



DOÇ. BÜLENT BAŞYİĞİT

Kişisel Bilgiler

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- 2 A new synergistic hydrocolloid with superior rheology: locust bean /xanthan gum binary solution powdered by different drying methods**
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- 3 Application of pressurized water extraction and spray drying techniques to produce soluble spearmint tea**
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- 4 Arap zımkı, karboksümetil selüloz ve maltodekstrin ile stabilize edilmiş su içinde yağ bazlı emülsiyon sistemlerinin stabilite savranışları**
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- 23 **Gum arabic/maltodextrin microencapsulation confers peroxidation stability and antimicrobial ability to pepper seed oil**
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- 34 **Molecular mechanisms underpinning the hydrogelling ability of apricot seed protein: Stretching protein side chain conformations via electromagnetic forcing**
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- 43 Simultaneous extraction of phenolics and essential oil from peppermint by pressurized hot water extraction**
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