

Doç.Dr. Dilek KILIÇ APAR

Kişisel Bilgiler

E-posta: dkilic@yildiz.edu.tr

Web: <https://avesis.yildiz.edu.tr/dkilic>

Eğitim Bilgileri

Doktora, Yıldız Teknik Üniversitesi, Kimya Metalurji, Kimya Mühendisliği, Türkiye 2003 - 2008

Yüksek Lisans, Yıldız Teknik Üniversitesi, Kimya Metalurji, Kimya Mühendisliği, Türkiye 2000 - 2002

Lisans, Ege Üniversitesi, Fen Bilimleri Enstitüsü, Kimya Mühendisliği, Türkiye 1995 - 1999

Araştırma Alanları

Çevre Teknolojisi, Kimya Mühendisliği ve Teknolojisi, Biyoteknoloji, Proses ve Reaktör Tasarımı, Gıda Teknolojisi

Akademik Unvanlar / Görevler

Doç.Dr., Yıldız Teknik Üniversitesi, Kimya Metalurji Fakültesi/Kimya Mühendisliği Bölümü, Kimya Mühendisliği Bölümü, 2012 - Devam Ediyor

Verdiği Dersler

Kimya Mühendisliğinde Proses Tasarımı II, Lisans, 2016 - 2017, 2017 - 2018, 2018 - 2019

DeneySEL Tasarım ve Veri Analizi, Lisans, 2016 - 2017, 2017 - 2018, 2018 - 2019

Kim. Müh. Lab.II, Lisans, 2012 - 2013, 2014 - 2015, 2015 - 2016, 2016 - 2017, 2017 - 2018, 2018 - 2019

Kimya Mühendisliğinde Proses Tasarımı I, Lisans, 2016 - 2017, 2017 - 2018, 2018 - 2019

Proses Dinamiği ve Kontrol, Lisans, 2018 - 2019

Mühendisler için Fiziksel Kimya, Lisans, 2016 - 2017, 2017 - 2018, 2018 - 2019

İleri Reaktör Tasarımı, Yüksek Lisans, 2013 - 2014, 2015 - 2016, 2016 - 2017

Matematiksel Modelleme, Lisans, 2013 - 2014, 2014 - 2015, 2015 - 2016

Kimya Mühendisliği Uygulamaları, Lisans, 2012 - 2013, 2015 - 2016

Kimyasal Reaktör Tasarımı, Lisans, 2012 - 2013, 2014 - 2015, 2015 - 2016

Kinetik, Lisans, 2013 - 2014

Mesleki İngilizce, Lisans, 2013 - 2014

Yönetilen Tezler

Kılıç Apar D., Atık Sulardan Kefir Biyokütlesi ile Reaktif Boyar Madde Giderimi, Yüksek Lisans, A.Osman(Öğrenci), 2018

Kılıç Apar D., Zenginleştirilmiş peynir altı suyu ile kefir biyokütlesi üretimi: Proses parametrelerinin optimizasyonu ve fermantasyon kinetiğinin incelenmesi, Yüksek Lisans, B.YAVUZ(Öğrenci), 2017

Kılıç Apar D., Badem ve kestane kabuğu kullanılarak sulu çözeltilerden bentazon ve metalaxyl pestisitlerinin giderimi: DeneySEL tasarım ile optimizasyon, adsorpsiyon kinetiği ve izoterminin incelenmesi, Yüksek Lisans, B.DİLER(Öğrenci), 2015

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- I. **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., KILIÇ APAR D.
JOURNAL OF THE INDIAN CHEMICAL SOCIETY, cilt.96, ss.1155-1161, 2019 (SCI İndekslerine Giren Dergi)
- II. **Bioremoval of reactive dye Remazol Navy by kefir grains**
Erdoğdular A. O. , Kılıç Apar D.
Applied Biological Chemistry, cilt.62, ss.1-11, 2019 (SCI Expanded İndekslerine Giren Dergi)
- 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, cilt.40, 2017 (SCI İndekslerine Giren Dergi)
- IV. **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 İndekslerine Giren Dergi)
- 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, cilt.45, ss.113-118, 2015 (SCI İndekslerine Giren Dergi)
- VI. **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, ss.1007-1013, 2013 (SCI İndekslerine Giren Dergi)
- VII. **Corn gluten hydrolysis by Alcalase: Calibration of pH-stat**
Apar D., ÖZBEK B.
FOOD AND BIOPRODUCTS PROCESSING, cilt.89, ss.500-503, 2011 (SCI İndekslerine Giren Dergi)
- VIII. **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, ss.402-407, 2011 (SCI İndekslerine Giren Dergi)
- IX. **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, ss.195-202, 2011 (SCI İndekslerine Giren Dergi)
- X. **A Kinetic Study on Sesame Cake Protein Hydrolysis by Alcalase**
Demirhan E., Apar D. K. , ÖZBEK B.
JOURNAL OF FOOD SCIENCE, cilt.76, 2011 (SCI İndekslerine Giren Dergi)
- XI. **Gas-liquid mass transfer studies for biomass support materials in a bioreactor**
Apar D.
JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY, cilt.85, ss.668-673, 2010 (SCI İndekslerine Giren Dergi)
- XII. **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, ss.536-545, 2010 (SCI İndekslerine Giren Dergi)
- XIII. **CORN GLUTEN HYDROLYSIS BY ALCALASE: KINETICS OF HYDROLYSIS**
Apar D., ÖZBEK B.
CHEMICAL ENGINEERING COMMUNICATIONS, cilt.197, ss.963-973, 2010 (SCI İndekslerine Giren Dergi)
- XIV. **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, ss.618-634, 2009 (SCI İndekslerine Giren Dergi)
- XV. **A Kinetic Study on Corn Gluten Hydrolysis**

- Apar D., ÖZBEK B.
CHEMICAL ENGINEERING & TECHNOLOGY, cilt.32, ss.673-675, 2009 (SCI İndekslerine Giren Dergi)
- XVI. **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, ss.203-212, 2008 (SCI İndekslerine Giren Dergi)
- XVII. **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, ss.185-193, 2008 (SCI İndekslerine Giren Dergi)
- XVIII. **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, ss.625-636, 2008 (SCI İndekslerine Giren Dergi)
- XIX. **Protein releasing kinetics of bakers' yeast cells by ultrasound**
Apar D., ÖZBEK B.
CHEMICAL AND BIOCHEMICAL ENGINEERING QUARTERLY, cilt.22, ss.113-118, 2008 (SCI İndekslerine Giren Dergi)
- XX. **Product inhibition of whey lactose hydrolysis**
Demirhan E., Apar D. K., ÖZBEK B.
CHEMICAL ENGINEERING COMMUNICATIONS, cilt.195, ss.293-304, 2008 (SCI İndekslerine Giren Dergi)
- XXI. **Hydrolysis and solubilization of corn gluten by Neutrase**
Apar D., Ozbek B.
JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY, cilt.82, ss.1107-1114, 2007 (SCI İndekslerine Giren Dergi)
- XXII. **Estimation of kinetic parameters for rice starch hydrolysis inhibited by added materials**
Apar D., Ozbek B.
CHEMICAL ENGINEERING COMMUNICATIONS, cilt.194, ss.334-344, 2007 (SCI İndekslerine Giren Dergi)
- XXIII. **Color change kinetics of okra undergoing microwave drying**
Dadah G., Apar D., Ozbek B.
DRYING TECHNOLOGY, cilt.25, ss.925-936, 2007 (SCI İndekslerine Giren Dergi)
- XXIV. **Estimation of effective moisture diffusivity of okra for microwave drying**
Dadah G., Apar D., Ozbek B.
DRYING TECHNOLOGY, cilt.25, ss.1445-1450, 2007 (SCI İndekslerine Giren Dergi)
- XXV. **Microwave drying kinetics of okra**
Dadah G., Apar D., Ozbek B.
DRYING TECHNOLOGY, cilt.25, ss.917-924, 2007 (SCI İndekslerine Giren Dergi)
- XXVI. **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, ss.1078-1093, 2007 (SCI İndekslerine Giren Dergi)
- XXVII. **Enzymatic hydrolysis of starch by using a sonifier**
Apar D., Turhan M., Ozbek B.
CHEMICAL ENGINEERING COMMUNICATIONS, cilt.193, ss.1117-1126, 2006 (SCI İndekslerine Giren Dergi)
- XXVIII. **A modelling study on milk lactose hydrolysis and beta-galactosidase stability under sonication**
Sener N., Apar D., Ozbek B.
PROCESS BIOCHEMISTRY, cilt.41, ss.1493-1500, 2006 (SCI İndekslerine Giren Dergi)
- XXIX. **alpha-amylase inactivation during rice starch hydrolysis**
Apar D., Ozbek B.

- PROCESS BIOCHEMISTRY, cilt.40, ss.1367-1379, 2005 (SCI İndekslerine Giren Dergi)
- XXX. **alpha-amylase inactivation during corn starch hydrolysis process**
Apar D., Ozbek B.
PROCESS BIOCHEMISTRY, cilt.39, ss.1877-1892, 2004 (SCI İndekslerine Giren Dergi)
- XXXI. **alpha-Amylase inactivation by temperature during starch hydrolysis**
Apar D., Ozbek B.
PROCESS BIOCHEMISTRY, cilt.39, ss.1137-1144, 2004 (SCI İndekslerine Giren Dergi)

Diğer Dergilerde Yayınlanan Makaleler

- I. **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 (Hakemli Üniversite Dergisi)
- II. **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 BILIMLERI DERGISI, cilt.22, ss.55-67, 2004 (Hakemli Üniversite Dergisi)
- III. **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 (Hakemli Üniversite Dergisi)
- IV. **Enzim Üretimi**
Kılıç Apar D., Özbek B.
Biyoteknoloji Sektör Dergisi-BİYOTEK, cilt.14, ss.27-29, 2003 (Diğer Kurumların Hakemli Dergileri)

Kitap & Kitap Bölümleri

- I. **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

- I. **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
- II. **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
- III. **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
- IV. **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
- V. **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
- VI. **Optimization of Adsorption of Bentazon on Chestnut Shell Using Box-Behnken Design**
Diler B., Kılıç Apar D.
International Conference on Chemical, Civil and Environmental Engineering, İstanbul, Türkiye, 5 - 06 Haziran 2015, ss.95
- VII. **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
- VIII. **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
- IX. **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
- X. **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
- XI. **Kefir Biomass Production with Enriched Whey**
Apar D. K. , ÖZBEK B.
1st International Chemistry and Chemical Engineering Conference (CCE-2013), Baku, Azerbaycan, 17 Nisan 2013, cilt.1, ss.73
- XII. **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, Azerbaycan, 17 Nisan 2013, ss.101
- XIII. **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
- XIV. **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, Türkiye, 12 Ekim 2011, ss.198
- XV. **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
- XVI. **Effect of Temperature and pH on Kinetics of Sesame Cake Hydrolysis**
Demirhan Yılmaz E., Kılıç Apar D., Özbek B.
European Biotechnology Congress 2011, İstanbul, Türkiye, 28 Eylül - 01 Ekim 2011, ss.81
- XVII. **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
- XVIII. **Effect of biomass support materials on oxygen mass transfer**
Kılıç Apar D.
European Biotechnology Congress, İstanbul, Türkiye, 28 Eylül - 01 Ekim 2011, ss.60
- XIX. **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
- XX. **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
- XXI. **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
- XXII. **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
- XXIII. **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
- XXIV. **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
- XXV. **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
- XXVI. **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
- XXVII. **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
- XXVIII. **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
- XXIX. **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
- XXX. **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
- XXXI. **Microwave Drying Kinetics of Okra and Spinach**
Dadalı 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
- XXXII. **Colour Change 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.1407
- XXXIII. **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
- XXXIV. **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
- XXXV. **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
- XXXVI. **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
- XXXVII. **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
- XXXVIII. **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
- XXXIX. **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
- XL. **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
- XLI. **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
- XLII. **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
- XLIII. **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
- XLIV. **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
- XLV. **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
- XLVI. **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
- XLVII. **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

- XLVIII. 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
- XLIX. The Investigation of the Hydrolysis of Starch and Stability of Alpha-Amylase Enzyme by a Sonifier**
KILIÇ APAR D., ÖZBEK B.
11th European Congress on Biotechnology (ECB11), Basel, İsviçre, 24 Ağustos 2003, cilt.1, ss.170
- L. The Effects of the Process Parameters on Alpha Amylase Enzyme Activity During Rice Starch Hydrolysis Process**
Kılıç Apar D., Özbek B.
27th International Exhibition-Congress on Chemical Engineering, Environmental Protection and Biotechnology, Frankfurt, Almanya, 19 - 24 Mayıs 2003, cilt.1, ss.61
- LI. Piriñç ve Mısıır Nişastalarının Hidrolizlenmesinde; Hidrolizat, Glikoz, Maltoz, Etanol ve CaCl₂ nin Alfa-Amilaz Enzim Aktivitesine Etkilerinin İncelenmesi**
KILIÇ APAR D., ÖZBEK B.
Beşinci Ulusal Kimya Mühendisliği Kongresi, Ankara, Türkiye, 02 Eylül 2002, cilt.1, ss.4
- LII. The Effects of Hydrolysate, Glucose, Maltose, Ethanol and CaCl₂ on the Alpha Amylase Enzyme Activity During Corn Starch Hydrolysis Process**
KILIÇ APAR D., ÖZBEK B.
4th European Symposium on Biochemical Engineering Science (ESBES-4), Delft, Hollanda, 28 Ağustos 2002, cilt.1, ss.143
- LIII. The Effect of Temperature on the Activities of Alpha Amylase Enzymes during Hydrolysis Process of Wheat, Corn and Rice Starch**
KILIÇ APAR D., ÖZBEK B.
4th European Symposium on Biochemical Engineering Science (ESBES-4), Delft, Hollanda, 28 Ağustos 2002, cilt.1, ss.142
- LIV. Investigation of the Effects of the Process Parameters on the Alpha Amylase Enzyme Activity During Corn Starch Hydrolysis Process**
Kılıç Apar D., Özbek B.
4th European Symposium on Biochemical Engineering Science (ESBES-4), Rotterdam, Hollanda, 28 - 31 Ağustos 2002, ss.141
- LV. The Effects of Hydrolysate, Glucose, Maltose, Ethanol and CaCl₂ on the Alpha Amylase Enzyme Activity During Rice Starch Hydrolysis Process**
Kılıç Apar D., Özbek B.
4th European Symposium on Biochemical Engineering Science (ESBES-4), Rotterdam, Hollanda, 28 - 31 Ağustos 2002, ss.144

Desteklenen Projeler

- KILIÇ APAR D., Yükseköğretim Kurumları Destekli Proje, Çeşitli Adsorbanlarla Protein Adsorpsiyonunun İncelenmesi, 2011 - 2015
- KILIÇ APAR D., YILMAZ E., Yükseköğretim Kurumları Destekli Proje, Yapay Substratlarla Kefir Biyokütlesi Üretimi ve Kefir Fermantasyon Kinetiğinin İncelenmesi, 2011 - 2015
- KILIÇ APAR D., YILMAZ E., Yükseköğretim Kurumları Destekli Proje, Mısıır 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, Mısıır Gluteninin Enzimatik Hidrolizi, 2003 - 2005
- ÖZBEK B., KILIÇ APAR D., Yükseköğretim Kurumları Destekli Proje, Buğday Gluteninin Enzimatik Hidrolizini Etkileyen

Proses Parametrelerinin İncelenmesi ve Optimizasyonu, 2003 - 2005

KILIÇ APAR D., ÖZBEK B., TÜBİTAK Projesi, Mısır Nişastasının Enzimatik Hidrolizinin Optimizasyonu, 2001 - 2002

KILIÇ APAR D., ÖZBEK B., Yükseköğretim Kurumları Destekli Proje, Çeşitli Nişastaların Enzimatik Hidrolizinin Optimizasyonu, 2000 - 2002

Bilimsel Hakemlikler

Journal Of Surfactants And Detergents, SCI-E Kapsamındaki Dergi, Eylül 2018

JOURNAL OF FOOD QUALITY, SCI-E Kapsamındaki Dergi, Haziran 2018

Journal of Food Process Engineering , SCI Kapsamındaki Dergi, Haziran 2016

Biochemical Engineering Journal, SCI Kapsamındaki Dergi, Mayıs 2015

TÜBİTAK Projesi, Nisan 2014

International Journal of Food Properties, SCI Kapsamındaki Dergi, Ekim 2013

Bioprocess and Biosystems Engineering, SCI Kapsamındaki Dergi, Aralık 2012

Bioprocess and Biosystems Engineering, SCI Kapsamındaki Dergi, Nisan 2012

International Journal of Food Properties, SCI Kapsamındaki Dergi, Nisan 2012

Ultrasonics Sonochemistry, SCI Kapsamındaki Dergi, Mart 2012

Ultrasonics Sonochemistry, SCI Kapsamındaki Dergi, Ekim 2011

International Journal of Food Properties, SCI Kapsamındaki Dergi, Mayıs 2011

Chemical Industry & Engineering Chemistry Quarterly, SCI Kapsamındaki Dergi, Eylül 2005

Bilimsel Danışmalıklar

TUBİTAK, Diğer, Yıldız Teknik Üniversitesi, Kimya Metalurji Fakültesi/Kimya Mühendisliği Bölümü, Kimya Mühendisliği Bölümü, Türkiye, 2016 - 2016

Atıflar

Toplam Atıf Sayısı (WOS):457

h-indeksi (WOS):11