



İRFAN TURHAN

PROF.DR.

E-posta : iturhan@akdeniz.edu.tr

İş Telefonu : [+90 242 310 6573](tel:+902423106573)

Fax Telefonu : [+90 242 310 6306](tel:+902423106306)

Adres : Akdeniz Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 07058, Antalya, Türkiye

Uluslararası Araştırmacı ID'leri

ORCID: 0000-0001-8469-2953

Publons / Web Of Science ResearcherID: C-1298-2016

ScopusID: 14629609600

Yoksis Araştırmacı ID: 18527

Öğrenim Bilgisi

Doktora 2005 - 2009	Akdeniz Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, Türkiye
Yüksek Lisans 2001 - 2005	Akdeniz Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, Türkiye
Lisans 1997 - 2001	Akdeniz Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, Türkiye

Yabancı Diller

İngilizce, C1 İleri

Yaptığı Tezler

Doktora, Keçiyoynuzu meyvesinden fermentasyon yoluyla laktik asit ve etanol üretimi, Akdeniz Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Bilim Dalı, 2009

Yüksek Lisans, Sürekli sistemde keçiyoynuzu ekstraksiyonu üzerine araştırma, Akdeniz Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Bilim Dalı, 2002

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

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 32. **Partial purification and characterization of a recombinant beta-mannanase from *Aspergillus fumigatus* expressed in *Aspergillus sojae* grown on carob extract**
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Metrikler

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Araştırma Alanları

Gıda Mühendisliği, Yaşam Bilimleri, Biyomateryal, Biyoreaktör, Temel Bilimler, Mühendislik ve Teknoloji