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EDUCATION:

<u>Degree</u>	<u>Department /Program</u>	<u>Üniversity</u>	<u>Year</u>
B.Sc.	Food Engineering	METU Gaziantep Engineering Faculty	1991
M.Sc.	Food Engineering	Gaziantep Üniversitesi	2004
Name of thesis : Effect of different milling systems on selected quality parameters of bulgur			
Advisor:(MEHMET DURDU ÖNER)			
PhD	Food Engineering	Gaziantep Üniversitesi	2011
Name of thesis: Application of thermosonication to improve soaking and cooking properties of chickpea			
Advisor: MEHMET DURDU ÖNER			

EMPLOYMENT :

<u>Title</u>	<u>Place of duty</u>	<u>Years</u>
Production Engineer	Turna Oil Inc. Co. Nizip/Gaziantep	1991-1992
Production Manager	Baltacioğulları Milk company . Mustafakemalpaşa/Bursa	1993-1994
Production Manager	Karsa Biscuit Inc. Co. Karaman	1994-1997
Quality Control Manager	Saray Biscuit Inc. Co. Karaman	1997-1998
Lecturer	Vocational School in Nizip, Gaziantep Üniversitesi	1998-2011
Dr. Lecturer	Vocational School in Nizip, Gaziantep Üniversitesi	2011-2012
Assist. Prof.	Harran Üniversitesi, Faculty of Agriculture, Food Engineering Department	2012-2016
Assist. Prof.	Harran Üniversitesi, Faculty of Engineering, Food Engineering Department	2016-2019
Assoc. Prof.	Harran Üniversitesi, Faculty of Engineering, Food Engineering Department	2018-

ADMINISTRATIVE TASKS :

<u>Duty</u>	<u>Place of Duty</u>	<u>Years</u>
Assistant manager	Vocational School in Nizip, Gaziantep University	2000-2004
Head of department	Vocational School in Nizip, Gaziantep University	2011-2012
Editor of Food Engineering department	Harran Journal of Agricultural and Food Science, Harran University	2014-.....

MANAGED THESES :

1. **Nebahat ÇELEBİ**, ‘‘ Effects of Chickpea Flour on Quality Characteristics of Siverek Bread’’, **2015, Şanlıurfa**
2. **Ayşegül Şamil KAYA**, ‘Effect of chickpea on Noodle Quality’’, **2018, Şanlıurfa**
3. **Hacer ÖZTÜRK**, ‘‘ Investigation of effects of ultrasoun on water absorption and cooking quality of cowpea’’, **2019, Şanlıurfa.**
4. **Zana KARABOĞA**, ‘‘ Investigation of the effect of different dryers and ultrasonic pretreatment on corn drying’’, **2019, Şanlıurfa**

RESEARCH PROJECTS:

1. Effects of Chickpea Flour on Quality Characteristics of Siverek Bread **BAP project No: 13104, 2015**
2. Effects of Corn and Chickpea flours on quality of Mardin Peksimet **BAP project No: 13114, 2015**
3. Effect of chickpea on Noodle Quality, **BAB project no:16210, 2018.**
4. Investigation of effects of ultrasoun on water absorption and cooking quality of cowpea, **BAB project no:16209, 2019.**
5. Research of the effects of Ultrasound on water absorption and textural quality of Cowpea, **BAB project no:17007, 2017.**
6. Investigation of the effect of ultrasound on the drying of corn, **BAB project no: 18173, continued.**

UNDERGRADUATE AND GRADUATE COURSES :

<u>UNDERGRADUATE</u>	<u>WEEKLY HOURS</u>
MATERIAL AND ENERGY BALANCES	3
HEAT TRANSFER	3
THERMODYNAMICS	3
MASS TRANSFER	3
<u>GRADUATE</u>	
FERMENTED PRODUCTS IN CEREAL TECHNOLOGY	3
SPECIAL PRODUCTS IN CEREAL TECNOLOGY	3
SOFT WHEAT PRODUCTS TECHNOLOGY	3
DRYING AND STORAGE OF GRAINS AND OIL SEEDS	3

PUBLICATIONS :

A. Articles published in international journals (indexed in SCI, SSCI, AHCI) :

- A.1. Yıldırım, A.,** Bayram M. and Öner M.D. (2008). Ternary milling of bulgur with four rollers. *Journal of Food Engineering*, 84(3), 394-399.
- A.2. Yıldırım, A.,** Bayram M. and Öner M.D. (2008). Bulgur milling using a helical disc mill. *Journal of Food Engineering*, 87(4), 564-570.
- A.3. Yıldırım, A.,** Öner M.D. and Bayram M. (2010). Modeling of Water Absorption of Ultrasound Applied Chickpeas (*Cicer aritenium L.*) Using Peleg’s Equation. *Journal of Agricultural Sciences*, 16, 278-286.
- A.4. Yıldırım, A.,** Öner M.D. and Bayram M. (2011). Fitting Fick’s Model to Analyze Water Diffusion into Chickpeas During Soaking with Ultrasound Treatment. *Journal of Food Engineering*, 104(1), 134-142.
- A.5. Yıldırım, A.,** Öner M.D. and Bayram M. (2013). Effect of Soaking and Ultrasound Treatments on Texture of Chickpea, *Journal of Food Science and Technology*. 50(3), 455-465.
- A.6. Yıldırım, A.** and Öner, M.D. (2015). Electrical conductivity, water absorption, leaching and color change of chickpea (*cicer arietinum l.*) during soaking with ultrasound treatment, *International journal of Food properties*. 18(6), 1359–1372.

- A.7. Yıldırım, A.** (2017). Hydration kinetics of some durum and bread wheat varieties grown in south-eastern region of turkey. *Journal of the Chemical Society of Pakistan*. 39(5), 347-351.
- A.8. Yıldırım, A.** (2018). Kinetics and thermodynamic properties of parboiled Burgos wheat (*Triticum Durum*) in Turkey during drying. *Applied Ecology and Environmental Research*. 16 (1), 495-510.
- A.9. Dağhan, Ş., Yıldırım, A., Yılmaz, F.M., Vardin, H. and Karaaslan, M.** (2018). The effect of temperature and method of drying on isot (urfa pepper) and its vitamin C degradation kinetics. *Italian Journal of Food Science*, 30(3), 504-521.

B. Papers Published in International Proceedings:

- B.1. Yıldırım, A., Bayram, M. & Öner, M. D.** 2006. The Application Of An Ultrasonic System To Improve Legume Cooking Properties. Fifth European Young Cereal Scientists and Technologists Workshop, 35, July 5-7, Gaziantep. (Abstract, poster)
- B.2. Yıldırım, A., Bayram, M. & Öner, M. D.** 2006. The effect of the specially designed disc milling system on the selected quality parameters of bulgur. Fifth European Young Cereal Scientists and Technologists Workshop, 36, July 5-7, Gaziantep. (Abstract, poster)
- B.3. Yıldırım, A.** 2016. Dehydration Kinetics of Bulgur: Effect of Dryer and Temperature. International Multidisciplinary Eurasian Congress, July 11-13, pp:13-27, Odessa, Ukrayna. (Oral, Full text)
- B.4. A Yıldırım, İ Hayoğlu, AF Atasoy.** 2017. Water Diffusion Of Ultrasound Applied Cowpeas During Soaking. III International Conference on Engineering and Natural Sciences (ICENS-2017). pp:522, 3-7 May-Session F, Budapest, Hungary. (Oral, Abstract)
- B.5. Ali Yıldırım, A.Ferit Atasoy.** 2017. Water Diffusion of Parboiled Wheat During Drying. International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017 Cappadocia / Turkey), 15-17 May, 2017, Session 2C, pp:39, Nevşehir-Turkey. (Abstract, oral)
- B.6. Ali Yıldırım, Bülent Başyigit, İbrahim Hayoğlu, A.Ferit Atasoy.** 2017. Effect of Chickpea Flour on Quality Characteristics of Mardin Peksimet. International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017 Cappadocia / Turkey), 15-17 May, 2017, Session 5A, Nevşehir-Turkey. (Abstract, oral)
- B.7. Ali Yıldırım, Aziz Korkmaz, İbrahim Hayoğlu, Bülent Başyigit, A.Ferit Atasoy.** 2017. Some Quality Characteristics of Homemade Isot. International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017 Cappadocia / Turkey), 15-17 May, 2017, Session 6A, Nevşehir-Turkey. (Abstract, oral)
- B.8. Aziz Korkmaz, Ali Yıldırım, İbrahim Hayoğlu, Bülent Başyigit, A.Ferit Atasoy.** 2017. Nonenzymatic Browning Kinetics of Traditional Isot Production During Sun Drying. International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017 Cappadocia / Turkey), 15-17 May, 2017, Session 6A, Nevşehir-Turkey. (Abstract, oral)
- B.9. İbrahim Hayoğlu, Bülent Başyigit, Ali Yıldırım, A.Ferit Atasoy.** 2017. Investigation of Chemical Properties of Herby Cheeses with Melengic (*Pistacia terebinthus*). 1. Uluslararası Tıbbi ve Aromatik Bitkiler Kongresi(TABKON'17), 09-12 Mayıs 2017, pp.64, Konya, TÜRKİYE. (Abstract, oral)
- B.10. Bülent Başyigit, İbrahim Hayoğlu, Ali Yıldırım, A.Ferit Atasoy.** 2017. Production of Bar with Fruit. 1. Uluslararası Tıbbi ve Aromatik Bitkiler Kongresi(TABKON'17), 09-12 Mayıs 2017, pp. 102, Konya, TÜRKİYE. (Abstract, oral)
- B.11. Ali Yıldırım, Nebahat Çelebi, Ahmet Ferit Atasoy.**2018. Effects of Chickpea Flour on Quality Characteristics of Siverek Flat Bread. UGAP2018 - 1st International GAP Agriculture and Livestock Congress, April 25 - 27, 2018, pp. 8, Şanlıurfa, Turkey. (Oral, Full text)
- B.12. Ali Yıldırım, Ayşegül Kaya, Ahmet Ferit Atasoy.**2018. Effect of Chickpea Flour on Quality Characteristics of Noodle. UGAP 2018 - 1st International GAP Agriculture and Livestock Congress, April 25 - 27, 2018, pp. 18, Şanlıurfa, Turkey. (Oral, abstract)
- B.13. Ali Yıldırım, Mustafa Bayram, Birsen Laftan.** 2018. Screen Analysis Problems in Bulgur Industry. UGAP 2018-1st International GAP Agriculture and Livestock Congress, April 25 - 27, 2018, pp. 532, Şanlıurfa, Turkey. (Poster, abstract)
- B.14. Ali Yıldırım, Mustafa Bayram, Mustafa Çağrı Demir.** 2018. A Research on Sake Production from Karacadağ Rice Variety Produced in Turkey. UGAP 2018- 1st International GAP Agriculture and Livestock Congress, April 25 - 27, 2018, pp. 533, Şanlıurfa, Turkey. (Poster, abstract)

- B.15. Ali Yıldırım**, Mustafa Bayram, İslim Dayıoğlu. **2018**. Solid Handling Properties of Durum and Bread Wheat. UGAP 2018-1st International GAP Agriculture and Livestock Congress, April 25-27, 2018, pp. 534, Şanlıurfa, Turkey. (Poster, abstract).
- B.16. Ali Yıldırım**, Servet Samakli, Ahmet Ferit Atasoy. **2018**. Phenylketonuria (PKU): Causes, Symptoms, Diagnosis, Metabolism, Treatments and Production of Phenylalanine-Free Foods. UGAP 2018-1st International GAP Agriculture and Livestock Congress, April 25-27, 2018, pp. 562, Şanlıurfa, Turkey. (Poster, abstract).
- B.17.** Aziz Korkmaz, **Ali Yıldırım**, İbrahim Hayoğlu, Bülent Başyigit, Ahmet Ferit Atasoy. **2018**. Degradation Kinetics of Carotenoids During Sun Drying of Red Pepper. GAPYENEV-2018 International Renewable Energy and Energy Efficiency Congress, May 10-12, 2018, pp., Şanlıurfa, Turkey. (Oral, abstract)
- B.18.** Aziz Korkmaz, **Ali Yıldırım**, İbrahim Hayoğlu, Bülent Başyigit, Ahmet Ferit Atasoy. **2018**. Volatiles Compound Changes During Sun Drying of Red Pepper. GAPYENEV-2018 International Renewable Energy and Energy Efficiency Congress, May 10-12, 2018, pp. , Şanlıurfa, Turkey. (Oral, abstract)

C) Articles published in national journals:

- C.1. Yıldırım, A.,** Bayram, M. & Öner, M.D. (2012). Hydration kinetics of ultrasound treated chickpeas (*Cicer arietinum* L.) during soaking. *Harran Journal of Agricultural and Food Science*. 16(4), 25-35.
- C.2.** Hepsağ, F., **Yıldırım, A.,** Gölge, Ö. ve Hayoğlu, İ. 2016. Determination of Sulfurdioxide Residue Levels in Dried Apricots Produced and Consumed in Turkey. *Harran Journal of Agricultural and Food Science*. 20(1), 7-11.
- C.3. Yıldırım, A.,** Çetin, S., Öğretmen, H., Sarı, P. ve Hayoğlu, İ. 2016. Usage of Pomegranate in Chocolate Production. *Harran Journal of Agricultural and Food Science*. 20(1), 12-19.
- C.4.** Karaaslan, M., **Yıldırım, A.** Ve Vardin, H. 2016. Improvement of Rehydration Capacity of Dried Onions by Using Different Dehydration Techniques and Pre-treatment Applications. *Harran Journal of Agricultural and Food Science*. 20(3), 12-19.
- C.5.** A. Ferit ATASOY, İbrahim HAYOĞLU, Aziz KORKMAZ, Esra KARA, **Ali YILDIRIM**. 2017. A Research on The Determination of Aflatoxin Content of Traditional Home Made Isot . *Harran Journal of Agricultural and Food Science*. 21(1), 35-40.
- C.6. Yıldırım, A.,** A.Ferit ATASOY. 2017. Change in Weight and Dimensions of Cowpea (*Vigna unguiculata* L. Walp.) during Soaking. *Harran Journal of Agricultural and Food Science*. 21(4),420-430.

D. Papers Puplicated in National Proceedings:

- D.1. Yıldırım, A.,** Bayram, M. ve Öner M. D. (2006). Özel Olarak Tasarlanmış Diskli Değirmenin Bulgurda Belirlenmiş Kalite Faktörleri Üzerindeki Etkileri. Türkiye 9.Gıda Kongresi, 763-766, 24-26 Mayıs, Bolu. (Full text, poster)
- D.2. Yıldırım, A.,** Bayram, M. ve Öner M. D. (2006). Ultrasonik Ses algalarının Bakliyatların Kolay İşlenebilir Hale Getirilmesinde Kullanılma Olasılıkları. Türkiye 9.Gıda Kongresi, 783-786, 24-26 Mayıs, Bolu. (Full text, poster)
- D.3. Yıldırım, A.,** Bayram, M. ve Öner M. D. (2006). Bakliyatların İşlenmesinde Yaşanan Sorunlar ve Çözüm Önerileri. Hububat-2006, Hububat Ürünleri Teknolojisi Kongresi, 336-344, 7-8 Eylül, Gaziantep. (Full text, poster)
- D.4. Yıldırım, A.,** Bayram, M. ve Öner M. D. (2006). Bulgurun Öğütülmesinde Diskli ve Valsli Değirmen Kullanımı Üzerine Araştırma. Hububat-2006, Hububat Ürünleri Teknolojisi Kongresi, 345-354, 7-8 Eylül, Gaziantep. (Full text, poster)
- D.5. Yıldırım, A.,** Bayram, M. Ve Öner M. D. (2009). Nohuttaki (*Cicer arietinum* L.) Su Difüzyon Katsayılarına Sıcaklık ve Ultrasonik Ses Dalgalarının Etkisi. 6. Gıda Mühendisliği Kongresi, 31-40, 6-8 Kasım, Antalya/Kemer. (Full text, oral)
- D.6.** Ayşe Fulya Habiboğlu, **Ali Yıldırım**, Zana Karaboğa, Ahmet Ferit Atasoy. **2016**. Antifiriz Proteinler ve Gıdalarda Kullanımı. Türkiye 12. Gıda Kongresi, pp:232. 05-07 Ekim 2016; Trakya Üniversitesi, Edirne(Abstract-Poster).
- D.7. Ali Yıldırım**, Zana Karaboğa, Ayşe Fulya Habiboğlu, Ahmet Ferit Atasoy. (2016). Mardin Peksimet (Bakısma). Türkiye 12. Gıda Kongresi, pp:250, 05-07 Ekim 2016; Trakya Üniversitesi, Edirne(Abstract-Poster).
- D.8. Ali Yıldırım**, Zana Karaboğa, Ayhan Atlı. (2016). Kuskus. Türkiye 12. Gıda Kongresi, pp:251, 05-07 Ekim 2016; Trakya Üniversitesi, Edirne (Abstract-Poster).

E. Other Publications:

E.1. Yildirim, A. & Öner, M.D. 2013. *Thermosonication in Pulses: Application of Thermosonication to Chickpeas*. LAP Lambert Academic Publishing, ISBN: 978-3-659-42659-9, Saarbrücken, 208 p.