



DOÇ. BÜLENT BAŞYİĞİT

Kişisel Bilgiler

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MEZRELİ GÜLEN, KURT ABDULLAH, AKDENİZ ESRA, ÖZMEN DUYGU, BAŞYİĞİT BÜLENT, TOKER ÖMER SAİD
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- 3**
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ÇAM MUSTAFA, Işıklı Merve Dinç, Yüksel Esmâ, ALAŞALVAR HAMZA, BAŞYİĞİT BÜLENT
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- 4**
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13 Drying Technique Providing Maximum Benefits on Hydrogelling Ability of Avocado Seed Protein: Spray Drying

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- 24 **Gum arabic/maltodextrin microencapsulation confers peroxidation stability and antimicrobial ability to pepper seed oil**
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