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### Kişisel Bilgiler

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### Makaleler (YOKSİS)

**1 Accelerated Kashar Cheese Ripening with Encapsulated Lipase and Protease Enzymes**

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Harran Tarım ve Gıda Bilimleri Dergisi,

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- 7
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ATASOY AHMET FERİT  
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- 23 **EFFECTS OF TEA ORIGIN, TYPE, CONCENTRATION AND BREWING TIME ON ESSENTIAL AND TRACE ELEMENTS IN TEA INFUSION AND DAILY INTAKE BY HUMAN**  
ATASOY AYŞE DİLEK, DURMUŞ YUSUF, ATASOY AHMET FERİT  
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KIRMACI HÜSEYİN AVNİ, HAYALOĞLU ALİ ADNAN, ÖZER HAMDİ BARBAROS, ATASOY AHMET FERİT, LEVENT OKAN  
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- 25 **Engineering Education and Current Situation of Food Engineering Education in Turkey**  
HAYOĞLU İBRAHİM ABDÜLHEY, ÇELİK ŞERAFETTİN, ARTIK NEVZAT, ATASOY AHMET FERİT  
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- 26 **Enhancement of properties of seaweed-based films by fatty acid incorporation: Preservation potential for cherry tomatoes**  
POLAT ZAHİDE, CEYLAN HURİYE GÖZDE, ATASOY AHMET FERİT  
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KIZIL İBRAHİM, ATASOY AYŞE DİLEK, ATASOY AHMET FERİT  
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- 28 **Evaluation of fatty acids, free fatty acids and textural properties of butter and sadeyag (anhydrous butter fat) produced from ovine and bovine cream and yoghurt**

- 28 KARAKUŞ MEHMET ŞÜKRÜ, YILDIZ AKGÜL FİLİZ, KORKMAZ AZİZ, ATASOY AHMET FERİT  
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ATASOY AYŞE DİLEK, YEŞİLNACAR MEHMET İRFAN, ATASOY AHMET FERİT  
HARRAN TARIM VE GIDA BİLİMLERİ DERGİSİ,
- 30 **Evaluation of pH Change Kinetics During Different Stages of Kashar Cheese Production from Bovine Ovine and Caprine Milk**  
ATASOY AHMET FERİT  
Journal of Food Processing and Preservation,
- 31 **Evaluation of the volatile compounds of fresh ripened Capsicum annuum and its spice pepper (dried red pepper flakes and isot)**  
Korkmaz Aziz, HAYALOĞLU ALİ ADNAN, ATASOY AHMET FERİT  
LWT-FOOD SCIENCE AND TECHNOLOGY,
- 32 **Evolution of proteolysis in Urfa cheese made from ewe s milk by wild type starter culture systems**  
Kirmaci Hüseyin avni, Hayaloglu Ali Adnan, Ozer Hamdi Barbaros, ATASOY AHMET FERİT, TÜRKÖĞLU HÜSEYİN  
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- 33 **Factors Affecting Consumers'xx Demands on Local Products Produced from Different Varieties: Red Pepper (Isot) Sampling, Şanlıurfa-Turkey**  
AYDOĞDU MUSTAFA HAKKI, ATASOY AHMET FERİT, Parlakçı Doğan Hatice, EREN MEHMET EMRE, Sevinc Gönül, KÜÇÜK NİHAT, MANCI ALİ RIZA  
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- 34 **Farklı Oranlarda Prebiyotik lif İçeren Stevia özü İlavesinin probiyotik Dondurmanın Kalite Özellikleri Etkisi**  
Kirmaci Hüseyin Avni, Kuşcu Hakan , ATASOY AHMET FERİT  
Harran tarım ve Gıda Bilimleri Dergisi,
- 35 **Farklı oranlarda Prebiyotik lif içeren Stevia Özü ilavesinin probiyotik dondurmanın kalite özelliklerine etkisi**  
KIRMACI HÜSEYİN AVNİ, kuşcu hakan, ATASOY AHMET FERİT  
Harran Tarım ve Gıda Bilimleri dergisi,
- 36 **Geleneksel Ev İso Baharatının Aflatoksin İçeriğinin Belirlenmesi Üzerine Bir Araştırma**  
ATASOY AHMET FERİT, HAYOĞLU İBRAHİM ABDÜLHEY, Korkmaz Aziz, Kara Esra, YILDIRIM ALİ  
Harran Tarım ve Gıda Bilimleri Dergisi,
- 37 **Geleneksel ve Fabrikasyon Yöntemiyle Üretilen İso Baharatlarının Bazı Fizikokimyasal ve Renk Özelliklerinin Belirlenmesi**  
KORKMAZ AZİZ, AYDOĞDU MUSTAFA HAKKI, MUTLU NUSRET, ATASOY AHMET FERİT  
Harran Tarım ve Gıda Bilimleri Dergisi,
- 38 **Is There a Market or Marketing Problem for Traditional Products Isot Sampling of Şanlıurfa GAP Region of Turkey**  
EREN MEHMET EMRE, AYDOĞDU MUSTAFA HAKKI, ATASOY AHMET FERİT, Mutlu Nusret, Korkmaz AZİZ

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- 39 **Kekik Esansiyel Yağı ve Mikroenkapsülasyon Uygulamaları**  
BAŞYİĞİT BÜLENT,HAYOĞLU İBRAHİM ABDÜLHEY,ATASOY AHMET FERİT  
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CEYLAN HURİYE GÖZDE, ATASOY AHMET FERİT  
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- 42 **Lipolysis in Urfa Cheese Produced from Raw and Pasteurized Goats and Cows Milk with Mesophilic or Thermophilic Cultures During Ripening**  
ATASOY AHMET FERİT,TÜRKOĞLU HÜSEYİN  
Food Chemistry,
- 43 **Liquorice (Glycyrrhiza Glabra): Production of Instant Soluble Microcapsules**  
BAŞYİĞİT BÜLENT, HAYOĞLU İBRAHİM ABDÜLHEY, AKYAR GÜLBAHAR, BULUT SARA, GAMLI ÖMER FARUK, ATASOY AHMET FERİT  
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- 49 ATASOY AYŞE DİLEK, YEŞİLNACAR MEHMET İRFAN, YILDIRIM ALİ, ATASOY AHMET FERİT  
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CEYLAN HURİYE GÖZDE, ATASOY AHMET FERİT  
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GAMLI ÖMER FARUK, ATASOY AHMET FERİT  
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KARAKUŞ MEHMET ŞÜKRÜ, POLAT ZAHİDE, KAMACI SEVDA, ATASOY AHMET FERİT  
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KARAKUŞ MEHMET ŞÜKRÜ, KIRMACI HÜSEYİN AVNİ, ATASOY AHMET FERİT  
HARRAN ÜNİVERSİTESİ MÜHENDİSLİK DERGISİ,
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CEYLAN HURİYE GÖZDE, ATASOY AHMET FERİT  
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CEYLAN HURİYE GÖZDE,ATASOY AHMET FERİT  
PACKAGING TECHNOLOGY AND SCIENCE,
- 63 **Şanlıurfa İlinde Satışa Sunulan Urfa Peynirlerinin Bazı Kimyasal Özellikleri ve Proteoliz Düzeylerinin Belirlenmesi Üzerine Bir Araştırma**  
ATASOY AHMET FERİT  
Harran Üniversitesi Ziraat Fakültesi Dergisi,
- 64 **Şanlıurfa İlinde Üretilen ve Satışa Sunulan Süt Yoğurt ve Urfa peynirlerinin Bazı Kimyasal Özellikleri**  
Türkođlu H, Atasoy A F, Özer B  
Harran Üniversitesi Ziraat Fakültesi Dergisi,
- 65 **Şanlıurfa İlinde Üretilen ve Satışa Sunulan Süt Yoğurt ve Urfa Peynirlerinin Bazı Mikrobiyolojik Özellikleri**  
ATASOY AHMET FERİT  
Harran Üniversitesi Ziraat Fakültesi Dergisi,
- 66 **Şanlıurfa ilinde Üretilen Yoğurtların Standarda Uygunluđunun Araştırılması**  
Şahan N, Akın M S, Atasoy A F  
Harran Üniversitesi Ziraat Fakültesi Dergisi,
- 67 **Şanlıurfa İsoot Biberinin Pazarlama Kanallarındaki Durum Tespiti Satıcılar Örneklemesi**  
AYDOĐDU MUSTAFA HAKKI,ATASOY AHMET FERİT,EREN MEHMET EMRE,MUTLU NUSRET  
Harran Tarım ve Gıda Bilimleri Dergisi,
- 68 **Şanlıurfa Üretilen ve Satışa Sunulan Sadeyađların Urfa yađı Serbest Yađ Asitleri Bileşiminin Belirlenmesi Üzerine Bir Araştırma**  
Atasoy A F, Türkođlu H  
Harran Üniversitesi Ziraat Fakültesi Dergisi,
- 69 **The Consumers behaviors Towards to a Reginal Agricultural Product in Turkey**  
AYDOĐDU MUSTAFA HAKKI,ATASOY AHMET FERİT,EREN MEHMET EMRE,MUTLU nUSRET  
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ATASOY AHMET FERİT  
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- 72 The Effects of Lipase Encapsulating carriers on the Accelerated Ripening of kashar cheese**  
Akin M serdar,Guler Akin Mutlu Buket,Kirmaci Hüseyin Avni,ATASOY AHMET FERİT,Turkoglu Hüseyin  
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- 74 The Evaluation of the Producers View towards a Local Agricultural Food Product for Marketing Isot Pepper of Şanlıurfa GAP Turkey**  
AYDOĞDU MUSTAFA HAKKI,ATASOY AHMET FERİT,EREN MEHMET EMRE,MUTLU NUSRET,KORKMAZ AZİZ  
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Harran Tarım ve Gıda Bilimleri Dergisi,<https://dergipark.org.tr/tr/doi/10.29050/harranziraat.738505>
- 76 Why Producers Use Different Varieties In Production? RedPepper (I sot) Sampling Of GAP-Sanlıurfa, Turkey**  
AYDOĞDU MUSTAFA HAKKI,ATASOY AHMET FERİT,EREN MEHMET EMRE  
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Yalçın Mahir Emre,ATASOY AHMET FERİT,ATASOY AYŞE DİLEK

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6th International GAP Engineering Conference – GAP2018 ,  
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- 4 **CREAM ZAHTER A Functional Food**  
HAYOĞLU İBRAHİM ABDÜLHEY,BAŞYİĞİT BÜLENT,HAYOĞLU GÜLSEREN,ATASOY AHMET FERİT  
1st International Multidisciplinary Conference on Nutraceuticals and Functional Foods ,
- 5 **DETERMINATION OF pH CHANGE KINETICS DURING READY TO USE 791-799CACIK PRODUCTION: EFFECTS OF CUCUMBER CONCENTRATIONS**  
KARAKUŞ MEHMET ŞÜKRÜ,ATASOY AHMET FERİT  
3. ULUSLARARASI GAP MATEMATİK -MÜHENDİSLİK - FEN VE SAĞLIK BİLİMLERİ KONGRESİ ,  
<http://dx.doi.org/10.1016/j.idairyj.2021.105229>
- 6 **Determination of antioxidant activity and total phenolic content of Arbuscula foliis, Folliculisennae and Urtica leave**  
AKYAR GÜLBAHAR,BAŞYİĞİT BÜLENT,BULUT SARA,HAYOĞLU İBRAHİM ABDÜLHEY,ATASOY AHMET FERİT  
I. International Congress on Medicinal and Aromatic Plants ,
- 7 **Effect of Chickpea Flour on Quality Characteristics of Mardin Peksimet**  
YILDIRIM ALİ,BAŞYİĞİT BÜLENT,HAYOĞLU İBRAHİM ABDÜLHEY,ATASOY AHMET FERİT  
International Conferences on Agriculture, Forests, Food Sciences and Technologies ,
- 8 **Effects of Chickpea Flour on Quality Characteristics of Siverek Flat Bread**  
YILDIRIM ALİ,çelebi nebahat,ATASOY AHMET FERİT  
1st INTERNATIONAL GAP AGRICULTURE LIVESTOCK CONGRESS , chrome-extension://efaidnbmnnnibpcajpcglclefindmkaj/<https://ziraat.harran.edu.tr/assets/uploads/other/files/ziraat/files/Dekanl%C4%B1k/KONGRELER/UGAP2018-DRAFT2-compressed.pdf>
- 9 **EFFECTS OF GARLIC CONCENTRATIONS ON pH CHANGE KINETICS DURING DIFFERENT STAGES OF CACIK PRODUCTION**  
KARAKUŞ MEHMET ŞÜKRÜ,ATASOY AHMET FERİT  
3. ULUSLARARASI GAP MATEMATİK -MÜHENDİSLİK - FEN VE SAĞLIK BİLİMLERİ KONGRESİ ,  
<http://dx.doi.org/10.1016/j.idairyj.2021.105229>
- 10 **Effects of Scalding Temperature and Time on The Chemical Textural and Microstructural Properties of Traditional Urfa cheese**  
ATASOY AHMET FERİT,Hayaloglu Ali Adnan,Çiçek Mehmet  
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus ,
- 11 **Effects of Tea Type, Tea Concentration and Infusion Time on the Aluminum Content in Tea Infusion**  
ATASOY AYŞE DİLEK,YEŞİLNACAR MEHMET İRFAN,YILDIRIM ALİ,ATASOY AHMET FERİT  
3rd International Conference on Engineering Technology and Applied Sciences(ICETAS) ,  
<http://dx.doi.org/10.1016/j.idairyj.2021.105229>
- 12 **Effects of Tea Type, Tea Concentration and Infusion Time on the Manganese Content in Tea Infusion**

- 12 ATASOY AYŞE DİLEK, YEŞİLNACAR MEHMET İRFAN, YILDIRIM ALİ, ATASOY AHMET FERİT  
3rd International Conference on Engineering Technology and Applied Sciences ,  
<http://dx.doi.org/10.1016/j.idairyj.2021.105229>
- 13 **Engineering Education and Current Situation of Food Engineering Education in Turkey**  
hayoglu İbrahim, Çelik Şerafettin, ARTIK NEVZAT, ATASOY AHMET FERİT  
The 4th FEIIC - International Conference on Engineering Education and Research ,
- 14 **Fluoride intake from fluoride-rich drinking water with black tea and dental fluorosis in school age children in southeastern Turkey**  
ATASOY AYŞE DİLEK, YEŞİLNACAR MEHMET İRFAN, ATASOY AHMET FERİT  
4th North and East European Congress on Food – NEEFood 2017 ,
- 15 **GASTRONOMİ TURİZMİ AÇISINDAN ŞANLIURFA SADEYAĞININ (URFA YAĞI) DEĞERLENDİRİLMESİ**  
Esmer Başak, ATASOY AHMET FERİT, HAYOĞLU İBRAHİM ABDÜLHEY, YILDIRIM ALİ  
8th INTERNATIONAL WEST ASIA CONGRESS OF TOURISM RESEARCH , [www.iwact.org](http://www.iwact.org)
- 16 **GELENEKSEL YÖNTEMLE KAVUN REÇELİ ÜRETİMİ VE BAZI ÖZELLİKLERİNİN BELİRLENMESİ**  
KARAKUŞ MEHMET ŞÜKRÜ, KARA ESRA, HAYOĞLU İBRAHİM ABDÜLHEY, ATASOY AHMET FERİT  
2. ULUSLARARASI GAP MATEMATİK - MÜHENDİSLİK - FEN VE SAĞLIK BİLİMLERİ KONGRESİ ,  
<http://dx.doi.org/10.1016/j.idairyj.2021.105229>
- 17 **INVESTIGATION OF CHEMICAL PROPERTIES OF HERBY CHEESES WITH MELENGIC (PISTACIA TEREBINTHUS)**  
HAYOĞLU İBRAHİM ABDÜLHEY, BAŞYİĞİT BÜLENT, YILDIRIM ALİ, ATASOY AHMET FERİT  
I. International Congress on Medicinal and Aromatic Plants (TABKON 17) ,
- 18 **İki Aşamalı Fermentasyon ve Starter Kullanımı ile Kefir Üretimi Üzerine Bir Araştırma**  
ÖZER HAMDİ BARBAROS, ATASOY AHMET FERİT, Özer Dilek  
VI. Süt ve Süt Ürünleri Sempozyumu ,
- 19 **İsot baharatı üretiminde kullanılan taze biberlerin fizikokimyasal ve renk özellikleri**  
AKYAR GÜLBAHAR, BAŞYİĞİT BÜLENT, KARAOĞUL EYYÜP, ATASOY AHMET FERİT  
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- 20 **Nitrate Residues in Drinking Water of Rural Areas and Daily Intake by Human**  
ATASOY AYŞE DİLEK, ATASOY AHMET FERİT  
4th International Conference on Scientific and Academic Research ,
- 21 **Nonenzymatic Browning Kinetics of Traditional Isot Production During Sun Drying**  
Korkmaz Aziz, YILDIRIM ALİ, HAYOĞLU İBRAHİM ABDÜLHEY, BAŞYİĞİT BÜLENT, ATASOY AHMET FERİT  
International Conferences on Agriculture, Forests, Food Sciences and Technologies ,
- 22 **Pastörizasyon ve haşlama işlemlerinin geleneksel Urfa peynirlerinin mikrobiyolojik ve kimyasal nitelikleri üzerine etkileri.**  
ÖZER HAMDİ BARBAROS, ATASOY AHMET FERİT, AKIN MUSA SERDAR  
VI. Süt ve Süt Ürünleri Sempozyumu ,

- 23 **PREBİYOTİK LİF İÇEREN STEVİA ÖZÜ İLAVESİNİN ÇİLEK AROMALİACİDOPHİLUS-BİFİDUS YOĞURTLARININ MİKROBİYOLOJİK ÖZELLİKLERİ ÜZERİNE ETKİLERİ**  
KARAKUŞ MEHMET ŞÜKRÜ, ATASOY AHMET FERİT  
2. ULUSLARARASI GAP MATEMATİK - MÜHENDİSLİK - FEN VE SAĞLIK BİLİMLERİ KONGRESİ ,  
<http://dx.doi.org/10.1016/j.idairyj.2021.105229>
- 24 **PRODUCTION OF BAR WITH FRUIT**  
BAŞYİĞİT BÜLENT, HAYOĞLU İBRAHİM ABDÜLHEY, YILDIRIM ALİ, ATASOY AHMET FERİT  
I. International Congress on Medicinal and Aromatic Plants (TABKON 17) ,
- 25 **SARIMSAK KONSANTRASYONUNUN CACIĞIN RENK VE DUYUSAL ÖZELLİKLERİ ÜZERİNE ETKİSİNİN ARAŞTIRILMASI**  
KARAKUŞ MEHMET ŞÜKRÜ, ATASOY AHMET FERİT  
3. ULUSLARARASI GAP MATEMATİK - MÜHENDİSLİK - FEN VE SAĞLIK BİLİMLERİ KONGRESİ ,
- 26 **Some essential elements in Turkish black tea and beneficial effects on health**  
ATASOY AYŞE DİLEK, YEŞİLNACAR MEHMET İRFAN, ATASOY AHMET FERİT  
3rd International Conference on Engineering Technology and Applied Sciences ,
- 27 **Some microbiological properties of yayik butters produced from goats' and cows**  
CEYLAN Huriye Gözde, YILDIZ AKGÜL Filiz, YILDIRIM Ali, ATASOY Ahmet Ferit  
6th International GAP Engineering Conference – GAP2018 ,  
<http://dx.doi.org/10.1016/j.idairyj.2021.105229>
- 28 **Some Quality Characteristics of Homemade Isot**  
YILDIRIM ALİ, Korkmaz Aziz, HAYOĞLU İBRAHİM ABDÜLHEY, BAŞYİĞİT BÜLENT, ATASOY AHMET FERİT  
International Conferences on Agriculture, Forests, Food Sciences and Technologies ,
- 29 **TRACE ELEMENTS IN BLACK AND GREEN TEA INFUSIONS**  
ATASOY AHMET FERİT, ATASOY AYŞE DİLEK  
II-International Conference on Global Practice of Multidisciplinary Scientific Studies ,
- 30 **Trace Elements in Herbal Beverages in Southeast Turkey**  
ATASOY AYŞE DİLEK, ATASOY AHMET FERİT  
Siz.4th North and East European Congress on Food – NEEFood 2017 ,
- 31 **WATER DIFFUSION OF ULTRASOUND APPLIED COWPEAS DURING SOAKING**  
YILDIRIM ALİ, HAYOĞLU İBRAHİM ABDÜLHEY, ATASOY AHMET FERİT  
The 3rd International Conference on Engineering and Natural Sciences (ICENS) ,
- 32 **Water Diffusion of Parboiled Wheat During Drying**  
YILDIRIM ALİ, ATASOY AHMET FERİT  
International Conferences on Agriculture, Forests, Food Sciences and Technologies ,

