

## Prof.Dr. Grbz Gne

### Kiisel Bilgiler

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### Biyografi

Dr. Gunes obtained his B.S. degree in Food Engineering department at Middle East Technical University in 1993. He received his M.S and Ph.D. degree in Food Science from Cornell University in 1997 and 2001, respectively. After working as a Postdoct. in Horticulture department at Cornell University for a year he started working as a research assistant at Kocaeli University. Since August 2002 he has been working as a faculty member in Food Engineering Department at Istanbul Technical University.

### Eđitim Bilgileri

Doktora, Cornell University, Food Science, Amerika Birleik Devletleri 1997 - 2001

Yksek Lisans, Cornell University, Food Science, Amerika Birleik Devletleri 1995 - 1997

Lisans, Orta Dođu Teknik niversitesi, Mhendislik Fakltesi, Gıda Mhendisliđi Blm, Trkiye 1988 - 1993

### Yabancı Diller

İngilizce

### Yaptıđı Tezler

Doktora, Effect of Gamma Irradiation and Modified Atmospheres on Physiology and Quality of Minimally Processed Apples, Cornell University, Food Science, 2001

Yksek Lisans, Effect of Modified Atmosphere Packaging and Antibrowning Agents on Shelf-Life of Minimally Processed Potatoes, Cornell University, Food Science, 1997

### Aratırma Alanları

Gıda Mhendisliđi, Gıda Bilimleri, Gıda Mikrobiyolojisi, Gıda Hijyeni ve Sanitasyonu , Gıda Teknolojisi, Et ve Et rnleri Teknolojisi, Meyve, Sebze, Kuruyemi Teknolojisi, Gıda İleme (Pastrizasyon, Sterilizasyon, Sođutma, Kurutma), Gıda Ambalajlama, Mhendislik ve Teknoloji

## Akademik İdari Deneyim

İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü, 2014 - Devam Ediyor

İstanbul Teknik Üniversitesi, Fen Bilimleri Enstitüsü, 2008 - 2010

İstanbul Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Bölümü, 2004 - 2007

## SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

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## **antibrowning agents**

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## **Diğer Dergilerde Yayınlanan Makaleler**

- I. **EFFECT OF ULTRAVIOLET (UV-C) LIGHT AND GASEOUS OZONE ON MICROBIAL AND COLOR QUALITIES OF WHOLE BLACK PEPPER SEEDS (PIPER NIGRUM L.)**  
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- II. **Türkiye Gıda Endüstrisinde AR-GE Çalışmalarının Durumu ve Geliştirilmesine Yönelik Öneriler.**  
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- III. **New Technologies and Edible Coatings for Minimally Processed and Refrigerated (MPR) Fruits and Vegetables (Fresh Cuts and Freshly Squeezed Juices)**  
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- IV. **QUALITY OF 'MANTI' (MEAT-FILLED PASTA PRODUCT) AS AFFECTED BY MODIFIED ATMOSPHERE PACKAGING DURING REFRIGERATED STORAGE**  
YÜCETEPE A., Güneş G.  
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- V. **Gıda muhafazasında iyonize ışınların kullanımı**  
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GIDA TEKNOLOJİSİ, cilt.14, sa.4, ss.86-88, 2012 (Hakemli Dergi)
- VI. **Green Leafy Vegetables: Spinach and Lettuce**  
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- VII. **1-Metilsiklopropen (MCP) uygulamalarının taze meyve sebzeler üzerindeki etkisi**  
KÜŞÜMLER A. S., Güneş G.  
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- VIII. **Meyve ve sebzelerde soğuk zararlanması (chilling injury) ve kontrolü.**  
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- IX. **Gama ışınlarının gıdaların besin değeri üzerindeki etkileri**  
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DÜNYA GIDA, sa.9, ss.55-60, 2005 (Hakemli Dergi)
- X. **Tüketici perspektifinde gıda ışınlama teknolojisi ve ışınlanmış gıdalar**  
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GIDA TEKNOLOJİSİ, cilt.8, sa.12, ss.55-61, 2004 (Hakemli Dergi)
- XI. **Gıdaların gama ışınları ile muhafazası**  
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## **Kitap & Kitap Bölümleri**

- I. **Packaging criteria for non-thermally processed fruits and vegetable products**  
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- II. **Influence of Modified Atmosphere Packaging on Food Bioactives**  
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- III. **Perspectives of Bio-nanocomposites for Food Packaging Applications**  
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- IV. **Green Leafy Vegetables: Spinach and Lettuce**  
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- V. **New Technologies and Edible Coatings for Minimally Processed and Refrigerated (MPR) Fruits and Vegetables (Fresh Cuts and Freshly Squeezed Juices)**  
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- VI. **Design of Modified and Controlled Atmospheres**  
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## **Akademi Dışı Deneyim**

TÜBİTAK