

Prof. HAMİ ALPAS

Personal Information

Birthyear: 1970

Place of birth: Ankara

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Education Information

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

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

Post Graduate, 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

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

Post Graduate, 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

Professional Experience

Secretary General, Middle East Technical University, Presidency Office, 2012 - 2016

Courses

MATERIAL AND ENERGY BALANCES, Under Graduate, 2018 - 2019

Advising Theses

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

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

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

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

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

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

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

ALPAS H., The effects of high hydrostatic pressure (HHP) treatment on shelf life and quality parameters of conventionally produced boza, Post Graduate, N.NİSA(Student), 2014

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

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

BAYINDIRLI A., ALPAS H., 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, Post Graduate, 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, Post Graduate, N.BÜŞRA(Student), 2012

ALPAS H., Preservation and shelf life extension of anchovy (*Engraulis encrasicolus*) and haddock (*Gadus merlangus euxinus*) by high hydrostatic pressure, Post Graduate, 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*), Post Graduate, T.ŞENTÜRK(Student), 2011

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

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

ALPAS H., Effect of high hydrostatic pressure on microbial load and quality parameters of grape juice, Post Graduate,

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

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

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

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

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

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, Post Graduate, Ç.AKYOL(Student), 2004

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

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

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

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

Jury Memberships

Doctorate, Doctorate, Ankara Üniversitesi, March, 2018

Designed Lessons

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

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

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- **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 (Journal Indexed in SCI)
- **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 (Journal Indexed in SCI)
- **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., Baltacıoglu C., AĞÇAM E., Baltacıoglu H., ALPAS H.
WASTE AND BIOMASS VALORIZATION, vol.10, pp.3545-3555, 2019 (Journal Indexed in SCI)
- **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, 2019 (Journal Indexed in SCI)

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, 2018 (Journal Indexed in SCI)

High hydrostatic pressure induced changes on palm stearin emulsions

Sevdiñ S., Özel B., Yucel U., Oztop M. H. , Alpas H.

JOURNAL OF FOOD ENGINEERING, vol.229, pp.65-71, 2018 (Journal Indexed in SCI)

Effect of high hydrostatic pressure on background microflora and furan formation in fruit puree 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, pp.985-991, 2018 (Journal Indexed in SCI)

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 (Journal Indexed in SCI)

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, pp.319-326, 2018 (Journal Indexed in SCI)

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 (Journal Indexed in SCI)

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 (Journal Indexed in SCI)

Effect of high hydrostatic pressure (HHP) on crystal structure of palm stearin emulsions

Sevdiñ S., Yucel U., Alpas H.

INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.42, pp.42-48, 2017 (Journal Indexed in SCI)

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 (Journal Indexed in SCI)

Vulnerability of global food production to extreme climatic events

Yeni F., Alpas H.

FOOD RESEARCH INTERNATIONAL, vol.96, pp.27-39, 2017 (Journal Indexed in SCI)

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 (Journal Indexed in SCI)

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 (Journal Indexed in SCI)

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 (Journal Indexed in SCI)
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 (Journal Indexed in SCI)
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 (Journal Indexed in SCI)
The effect of high hydrostatic pressure on the physiological and biochemical properties of pepper (*Capsicum annuum* L.) seedlings
İŞLEK C., Altuner E. M. , ALPAS H.
- HIGH PRESSURE RESEARCH, vol.35, pp.396-404, 2015 (Journal Indexed in SCI)
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 (Journal Indexed in SCI)
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, pp.214-222, 2015 (Journal Indexed in SCI)
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, pp.1000-1007, 2015 (Journal Indexed in SCI)
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, pp.470-481, 2014 (Journal Indexed in SCI)
Rapid and standardized methods for detection of foodborne pathogens and mycotoxins on fresh produce
YENI F., ACAR S., POLAT Ö., SOYER Y., ALPAS H.
- FOOD CONTROL, vol.40, pp.359-367, 2014 (Journal Indexed in SCI)
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, pp.1701-1712, 2014 (Journal Indexed in SCI)
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, pp.110-121, 2014 (Journal Indexed in SCI)
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, pp.122-132, 2014 (Journal Indexed in SCI)
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, pp.175-183, 2013 (Journal Indexed in SCI)
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, pp.2306-2318, 2013 (Journal Indexed in SCI)
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, pp.440-450, 2013 (Journal Indexed in SCI)
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, pp.55-63, 2013 (Journal Indexed in SCI)
SHELF-LIFE EXTENSION AND SAFETY CONCERNS ABOUT HADDOCK (*MERLANGIUS EUXINUS*) UNDER HIGH HYDROSTATIC PRESSURE
ALPAS H., Akhan C.
- JOURNAL OF FOOD SAFETY, vol.32, pp.517-527, 2012 (Journal Indexed in SCI)
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, pp.291-298, 2012 (Journal Indexed in SCI)
Preface
Alpas H., Berkowicz S. M. , Ermakova I.
- NATO Science for Peace and Security Series C: Environmental Security, vol.112, 2011 (Journal Indexed in SCI)
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, pp.1322-1329, 2011 (Journal Indexed in SCI)
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, pp.343-348, 2011 (Journal Indexed in SCI)
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, 2011 (Journal Indexed in SCI)
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, pp.104-110, 2011 (Journal Indexed in SCI)
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, pp.462-474, 2011 (Journal Indexed in SCI)
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, pp.183-188, 2010 (Journal Indexed in SCI)
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, pp.266-272, 2010 (Journal Indexed in SCI)
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, pp.259-264, 2010 (Journal Indexed in SCI)
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.
- INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.11, pp.250-258, 2010 (Journal Indexed in SCI)

- **Effects of high pressure treatment on physicochemical characteristics of fresh sea bass (*Dicentrarchus labrax*)**
Erkan N., Uretener G., ALPAS H.
JOURNAL FUR VERBRAUCHERSCHUTZ UND LEBENSMITTELSICHERHEIT-JOURNAL OF CONSUMER PROTECTION AND FOOD SAFETY, vol.5, pp.83-89, 2010 (Journal Indexed in SCI)
- **Stress Response Kinetics of Two Nisin Producer Strains of *Lactococcus lactis* spp. *lactis***
Simsek O., BUZRUL S., Akkoc N., ALPAS H., Akcelik M.
APPLIED BIOCHEMISTRY AND BIOTECHNOLOGY, vol.158, pp.387-397, 2009 (Journal Indexed in SCI)
- **Preservation and shelf-life extension of shrimps and clams by high hydrostatic pressure**
BUYUKCAN M., BOZOGLU F., ALPAS H.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.44, pp.1495-1502, 2009 (Journal Indexed in SCI)
- **Efficiency of pulse pressure treatment for inactivation of *Escherichia coli* and *Listeria innocua* in whole milk**
BUZRUL S., ALPAS H., LARGETEAU A., DEMAZEAU G.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.229, pp.127-131, 2009 (Journal Indexed in SCI)
- **THERMAL INACTIVATION KINETICS OF *LACTOCOCCUS LACTIS* SUBSP *LACTIS* BACTERIOPHAGE PLL98-22**
Sanlibaba P., BUZRUL S., Akkoc N., ALPAS H., Akcelik M.
ACTA BIOLOGICA HUNGARICA, vol.60, pp.127-136, 2009 (Journal Indexed in SCI)
- **Development of a new mathematical model for inactivation of *Escherichia coli* O157:H7 and *Staphylococcus aureus* by high hydrostatic pressure in carrot juice and peptone water**
PILAVTEPE-CELIK M., BUZRUL S., ALPAS H., BOZOGLU F.
JOURNAL OF FOOD ENGINEERING, vol.90, pp.388-394, 2009 (Journal Indexed in SCI)
- **Image Analysis Based Quantification of Bacterial Volume Change with High Hydrostatic Pressure**
Pilavtepe-Celik M., BALABAN M. O. , ALPAS H., Yousef A. E.
JOURNAL OF FOOD SCIENCE, vol.73, 2008 (Journal Indexed in SCI)
- **Inactivation of *Escherichia coli* and *Listeria innocua* in kiwifruit and pineapple juices by high hydrostatic pressure**
Buzrul S., ALPAS H., Largeteau A., Demazeau G.
INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, vol.124, pp.275-278, 2008 (Journal Indexed in SCI)
- **Modeling high pressure inactivation of *Escherichia coli* and *Listeria innocua* in whole milk**
Buzrul S., ALPAS H., Largeteau A., DEMAZEAU G.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.227, pp.443-448, 2008 (Journal Indexed in SCI)
- **Compression heating of selected pressure transmitting fluids and liquid foods during high hydrostatic pressure treatment**
BUZRUL S., Alpas H., LARGETEAU A., BOZOGLU F., DEMAZEAU G.
JOURNAL OF FOOD ENGINEERING, vol.85, pp.466-472, 2008 (Journal Indexed in SCI)
- **Comparison of response surface methodology and the proposed Weibull model for inactivation of *Listeria innocua* by high hydrostatic pressure**
BUZRUL S., CEVIK M., ALPAS H.
JOURNAL OF FOOD SAFETY, vol.28, pp.142-156, 2008 (Journal Indexed in SCI)
- **A kinetic study on the plasmid stability of three *Lactococcus lactis* strains**
Avsaroglu M. D. , Buzrul S., Sanlibaba P., Alpas H., Akcelik M.
JOURNAL OF INDUSTRIAL MICROBIOLOGY & BIOTECHNOLOGY, vol.34, pp.729-737, 2007 (Journal Indexed in SCI)
- **A comparative study on the effects of glucose monohydrate, hot water, and sodium pyrophosphate on quality parameters and microbial flora of deboned and matured brisket**
Goegues U., BOZOGLU F., Alpas H.
JOURNAL OF FOOD SCIENCE, vol.72, 2007 (Journal Indexed in SCI)
- **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, vol.87, pp.773-782, 2007 (Journal Indexed in SCI)

● **Mathematical expression of the temperature profile and experimental determination of compression heating of ethylene glycol during high hydrostatic pressure processing**

Buzrul S., Alpas H., Largeteau A., Demazeau G.

● HIGH PRESSURE RESEARCH, vol.27, pp.93-99, 2007 (Journal Indexed in SCI)

● **Modeling inactivation kinetics of food borne pathogens at a constant temperature**

Buzrul S., Alpas H.

● LWT-FOOD SCIENCE AND TECHNOLOGY, vol.40, pp.632-637, 2007 (Journal Indexed in SCI)

● **Thermal and chemical inactivation of lactococcal bacteriophages**

BUZRUL S., OZTURK P., Alpas H., AKÇELİK M.

● LWT-FOOD SCIENCE AND TECHNOLOGY, vol.40, pp.1671-1677, 2007 (Journal Indexed in SCI)

● **Hypochlorite inactivation kinetics of lactococcal bacteriophages**

AVSAROGLU M. D. , BUZRUL S., Alpas H., AKÇELİK M.

● LWT-FOOD SCIENCE AND TECHNOLOGY, vol.40, pp.1369-1375, 2007 (Journal Indexed in SCI)

● **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, vol.224, pp.171-176, 2006 (Journal Indexed in SCI)

● **Use of the Weibull model for lactococcal bacteriophage inactivation by high hydrostatic pressure**

Avsaroglu M., Buzrul S., Alpas H., AKÇELİK M., Bozoglu F.

● INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, vol.108, pp.78-83, 2006 (Journal Indexed in SCI)

● **Behavior and control of Listeria innocua during manufacture and storage of Turkish White Cheese**

OZTURKOGLU S., Gurakan G. C. , Alpas H.

● EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.222, pp.614-621, 2006 (Journal Indexed in SCI)

● **Effect of high hydrostatic pressure on physicochemical and biochemical properties of milk**

Altuner E., Alpas H., Erdem Y., Bozoglu F.

● EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.222, pp.392-396, 2006 (Journal Indexed in SCI)

● **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., HIZAL M.

● FOOD CONTROL, vol.17, pp.52-58, 2006 (Journal Indexed in SCI)

● **Effect of high hydrostatic pressure on quality parameters of lager beer**

Buzrul S., Alpas H., Bozoglu F.

● JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.85, pp.1672-1676, 2005 (Journal Indexed in SCI)

● **Effects of high hydrostatic pressure on shelf life of lager beer**

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● **Use of Weibull frequency distribution model to describe the inactivation of Alicyclobacillus acidoterrestris by high pressure at different temperatures**

BUZRUL S., Alpas H., Bozoglu F.

● FOOD RESEARCH INTERNATIONAL, vol.38, pp.151-157, 2005 (Journal Indexed in SCI)

● **Modeling the synergistic effect of high pressure and heat on inactivation kinetics of Listeria innocua: a preliminary study**

Buzrul S., Alpas H.

● FEMS MICROBIOLOGY LETTERS, vol.238, pp.29-36, 2004 (Journal Indexed in SCI)

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