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Kişisel 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.

Eğitim Bilgileri

Doktora, Cornell University, Food Science, Amerika Birleşik Devletleri 1997 - 2001

Yüksek Lisans, Cornell University, Food Science, Amerika Birleşik Devletleri 1995 - 1997

Lisans, Orta Doğu Teknik Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye 1988 - 1993

Yabancı Diller

İngilizce

Yaptığı Tezler

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

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

Araştırma Alanları

Gıda Mühendisliği, Gıda Bilimleri, Gıda Mikrobiyolojisi, Gıda Hijyenisi ve Sanitasyonu , Gıda Teknolojisi, Et ve Et Ürünleri Teknolojisi, Meyve, Sebze, Kuruyemiş Teknolojisi, Gıda İşleme (Pastörizasyon,Sterilizasyon, Soğutma, Kurutma), Gıda Ambalajlama, Mühendislik 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

- I. Comparison of high intensity ultrasound and heat treatment for extending shelf life of a fermented milk beverage
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- II. Quality of thyme (*Thymus vulgaris L.*) and black pepper (*Piper nigrum L.*) during storage as affected by the combination of gamma-irradiation and modified atmosphere packaging
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- V. Development of CNC-reinforced PBAT nanocomposites with reduced percolation threshold: a comparative study on the preparation method
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- VI. Effect of preparation method on the properties of polylactide/cellulose nanocrystal nanocomposites
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- VII. Enzymatic synthesis of prebiotic carbohydrates from lactose: Kinetics and optimization of transgalactosylation activity of beta-galactosidase from *Aspergillus oryzae*
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- VIII. Assessment of overall migration and specific migration of 1,4-butanediol from a thermoplastic polyurethane film developed for fresh produce packaging
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- IX. Ultraviolet (UV-C) radiation as a practical alternative to decontaminate thyme (*Thymus vulgaris L.*)
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- X. Modified atmosphere packaging and gamma-irradiation of some herbs and spices: Effects on antioxidant and antimicrobial properties
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- XI. Modified atmosphere packaging and gamma-irradiation of some herbs and spices: Effects on antioxidant and antimicrobial properties
KIRKIN C., GÜNEŞ G.
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- XII. The impact of the molecular weight of dextran on formation of whey protein isolate (WPI)-dextran

- conjugates in fibers produced by needleless electrospinning after annealing**
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- XIII. Gas permeabilities of polyurethane films for fresh produce packaging: Response of O₂-permeability to temperature and relative humidity**
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- XIV. Synthesis, Characterization and O₂-Permeability of Shape Memory Polyurethane Films for Fresh Produce Packaging**
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- XV. Use of *Bacillus indicus* HU36 as a probiotic culture in set-type, recombined nonfat yoghurt production and its effects on quality**
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- XVI. Impact of shortwave ultraviolet (UV-C) radiation on the antioxidant activity of thyme (*Thymus vulgaris* L.)**
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- XVII. Combined effects of gamma-irradiation and modified atmosphere packaging on quality of some spices**
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- XVIII. Essential-Oil Analysis of Irradiated Spices by Using Comprehensive Two-Dimensional Gas Chromatography**
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CHEMPLUSCHEMA, cilt.79, sa.6, ss.798-803, 2014 (SCI-Expanded)
- XIX. Development of a novel symbiotic dark chocolate enriched with *Bacillus indicus* HU36, maltodextrin and lemon fiber: Optimization by response surface methodology**
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- XX. Quality of ready to cook marinated chicken drumsticks as affected by modified atmosphere packaging during refrigerated storage**
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- XXII. Preservation of precut white cheese by modified atmosphere packaging**
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- XXIII. Effects of Irradiation Dose and O₂ and CO₂ Concentrations in Packages on Foodborne Pathogenic Bacteria and Quality of Ready-to-Cook Seasoned Ground Beef Product (Meatball) during Refrigerated Storage**
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- JOURNAL OF FOOD SCIENCE, cilt.76, sa.6, 2011 (SCI-Expanded)
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- XXX. **Inactivation of Escherichia coli ATCC 4157 in diluted apple cider by dense phase carbon dioxide**
Güneş G., Blum I. k., Hotchkiss J. H.
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- XXXI. **Consumer awareness and acceptance of irradiated foods: Results of a survey conducted on Turkish consumers**
Gunes G., TEKIN M.
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JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, cilt.85, sa.14, ss.2362-2368, 2005 (SCI-Expanded)
- XXXIII. **Controlled-atmosphere effects on postharvest quality and antioxidant activity of cranberry fruits**
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JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, cilt.50, sa.21, ss.5932-5938, 2002 (SCI-Expanded)
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- XXXV. **Physiological responses of fresh-cut apple slices under high CO₂ and low O₂-partial pressures**
Gunes G., WATKINS C., HOTCHKISS J.
POSTHARVEST BIOLOGY AND TECHNOLOGY, cilt.22, sa.3, ss.197-204, 2001 (SCI-Expanded)
- XXXVI. **Effects of gamma irradiation on the texture of minimally processed apples**
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- XXXVIII. **Microbial quality of fresh potatoes Effect of minimal processing**
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- XXXIX. **Color of minimally processed potatoes as affected by modified atmosphere packaging and**

antibrowning agents

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Düger 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.)**
DOĞU BAYKUT E., Güneş G.
CARPATHIAN JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, cilt.14, sa.2, ss.122-131, 2022 (ESCI)
- II. **Türkiye Gıda Endüstrisinde AR-GE Çalışmalarının Durumu ve Geliştirilmesine Yöneltik Öneriler.**
BAKKALOĞLU Z., GÜNEŞ G.
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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)**
Güneş G., Turan Kunter D.
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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.
JOURNAL OF FOOD AND HEALTH SCIENCE, cilt.2, sa.4, ss.189-198, 2016 (Hakemli Dergi)
- V. **Gıda muhafazasında iyonize ışınlarının kullanımı**
Güneş G.
GIDA TEKNOLOJİSİ, cilt.14, sa.4, ss.86-88, 2012 (Hakemli Dergi)
- VI. **Green Leafy Vegetables: Spinach and Lettuce**
Güneş G., Dogu E.
HANDBOOK OF VEGETABLES AND VEGETABLE PROCESSING, ss.705-716, 2011 (Hakemli Dergi)
- VII. **1-Metilsiklopropen (MCP) uygulamalarının taze meyve sebzeler üzerindeki etkisi**
KÜŞÜMLER A. S., Güneş G.
HASAD GIDA, cilt.274, sa.2, ss.16-19, 2008 (Hakemli Dergi)
- VIII. **Meyve ve sebzelerde soğuk zararlanması (chilling injury) ve kontrolü.**
ARDUZLAR D., Güneş G.
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- IX. **Gama ışınlarının gıdaların besin değeri üzerindeki etkileri**
KARADAG A., Güneş G.
DÜNYA GIDA, sa.9, ss.55-60, 2005 (Hakemli Dergi)
- X. **Tüketicilerin perspektifinde gıda ışınlama teknolojisi ve ışınlanmış gıdalar**
Güneş G., TEKİN M. D.
GIDA TEKNOLOJİSİ, cilt.8, sa.12, ss.55-61, 2004 (Hakemli Dergi)
- XI. **gıdaların gama ışınları ile muhafazası**
GEZGIN Z., Güneş G.
DÜNYA GIDA, sa.12, ss.82-87, 2003 (Hakemli Dergi)

Kitap & Kitap Bölümleri

- I. **Packaging criteria for non-thermally processed fruits and vegetable products**
GÜNEŞ G., Cellat A. M., Sonverdi F.
Non-Thermal Processing Technologies for the Fruit and Vegetable Industry, Selvamuthukumaran M, Editör, Taylor

and Francis, NJ, ss.197-223, 2022

II. Influence of Modified Atmosphere Packaging on Food Bioactives

OGUZ-KORKUT G., GÜNEŞ G.

Retention of Bioactives in Food Processing, Seid Mahdi Jafari and Esra Capanoglu, Editör, Springer Nature, ss.341-366, 2022

III. Perspectives of Bio-nanocomposites for Food Packaging Applications

TURAN KUNTER D., GÜNEŞ G., KILIÇ A.

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IV. Green Leafy Vegetables: Spinach and Lettuce

GÜNEŞ G., DOĞU BAYKUT E.

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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)

Güneş G., Turan D.

Minimally Processed Refrigerated Fruits and Vegetables, Yildiz F., Wiley R.C., Editör, Springer, Us, Ny, ss.587-617, 2017

VI. Design of Modified and Controlled Atmospheres

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VII. Design of modified and controlled atmospheres

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Akademi Dışı Deneyim

TÜBİTAK