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Kişisel Bilgiler

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Birimi : Gıda Teknolojisi

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Makaleler (YOKSIS)

- 1 Comparative evaluation of different separation and concentration procedures on some quality and functional properties of fish gelatin**
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- 2 Functional characterization of high-yield plant protein powder valorized from de-oiled sour cherry seed using microwave-assisted enzymatic extraction followed by spray- and freeze-drying**
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- 4 JELATİN ÇÖZELTİLERİNİN FARKLI SICAKLIKLARDA KURUTULMASI; KİNETİK, TERMODİNAMİK ve FONKSİYONEL ÖZELLİKLERİNİN DEĞERLENDİRİLMESİ**
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- 2 **BEZELYE PROTEİNİNİN MİKROBİYAL TRANSGLUTAMİNAZ İLE MODİFİKASYONU**
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- 3 **Changes in some physical and mechanical features during storage of edible films made by different proteins**
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- 5 **DARDAĞAN (CELTİS TOURNEFORTII) ÇEKİRDEK YAĞININ SPREY KURUTMA İLE MİKROENKAPSÜLLENMESİ: FARKLI PROTEİNLERİN DUVAR MALZEMESİ OLARAK ETKİLERİ**
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- 7 **EFFECT OF LOCUST BEAN GUM ADDITION ON SOME PHYSICAL AND FUNCTIONAL FEATURES IN GELATIN SOLUTIONS AND GELS**
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- 8 **Encapsulation Of Multiple Emulsion Of Olive Oil By Spray And Freeze Drying**
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- 11 **GELATİN EXTRACTİON FROM FİSH SCALES: THE INFLUENCE OF EXTRACTİON TEMPERATURE ON GELATİN YİELD AND SOME PROPERTİES**
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- 12 **Isolation of Collagen in Chicken Skin: Drying and Degreasing Yield**
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- 13 **Optimization of Gelatin Extraction From Chicken Skin by Response Surface Methodology**
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- 14 **PEYNİR ALTI SUYUNUN PÜSKÜRTEREK ve DONDURARAK KURUTMA YÖNTEMLERİ İLE TOZ HALİNE GETİRİLMESİ**
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- 15 **PHENOLIC FRACTIONS, ANTIOXIDANT AND ANTIDIABETIC POTENTIALS OF QUERCUS INFECTORIA GALL**
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- 16 **Some Instrumental Characteristics of Chicken Skin Gelatin in Comparison with Commercial Gelatins from Different Sources**
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- 17 **TAVUK KEMİĞİNDEN JELATİN EKSTRAKSİYONU: VERİM VE KALİTE**
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- 18 **TAVUK KEMİĞİNDEN KOLAJEN İZOLASYONUNUN YANIT YÜZEY YÖNTEMİ İLE OPTİMİZASYONU**
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- 20 **Valorization of Seafood and Poultry By-Products as Gelatin Source and Quality Assessment**
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