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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

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### 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

Orta Doğu Teknik Üniversitesi, Rektörlük, 2012 - 2016

## Verdiği Dersler

### Lisans

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## Jüri Üyelikleri

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

## Tasarladığı Dersler

### Yüksek Lisans

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

- I. **Social life cycle sustainability assessment of dried tomato products based on material and process selection through multi-criteria decision making**  
Ayhan D., Mendoza F. A., Gul M. R., Ari I., Alpas H., Oztop M. H.  
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- II. **Quality changes in high hydrostatic pressure treated enriched tomato sauce**  
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- III. **Effect of the High Hydrostatic Pressure Process on the Microbial and Physicochemical Quality of Shalgam**  
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- IV. **Effects of high hydrostatic pressure on the functional properties of soy protein isolate**  
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- V. **Recovery of phenolic compounds from peach pomace using conventional solvent extraction and different emerging techniques**  
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- VI. **Effects of high hydrostatic pressure on antimicrobial protein stability and the rheological and shelf-life properties of donkey milk**  
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- VII. **Valorization of Apple Pomace Via Single Cell Oil Production Using Oleaginous Yeast Rhodosporidium toruloides**  
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- VIII. **Stability of acidified milk drinks: Comparison of high hydrostatic pressure (HHP) and thermal treatments**  
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- IX. **Investigation of the effects of high hydrostatic pressure on the functional properties of pea protein isolate**  
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- X. **High hydrostatic pressure-assisted extraction of lipids from Lipomyces starkeyi biomass**  
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- XI. **Nuclear Magnetic Resonance (NMR) study of Palm Kernel Stearin: Effects of cooling rate on crystallization behaviour**  
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- XII. **High hydrostatic pressure assisted extraction of pectin from sugar beet pulp**  
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- XIII. **Recent advances in gelatinisation and retrogradation of starch by high hydrostatic pressure**  
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- XIV. **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)**  
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- XV. **Use of high hydrostatic pressure (HHP) for increasing the product yield of lignocellulosic biomass hydrolysis: A study for peanut hull and microcrystalline cellulose**  
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- XVI. **Effect of high-pressure processing (HPP) on production and characterization of chia seed oil nanoemulsions**  
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- XVII. **Effects of High Hydrostatic Pressure assisted degreasing on the technological properties of insect powders obtained from Acheta domesticus & Tenebrio molitor**  
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- XVIII. **Improving the Recovery of Phenolic Compounds from Spent Coffee Grounds (SCG) by Environmentally Friendly Extraction Techniques**  
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- XX. **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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- XXI. **Improving the physical properties of fish gelatin by high hydrostatic pressure (HHP) and ultrasonication (US)**  
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- XXII. **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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- XXIII. **Effect of high hydrostatic pressure in physicochemical properties and in vitro digestibility of cornstarch by nuclear magnetic resonance relaxometry**  
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- XXIV. **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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- XXXII. **Landmarks in the historical development of twenty first century food processing technologies**  
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- XXXIV. **Effect of high hydrostatic pressure processing and squeezing pressure on some quality properties of pomegranate juice against thermal treatment**  
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- XXXV. **Recent Outbreaks of Human Pathogens on Plants (HPOPs) on Fresh Produce - Lessons Learned from the Practice**  
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- XXXVI. **Vulnerabilities, Threats and Gaps in Food Biosecurity**  
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**XLVI. 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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## Bilimsel Yayınlarda Hakemlikler

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## **Bilimsel Projelerde Hakemlikler**

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## **Bilimsel Danışmanlıklar**

İslam İşbirliği Teşkilatı-OIC, Kurum veya Organizasyonlar İçin Yapılan Danışmanlık, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye, 2019 - Devam Ediyor

## **Metrikler**

Yayın: 172  
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## **Kongre ve Sempozyum Katılımı Faaliyetleri**

ICNFS 2019 8th International Conference on Nutrition and Food Sciences, Davetli Konuşmacı, Denpasar, Endonezya, 2019

## **Akademi Dışı Deneyim**

Orta Doğu Teknik Üniversitesi, Öğr. Üyesi-Prof. Dr.