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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

- DOĞAN AYDENİZ Ö., KILIÇ APAR D., CEBBAR M., Yükseköğretim Kurumları Destekli Proje, Zeytin yapraklarından fenol bileşenlerinin ekstraksiyon kinetiğine kurutma yöntemi ve parametrelerinin etkisi, 2023 - 2024
- KILIÇ D., Karabekiroğlu S. N., Yükseköğretim Kurumları Destekli Proje, Geleneksel Yöntem ve Mikrodalga ile Kurutmanın Kefir Kültürünün Üreme ve Fermantasyon Kinetiğine Etkisi, 2021 - 2023
- KILIÇ D., Mutlu H., Yükseköğretim Kurumları Destekli Proje, Azo Boyar Maddelerin Aerobik Ortamda Canlı formda Kefir Taneleri ile Biyolojik Gideriminin İncelenmesi, 2019 - 2021
- KILIÇ APAR D., Yükseköğretim Kurumları Destekli Proje, Çeşitli Adsorbanlarla Protein Adsorpsiyonunun İncelenmesi, 2011 - 2015
- KILIÇ D., YILMAZ E., Yükseköğretim Kurumları Destekli Proje, Yapay Substratlarla Kefir Biyokütlesi Üretimi ve Kefir Fermantasyon Kinetiğinin İncelenmesi, 2011 - 2015
- KILIÇ D., YILMAZ E., Yükseköğretim Kurumları Destekli Proje, Mısır Gluteni Hidrolizatının Acı Tadının Giderilmesi, 2009 - 2013
- KILIÇ APAR D., ÖZBEK B., Yükseköğretim Kurumları Destekli Proje, Biyoteknolojide kullanılan tutuklayıcı malzemelerin oksijen transfer katsayısı üzerindeki etkilerinin incelenmesi, 2005 - 2007
- KILIÇ APAR D., ÖZBEK B., TÜBİTAK Projesi, Mısır Gluteninin Enzimatik Hidrolizi, 2003 - 2005

9. ÖZBEK B., KILIÇ APAR D., Yükseköğretim Kurumları Destekli Proje, Buğday Gluteninin Enzimatik Hidrolizini Etkileyen Proses Parametrelerinin İncelenmesi ve Optimizasyonu, 2003 - 2005
10. KILIÇ APAR D., ÖZBEK B., TÜBİTAK Projesi, Mısır Nişastasının Enzimatik Hidrolizinin Optimizasyonu, 2001 - 2002
11. KILIÇ APAR D., ÖZBEK B., Yükseköğretim Kurumları Destekli Proje, Çeşitli Nişastaların Enzimatik Hidrolizinin Optimizasyonu, 2000 - 2002

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., Akpınar 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., Özbek 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., Özbek 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., Özbek 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**
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22. **Protein releasing kinetics of bakers' yeast cells by ultrasound**
Apar D., ÖZBEK B.
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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 Neutrase**
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.
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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.
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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.
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34. **alpha-Amylase inactivation by temperature during starch hydrolysis**
Apar D., Ozbek B.
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Diğer Dergilerde Yayınlanan Makaleler

1. **pH-Stat Calibration for Sesame Cake Protein Hydrolysis by Alcalase**
Demirhan E., Kılıç Apar D., Özbek B.
SIGMA 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)

Kitaplar

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 Yılmaz 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.
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15. **Effect of Temperature and pH on Kinetics of Sesame Cake Hydrolysis**
Demirhan Yılmaz E., Kılıç Apar D., Özbek B.

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16. **An Experimental Study on Skimmed Milk Lactose Hydrolysis in Various Reactor Types**
AKGUL F. B., DEMİRHAN YILMAZ E., KILIÇ APAR D., ÖZBEK B.
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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 Paynir 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**
Dadalı 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**
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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**
Dadalı 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**
Dadalı G., KILIÇ APAR D., YILMAZ E., ÖZBEK B.
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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.
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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**
Dırak 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

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