

Assoc. Prof. Erkan KARACABEY

Personal Information

Office Phone: [+90 246 211 1624](tel:+902462111624)

Email: erkankaracabey@sdu.edu.tr

Web: <https://avesis.sdu.edu.tr/erkankaracabey>

Education Information

Doctorate, Middle East Technical University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey Continues
Undergraduate, Ankara University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey Continues

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, Grape juice filtration, thermophysical properties of clear fruit juices and pressurized low polarity water (PLPW) extraction of polyphenolic compounds from grape canes, Middle East Technical University, Fen Bilimleri Enstitüsü, Gıdamühendisliği Anabilim Dalı, 2009

Research Areas

Food Engineering, Engineering and Technology

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **A novel drying system-simultaneous use of ohmic heating with convective air drying: System design and detailed examination using CFD**
TURGUT S. S., KÜÇÜKÖNER E., Feyissa A. H., KARACABEY E.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.72, 2021 (Journal Indexed in SCI)
- II. **Use of ohmic heating as an alternative method for cooking pasta**
Turgut Y., TURGUT S. S., KARACABEY E.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, 2021 (Journal Indexed in SCI)
- III. **Uncertainty and sensitivity analysis by Monte Carlo simulation: Recovery of trans-resveratrol from grape cane by pressurised low polarity water system**
TURGUT S. S., Feyissa A. H., KÜÇÜKÖNER E., KARACABEY E.
JOURNAL OF FOOD ENGINEERING, vol.292, 2021 (Journal Indexed in SCI)
- IV. **Extraction simulation of porous media by CFD: Recovery of trans-resveratrol from grape cane by pressurised low polarity water system**
TURGUT S. S., Feyissa A. H., BALTACIOĞLU C., KÜÇÜKÖNER E., KARACABEY E.
CHEMICAL ENGINEERING AND PROCESSING-PROCESS INTENSIFICATION, vol.148, 2020 (Journal Indexed in SCI)
- V. **Influence of Carbonic Maceration Pre-treatment on Functional Quality of Dried Tomato Quarters**

- TURGUT S. S. , KÜÇÜKÖNER E., KARACABEY E.
FOOD AND BIOPROCESS TECHNOLOGY, vol.11, no.10, pp.1818-1827, 2018 (Journal Indexed in SCI)
- VI. **Improvements in drying characteristics and quality parameters of tomato by carbonic maceration pretreatment**
TURGUT S. S. , KÜÇÜKÖNER E., KARACABEY E.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.2, 2018 (Journal Indexed in SCI)
- VII. **Transition optimization of bioactive and volatile compounds from cape gooseberry to olive oil during malaxation process**
DALGIÇ L., ÖZKAN G., KARACABEY E.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.2, 2018 (Journal Indexed in SCI)
- VIII. **Optimization of Microwave-Assisted Predrying and Deep-Fat-Frying Conditions to Produce Fried Carrot Slices**
KARACABEY E., ÖZÇELİK S. G. , TURAN M. S. , BALTACIOĞLU C., KÜÇÜKÖNER E.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.40, no.2, 2017 (Journal Indexed in SCI)
- IX. **Modeling and Predicting the Drying Kinetics of Apple and Pear: Application of the Weibull Model**
KARACABEY E., BUZRUL S.
CHEMICAL ENGINEERING COMMUNICATIONS, vol.204, no.5, pp.573-579, 2017 (Journal Indexed in SCI)
- X. **Optimisation of microwave-assisted extraction of triterpenic acids from olive mill waste using response surface methodology**
ÖZKAN G., KARACABEY E., ARSLAN N., ODABASI N.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.9, no.2, pp.179-185, 2017 (Journal Indexed in SCI)
- XI. **Effect of hazelnut roasting on the oil properties and stability under thermal and photooxidation**
ÖZKAN G., Kiralan M., KARACABEY E., Calik G., Ozdemir N., Tat T., Bayrak A., RAMADAN M. F.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.242, no.12, pp.2011-2019, 2016 (Journal Indexed in SCI)
- XII. **Optimisation of pre-drying and deep-fat-frying conditions for production of low-fat fried carrot slices**
KARACABEY E., TURAN M. S. , OZCELIK S. G. , BALTACIOĞLU C., KÜÇÜKÖNER E.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.96, no.13, pp.4603-4612, 2016 (Journal Indexed in SCI)
- XIII. **Aroma transition from rosemary leaves during aromatization of olive oil**
YILMAZER M., KARAGOZ S. G. , ÖZKAN G., KARACABEY E.
JOURNAL OF FOOD AND DRUG ANALYSIS, vol.24, no.2, pp.299-304, 2016 (Journal Indexed in SCI)
- XIV. **OPTIMIZATION OF MICROWAVE-ASSISTED DRYING OF JERUSALEM ARTICHOKES (HELIANTHUS TUBEROSUS L.) BY RESPONSE SURFACE METHODOLOGY AND GENETIC ALGORITHM**
KARACABEY E., BALTACIOGLU C., CEVIK M., KALKAN H.
ITALIAN JOURNAL OF FOOD SCIENCE, vol.28, no.1, pp.121-130, 2016 (Journal Indexed in SCI)
- XV. **OPTIMIZATION OF MICROWAVE-ASSISTED EXTRACTION OF THYMOQUINONE FROM NIGELLA SATIVA L. SEEDS**
KARACABEY E.
Macedonian Journal of Chemistry and Chemical Engineering, vol.35, no.2, pp.209-216, 2016 (Journal Indexed in SCI)
- XVI. **Evaluation of Two Fitting Methods Applied for Thin-Layer Drying of Cape Gooseberry Fruits**
KARACABEY E.
BRAZILIAN ARCHIVES OF BIOLOGY AND TECHNOLOGY, vol.59, 2016 (Journal Indexed in SCI)
- XVII. **MODELING SOLID-LIQUID EXTRACTION KINETICS OF TRANS-RESVERATROL AND TRANS-e-VINIFERIN FROM GRAPE CANE**
Karacabey E., Bayindirli L., Artik N., MAZZA G.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.36, no.1, pp.103-112, 2013 (Journal Indexed in SCI)
- XVIII. **Extraction of Bioactive Compounds from Milled Grape Canes (Vitis vinifera) Using a Pressurized Low-Polarity Water Extractor**
Karacabey E., MAZZA G., Bayindirli L., Artik N.

- FOOD AND BIOPROCESS TECHNOLOGY, vol.5, no.1, pp.359-371, 2012 (Journal Indexed in SCI)
- XIX. **CHANGES IN TOTAL PHENOLIC AND FLAVONOID CONTENTS OF ROWANBERRY FRUIT DURING POSTHARVEST STORAGE**
Baltacioglu C., Velioglu S., KARACABEY E.
JOURNAL OF FOOD QUALITY, vol.34, no.4, pp.278-283, 2011 (Journal Indexed in SCI)
- XX. **Optimisation of antioxidant activity of grape cane extracts using response surface methodology**
Karacabey E., MAZZA G.
FOOD CHEMISTRY, vol.119, no.1, pp.343-348, 2010 (Journal Indexed in SCI)
- XXI. **Optimization of solid-liquid extraction of resveratrol and other phenolic compounds from milled grape canes (Vitis vinifera)**
Karacabey E., MAZZA G.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.56, no.15, pp.6318-6325, 2008 (Journal Indexed in SCI)
- XXII. **Grape cane waste as a source of trans-resveratrol and trans-viniferin: High-value phytochemicals with medicinal and anti-phytopathogenic applications**
Rayne S., Karacabey E., MAZZA G.
INDUSTRIAL CROPS AND PRODUCTS, vol.27, no.3, pp.335-340, 2008 (Journal Indexed in SCI)

Articles Published in Other Journals

- I. **Effects of Electrical Potential and Temperature on Rehydration Behaviour of Pasta Samples during Ohmic Heating and Soaking**
TURGUT Y., TURGUT S. S., KÜÇÜKÖNER E., KARACABEY E.
Afyon Kocatepe Üniversitesi Uluslararası Mühendislik Teknolojileri ve Uygulamalı Bilimler Dergisi, vol.2, no.2, pp.74-84, 2019 (National Refreed University Journal)
- II. **Assessment of quality characteristics of osmotic pre-dried combined fried zucchini slices**
ÖZÇELİK Ş. G., KARACABEY E.
International Journal of Agriculture, Environment and Food Sciences, vol.3, no.4, pp.115-116, 2019 (Refereed Journals of Other Institutions)
- III. **A Computational Fluid Dynamics (CFD) Study for Heating Bacterial Culture Media and Effect of Natural Convection on Total Heat Flux**
TURGUT S. S., SARİHAN B., YILDIZ D., KARACABEY E., KÜÇÜKÖNER E.
ETP International Journal of Food Engineering, vol.5, no.3, pp.183-189, 2019 (Refereed Journals of Other Institutions)
- IV. **Effect of Ohmic Heating on the Physical Properties of Fried Carrot Cubes**
ISMAIL M. M., TURGUT S. S., KARACABEY E., KÜÇÜKÖNER E.
ETP International Journal of Food Engineering, vol.5, no.3, pp.190-194, 2019 (Refereed Journals of Other Institutions)
- V. **A Brief Overview of Beverage Emulsions for Fortification**
HABİBİ A., TURGUT S. S., KÜÇÜKÖNER E., KARACABEY E.
ETP International Journal of Food Engineering, vol.5, no.3, pp.175-182, 2019 (Refereed Journals of Other Institutions)
- VI. **Effect of Carbonic Maceration Pre-treatment on Quality Characteristics of French Fries and a Numerical Approach for Prediction of Moisture and Temperature Distribution**
TURGUT S. S., Yanik M., KARACABEY E., KÜÇÜKÖNER E.
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.4, no.3, pp.170-177, 2018 (Refereed Journals of Other Institutions)
- VII. **Determination of Physical Properties of Falafel (Fried Chickpea Balls) under the Effect of Different Cooking Techniques**
Ismail M., TURGUT S. S., KARACABEY E., KÜÇÜKÖNER E.
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.4, no.3, pp.191-194, 2018 (Refereed Journals of Other Institutions)

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- VIII. **Changes in Quality Parameters of Deep Fat Fried Carrot Slices Under The Effect of Ultrasound Assisted Pre-Drying Process**
TURAN M. S. , KARACABEY E.
Bilge International Journal of Science and Technology Research, vol.2, no.1, pp.31-39, 2018 (Other Refereed National Journals)
- IX. **Determination of Physical Properties of Falafel (Fried Chickpea Balls) under the Effect of Different Cooking Techniques**
MOHAMMED I., TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.
International Journal of Food Engineering, vol.4, no.3, pp.191-194, 2018 (Refereed Journals of Other Institutions)
- X. **Effect of Carbonic Maceration Pre-treatment on Quality Characteristics of French Fries and a Numerical Approach for Prediction of Moisture and Temperature Distribution**
TURGUT S. S. , MÜZEYYEN MERİÇ Y., KARACABEY E., KÜÇÜKÖNER E.
International Journal of Food Engineering, vol.4, no.3, 2018 (Refereed Journals of Other Institutions)
- XI. **Optimization of Olive Oil Extraction Process by Response Surface Methodology**
ÇEVİK Ş., AYDIN S., SERMET O. S. , ÖZKAN G., KARACABEY E.
Akademik Gıda, vol.15, no.4, pp.337-343, 2017 (Refereed Journals of Other Institutions)
- XII. **Altın Çilek Çeşnili Zeytinyağı Üretiminde İşlem Koşullarının Kalite Parametreleri Üzerine Etkilerinin İncelenmesi ve Optimizasyonu**
DALGIÇ L., ÖZKAN G., KARACABEY E.
SÜLEYMAN DEMİREL ÜNİVERSİTESİ ZİRAAT FAKÜLTESİ DERGİSİ, vol.11, no.2, pp.21-24, 2016 (Other Refereed National Journals)
- XIII. **Kızartılmış Kabak Dilimi Üretiminde Mikrodalga Destekli Ön Kurutma ve Derin Kızartma İşlem Koşullarının Optimizasyonu**
KARACABEY E., Özçelik Ş. G. , Turan M. S. , BALTACIOĞLU C., KÜÇÜKÖNER E.
Academic Food Journal, vol.14, no.2, pp.141-150, 2016 (Other Refereed National Journals)
- XIV. **Rosemary Aromatization of Extra Virgin Olive Oil and Process Optimization Including Antioxidant Potential and Yield**
KARACABEY E., ÖZKAN G., Dalgıç L., Sermet S. O.
Turkish Journal of Agriculture - Food Science and Technology, vol.4, no.8, pp.628-635, 2016 (Other Refereed National Journals)
- XV. **Çeşit Olgunluk ve Yoğurma Şartlarının Zeytinyağı Polifenol Miktarı ve Profili Üzerine Etkileri**
SERMET S. O. , ÖZKAN G., KARACABEY E.
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- XVI. **Mikrodalga Destekli Soxhlet Cihazı ile Fındık Yağı Ekstraksiyonunun Yanıt Yüzey Yöntemi ile Optimizasyonu**
Tunç İ., Çalışkan F., ÖZKAN G., KARACABEY E.
Academic Food Journal, vol.12, no.1, pp.20-28, 2014 (Other Refereed National Journals)
- XVII. **Zeytin Yağı Üretiminde Ürün Standardizasyonu ve Proses Optimizasyonu**
KARACABEY E.
Zeytin ve Zeytinyağı Akdeniz Kültürü Dergisi, vol.7, no.30, pp.78-82, 2014 (National Non-Refereed Journal)
- XVIII. **TRADITIONAL FRUIT PRODUCTS FRUIT LEATHERS WITH A NEW POTENTIAL MEMBER GOLDENBERRY LEATHER**
KÜÇÜKÖNER E., KARACABEY E., Kara O.
Journal of International Scientific Publications: Agriculture and Food, vol.1, no.2, pp.275-283, 2013 (Refereed Journals of Other Institutions)
- XIX. **THE INFLUENCES OF TEMPERATURE AND SOLUBLE SOLID CONCENTRATION OF CLARIFIED FRUIT JUICES ON THE PHYSICAL PROPERTIES**
KARACABEY E., ARTIK N., BAYINDIRLI L.
Journal of International Scientific Publications: Agriculture and Food, vol.1, no.2, pp.199-209, 2013 (Refereed Journals of Other Institutions)

- XX. **Microwave Drying of Jerusalem Artichoke *Helianthus tuberosus* L**
KARACABEY E., BALTACIOĞLU C., ÇEVİK M.
Academic Food Journal, vol.9, no.6, pp.13-22, 2011 (Other Refereed National Journals)

Books & Book Chapters

- I. **Chestnut (*Castanea sativa*) Oil**
KIRALAN M., KIRALAN S. S. , ÖZKAN G., KARACABEY E.
in: Fruit Oils: Chemistry and Functionality, Mohamed Fawzy Ramadan, Editor, Springer, Cham, pp.199-208, 2019
- II. **Chestnut (*Castanea sativa*) Oil**
KIRALAN M., KIRALAN S. S. , ÖZKAN G., KARACABEY E.
in: Fruit Oils: Chemistry and Functionality, Ramadan, Mohamed Fawzy, Editor, Springer, pp.199-208, 2019

Refereed Congress / Symposium Publications in Proceedings

- I. **Effect of Electrical Potential and Temperature on Rehydration Behaviour of Pasta during Ohmic Heating and Soaking**
TURGUT Y., TURGUT S. S. , KÜÇÜKÖNER E., KARACABEY E.
4th International Conference on Engineering Technology and Applied Sciences, 24 - 28 April 2019
- II. **Conventional drying of tomato quarters after carbonic maceration pretreatment**
AKYOL N., ÖZÇELİK M. M. , KÜÇÜKÖNER E., KARACABEY E.
2019 6th International Conference on Food Security and Nutrition, 8 - 10 April 2019
- III. **Changes in The Quality Attributes of Olive Oil During Frying of Potato Chips**
ZEYNEP Ö., MÜZEYYEN MERİÇ Y., TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.
ICAGAS 2018, 7 - 09 November 2018
- IV. **Characterization of Orange Peel Powder**
İŞLEK H., MERVE Ö., VAHİDDİN A., TURGUT S. S. , KÜÇÜKÖNER E., KARACABEY E.
ICAGAS 2018, 7 - 09 November 2018
- V. **Evaluation of Textural and Some Physical Properties of Oleomargarine Formulated with Sunflower and Sesame Oil**
ÇEVİK Ş., ÖZKAN G., KARACABEY E.
ICONST 2018 International Conference on Science and Technology, Prizren, Serbia And Montenegro, 5 - 09 September 2018, pp.171
- VI. **Evaulation of Texturel Properties of Oleomargarine Formulated with Different Edible Oils and Bee Wax.**
ÇEVİK Ş., ÖZKAN G., KARACABEY E.
2. International Conference on Agriculture, Forest, Food, Veterinary Sciences and Technologies (ICAFOF-2018), Çeşme, Turkey, 2 - 05 May 2018, pp.536
- VII. **Texturel Properties of Formulated Oleomargarine using Carnauba Wax and Edible Oils, Refined and Cold Pressed.**
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- VIII. **Effect of Carbonic Maceration Pre-treatment on Quality Characteristics of French Fries and a Numerical Approach for Prediction of Moisture and Temperature Distribution**
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- IX. **Determiation of Physical Properties of Falafel (fried chickpea balls) Under the Effect of Different**

Cooking Techniques

ISMAIL M. M. , TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.

2018 5th International Conference on Food Security and Nutrition (ICFSN 2018), KOPENHAG, Denmark, 9 - 11 April 2018

- X. **Ohmik Isıtma İşlemi ve Gıda Endüstrisinde Kullanım Alanları**
TURGUT Y., TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.
İLERİ TEKNOLOJİLER V. ÇALIŞTAYI, İstanbul, Turkey, 23 October 2017
- XI. **Gıda İşlemlerinin Değerlendirilmesinde Kemometrik Yöntemler**
TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.
İLERİ TEKNOLOJİLER V. ÇALIŞTAYI, İstanbul, Turkey, 23 October 2017
- XII. **Characerization of Seed and Essential Oils of Four Phlomis species from Turkey**
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15 th Euro Fed Lipid Congress, Uppsala, Sweden, 27 - 30 August 2017, pp.305
- XIII. **Optimization of Olive Oil Extraction Process by Response Surface Methodology. ,**
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15 th Euro Fed Lipid Congress, Uppsala, Sweden, 27 - 30 August 2017, pp.319
- XIV. **Production Optimization of Gooseberry Flavored Olive Oil.**
DALGIÇ L., ÖZKAN G., KARACABEY E.
15 th Euro Fed Lipid Congress, Uppsala, Sweden, 27 - 30 August 2017, pp.324
- XV. **Optimization of Phenolic Compounds in Virgin Olive Oil.**
SERMET S. O. , ÖZKAN G., KARACABEY E.
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- XVI. **Characterization of seed and essential oils of four Phlomis species from Turkey. s, İSVEÇ, Uppsala, pp.305-305, 27-30 August, 2017. (Poster presentation-Abstract) OILS-006.**
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- XVII. **Effect of Egg White and Carboxymethyl Cellulose Addition as a Foaming Agent on Drying Characteristics of Orange Juice**
SARIKAPLAN H., YILDIZ S., TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.
6th INTERNATIONAL CONGRESS ON FOOD TECHNOLOGY6, Atina, Greece, 18 - 19 March 2017
- XVIII. **Effects of Carbonic Maceration Pretreatment on Bioactives Content and Antioxidant Activity of Black Carrots Extracts**
ÇABUK G., TURGUT S. S. , KARACABEY E.
6th INTERNATIONAL CONGRESS ON FOOD TECHNOLOGY6, Atina, Greece, 18 - 19 March 2017
- XIX. **Influences of Different Drying Techniques on Carotenoid and Tocopherol contents of Cape Gooseberry (Physalis peruviana L.) Fruits**
ÇINAR F., TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.
6th INTERNATIONAL CONGRESS ON FOOD TECHNOLOGY6, Atina, Greece, 18 - 19 March 2017
- XX. **Apricot Kernel Oil Extraction Using Ultrasound and Microwave Assisted Extraction Methods and Investigation Some Parameters**
ÖZÇELİK M. M. , KÜÇÜKÖNER E., KARACABEY E.
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- XXI. **Carbonic Maceration A Novel Pre Treatment for Food Drying**
TURGUT S. S. , KÜÇÜKÖNER E., KARACABEY E.
2nd INTERNATIONAL TURKIC WORLD CONFERANCE ON CHEMICAL SCIENCES AND TECHNOLOGIES, 26 - 30 October 2016
- XXII. **Noktasal Odaklı Sıcaklık Kontrollü Mikrodalga Sistemi Geliştirilmesi ve Üzüm Bioaktiflerinin Ekstraksiyonunda Kullanımı**
KARACABEY E., AKBAYRAK S., GEÇİN M., DURAK E.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016
- XXIII. **Optimization of Total Drying Time of Carbonic Maceration Pre Treated Tomatoes Using Response**

Surface Methodology

TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.

IUFOST 2016. 18 th. World Congress of Food Science and Technology, 21 - 26 August 2016

- XXIV. **Optimization of total drying time of carbonic maceration pre treated tomatoes using response surface methodology**
TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.
IUFoST 2016, 18th World Congress of Food Science and Technology, 21 - 25 August 2016
- XXV. **Influence of carbonic maceration on the drying kinetics of apple slices**
KARACABEY E., TURGUT S. S. , CAMUZCU S., KULP İ., DUMAN E.
IFT16 Annual Event, Chicago, United States Of America, 16 - 19 July 2016
- XXVI. **Görüntü İşleme Sistemleri ve Gıda Endüstrisinde Kullanım Alanları**
TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.
IV. İleri Teknolojiler Çalıştayı, Turkey, 14 - 16 October 2014
- XXVII. **The Effect of Different Blanching Methods on Physical and Biochemical Properties of Green Beans**
Yılmaz Ü., TURGUT S. S. , KARACABEY E., KÜÇÜKÖNER E.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", 1 - 04 October 2015
- XXVIII. **The Effect of Refrigerated Storage on Microwave Pre Dried Carrot and Zucchini Chips**
Şehriban Gül ö., Merve Seçil T., KARACABEY E., BALTACIOĞLU C., KÜÇÜKÖNER E.
The 3 nd. International Symposium on Traditional Foods from Adriatic to Caucasus., 1 - 04 October 2015
- XXIX. **A new standpoint to Lokum Turkish Delight Usage of Pekmez and Tahini**
AYDOĞMUŞ E., ÇABUK G., KARACABEY E., TURGUT S. S.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015
- XXX. **The Influences of Storage on Conventionally Pre Dried Carrot and Zucchini Slices**
Turan M. S. , Özçelik Ş. G. , KARACABEY E., BALTACIOĞLU C., KÜÇÜKÖNER E.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015
- XXXI. **The effect of refrigerated storage on microwave pre dried carrot and zucchini chips**
Özçelik Ş. G. , Turan M. S. , KARACABEY E., BALTACIOĞLU C., KÜÇÜKÖNER E.
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- XXXII. **Changes in Textural Properties of Zucchini Slices with Deep Fat Frying**
KARACABEY E., Özçelik Ş. G. , Turan M. S. , BALTACIOĞLU C., KÜÇÜKÖNER E.
ICNFS 2015 : 17th International Conference on Nutrition and Food Sciences, Zürich, Switzerland, 29 - 30 July 2015
- XXXIII. **Control of Oil Content of Fried Zucchini Slices by Partial Predrying and Process Optimization**
KARACABEY E., Özçelik Ş. G. , Turan M. S. , BALTACIOĞLU C., KÜÇÜKÖNER E.
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- XXXIV. **Changes in Textural Properties of Zucchini Slices Under Effects of Partial Predrying and Deep Fat Frying**
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ICNFS 2015 : 17th International Conference on Nutrition and Food Sciences, Zürich, Switzerland, 29 - 30 July 2015
- XXXV. **Optimization of textural properties of predried and deep fat fried carrot slices as a function of process conditions**
BALTACIOĞLU C., KARACABEY E., KÜÇÜKÖNER E.
5. Euro-Global Summit and Expo on Food and Beverages, Alicante, Spain, 16 - 18 June 2015
- XXXVI. **Osmotik Dehidrasyon Uygulanmış Limon Dilimlerinin Konveksiyonel Kurutma Kinetikleri ve Modellenmesi**
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