

DILEK KILIÇ

PROF. DR.

E-posta : dkilic@yildiz.edu.tr

İş Telefonu : [+90 212 383 4767](tel:+902123834767)

Uluslararası Araştırmacı ID'leri

ORCID: 0000-0002-4121-6727

Yoksis Araştırmacı ID: 200668

Öğrenim Bilgisi

Doktora

2003 - 2008

Yıldız Teknik Üniversitesi, Kimya Metalurji, Kimya Mühendisliği, Türkiye

Yüksek Lisans

2000 - 2002

Yıldız Teknik Üniversitesi, Kimya Metalurji, Kimya Mühendisliği, Türkiye

Lisans

1995 - 1999

Ege Üniversitesi, Mühendislik Fakültesi, Kimya Mühendisliği, Türkiye

Akademik Unvanlar / Görevler

Prof. Dr.

2022 - Devam Ediyor

Yıldız Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Kimya Müh.Bölümü

Doç. Dr.

2012 - 2022

Yıldız Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Kimya Müh.Bölümü

Desteklenen Projeler

1. KILIÇ D., Mutlu H., Yükseköğretim Kurumları Destekli Proje, Azo Boyar Maddelerin Aerobik Ortamda Canlı formda Kefir Taneleri ile Biyolojik Gideriminin İncelenmesi, 2019 - 2021
2. KILIÇ APAR D., Yükseköğretim Kurumları Destekli Proje, Çeşitli Adsorbanlarla Protein Adsorpsiyonunun İncelenmesi, 2011 - 2015
3. KILIÇ D., YILMAZ E., Yükseköğretim Kurumları Destekli Proje, Yapay Substratlarla Kefir Biyokütlesi Üretimi ve Kefir Fermantasyon Kinetiğinin İncelenmesi, 2011 - 2015
4. KILIÇ D., YILMAZ E., Yükseköğretim Kurumları Destekli Proje, Mısır Gluteni Hidrolizatının Acı Tadının Giderilmesi, 2009 - 2013
5. KILIÇ APAR D., ÖZBEK B., Yükseköğretim Kurumları Destekli Proje, Biyoteknolojide kullanılan tutuklayıcı malzemelerin oksijen transfer katsayısı üzerindeki etkilerinin incelenmesi, 2005 - 2007
6. KILIÇ APAR D., ÖZBEK B., TÜBİTAK Projesi, Mısır Gluteninin Enzimatik Hidrolizi, 2003 - 2005
7. ÖZBEK B., KILIÇ APAR D., Yükseköğretim Kurumları Destekli Proje, Buğday Gluteninin Enzimatik Hidrolizini Etkileyen Proses Parametrelerinin İncelenmesi ve Optimizasyonu, 2003 - 2005
8. KILIÇ APAR D., ÖZBEK B., TÜBİTAK Projesi, Mısır Nişastasının Enzimatik Hidrolizinin Optimizasyonu, 2001 - 2002
9. KILIÇ APAR D., ÖZBEK B., Yükseköğretim Kurumları Destekli Proje, Çeşitli Nişastaların Enzimatik Hidrolizinin

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

1. **Conventional and sonication-assisted biosorption of Remazol Orange RGB dye by active kefir biomass Aktif kefir biyokütlesi ile Remazol Turuncu RGB boyar maddesinin konvansiyonel ve sonikasyon destekli biyosorpsiyonu**
Mutlu H., Apar D. K.
Journal of the Faculty of Engineering and Architecture of Gazi University, cilt.38, sa.4, ss.1979-1993, 2023 (SCI-Expanded)
2. **Conventional and ultrasound-assisted bioaccumulation of azo dye Indosol Black NF-1200 by kefir biomass**
Mutlu H., Kılıç Apar D.
DESALINATION AND WATER TREATMENT, cilt.228, ss.403-413, 2021 (SCI-Expanded)
3. **Biosorption of reactive dye Remazol Ultra Red RGB by metabolically active kefir biomass**
Erdogdular A. O., Kılıç Apar D.
JOURNAL OF THE FACULTY OF ENGINEERING AND ARCHITECTURE OF GAZI UNIVERSITY, cilt.36, sa.2, ss.1055-1073, 2021 (SCI-Expanded)
4. **Removal of Bentazon and Metalaxyl pesticides from aqueous solutions by using chestnut shells: Process optimization by experimental design, adsorption kinetics and isotherm analysis**
Diler B., Kılıç Apar D.
JOURNAL OF THE INDIAN CHEMICAL SOCIETY, cilt.96, sa.9, ss.1155-1161, 2019 (SCI-Expanded)
5. **Bioremoval of reactive dye Remazol Navy by kefir grains**
Erdoğdular A. O., Kılıç Apar D.
Applied Biological Chemistry, cilt.62, sa.22, ss.1-11, 2019 (SCI-Expanded)
6. **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, cilt.40, 2017 (SCI-Expanded)
7. **EFFECT OF PRETREATMENTS ON SESAME CAKE PROTEIN HYDROLYSIS BY ALCALASE**
Demirhan E., Apar D. K., Özbek B.
LATIN AMERICAN APPLIED RESEARCH, cilt.45, ss.81-83, 2015 (SCI-Expanded)
8. **ASCORBIC ACID DEGRADATION KINETIC FOR MICROWAVE DRIED BASIL, PURSLANE AND CELERY LEAVES**
Demirhan E., Akpinar Z., Apar D. K., Özbek B.
LATIN AMERICAN APPLIED RESEARCH, cilt.45, sa.2, ss.113-118, 2015 (SCI-Expanded)
9. **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, cilt.22, sa.4, ss.1007-1013, 2013 (SCI-Expanded)
10. **Corn gluten hydrolysis by Alcalase: Calibration of pH-stat**
Apar D., Özbek B.
FOOD AND BIOPRODUCTS PROCESSING, cilt.89, ss.500-503, 2011 (SCI-Expanded)
11. **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, cilt.64, sa.3, ss.402-407, 2011 (SCI-Expanded)
12. **A Kinetic Study on Sesame Cake Protein Hydrolysis by Alcalase**
Demirhan E., Apar D. K., ÖZBEK B.
JOURNAL OF FOOD SCIENCE, cilt.76, sa.1, 2011 (SCI-Expanded)
13. **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, cilt.28, sa.1, ss.195-202, 2011 (SCI-Expanded)
14. **Gas-liquid mass transfer studies for biomass support materials in a bioreactor**
Apar D.
JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY, cilt.85, sa.5, ss.668-673, 2010 (SCI-Expanded)
15. **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, cilt.27, sa.2, ss.536-545, 2010 (SCI-Expanded)
16. **CORN GLUTEN HYDROLYSIS BY ALCALASE: KINETICS OF HYDROLYSIS**
Apar D., Özbeğ B.
CHEMICAL ENGINEERING COMMUNICATIONS, cilt.197, sa.7, ss.963-973, 2010 (SCI-Expanded)
17. **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, cilt.33, sa.5, ss.618-634, 2009 (SCI-Expanded)
18. **A Kinetic Study on Corn Gluten Hydrolysis**
Apar D., Özbeğ B.
CHEMICAL ENGINEERING & TECHNOLOGY, cilt.32, sa.4, ss.673-675, 2009 (SCI-Expanded)
19. **Milk lactose hydrolysis in a batch reactor: Optimisation of process parameters, kinetics of hydrolysis and enzyme inactivation**
SENER N., Apar D., Demirhan E., ÖZBEK B.
CHEMICAL AND BIOCHEMICAL ENGINEERING QUARTERLY, cilt.22, sa.2, ss.185-193, 2008 (SCI-Expanded)
20. **Corn gluten hydrolysis by Alcalase: Effects of process parameters on hydrolysis solubilization and enzyme inactivation**
Apar D., Özbeğ B.
CHEMICAL AND BIOCHEMICAL ENGINEERING QUARTERLY, cilt.22, sa.2, ss.203-212, 2008 (SCI-Expanded)
21. **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, cilt.83, sa.5, ss.625-636, 2008 (SCI-Expanded)
22. **Protein releasing kinetics of bakers' yeast cells by ultrasound**
Apar D., ÖZBEK B.
CHEMICAL AND BIOCHEMICAL ENGINEERING QUARTERLY, cilt.22, sa.1, ss.113-118, 2008 (SCI-Expanded)
23. **Product inhibition of whey lactose hydrolysis**
Demirhan E., Apar D. K., ÖZBEK B.
CHEMICAL ENGINEERING COMMUNICATIONS, cilt.195, sa.3, ss.293-304, 2008 (SCI-Expanded)
24. **Hydrolysis and solubilization of corn gluten by Neutraste**
Apar D., Ozbek B.
JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY, cilt.82, sa.12, ss.1107-1114, 2007 (SCI-Expanded)
25. **Estimation of kinetic parameters for rice starch hydrolysis inhibited by added materials**
Apar D., Ozbek B.
CHEMICAL ENGINEERING COMMUNICATIONS, cilt.194, sa.3, ss.334-344, 2007 (SCI-Expanded)
26. **Color change kinetics of okra undergoing microwave drying**
Dadali G., Apar D., Ozbek B.
DRYING TECHNOLOGY, cilt.25, ss.925-936, 2007 (SCI-Expanded)
27. **Estimation of effective moisture diffusivity of okra for microwave drying**
Dadali G., Apar D., Ozbek B.
DRYING TECHNOLOGY, cilt.25, sa.9, ss.1445-1450, 2007 (SCI-Expanded)
28. **Microwave drying kinetics of okra**
Dadali G., Apar D., Ozbek B.
DRYING TECHNOLOGY, cilt.25, ss.917-924, 2007 (SCI-Expanded)

29. **Effect of impeller speed and viscosity on whey lactose hydrolysis and beta-galactosidase stability**
Demirhan E., Apar D., Ozbek B.
CHEMICAL ENGINEERING COMMUNICATIONS, cilt.194, sa.8, ss.1078-1093, 2007 (SCI-Expanded)
30. **Enzymatic hydrolysis of starch by using a sonifier**
Apar D., Turhan M., Ozbek B.
CHEMICAL ENGINEERING COMMUNICATIONS, cilt.193, sa.9, ss.1117-1126, 2006 (SCI-Expanded)
31. **A modelling study on milk lactose hydrolysis and beta-galactosidase stability under sonication**
Sener N., Apar D., Ozbek B.
PROCESS BIOCHEMISTRY, cilt.41, sa.7, ss.1493-1500, 2006 (SCI-Expanded)
32. **alpha-amylase inactivation during rice starch hydrolysis**
Apar D., Ozbek B.
PROCESS BIOCHEMISTRY, cilt.40, ss.1367-1379, 2005 (SCI-Expanded)
33. **alpha-amylase inactivation during corn starch hydrolysis process**
Apar D., Ozbek B.
PROCESS BIOCHEMISTRY, cilt.39, sa.12, ss.1877-1892, 2004 (SCI-Expanded)
34. **alpha-Amylase inactivation by temperature during starch hydrolysis**
Apar D., Ozbek B.
PROCESS BIOCHEMISTRY, cilt.39, sa.9, ss.1137-1144, 2004 (SCI-Expanded)

Diger Dergilerde Yayınlanan Makaleler

1. **pH-Stat Calibration for Sesame Cake Protein Hydrolysis by Alcalase**
Demirhan E., Kılıç Apar D., Özbek B.
SİGMA Journal of Engineering and Natural Sciences, cilt.30, ss.1-8, 2012 (ESCI)
2. **Corn, Rice and Wheat Starch Hydrolysis by Using Various Alpha-Amylase Enzymes at Temperature 40 C**
KILIÇ APAR D., ÖZBEK B.
SIGMA JOURNAL OF ENGINEERING AND NATURAL SCIENCES-SIGMA MUHENDISLIK VE FEN BİLİMLERİ DERGİSİ, cilt.22, sa.2, ss.55-67, 2004 (ESCI)
3. **Corn Rice and Wheat Starch Hydrolysis by Using Various Alpha Amylase Enzymes at Temperature 40 0C**
Kılıç Apar D., Özbek B.
Sigma Journal of Engineering and Natural Sciences, cilt.22, ss.55-67, 2004 (ESCI)
4. **Enzim Üretimi**
Kılıç Apar D., Özbek B.
Biyoteknoloji Sektör Dergisi-BİYOTEK, cilt.14, ss.27-29, 2003 (Hakemli Dergi)

Kitap & Kitap Bölümleri

1. **Kimya Mühendisliğine Giriş: Bugünden Yarına Temel Bilgiler**
HASANOĞLU A. M., Kılıç Apar D.
Literatür Yayıncılık, İstanbul, 2016

Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar

1. **Removal of Bentazon and Metalaxyl Pesticides from Aqueous Solutions by Almond and Chestnut Shells: Optimization, Kinetics and Isotherm Studies**
Diler B., Kılıç Apar D.

- 5th International Conference on New trends in Chemistry, Athens, Yunanistan, 22 - 24 Nisan 2019, ss.52
2. **Biosorption of Remazol Orange RGB by Kefir Biomass Under Sonication**
Mutlu H., Kılıç Apar D.
5th International Conference on New Trends in Chemistry, Athens, Yunanistan, 22 - 24 Nisan 2019, ss.53
3. **Biosorption of Reactive Dyes by Kefir Grains**
Erdoğdular A. O., Kılıç Apar D.
4th International Conference on New trends in Chemistry, Sankt-Peterburg, Rusya, 11 - 13 Mayıs 2018, ss.34
4. **Bioremoval of Reactive dye Remazol Navy by Kefir Grains**
Erdoğdular A. O., Kılıç Apar D.
28. Ulusal Kimya Kongresi, Mersin, Türkiye, 15 - 21 Ağustos 2016
5. **Optimization of Removal of Metalaxyl from Aqueous Solutions by Adsorption on Almond Shell**
Diler B., Kılıç Apar D.
10th European Congress of Chemical Engineering, Nice, Fransa, 27 Eylül - 01 Ekim 2015, ss.1657
6. **A modeling study on kefir grain growth in whey enriched with additives**
Kılıç Apar D., Özel B., Demirhan E., Özbek B.
21st International Congress Of Chemical and Process Engineering, Praha, Çek Cumhuriyeti, 23 - 27 Ağustos 2014, ss.184
7. **Debittering of corn gluten hydrolysate: Kinetics of hydrophobic peptide adsorption**
Kılıç Apar D., Demirhan E., Özbek B.
21st International Congress Of Chemical and Process Engineering, Praha, Çek Cumhuriyeti, 23 - 27 Ağustos 2014, ss.185
8. **Removal of Remazol Ultra Red RGB Dye from Aqueous Solutions by Adsorption onto Raw Lentil Husk**
Kurt Z., Ünal Ş., Demirhan E., Kılıç Apar D., Özbek B.
2nd International Conference on Environmental Science and Technology, Antalya, Türkiye, 14 - 17 Mayıs 2014
9. **Removal of ibuprofen and paracetamol from aqueous solutions by adsorption on lentil and rice husk**
Çelik A., Altun E., Kılıç Apar D., Özbek B.
2nd International Conference on Environmental Science and Technology, Antalya, Türkiye, 14 - 17 Mayıs 2014, ss.44-45
10. **Removing of Bitterness of Corn Gluten Hydrolysate**
KILIÇ APAR D., DEMİRHAN YILMAZ E., ÖZBEK B.
Agrochemical and Food Technology, ANQUE ICCE 2012, Sevilla, İspanya, 24 Haziran 2012, ss.1
11. **The Effect of Microwave Drying on the Degradation of Vitamin C in Basil, Purslane and Celery Leaves**
DEMİRHAN YILMAZ E., KILIÇ APAR D., Akpinar Z., ÖZBEK B.
4th International Congress on Food and Nutrition, İstanbul, Türkiye, 12 Ekim 2011, ss.198
12. **An Experimental Study on the Influence of Cu₂, Mn₂ and PO₄(3) Ions on the Kefir Grain Biomass Increase**
DEMİRHAN YILMAZ E., KILIÇ APAR D., YALCIN B. E., ÖZEL B., ÖZBEK B.
4th International Congress on Food and Nutrition, İstanbul, Türkiye, 12 Ekim 2011, ss.157
13. **Experimental Study on the Effect of Mg₂, Zn₂, Ca₂ and Fe₃ Ions on Kefir Grain Biomass Propagation**
Payer G., Kılıç Apar D., Demirhan Yilmaz E., Özbek B.
European Biotechnology Congress 2011, İstanbul, Türkiye, 28 Eylül - 01 Ekim 2011, ss.93
14. **Effect of biomass support materials on oxygen mass transfer**
Kılıç Apar D.
European Biotechnology Congress, İstanbul, Türkiye, 28 Eylül - 01 Ekim 2011, ss.60
15. **Effect of Temperature and pH on Kinetics of Sesame Cake Hydrolysis**
Demirhan Yilmaz E., Kılıç Apar D., Özbek B.
European Biotechnology Congress 2011, İstanbul, Türkiye, 28 Eylül - 01 Ekim 2011, ss.81
16. **An Experimental Study on Skimmed Milk Lactose Hydrolysis in Various Reactor Types**
AKGUL F. B., DEMİRHAN YILMAZ E., KILIÇ APAR D., ÖZBEK B.

- 1st European Congress of Applied Biotechnology (ECAB 2011), Berlin, Almanya, 25 Eylül 2011, ss.21
17. **Product Inhibition of Sesame Cake Protein Hydrolysis**
DEMİRhan YILMAZ E., KILIÇ APAR D., ÖZBEK B.
1st European Congress of Applied Biotechnology (ECAB 2011), Berlin, Almanya, 25 Eylül 2011, ss.20
18. **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, Almanya, 25 Eylül 2011, ss.19
19. **Effect of Substrate and Enzyme Concentration on Sesame Cake Protein Hydrolysis and Alcalase Stability**
DEMİRhan YILMAZ E., KILIÇ APAR D., ÖZBEK B.
8th European Symposium on Biochemical Engineering Science (ESBES-8), Bologna, İtalya, 05 Eylül 2010, cilt.1, ss.251
20. **pH-Stat Calibration for Sesame Cake Protein Hydrolysis by Alcalase**
Yılmaz E., Kılıç Apar D., Özbek B.
8th European Symposium on Biochemical Engineering Science (ESBES-8), Bologna, İtalya, 5 - 08 Eylül 2010, ss.252
21. **Corn Gluten Hydrolysis by Neutrase: Kinetics of Hydrolysis and Solubilization**
KILIÇ APAR D., ÖZBEK B.
International Enzyme Engineering Symposium (IEES-08), Aydın, Türkiye, 01 Ekim 2008, cilt.1, ss.113
22. **Effects of Pretreatments on Corn Gluten Hydrolysis and Enzyme Stability**
KILIÇ APAR D., ÖZBEK B.
International Enzyme Engineering Symposium (IEES-08), Aydın, Türkiye, 01 Ekim 2008, cilt.1, ss.115
23. **Kinetics of Corn Gluten Hydrolysis by Alcalase**
KILIÇ APAR D., ÖZBEK B.
International Enzyme Engineering Symposium (IEES-08), Aydın, Türkiye, 01 Ekim 2008, cilt.1, ss.116
24. **Kinetics of Wheat Gluten Hydrolysis by Alcalase**
Kılıç Apar D., Atmaca A., Özbek B.
International Enzyme Engineering Symposium (IEES'08), Aydın, Türkiye, 1 - 05 Ekim 2008, ss.112
25. **Sonikasyon Parametrelerinin Sütteki Laktoz ve Paynır Altı Suyundan Elde Edilen Laktozun Hidrolizi ve Enzim Aktivitesine Etkisinin İncelenmesi**
DEMİRhan YILMAZ E., Şener N., KILIÇ APAR D., ÖZBEK B.
15. Ulusal Biyoteknoloji Kongresi (BİYOTEKNOLOJİ 2007), Antalya, Türkiye, 28 Ekim 2007, ss.50
26. **Porosity Analysis of Spinach and Okra Dried Under Microwave Treatment**
Dadali G., YILMAZ E., KILIÇ APAR D., ÖZBEK B.
2nd International Congress on Food and Nutrition (ICFN-2), İstanbul, Türkiye, 24 Ekim 2007, cilt.1, ss.229
27. **Estimation of Kinetic Parameters for Whey Lactose Hydrolysis Inhibited by Glucose and Galactose**
Demirhan Yılmaz E., Kılıç Apar D., Özbek B.
13th European Congress on Biotechnology (ECB-13), Barcelona, İspanya, 16 - 19 Eylül 2007
28. **Colour Change Kinetics of Okra and Spinach During Microwave Drying**
Dadali G., KILIÇ APAR D., DEMİRhan YILMAZ E., ÖZBEK B.
17th International Congress of chemical and process engineering (CHISA 2006), Prag, Çek Cumhuriyeti, 27 Ağustos 2006, cilt.1, ss.1407
29. **Rehydration Kinetics of Okra and Spinach During Microwave Drying**
Dadali G., KILIÇ APAR D., DEMİRhan YILMAZ E., ÖZBEK B.
17th International Congress of chemical and process engineering (CHISA 2006), Prag, Çek Cumhuriyeti, 27 Ağustos 2006, cilt.1, ss.1409
30. **Microwave Drying Kinetics of Okra and Spinach**
Dadali G., KILIÇ APAR D., YILMAZ E., ÖZBEK B.
17th International Congress of chemical and process engineering (CHISA 2006), Prag, Çek Cumhuriyeti, 27 Ağustos 2006, ss.1408
31. **Temperature and pH effect on Corn Gluten Hydrolysis and Alcalase Stability**
KILIÇ APAR D., ÖZBEK B.

- 6th European Symposium on Biochemical Engineering Science (ESBES-6), Salzburg, Avusturya, 27 Ağustos 2006,
cilt.1, ss.127
32. **Product Inhibition Kinetics for Corn Gluten Hydrolysis**
KILIÇ APAR D., ÖZBEK B.
6th European Symposium on Biochemical Engineering Science (ESBES-6), Salzburg, Avusturya, 27 Ağustos 2006,
cilt.1, ss.129
33. **Effect of Substrate and Enzyme Concentration on Corn Gluten Hydrolysis and Alcalase Stability**
KILIÇ APAR D., ÖZBEK B.
6th European Symposium on Biochemical Engineering Science (ESBES-6), Salzburg, Avusturya, 27 Ağustos 2006,
cilt.1, ss.128
34. **Effect of Process Variables on Whey Lactose Hydrolysis and Enzyme Stability**
DEMİRHAN YILMAZ E., KILIÇ APAR D., ÖZBEK B.
6th European Symposium on Biochemical Engineering Science (ESBES-6), Salzburg, Avusturya, 27 Ağustos 2006,
cilt.1, ss.130
35. **Influence of Mg, Mn and Ca Ions on Whey Lactose Hydrolysis and Enzyme Stability**
DEMİRHAN YILMAZ E., KILIÇ APAR D., ÖZBEK B.
6th European Symposium on Biochemical Engineering Science (ESBES-6), Salzburg, Avusturya, 27 Ağustos 2006,
cilt.1, ss.132
36. **Effect of Hydrolysis Products of Whey Lactose on Hydrolysis and Enzyme Stability**
DEMİRHAN YILMAZ E., KILIÇ APAR D., ÖZBEK B.
6th European Symposium on Biochemical Engineering Science (ESBES-6), Salzburg, Avusturya, 27 Ağustos 2006,
cilt.1, ss.131
37. **Effect of Temperature, pH and Viscosity on Enzymatic Hydrolysis of Corn Gluten**
Kılıç Apar D., Özbek B.
12th European Congress on Biotechnology (ECB12), Kobenhavn, Danimarka, 21 Ağustos 2005, cilt.1
38. **A Modelling Study on Enzymatic Hydrolysis of Milk Lactose by a Sonifier**
Şener N., Kılıç Apar D., Özbek B.
12th European Congress on Biotechnology (ECB12), Kobenhavn, Danimarka, 21 - 24 Ağustos 2005
39. **Effect of Substrate, Enzyme and Hydrolysate Concentration on Corn Gluten Hydrolysis**
Kılıç Apar D., Özbek B.
12th European Congress on Biotechnology (ECB12), Kobenhavn, Danimarka, 21 - 24 Ağustos 2005
40. **Protein Releasing from Baker's Yeast Cells Disrupted by a Sonifier**
KILIÇ APAR D., ÖZBEK B.
5th European Symposium on Biochemical Engineering Science (ESBES-5), Stuttgart, Almanya, 08 Eylül 2004, ss.128
41. **Enzymatic Hydrolysis of Lactose Recovered from Whey**
Dirak E., KILIÇ APAR D., Şener N., ÖZBEK B.
5th European Symposium on Biochemical Engineering Science (ESBES-5), Stuttgart, Almanya, 08 Eylül 2004, cilt.1,
ss.137
42. **Effects of Process Parameters on Oxygen Mass Transfer Coefficient by Using Activated Carbon in a Bioreactor**
Berkyürek G., KILIÇ APAR D., ÖZBEK B.
5th European Symposium on Biochemical Engineering Science (ESBES-5), Stuttgart, Almanya, 08 Eylül 2004, cilt.1,
ss.133-134
43. **Investigation of Hydrolysis of Wheat Starch and Stability of Alpha-Amylase by a Sonifier**
KILIÇ APAR D., Turhan M., ÖZBEK B.
5th European Symposium on Biochemical Engineering Science (ESBES-5), Stuttgart, Almanya, 08 Eylül 2004, cilt.1,
ss.135-136
44. **A Modelling Study on Enzymatic Hydrolysis of Milk Lactose in a Batch Reactor**
Şener N., KILIÇ APAR D., ÖZBEK B.
5th European Symposium on Biochemical Engineering Science (ESBES-5), Stuttgart, Almanya, 08 Eylül 2004, cilt.1,
ss.131-132

45. **Estimation of Kinetic Parameters for Rice Starch Hydrolysis Inhibited by Added Materials**
Kılıç Apar D., Özbek B.
5th European Symposium on Biochemical Engineering Science (ESBES-5), Stuttgart, Almanya, 8 - 11 Eylül 2004, ss.129-130
46. **The Investigation of the Hydrolysis of Starch and Stability of Alpha-Amylase Enzyme by a Sonifier**
KILIÇ APAR D., ÖZBEK B.
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