



# İRFAΝ TURHAN

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Yoksis Araştırmacı ID: 18527

### Öğrenim Bilgisi

Doktora  
2005 - 2009

Akdeniz Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı,  
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Yüksek Lisans  
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Akdeniz Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı,  
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Lisans  
1997 - 2001

Akdeniz Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, Türkiye

### Yabancı Diller

İngilizce, C1 İleri

### Yaptığı Tezler

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Yüksek Lisans, Sürekli sistemde keçiboynuzu ekstraksiyonu üzerine araştırma, Akdeniz Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Bilim Dalı, 2002

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## Metrikler

Yayın: 229

Atıf (WoS): 1077

Atıf (Scopus): 1496

H-İndeks (WoS): 19

H-İndeks (Scopus): 23

## Araştırma Alanları

Gıda Mühendisliği, Yaşam Bilimleri, Biyomateryal, Biyoreaktör, Temel Bilimler, Mühendislik ve Teknoloji