

## **Prof. SUAT UNGAN**

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### **Advising Theses**

UNGAN S., Pea protein isolate production, Postgraduate, E.Gürgen(Student), 2005

UNGAN S., Optimization of hazelnut roasting process by using response surface methodology, Doctorate, S.Saklar(Student), 1999

UNGAN S., Water sorption and desorption isotherms of hazelnuts, Postgraduate, B.Rabia(Student), 1998

UNGAN S., Food consumption expenditure and composition data analysis in Turkey energy protein fat and carbohydrate, Postgraduate, R.Ünsalan(Student), 1998

UNGAN S., Food consumption, expenditure and composition data analysis in Turkey: Fiber, fatty acids, cholesterol, vitamins and minerals., Postgraduate, K.Kaynak(Student), 1998

UNGAN S., The use of indigeneous clays as bleaching earth for vegetable oil refining, Postgraduate, H.Ertürk(Student), 1994

UNGAN S., Use of chickpea puree as an ingredient for the protein enrichment of yoghurt, Postgraduate, A.Şenlik(Student), 1994

UNGAN S., Econometric analysis of livestock and meat export of Turkey to Middle East countries, Postgraduate, S.Oral(Student), 1990

UNGAN S., A model for pasteurization with microwaves in a tubular flow reactor, Postgraduate, S.Zehra(Student), 1990

UNGAN S., Mathematical analysis of apple juice filtration and apple juice concentrate production by freeze concentration, Doctorate, A.Levent(Student), 1989

UNGAN S., Drying behavior of refrigerated and frozen beef and ground-beef, Postgraduate, M.Ahmet(Student), 1988

### **Metrics**