

Prof. Dr. HAMİ ALPAS

Kişisel Bilgiler

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>

Uluslararası Araştırmacı ID'leri

ScholarID: oPOeDkIAAAAJ

ORCID: 0000-0002-7683-8796

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

ScopusID: 55918892400

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

Yüksek Lisans, Total quality management system pruposal 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

Akademik İdari Deneyim

Orta Doğu Teknik Üniversitesi, Rektörlük, 2012 - 2016

Verdiği Dersler

MATERIAL AND ENERGY BALANCES, Lisans, 2018 - 2019

Yönetilen Tezler

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

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

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

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

ALPAS H., Yüksek hidrostatik basınç ile şeker pancarı posasında pektin elde edilmesi ve özütleme verimi ile özütlenen pektin özelliklerinin incelenmesi, Yüksek Lisans, B.Kaya(Öğrenci), 2020

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., 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., Isıl olmayan işlemlerle balık jelatinin jelleşme özelliklerinin geliştirilmesi, Yüksek Lisans, P.Sezer(Öğrenci), 2019

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

ALPAS H., Çiya tohumlarından yağ ekstraksiyonu ve nanoemülsiyon yapımı, Yüksek Lisans, E.Ceren(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., BEKLİOĞLU M., Dietary pattern-induced greenhouse gas emission and water footprint estimations in Turkey, Yüksek Lisans, D.BAŞOĞLU(Öğrenci), 2017

ALPAS H., Yüksek hidrostatik basıncın palm stearin emülsiyonlarındaki yağların kristalin yapıları üzerine etkisi, Doktora, S.Sevdin(Öğrenci), 2017

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

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

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

ALPAS H., Comparison of thermal sterilization and high hydrostatic pressure-hhp on furan formation, microbial and nutritional quality in commercial baby foods, Yüksek Lisans, G.KÜLTÜR(Öğrenci), 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, Yüksek Lisans, N.BÜŞRA(Öğrenci), 2012

ALPAS H., Yüksek hidrostatik basıncın ısıtılma işlemine karşı nar (*Punica granatum*) suyunun bazı kalite özellikleri, sıkma bacağı ve raf ömrü üzerine etkisi., Yüksek Lisans, N.Büşra(Öğrenci), 2012

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

ALPAS H., Effect of high hydrostatic pressure on quality factors and shelf life of atlantic mackerel (*Scomber scombrus*) and red mullet (*Mullus barbatus*), Yüksek Lisans, T.ŞENTÜRK(Öğrenci), 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, Yüksek Lisans, E.BİGİKOÇİN(Öğrenci), 2010

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

ALPAS H., Ultrason ve yüksek hidrostatik basınç (yhb) uygulamalarının değişik bal türlerinde kristallerin çözülmesi ve balların kalite parametreleri üzerine etkisi., Yüksek Lisans, İ.Basmacı(Öğrenci), 2010

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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, Doktora, S.BUZRUL(Öğrenci), 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, Doktora, M.PİLAVTEPE(Öğrenci), 2007

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

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

ALPAS H., Yüksek hidrostatik basınç (YHB) ile karides ve midyelerin korunması ve raf ömürlerinin artırılması., Yüksek Lisans, M.Büyükcan(Öğrenci), 2006

ALPAS H., Yüksek hidrostatik basıncın (yhp) meyve ve sebze sularının bazı kalite parametreleri ve raf-ömürleri üzerine etkisi, Yüksek Lisans, S.Dede(Öğrenci), 2005

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ALPAS H., Simulation of a batch dryer by the finite difference method, Yüksek Lisans, U.TURAN(Öğrenci), 2005

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

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

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

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

ALPAS H., Inactivation of *alicyclobacillus acidoterrestris* by high hydrostatic pressure, Yüksek Lisans, L.ALMA(Öğrenci), 2001

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. **Quality changes in high hydrostatic pressure treated enriched tomato sauce**
Erdem F., Taş O., Erol N., Öztop H. M., Alpas H.
Journal of the Science of Food and Agriculture, cilt.104, sa.15, ss.9151-9159, 2024 (SCI-Expanded)
- II. **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.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, cilt.13974, ss.1-15, 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, cilt.9, sa.9, ss.10400-10414, 2024 (SCI-Expanded)
- IV. **Effects of high hydrostatic pressure on the functional properties of soy protein isolate**
Zengin K., ÖZEL B., ÖZTOP H. M., ALPAS H.
Journal of Food Process Engineering, cilt.47, sa.3, 2024 (SCI-Expanded)
- V. **Recovery of phenolic compounds from peach pomace using conventional solvent extraction and different emerging techniques**
Baltacıoğlu C., Baltacıoğlu H., Okur İ., Yetişen M., ALPAS H.
Journal of Food Science, cilt.89, sa.3, ss.1672-1683, 2024 (SCI-Expanded)
- VI. **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, cilt.90, sa.3, ss.292-298, 2023 (SCI-Expanded)
- VII. **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, cilt.14, sa.3, ss.765-779, 2023 (SCI-Expanded)
- VIII. **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, cilt.137, 2023 (SCI-Expanded)
- IX. **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, cilt.46, sa.2, 2023 (SCI-Expanded)
- X. **High hydrostatic pressure-assisted extraction of lipids from Lipomyces starkeyi biomass**
Tuhanioglu A., ALPAS H., ÇEKMECELİOĞLU D.
JOURNAL OF FOOD SCIENCE, cilt.87, sa.11, ss.5029-5041, 2022 (SCI-Expanded)
- XI. **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, cilt.155, 2022 (SCI-Expanded)

- XII. **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, cilt.56, sa.10, ss.4861-4870, 2021 (SCI-Expanded)
- XIII. **Recent advances in gelatinisation and retrogradation of starch by high hydrostatic pressure**
Okur İ., Sezer P., Öztop H. M., Alpas H.
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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)**
Ugur A. E., Bolat B., Oztop M. H., Alpas H.
Waste and Biomass Valorization, cilt.12, sa.8, ss.4277-4286, 2021 (SCI-Expanded)
- XV. **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, cilt.147, 2021 (SCI-Expanded)
- XVI. **Effect of high-pressure processing (HPP) on production and characterization of chia seed oil nanoemulsions**
Kaya E. C., Öztop H. M., Alpas H.
LWT, cilt.141, 2021 (SCI-Expanded)
- XVII. **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, cilt.292, 2021 (SCI-Expanded)
- XVIII. **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.
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- XIX. **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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HIGH PRESSURE RESEARCH, cilt.41, sa.2, ss.198-208, 2021 (SCI-Expanded)
- 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)**
Unal K., Alpas H., Aktas H., Oztop M. H.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, cilt.57, ss.3739-3747, 2020 (SCI-Expanded)
- XXI. **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, cilt.55, ss.1468-1476, 2020 (SCI-Expanded)
- 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**
Okur İ., Baltacioglu C., AĞÇAM E., Baltacioglu H., ALPAS H.
WASTE AND BIOMASS VALORIZATION, cilt.10, sa.12, ss.3545-3555, 2019 (SCI-Expanded)
- XXIII. **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, sa.6, 2019 (SCI-Expanded)
- XXIV. **Predictive modeling for 5-hydroxymethylfurfural formation by some application conditions of high hydrostatic pressure, namely glucose concentration and application temperature, in high glucose**

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Altuner E. M., ALPAS H.

JOURNAL OF FOOD PROCESS ENGINEERING, cilt.41, sa.7, 2018 (SCI-Expanded)

- XXV. **High hydrostatic pressure induced changes on palm stearin emulsions**
Sevdin S., Özel B., Yucel U., Oztop M. H., Alpas H.
JOURNAL OF FOOD ENGINEERING, cilt.229, ss.65-71, 2018 (SCI-Expanded)
- XXVI. **Effect of high hydrostatic pressure on background microflora and furan formation in fruit puree based baby foods**
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JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, cilt.55, sa.3, ss.985-991, 2018 (SCI-Expanded)
- XXVII. **Simple and Rapid Method for the Simultaneous Determination of Cholesterol and Retinol in Meat Using Normal-Phase HPLC Technique**
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- XXVIII. **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, cilt.219, ss.129-136, 2018 (SCI-Expanded)
- XXIX. **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, cilt.102, ss.176-183, 2017 (SCI-Expanded)
- XXX. **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, cilt.101, ss.17-23, 2017 (SCI-Expanded)
- XXXI. **Effect of high hydrostatic pressure (HHP) on crystal structure of palm stearin emulsions**
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- XXXII. **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, cilt.97, ss.318-339, 2017 (SCI-Expanded)
- XXXIII. **Vulnerability of global food production to extreme climatic events**
Yeni F., Alpas H.
FOOD RESEARCH INTERNATIONAL, cilt.96, ss.27-39, 2017 (SCI-Expanded)
- XXXIV. **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-Expanded)
- XXXV. **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, cilt.8, ss.77-96, 2017 (SCI-Expanded)
- XXXVI. **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-Expanded)
- XXXVII. **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, cilt.33, ss.406-423, 2017 (SCI-Expanded)

- XXXVIII. **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, cilt.56, ss.1532-1544, 2016 (SCI-Expanded)
- XXXIX. **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, cilt.35, sa.4, ss.396-404, 2015 (SCI-Expanded)
- XL. **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, cilt.199, ss.72-77, 2015 (SCI-Expanded)
- XLI. **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, cilt.35, sa.2, ss.214-222, 2015 (SCI-Expanded)
- XLII. **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, cilt.52, sa.2, ss.1000-1007, 2015 (SCI-Expanded)
- XLIII. **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, cilt.34, sa.4, ss.470-481, 2014 (SCI-Expanded)
- XLIV. **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, cilt.7, sa.6, ss.1701-1712, 2014 (SCI-Expanded)
- XLV. **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, cilt.40, ss.359-367, 2014 (SCI-Expanded)
- 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)**
Guenlue A., SIPAHIOGLU S., ALPAS H.
HIGH PRESSURE RESEARCH, cilt.34, sa.1, ss.110-121, 2014 (SCI-Expanded)
- XLVII. **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, cilt.34, sa.1, ss.122-132, 2014 (SCI-Expanded)
- XLVIII. **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, cilt.6, sa.9, ss.2306-2318, 2013 (SCI-Expanded)
- XLIX. **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, cilt.8, sa.3, ss.175-183, 2013 (SCI-Expanded)
- L. **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, cilt.33, sa.2, ss.440-450, 2013 (SCI-Expanded)

- LI. **Effects of high hydrostatic pressure on microflora and some quality attributes of grape juice**
MERT M., BUZRUL S., ALPAS H.
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