

Prof.Dr. HAMİ ALPAS

Kişisel Bilgiler

Doğum Yılı: 1970

Doğum Yeri: Ankara

İş Telefonu: [+90 312 210 5618](tel:+903122105618)

Fax Telefonu: [+90 312 210 2767](tel:+903122102767)

E-posta: imah@metu.edu.tr

Web: <http://fde.metu.edu.tr/tr/prof-dr-hami-alpas>

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

Mesleki Deneyim

Genel Sekreter, Orta Doğu Teknik Üniversitesi, Rektörlük, 2012 - 2016

Verdiği Dersler

MATERIAL AND ENERGY BALANCES, Lisans, 2018 - 2019

Yönetilen Tezler

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

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

Öztop H. M. , Alpas H., Investigation of techno-functional properties of protein rich insect powders obtained from Acheta domesticus & Tenebrio molitor, Yüksek Lisans, B.BOLAT(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., Effect of high hydrostatic pressure on lipid crystalline structure in palm stearin emulsions, Doktora, S.SEVDİN(Öğrenci), 2017

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

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

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

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

ALPAS H., SOYER Y., Surveillance study of Salmonella in fresh peppers (Capsicum annum L.) and inactivation by high hydrostatic pressure treatment, Yüksek Lisans, Ö.GÖZDE(Öğrenci), 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, Doktora, B.HÜLYA(Öğrenci), 2013

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ALPAS H., Preservation and shelf life extension of anchovy (Engraulis encrasicolus) and haddock (Gadus merlangus euxinus) by high hydrostatic pressure, Yüksek Lisans, C.AKHAN(Öğrenci), 2012

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

- **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)**
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- **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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- **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, cilt.42, 2019 (SCI İndekslerine Giren Dergi)
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 Altuner E. M. , ALPAS H.
- JOURNAL OF FOOD PROCESS ENGINEERING, cilt.41, 2018 (SCI İndekslerine Giren Dergi)
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 KULTUR G., MISRA N. N. , BARBA F. J. , KOUBAA M., GÖKMEN V., ALPAS H.
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 DOMINGUEZ R., BARBA F. J. , CENTENO J. A. , PUTNIK P., ALPAS H., LORENZO J. M.
- FOOD ANALYTICAL METHODS, cilt.11, ss.319-326, 2018 (SCI İndekslerine Giren Dergi)
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- FOOD RESEARCH INTERNATIONAL, cilt.102, ss.176-183, 2017 (SCI İndekslerine Giren Dergi)
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 Kultur G., Misra N. N. , Barba F. J. , Koubaa M., Gökmen V., Alpas H.
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 MISRA N. N. , Koubaa M., ROOHINEJAD S., JULIANO P., ALPAS H., Inacio R. S. , Saraiva J. A. , BARBA F. J.
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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, cilt.37, ss.78-92, 2017 (SCI İndekslerine Giren Dergi)
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, cilt.8, ss.61-75, 2017 (SCI İndekslerine Giren Dergi)
Recent Outbreaks of Human Pathogens on Plants (HPOPs) on Fresh Produce - Lessons Learned from the Practice
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systems

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Most Common Foodborne Pathogens and Mycotoxins on Fresh Produce: A Review of Recent Outbreaks

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CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, cilt.56, ss.1532-1544, 2016 (SCI İndekslerine Giren Dergi)

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INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, cilt.199, ss.72-77, 2015 (SCI İndekslerine Giren Dergi)

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HIGH PRESSURE RESEARCH, cilt.35, ss.214-222, 2015 (SCI İndekslerine Giren Dergi)

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HIGH PRESSURE RESEARCH, cilt.34, ss.110-121, 2014 (SCI İndekslerine Giren Dergi)

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- **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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HIGH PRESSURE RESEARCH, cilt.33, ss.440-450, 2013 (SCI İndekslerine Giren Dergi)
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- **Plant and food biosecurity: A European Union Network of Excellence**
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- **The effect of different high pressure conditions on the quality and shelf life of cold smoked fish**
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