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### Kişisel Bilgiler

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### Makaleler (YOKSIS)

- 1 A comparison of the acid gelation properties of nonfat cow, sheep and goat milk with standardized protein contents**  
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- 2 Determination of Some Chemical, Textural and Microbiological Properties of Kargı Tulum Cheese**  
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- 3 Effect of *Oryctolagus cuniculus* (rabbit) rennet on the texture, rheology, and sensory properties of white cheese/title**  
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- 8 Impact of pH on the salty taste perception of the yogurt drink, ayran**  
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- 11 MİNERAL TUZ İKAME MADDELERİNİN AYRANIN FİZİKOKİMYASAL, MİKROBİYAL VE DUYUSAL ÖZELLİKLERİ ÜZERİNE ETKİSİ**  
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- 2 Bafra Kızılırmak Deltasında Elde Edilen Manda Sütlerinin Değerlendirilmesi ve Deltadaki Ekolojik Dengeyi Korumada Önem**  
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- 3 Change in the antioxidant activity and total phenolics with thermal treatment and incorporation way of Pistacia terebinthus in ice cream**  
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- 5 **Dondurma üretiminde menengiç kullanımı**  
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- 6 **Effect of mineral salt replacers on the physicochemical, microbial and sensory properties of yogurt drink**  
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- 8 **Impact of different types of emulsifiers on the reformability of grated cheese**  
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- 11 **Impact of Adding Terebinth At Different Ratios on The Physical, Chemical, Sensory Properties and Antioxidant Activity of Ice Cream**  
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- 12 **Küflü Çökelek**  
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- 13 **Proteolytic activity of Oryctolagus cuniculus rabbit rennet in white cheese during storage**  
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- 14 **Suitability of Oryctolagus cuniculus Rabbit Rennet as a Coagulant for White Cheese**  
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- 15 **The Effect of Irradiation on Some Microiological and Chemical Properties of Reduced Fat White Cheese From Raw Milk**

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