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Personal Information

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International Researcher IDs

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Education Information

Doctorate, North Carolina State University, College Of Agriculture, Food, Bioprocessing, And Nutrition Sciences, United States Of America 2011 - 2016

Postgraduate, Virginia Polytechnic Institute and State University, College Of Engineering, Biological Systems Engineering, United States Of America 2009 - 2010

Undergraduate, Mersin University, Faculty Of Engineering, Gıda Mühendisliği, Turkey 2003 - 2007

Foreign Languages

English, C1 Advanced

Research Areas

Food Engineering, Food Technology, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Engineering and Technology

Academic Titles / Tasks

Assistant Professor, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2020 - Continues

Research Assistant PhD, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2018 - 2020

Published journal articles indexed by SCI, SSCI, and AHCI

- I. Evaluation of Microgels Derived from Spray-Dried Aquafaba Powder for Improved Foam Quality**
Begliyev H., İşleyici İ., YAVUZ N.
Food and Bioprocess Technology, vol.17, no.6, pp.1625-1636, 2024 (SCI-Expanded)
- II. Effects of high-pressure homogenization on the rheological properties of spray-dried aquafaba powder**
Begliyev H., YAVUZ N., OK S.
Journal of Food Process Engineering, vol.46, no.8, 2023 (SCI-Expanded)
- III. Scale-Up of Shear Thinning Fluid Mixing in an Unbaffled Stirred Vessel with Eccentrically Located and Modified Impellers**

YAVUZ N., Sandeep K. P.

INTERNATIONAL JOURNAL OF CHEMICAL REACTOR ENGINEERING, vol.17, no.4, 2019 (SCI-Expanded)

IV. **Investigation of impeller modification and eccentricity for non-Newtonian fluid mixing in stirred vessels**

YAVUZ N., Sandeep K. P.

CHEMICAL ENGINEERING COMMUNICATIONS, vol.206, no.3, pp.318-332, 2019 (SCI-Expanded)

Articles Published in Other Journals

I. **Hot-fill Pasteurization of Cucumber Pickle Spears: An Alternative to Tunnel Pasteurization**

YAVUZ N., FOSTER L. A., SHARMA T., PATEL K., STOFOROS G., SANDEEP K., PALNĪTKAR P., BREĪDT F.

Food Protection Trends, vol.38, no.4, pp.258-265, 2018 (Scopus)

Books & Book Chapters

I. **Computational and Numerical Models and Simulations for Aseptic Processing**

Stroforos G., Salvi D., PALAZOĞLU T. K., YAVUZ N., Coronel P. M., Simunovic J.

in: Handbook of Aseptic Processing and Packaging, David, Jairus R. D., Coronel, Pablo M., Simunovic, Josip, Editor, CRC Press, Boca Raton, pp.443-468, 2022

Refereed Congress / Symposium Publications in Proceedings

I. **Evaluating The Functional Properties of Spray-Dried Aquafaba: A Comparison Between Drying Chamber And Collection Flasks**

Begliyev H., Çelik H. K., YAVUZ N.

6th ISEKI-FOOD E-Conference, Romania, 22 - 24 November 2023

II. **3D Printability of Foamed Food Products**

İŞLEYİCİ İ., YAVUZ N.

6 th ISEKI-FOOD E-Conference, Romania, 22 - 24 November 2023

III. **Utilization of Whey Protein Microgels in 3D Food Printing**

Kahraman Ç., Yavuz N.

12. Gıda Mühendisliği Öğrenci Kongresi, Bursa, Turkey, 21 - 22 March 2022, pp.278

IV. **3D Vegetable Puree Printing**

Uzman P., Uğurlu G., Ovalı Z., Yavuz N.

12. Gıda Mühendisliği Öğrenci Kongresi, Bursa, Turkey, 21 - 22 March 2022, pp.279

V. **Optimization of spray drying variables for chickpea cooking water (aquafaba) powder with maximum protein and saponin contents**

Yavuz N., Ok S., Begliyew H.

4th ISEKI-Food E-conference Food Texture, Quality Safety and Biosecurity in the Global Bioeconomy, 10 - 12 November 2021, pp.44

VI. **The effects of pectin gelation on foaming characteristics of pectin-saponin solutions**

YAVUZ N., OK S.

E-conference on Food Texture and Rheology, ISEKI-Food Association, 25 - 26 November 2019, pp.17

VII. **Thermal Processing Of Food Products Using A Modular 2450 MHz Continuous Microwave System**

KEMAL M., YAVUZ N., PALAZOĞLU T. K., SIMUNOVIC J.

3. International Conference on Agriculture, Food, Veterinary and Pharmacy Sciences, Trabzon, Turkey, 16 - 18 April 2019

VIII. **Numerical and experimental tools for improved mixing in stirred vessels**

YAVUZ N., Sandeep K.

IFT17, Las Vegas, United States Of America, 25 - 28 June 2017, pp.379-380

Supported Projects

Çölgeçen Z., Kırca Toklucu A., Kurt M., Yavuz N., TUBITAK Project, Karbon Tabanlı Radyant Isıtıcı Kullanılarak Kurutma Fırını Tasarımı Ve Sistemin Optimizasyonu, 2023 - 2024

Yavuz N., TUBITAK Project, Püskürtmeli Kurutma ile Nohut Haşlama Suyundan Toz Elde Edilmesinde Ürün Veriminin Artırılması, 2023 - 2023

Yavuz N., TUBITAK Project, Increasing Foam Stability in Food Applications By Using Microgels: Utilization of Chickpea Cooking Water As An Alternative Source, 2021 - 2023

Metrics

Publication: 14

Citation (WoS): 7

Citation (Scopus): 11

H-Index (WoS): 2

H-Index (Scopus): 2

Non Academic Experience

Business Organization (private), Aseptia Inc.

Business Establishment Private, Kadioğlu Baharat A.Ş.