

Adı Soyadı	Makale veya Bildiri Başlığı	Yayın Yılı	Dergi veya Kongre Adı	İndeks
A.Sabri Ünsal	Nutritional, chemical and cooking properties of noodles enriched with terebinth ( <i>Pistacia Terebinthus</i> ) fruits roasted at different temperatures.	2022	Food Science and Technology	SCI-E
A.Sabri Ünsal	Effects of Wheat Maturation Stage And Cooking Method on Physical And Chemical Properties of Fırıks	1999	Food Chemistry	SCI-E
Ali Yıldırım	Influence of temperature, ultrasound, and variety on moisture diffusivity and thermodynamic properties of some durum wheat varieties during hydration	2022	Journal of Food Processing and Preservation	SCI-E
Ali Yıldırım	Moisture diffusivity, hardness, gelatinization temperature, and thermodynamic properties of ultrasound assisted soaking process of cowpea	2021	Journal of Food Process Engineering	SCI-E
Ali Yıldırım	The Effect of Temperature and Method of Drying on Isot (Urfa Pepper) and Its Vitamin C Degradation Kinetics	2018	Italian Journal of Food Science	SCI-E
Ali Yıldırım	Kinetics and Thermodynamic Properties of Parboiled Burgos Wheat ( <i>Triticum Durum</i> ) in Turkey during Drying	2018	Applied Ecology and Environmental Research	SCI-E
Ali Yıldırım	Hydration Kinetics of Some Durum and Bread Wheat Varieties Grown in South-Eastern Region of Turkey	2017	Journal of The Chemical Society of Pakistan	SCI-E
Ali Yıldırım	Electrical Conductivity, Water Absorption, Leaching, and Color Change of Chickpea ( <i>Cicer arietinum</i> L.) during Soaking with Ultrasound Treatment	2015	International Journal of Food Properties	SCI-E
Ali Yıldırım	Effect of soaking and ultrasound treatments on texture of chickpea	2013	Journal of Food Science and Technology-Mysore	SCI-E

Ali Yıldırım	Fitting Fick's model to analyze water diffusion into chickpeas during soaking with ultrasound treatment	2011	Journal of Food Engineering	SCI
Ali Yıldırım	Modeling of Water Absorption of Ultrasound Applied Chickpeas ( <i>Cicer arietinum</i> L.) Using Peleg's Equation	2010	Journal of Agricultural Sciences-Tarım Bilimleri Dergisi	SCI-E
Ali Yıldırım	Bulgur milling using a helical disc mill	2008	Journal of Food Engineering	SCI
Ali Yıldırım	Ternary milling of bulgur with four rollers	2008	Journal of Food Engineering	SCI
Çağım Akbulut Çakır	A comparison of the acid gelation properties of nonfat cow, sheep, and goat milk with standardized protein contents	2021	Journal of Food Processing and Preservation	SCI-E
Çağım Akbulut Çakır	Effect of <i>Oryctolagus cuniculus</i> (rabbit) rennet on the texture, rheology, and sensory properties of white cheese	2018	Food Science and Nutrition	SCI-E
Çağım Akbulut Çakır	Evaluation of X-ray fluorescence spectroscopy as a method for the rapid and direct determination of sodium in cheese	2015	Journal of Dairy Science	SCI-E
Çağım Akbulut Çakır	Impact of grating size on the texture and melting properties of reformed non-fat cheese	2011	Milchwissenschaft	SCI-E
Çağım Akbulut Çakır	Impact of whey pH at drainage on the physicochemical, sensory, and functional properties of mozzarella cheese made from buffalo milk	2007	Journal of Agricultural and Food Chemistry	SCI-E
İbrahim Abdülhey HAYOĞLU	Spectroscopic (LC-ESI-MS/MS, FT-IR, NMR) and functional characterization of fruit seed oils extracted with green technology: A comparative study with <i>Prunus cerasus</i> and <i>Punica granatum</i> oils	2021	<u>Journal of Food Processing and Preservation</u>	SCIE

İbrahim Abdülhey HAYOĞLU	Optimization and comparison of three cooking methods for wheat flour-oyster mushroom (P. ostreatus) powder composite chips	2020	<u>Journal of Food Processing and Preservation</u>	SCIE
İbrahim Abdülhey HAYOĞLU	Liquorice (glycyrrhiza glabra l.) root sherbet (extract): Microencapsulation and storage stability	2019	<u>Acta Alimentaria</u>	SCIE
İbrahim Abdülhey HAYOĞLU	Physical and chemical properties of some pistachio varieties (Pistacia vera L.) and oils grown under irrigated and non-irrigated conditions in Turkey	2018	<u>Quality Assurance and Safety of Crops and Foods</u>	SCIE
İbrahim Abdülhey HAYOĞLU	A Novel Spice: Pickled Pepper Powder and Some Quality Aspects	2017	<u>Polish Journal of Food and Nutrition Sciences</u>	SCIE
İbrahim Abdülhey HAYOĞLU	Cream zahter: A functional food some chemical and sensory properties	2016	<u>Current Research in Nutrition and Food Science</u>	ESCI
İbrahim Abdülhey HAYOĞLU	OPTIMIZATION OF DRYING PROCESS OF MUSHROOM POWDER PRODUCTION FROM PLEUROTUS OSTREATUS USING RESPONSE SURFACE METHODOLOGY	2015	PAMUKKALE UNIVERSITY JOURNAL OF ENGINEERING SCIENCES- PAMUKKALE UNIVERSITESI MUHENDISLIK BILIMLERI DERGISI	ESCI
İbrahim Abdülhey HAYOĞLU	Moisture adsorption characteristics of pistachio nut cream: A new food product	2012	<u>Italian Journal of Food Science</u>	SCIE
İbrahim Abdülhey HAYOĞLU	The effects of storage on colour of Spreadable pistachio nut paste	2011	<u>5th International Symposium on Pistachios and Almonds- Book Series Acta Horticulturae</u>	CPCI-S
İbrahim Abdülhey HAYOĞLU	Chemical and sensory properties of verjuice, a traditional turkish non-fermented beverage from kabarcik and yediveren grapes	2009	<u>Journal of Food Processing and Preservation</u>	SCIE

İbrahim Abdülhey HAYOĞLU	Water sorption isotherms of pistachio nut paste	2007	<u>International Journal of Food Science and Technology</u>	SCIE
İbrahim Abdülhey HAYOĞLU	The effect of the different packaging and storage conditions on the quality of pistachio nut paste	2007	<u>Journal of Food Engineering</u>	SCIE
Bülent Başıyigit	Enhancing thermal and emulsifying resilience of pomegranate fruit protein with gum Arabic conjugation	2022	Colloids and Surfaces B: Biointerfaces	SCI-E
Bülent Başıyigit	Pressurised hot water extraction of phenolic compounds with a focus on eriocitrin and hesperidin from lemon peel	2022	International Journal of Food Science and Technology	SCI-E
Bülent Başıyigit	Ethnobotanical and Chemical Studies on Gezo Molasses From Quercus brantii Lindl. Acorns in Turkey	2021	Acta Societatis Botanicorum Poloniae	SCI-E
Bülent Başıyigit	Multivariate Analyses of the Antioxidant, Antidiabetic, Antimicrobial Activity of Pomegranate Tissues with Respect to Pomegranate Juice	2021	Waste and Biomass Valorization	SCI-E
Bülent Başıyigit	High efficiency microencapsulation of extra virgin olive oil (EVOO) with novel carrier agents: Fruit proteins	2021	Materials Today Communications	SCI-E
Bülent Başıyigit	Spectroscopic (LC-ESI-MS/MS, FT-IR, NMR) and functional characterization of fruit seed oils extracted with green technology: A comparative study with Prunus cerasus and Punica granatum oils	2021	Journal of Food Processing and Preservation	SCI-E
Bülent Başıyigit	Design of novel nutritious microcapsules comprising omega-5 fatty acids and essential amino acids by assembling pomegranate seed derived macromolecules	2021	LWT-Food Science and Technology	SCI-E
Bülent Başıyigit	Valorization of fruit processing by-products: free, esterified, and insoluble bound phytochemical	2021	Journal of Food Measurement and Characterization	SCI-E

	extraction from cherry ( <i>Prunus avium</i> ) tissues and their biological activities			
Bülent Başyiğit	Gum arabic/maltodextrin microencapsulation confers peroxidation stability and antimicrobial ability to pepper seed oil	2021	Food Chemistry	SCI-E
Bülent Başyiğit	Extraction optimization and microencapsulation of phenolic antioxidant compounds from lemon balm ( <i>Melissa officinalis</i> L.): Instant soluble tea production	2021	Journal of Food Processing and Preservation	SCI-E
Bülent Başyiğit	Biochemical, compositional, and spectral analyses of Isot (Urfa pepper) seed oil and evaluation of its functional characteristics	2020	Grasas Y Aceites	SCI-E
Bülent Başyiğit	Compositional analysis, biological activity, and food protecting ability of ethanolic extract of <i>Quercus infectoria</i> gall	2020	Journal of Food Processing and Preservation	SCI-E
Bülent Başyiğit	Wild mustard ( <i>Sinapis arvensis</i> ) parts: compositional analysis, antioxidant capacity and determination of individual phenolic fractions by LC-ESI-MS/MS	2020	Journal of Food Measurement and Characterization	SCI-E
Bülent Başyiğit	Bioactive properties of powdered peppermint and spearmint extracts: Inhibition of key enzymes linked to hypertension and type 2 diabetes	2020	Food Bioscience	SCI-E
Bülent Başyiğit	Microencapsulation of sour cherry oil by spray drying: Evaluation of physical morphology, thermal properties, storage stability, and antimicrobial activity	2020	Powder Technology	SCI-E
Bülent Başyiğit	Liquorice ( <i>Glycyrrhiza glabra</i> L.) root sherbet (extract): Microencapsulation and storage stability	2019	Acta Alimentaria	SCI-E
Bülent Başyiğit	Simultaneous extraction of phenolics and essential oil from peppermint by pressurized hot water extraction	2019	Journal of Food Science and Technology-MYSORE	SCI-E

Bülent Başığit	Application of pressurized water extraction and spray drying techniques to produce soluble spearmint tea	2018	Journal of Food Measurement and Characterization	SCI-E
Bülent Başığit	Cream zahter: A functional food some chemical and sensory properties	2016	Current Research in Nutrition and Food Science	ESCI
Ahmet Ferit Atasoy	Optimization and characterization of prebiotic concentration of edible films containing Bifidobacterium animalis subsp. lactis BB-12® and its application to block type processed cheese	2022	<u>International Dairy Journal</u>	SCI-E
Ahmet Ferit Atasoy	Evaluation of fatty acids, free fatty acids and textural properties of butter and sadeyag (anhydrous butter fat) produced from ovine and bovine cream and yoghurt	2022	<u>International Dairy Journal</u>	SCI-E
Ahmet Ferit Atasoy	The effects of production methods on the color characteristics, capsaicinoid content and antioxidant capacity of pepper spices (C. annuum L.)	2021	<u>Food Chemistry</u>	SCI-E
Ahmet Ferit Atasoy	Effects of Scalding Parameters and Ripening on the Chemical, Textural and Microstructural Properties of Urfa Cheese	2021	Journal of Agricultural Sciences	SCI-E
Ahmet Ferit Atasoy	Changes in volatile compounds, sugars and organic acids of different spices of peppers (Capsicum annuum L.) during storage	2020	<u>Food Chemistry</u>	SCI-E
Ahmet Ferit Atasoy	Novel Analyzing Approaches For Chemical Characterization Of Sunflower Oils During Deep-Frying By Ft-IR	2020	Fresenius Environmental Bulletin	SCI-E
Ahmet Ferit Atasoy	Effects of partial substitution of goat's milk for sheep's milk, cured scalding and dry salting on proteolysis in Urfa cheese	2019	Journal of Food Processing and Preservation	SCI-E

Ahmet Ferit Atasoy	Physico-chemical and sensorial properties of groundnut milk and it's yoghurt	2018	Journal of Food Measurement and Characterization	SCI-E
Ahmet Ferit Atasoy	Evaluation of the volatile compounds of fresh ripened Capsicum annum and its spice pepper (dried red pepper flakes and isot)	2017	LWT - Food Science and Technology	SCI-E
Ahmet Ferit Atasoy	Cream zahter: A functional food some chemical and sensory properties	2016	Current Research in Nutrition and Food Science	ESCI
Ahmet Ferit Atasoy	Effect of partial substitution of caprine milk for ovine milk, dry salting and cured scalding on lipolysis in Urfa cheeses	2015	International Journal of Dairy Technology	SCI-E
Ahmet Ferit Atasoy	Effects of Wild-Type Starter Culture (Artisanal Strains) on Volatile Profile of Urfa Cheese Made from Ewe Milk	2015	International Journal of Food Properties	SCI-E
Ahmet Ferit Atasoy	Evolution of proteolysis in Urfa cheese made from ewe's milk by wild type starter culture systems	2014	<u>Small Ruminant Research</u>	SCI-E
Ahmet Ferit Atasoy	Effects of partial substitution of caprine for ovine milk on the volatile compounds of fresh and mature Urfa cheeses	2013	<u>Small Ruminant Research</u>	SCI-E
Ahmet Ferit Atasoy	The effects of lipase-encapsulating carriers on the accelerated ripening of Kashar cheese	2012	International Journal of Dairy Technology	SCI-E
Ahmet Ferit Atasoy	Accelerated Kashar Cheese Ripening With Encapsulated Lipase And Protease Enzymes	2012	<u>Italian journal of food Science</u>	SCI-E
Ahmet Ferit Atasoy	Lipolysis in Urfa cheese produced from raw and pasteurized goats' and cows' milk with mesophilic or thermophilic cultures during ripening	2009	<u>Food Chemistry</u>	SCI-E
Ahmet Ferit Atasoy	The effects of carob juice concentrates on the properties of yoghurt	2009	International Journal of Dairy Technology	SCI-E
Ahmet Ferit Atasoy	Changes of composition and free fatty acid contents of Urfa cheeses (a white-brined Turkish	2008	<u>Food Chemistry</u>	SCI-E

	cheese) during ripening: Effects of heat treatments and starter cultures			
Ahmet Ferit Atasoy	Determination Of pH Change Kinetics During Different Stages Of Kashar Cheese Manufacturing From Raw And Pasteurized Milk With Addition Of Thermophilic, Mesophilic And Mixed Thermophilic Culture	2008	Journal of Food Process Engineering	SCI-E
Ahmet Ferit Atasoy	Evaluation Of pH Change Kinetics During Different Stages Of Kashar Cheese Production From Bovine, Ovine And Caprine Milk	2008	Journal of Food Processing and Preservation	SCI-E
Ahmet Ferit Atasoy	Effects of heat treatment and starter culture on the properties of traditional Urfa cheeses (a white-brined Turkish cheese) produced from bovine milk	2008	<u>Food Control</u>	SCI-E
Ahmet Ferit Atasoy	The effects of brine concentration and scalding on survival of some pathogens in urfa cheese: a traditional white-brined turkish cheese	2004	International Journal of Food Science and Technology	SCI-E
Ahmet Ferit Atasoy	Development of proteolysis in Ultrafiltered Turkish white-brined cheese- effect of brine concentration	2004	Milchwissenschaft	SCI-E
Ahmet Ferit Atasoy	Survival of Lactobacillus acidophilus LA-5 and Bifidobacterium bifidum BB-02 in white-brined cheese	2004	International Journal of Food Sciences and Nutrition	SCI-E
Ahmet Ferit Atasoy	Some properties of urfa cheese (a traditional white-brined Turkish cheese) produced from bovine and ovine milks	2002	International Journal of Dairy Technology	SCI-E
Ahmet Ferit Atasoy	Effect of addition of amino acids, treatment with $\beta$ -galactosidase and use of heat-shocked cultures on the acetaldehyde level in yoghurt	2002	International Journal of Dairy Technology	SCI-E
Mehmet Karaaslan	Enhancing thermal and emulsifying resilience of pomegranate fruit protein with gum Arabic conjugation	2022	Colloids and Surfaces B: Biointerfaces	SCI-E



Mehmet Karaaslan	Ethnobotanical and Chemical Studies on Gezo Molasses From <i>Quercus brantii</i> Lindl. Acorns in Turkey	2021	Acta Societatis Botanicorum Poloniae	SCI-E
Mehmet Karaaslan	Multivariate Analyses of the Antioxidant, Antidiabetic, Antimicrobial Activity of Pomegranate Tissues with Respect to Pomegranate Juice	2021	Waste and Biomass Valorization	SCI-E
Mehmet Karaaslan	High efficiency microencapsulation of extra virgin olive oil (EVOO) with novel carrier agents: Fruit proteins	2021	Materials Today Communications	SCI-E
Mehmet Karaaslan	Spectroscopic (LC-ESI-MS/MS, FT-IR, NMR) and functional characterization of fruit seed oils extracted with green technology: A comparative study with <i>Prunus cerasus</i> and <i>Punica granatum</i> oils	2021	Journal of Food Processing and Preservation	SCI-E
Mehmet Karaaslan	Design of novel nutritious microcapsules comprising omega-5 fatty acids and essential amino acids by assembling pomegranate seed derived macromolecules	2021	LWT-Food Science and Technology	SCI-E
Mehmet Karaaslan	Valorization of fruit processing by-products: free, esterified, and insoluble bound phytochemical extraction from cherry ( <i>Prunus avium</i> ) tissues and their biological activities	2021	Journal of Food Measurement and Characterization	SCI-E
Mehmet Karaaslan	Gum arabic/maltodextrin microencapsulation confers peroxidation stability and antimicrobial ability to pepper seed oil	2021	Food Chemistry	SCI-E
Mehmet Karaaslan	Biochemical, compositional, and spectral analyses of Isot (Urfa pepper) seed oil and evaluation of its functional characteristics	2020	Grasas Y Aceites	SCI-E
Mehmet Karaaslan	Compositional analysis, biological activity, and food protecting ability of ethanolic extract of <i>Quercus infectoria</i> gall	2020	Journal of Food Processing and Preservation	SCI-E

Mehmet Karaaslan	Microencapsulation of sour cherry oil by spray drying: Evaluation of physical morphology, thermal properties, storage stability, and antimicrobial activity	2020	Powder Technology	SCI-E
Mehmet Karaaslan	Recombinant expression and characterization of Oryctolagus cuniculus chymosin in Komagataella phaffii (Pichia pastoris)	2021	<u>Protein Expression and Purification</u>	SCI-E
Mehmet Karaaslan	Sour cherry by-products: Compositions, functional properties and recovery potentials – A review	2019	<i>Critical reviews in food science and nutrition</i>	SCI-E
Mehmet Karaaslan	Effect of Oryctolagus cuniculus (rabbit) rennet on the texture, rheology, and sensory properties of white cheese	2018	<u>Food Science &amp; Nutrition</u>	SCI-E
Mehmet Karaaslan	The effect of temperature and method of drying on isot (Urfa pepper) and its vitamin C degradation kinetics	2018	<u>Italian journal of food Science</u>	SCI-E
Mehmet Karaaslan	Synthesis and accumulation of anthocyanins in sour cherries during ripening in accordance with antioxidant capacity development and chalcone synthase expression	2016	<u>European Food Science and Technology</u>	SCI-E
Mehmet Karaaslan	Aflatoxins B1 B2 G1 and G2 contamination in ground red peppers commercialized in Sanliurfa Turkey	2015	Environmental Monitoring and Assessment	SCI-E
Mehmet Karaaslan	Antiproliferative and antioxidant activities of Turkish pomegranate Punica granatum L accessions	2014	<u>International Journal of Food Science and Technology</u>	SCI-E
Mehmet Karaaslan	Optimization of extraction parameters on the isolation of phenolic compounds from sour cherry Prunus cerasus L pomace	2015	<u>International Journal of Food Science and Technology</u>	SCI-E
Mehmet Karaaslan	Drying kinetics and thermal degradation of phenolic compounds and anthocyanins in pomegranate arils dried under vacuum conditions	2014	<u>International Journal of Food Science and Technology</u>	SCI-E

Mehmet Karaaslan	Phenolic fortification of yogurt using grape and callus extracts	2011	LWT-Food Science and Technology	SCI-E
Mehmet Karaaslan	Effects of cytokinin on callus proliferation associated with physiological and biochemical changes in <i>Vitis vinifera</i> L	2011	Acta Physiologiae Plantarum	SCI-E
Mehmet Karaaslan	Effects of rootstocks and irrigation levels on grape quality of <i>Vitis vinifera</i> L cv Shiraz	2010	A. Journal of Biotechnology	SCI-E
Mehmet Karaaslan	Characterization of an expansin gene and its ripening specific promoter fragments from sour cherry <i>Prunus cerasus</i> L cultivars	2012	Acta Physiologiae Plantarum	SCI-E
Mehmet Karaaslan	Expansins in Cherry: Expression of Expansin Proteins in Cherries and Detection of Expansin Promoter Activity Using Agroinjection	2010	Acta Horticulturae	
Mutlu Buket Akın	A comparative study on the milk yield and milk composition of two different goat genotypes under the climate of the eastern Mediterranean	2004	TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES	SCI-E
Mutlu Buket Akın	The effects of lipase-encapsulating carriers on the accelerated ripening of Kashar cheese	2012	INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY	SCI-E
Mutlu Buket Akın	The effects of different incubation temperatures on the acetaldehyde content and viable bacteria counts of bio-yogurt made from ewe's milk	2005	INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY	SCI-E
Mutlu Buket Akın	Effect of different incubation temperatures on the microflora, chemical composition and sensory characteristics of bio-yogurt	2005	ITALIAN JOURNAL OF FOOD SCIENCE	SCI-E
Mutlu Buket Akın	ACCELERATED KASHAR CHEESE RIPENING WITH ENCAPSULATED LIPASE AND PROTEASE ENZYMES	2012	ITALIAN JOURNAL OF FOOD SCIENCE	SCI-E
Mutlu Buket Akın	Effects of cysteine and different incubation temperatures on the microflora, chemical composition and sensory characteristics of bio-yogurt made from goat's milk	2007	FOOD CHEMISTRY	SCI-E

Mutlu Buket Akın	Influence of different exopolysaccharide-producing strains on the physicochemical, sensory and syneresis characteristics of reduced-fat stirred yoghurt	2009	INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY	SCI-E
Mutlu Buket Akın	Designing an industrial protocol to develop a new fat-reduced- ice cream formulation by replacing stabilizers with microbial transglutaminase enzyme	2019	MLJEKARSTVO	SCI-E
Mutlu Buket Akın	Effects of inulin and sugar levels on the viability of yogurt and probiotic bacteria and the physical and sensory characteristics in probiotic ice-cream	2007	FOOD CHEMISTRY	SCI-E
Mutlu Buket Akın	Some properties of kefir enriched with apple and lemon fiber	2017	MLJEKARSTVO	SCI-E
Mutlu Buket Akın	Effects of ascorbic acid and glucose oxidase levels on the viability of probiotic bacteria and the physical and sensory characteristics in symbiotic ice-cream	2015	MLJEKARSTVO	SCI-E
Mutlu Buket Akın	A novel functional reduced fat ice cream produced with pea protein isolate instead of milk powder	2021	JOURNAL OF FOOD PROCESSING AND PRESERVATION	SCI-E
Mutlu Buket Akın	Effects of Apricot Fibre on the Physicochemical Characteristics, the Sensory Properties and Bacterial Viability of Nonfat Probiotic Yoghurts	2019	FOODS	SCI-E
M. Serdar Akın	Some properties of urfa cheese (a traditional white-brined Turkish cheese) produced from bovine and ovine milks	2002	INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY	SCI-E
M. Serdar Akın	Effect of different incubation temperatures on the microflora, chemical composition and sensory characteristics of bio-yogurt	2005	ITALIAN JOURNAL OF FOOD SCIENCE	SCI-E
M. Serdar Akın	Effects of cysteine and different incubation temperatures on the microflora, chemical composition and sensory characteristics of bio-yogurt made from goat's milk	2007	FOOD CHEMISTRY	SCI-E

M. Serdar Akın	The effects of lipase-encapsulating carriers on the accelerated ripening of Kashar cheese	2012	INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY	SCI-E
M. Serdar Akın	Influence of different exopolysaccharide-producing strains on the physicochemical, sensory and syneresis characteristics of reduced-fat stirred yoghurt	2009	INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY	SCI-E
M. Serdar Akın	Designing an industrial protocol to develop a new fat-reduced- ice cream formulation by replacing stabilizers with microbial transglutaminase enzyme	2019	MLJEKARSTVO	SCI-E
M. Serdar Akın	ACCELERATED KASHAR CHEESE RIPENING WITH ENCAPSULATED LIPASE AND PROTEASE ENZYMES	2012	ITALIAN JOURNAL OF FOOD SCIENCE	SCI-E
M. Serdar Akın	Effects of inulin and sugar levels on the viability of yogurt and probiotic bacteria and the physical and sensory characteristics in probiotic ice-cream	2007	FOOD CHEMISTRY	SCI-E
M. Serdar Akın	Effects of inulin and different sugar levels on viability of probiotic bacteria and the physical and sensory characteristics of probiotic fermented ice-cream	2005	MILCHWISSENSCHAFT -MILK SCIENCE INTERNATIONAL	SCI-E
M. Serdar Akın	Some properties of kefir enriched with apple and lemon fiber	2017	MLJEKARSTVO	SCI-E
M. Serdar Akın	Influence of fat replacers on the chemical, textural and sensory properties of low-fat Beyaz pickled cheese produced from ewe's milk	2015	INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY	SCI-E
M. Serdar Akın	Effect of inulin and lactulose on survival of Lactobacillus acidophilus LA-5 and Bifidobacterium bifidum BB-02 in Acidophilus-Bifidus yoghurt	2005	FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL	SCI-E
M. Serdar Akın	A novel functional reduced fat ice cream produced with pea protein isolate instead of milk powder	2021	JOURNAL OF FOOD PROCESSING AND PRESERVATION	SCI-E

Hasan VARDİN	Sour Cherry By-products: Compositions, Functional Properties and Recovery Potentials–A Review	2019	<i>Critical Reviews in Food Science and Nutrition</i>	SCI-E
Hasan VARDİN	Effect of <i>Oryctolagus cuniculus</i> (rabbit) rennet on the texture, rheology, and sensory properties of white cheese	2018	Food Science & Nutrition	SCI
Hasan VARDİN	THE EFFECT OF TEMPERATURE AND METHOD OF DRYING ON ISOT (URFA PEPPER) AND ITS VITAMIN C DEGRADATION KINETICS	2018	ITALIAN JOURNAL OF FOOD SCIENCE	SCI-E
Hasan VARDİN	THE EFFECT OF BLANCHING PRE-TREATMENT ON THE DRYING KINETICS, THERMAL DEGRADATION OF PHENOLIC COMPOUNDS AND HYDROXYMETHYL FURFURAL FORMATION IN POMEGRANATE ARILS	2018	ITALIAN JOURNAL OF FOOD SCIENCE	SCI-E
Hasan VARDİN	Synthesis and accumulation of anthocyanins in sour cherries during ripening in accordance with antioxidant capacity development and chalcone synthase expression	2016	European Food Res. and Tech.	SCI-E
Hasan VARDİN	Optimization of extraction parameters on the isolation of phenolic compounds from sour cherry ( <i>Prunus cerasus</i> L.) pomace	2015	JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE	SCI-E
Hasan VARDİN	Drying kinetics and thermal degradation of phenolic compounds and anthocyanins in pomegranate arils dried under vacuum conditions	2014	INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY	SCI-E
Hasan VARDİN	<u>Antiproliferative and antioxidant activities of Turkish pomegranate (<i>Punica granatum</i> L.) accessions</u>	2014	INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY	SCI-E

Hasan VARDİN	Optimisation of pomegranate ( <i>Punica Granatum</i> L.) juice spray-drying as affected by temperature and maltodextrin content	2012	INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY	SCI-E
Hasan VARDİN	Phenolic fortification of yogurt using grape and callus extracts	2011	LWT-FOOD SCIENCE AND TECHNOLOGY	SCI-E
Hasan VARDİN	Effects of rootstocks and irrigation levels on grape quality of <i>Vitis vinifera</i> L. cv. Shiraz	2010	African Journal of Biotechnology	SCI-E
Hasan VARDİN	APPLICATION OF FOOD SAFETY AND QUALITY MANAGEMENT SYSTEMS TO BULGUR PROCESSING	2009	ITALIAN JOURNAL OF FOOD SCIENCE	SCI-E
Hasan VARDİN	Study on the Development of Pomegranate Juice Processing Technology; The Pressing of Pomegranate Fruit	2009	Acta Horticulturae	SCI-E
Hasan VARDİN	Authentication of pomegranate juice concentrate using FTIR spectroscopy and chemometrics	2008	FOOD CHEMISTRY	SCI
Hasan VARDİN	Study on the development of pomegranate juice processing technology: Clarification of pomegranate juice	2003	Nahrung-Food	SCI-E
Hasan VARDİN	Solar drying of red peppers: Effects of air velocity and product size	2007	Journal of Applied Sciences	SJR
Naciye ÜNVER	Effect of antioxidant-enriched microcrystalline cellulose obtained from almond residues on the storage stability of mayonnaise	2021	Journal of Food Processing and Preservation	SCI-E
Naciye ÜNVER	Storage stability and fatty acid composition of Sanliurfa butterfat	2021	Mljekarstvo	SCI-E
Naciye ÜNVER	Some Quality Characteristics of Sanliurfa Butterfat and Tulum Butterfat Produced in Karacadag Region	2020	KSÜ Journal of Agriculture and Nature	ESCI