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Eğitim Bilgileri

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Yüksek Lisans, Çukurova Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği, Türkiye 1995 - 1999

Lisans, İnönü Üniversitesi, Mühendislik Fakültesi, Gıda , Türkiye 1991 - 1995

Yaptığı Tezler

Doktora, Beyaz Peynir, Çukurova Üniversitesi, Ziraat Fak., Gıda Mühendisliği, 2003

Yüksek Lisans, Tereyağı, İnönü Üniversitesi, Ziraat Fak., Gıda Mühendisliği, 1999

Araştırma Alanları

Gıda Mühendisliği, Mühendislik ve Teknoloji

Akademik Unvanlar / Görevler

Prof.Dr., İnönü Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2014 - Devam Ediyor

Doç.Dr., İnönü Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2009 - 2014

Araştırma Görevlisi, İnönü Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2003 - 2009

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Mesleki Deneyim

Anabilim/Bilim Dalı Başkanı, İnönü Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2013 - Devam Ediyor

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- X. **Effect of blends of camel chymosin and microbial rennet (Rhizomucor miehei) on chemical composition, proteolysis and residual coagulant activity in Iranian Ultrafiltered White cheese**

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Toplam Atıf Sayısı (WOS):1861

h-indeksi (WOS):22