

## Assoc. Prof. Elçin YILMAZ

### Personal Information

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### Education Information

Doctorate, Yıldız Teknik Üniversitesi, Kimya Metalurji Fakültesi, Kimya Mühendisliği Bölümü, Turkey 2007 - 2012

Postgraduate, Yıldız Teknik Üniversitesi, Kimya Metalurji Fakültesi, Kimya Mühendisliği Bölümü, Turkey 2004 - 2007

Undergraduate, Yıldız Teknik Üniversitesi, Kimya Metalurji Fakültesi, Kimya Mühendisliği Bölümü, Turkey 2000 - 2004

### Foreign Languages

English, B2 Upper Intermediate

### 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, Kimya 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

### 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

### Academic Titles / Tasks

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

Assistant Professor, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering, 2017 - 2019

Assistant Professor, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering, 2013 - 2017

Research Assistant PhD, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering, 2012 - 2013

Research Assistant, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of

Chemical Engineering, 2005 - 2012

## Academic and Administrative Experience

Deputy Head of Department, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering, 2016 - 2021

## Courses

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

## Advising Theses

Yılmaz E., Sulu Çözeltilerden Çörekotu Küspesi İle Boyar Maddelerin Adsorpsiyon Yöntemi İle Gideriminin İncelenmesi, Postgraduate, N.NUMAN(Student), 2019  
Yılmaz E., Keten Tohumu Küspesi Kullanılarak Boyar Maddelerin Sulu Çözeltilerden Adsorpsiyon Metodu ile Gideriminin İncelenmesi, Postgraduate, C.ÇAVAŞ(Student), 2019  
Yılmaz E., Adsorban olarak kullanılacak nanoparçacık sentezi, Postgraduate, A.PERK(Student), 2019  
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., Metilen Mavi ve Remazol Ultra Kırmızı Boyar Maddelerinin Meyve Posası Kullanılarak Sulu Çözeltilerden Adsorpsiyon Yöntemi ile Giderilmesi, Postgraduate, İ.BALTA(Student), 2017  
Yılmaz E., Sulu Çözeltilerden Meyve Posası ile Boyar Maddelerin Adsorpsiyon Yöntemi ile Gideriminin İncelenmesi, Postgraduate, E.KARANFİL(Student), 2017  
Yılmaz E., Melisa yapraklarının mikrodalga tekniği kullanılarak kuruma, rehidratasyon ve renk değişim kinetiğinin incelenmesi ve modellenmesi, Postgraduate, A.ERGUN(Student), 2017  
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  
Yılmaz E., Sulu çözeltilerden adsorpsiyon yöntemiyle fosfat giderimi, Postgraduate, Z.HALICI(Student), 2016

## Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

1. **Microwave drying effect on drying characteristic and energy consumption of Ficus carica Linn leaves**

Yılmaz Çetiner P., Demirhan Yılmaz E., Özbek B.

Journal Of Food Process Engineering, no.13831, pp.1-21, 2021 (Journal Indexed in SCI Expanded)

- II. **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 (Journal Indexed in SCI)
- III. **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 (Journal Indexed in SCI)
- IV. **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 (Journal Indexed in SCI Expanded)
- V. **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, vol.45, no.2, pp.113-118, 2015 (Journal Indexed in SCI)
- VI. **Color Change Kinetics of Tea Leaves During Microwave Drying**  
Demirhan E., ÖZBEK B.  
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.11, no.2, 2015 (Journal Indexed in SCI)
- VII. **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 (Journal Indexed in SCI)
- VIII. **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 (Journal Indexed in SCI)
- IX. **Modeling of the Water Uptake Process for Cowpea Seeds (Vigna Unguiculata L.) under Common Treatment and Microwave Treatment**  
Yılmaz E., Özbek B.  
Journal Of The Chemical Society Of Pakistan, vol.37, no.1, pp.1-10, 2015 (Journal Indexed in SCI)
- X. **Influence of vitamin (B-1, B-6, B-9, B-12, C) and ions (Cu<sup>2+</sup>, Mn<sup>2+</sup>, PO<sub>4</sub> (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 (Journal Indexed in SCI)
- XI. **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 (Journal Indexed in SCI)
- XII. **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 (Journal Indexed in SCI)
- XIII. **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 (Journal Indexed in SCI)
- XIV. **COLOR CHANGE KINETICS OF CELERY LEAVES UNDERGOING MICROWAVE HEATING**  
Demirhan E., ÖZBEK B.  
CHEMICAL ENGINEERING COMMUNICATIONS, vol.198, no.10, pp.1189-1205, 2011 (Journal Indexed in SCI)
- XV. **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 (Journal Indexed in SCI)
- XVI. **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 (Journal Indexed in SCI)
- XVII. **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 (Journal Indexed in SCI)
- XVIII. **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 (Journal Indexed in SCI)
- XIX. **REHYDRATION KINETICS OF MICROWAVE-DRIED BASIL**  
Demirhan E., ÖZBEK B.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.34, no.4, pp.664-680, 2010 (Journal Indexed in SCI)
- XX. **MICROWAVE-DRYING CHARACTERISTICS OF BASIL**  
Demirhan E., ÖZBEK B.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.34, no.3, pp.476-494, 2010 (Journal Indexed in SCI)
- XXI. **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 (Journal Indexed in SCI)
- XXII. **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 (Journal Indexed in SCI)
- XXIII. **Color Change Kinetics of Microwave-Dried Basil**  
Demirhan E., ÖZBEK B.  
DRYING TECHNOLOGY, vol.27, no.1, pp.156-166, 2009 (Journal Indexed in SCI)
- XXIV. **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 (Journal Indexed in SCI)
- XXV. **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 (Journal Indexed in SCI)
- XXVI. **Effect of hydrolysis products and Mg<sup>2+</sup>, Mn<sup>2+</sup> and Ca<sup>2+</sup> 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 (Journal Indexed in SCI)
- XXVII. **Product inhibition of whey lactose hydrolysis**  
Demirhan E., Apar D. K. , ÖZBEK B.  
CHEMICAL ENGINEERING COMMUNICATIONS, vol.195, no.3, pp.293-304, 2008 (Journal Indexed in SCI)
- XXVIII. **Color change kinetics of spinach undergoing microwave drying**  
DADALI G., Demirhan E., Ozbek B.  
DRYING TECHNOLOGY, vol.25, no.10, pp.1713-1723, 2007 (Journal Indexed in SCI)
- XXIX. **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 (Journal Indexed in SCI)
- XXX. **Effect of impeller speed and viscosity on whey lactose hydrolysis and beta-galactosidase stability**  
Demirhan E., Apar D., Ozbek B.

## Articles Published in Other Journals

- I. **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 (Other Refereed National Journals)
- II. **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 (National Refreed University Journal)
- III. **pH-Stat Calibration for Sesame Cake Protein Hydrolysis by Alcalase**  
YILMAZ E., APAR D. K. , ÖZBEK B.  
Sigma Journal of Engineering and Natural Sciences, vol.30, no.1, pp.1-8, 2012 (National Refreed University Journal)

## Refereed Congress / Symposium Publications in Proceedings

- I. **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
- II. **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
- III. **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
- IV. **MICROWAVE EXTRACTION OF ESSENTIAL OILS FROM LAVENDER AND ANISE**  
YÜCEPUR G., YILMAZ E.  
FIFTH INTERNATIONAL CONFERENCE ON ADVANCES INMECHANICAL ENGINEERING: ICAME 2019, 17 - 19 December 2019, pp.1065
- V. **CHARACTERIZATION STUDY ON HOLLOW NANOSILICA PARTICLES COATED WITH TITANIUM**  
PERK A., YILMAZ E.  
FIFTH INTERNATIONAL CONFERENCE ON ADVANCES INMECHANICAL ENGINEERING: ICAME 2019, İstanbul, Turkey, 17 - 19 December 2019
- VI. **SYNTHESIS AND CHARACTERIZATION OFCHITOSAN/HOLLOW NANO SILICA PARTICLES**  
ÇELİK N., YILMAZ E.  
FIFTH INTERNATIONAL CONFERENCE ON ADVANCES INMECHANICAL ENGINEERING: ICAME 2019, 17 - 19 December 2019, pp.1064
- VII. **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
- VIII. **Removal of Reactive Blue 19 With Flaxseed Cake by Adsorption Method From Aqueous Solutions**  
ÇAVAŞ C., YILMAZ E.  
4th International Scientific Research Congress, Yalova, Turkey, 14 - 17 February 2019
- IX. **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

- X. **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
- XI. **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
- XII. **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
- XIII. **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 (ICAF OF 2017), 15 - 17 May 2017
- XIV. **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 (ICAF OF 2017), Nevşehir, Turkey, 15 May 2017, pp.1129
- XV. **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
- XVI. **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
- XVII. **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
- XVIII. **Investigation of methylene blue dye removal using mixed fruit pulp an an eco friendly biosorbent**  
BALTA İ., DEMİRHAN YILMAZ E.  
ISEAC39-International Conference Series on Environmental & Food Monitoring, Hamburg, Germany, 19 July 2016, pp.2
- XIX. **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
- XX. **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
- XXI. **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
- XXII. **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
- XXIII. **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
- XXIV. **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
- XXV. **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
- XXVI. **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
- XXVII. **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
- XXVIII. **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
- XXIX. **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
- XXX. **Debiting 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
- XXXI. **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
- XXXII. **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
- XXXIII. **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
- XXXIV. **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
- XXXV. **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
- XXXVI. **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

XXXVII. **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

XXXVIII. **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

XXXIX. **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

XL. **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

XLI. **An Experimental Study on the Influence of Cu<sup>2</sup>, Mn<sup>2</sup> and PO<sub>4</sub>(<sup>3-</sup>) 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, Turkey, 12 October 2011, pp.157

XLII. **Experimental Study on the Effect of Mg<sup>2</sup>, Zn<sup>2</sup>, Ca<sup>2</sup> and Fe<sup>3</sup> Ions on Kefir Grain Biomass Propagation**

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

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

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

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

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