

## **Prof. Dr. SUAT UNGAN**

### **Kişisel Bilgiler**

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### **Yönetilen Tezler**

UNGAN S., Bezelye protein izolatinin üretimi, Yüksek Lisans, E.Gürgen(Öğrenci), 2005

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

UNGAN S., Water sorption and desorption isotherms of hazelnuts, Yüksek Lisans, B.Rabia(Öğrenci), 1998

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

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

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

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

UNGAN S., A model for pasteurization with microwaves in a tubular flow reactor, Yüksek Lisans, S.Zehra(Öğrenci), 1990

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

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### **Metrikler**