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International Researcher IDs

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Publons / Web Of Science ResearcherID: AAZ-4671-2020

ScopusID: 16300705900

Yoksis Researcher ID: 24751

Learning Knowledge

Doctorate 2007 - 2012	Yildiz Technical University, Kimya Metalurji Fakültesi, Kimya Mühendisliği Bölümü, Turkey
Postgraduate 2004 - 2007	Yildiz Technical University, Kimya Metalurji Fakültesi, Kimya Mühendisliği Bölümü, Turkey
Undergraduate 2000 - 2004	Yildiz Technical University, Kimya Metalurji Fakültesi, Kimya Mühendisliği Bölümü, Turkey

Foreign Languages

English, C1 Advanced

Dissertations

Doctorate, Susam küspesindeki proteinin enzimatik hidrolizinin, çözünürlüğünün, enzim inaktivasyon kinetiğinin ve fonksiyonel özelliklerinin incelenmesi , Yıldız Teknik Üniversitesi, Graduate School of Natural and Applied Sciences, Kmya Mühendisliği, 2012

Postgraduate, Peynir altı suyundan elde edilen laktozun enzimatik hidrolizinin incelenmesi ve modellenmesi , Yıldız Teknik Üniversitesi, Graduate School of Natural and Applied Sciences, Kimya Mühendisliği, 2007

Academic Titles / Tasks

Professor 2023 - Continues	Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering
Associate Professor 2018 - 2023	Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering

Assistant Professor
2017 - 2019

Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering,
Department Of Chemical Engineering

Assistant Professor
2013 - 2017

Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering,
Department Of Chemical Engineering

Research Assistant PhD
2012 - 2013

Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering,
Department Of Chemical Engineering

Research Assistant
2005 - 2012

Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering,
Department Of Chemical Engineering

Supported Projects

1. YILMAZ E., Tako S., Project Supported by Higher Education Institutions, Mikrodalga Ekstraksiyon Yöntemi ile Stevia Bitkisinden Uçucu Yağ Eldesinin Optimizasyonu, 2022 - Continues
2. YILMAZ E., KILMEN G., Project Supported by Higher Education Institutions, Hibrit Nanokompozit Malzemeler ile Atık Sulardaki Boyar Maddelerin Giderilmesi, 2022 - Continues
3. YILMAZ E., Çelik N., Project Supported by Higher Education Institutions, Nano Silika Parçacıkların Kitosan ile Kaplanması ve Adsorban Olarak Kullanımının İncelenmesi, 2018 - 2019
4. YILMAZ E., PERK A., Project Supported by Higher Education Institutions, Adsorban Olarak Kullanılacak Nanoparçacık Sentezi, 2017 - 2019
5. YILMAZ E., YÜCEPUR G., Project Supported by Higher Education Institutions, Mikrodalga Ekstraksiyon Yöntemi ile Bitkilerden Esansiyel Yağ Eldesi, 2016 - 2018
6. YILMAZ E., Project Supported by Higher Education Institutions, Farklı Karakterdeki Adsorbanlar ile Sudaki Kirleticilerin Adsorpsiyonu, 2015 - 2018
7. YILMAZ E., Project Supported by Higher Education Institutions, Sulu Çözeltilerden Adsorpsiyon Yöntemi ile Fosfat Giderimi, 2015 - 2017
8. ÖZBEK B., YILMAZ E., Project Supported by Higher Education Institutions, -Amilaz, alkalaz ve -galaktozidaz enzimlerinin çeşitli adsorban yüzeylerine immobilizasyonunun optimizasyonu ve immobilize enzimlerin sıcaklık, pH ve zaman stabilitelerinin incelenmesi, 2012 - 2017
9. ÖZBEK B., YILMAZ E., Project Supported by Higher Education Institutions, Çeşitli Absorbentlere Protein Adsorpsiyonunun İncelenmesi, 2011 - 2015
10. KILIÇ D., YILMAZ E., Project Supported by Higher Education Institutions, Yapay Substratlarla Kefir Biyokütlesi Üretimi ve Kefir Fermantasyon Kinetiğinin İncelenmesi, 2011 - 2015
11. KILIÇ D., YILMAZ E., Project Supported by Higher Education Institutions, Mısır Gluteni Hidrolizatının Acı Tadının Giderilmesi., 2009 - 2013
12. ÖZBEK B., YILMAZ E., Project Supported by Higher Education Institutions, Susam Küspesindeki Proteinin Hidrolizi: Proses Parametrelerinin Optimizasyonu, Hidroliz, Çözünürlük, Enzim İnaktivasyon Kinetiği ve Fonksiyonel Özelliklerinin İncelenmesi, 2009 - 2012
13. ÖZBEK B., YILMAZ E., Project Supported by Higher Education Institutions, Gıdaların mikrodalga tekniği kullanılarak kurutulması, doku ve renk özelliklerinin incelenmesi ve modellenmesi, 2004 - 2007

Published journal articles indexed by SCI, SSCI, and AHCI

1. Preparation and characterization of chitosan/zeolite composites for Reactive Orange 122 dye

removal from aqueous media: isotherm and kinetic studies

Şanlı G. T., Yılmaz E.

Biomass Conversion and Biorefinery, 2024 (SCI-Expanded)

2. **Response surface methodology for optimizing adsorption process parameters for tadalafil removal by raw eggshell**
Halici Z., Yılmaz E.
Biomass Conversion and Biorefinery, 2024 (SCI-Expanded)
3. **PMMA/SWCNT Composites with Very Low Electrical Percolation Threshold by Direct Incorporation and Masterbatch Dilution and Characterization of Electrical and Thermoelectrical Properties**
Uçar E., Dogu M., Demirhan E., Krause B.
Nanomaterials, vol.13, no.8, 2023 (SCI-Expanded)
4. **Assessment of the quality parameters of microwave-dried Ficus carica Linn leaves**
Yılmaz P., Demirhan E., ÖZBEK B.
BIOMASS CONVERSION AND BIOREFINERY, 2022 (SCI-Expanded)
5. **Development of Ficus carica Linn leaves extract incorporated chitosan films for active food packaging materials and investigation of their properties**
Yılmaz P., Yılmaz E., Özbek B.
FOOD BIOSCIENCE, vol.46, 2022 (SCI-Expanded)
6. **Microwave drying effect on drying characteristic and energy consumption of Ficus carica Linn leaves**
Yılmaz P., YILMAZ E., ÖZBEK B.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.44, no.10, 2021 (SCI-Expanded)
7. **Response surface methodology approach for adsorptive removal of Reactive Blue 19 onto green pea pod**
Demirhan Yılmaz E.
WATER SCIENCE AND TECHNOLOGY, vol.81, no.6, pp.1137-1147, 2020 (SCI-Expanded)
8. **KEFIR GRAIN BIOMASS PRODUCTION: INFLUENCE OF DIFFERENT CULTURING CONDITIONS AND EXAMINATION OF GROWTH KINETIC MODELS**
Apar D., Demirhan Yılmaz E., Özel B., Özbek B.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.40, 2017 (SCI-Expanded)
9. **BSA adsorption onto commercial activated carbon modified by microwave assisted chemical activation**
Taşkın M. B., Özbek S., Yılmaz E., Özbek B.
Bulgarian Chemical Communications, vol.48, no.2, pp.261-268, 2016 (SCI-Expanded)
10. **ASCORBIC ACID DEGRADATION KINETIC FOR MICROWAVE DRIED BASIL, PURSLANE AND CELERY LEAVES**
Demirhan E., Akpınar Z., Apar D. K., Özbek B.
LATIN AMERICAN APPLIED RESEARCH, vol.45, no.2, pp.113-118, 2015 (SCI-Expanded)
11. **EFFECT OF PRETREATMENTS ON SESAME CAKE PROTEIN HYDROLYSIS BY ALCALASE**
Demirhan E., Apar D. K., Özbek B.
LATIN AMERICAN APPLIED RESEARCH, vol.45, pp.81-83, 2015 (SCI-Expanded)
12. **Color Change Kinetics of Tea Leaves During Microwave Drying**
Demirhan E., ÖZBEK B.
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.11, no.2, 2015 (SCI-Expanded)
13. **Modeling of the Water Uptake Process for Cowpea Seeds (Vigna Unguiculata L.) under Common Treatment and Microwave Treatment**
Demirhan E., ÖZBEK B.
JOURNAL OF THE CHEMICAL SOCIETY OF PAKISTAN, vol.37, no.1, pp.1-10, 2015 (SCI-Expanded)
14. **Influence of vitamin (B-1, B-6, B-9, B-12, C) and ions (Cu²⁺, Mn²⁺, PO₄ (3-)) on kefir grain biomass growth**
Demirhan E., GURSES B., YALCIN B. E., Apar D. K., ÖZBEK B.

FOOD SCIENCE AND BIOTECHNOLOGY, vol.22, no.4, pp.1007-1013, 2013 (SCI-Expanded)

15. **INFLUENCE OF ENZYMATIC HYDROLYSIS ON THE FUNCTIONAL PROPERTIES OF SESAME CAKE PROTEIN**

Demirhan E., ÖZBEK B.

CHEMICAL ENGINEERING COMMUNICATIONS, vol.200, no.5, pp.655-666, 2013 (SCI-Expanded)

16. **A Modelling study on skimmed milk lactose hydrolysis and beta-galactosidase stability using three reactor types**

AKGUL F. B., Demirhan E., ÖZBEK B.

INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.65, no.2, pp.217-231, 2012 (SCI-Expanded)

17. **A modelling study on kefir grain biomass growth: Influence of various minerals**

Demirhan E., Apar D. K., Payer G., ÖZBEK B.

INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.64, no.3, pp.402-407, 2011 (SCI-Expanded)

18. **A Kinetic Study on Sesame Cake Protein Hydrolysis by Alcalase**

Demirhan E., Apar D. K., ÖZBEK B.

JOURNAL OF FOOD SCIENCE, vol.76, no.1, 2011 (SCI-Expanded)

19. **Sesame cake protein hydrolysis by alcalase: Effects of process parameters on hydrolysis, solubilisation, and enzyme inactivation**

Demirhan E., Apar D., ÖZBEK B.

KOREAN JOURNAL OF CHEMICAL ENGINEERING, vol.28, no.1, pp.195-202, 2011 (SCI-Expanded)

20. **THIN-LAYER DRYING CHARACTERISTICS AND MODELING OF CELERY LEAVES UNDERGOING MICROWAVE TREATMENT**

Demirhan E., ÖZBEK B.

CHEMICAL ENGINEERING COMMUNICATIONS, vol.198, no.7, pp.957-975, 2011 (SCI-Expanded)

21. **COLOR CHANGE KINETICS OF CELERY LEAVES UNDERGOING MICROWAVE HEATING**

Demirhan E., ÖZBEK B.

CHEMICAL ENGINEERING COMMUNICATIONS, vol.198, no.10, pp.1189-1205, 2011 (SCI-Expanded)

22. **Drying kinetics and effective moisture diffusivity of purslane undergoing microwave heat treatment**

Demirhan E., ÖZBEK B.

KOREAN JOURNAL OF CHEMICAL ENGINEERING, vol.27, no.5, pp.1377-1383, 2010 (SCI-Expanded)

23. **REHYDRATION KINETICS OF MICROWAVE-DRIED BASIL**

Demirhan E., ÖZBEK B.

JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.34, no.4, pp.664-680, 2010 (SCI-Expanded)

24. **MICROWAVE-DRYING CHARACTERISTICS OF BASIL**

Demirhan E., ÖZBEK B.

JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.34, no.3, pp.476-494, 2010 (SCI-Expanded)

25. **A modelling study on hydrolysis of whey lactose and stability of beta-galactosidase**

Demirhan E., Apar D. K., ÖZBEK B.

KOREAN JOURNAL OF CHEMICAL ENGINEERING, vol.27, no.2, pp.536-545, 2010 (SCI-Expanded)

26. **REHYDRATION KINETICS OF MICROWAVE-DRIED OKRAS AS AFFECTED BY DRYING CONDITIONS**

Apar D., Demirhan E., ÖZBEK B., DADALI G.

JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.33, no.5, pp.618-634, 2009 (SCI-Expanded)

27. **A MODELING STUDY ON HYDROLYSIS OF LACTOSE RECOVERED FROM WHEY AND -GALACTOSIDASE STABILITY UNDER SONIC TREATMENT**

Demirhan E., ÖZBEK B.

CHEMICAL ENGINEERING COMMUNICATIONS, vol.196, no.7, pp.767-787, 2009 (SCI-Expanded)

28. **Color Change Kinetics of Microwave-Dried Basil**

Demirhan E., ÖZBEK B.

DRYING TECHNOLOGY, vol.27, no.1, pp.156-166, 2009 (SCI-Expanded)

29. **Effect of drying conditions on rehydration kinetics of microwave dried spinach**

DADALI G., Demirhan E., ÖZBEK B.

FOOD AND BIOPRODUCTS PROCESSING, vol.86, pp.235-241, 2008 (SCI-Expanded)

30. **Effect of hydrolysis products and Mg²⁺, Mn²⁺ and Ca²⁺ ions on whey lactose hydrolysis and beta-galactosidase stability**
Demirhan E., Apar D. K., ÖZBEK B.
JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY, vol.83, no.5, pp.625-636, 2008 (SCI-Expanded)
31. **Product inhibition of whey lactose hydrolysis**
Demirhan E., Apar D. K., ÖZBEK B.
CHEMICAL ENGINEERING COMMUNICATIONS, vol.195, no.3, pp.293-304, 2008 (SCI-Expanded)
32. **Effect of impeller speed and viscosity on whey lactose hydrolysis and beta-galactosidase stability**
Demirhan E., Apar D., Ozbek B.
CHEMICAL ENGINEERING COMMUNICATIONS, vol.194, no.8, pp.1078-1093, 2007 (SCI-Expanded)
33. **Color change kinetics of spinach undergoing microwave drying**
DADALI G., Demirhan E., Ozbek B.
DRYING TECHNOLOGY, vol.25, no.10, pp.1713-1723, 2007 (SCI-Expanded)
34. **Microwave heat treatment of spinach: Drying kinetics and effective moisture diffusivity**
DADALI G., Demirhan E., Ozbek B.
DRYING TECHNOLOGY, vol.25, no.10, pp.1703-1712, 2007 (SCI-Expanded)

Articles Published in Other Journals

1. **Adsorption of 2,4-Dichlorophenoxyacetic Acid on Peanut Shells: Effect of Initial Concentration**
DEMİRHAN YILMAZ E., ÇULHAOĞLU E.
Environmental Research & Technology, vol.1, no.1, pp.23-26, 2018 (Peer-Reviewed Journal)
2. **REMOVAL OF REACTIVE BLUE 19 FROM AQUEOUS SOLUTION BY PEANUT SHELL: OPTIMIZATION BY RESPONSE SURFACE METHODOLOGY**
DEMİRHAN YILMAZ E.
Selcuk University Journal of Engineering, Science and Technology, vol.5, no.3, pp.312-321, 2017 (Peer-Reviewed Journal)
3. **pH-STAT CALIBRATION FOR SESAME CAKE PROTEIN HYDROLYSIS BY ALCALASE**
YILMAZ E., Apar D. K., ÖZBEK B.
SIGMA JOURNAL OF ENGINEERING AND NATURAL SCIENCES-SIGMA MUHENDISLIK VE FEN BILIMLERI DERGISI, vol.30, no.1, pp.1-8, 2012 (ESCI)

Refereed Congress / Symposium Publications in Proceedings

1. **Effect of cherry (*Prunus avium* L.) stalk methanolic and walnut septum acetonetic extracts on the characteristics of the blend films based on chitosan active food packaging film**
Koçyiğit H. N., Yılmaz P., Yılmaz E., Özbek B.
4th International Eurasian Conference on Science, Engineering and Technology (EurasianSciEnTech 2022), Ankara, Turkey, 14 - 16 December 2022, pp.37
2. **Production of *Ficus carica* Linn leave extract loaded chitosan/hydroxyapatite scaffolds with enhanced antioxidant and antimicrobial properties**
Yılmaz P., Yılmaz E., Özbek B.
4th International Eurasian Conference on Science, Engineering and Technology (EurasianSciEnTech 2022), Ankara, Turkey, 14 - 16 December 2022, pp.152
3. **Fabrication of hemp seed oil-doped gelatin/sodium alginate nanofibers using the Box-Behnken experimental design**
Usta M., Erol Taygun M. M., Yılmaz E.
5th International Eurasian Conference on Biological and Chemical Sciences, Ankara, Turkey, 23 - 25 November 2022, pp.344

4. **Investigation of the Effect of Microwave Synthesis Conditions on Physical and Optical Properties of Carbon Dots Synthesized Using Ficus Carica Linn Leaves**
Yılmaz Çetiner P., Yılmaz E., Özbek B.
4th International Eurasian Conference on Biological and Chemical Science, Ankara, Turkey, 24 - 26 November 2021, pp.1
5. **Kinetic and Equilibrium Studies on the Adsorption of Remazol Ultra Red RGB Dye from Aqueous Solutions using Palm Leaves**
Sevimli S., Yılmaz Çetiner P., Yılmaz E., Özbek B.
International Conference on Chemical and Biochemical Engineering, 20 - 21 August 2021, pp.37
6. **Optimization Study on the Adsorption of Remazol Ultra Red RGB Dye from Aqueous Solutions using Palm Leaves as Natural Bioadsorbent**
Sevimli S., Yılmaz Çetiner P., Yılmaz E., Özbek B.
International Conference on Chemical and Biochemical Engineering, 20 - 21 August 2021, pp.36
7. **Kinetic Modelling Studies on the Microwave-Dried Blackthorn Fruit Epicarp**
Özden E., Yılmaz Çetiner P., Yılmaz E., Özbek B.
Proceedings of Academics Conference Network (ACN) International Conference-2020, İstanbul, Turkey, 05 April 2020, vol.1, no.1, pp.51
8. **CHARACTERIZATION STUDY ON HOLLOW NANOSILICA PARTICLES COATED WITH TITANIUM**
PERK A., YILMAZ E.
FIFTH INTERNATIONAL CONFERENCE ON ADVANCES IN MECHANICAL ENGINEERING: ICAME 2019, İstanbul, Turkey, 17 - 19 December 2019
9. **SYNTHESIS AND CHARACTERIZATION OF CHITOSAN/HOLLOW NANO SILICA PARTICLES**
ÇELİK N., YILMAZ E.
FIFTH INTERNATIONAL CONFERENCE ON ADVANCES IN MECHANICAL ENGINEERING: ICAME 2019, 17 - 19 December 2019, pp.1064
10. **MICROWAVE EXTRACTION OF ESSENTIAL OILS FROM LAVENDER AND ANISE**
YÜCEPUR G., YILMAZ E.
FIFTH INTERNATIONAL CONFERENCE ON ADVANCES IN MECHANICAL ENGINEERING: ICAME 2019, 17 - 19 December 2019, pp.1065
11. **Investigation of Reactive Blue 19 removal from aqueous solution by using Nigella Sative waste**
ÖZTÜRK N. N., YILMAZ E.
1 Mayıs Uluslararası Sosyal Politikalar ve Bilimsel Araştırmalar Kongresi, Ankara, Turkey, 01 May 2019, pp.467
12. **Removal of Reactive Blue 19 With Flaxseed Cake by Adsorption Method From Aqueous Solutions**
ÇAĞAŞ C., YILMAZ E.
4th International Scientific Research Congress, Yalova, Turkey, 14 - 17 February 2019
13. **Removal of Methyl Orange from aqueous solution with chitosan/hollow nano silica particles**
ÇELİK N., YILMAZ E.
International Conference on Recent Advances in Science, Technology Engineering, İstanbul, Turkey, 20 - 21 October 2018, pp.36
14. **Removal of Reactive Blue 19 from aqueous solution by hollow nano silica coated with TiO₂**
PERK A., DEMİRHAN YILMAZ E.
International Conference on Recent Advances in Science, Technology Engineering, İstanbul, Turkey, 20 October 2018, pp.37
15. **Removal of Reactive Blue 19 from Aqueous Solution Using Low Cost Banana Peel: Optimization by Box Behnken Experimental Design**
ŞANSLI P., DEMİRHAN YILMAZ E.
INTERNATIONAL CONGRESS ON CHEMISTRY AND MATERIALS SCIENCE, Ankara, Turkey, 05 October 2017, pp.61
16. **Investigation of Reactive Blue 19 Dye Removal Using Corncorb as an Eco-Friendly Biosorbent**
ŞANSLI P., DEMİRHAN YILMAZ E.
INTERNATIONAL CONGRESS ON CHEMISTRY AND MATERIALS SCIENCE, Ankara, Turkey, 05 October 2017, pp.62
17. **Effects of Microwave Output Power and Sample Amount on Drying Kinetics of Melissa Officinalis**

DOĞAN A. E., DEMİRHAN YILMAZ E.

International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOT 2017), Nevşehir, Turkey, 15 May 2017, pp.1129

18. **Effect of drying conditions on rehydration kinetics of microwave dried melissa**

YILMAZ E., DOĞAN A. E.

International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOT 2017), 15 - 17 May 2017

19. **Experimental study on drying kinetics of rocket leaves undergoing microwave drying**

DEMİRHAN YILMAZ E., ÖZBEK B., Ayata Y.

22nd International Congress of Chemical and Process Engineering (CHISA 2016), Prag, Czech Republic, 27 August 2016

20. **Effects of microwave output power and sample amount on drying kinetics of samphire**

ÖZBEK B., Altun E., DEMİRHAN YILMAZ E.

22nd International Congress of Chemical and Process Engineering (CHISA 2016), Prag, Czech Republic, 27 August 2016

21. **A study on removal of reactive blue 19 from aqueous solutions by using potato shell powder**

DEMİRHAN YILMAZ E., ÖZBEK B., Gemiköz A.

22nd International Congress of Chemical and Process Engineering (CHISA 2016), Prag, Czech Republic, 27 August 2016

22. **Investigation of methylene blue dye removal using mixed fruit pulp as an eco friendly biosorbent**

BALTA İ., DEMİRHAN YILMAZ E.

ISEAC39-International Conference Series on Environmental & Food Monitoring, Hamburg, Germany, 19 July 2016, pp.2

23. **Potential use of mixed fruit pulp as a low cost adsorbent for removal of reactive blue 19 dye.**

KARANFİL E., DEMİRHAN YILMAZ E.

ISEAC39-International Conference Series on Environmental & Food Monitoring, Hamburg, Germany, 19 July 2016, pp.1

24. **Box Behnken Design Optimization for the Removal of Reactive Blue 19 from Aqueous Solution by a Low Cost Adsorbent**

DEMİRHAN YILMAZ E.

6th international Conference on Agricultural, Ecological and Medical Sciences, İstanbul, Turkey, 30 May 2016, pp.99

25. **Effect of initial concentration on adsorption behaviour of 2,4-D pesticide on peanut shells**

DEMİRHAN YILMAZ E., ÇULHAOĞLU E.

EurAsia Waste Management Symposium, İstanbul, Turkey, 02 May 2016, pp.856-860

26. **Effect of microwave output power on water absorption process for cowpea seeds undergoing microwave treatment**

ÖZBEK B., DEMİRHAN YILMAZ E.

10th European Congress of Chemical Engineering (ECCE10), Nice, France, 27 September 2015, pp.1612

27. **Effect of microwave output power and sample amount on colour change kinetics of tea leaves during microwave drying**

ÖZBEK B., DEMİRHAN YILMAZ E.

10th European Congress of Chemical Engineering (ECCE10), Nice, France, 27 September 2015, pp.1611

28. **A study on removal of phosphate in aqueous solutions by clinoptilolite**

DEMİRHAN YILMAZ E., HALICI Z.

10th European Congress of Chemical Engineering (ECCE10), Nice, France, 27 September 2015, pp.1122

29. **Effect of temperature on water absorption process for cowpea seeds**

DEMİRHAN YILMAZ E., ÖZBEK B.

10th European Congress of Chemical Engineering (ECCE10), Nice, France, 27 September 2015, pp.1613

30. **An experimental study on phosphate adsorption in aqueous solutions by low cost adsorbent**

HALICI Z., DEMİRHAN YILMAZ E.

International Conference on Chemical, Civil and Environmental Engineering (CCEE-2015), İstanbul, Turkey, 05 June

2015, pp.99

31. **An experimental study on adsorption of ibuprofen on peanut shell**
ÖZBEK B., YILDIRIM E. E., ÖZEREN H. D., YILMAZ E.
21st International Congress of Chemical and Process Engineering (CHISA 2014), 23 - 27 August 2014, pp.103
32. **A study on adsorption of nickel(II) from aqueous solutions onto pistachio shell**
DEMİRHAN YILMAZ E., Şen T., Baharçiçek Z.
21st International Congress of Chemical and Process Engineering (CHISA 2014), Prag, Czech Republic, 23 August 2014, pp.102
33. **Debittering of corn gluten hydrolysate Kinetics of hydrophobic peptide adsorption**
KILIÇ APAR D., YILMAZ E., ÖZBEK B.
21st International Congress of Chemical and Process Engineering (CHISA 2014), 23 - 27 August 2014, pp.185
34. **A modeling study on kefir grain growth in whey enriched with additives**
KILIÇ APAR D., ÖZEL B., YILMAZ E., ÖZBEK B.
21st International Congress of Chemical and Process Engineering (CHISA 2014), 23 - 27 August 2014, pp.184
35. **Removal of Remazol Ultra Red RGB Dye from Aqueous Solutions by Adsorption onto Raw Lentil Husk**
KURT Z., ÜNAL Ş., YILMAZ E., KILIÇ APAR D., ÖZBEK B.
2nd International Conference on Environmental Science and Technology-2014, 14 - 17 May 2014, pp.175
36. **An Experimental Study on Removal of Reactive Blue 19 from Aqueous Solutions by Adsorption on Peanut Shell**
DEMİRHAN YILMAZ E., Yücel Ö., Salmi B.
2nd International Conference on Environmental Science and Technology – 2014 (ICOEST'2014 - SIDE), Antalya, Turkey, 14 May 2014, pp.133
37. **Optimization of Rehydration Process of Dry Beans Phaseolus Vulgaris L under Ultrasonic Treatment by Using Response Surface Methodolgy**
COŞKUN P. S., YILMAZ E., ÖZBEK B.
1th International Chemistry and Chemical Engineering Conference (CCE-2013), 17 - 21 April 2013, pp.97
38. **Effects of Pretreatments on Sesame Cake Protein Hydrolysis, Solubilization and Enzyme Stability**
DEMİRHAN YILMAZ E., KILIÇ APAR D., ÖZBEK B.
1st International Chemistry and Chemical Engineering Conference (CCE-2013), Baku, Azerbaijan, 17 April 2013, pp.101
39. **An Experimental Study on Drying Kinetics of Tea Leaves Undergoing Microwave Heat Treatment**
Demirhan Yılmaz E., Özbek B., Sert G., Harmanlı S. H.
1th International Chemistry and Chemical Engineering Conference (CCE-2013), Baku, Azerbaijan, 17 - 21 April 2013, pp.74
40. **Effect of Hydrolysis Degree on Functional Properties of Sesame Cake Protein Hydrolysates**
DEMİRHAN YILMAZ E., ÖZBEK B.
New Biotechnology -15th European Congress on Biotechnology (ECB 2012), İstanbul, Turkey, 23 September 2012, pp.164
41. **Susam Küspesi Protein Hidrolizatlarının Fonksiyonel Özelliklerine Hidroliz Derecesinin Etkisinin İncelenmesi**
DEMİRHAN YILMAZ E., ÖZBEK B.
17. Ulusal Biyoteknoloji Kongresi (BİYOTEKNOLOJİ 2012), İstanbul, Turkey, 23 September 2012, pp.112-116
42. **Susam ve Susam Küspesi Substratlarının Hidroliz, Çözünürlük ve Enzim Aktivite Değerlerinin Karşılaştırılması**
DEMİRHAN YILMAZ E., ÖZBEK B.
10. Ulusal Kimya Mühendisliği Kongresi (UKMK10 2012), İstanbul, Turkey, 03 September 2012, pp.6
43. **Removing of Bitterness of Corn Gluten Hydrolysate**
KILIÇ APAR D., DEMİRHAN YILMAZ E., ÖZBEK B.
Agrochemical and Food Technology, ANQUE ICCE 2012, Sevilla, Spain, 24 June 2012, pp.1
44. **The Effect of Microwave Drying on the Degradation of Vitamin C in Basil, Purslane and Celery**

Leaves

DEMİRHAN YILMAZ E., KILIÇ APAR D., Akpınar Z., ÖZBEK B.

4th International Congress on Food and Nutrition, İstanbul, Turkey, 12 October 2011, pp.198

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DEMİRHAN YILMAZ E., KILIÇ APAR D., YALCIN B. E., ÖZEL B., ÖZBEK B.

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46. **Effect of Temperature and pH on Kinetics of Sesame Cake Hydrolysis**

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Payer G., Kılıç Apar D., Demirhan Yılmaz E., Özbek B.

European Biotechnology Congress 2011, İstanbul, Turkey, 28 September - 01 October 2011, pp.93

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AKGUL F. B., DEMİRHAN YILMAZ E., KILIÇ APAR D., ÖZBEK B.

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50. **Influence of Temperature and pH on Sesame Cake Protein Hydrolysis and Alcalase Stability**

DEMİRHAN YILMAZ E., KILIÇ APAR D., ÖZBEK B.

1st European Congress of Applied Biotechnology (ECAB 2011), Berlin, Germany, 25 September 2011, pp.19

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DEMİRHAN YILMAZ E., KILIÇ APAR D., ÖZBEK B.

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59. **Sonikasyon Parametrelerinin Sütteki Laktoz ve Paynir Altı Suyundan Elde Edilen Laktozun Hidrolizi ve Enzim Aktivitesine Etkisinin İncelenmesi**

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60. **Porosity Analysis of Spinach and Okra Dried Under Microwave Treatment**

Dadalı G., YILMAZ E., KILIÇ APAR D., ÖZBEK B.

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61. **Effect of Glucose and Galactose on Whey Lactose Hydrolysis and Enzyme Stability Under Sonic Treatment**

DEMİRHAN YILMAZ E., ÖZBEK B.

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62. **Estimation of Kinetic Parameters for Whey Lactose Hydrolysis Inhibited by Glucose and Galactose**

Demirhan Yılmaz E., Kılıç Apar D., Özbek B.

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Courses

Graduation Thesis, Undergraduate, 2018 - 2019, 2016 - 2017
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Computer Applications in Chemical Engineering, Undergraduate, 2018 - 2019, 2016 - 2017
Preparation of Industrial and Drinkable Water, Postgraduate, 2018 - 2019, 2015 - 2016
Chemical Engineering Lab. 1, Undergraduate, 2018 - 2019, 2015 - 2016, 2014 - 2015, 2013 - 2014
Chemical Engineering Lab. 2, Undergraduate, 2018 - 2019
Occupational Health and Safety 1, Undergraduate, 2018 - 2019
Process Dynamic and Control, Undergraduate, 2018 - 2019, 2016 - 2017
Graduation Thesis, Undergraduate, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014
Chemical Engineering Lab. 1, Undergraduate, 2016 - 2017
OCCUPATIONAL HEALTH AND SAFETY IN CHEMICAL INDUSTRY, Undergraduate, 2016 - 2017, 2015 - 2016
Chemical Engineering Lab. 2, Undergraduate, 2016 - 2017, 2015 - 2016, 2014 - 2015
Chemical Reaction Engineering, Undergraduate, 2014 - 2015, 2013 - 2014
Process Dynamic and Control, Undergraduate, 2015 - 2016, 2014 - 2015, 2013 - 2014

Advising Theses

Yılmaz E., Farklı polimerik inhibitörlerin kalsiyum karbonat çökmesine karşı havuz koşullarında performanslarının incelenmesi, Postgraduate, M.TÜRKMENOĞLU(Student), 2023
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Yılmaz E., Nano silika parçacıkların kitosan ile kaplanması ve adsorban olarak kullanımının incelenmesi, Postgraduate, N.ÇELİK(Student), 2019
Yılmaz E., Mikrodalga ekstraksiyon yöntemi ile bitkilerden esansiyel yağ eldesi, Postgraduate, G.YÜCEPUR(Student), 2018
Yılmaz E., Sulu Çözeltilerden Meyve Posası ile Boyar Maddelerin Adsorpsiyon Yöntemi ile Gideriminin İncelenmesi, Postgraduate, E.KARANFİL(Student), 2017
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Yılmaz E., Reaktif mavi 19 boyar maddesinin çevre dostu mısır koçanı ve muz kabuğu kullanılarak sulu çözeltilerden adsorpsiyon yöntemi ile giderilmesi, Postgraduate, P.ŞANSLI(Student), 2017
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Yılmaz E., Sulu çözeltilerden adsorpsiyon yöntemiyle fosfat giderimi, Postgraduate, Z.HALICI(Student), 2016

Metrics

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Research Areas

Chemical Engineering and Technology, Biotechnology, Biochemical Reaction Engineering, Biotechnological Processes and Fermentation Technology, Process and Reactor Design, Chemical Reaction Engineering, Food Technology, Engineering and Technology