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**Kişisel Bilgiler**

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**Birimi :** Gıda Bilimleri

**Dahili :** 3729

**Makaleler (YOKSIS)**

- 1 A comparison of the acid gelation properties of nonfat cow, sheep and goat milk with standardized protein contents**  
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- 2 Changes in the proteolytic activity, microbiological properties, and texture characteristics of artisanal Kargı Tulum cheese during ripening**  
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- 3 Determination of Some Chemical, Textural and Microbiological Properties of Kargı Tulum Cheese**  
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- 4 Effect of *Oryctolagus cuniculus* (rabbit) rennet on the texture, rheology, and sensory properties of white cheese/title**  
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- 8 Impact of grating size on the texture and melting properties of reformed non-fat cheese**  
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- 12 Impact of Pistacia Terebinthus on The Antioxidant Activity and Total Phenolics of Ice Cream Depending on Roasting Conditions and Incorporation Time**  
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- 15 MİNERAL TUZ İKAME MADDELERİNİN AYRANIN FİZİKOKİMYASAL, MİKROBİYAL VE DUYUSAL ÖZELLİKLERİ ÜZERİNE ETKİSİ**  
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- 17 Volatile Compound Profile, Fatty Acid Composition and Lipid Quality Parameters of Artisanal Kargı Tulum Cheese During Production and Ripening**

- 17 **AKBULUT ÇAKIR ÇAĞIM**  
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- 1 **A comparison of the acid gelation properties of nonfat cow, sheep and goat milks with standardized protein contents**  
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- 2 **Bafra Kızılırmak Deltasında Elde Edilen Manda Sütlerinin Değerlendirilmesi ve Deltadaki Ekolojik Dengeyi Korumada Önem**  
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- 3 **Change in the antioxidant activity and total phenolics with thermal treatment and incorporation way of Pistacia terebinthus in ice cream**  
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- 6 **Effect of mineral salt replacers on the physicochemical, microbial and sensory properties of yogurt drink**  
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- 7 **Evaluation of an alternative method for the rapid and direct determination of sodium in cheese**  
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- 8 **Impact of different types of emulsifiers on the reformability of grated cheese**  
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- 9 **Impact of grating and reforming on the texture of low fat nonfat cheese**  
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- 12 Küflü Çökelek**  
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- 13 Proteolytic activity of *Oryctolagus cuniculus* rabbit rennet in white cheese during storage**  
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- 14 Suitability of *Oryctolagus cuniculus* Rabbit Rennet as a Coagulant for White Cheese**  
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- 15 The Effect of Irradiation on Some Microiological and Chemical Properties of Reduced Fat White Cheese From Raw Milk**  
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- 16 The functionality of the cheese as an ingredient in traditional Turkish foods**  
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