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Öğrenim Bilgisi

Doktora 2005 - 2009	Akdeniz Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, Türkiye
Yüksek Lisans 2001 - 2005	Akdeniz Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, Türkiye
Lisans 1997 - 2001	Akdeniz Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, Türkiye

Yabancı Diller

İngilizce, C1 İleri

Yaptığı Tezler

Doktora, Keçiboynuzu meyvesinden fermentasyon yoluyla laktik asit ve etanol üretimi, Akdeniz Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Bilim Dalı, 2009

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

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

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Metrikler

Yayın: 230

Atif (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