

Lect. ASLI ARSLAN KULCAN

Personal Information

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Education Information

Doctorate, Akdeniz University, Institute of Science, Gıda Mühendisliği Anabilim Dalı, Turkey 2010 - Continues

Postgraduate, Akdeniz University, Institute of Science, Gıda Mühendisliği Anabilim Dalı, Turkey 2008 - 2010

Undergraduate, Akdeniz University, Faculty of Agriculture, Gıda Mühendisliği Bölümü, Turkey 2004 - 2008

Foreign Languages

English, C1 Advanced

Dissertations

Postgraduate, Mayşe Isıtma ve Berraklaştırma Koşullarının Siyah Üzüm Suyunda Renk, Fenolik Madde ve Resveratrol Konsantrasyonu Üzerine Etkisi, Akdeniz University, Institute of Science, Gıda Mühendisliği Anabilim Dalı, 2010

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Technology, Fruits, Vegetables and Nuts, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Engineering and Technology

Academic Titles / Tasks

Research Assistant, Akdeniz University, Faculty of Engineering, Gıda Mühendisliği, 2011 - Continues

Articles Published in Other Journals

- I. **Cevap Yüzey Metodu Kullanılarak Keçiboynuzu Ekstraktında Bulunan D-Pinitolün Nanofiltrasyon Uygulamasıyla Zenginleştirilmesinin Optimize Edilmesi**
HACIOĞLU A., ASSOUMOU U., Yıldız M., ARSLAN KULCAN A., YAVUZ İ., KARHAN M.
Turkish Journal of Food and Agriculture, vol.8, no.9, pp.1846-1853, 2020 (Peer-Reviewed Journal)
- II. **Cevap Yüzey Metodu Kullanılarak Keçiboynuzu Ekstraktında Bulunan D-Pinitolün Nanofiltrasyon Uygulamasıyla Zenginleştirilmesinin Optimize Edilmesi**
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Turkish Journal of Agriculture - Food Science and Technology, vol.8, no.9, pp.1846-1853, 2020 (Peer-Reviewed Journal)
- IV. **KEÇİBOYNUZU TOZU ÜRETİMİNDE KAVURMA PROSESİ SÜRESİNCE RENK DEĞİŞİMİ VE AĞIRLIK KAYBI**
ŞAHİN NADEEM H., TOPUZ A., Arslan Kulcan A., TORUN M., ÖZDEMİR F.
GIDA, vol.42, no.3, pp.252-260, 2017 (Peer-Reviewed Journal)
- V. **COLOUR CHANGE AND WEIGHT LOSS DURING THE ROASTING PROCESS FOR PRODUCTION OF CAROB POWDER**
ŞAHİN NADEEM H., TOPUZ A., ARSLAN KULCAN A., TORUN M., ÖZDEMİR F.
Gıda, vol.42, no.3, pp.252-260, 2017 (Peer-Reviewed Journal)
- VI. **Evaluation of Biochemical and Dimensional Properties of Naturally Grown Capparis spinosa var. spinosa and Capparis ovata var. palaestina**
ULUKAPI K., Özdemir B., ARSLAN KULCAN A., TETİK N., Ertekin C., ONUS A. N.
International Journal of Agriculture Innovations and Research, vol.5, no.2, pp.195-200, 2016 (Peer-Reviewed Journal)
- VII. **Değişik yetiştirme sistemlerinin çilek meyvelerinin bazı fizikokimyasal özellikleri üzerine etkileri**
ADAK N., TETİK N., GÜNEŞ E., BALKIÇ R., GÜBBÜK H., ARSLAN KULCAN A.
Akdeniz Üniversitesi Ziraat Fakültesi Dergisi, vol.29, no.2, pp.33-38, 2016 (Peer-Reviewed Journal)
- VIII. **Farklı tuz konsantrasyonlarının bazı kabak anaçlarının büyüme ve klorofil içerikleri üzerine etkisi**
Aydinsakir K., ULUKAPI K., Kurum R., TETİK N., ARSLAN KULCAN A.
DERİM, vol.32, no.2, pp.187-200, 2015 (Peer-Reviewed Journal)
- IX. **Changes in turbidity, total phenolic and anthocyanin contents of clear red grape juice during processing**
ARSLAN KULCAN A., ÖZİYİCİ H. R., TETİK N., KARHAN M.
Gıda, vol.40, pp.311-317, 2015 (Peer-Reviewed Journal)
- X. **Concentration of D-pinitol in carob extract by using multi-stage enrichment processes**
ÖZİYİCİ H. R., TURHAN İ., TETİK N., ARSLAN KULCAN A., Akkoyun T., Yatmaz E., Germeç M., KARHAN M.
GIDA, vol.40, no.3, pp.125-131, 2015 (Peer-Reviewed Journal)
- XI. **Concentration of D-Pinitol in carob extract by using multi stage enrichment processes**
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- XII. **CONCENTRATION OF D PINITOL in CAROB EXTRACT by USING MULTI STAGE ENRICHMENT PROCESSES**
ÖZİYİCİ H. R., TURHAN İ., TETİK N., ARSLAN KULCAN A., Akkoyun T., YATMAZ E., GERMEÇ M., KARHAN M.
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Gıda, vol.40, no.3, pp.125-127, 2015 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. **Impact of carob extract supplementation on chemical and sensory properties of yogurt and ice cream**
ASSOUMOU U., ARSLAN KULCAN A., AYGÜN M., KUZU Ş., YILDIZ D., NECİHAN K., KARHAN M.
3rd International Congress on Food Technology, 10 - 12 October 2018
- II. **Evaluating the efficiency of PVPP dosage on the clarification of stevia extract**
ARSLAN KULCAN A., HACIOĞLU A., KARHAN M., TURGUT K.

10 th EUSTAS Symposium, 13 - 15 September 2017

- III. **optimization of extraction parameters for steviol glycosides by response surface methodology**
ARSLAN KULCAN A., KARHAN M., TURGUT K.
10th EUSTAS Stevia Symposium, 13 - 15 September 2017
- IV. **Process for Producing Sugar-Reduced Bitter Orange Jam by Using Stevia Extract**
ARSLAN KULCAN A., TETİK N., KARHAN M.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.353
- V. **Process for Producing Sugar-Reduced Bitter Orange Jam by Using Stevia Extract**
ARSLAN KULCAN A., TETİK N., KARHAN M.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.353
- VI. **Date Syrup: A processed Product of A Conventional Fruit**
ÖZİYİCİ H. R., ARSLAN KULCAN A., TETİK N., KARHAN M.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, Saraybosna, Bosnia And Herzegovina, 1 - 04 October 2015, pp.360
- VII. **Date Syrup: A processed Product of A Conventional Fruit**
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- VIII. **Horizontal pres kullanılarak üretilen berrak nar suyundaki kimyasal değişimler**
ÖZİYİCİ H. R., ARSLAN KULCAN A., TETİK N., KARHAN M.
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015
- IX. **Horizontal pres kullanılarak üretilen berrak nar suyundaki kimyasal değişimler**
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- X. **Mayşe Isıtma Prosesinin Siyah Üzüm Suyunda Trans-Resveratrol Konsantrasyonu Üzerine Etkisi**
TETİK N., KARHAN M., ARSLAN KULCAN A., ÖZİYİCİ H. R.
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.296
- XI. **Mayşe ısıtma prosesinin siyah üzüm suyunda trans-resveratrol konsantrasyonu üzerine etkisi**
ARSLAN KULCAN A., ÖZİYİCİ H. R., KARHAN M.
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015
- XII. **Horizontal pres kullanılarak üretilen berrak nar suyundaki kimyasal değişimler**
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İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015
- XIV. **Applications of membrane-based technologies for the extraction and purification of steviol glycosides**
ARSLAN KULCAN A., KARHAN M.
8th Stevia Symposium, Bonn, Germany, 27 - 28 January 2015
- XV. **Applications of membrane-based technologies for the extraction and purification of steviol glycosides**
ARSLAN KULCAN A., KARHAN M.
8th Stevia Symposium, Bonn, Germany, 27 - 28 January 2015
- XVI. **Effects of destabilization treatments on clarity stability of pomegranate juice**
ÖZİYİCİ H. R., ARSLAN KULCAN A., TETİK N., KARHAN M.
28th Effost International Conference | 7th International Food Factory for the Future Conference, Uppsala, Sweden, 26 - 29 November 2014, pp.1
- XVII. **Effects of destabilization treatments on clarity stability of pomegranate juice**

ÖZİYÇİ H. R., ARSLAN KULCAN A., TETİK N., KARHAN M.

28th Effost International Conference | 7th International Food Factory for the Future Conference, Uppsala, Sweden, 26 - 29 November 2014

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XIX. Quality attributes of clear pomegranate juice supplemented with β -cyclodextrin during storage

ARSLAN KULCAN A., ÖZİYÇİ H. R., TETİK N., KARHAN M.

7th International Conference and Exhibition on Nutraceuticals and Functional Foods, İstanbul, Turkey, 14 - 17 October 2014, vol.1, pp.242

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7th International Conference and Exhibition on Nutraceuticals and Functional Foods, İstanbul, Turkey, 14 - 17 October 2014, vol.1, pp.242

XXI. Quality attributes of clear pomegranate juice supplemented with β -cyclodextrin during storage

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XXII. Introducing Stevia to Turkey: A new crop and product

ARSLAN KULCAN A., KARHAN M.

6th World Convention on Stevia, Berlin, Germany, 19 - 20 June 2014

XXIII. Akdeniz Bölgesinde yükselen bir değer: keçiyoynuzu

KARHAN M., TURHAN İ., TETİK N., ÖZİYÇİ H. R., Arslan Kulcan A., YATMAZ E., Akkoyun T., Yüksel E.

4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, vol.1, pp.43-46

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4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, vol.1, pp.43-46

XXV. Ticari andız pekmezlerinde bazı kimyasal özelliklerin belirlenmesi

SARIAYDIN O., ARSLAN KULCAN A., ÖZİYÇİ H. R., TETİK N.

4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014

XXVI. Ticari andız pekmezlerinde bazı kimyasal özelliklerin belirlenmesi

Sarıaydın O., Arslan Kulcan A., ÖZİYÇİ H. R., TETİK N.

4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, vol.1, pp.326-329

XXVII. Akdeniz Bölgesi'nde yükselen bir değer: keçiyoynuzu

KARHAN M., TURHAN İ., TETİK N., ÖZİYÇİ H. R., Arslan Kulcan A., YATMAZ E., Akkoyun T., Yüksel E.

4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, vol.1, pp.43-46

XXVIII. Akdeniz Bölgesi'nde yükselen bir değer: Keçiyoynuzu

KARHAN M., TURHAN İ., TETİK N., ÖZİYÇİ H. R., ARSLAN KULCAN A., YATMAZ E., AKKOYUN T., YÜKSEL E.

4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014

XXIX. Akdeniz Bölgesi'nde Yükselen Bir Değer: Keçiyoynuzu

KARHAN M., TURHAN İ., TETİK N., ÖZİYÇİ H. R., ARSLAN KULCAN A., YATMAZ E., AKKOYUN T., YUKSEL E.

4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, vol.1, pp.43-46

XXX. Total phenolic contents of Andız extracts obtained by different temperature, dilution rate and time parameters

Yüksel E., TETİK N., Arslan Kulcan A., ÖZİYÇİ H. R.

The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Ohrid, Macedonia, 24 - 26 October 2013, pp.398

XXXI. Total phenolic contents of carob extracts obtained by different temperature, ultrasonic power, dilution rate and time parameters

TETİK N., Yüksel E., Arslan Kulcan A., ÖZİYÇİ H. R.

- The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Ohrid, Macedonia, 24 - 26 October 2013, pp.401
- XXXII. **Total phenolic contents of carob extracts obtained by different temperature, ultrasonic power, dilution rate and time parameters**
TETİK N., YÜKSEL E., ARSLAN KULCAN A., ÖZİYİCİ H. R.
The 2nd International Symposium, on "Traditional Foods from Adriatic to Caucasus", Struga, Macedonia, 24 - 26 October 2013
- XXXIII. **Comparison of antioxidant activity levels of Andız extracts produced by different conditions**
Yüksel E., TETİK N., Arslan Kulcan A., ÖZİYİCİ H. R.
The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Ohrid, Macedonia, 24 - 26 October 2013, pp.397
- XXXIV. **Total phenolic contents of andiz extracts obtained by different temperature, dilution rate and time parameters**
YÜKSEL E., TETİK N., ARSLAN KULCAN A., ÖZİYİCİ H. R.
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- XXXV. **Comparison of antioxidant activity levels of andiz extracts produced by different conditions**
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The 2nd International Symposium, on "Traditional Foods from Adriatic to Caucasus", Struga, Macedonia, 24 - 26 October 2013
- XXXVI. **Arı sütünün biyoaktif bileşenleri ve sağlık üzerine etkileri**
ARSLAN KULCAN A., YAVUZ İ., TETİK N., KARHAN M., GÜREL F.
3. Uluslararası Muğla Arıcılık ve Çam Balı Kongresi, Muğla, Turkey, 1 - 04 November 2012
- XXXVII. **Propolisin yapısı, fonksiyonel özellikleri ve üretim teknolojisi**
YAVUZ İ., ARSLAN KULCAN A., GÜREL F., KARHAN M.
3. Uluslararası Muğla Arıcılık ve Çam Balı Kongresi, Muğla, Turkey, 1 - 04 November 2012
- XXXVIII. **Arı sütünün biyoaktif bileşenleri ve sağlık üzerine etkileri**
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3. Uluslararası Muğla Arıcılık ve Çam Balı Kongresi, Muğla, Turkey, 1 - 04 November 2012
- XL. **A study for preventing post-bottling haze formation in clarified pomegranate juice by physical treatments**
TETİK N., ÖZİYİCİ H. R., TURHAN İ., Arslan Kulcan A., KARHAN M.
2011 Effost Annual Conference, Berlin, Germany, 9 - 11 November 2011, pp.1-0
- XLI. **A study for preventing post-bottling haze formation in clarified pomegranate juice by physical treatments**
Tetik N., ÖZİYİCİ H. R., TURHAN İ., ARSLAN KULCAN A., KARHAN M.
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- XLII. **A study for preventing post-bottling haze formation in clarified pomegranate juice by physical treatments**
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2011 Effost Annual Conference, Germany, 1 - 04 November 2011
- XLIII. **Pulsed electric fields treatment in fruit juice processing**
ARSLAN KULCAN A., ÖZİYİCİ H. R., TURHAN İ., TETİK N., KARHAN M.
International Food Congress Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011, pp.201-204
- XLIV. **Subcritical water extraction of polyphenols**
ARSLAN KULCAN A., ÖZİYİCİ H. R., KARHAN M.
International Food Congress Novel Approaches in Food Industry, İzmir, Turkey, 26 - 29 May 2011
- XLV. **Pulsed electric fields treatment in fruit juice processing**

- ARSLAN KULCAN A., ÖZİYCI H. R., TURHAN İ., TETİK N., KARHAN M.
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- XLVI. **Pulsed electric fields treatment in fruit juice processing**
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International Food Congress-Novel Approaches in Food Industry, İzmir, Turkey, 24 - 26 May 2011, vol.2, pp.201-204
- XLVII. **Pulsed electric fields treatment in fruit juice processing**
Arslan Kulcan A., ÖZİYCI H. R., TURHAN İ., TETİK N., KARHAN M.
International Food Congress-Novel Approaches in Food Industry, Turkey, 1 - 04 May 2011, vol.2, pp.201-204
- XLVIII. **Influence of mash processing on total anthocyanin content of red grape juice.**
ARSLAN KULCAN A., TETİK N., KARHAN M., TURHAN İ., ÖZİYCI H. R.
1st International Congress on Food Technology, Antalya, Turkey, 3 - 06 November 2010, pp.448
- XLIX. **Influence of mash processing on total anthocyanin content of red grape juice**
Arslan Kulcan A., TETİK N., KARHAN M., TURHAN İ., ÖZİYCI H. R.
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- L. **Influence of mash processing on total anthocyanin content of red grape juice**
Arslan Kulcan A., TETİK N., KARHAN M., TURHAN İ., ÖZİYCI H. R.
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- LI. **Influence of mash processing on total anthocyanin content of red grape juice**
Arslan Kulcan A., TETİK N., KARHAN M., TURHAN İ., ÖZİYCI H. R.
1st International Congress on Food Technology, Turkey, 1 - 04 November 2010, pp.322
- LII. **Analysis of different pervaporation membranes for aroma compounds recovery.**
Hornyak L., ARSLAN KULCAN A., Marki E., Vatai G.
5th Membrane Science and Technology Conference, Tatranske Matliare, Slovakia, 4 - 08 September 2010
- LIII. **Effect of mash heating and enzymatic fermentation on the total phenolic and total anthocyanin contents of grape juice**
Arslan Kulcan A., KARHAN M., TETİK N., TURHAN İ., ÖZİYCI H. R.
The 1st International Symposium, on "Traditional Foods from Adriatic to Caucasus", Tekirdağ, Turkey, 15 - 17 April 2010, pp.1006-1008
- LIV. **Effect of mash heating and enzymatic fermentation on the total phenolic and total anthocyanin contents of grape juice.**
ARSLAN KULCAN A., KARHAN M., Tetik N., TURHAN İ., ÖZİYCI H. R.
The 1st International Symposium, on "Traditional Foods from Adriatic to Caucasus", Tekirdağ, Turkey, 15 - 17 April 2010
- LV. **Effect of mash heating and enzymatic fermentation on the total phenolic and total anthocyanin contents of grape juice**
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- LVI. **Effect of mash heating and enzymatic fermentation on the total phenolic and total anthocyanin contents of grape juice**
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- LVII. **Keçiboynuzu zamkı (locust bean gum) yapısı, üretimi ve kullanım alanları.**
ARSLAN KULCAN A., KARHAN M., TETİK N.
Bahçe Ürünlerinde IV. Muhafaza ve Pazarlama Sempozyumu, Antalya, Turkey, 8 - 11 October 2008, pp.481-485
- LVIII. **Keçiboynuzu zamkı (locust bean gum) yapısı, üretimi ve kullanım alanları.**
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- LIX. **Keçiboynuzu zamkı (locust bean gum) yapısı, üretimi ve kullanım alanları.**

Arslan Kulcan A., TETİK N., KARHAN M.

Bahçe Ürünlerinde IV. Muhafaza ve Pazarlama Sempozyumu, Antalya, Turkey, 1 - 04 October 2008, pp.481-485

Supported Projects

KARHAN M., TURHAN İ., ARSLAN KULCAN A., Project Supported by Higher Education Institutions, Keçiboynuzu ekstraktından Dpinitolün nanofiltrasyonla elde edilmesi, 2015 - 2017

ARSLAN KULCAN A., YAVUZ İ., Project Supported by Other Official Institutions, Nar Suyu Üretiminde Siklodekstrin Uygulamasıyla Antioksidan Aktivitenin Arttırılması, 2011 - 2012

Scientific Refereeing

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Congress and Symposium Activities

8th Stevia Symposium, Attendee, Bonn, Germany, 2015

7th International Conference and Exhibition on Nutraceuticals and Functional Foods, Attendee, İstanbul, Turkey, 2014

The 2nd International Symposium, on "Traditional Foods from Adriatic to Caucasus", Attendee, Struga, Macedonia, 2013

International Food Congress Novel Approaches in Food Industry, Attendee, İzmir, Turkey, 2011

1st International Congress on Food Technology, Attendee, Antalya, Turkey, 2010