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Doktora, The University of Manitoba, F, Kanada 1986 - 1990

Yabancı Diller

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Araştırma Alanları

Gıda Mühendisliği, Gıda Bilimleri, Gıda Biyokimyası, Mühendislik ve Teknoloji

Akademik Unvanlar / Görevler

Prof. Dr., Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2001 - Devam Ediyor

Doç. Dr., Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1993 - 2001

Yrd. Doç. Dr., Hacettepe Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1990 - 1993

Yönetilen Tezler

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- II. **Rapid detection of common wheat flour addition to durum wheat flour and pasta using spectroscopic methods and chemometrics**
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- III. **Mitigation of acrylamide formation during malt processing**
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- IV. **Rapid discrimination of authenticity in wheat flour and pasta samples using LIBS**
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- V. **Quality and nutritional characteristics of durum wheats grown in Anatolia**
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- VI. **A novel approach for rapid discrimination of common and durum wheat flours using spectroscopic analyses combined with chemometrics**

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- VII. **Minimisation of vitamin losses in fortified cookies by response surface methodology and validation of the determination methods**
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- VIII. **Comparison of short and long milling flows on yield and physicochemical properties of brans from biofortified and nonbiofortified hull-less oats**
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- X. **Utilization potential of Glutograph in wheat breeding programs and the influence of genotype and environment on bread wheat quality**
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- XI. **Multi-elemental analysis of flour types and breads by using laser induced breakdown spectroscopy**
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- XIV. **Effects of resistant starch type 4 supplementation of bread on in vitro glycemic index value, bile acid-binding capacity, and mineral bioavailability**
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- XVIII. **Bread crumbs extrudates: A new approach for reducing bread waste**
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- XIX. **Development of SYBR green-based real time PCR assays for detection and quantification of adulteration in wheat-based composite breads and their in-house validation**
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- XXIII. **Changes in the functional constituents and phytic acid contents of firiks produced from wheats at different maturation stages**
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- XXIV. **Effect of steam explosion on enzymatic hydrolysis and baking quality of wheat bran**
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- XXV. **Perspectives on cereal science and technology: Papers presented at the 15th International Cereal and Bread Congress, 18 to 21 April 2016, Istanbul (Turkey)**
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- XLI. **Formation of resistant starch from amylo type corn starch and determination of the functional properties**
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- XLIII. **Effects of washing and drying applications on deoxynivalenol and zearalenone levels in wheat**
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- XLV. **Effects of cold extrusion process on thiamine and riboflavin contents of fortified corn extrudates**
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- XLVII. **A Study on Degree of Starch Gelatinization in Cakes Baked in Three Different Ovens**
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- XLVIII. **SOLID LOSS DURING WATER ABSORPTION OF CHICKPEA (CICER ARIETINUM L.)**

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- XLIX. **Production of resistant starch from acid-modified amylotype starches with enhanced functional properties**

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- L. **Characterization of a Glutenin-Specific Serine Proteinase of Sunn Bug *Eurygaster integriceps* Put.**

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- LII. **Stability of Fusarium toxins during traditional Turkish maize bread production**

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- LIIL. **UTILIZATION OF APRICOT KERNEL FLOUR AS FAT REPLACER IN COOKIES**

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- LIV. **Investigation on the Functional Properties of Chestnut Flours and Their Potential Utilization in Low-fat Cookies**

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- LV. **Degradation of organophosphorus pesticides in wheat during cookie processing**

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- LVII. **Characterization of Resistant Starch Samples Prepared from Two High-Amylose Maize Starches Through Debranching and Heat Treatments**

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- LVIII. **Effects of suni-bug (*Eurygaster* spp.) damage on size distribution of durum wheat (*Triticum durum* L.) proteins**

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- LIX. **Effects of Fiber-rich Apple and Apricot Powders on Cookie Quality**

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- LX. **EFFECTS OF ZERO-TRANS INTERESTERIFIED AND NON-INTERESTERIFIED SHORTENINGS AND BREWER'S SPENT GRAIN ON COOKIE QUALITY**

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- LXI. **Assessing food additives: the good, the bad and the ugly**

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