

## Prof. İbrahim DOYMAZ

### Personal Information

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### International Researcher IDs

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Publons / Web Of Science ResearcherID: AAZ-4657-2020

ScopusID: 6603590387

Yoksis Researcher ID: 43545

### Education Information

Doctorate, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Kimya Mühendisliği, Turkey  
1990 - 1998

Postgraduate, Yıldız Technical University, Mühendislik Fakültesi, Kimya Mühendisliği, Turkey 1986 - 1989

Undergraduate, Yıldız Technical University, Mühendislik Fakültesi, Kimya Mühendisliği, Turkey 1982 - 1986

### Foreign Languages

English, B2 Upper Intermediate

### Dissertations

Doctorate, ÜZÜM VE KAHRAMANMARAŞ BİBERİNİN KURUMA KARAKTERİSTİKLERİNİN İNCELENMESİ, Yıldız Teknik Üniversitesi, Graduate School of Natural and Applied Sciences, Kimya Mühendisliği, 1998

Postgraduate, İLAÇ SANAYİNDE KULLANILAN TABLET KAPLAMA MADDELERİNİN NEMİNİN UZAKLAŞTIRILMASI, Yıldız Teknik Üniversitesi, Graduate School of Natural and Applied Sciences, Kimya Mühendisliği, 1989

### Research Areas

Chemical Engineering and Technology, Separation Operations, Food Technology, Engineering and Technology

### Academic Titles / Tasks

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

Associate Professor, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering, 2013 - 2018

Assistant Professor, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering, 2004 - 2013

Research Assistant PhD, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering, 1998 - 2004

Research Assistant, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering, 1988 - 1998

## Academic and Administrative Experience

Head of Department, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering, 2016 - 2022

Fakülte Yönetim Kurulu Üyesi, Yildiz Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Chemical Engineering, 2006 - 2009

## Courses

GIDA MÜH. TEMEL PROSESLER, Postgraduate, 2019 - 2020

Bitirme Çalışması, Undergraduate, 2019 - 2020

KURUTMA TEKNOLOJİSİ, Postgraduate, 2019 - 2020

SOĞUTMA TEKNOLOJİSİ VE UYGULAMALARI, Doctorate, 2019 - 2020

KİMYA MÜH. GİRİŞ, Undergraduate, 2019 - 2020

GIDA SANAYİNDE ÖZEL UYGULAMA ALANLARI, Postgraduate, 2019 - 2020

GIDA SANAYİNDE ÖZEL UYGULAMA ALANLARI, Postgraduate, 2017 - 2018

KÜTLE VE ENERJİ DENKLİKLERİ, Undergraduate, 2017 - 2018

BİTİRME ÇALIŞMASI, Undergraduate, 2016 - 2017

## Advising Theses

Doymaz İ., Farklı Kurutma Yöntemlerinin Ayva Meyvesinin Kurutma Kinetiği, Fenolik, Antioksidan ve Renk Değerleri Üzerine Etkisi, Postgraduate, Ö.Şekerci(Student), 2023

Doymaz İ., Kabağın Hibrid İnfrared-Konvektif Kurutulması: Kurutma Kinetiği, Rehidrasyon ve Renk Parametrelerinin İncelenmesi, Postgraduate, B.Kahveci(Student), 2023

Doymaz İ., Armudun Kurutma Kinetiği ve Renk Parametrelerine İlişkin Kurutma Yöntemlerinin Değerlendirilmesi, Postgraduate, C.Demirtaş(Student), 2023

Doymaz İ., Farklı Teknikler Kullanılarak Şeftalinin Kurutma Davranışlarının Belirlenmesi, Postgraduate, E.Bıçaklı(Student), 2023

Doymaz İ., Farklı Kurutma Yöntemlerinin Kivi Meyvesinin Kurutma Karakteristiklerine ve Kalite Parametrelerine Etkisi, Postgraduate, E.Borucu(Student), 2023

Doymaz İ., Çileğin Kurutma Kinetiği ve Kalite Karakteristiklerinin İncelenmesi, Postgraduate, E.Özenç(Student), 2019

Doymaz İ., Mantarın Kurutulmasında Kurutma Yönteminin Etkisinin Belirlenmesi, Postgraduate, B.Engür(Student), 2019

Doymaz İ., Sıcak Hava ve İnfrared Kurutma Yöntemleri ile Önışlemlerin Üzümün Kurutma Karakteristikleri Üzerine Etkisi, Postgraduate, D.Taştekinoglu(Student), 2019

Doymaz İ., Farklı Kurutma Yöntemleri ile Zencefilin Kurutulması ve Bazı Kalite Özelliklerinin Belirlenmesi, Postgraduate, M.İşsever(Student), 2019

Doymaz İ., Bamyanın Kurutma ve Su Alma Özelliklerinin Belirlenmesi, Postgraduate, S.Tanta(Student), 2019

Doymaz İ., Farklı Kurutma Koşullarının Kızılıçğın Kuruma Süresine ve Kalitesine Etkisi, Postgraduate, S.Uz(Student), 2019

Doymaz İ., Kiraz Domatesin Kurutma Kinetiğinin ve Bazı Kalite Kriterlerinin Belirlenmesi, Postgraduate,

I.Burçak(Student), 2019

Doymaz İ., Kayısı ve Atıklarının Kurutma Karakteristiklerinin İncelenmesi ve Kalite Parametrelerinin Belirlenmesi, Doctorate, S.Kayran(Student), 2019

Doymaz İ., Elmanın Kurutulması: Matematiksel Modelleme Ve Bazı Kalite Parametrelerinin Belirlenmesi, Postgraduate, M.Soydan(Student), 2019

Doymaz İ., Kirazın Farklı Kurutucularda Kurutulması ve Kalite Parametrelerinin Belirlenmesi, Postgraduate, N.Sarıkulak(Student), 2017

Doymaz İ., Kurutulmuş Dolmalık Biber ve Patlıcanın Rehidrasyon Karakteristiklerinin İncelenmesi, Postgraduate, Z.Kervancı(Student), 2015

Doymaz İ., Patlıcanın Kurutma ve Rehidrasyon Karakteristiklerinin İncelenmesi, Postgraduate, C.Aktaş(Student), 2015

Doymaz İ., Brokoli ve Karnabaharın Kurutma Karakteristiklerine Ön İşlem Sıcaklığının ve Süresinin Etkisi, Postgraduate, M.Şahin(Student), 2014

Doymaz İ., Havuç Suyu Konsantresinin Reolojik Özellikleri, Postgraduate, H.N.(Student), 2014

Doymaz İ., Endüstriyel Üretimde Nar ve Elma Posalarının Değerlendirilmesi, Postgraduate, C.Kara(Student), 2013

Pala M., Doymaz İ., Vişne Suyu Konsantresi ile Şeftali ve Kayısı Püre Konsantrelerinin Üretim Aşamalarında Uygulanan İşlemlerin Bileşimleri Üzerine Etkilerinin İncelenmesi, Postgraduate, A.Mert(Student), 2012

Doymaz İ., Bazı Sebzelerin Kurutma Karakteristiklerinin İncelenmesi, Postgraduate, F.Kocayiğit(Student), 2010

Doymaz İ., Keçiboynuzu Suyu Üretim Teknolojilerinin Değerlendirilmesi, Postgraduate, M.Yalçın(Student), 2009

Pala M., Doymaz İ., Keçiboynuzundan sıvı şeker üretimi, Postgraduate, F.Şenay(Student), 2009

## Jury Memberships

Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Gebze Teknik Üniversitesi, May, 2020

Associate Professor Exam, Associate Professor Exam, Yıldız Teknik Üniversitesi, December, 2019

Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Yıldız Teknik Üniversitesi, September, 2019

Associate Professor Exam, Associate Professor Exam, Yıldız Teknik Üniversitesi, July, 2019

Post Graduate, Post Graduate, Yıldız Teknik Üniversitesi, July, 2019

Post Graduate, Post Graduate, Yıldız Teknik Üniversitesi, July, 2019

Post Graduate, Post Graduate, Gebze Teknik Üniversitesi, July, 2019

Post Graduate, Post Graduate, Yıldız Teknik Üniversitesi, July, 2019

Post Graduate, Post Graduate, Yıldız Teknik Üniversitesi, July, 2019

Post Graduate, Post Graduate, Yıldız Teknik Üniversitesi, July, 2019

Post Graduate, Post Graduate, Gebze Teknik Üniversitesi, July, 2019

Post Graduate, Post Graduate, Gebze Teknik Üniversitesi, July, 2019

Doctorate, Doctorate, Yıldız Teknik Üniversitesi, May, 2019

Post Graduate, Tez Savunma Jürisi, Yıldız Teknik Üniversitesi, May, 2019

Doctorate, Tez Savunma Jürisi, Gebze Teknik Üniversitesi, January, 2019

Doctorate, Tez Savunma Jürisi, İstanbul Üniversitesi - Cerrahpaşa, September, 2018

Doctorate, Tez Savunma Jürisi, Gebze Teknik Üniversitesi, March, 2018

Doctorate, Doktora Tez Savunma Jürisi, Gebze Teknik Üniversitesi, January, 2018

## Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Effect of Hot Air Drying Temperature on Drying Kinetics, Physico-Chemical Properties, and Energy Consumption of Culture Asparagus (*Asparagus officinalis* L.)**  
Gökçe Kocabay Ö., İsmail O., Doymaz İ.  
PERIODICA POLYTECHNICA: CHEMICAL ENGINEERING, vol.68, no.2, pp.253-264, 2024 (SCI-Expanded)
- II. **Pea Grains in Drying: Unraveling the Kinetics of Hot-air Drying and Exploring Mathematical Models**

## **for Moisture Diffusion**

Doymaz İ., Acaralı N.

ISI BILIMI VE TEKNİĞİ DERGİSİ/ JOURNAL OF THERMAL SCIENCE AND TECHNOLOGY, vol.44, no.1, pp.217-226, 2024 (SCI-Expanded)

- III. **Drying kinetics of nectarine slices in a heat pump drying system**  
Tunçkal C., Direk M., Doymaz İ.  
Energy Sources, Part A: Recovery, Utilization and Environmental Effects, vol.46, no.1, pp.1686-1700, 2024 (SCI-Expanded)
- IV. **Effect of the Different Infrared Levels on Some Properties of Sage Leaves.**  
Kayacan Çakmakoğlu S., Atik İ., Akman P. K., Doymaz İ., Sağdıç O., Karasu S.  
CHEMICAL INDUSTRY AND CHEMICAL ENGINEERING QUARTERLY, vol.29, no.3, pp.235-242, 2023 (SCI-Expanded)
- V. **Comparison of drying kinetics, energy efficiency and color of dried eggplant slices with two different configurations of a heat pump dryer**  
DOYMAZ İ., Tunçkal C., Göksel Z.  
Energy Sources, Part A: Recovery, Utilization and Environmental Effects, vol.45, no.1, pp.690-707, 2023 (SCI-Expanded)
- VI. **Influence of Infrared Drying on Some Quality Properties of Nashi Pear (Pyrus pyrifolia) Slices**  
Doymaz İ.  
DER ERWERBSOBSTBAU, vol.65, no.1, pp.47-54, 2023 (SCI-Expanded)
- VII. **Drying kinetics and energy-exergy analysis of an experimental heat pump dryer utilized horseshoe heat recovery heat pipes for drying different grapes**  
TUNÇKAL C., DİREK M., DOYMAZ İ., GOKSEL Z., ATAK A.  
THERMAL SCIENCE AND ENGINEERING PROGRESS, vol.36, 2022 (SCI-Expanded)
- VIII. **The effect of different drying methods on total bioactive properties, individual phenolic compounds, rehydration ability, color, and microstructural characteristics of Asian pear**  
Kayacan Çakmakoğlu S., Sağdıç O., Doymaz İ., Karasu S.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.7, 2022 (SCI-Expanded)
- IX. **DRYING, COLOUR AND REHYDRATION CHARACTERISTICS OF ORANGE SLICES UNDER INFRARED RADIATION HEATING**  
Doymaz İ.  
LATIN AMERICAN APPLIED RESEARCH, vol.52, no.1, pp.43-48, 2022 (SCI-Expanded)
- X. **DRYING CHARACTERISTICS OF BLUE MUSSELS BY TRADITIONAL METHODS**  
KIPÇAK A. S., Derun E. M., TUĞRUL N., DOYMAZ İ.  
CHEMICAL INDUSTRY & CHEMICAL ENGINEERING QUARTERLY, vol.27, no.3, pp.279-288, 2021 (SCI-Expanded)
- XI. **Investigation of microwave drying on quality attributes, sensory properties and surface structure of bee pollen grains by scanning electron microscopy**  
Isik A., Ozdemir M., DOYMAZ İ.  
BRAZILIAN JOURNAL OF CHEMICAL ENGINEERING, vol.38, no.1, pp.177-188, 2021 (SCI-Expanded)
- XII. **DRYING BEHAVIOR AND SOME QUALITY PARAMETERS OF POTATO FINGER CHIPS USING INFRARED RADIATION**  
DOYMAZ İ.  
LATIN AMERICAN APPLIED RESEARCH, vol.51, no.4, pp.261-267, 2021 (SCI-Expanded)
- XIII. **AN EXPERIMENTAL STUDY ON THIN-LAYER DRYING DRYING CHARACTERISTICS OF APPLE SLICES**  
Soydan M., Doymaz I.  
LATIN AMERICAN APPLIED RESEARCH, vol.51, no.2, pp.119-126, 2021 (SCI-Expanded)
- XIV. **Drying of Cataloglu Apricots: The Effect of Sodium Metabisulfite Solution on Drying Kinetics, Diffusion Coefficient, and Color Parameters**  
Kayran S., Doymaz İ.  
INTERNATIONAL JOURNAL OF FRUIT SCIENCE, vol.21, no.1, pp.270-283, 2021 (SCI-Expanded)
- XV. **Mathematical Modeling and Drying Characteristics Investigation of Black Mulberry Dried by Microwave Method**

- Kıpçak A. S., Doymaz İ.  
INTERNATIONAL JOURNAL OF FRUIT SCIENCE, vol.20, no.3, pp.1222-1233, 2020 (SCI-Expanded)
- XVI. Impact of citric acid on the drying characteristics of kiwifruit slices**  
Doymaz İ.  
Acta Scientiarum-Technology, vol.42, pp.1-11, 2020 (SCI-Expanded)
- XVII. Performance analysis and mathematical modelling of banana slices in a heat pump drying system**  
Tunçkal C., Doymaz İ.  
RENEWABLE ENERGY, vol.150, pp.918-923, 2020 (SCI-Expanded)
- XVIII. Effect of Different Drying Methods on Total Bioactive Compounds, Peholic Profile, in Vitro Bioaccessibility of Phenolic and HMF Formation of Persimmon**  
Kayacan Çakmakoğlu S., Karasu S., Akman P. K., Goktas H., Doymaz İ., Sağdıç O.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.118, no.2020, 2020 (SCI-Expanded)
- XIX. MICROWAVE AND INFRARED DRYING KINETICS AND ENERGY CONSUMPTION OF CHERRY TOMATOES**  
KIPÇAK A. S., DOYMAZ İ.  
CHEMICAL INDUSTRY & CHEMICAL ENGINEERING QUARTERLY, vol.26, no.2, pp.203-212, 2020 (SCI-Expanded)
- XX. Temperature Controlled Infrared Drying Kinetics of Mussels**  
Sevim S., Derun E., Tuğrul N., Doymaz İ., Kıpçak A. S.  
Journal Of The Indian Chemical Society, vol.96, no.9, pp.1233-1238, 2019 (SCI-Expanded)
- XXI. Development of chitosan-based edible biocomposite films incorporated with Kumquat peels extract as food packaging**  
Şahin F., Küçük İ., Doymaz İ.  
JOURNAL OF THE INDIAN CHEMICAL SOCIETY, vol.96, no.9, pp.1211-1216, 2019 (SCI-Expanded)
- XXII. Infrared Drying Characteristics of Blue Mussels and Physical Properties**  
Kıpçak A. S., Doymaz İ., Derun E.  
Chemical Industry & Chemical Engineering Quarterly, vol.25, no.1, pp.1-10, 2019 (SCI-Expanded)
- XXIII. INFRARED DRYING OF APRICOT POMACE**  
Kayran S., Doymaz İ.  
LATIN AMERICAN APPLIED RESEARCH, vol.49, no.4, pp.213-218, 2019 (SCI-Expanded)
- XXIV. Effect of hot air drying on quality characteristics and physicochemical properties of bee pollen**  
IŞIK A., ÖZDEMİR M., DOYMAZ İ.  
FOOD SCIENCE AND TECHNOLOGY, vol.39, no.1, pp.224-231, 2019 (SCI-Expanded)
- XXV. Infrared drying of bee pollen: effects and impacts on food components**  
Isik A., Ozdemir M., DOYMAZ İ.  
CZECH JOURNAL OF FOOD SCIENCES, vol.37, no.1, pp.69-74, 2019 (SCI-Expanded)
- XXVI. Effects of hot-air and vacuum drying on drying kinetics, bioactive compounds and color of bee pollen**  
KAYACAN S., SAĞDIÇ O., DOYMAZ İ.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.2, pp.1274-1283, 2018 (SCI-Expanded)
- XXVII. Determination of drying and rehydration characteristics of eggplant slices**  
DOYMAZ İ., Aktaş C.  
JOURNAL OF THE FACULTY OF ENGINEERING AND ARCHITECTURE OF GAZI UNIVERSITY, vol.33, no.3, pp.833-841, 2018 (SCI-Expanded)
- XXVIII. Effect of air temperature on drying kinetics, colour changes and total phenolic content of sage leaves (*Salvia officinalis*)**  
DOYMAZ İ., KARASU S.  
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.10, no.3, pp.269-276, 2018 (SCI-Expanded)
- XXIX. Infrared drying of kiwifruit slices**  
DOYMAZ İ.  
INTERNATIONAL JOURNAL OF GREEN ENERGY, vol.15, no.11, pp.622-628, 2018 (SCI-Expanded)
- XXX. Determination of drying kinetics and physicochemical characterization of apricot pomace in hot-air dryer**

- KAYRAN S., DOYMAZ İ.  
JOURNAL OF THERMAL ANALYSIS AND CALORIMETRY, vol.130, no.2, pp.1163-1170, 2017 (SCI-Expanded)
- XXXI. **Investigation of drying kinetics of tomato slices dried by using a closed loop heat pump dryer**  
COSKUN S., DOYMAZ İ., Tunckal C., ERDOGAN S.  
HEAT AND MASS TRANSFER, vol.53, no.6, pp.1863-1871, 2017 (SCI-Expanded)
- XXXII. **INFRARED DRYING AND EFFECTIVE MOISTURE DIFFUSIVITY OF APRICOT HALVES: INFLUENCE OF PRETREATMENT AND INFRARED POWER**  
KAYRAN S., DOYMAZ İ.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.2, 2017 (SCI-Expanded)
- XXXIII. **Estimation of cauliflower mass transfer parameters during convective drying**  
SAHIN M., DOYMAZ İ.  
HEAT AND MASS TRANSFER, vol.53, no.2, pp.507-517, 2017 (SCI-Expanded)
- XXXIV. **Pretreatments and temperature effects on the drying kinetics of peas**  
DOYMAZ İ., KÜÇÜK İ.  
BULGARIAN CHEMICAL COMMUNICATIONS, vol.49, pp.90-97, 2017 (SCI-Expanded)
- XXXV. **APPLICATION OF INFRARED RADIATION ON DRYING CHARACTERISTICS OF EGGPLANT SLICES**  
DOYMAZ İ.  
LATIN AMERICAN APPLIED RESEARCH, vol.47, pp.71-76, 2017 (SCI-Expanded)
- XXXVI. **Drying kinetics, rehydration and colour characteristics of convective hot-air drying of carrot slices**  
DOYMAZ İ.  
HEAT AND MASS TRANSFER, vol.53, no.1, pp.25-35, 2017 (SCI-Expanded)
- XXXVII. **Thin-layer drying kinetics of nectarine slices using IR, MW and hybrid methods**  
İSMAİL O., KIPÇAK A. S., DOYMAZ İ., Piskin S.  
BULGARIAN CHEMICAL COMMUNICATIONS, vol.49, no.1, pp.92-100, 2017 (SCI-Expanded)
- XXXVIII. **Experimental Study on Drying Characteristics of Pumpkin Seeds in an Infrared Dryer**  
DOYMAZ İ.  
LATIN AMERICAN APPLIED RESEARCH, vol.46, pp.167-172, 2016 (SCI-Expanded)
- XXXIX. **EFFECT OF TEMPERATURE AND CONCENTRATION ON RHEOLOGICAL PROPERTIES OF CAROB JUICE**  
Yılmaz M. Y., DOYMAZ İ.  
LATIN AMERICAN APPLIED RESEARCH, vol.46, pp.87-92, 2016 (SCI-Expanded)
- XL. **Effect of temperature and pre-treatment on drying and rehydration characteristics of broccoli slices**  
DOYMAZ İ., Sahin M.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.10, no.2, pp.364-373, 2016 (SCI-Expanded)
- XLI. **Effects of infrared heating on drying kinetics, antioxidant activity, phenolic content, and color of jujube fruit**  
DOYMAZ İ., KARASU S., Baslar M.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.10, no.2, pp.283-291, 2016 (SCI-Expanded)
- XLII. **Hot-Air Drying and Rehydration Characteristics of Red Kidney Bean Seeds**  
DOYMAZ İ.  
CHEMICAL ENGINEERING COMMUNICATIONS, vol.203, no.5, pp.599-608, 2016 (SCI-Expanded)
- XLIII. **INFRARED DRYING CHARACTERISTICS OF BEAN SEEDS**  
DOYMAZ İ.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.39, no.6, pp.933-939, 2015 (SCI-Expanded)
- XLIV. **INFRARED DRYING KINETICS AND QUALITY CHARACTERISTICS OF CARROT SLICES**  
DOYMAZ İ.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.39, no.6, pp.2738-2745, 2015 (SCI-Expanded)
- XLV. **Thin Layer Drying Kinetics of By-Products from Pomegranate Juice Processing**  
KARA C., DOYMAZ İ.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.39, no.5, pp.480-487, 2015 (SCI-Expanded)
- XLVI. **Effective moisture diffusivity determination and mathematical modelling of drying curves of apple pomace**

- KARA C., DOYMAZ İ.  
HEAT AND MASS TRANSFER, vol.51, no.7, pp.983-989, 2015 (SCI-Expanded)
- XLVII. **FREEZE-DRYING KINETICS AND DIFFUSION MODELING OF SAFFRON (CROCUS SATIVUS L.)**  
ACAR B., Sadikoglu H., DOYMAZ İ.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.39, no.2, pp.142-149, 2015 (SCI-Expanded)
- XLVIII. **Drying of Quince Slices: Effect of Pretreatments on Drying and Rehydration Characteristics**  
DOYMAZ İ., DEMİR H., YILDIRIM A.  
CHEMICAL ENGINEERING COMMUNICATIONS, vol.202, no.10, pp.1271-1279, 2015 (SCI-Expanded)
- XLIX. **Microwave Drying of Green Bean Slices: Drying Kinetics and Physical Quality**  
DOYMAZ İ., KIPÇAK A. S., Piskin S.  
CZECH JOURNAL OF FOOD SCIENCES, vol.33, no.4, pp.367-376, 2015 (SCI-Expanded)
- L. **Characteristics of Thin-layer Infrared Drying of Green Bean**  
DOYMAZ İ., KIPÇAK A. S., Piskin S.  
CZECH JOURNAL OF FOOD SCIENCES, vol.33, no.1, pp.83-90, 2015 (SCI-Expanded)
- LI. **Influence of Citric Acid Pretreatment on Drying of Peach Slices**  
DOYMAZ İ., BİLİCİ B.  
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.10, no.4, pp.829-837, 2014 (SCI-Expanded)
- LII. **SUITABILITY OF THIN-LAYER DRYING MODELS FOR INFRARED DRYING OF PEACH SLICES**  
Doymaz I.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.38, no.6, pp.2232-2239, 2014 (SCI-Expanded)
- LIII. **INVESTIGATION OF DEHYDRATION AND REHYDRATION KINETICS OF PEAS SUBJECTED TO OPEN-AIR SUN DRYING**  
İSMAİL O., Beyribey B., DOYMAZ İ.  
LATIN AMERICAN APPLIED RESEARCH, vol.44, no.3, pp.209-216, 2014 (SCI-Expanded)
- LIV. **Experimental Study and Mathematical Modeling of Thin-Layer Infrared Drying of Watermelon Seeds**  
Doymaz I.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.38, no.3, pp.1377-1384, 2014 (SCI-Expanded)
- LV. **Infrared Drying of Button Mushroom Slices**  
Doymaz I.  
FOOD SCIENCE AND BIOTECHNOLOGY, vol.23, no.3, pp.723-729, 2014 (SCI-Expanded)
- LVI. **Effect of blanching temperature and dipping time on drying time of broccoli**  
Doymaz I.  
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.20, no.2, pp.149-157, 2014 (SCI-Expanded)
- LVII. **THIN-LAYER DRYING OF BAY LAUREL LEAVES (LAURUS NOBILIS L.)**  
Doymaz I.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.38, no.1, pp.449-456, 2014 (SCI-Expanded)
- LVIII. **Effect of air temperature, slice thickness and pretreatment on drying and rehydration of tomato**  
DOYMAZ İ., OZDEMİR O.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, no.2, pp.558-564, 2014 (SCI-Expanded)
- LIX. **MATHEMATICAL MODELING OF DRYING OF TOMATO SLICES USING INFRARED RADIATION**  
Doymaz I.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.38, no.1, pp.389-396, 2014 (SCI-Expanded)
- LX. **Modeling and Investigation of the Swelling Kinetics of Acrylamide-Sodium Acrylate Hydrogel**  
KIPÇAK A. S., İSMAİL O., DOYMAZ İ., Piskin S.  
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