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### Uluslararası Araştırmacı ID'leri

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Publons / Web Of Science ResearcherID: A-1457-2017

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Yoksis Araştırmacı ID: 8212

### 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

MATERIAL AND ENERGY BALANCES, Lisans, 2018 - 2019

## Yönetilen Tezler

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## 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

- I. **Effect of the High Hydrostatic Pressure Process on the Microbial and Physicochemical Quality of Shalgam**  
ÖZTÜRK E., ALPAS H., ARICI M.  
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- II. **Recovery of phenolic compounds from peach pomace using conventional solvent extraction and different emerging techniques**  
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- III. **Effects of high hydrostatic pressure on the functional properties of soy protein isolate**  
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- IV. **Effects of high hydrostatic pressure on antimicrobial protein stability and the rheological and shelf-life properties of donkey milk**  
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- V. **Valorization of Apple Pomace Via Single Cell Oil Production Using Oleaginous Yeast Rhodosporidium toruloides**  
Tuhanioglu A., Hamamci H., Alpas H., Çekmecelioğlu D.  
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- VI. **Investigation of the effects of high hydrostatic pressure on the functional properties of pea protein isolate**  
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- VII. **Stability of acidified milk drinks: Comparison of high hydrostatic pressure (HHP) and thermal treatments**  
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- VIII. **High hydrostatic pressure-assisted extraction of lipids from Lipomyces starkeyi biomass**  
Tuhanioglu A., ALPAS H., ÇEKMECELİOĞLU D.  
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- IX. **Nuclear Magnetic Resonance (NMR) study of Palm Kernel Stearin: Effects of cooling rate on crystallization behaviour**  
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- X. **High hydrostatic pressure assisted extraction of pectin from sugar beet pulp**  
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- XI. **Recent advances in gelatinisation and retrogradation of starch by high hydrostatic pressure**  
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- 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)**  
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- XIII. **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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- XIV. **Effect of high-pressure processing (HPP) on production and characterization of chia seed oil nanoemulsions**  
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- XV. **Effects of High Hydrostatic Pressure assisted degreasing on the technological properties of insect powders obtained from Acheta domesticus & Tenebrio molitor**  
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- XVI. **Improving the Recovery of Phenolic Compounds from Spent Coffee Grounds (SCG) by Environmentally Friendly Extraction Techniques**  
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- XVII. **Using high hydrostatic pressure as an abiotic elicitor strategy for improving capsaicin production in free and immobilized cell suspension cultures of Capsicum annum L.**  
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- 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)**  
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- XIX. **Improving the physical properties of fish gelatin by high hydrostatic pressure (HHP) and ultrasonication (US)**  
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- 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.  
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- XXI. **Effect of high hydrostatic pressure in physicochemical properties and in vitro digestibility of cornstarch by nuclear magnetic resonance relaxometry**  
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- 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**  
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- XXIII. **High hydrostatic pressure induced changes on palm stearin emulsions**  
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- XXIV. **Effect of high hydrostatic pressure on background microflora and furan formation in fruit pur,e**

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- XXV. **Effects of ultrasound and high pressure on physicochemical properties and HMF formation in Turkish honey types**  
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- XXVI. **Simple and Rapid Method for the Simultaneous Determination of Cholesterol and Retinol in Meat Using Normal-Phase HPLC Technique**  
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- XXVII. **Technological aspects of horse meat products - A review**  
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- XXVIII. **Microbial inactivation and evaluation of furan formation in high hydrostatic pressure (HHP) treated vegetable-based infant food**  
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- XXX. **Landmarks in the historical development of twenty first century food processing technologies**  
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- XXXI. **Vulnerability of global food production to extreme climatic events**  
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- XXXII. **Effect of high hydrostatic pressure processing and squeezing pressure on some quality properties of pomegranate juice against thermal treatment**  
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- XXXIII. **How can we improve foodborne disease surveillance systems: A comparison through EU and US systems**  
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- XXXIV. **Recent Outbreaks of Human Pathogens on Plants (HPOPs) on Fresh Produce - Lessons Learned from the Practice**  
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- XXXVI. **Most Common Foodborne Pathogens and Mycotoxins on Fresh Produce: A Review of Recent Outbreaks**  
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- XXXVII. **The effect of high hydrostatic pressure on the physiological and biochemical properties of pepper (Capsicum annuum L.) seedlings**  
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- XXXVIII. **Salmonella surveillance on fresh produce in retail in Turkey**  
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- XXXIX. **Use of pulsed-high hydrostatic pressure treatment to decrease patulin in apple juice**  
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- XL. **The impact of UV-C irradiation on spoilage microorganisms and colour of orange juice**  
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- XLI. **Effect of high hydrostatic pressure on the profile of proteins extracted from *Betula pendula* pollens**  
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- XLII. **Rapid and standardized methods for detection of foodborne pathogens and mycotoxins on fresh produce**  
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- XLIII. **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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- 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)**  
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- 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)**  
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- XLVII. **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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- XLVIII. **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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## **Bilimsel Danışmanlıklar**

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## **Kongre ve Sempozyum Katılımı Faaliyetleri**

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## **Akademi Dışı Deneyim**

Orta Doğu Teknik Üniversitesi