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Education Information

Post Graduate, Suleyman Demirel University, Fen Bilimleri Enstitüsü, Turkey 2014 - 2016

Under Graduate, Ankara University, Faculty Of Engineering, Department Of Food Engineering, Turkey 2007 - 2012

Research Areas

Food Engineering, Engineering and Technology

Academic Titles / Tasks

Research Assistant PhD, Suleyman Demirel University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2014 - Continues

Research Assistant, Kilis 7 Aralık University, Mühendislik-Mimarlık Fakültesi, Gıda Mühendisliği Bölümü, 2013 - 2014

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

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- XXV. **Osmotik Dehidrasyon Uygulanmış Limon Dilimlerinin Konveksiyonel Kurutma Kinetikleri ve Modellenmesi**
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- XXVI. **Osmotik Dehidrasyon İşleminin Limon Dilimlerinin Fiziksel ve Fizikokimyasal Özellikleri Üzerine Etkisi**

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XXVIII. Gıda Ürünlerinde Osmotik Dehidrasyon

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9th Baltic Conference on Food Science and Technology, 8 - 09 May 2014

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