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Foreign Languages

English, B2 Upper Intermediate

Dissertations

Postgraduate, The Effects of Conventional and Microwave Drying on Drying, Rehydration and Fermentation Kinetics and Viability of Kefir Grains, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering, 2023

Research Areas

Chemical Engineering and Technology, Food Engineering

Books & Book Chapters

I. 3D Graphene-Based Biosensors

İnsel M. A., Karabekiroğlu S. N., Karakuş S.

in: 3D Graphene, Ram K. Gupta, Editor, Springer Nature, Zug, pp.93-109, 2023

Refereed Congress / Symposium Publications in Proceedings

I. THE EFFECTS OF CONVENTIONAL AND MICROWAVE DRYING ON DRYING, REHYDRATION AND FERMENTATION KINETICS AND VIABILITY OF KEFIR GRAINS

Karabekiroğlu S. N., Kılıç D.

INTERNATIONAL TOPKAPI CONGRESS-II , İstanbul, Turkey, 20 - 21 October 2023, pp.94-95

II. The effects of microwave drying on kefir biomass increase and fermentation kinetics

Karabekiroğlu S. N., Kılıç D.

5th International Eurasian Conference on Biological and Chemical Sciences (EurasianBioChem 2022), Ankara, Turkey, 23 - 25 November 2022, pp.304

Metrics

