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## Kişisel Bilgiler

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- 1 A review on supercritical fluid extraction SFE of lycopene from tomato and tomato products**  
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- 2 Biochemical Content of Hazelnut Corylus avellana L Cultivars from West Black Sea Region of Turkey**  
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- 3 CHANGES IN ASCORBIC ACID AND SUGAR CONTENT OF ROWANBERRIES DURING RIPENING**  
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- 4 Determination of conjugated and free isoflavones in some legumes by LC MS MS**  
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- 5 Determination of phenolic acid decarboxylase produced by lactic acid bacteria isolated from shalgam şalgam juice using green analytical chemistry method**  
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- 7 Developing functional white chocolate by incorporating different forms of EPA and DHA - Effects on product quality**

- 7 TOKER ÖMER SAİD,KONAR NEVZAT,Pirouzian Haniyeh Rasouli,OBA İLTER ŞİRİN,Polat Derya Genç,PALABIYIK İBRAHİM,POYRAZOĞLU ENDER SİNAN,SAĞDIÇ OSMAN  
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- 9 **Effect of different sample preparation methods on isoflavone lignan coumestan and flavonoid contents of various vegetables determined by triple quadrupole LC MS MS**  
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- 10 **Effect of Various Process Conditions on Efficiency and Colour Properties of Pistacia terebinthus oil Encapsulated by Spray Drying**  
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- 14 **Enrichment of Milk Chocolate by Using EPA and DHA Originated from Various Origins: Effects on Product Quality**  
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- 15 **Enzimatik Yöntemle Bazı Sebze ve Meyvelerde Nitrat Düzeyinin Belirlenmesi**  
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- 19 **Impact of Climate Change on Agricultural Production and Food Security**  
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- 24 **Phenolic composition of European cranberrybush Viburnum opulus L berries and astringency removal of its commercial juice**  
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- 25 **Phenolic profiles of Turkish olives and olive oils**  
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- 28 Stability of lactic acid bacteria in synbiotic sugared and sugar-free milk chocolates**  
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- 31 The determination of the caffeic acid derivatives of Echinacea purpurea aerial parts under various extraction conditions by supercritical fluid extraction SFE**  
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## **Bildiriler (YOKSIS)**

- 1 Biotechnological Approaches to Enhance Wine Aroma**  
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- 2 Damacana sularında bisfenol A migrasyonuna çeşitli faktörlerin etkileri**  
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- 3 Determination Method of Volatile Aromatic Compounds of Grape Must by SPME/GC-MS**  
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- 4 **Effect of Various Process Conditions on Efficiency and Colour Properties of Pistacia terebinthus oil Encapsulated by Spray Drying**  
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- 5 **GC/MS determination of volatile aromatic compounds of Kalecik Karasi must produced by cold maceration**  
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- 6 **The determination of the antioxidant activity of Echinacea purpurea aerial parts under various extraction conditions by supercritical fluid extraction**  
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- 8 **Using Inulin to Develop Prebiotic Milk Chocolate Stability Under Various Process Conditions**  
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