

Asst. Prof. AYDIN KILIÇ

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International Researcher IDs

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Publons / Web Of Science ResearcherID: C-3643-2019

ScopusID: 25027973400

Yoksis Researcher ID: 9311

Biography

Aydin Kilic is an Assistant Professor at the Food Engineering Department of RTE University in Rize, Turkey. He received his Bachelor of Science (1992) from the Karadeniz Technical University, Turkey, Master of Science (1995) in Food Engineering from the Selcuk University in Konya, Turkey, and PhD (2004) in Food Engineering from the Hacettepe University in Ankara, Turkey. He has been an active Researcher and Supervisor. His research areas include food process, food quality and food sustainability. He has authored/co-authored several book chapters and many journal and conference paperse. He has organised many conferences, symposia, workshops and technical meetings.

Education Information

Doctorate, Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 1998 - 2005

Postgraduate, Selcuk University, Institute Of Science, Gıda Mühendisliği, Turkey 1992 - 1995

Foreign Languages

English, B2 Upper Intermediate

Certificates, Courses and Trainings

Education Management and Planning, Ekserji, MAM, 2010

Education Management and Planning, Ekserji, SDÜ, 2009

Education Management and Planning, Ekserji, İTÜ, 2008

Education Management and Planning, STCW, KTÜ, 1993

Dissertations

Doctorate, SOĞUK DUMANLANMIŞ GÖKKUŞAĞI ALABALIĞI (*Oncorhynchus mykiss*) ÜRETİMİNDE ANTİMİKROBİYAL VE ANTİOKSİDAN MADDELER KULLANIMI , Hacettepe University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2005
Postgraduate, BEYŞEHİR GÖLÜNDEN ALINAN SUDAK BALIĞININ(*Stizostedion lucioperca* L. 1758) BAZI KALİTATİF ÖZELLİKLERİ , Selcuk University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 1995

Research Areas

Seafood Processing Technologies, Food Engineering, Engineering and Technology

Academic Titles / Tasks

Assistant Professor, Recep Tayyip Erdogan University, Ardeşen Turizm Fakültesi, Gastronomi ve Mutfak Sanatları Bölümü, 2018 - Continues
Assistant Professor, Recep Tayyip Erdogan University, Mühendislik Fakültesi, Gıda Mühendisliği, 2018 - 2018
Assistant Professor, Recep Tayyip Erdogan University, Mühendislik Fakültesi, Gıda Mühendisliği, 2012 - 2018
Assistant Professor, Niğde Üniversitesi, Fen-Edebiyat, Biyoloji, 2005 - 2012
Research Assistant, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği, 1997 - 2005
Research Assistant, Niğde Üniversitesi, Fen-Edebiyat, Biyoloji, 1993 - 1997

Academic and Administrative Experience

Recep Tayyip Erdogan University, Turizm Fakültesi, Gastronomi Ve Mutfak Sanatları, 2018 - Continues
Recep Tayyip Erdogan University, Mühendislik Fakültesi, Gıda Mühendisliği, 2013 - 2018
Recep Tayyip Erdogan University, Mühendislik Fakültesi, Gıda Mühendisliği, 2013 - 2018
Recep Tayyip Erdogan University, Mühendislik Fakültesi, Gıda Mühendisliği, 2013 - 2018
Recep Tayyip Erdogan University, Mühendislik Fakültesi, Gıda Mühendisliği, 2013 - 2018
Recep Tayyip Erdogan University, Mühendislik Fakültesi, Gıda Mühendisliği, 2013 - 2018
Recep Tayyip Erdogan University, Mühendislik Fakültesi, Gıda Mühendisliği, 2013 - 2018

Courses

Food safety and culinary hygiene, Undergraduate, 2021 - 2022
Yemek Ve Gastronomi Kültürü, Undergraduate, 2021 - 2022
Beslenme İlkeleri, Undergraduate, 2021 - 2022
Basic information technologies, Undergraduate, 2022 - 2023
Meat and meat products, Undergraduate, 2022 - 2023
Food science and technology, Undergraduate, 2022 - 2023
Beslenme ve Menü planlama, Undergraduate, 2021 - 2022
Yemek ve gastronomi kültürü, Undergraduate, 2021 - 2022
Gıda Güvenliği Ve Mutfak Hijyeni, Undergraduate, 2020 - 2021
Gıda Bilimi, Undergraduate, 2021 - 2022
Beslenme, Undergraduate, 2020 - 2021
Beslenme İlkeleri, Undergraduate, 2019 - 2020
Gıdalarda Kurutma, Postgraduate, 2014 - 2015
Yüksek Lisans Tezi, Postgraduate, 2015 - 2016
Uzmanlık Alan Dersi-I, Postgraduate, 2014 - 2015
Gıda Endüstrisi Atıkları ve Değerlendirme Yöntemleri, Postgraduate, 2014 - 2015
Bilimsel Araştırma ve Etik, Postgraduate, 2014 - 2015

Gıda Bilimleri Ve Teknolojisi, Undergraduate, 2014 - 2015
Gıdalarda Soğutma, Postgraduate, 2014 - 2015
Kalite Yönetim Sistemleri, Postgraduate, 2014 - 2015
Yüksek Lisans Seminer, Postgraduate, 2014 - 2015
Isıl İşlemler, Postgraduate, 2014 - 2015
Gıda Bilimleri Ve Teknolojisi, Undergraduate, 2014 - 2015
Uzmanlık Alan Dersi-II, Postgraduate, 2014 - 2015

Advising Theses

KILIÇ A., Düşük Sıcaklıkta Yüksek Hız (DSYH) Kurutma Destekli Sıvı Dumanlanmış Balığın Mikrobiyolojik Kalite ve Raf Ömrünün Deneyisel Olarak İncelenmesi, Postgraduate, Ş.Gökçe(Student), 2010

Jury Memberships

Post Graduate, Tez Savunma, Recep Tayyip Erdoğan Üniversitesi, October, 2015
Administrative Staff Examination, Personel Alımı, Recep Tayyip Erdoğan Üniversitesi, January, 2013
Academic Staff Examination, Akademik Personel, Recep Tayyip Erdoğan Üniversitesi, January, 2013
Post Graduate, Tez Savunma, Niğde Üniversitesi, January, 2012

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Low temperature and high velocity assisted fluidized bed drying characteristics of bee pollen as bioactive food**
KILIÇ A.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.43, no.8, 2020 (SCI-Expanded)
- II. **Mathematical Modeling of Low Temperature High Velocity (LTHV) Drying in Foods**
Kilic A.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.40, no.2, 2017 (SCI-Expanded)
- III. **Preservative Characteristics of Ascorbic Acid on Color, Texture and Fatty Acid of Cold-Smoked Fish**
Kilic A., Oztan A.
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, vol.12, no.1, pp.49-61, 2016 (SCI-Expanded)
- IV. **A Review on Thin-Layer Drying-Curve Equations**
Kucuk H., MIDILLI A., KILIC A., DINCER I.
DRYING TECHNOLOGY, vol.32, no.7, pp.757-773, 2014 (SCI-Expanded)
- V. **Effect of Ascorbic Acid Utilization on Cold Smoked Fish Quality (Oncorhynchus mykiss) during Process and Storage**
Kilic A., Oztan A.
FOOD SCIENCE AND TECHNOLOGY RESEARCH, vol.19, no.5, pp.823-831, 2013 (SCI-Expanded)
- VI. **A novel fish-drying technique for better environment, quality and sustainability**
Kilic A., MIDILLI A., DINCER I.
INTERNATIONAL JOURNAL OF GLOBAL WARMING, vol.2, no.3, pp.262-278, 2010 (SCI-Expanded)
- VII. **Low temperature and high velocity (LTHV) application in drying: Characteristics and effects on the fish quality**
Kilic A.
JOURNAL OF FOOD ENGINEERING, vol.91, no.1, pp.173-182, 2009 (SCI-Expanded)

Articles Published in Other Journals

- I. **Experimental Identification of Thermal Steam Pressure Sensitivity of omega-3 Fatty Acids in Fish**
Kılıç A.
JOURNAL OF CULINARY SCIENCE & TECHNOLOGY, 2022 (ESCI)
- II. **Novel Low temperature and fluidized bed applications in Food Technology**
KILIÇ A.
JOURNAL OF FOOD PROCESSING & TECHNOLOGY, vol.11, no.1, 2020 (Peer-Reviewed Journal)
- III. **LTHV (LOW TEMPERATURE AND HIGH VELOCITY) DRYING CHARACTERISTICS AND MATHEMATICAL MODELING OF ANCHOVY (ENGRAULIS ENCRASICOLUS)**
KILIÇ A.
GIDA / THE JOURNAL OF FOOD, vol.42, no.6, pp.654-665, 2017 (Peer-Reviewed Journal)
- IV. **Beyşehir Gölünden 1994 1995 Avlanma Periyodunda Yakalanan Levrek Balıklarının Bazı Özelliklerinde Meydana GelenDeğişimin Tespiti Üzerine Bir Araştırma**
KARAKAYA M., KILIÇ A.
Selçuk Üniversitesi Ziraat Fakültesi Dergisi, vol.19, no.2, pp.97-101, 1995 (Peer-Reviewed Journal)
- V. **Yoğurt Bakterilerinin (Lactobacillus bulgaricus, Streptococcus thermophilus) Sucuğun Fermantasyonu Üzerine Etkisi.**
KARAKAYA M., KILIÇ A.
Gıda, vol.19, no.2, pp.97-101, 1994 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Bioactive Components of Functional Foods and Their Bioactivity for Health**
Kılıç A.
in: Advances in Health and Disease, Lowell T. Duncan, Editor, NOVA Science Publishers Inc. , New York, pp.69-95, 2024
- II. **Novel Cold Process Applications for the Preservation of Bioactive Components of Several Natural Functional Foods**
Kılıç A.
in: Studies in Natural Products Chemistry, Atta-ur Atta-ur-Rahman, Editor, Elsevier Science, Oxford/Amsterdam , Amsterdam, pp.295-328, 2022
- III. **Impacts of environment-friendly unit operations on the functional properties of bee pollen**
Kılıç A.
in: Biodiversity, Functional Ecosystems and Sustainable Food Production, Charis M. Galanakis, Editor, Springer, London/Berlin , Amsterdam, pp.217-241, 2022
- IV. **Impacts of environment-friendly unit operations on the functional properties of bee pollen**
KILIÇ A.
in: Biodiversity, functional ecosystems and sustainable food production, Charis M. Galanakis, Editor, Springer, pp.217-241, 2022
- V. **Environmental Friendly Food Smoking Technologies**
KILIÇ A., KÜÇÜK H., MİDİLLİ A.
in: Progress in Sustainable Energy Technologies Vol II, Dincer Ibrahim, Midilli Adnan, Kucuk Haydar, Editor, Springer, London, pp.557-576, 2014
- VI. **Environmental Friendly Food Smoking Technologies**
KILIÇ A., KÜÇÜK H., MİDİLLİ A.
in: Progress in Sustainable Energy Technologies Vol II Creating Sustainable Development, İBRAHİM DİNÇER, ADNAN MİDİLLİ, HAYDAR KÜÇÜK, Editor, Springer, pp.557-576, 2014
- VII. **Common Applications of Thin Layer Drying Curve Equations and Their Evaluation Criteria**
KÜÇÜK H., KILIÇ A., MİDİLLİ A.

in: Progress in Exergy Energy and Environment, Dincer, Ibrahim, Midilli, Adnan, Kucuk, Haydar, Editor, Springer, pp.669-680, 2014

VIII. Low Temperature High Velocity Drying (LTHV) Applications in Muscle Foods

KILIÇ A.

in: Food Quality: Control, Analysis and Consumer Concerns, Daniel A. Medina and Amanda M. Laine, Editor, NOVA Publications , Newyork, pp.359-386, 2011

IX. A strategicprogram to reduce greenhouse gases emissions produced from foodindustry

KILIÇ A., KÜÇÜK H., MİDİLLİ A.

in: A Strategic Program to Reduce Greenhouse Gas A Strategic Program to Reduce Greenhouse Gas Emissions from Food Industry, İbrahim Dincer, Adnan Midilli, Arif Hepbaşlı, Hikmet Karakoç, Editor, Springer, pp.197-210, 2010

Refereed Congress / Symposium Publications in Proceedings

I. The cooking sensitivity of ω -3 fatty acids in fish

KILIÇ A.

Nutrition Research Virtual 2020, Roma, Italy, 13 - 14 July 2020

II. Novel Low temperature and fluidized bed applications in Food Technology

KILIÇ A.

Food Safety Meet 2020, 3rd International Conference on Food Safety and Health; Webinar, 09 June 2020, vol.11

III. A Study on Single Layer Drying Curve Equations

KILIÇ A., KÜÇÜK H., MİDİLLİ A.

Sixth International Exergy, Energy and Environment Symposium, Turkey, 1 - 04 July 2013

IV. Askorbik Asit Zenginleştirmesinin Biyojen Amin ve Nitrosamin Oluşumuna etkisi.

KILIÇ A., KARANKI E.

7 Gıda Mühendisliği Kongresi, Ankara, Turkey, 24 - 26 November 2011, pp.300

V. Çevre Dostu Gıda Üretim Teknolojilerinde Model Bir Çalışma

KILIÇ A., Ömür Ö.

Ekoloji Kongresi, Aksaray, Turkey, 5 - 11 May 2011

VI. An Environmental Friendly Fish Smoking Technique for Better Quality and Sustainability

KILIÇ A., ÖMÜR Ö.

1st International Congress on Food Technology, Antalya-TURKEY, Turkey, 3 - 06 November 2010

VII. The Microbiological Quality of Low Temperature High Velocity LTHV Drying Assisted Liquid Smoked Fish

KILIÇ A., ÖMÜR Ö., KARAKAYA Ş. G.

1st International Congress on Food Technology, Turkey, 3 - 06 November 2010

VIII. Çevre Dostu Gıda Üretim Teknolojileri ve Gıda Kalitesi İlişkisi

KILIÇ A., Ömür Ö.

Ekoloji Kongresi, Aksaray, Turkey, 5 - 07 May 2010

IX. A Strategic Program to Reduce Greenhouse Gas Emissions from Food Industry

Kilic A., Viidilli A., Dincer I.

Global Conference on Global Warming, İstanbul, Turkey, 6 - 10 July 2008, pp.197-198

X. An Environmental Benign Fish Drying Technique For Better Quality and Sustainability

KILIÇ A., MİDİLLİ A., DİNCER İ.

Global Conference on Global Warming-2009, İstanbul, Turkey, 5 - 09 July 2009, pp.1235-1248

XI. Buzdolabı Sıcaklığında Kurutmanın Balık Kalitesine EtkisininModel Sistemde Belirlenmesi

KILIÇ A.

Türkiye 10. Gıda Kongresi 21-23 Mayıs 2008, Erzurum, Turkey, 21 - 23 May 2008

XII. A Strategic Program to Reduce Greenhouse Gases Emissions Produced from Food Industry

KILIÇ A., MİDİLLİ A., DİNCER İ.

Global Conference on Global Warming-2008, 6 - 10 July 2008

- XIII. **Buzdolabı Sıcaklığında Kurutmanın Balık Kalitesine Etkisinin Model Sistemde Belirlenmesi.**
KILIÇ A.
10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008, pp.537-540
- XIV. **Bazı katkıların soğuk dumanlanmış alabalığın (*Oncorhynchus mykiss*) yağ asitleri stabilitesine etkisi**
KILIÇ A., ÖZTAN A.
4. Gıda Mühendisliği Kongresi-Ankara, Turkey, 29 September - 01 October 2005
- XV. **Askorbik Asit in SoğukDumanlanmış Vakum Paketlenmiş Alabalık *Oncorhynchus mykiss* ın 4 C deDepolanması Sırasında Tekstür Renk ve Duyusal Özelliklerine Etkisi**
KILIÇ A., ÖZTAN A.
5. Gıda Kongresi, Turkey, 19 - 21 April 2005
- XVI. **Soğuk Dumanlanmış Gökkuşığı Alabalığı *Oncorhynchusmykiss* ÜretimindeAntimikrobiyal ve Antioksidan Maddeler Kullanımı**
KILIÇ A., ÖZTAN A.
8. GıdaKongresi, Turkey, 26 - 28 May 2004

Scientific Refereeing

Sustainable Food Technology , SCI Journal, November 2022
FOOD RESEARCH INTERNATIONAL, SCI Journal, April 2022
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, January 2022
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, January 2022
FOOD RESEARCH INTERNATIONAL, SCI Journal, December 2021
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, September 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, September 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, August 2021
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, August 2021
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, July 2021
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, July 2021
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, June 2021
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, May 2021
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, March 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, March 2021
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, February 2021
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, January 2021
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, January 2021
JOURNAL OF FOOD PROCESS ENGINEERING, SCI Journal, January 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, July 2020
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, June 2020
Journal of Texture Studies, SCI Journal, January 2016
Journal of Food Quality, SCI Journal, January 2016
Food and Bioprocess Technology, SCI Journal, January 2016
Food and Bioproduct processing , SCI Journal, January 2015
Food Packaging and Shelf Life, SCI Journal, January 2015
Food Science & Nutrition, SCI Journal, January 2015
Comprehensive Reviews in Food Science and Food Safety, SCI Journal, January 2015
African Journal of Microbiology Research (AJMR), SCI Journal, January 2015
Food Microbiology, SCI Journal, January 2015
African Journal of Agricultural Research (AJAR), SCI Journal, January 2015
Foodborne Pathogens and Disease, SCI Journal, January 2015
Journal of Food Processing and Preservation, SCI Journal, January 2015

Food Additives & Contaminants, SCI Journal, January 2015
Food Research International, SCI Journal, January 2015
Journal of Food Safety, SCI Journal, January 2015
Journal of Foodservice, SCI Journal, January 2015
Journal of Food Science, SCI Journal, January 2015
Journal of Food Science and Technology, SCI Journal, January 2015
RSC Advances, SCI Journal, January 2015
Food Bioscience, SCI Journal, January 2015
CyTA - Journal of Food, SCI Journal, January 2015
Journal of Food Biochemistry, SCI Journal, January 2013
Analytical Methods, SCI Journal, January 2012
Journal of Medicinal Food, SCI Journal, January 2012
International Journal of Global Warming, SCI Journal, January 2011

Tasks In Event Organizations

Kahraman A. G., Kılıç A., Türkiye'nin Gastronomi Akımı: Yaşayan Mutfak, Social Activities, Rize, Turkey, Ocak 2021
Kahraman A. G., Kılıç A., Yıldırım G., Ertaş A., 2019 Türkiye Çay Demleme ve Sunum Şampiyonu Yuchi Pirim ile Çaylı Tatlılar ve Uzak Doğu Çayları, Social Activities, Turkey, Aralık 2020
Kahraman A. G., Kılıç A., Şef Oğulcan Beyhan ile Söyleşi ve Sushi Workshop, Social Activities, Turkey, Mayıs 2020

Metrics

Publication: 37
Citation (WoS): 176
Citation (Scopus): 217
H-Index (WoS): 5
H-Index (Scopus): 7

Congress and Symposium Activities

A STUDY ON SINGLE LAYER DRYING CURVE EQUATIONS, Attendee, Rize, Turkey, 2013
An Environmental-Benign Fish Drying Technique For Better Quality and Sustainability, Attendee, Turkey, 2009
A strategicprogram to reduce greenhouse gases emissions produced from foodindustry, Attendee, İstanbul, Turkey, 2008