



# İRFAN TURHAN

## PROF.

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### International Researcher IDs

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Publons / Web Of Science ResearcherID: C-1298-2016

ScopusID: 14629609600

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## Biography

Dr.Irfan Turhan received his Ph.D. degree in Food Engineering from Akdeniz University in 2009. He worked as research assistant in Department of Food Engineering at Akdeniz University, Turkey, between 2005-2009. After graduated from the same university, he then worked at the same department as an Assistant Professor. He was later promoted to Associate Professor in 2012. His teaching and research focus on Bioprocess Engineering; "To obtain an entry-level position in Food Engineering with a focus on fermentation of fruit and vegetables or its waste, fermentor design, enzyme technology, bioprocess separations: rational scaleup of analytical separation methods; conversion of batch processes to continuous processes; integrated fermentation/recovery systems; novel techniques. Primary areas of interest include fermentation of food." He has authored or co-authored around 25 refereed journal articles, numerous conference papers, and one book chapter, translated one book, and made numerous presentations at regional, national and international conferences.

## Learning Knowledge

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Doctorate  
2005 - 2009

Akdeniz University, Institute of Science, Gıda Mühendisliği Anabilim Dalı, Turkey

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Postgraduate  
2001 - 2005

Akdeniz University, Institute of Science, Gıda Mühendisliği Anabilim Dalı, Turkey

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Undergraduate  
1997 - 2001

Akdeniz University, Faculty of Agriculture, Gıda Mühendisliği Bölümü, Turkey

## Foreign Languages

English, C1 Advanced

## Dissertations

Doctorate, Keçiboynuzu meyvesinden fermentasyon yoluyla laktik asit ve etanol üretimi, Akdeniz University, Institute of Science, Gıda Mühendisliği Bilim Dalı, 2009

Postgraduate, Sürekli sistemde keçiboynuzu ekstraksiyonu üzerine araştırma, Akdeniz University, Institute of Science, Gıda Mühendisliği Bilim Dalı, 2002

## Published journal articles indexed by SCI, SSCI, and AHCI

- 1. The advantages of intercropping to improve productivity in food and forage production—a review**  
Toker P., ÇANCI H., TURHAN İ., İŞÇİ YAKAN A., Scherzinger M., Kordrostami M., YOL E.  
Plant Production Science, 2024 (SCI-Expanded)
- 2. Production of  $\beta$ -mannanase, inulinase, and oligosaccharides from coffee wastes and extracts**  
Başmak S., Turhan İ.  
INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES, vol.1, no.1, pp.1-10, 2024 (SCI-Expanded)
- 3. Predicting the experimental data of the substrate specificity of *Aspergillus niger* inulinase using mathematical models, estimating kinetic constants in the Michaelis-Menten equation, and sensitivity analysis**  
Germec M., TURHAN İ.  
BIOMASS CONVERSION AND BIOREFINERY, vol.13, no.12, pp.10641-10652, 2023 (SCI-Expanded)
- 4. Application of *Aspergillus niger* inulinase production in sugar beet molasses-based medium optimized by Central Composite Design to mathematical models**  
GERMEÇ M., TURHAN İ.  
BIOMASS CONVERSION AND BIOREFINERY, vol.13, no.12, pp.10985-11003, 2023 (SCI-Expanded)
- 5. Inulinase and fructooligosaccharide production from carob using *Aspergillus niger* A42 (ATCC 204447) under solid-state fermentation conditions**  
CANATAR M., Tufan H. N. G., Ünsal S. B. E., Koc C. Y., Ozcan A., Kucuk G., BAŞMAK S., YATMAZ E., Germec M., YAVUZ İ., et al.  
International Journal of Biological Macromolecules, vol.245, 2023 (SCI-Expanded)
- 6. Production of Value-Added Products as Food Ingredients via Microbial Fermentation**  
Iram A., Ozcan A., TURHAN İ., Demirci A.  
Processes, vol.11, no.6, 2023 (SCI-Expanded)
- 7. Investigation of the inhibitory effects of furfural and hydroxymethylfurfural on the production of *Aspergillus niger* inulinase and modeling of the process**  
Gurler H. N., ÇOBAN H. B., TURHAN İ.  
BIOMASS CONVERSION AND BIOREFINERY, vol.13, no.5, pp.4291-4303, 2023 (SCI-Expanded)
- 8. Effect of pH control and aeration on inulinase production from sugarbeet molasses in a bench-scale bioreactor**  
Germec M., TURHAN İ.  
BIOMASS CONVERSION AND BIOREFINERY, vol.13, no.6, pp.4727-4739, 2023 (SCI-Expanded)
- 9. Ethanol production by immobilized *Saccharomyces cerevisiae* cells on 3D spheres designed by different lattice structure types**  
Erkan Ünsal S. B., Gürler Tufan H. N., CANATAR M., YATMAZ H. A., TURHAN İ., YATMAZ E.  
Process Biochemistry, vol.125, pp.104-112, 2023 (SCI-Expanded)
- 10. Conversion of wheat bran into fermentable sugars using deep eutectic solvent pretreatment in a high-pressure reactor**  
Gözde H. G., YAVUZ İ., Yakan A. I., TURHAN İ.  
Biomass Conversion and Biorefinery, 2023 (SCI-Expanded)
- 11. Optimization and kinetic modeling of media composition for hyaluronic acid production from carob extract with *Streptococcus zooepidemicus***

- Ozcan A., Germec M., TURHAN İ.  
Bioprocess and Biosystems Engineering, vol.45, no.12, pp.2019-2029, 2022 (SCI-Expanded)
12. **Predictive modeling and sensitivity analysis to estimate the experimental data of inulinase fermentation by *Aspergillus niger* grown on sugar beet molasses-based medium optimized using Plackett-Burman Design**  
Germec M., TURHAN İ.  
BIOTECHNOLOGY AND APPLIED BIOCHEMISTRY, vol.69, no.6, pp.2399-2421, 2022 (SCI-Expanded)
  13. **Effect of process parameters and microparticle addition on polygalacturonase activity and fungal morphology of *Aspergillus sojae***  
GERMEÇ M., Karahalil E., YATMAZ E., Tari C., TURHAN İ.  
BIOMASS CONVERSION AND BIOREFINERY, vol.12, no.11, pp.5329-5344, 2022 (SCI-Expanded)
  14. **Modeling of ethanol fermentation from carob extract-based medium by using *Saccharomyces cerevisiae* in the immobilized-cell stirred tank bioreactor**  
YATMAZ E., Germec M., Erkan S. B., TURHAN İ.  
BIOMASS CONVERSION AND BIOREFINERY, vol.12, no.11, pp.5241-5255, 2022 (SCI-Expanded)
  15. **Repeated-batch fermentation of *Scheffersomyces stipitis* in biofilm reactor for ethanol production from the detoxified and glucose- or xylose-enriched rice husk hydrolysate and its kinetic modeling**  
Ben Bader N., Germec M., TURHAN İ.  
Fuel, vol.326, 2022 (SCI-Expanded)
  16. **Kinetic modeling, sensitivity analysis, and techno-economic feasibility of ethanol fermentation from non-sterile carob extract-based media in *Saccharomyces cerevisiae* biofilm reactor under a repeated-batch fermentation process**  
Germec M., KARHAN M., Demirci A., TURHAN İ.  
Fuel, vol.324, 2022 (SCI-Expanded)
  17. **Thermostability of *Aspergillus niger* inulinase from sugar beet molasses in the submerged fermentation and determination of its kinetic and thermodynamic parameters**  
Germec M., TURHAN İ.  
BIOMASS CONVERSION AND BIOREFINERY, vol.12, no.8, pp.3219-3227, 2022 (SCI-Expanded)
  18. **Evaluation of the inhibitory effect of 5-hydroxymethylfurfural (HMF) on ethanol fermentation by using immobilized *Saccharomyces cerevisiae* in stirred-tank bioreactor and mathematical modeling**  
Erkan S. B., Cioban H. B., TURHAN İ.  
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  19. **Fermentable sugars production from wheat bran and rye bran: response surface model optimization of dilute sulfuric acid hydrolysis**  
Demirel F., Germec M., TURHAN İ.  
ENVIRONMENTAL TECHNOLOGY, vol.43, no.24, pp.3779-3800, 2022 (SCI-Expanded)
  20. **Chemical characterization of acid-pretreated renewable resources: effect of pretreatment time**  
Germec M., Ozcan A., TURHAN İ.  
BIOFUELS-UK, vol.13, no.4, pp.437-447, 2022 (SCI-Expanded)
  21. ***Scheffersomyces stipitis* biofilm reactor for ethanol production from acid-pretreated/detoxified and glucose- or xylose-enriched rice husk hydrolysate under a continuous process**  
Ben Bader N., Germec M., TURHAN İ.  
BIOMASS CONVERSION AND BIOREFINERY, vol.11, no.6, pp.2909-2921, 2021 (SCI-Expanded)
  22. **Implementation of flexible models to bioethanol production from carob extract-based media in a biofilm reactor**  
Germec M., KARHAN M., Demirci A., TURHAN İ.  
BIOMASS CONVERSION AND BIOREFINERY, vol.11, no.6, pp.2983-2999, 2021 (SCI-Expanded)
  23. **Kinetic modeling and sensitivity analysis of inulinase production in large-scale stirred tank bioreactor with sugar beet molasses-based medium**  
Germec M., TURHAN İ.  
BIOCHEMICAL ENGINEERING JOURNAL, vol.176, 2021 (SCI-Expanded)

24. **Applicability of recombinant *Aspergillus sojae* crude mannanase enzyme in carrot juice production**  
GÜRLER H. N., YILMAZER C., ERKAN S. B., OZCAN A., YATMAZ E., Oziyici H. R., KARHAN M., TURHAN İ.  
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25. **The inhibition effect of phenol on the production of *Aspergillus niger* inulinase and its modeling**  
Gurler H. N., Germec M., TURHAN İ.  
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26. **The effects of mannanase activity on viscosity in different gums**  
Erkan S. B., Ozcan A., Yilmazer C., Gurler H. N., Karahalil E., Germec M., YATMAZ E., KÜÇÜKÇETİN A., TURHAN İ.  
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27. **Optimization of mannooligosaccharides production from different hydrocolloids via response surface methodology using a recombinant *Aspergillus sojae* beta-mannanase produced in the microparticle-enhanced large-scale stirred tank bioreactor**  
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28. **Effect of furfural concentration on ethanol production using *Saccharomyces cerevisiae* in an immobilized cells stirred-tank bioreactor with glucose-based medium and mathematical modeling**  
Erkan S. B., YATMAZ E., Germec M., TURHAN İ.  
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29. **Solid-state fermentation for the production of a recombinant beta-mannanase from *Aspergillus fumigatus* expressed in *Aspergillus sojae* grown on renewable resources**  
Yilmazer C., Germec M., TURHAN İ.  
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30. **Scale-up processing with different microparticle agent for beta-mannanase production in a large-scale stirred tank bioreactor**  
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31. **Mannooligosaccharide production by beta-mannanase enzyme application from coffee extract**  
Erkan S. B., Basmak S., Ozcan A., Yilmazer C., Gurler H. N., Yavuz G., Germec M., YATMAZ E., TURHAN İ.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.8, 2021 (SCI-Expanded)
32. **Ethanol production from different medium compositions of rice husk hydrolysate by using *Scheffersomyces stipitis* in a repeated-batch biofilm reactor and its modeling**  
Ben Bader N., Germec M., TURHAN İ.  
PROCESS BIOCHEMISTRY, vol.100, pp.26-38, 2021 (SCI-Expanded)
33. **Partial purification and characterization of a recombinant beta-mannanase from *Aspergillus fumigatus* expressed in *Aspergillus sojae* grown on carob extract**  
Karahalil E., Germec M., KARAOĞLAN M., YATMAZ E., ÇOBAN H. B., İNAN M., TURHAN İ.  
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34. **Partial purification and characterization of *Aspergillus niger* inulinase produced from sugar-beet molasses in the shaking incubator and stirred-tank bioreactors**  
Germec M., TURHAN İ.  
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35. **Statistical and kinetic modeling of *Aspergillus niger* inulinase fermentation from carob extract and its partial concentration**  
Ilgın M., Germec M., TURHAN İ.  
INDUSTRIAL CROPS AND PRODUCTS, vol.156, 2020 (SCI-Expanded)
36. **Enhanced production of *Aspergillus niger* inulinase from sugar beet molasses and its kinetic modeling**  
Germec M., TURHAN İ.  
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37. **Mathematical modeling of batch bioethanol generation from carob extract in the suspended-cell stirred-tank bioreactor**

- Germec M., KARHAN M., Demirci A., TURHAN İ.  
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38. **Application of mathematical models to ethanol fermentation in biofilm reactor with carob extract**  
Germec M., Cheng K., KARHAN M., Demirci A., TURHAN İ.  
BIOMASS CONVERSION AND BIOREFINERY, vol.10, no.2, pp.237-252, 2020 (SCI-Expanded)
39. **Enhancing beta-mannanase production by controlling fungal morphology in the bioreactor with microparticle addition**  
YATMAZ E., Germec M., Karahalil E., TURHAN İ.  
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40. **Production and characterization of tempehs from different sources of legume by *Rhizopus oligosporus***  
Erkan S. B., Gurler H. N., Bilgin D. G., Germec M., TURHAN İ.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.119, 2020 (SCI-Expanded)
41. **Medium optimization and kinetic modeling for the production of *Aspergillus niger* inulinase**  
Germec M., Gurler H. N., Ozcan A., Erkan S. B., Karahalil E., TURHAN İ.  
BIOPROCESS AND BIOSYSTEMS ENGINEERING, vol.43, no.2, pp.217-232, 2020 (SCI-Expanded)
42. **Inulinase production and mathematical modeling from carob extract by using *Aspergillus niger***  
Ilgin M., Germec M., TURHAN İ.  
BIOTECHNOLOGY PROGRESS, vol.36, no.1, 2020 (SCI-Expanded)
43. **Evaluation of carbon sources for the production of inulinase by *Aspergillus niger* A42 and its characterization**  
Germec M., TURHAN İ.  
BIOPROCESS AND BIOSYSTEMS ENGINEERING, vol.42, no.12, pp.1993-2005, 2019 (SCI-Expanded)
44. **Bioconversion of wheat bran into high value-added products and modelling of fermentations**  
Germec M., Ozcan A., TURHAN İ.  
INDUSTRIAL CROPS AND PRODUCTS, vol.139, 2019 (SCI-Expanded)
45. **beta-Mannanase production and kinetic modeling from carob extract by using recombinant *Aspergillus sojae***  
Karahalil E., Germec M., TURHAN İ.  
BIOTECHNOLOGY PROGRESS, vol.35, no.6, 2019 (SCI-Expanded)
46. **Kinetic Modeling and Techno-economic Feasibility of Ethanol Production From Carob Extract Based Medium in Biofilm Reactor**  
Germec M., TURHAN İ., KARHAN M., Demirci A.  
APPLIED SCIENCES-BASEL, vol.9, no.10, 2019 (SCI-Expanded)
47. **A current approach to the control of filamentous fungal growth in media: microparticle enhanced cultivation technique**  
Karahalil E., COBAN H. B., TURHAN İ.  
CRITICAL REVIEWS IN BIOTECHNOLOGY, vol.39, no.2, pp.192-201, 2019 (SCI-Expanded)
48. **Liquid State Bioreactor**  
YATMAZ E., TURHAN İ.  
ESSENTIALS IN FERMENTATION TECHNOLOGY, pp.135-168, 2019 (SCI-Expanded)
49. **Optimization of dilute acid pretreatment of barley husk and oat husk and determination of their chemical composition**  
DEMIREL F., Germec M., COBAN H. B., TURHAN İ.  
CELLULOSE, vol.25, no.11, pp.6377-6393, 2018 (SCI-Expanded)
50. **Ethanol production from acid-pretreated and detoxified tea processing waste and its modeling**  
Germec M., TURHAN İ.  
FUEL, vol.231, pp.101-109, 2018 (SCI-Expanded)
51. **Ethanol production from acid-pretreated and detoxified rice straw as sole renewable resource**  
Germec M., TURHAN İ.  
BIOMASS CONVERSION AND BIOREFINERY, vol.8, no.3, pp.607-619, 2018 (SCI-Expanded)

52. **Dilute acid and alkaline pretreatment of spent tea leaves to determine the potential of carbon sources**  
 Germec M., BEN BADER N., TURHAN İ.  
 BIOMASS CONVERSION AND BIOREFINERY, vol.8, no.3, pp.529-544, 2018 (SCI-Expanded)
53. **Ethanol production in abiofilm reactor with non-sterile carob extract media and its modeling**  
 Germec M., KARHAN M., Demirci A., TURHAN İ.  
 ENERGY SOURCES PART A-RECOVERY UTILIZATION AND ENVIRONMENTAL EFFECTS, vol.40, no.22, pp.2726-2734, 2018 (SCI-Expanded)
54. **Microwave-assisted dilute acid pretreatment of different agricultural bioresources for fermentable sugar production**  
 Germec M., DEMIREL F., TAS N., OZCAN A., YILMAZER C., ONUK Z., TURHAN İ.  
 CELLULOSE, vol.24, no.10, pp.4337-4353, 2017 (SCI-Expanded)
55. **Microparticle-enhanced polygalacturonase production by wild type *Aspergillus sojae***  
 Karahalil E., DEMIREL F., Evcan E., Germec M., Tari C., TURHAN İ.  
 3 BIOTECH, vol.7, 2017 (SCI-Expanded)
56. **Effect of different fermentation strategies on beta-mannanase production in fed-batch bioreactor system**  
 Germec M., YATMAZ E., Karahalil E., TURHAN İ.  
 3 BIOTECH, vol.7, 2017 (SCI-Expanded)
57. **ENHANCED beta-MANNANASE PRODUCTION FROM ALTERNATIVE SOURCES BY RECOMBINANT ASPERGILLUS SOJAE**  
 YATMAZ E., Karahalil E., Germec M., Oziyci H. R., KARHAN M., DURUKSU G., Ogel Z. B., TURHAN İ.  
 ACTA ALIMENTARIA, vol.45, no.3, pp.371-379, 2016 (SCI-Expanded)
58. **Controlling filamentous fungi morphology with microparticles to enhanced beta-mannanase production**  
 YATMAZ E., KARAHALİL E., Germec M., ILGIN M., TURHAN İ.  
 BIOPROCESS AND BIOSYSTEMS ENGINEERING, vol.39, no.9, pp.1391-1399, 2016 (SCI-Expanded)
59. **Ethanol production from rice hull using *Pichia stipitis* and optimization of acid pretreatment and detoxification processes**  
 Germec M., KARTAL F. K., Bilgic M., Ilgin M., İlhan E., Guldali H., İsci A., TURHAN İ.  
 BIOTECHNOLOGY PROGRESS, vol.32, no.4, pp.872-882, 2016 (SCI-Expanded)
60. **Ultrasound-assisted dilute acid hydrolysis of tea processing waste for production of fermentable sugar**  
 Germec M., Tarhan K., YATMAZ E., Tetik N., KARHAN M., Demirci A., TURHAN İ.  
 BIOTECHNOLOGY PROGRESS, vol.32, no.2, pp.393-403, 2016 (SCI-Expanded)
61. **Effect of media sterilization and enrichment on ethanol production from carob extract in a biofilm reactor**  
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 ENERGY SOURCES PART A-RECOVERY UTILIZATION AND ENVIRONMENTAL EFFECTS, vol.38, no.21, pp.3268-3272, 2016 (SCI-Expanded)
62. **Optimization of acidic hydrolysis conditions of rice husk for fermentable sugar production**  
 Germec M., Ilgin M., İlhan E., TURHAN İ.  
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63. **Ethanol production via repeated-batch fermentation from carob pod extract by using *Saccharomyces cerevisiae* in biofilm reactor**  
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 FUEL, vol.161, pp.304-311, 2015 (SCI-Expanded)
64. **Enhanced *Aspergillus ficuum* phytase production in fed-batch and continuous fermentations in the presence of talcum microparticles**  
 ÇOBAN H. B., Demirci A., TURHAN İ.

- BIOPROCESS AND BIOSYSTEMS ENGINEERING, vol.38, no.8, pp.1431-1436, 2015 (SCI-Expanded)
65. **Microparticle-enhanced *Aspergillus ficuum* phytase production and evaluation of fungal morphology in submerged fermentation**  
ÇOBAN H. B., Demirci A., TURHAN İ.  
BIOPROCESS AND BIOSYSTEMS ENGINEERING, vol.38, no.6, pp.1075-1080, 2015 (SCI-Expanded)
66. **Effect of Ultrafiltration and Concentration Processes on the Physical and Chemical Composition of Blood Orange Juice**  
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67. **Mineral composition of pods and seeds of wild and grafted carob (*Ceratonia siliqua* L.) fruits**  
Oziyci H. R., Tetik N., TURHAN İ., Yatmaz E., Uçgun K., Akgül H., GÜBBÜK H., KARHAN M.  
SCIENTIA HORTICULTURAE, vol.167, pp.149-152, 2014 (SCI-Expanded)
68. **RELATIONSHIP BETWEEN SUGAR PROFILE AND D-PINITOL CONTENT OF PODS OF WILD AND CULTIVATED TYPES OF CAROB BEAN (*CERATONIA SILIQUA* L.)**  
Turhan I.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.17, no.2, pp.363-370, 2014 (SCI-Expanded)
69. **EFFECTS OF PROCESSING METHOD AND STORAGE TEMPERATURE ON CLEAR POMEGRANATE JUICE TURBIDITY AND COLOR**  
Oziyci H. R., KARHAN M., Tetik N., TURHAN İ.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.37, no.5, pp.899-906, 2013 (SCI-Expanded)
70. **Optimization of ethanol production from carob pod extract using immobilized *Saccharomyces cerevisiae* cells in a stirred tank bioreactor**  
Yatmaz E., TURHAN İ., KARHAN M.  
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71. **A Large-Scale Study on Storage Stability of Cloudy Apple Juice Treated by N<sub>2</sub> and Ascorbic Acid**  
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72. **Oil production by *Mortierella isabellina* from whey treated with lactase**  
DEMİR M., TURHAN İ., KÜÇÜKÇETİN A., ALPKENT Z.  
BIORESOURTE TECHNOLOGY, vol.128, pp.365-369, 2013 (SCI-Expanded)
73. **Determination of d-pinitol in carob syrup**  
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INTERNATIONAL JOURNAL OF FOOD SCIENCES AND NUTRITION, vol.62, no.6, pp.572-576, 2011 (SCI-Expanded)
74. **Physical and chemical characterization of *Ceratonia siliqua* L. germplasm in Turkey**  
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SCIENTIA HORTICULTURAE, vol.129, no.4, pp.583-589, 2011 (SCI-Expanded)
75. **Optimization of Extraction of D-pinitol and Phenolics from Cultivated and Wild Types of Carob Pods Using Response Surface Methodology**  
Turhan I.  
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.7, no.6, 2011 (SCI-Expanded)
76. **Ethanol production from carob extract by using *Saccharomyces cerevisiae***  
TURHAN İ., Bialka K. L., Demirci A., KARHAN M.  
BIORESOURTE TECHNOLOGY, vol.101, no.14, pp.5290-5296, 2010 (SCI-Expanded)
77. **Enhanced Lactic Acid Production from Carob Extract by *Lactobacillus casei* Using Invertase Pretreatment**  
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78. **Quality of honeys influenced by thermal treatment**  
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79. **Liquid-solid extraction of soluble solids and total phenolic compounds of carob bean (*Ceratonia***

**siliqua L.)**

Turhan I., Tetik N., Aksu M., Karhan M., Certel M.

JOURNAL OF FOOD PROCESS ENGINEERING, vol.29, no.5, pp.498-507, 2006 (SCI-Expanded)

80. **Kinetic modeling of anaerobic thermal degradation of ascorbic acid in rose hip (*Rosa canina* L) pulp**

KARHAN M., Aksu M., Tetik N., TURHAN İ.

JOURNAL OF FOOD QUALITY, vol.27, no.5, pp.311-319, 2004 (SCI-Expanded)

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