressure assisted extraction of pectin from sugar beet pulp**
Kaya B., Okur İ., Alpas H., Oztop M. H.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.56, no.10, pp.4861-4870, 2021 (SCI-Expanded)

- XI. **Recent advances in gelatinisation and retrogradation of starch by high hydrostatic pressure**
Okur İ., Sezer P., Öztop H. M., Alpas H.
International Journal of Food Science and Technology, vol.56, no.9, pp.4367-4375, 2021 (SCI-Expanded)
- XII. **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.
Waste and Biomass Valorization, vol.12, no.8, pp.4277-4286, 2021 (SCI-Expanded)
- XIII. **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.
LWT, vol.147, 2021 (SCI-Expanded)
- XIV. **Effect of high-pressure processing (HPP) on production and characterization of chia seed oil nanoemulsions**
Kaya E. C., Öztop H. M., Alpas H.
LWT, vol.141, 2021 (SCI-Expanded)
- XV. **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, vol.292, 2021 (SCI-Expanded)
- XVI. **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.
MOLECULES, vol.26, no.3, 2021 (SCI-Expanded)
- XVII. **Using high hydrostatic pressure as an abiotic elicitor strategy for improving capsaicin production in free and immobilized cell suspension cultures of Capsicum annuum L.**
Islek C., KOÇ E., ALTUNER E. M., ALPAS H.
HIGH PRESSURE RESEARCH, vol.41, no.2, pp.198-208, 2021 (SCI-Expanded)
- XVIII. **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, vol.57, pp.3739-3747, 2020 (SCI-Expanded)
- XIX. **Improving the physical properties of fish gelatin by high hydrostatic pressure (HHP) and ultrasonication (US)**
Sezer P., Okur İ., Oztop M. H., Alpas H.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.55, pp.1468-1476, 2020 (SCI-Expanded)
- XX. **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**
Okur İ., Baltacioglu C., AĞÇAM E., Baltacioglu H., ALPAS H.
WASTE AND BIOMASS VALORIZATION, vol.10, no.12, pp.3545-3555, 2019 (SCI-Expanded)
- XXI. **Effect of high hydrostatic pressure in physicochemical properties and in vitro digestibility of cornstarch by nuclear magnetic resonance relaxometry**
Okur İ., Özel B., Oztop M. H., Alpas H.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.42, no.6, 2019 (SCI-Expanded)
- XXII. **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**
Altuner E. M., ALPAS H.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.41, no.7, 2018 (SCI-Expanded)
- XXIII. **High hydrostatic pressure induced changes on palm stearin emulsions**
Sevdin S., Özel B., Yucel U., Oztop M. H., Alpas H.

- JOURNAL OF FOOD ENGINEERING, vol.229, pp.65-71, 2018 (SCI-Expanded)
- XXIV. **Effect of high hydrostatic pressure on background microflora and furan formation in fruit purée based baby foods**
KULTUR G., MISRA N. N., BARBA F. J., KOUBAA M., GÖKMEN V., ALPAS H.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.55, no.3, pp.985-991, 2018 (SCI-Expanded)
- XXV. **Effects of ultrasound and high pressure on physicochemical properties and HMF formation in Turkish honey types**
Onur I., Misra N. N., Barba F. J., Putnik P., Lorenzo J. M., Gökmen V., Alpas H.
JOURNAL OF FOOD ENGINEERING, vol.219, pp.129-136, 2018 (SCI-Expanded)
- XXVI. **Simple and Rapid Method for the Simultaneous Determination of Cholesterol and Retinol in Meat Using Normal-Phase HPLC Technique**
DOMINGUEZ R., BARBA F. J., CENTENO J. A., PUTNIK P., ALPAS H., LORENZO J. M.
FOOD ANALYTICAL METHODS, vol.11, no.2, pp.319-326, 2018 (SCI-Expanded)
- XXVII. **Technological aspects of horse meat products - A review**
Lorenzo J. M., Munekata P. E. S., Bastianello Campagnol P. C., Zhu Z., Alpas H., Barba F. J., Tomasevic I.
FOOD RESEARCH INTERNATIONAL, vol.102, pp.176-183, 2017 (SCI-Expanded)
- XXVIII. **Microbial inactivation and evaluation of furan formation in high hydrostatic pressure (HHP) treated vegetable-based infant food**
Kultur G., Misra N. N., Barba F. J., Koubaa M., Gökmen V., Alpas H.
FOOD RESEARCH INTERNATIONAL, vol.101, pp.17-23, 2017 (SCI-Expanded)
- XXIX. **Effect of high hydrostatic pressure (HHP) on crystal structure of palm stearin emulsions**
Sevdin S., Yucel U., Alpas H.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.42, pp.42-48, 2017 (SCI-Expanded)
- XXX. **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.
FOOD RESEARCH INTERNATIONAL, vol.97, pp.318-339, 2017 (SCI-Expanded)
- XXXI. **Vulnerability of global food production to extreme climatic events**
Yeni F., Alpas H.
FOOD RESEARCH INTERNATIONAL, vol.96, pp.27-39, 2017 (SCI-Expanded)
- XXXII. **Effect of high hydrostatic pressure processing and squeezing pressure on some quality properties of pomegranate juice against thermal treatment**
Subasi B. G., Alpas H.
HIGH PRESSURE RESEARCH, vol.37, pp.78-92, 2017 (SCI-Expanded)
- XXXIII. **How can we improve foodborne disease surveillance systems: A comparison through EU and US systems**
Yeni F., Acar S., Soyer Y., Alpas H.
FOOD REVIEWS INTERNATIONAL, vol.33, pp.406-423, 2017 (SCI-Expanded)
- XXXIV. **Recent Outbreaks of Human Pathogens on Plants (HPOPs) on Fresh Produce - Lessons Learned from the Practice**
ALPAS H., Yeni F., SOYER Y., Fletcher J.
PRACTICAL TOOLS FOR PLANT AND FOOD BIOSECURITY: RESULTS FROM A EUROPEAN NETWORK OF EXCELLENCE, VOL 8, vol.8, pp.77-96, 2017 (SCI-Expanded)
- XXXV. **Vulnerabilities, Threats and Gaps in Food Biosecurity**
Fletcher J., ALPAS H., Henry C. M., Haynes E., Dehne H. W., Ma L. M., SOYER Y., Yeni F., Colla P., Robb P.
PRACTICAL TOOLS FOR PLANT AND FOOD BIOSECURITY: RESULTS FROM A EUROPEAN NETWORK OF EXCELLENCE, VOL 8, vol.8, pp.61-75, 2017 (SCI-Expanded)
- XXXVI. **Most Common Foodborne Pathogens and Mycotoxins on Fresh Produce: A Review of Recent Outbreaks**
Yeni F., Yavaş S., Alpas H., Soyer Y.
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, vol.56, pp.1532-1544, 2016 (SCI-Expanded)
- XXXVII. **The effect of high hydrostatic pressure on the physiological and biochemical properties of pepper**

(*Capsicum annum* L.) seedlings

İŞLEK C., Altuner E. M., ALPAS H.

HIGH PRESSURE RESEARCH, vol.35, no.4, pp.396-404, 2015 (SCI-Expanded)

XXXVIII. *Salmonella* surveillance on fresh produce in retail in Turkey

Gunel E., Kilic G. P., Bulut E., Durul B., Acar S., Alpas H., Soyer Y.

INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, vol.199, pp.72-77, 2015 (SCI-Expanded)

XXXIX. Use of pulsed-high hydrostatic pressure treatment to decrease patulin in apple juice

Avsaroglu M. D., Bozoglu F., ALPAS H., LARGETEAU A., Demazeau G.

HIGH PRESSURE RESEARCH, vol.35, no.2, pp.214-222, 2015 (SCI-Expanded)

XL. The impact of UV-C irradiation on spoilage microorganisms and colour of orange juice

Taze B. H., Unluturk S., Buzrul S., ALPAS H.

JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.52, no.2, pp.1000-1007, 2015 (SCI-Expanded)

XLI. Effect of high hydrostatic pressure on the profile of proteins extracted from *Betula pendula* pollens

Altuner E. M., Ceter T., ALPAS H.

HIGH PRESSURE RESEARCH, vol.34, no.4, pp.470-481, 2014 (SCI-Expanded)

XLII. Rapid and standardized methods for detection of foodborne pathogens and mycotoxins on fresh produce

YENİ F., ACAR S., POLAT Ö., SOYER Y., ALPAS H.

FOOD CONTROL, vol.40, pp.359-367, 2014 (SCI-Expanded)

XLIII. 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, vol.7, no.6, pp.1701-1712, 2014 (SCI-Expanded)

XLIV. 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)

Guenlue A., SIPAHIOGLU S., ALPAS H.

HIGH PRESSURE RESEARCH, vol.34, no.1, pp.110-121, 2014 (SCI-Expanded)

XLV. 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)

Guenlue A., SIPAHIOGLU S., ALPAS H.

HIGH PRESSURE RESEARCH, vol.34, no.1, pp.122-132, 2014 (SCI-Expanded)

XLVI. Physiological changes of *Escherichia coli* O157:H7 and *Staphylococcus aureus* following exposure to high hydrostatic pressure

ÇELİK M., Yousef A., ALPAS H.

JOURNAL FÜR VERBRAUCHERSCHUTZ UND LEBENSMITTELSICHERHEIT-JOURNAL OF CONSUMER PROTECTION AND FOOD SAFETY, vol.8, no.3, pp.175-183, 2013 (SCI-Expanded)

XLVII. Effect of High Hydrostatic Pressure Treatment (HHPT) on Quality and Shelf Life of Atlantic Mackerel (*Scomber scombrus*)

ŞENTÜRK T., ALPAS H.

FOOD AND BIOPROCESS TECHNOLOGY, vol.6, no.9, pp.2306-2318, 2013 (SCI-Expanded)

XLVIII. Effect of high hydrostatic pressure on seed germination, microbial quality, anatomy-morphology and physiological characteristics of garden cress (*Lepidium sativum*) seedlings

İŞLEK C., Altuner E. M., Ceter T., ALPAS H.

HIGH PRESSURE RESEARCH, vol.33, no.2, pp.440-450, 2013 (SCI-Expanded)

XLIX. Effects of high hydrostatic pressure on microflora and some quality attributes of grape juice

MERT M., BUZRUL S., ALPAS H.

HIGH PRESSURE RESEARCH, vol.33, no.1, pp.55-63, 2013 (SCI-Expanded)

L. SHELF-LIFE EXTENSION AND SAFETY CONCERNS ABOUT HADDOCK (*MERLANGIUS EUXINUS*) UNDER HIGH HYDROSTATIC PRESSURE

ALPAS H., Akhan C.

JOURNAL OF FOOD SAFETY, vol.32, no.4, pp.517-527, 2012 (SCI-Expanded)

- LI. **High hydrostatic pressure processing: a method having high success potential in pollen protein extraction**
ALTUNER E. M., Ceter T., ALPAS H.
HIGH PRESSURE RESEARCH, vol.32, no.2, pp.291-298, 2012 (SCI-Expanded)
- LII. **Preface**
Alpas H., Berkowicz S. M., Ermakova I.
NATO Science for Peace and Security Series C: Environmental Security, vol.112, 2011 (SCI-Expanded)
- LIII. **Effect of High Hydrostatic Pressure (HHP) Treatment on Physicochemical Properties of Horse Mackerel (*Trachurus trachurus*)**
ERKAN ÖZDEN N., Uretener G., ALPAS H., Selcuk A., Ozden O., Buzrul S.
FOOD AND BIOPROCESS TECHNOLOGY, vol.4, no.7, pp.1322-1329, 2011 (SCI-Expanded)
- LIV. **Multi-pulsed high hydrostatic pressure treatment for inactivation and injury of *Escherichia coli***
Pilavtepe-Celik M., BUZRUL S., ALPAS H., LARGETEAU A., DEMAZEAU G.
JOURNAL FÜR VERBRAUCHERSCHUTZ UND LEBENSMITTELSICHERHEIT-JOURNAL OF CONSUMER PROTECTION AND FOOD SAFETY, vol.6, no.3, pp.343-348, 2011 (SCI-Expanded)
- LV. **Plant and food biosecurity: A European Union Network of Excellence**
Gullino M., Thomas J. E., Henry C., Dehne H., Suffert F., Bonifert M., Mumford J., Alpas H., Bertin A., Marelli F., et al.
PHYTOPATHOLOGY, vol.101, no.6, 2011 (SCI-Expanded)
- LVI. **The effect of different high pressure conditions on the quality and shelf life of cold smoked fish**
ERKAN ÖZDEN N., Uretener G., ALPAS H., Selcuk A., Ozden O., Buzrul S.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.12, no.2, pp.104-110, 2011 (SCI-Expanded)
- LVII. **Effect of high hydrostatic pressure and high dynamic pressure on stability and rheological properties of model oil-in-water emulsions**
BIGIKOCIN E., MERT B., ALPAS H.
HIGH PRESSURE RESEARCH, vol.31, no.3, pp.462-474, 2011 (SCI-Expanded)
- LVIII. **Changes in the physicochemical properties of high pressure treated rainbow trout**
Erkan N., ALPAS H., Uretener G., Selcuk A., Buzrul S.
ARCHIV FÜR LEBENSMITTELHYGIENE, vol.61, no.5, pp.183-188, 2010 (SCI-Expanded)
- LIX. **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, vol.98, no.2, pp.266-272, 2010 (SCI-Expanded)
- LX. **Effect of high pressure (HP) on the quality and shelf life of red mullet (*Mullus surmelutus*)**
Erkan N., Uretener G., ALPAS H.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.11, no.2, pp.259-264, 2010 (SCI-Expanded)
- LXI. **High hydrostatic pressure effects on mold flora, citrinin mycotoxin, hydroxytyrosol, oleuropein phenolics and antioxidant activity of black table olives**
Tokusoglu O., ALPAS H., BOZOGLU F.
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Activities in Scientific Journals

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Memberships / Tasks in Scientific Organizations

İslam İşbirliği Teşkilatı- Organization of Islamin Cooperation (OIC), Consultant, 2019 - Continues, Turkey

Scientific Refereeing

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Scientific Consultations

İslam İşbirliği Teşkilatı-OIC, Scientific Consultancy, Middle East Technical University, Faculty of Engineering, Department of Food Engineering, Turkey, 2019 - Continues

Metrics

Publication: 169

Citation (WoS): 3099

Citation (Scopus): 3459

H-Index (WoS): 31

H-Index (Scopus): 33

Congress and Symposium Activities

ICNFS 2019 8th International Conference on Nutrition and Food Sciences, Invited Speaker, Denpasar, Indonesia, 2019

Non Academic Experience

Orta Doğu Teknik Üniversitesi