



# CURRICULUM VITAE

**Zafer ERBAY**

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## EDUCATION

- PhD** : Institute of Natural and Applied Sciences, Food Engineering, Ege University, Izmir, Turkey (2013)
- MSc.** : Graduate School of Natural and Applied Sciences, Food Engineering, Ege University, Izmir, Turkey (2008)
- B. S.** : Department of Food Engineering, Faculty of Engineering, Ege University, Izmir, Turkey (2006)

## WORK EXPERIENCE

- 12.11.2013 – ... Assistant Professor, Adana Science and Technology University, Faculty of Engineering and Natural Sciences, Department of Food Engineering
- 15.12.2008 – 16.09.2013 Research Assistant, Ege University, Faculty of Engineering, Department of Food Engineering
- 01.05.2008 – 17.07.2008 Research Assistant, Karlsruhe University, Institute of Engineering in Life Sciences, Section of Food Process Engineering
- 01.03.2006 – 01.03.2007 Food Engineer, Meridyen Ltd.Şti.

## FOREIGN LANGUAGE

- English 7.5 (27.05.2013, IELTS)
- 81.25 (07.09.2014, YDS)

## **PROFESSIONAL MEMBERSHIPS**

Turkish Chamber of Food Engineers

## **ADMINISTRATIVE DUTIES**

- Board Member of Bologna Coordination Committee (2016-...)
- Institution Coordinator for Bologna (2016-...)
- Board Member of Faculty Internship Committee (2015-...)
- Chair of the Commission for Internship in Food Engineering (2015-...)
- Chair of the Commission for Education in Food Engineering (2015-...)
- Board Member of Academic Incentive Committee (2015-...)
- Board Member of Strategic Planning Board (2014-...)
- Department Coordinator for Bologna (2014-...)

## **RESEARCH INTERESTS**

- Dairy Technology
- Drying technology
- Powder technology
- Exergy and exergoeconomy analyses in food processes
- Modeling and optimization in food processing
- Emulsification applications
- Heat pump applications in food processes

## **COURSES**

- History of Science (Undergraduate Program)
- Dairy Products and Advanced Processing Techniques (Master Program)
- Exergy and Exergoeconomy in Analyzing the Energy Systems (Master Program)
- Engineering Application in Milk Science (Master Program)
- Drying Technology (Non-thesis Master Program)
- Cheese Technology (Non-thesis Master Program)

## RESEARCH PROJECTS

- Erbay, Z., Çam, M., Himmetağaoğlu, A.B., 2016-... “Production and optimization of microencapsulated cream powder”, *TÜBİTAK project no. 215O948*.
- Erbay, Z., Baş, D., Kendirci, P., Çam, M., Kelebek, H., Salum-Erbay, P., 2015-... “Microencapsulated Enzyme-Modified Cheese Powder Production with Ripened White Cheese Flavor”, *TÜBİTAK project no. 115O229*.
- Erbay, Z., Himmetağaoğlu, A.B., 2015-2016. “Determination of Appropriate Microencapsulation Materials and Formulations in Milk Fat Powder Production”, *BAP project no. MÜHDBF.GIDA.2015-6*.
- Kola, O., Özer, M.S., Kelebek, H., Çetin, A.E., Erbay, Z., Kadiroğlu, P., 2014-2016. “Variations Occured on Physical and Chemical Characteristics of Cherry Tomato Dried by Osmotic Dehydration”, *BAP project no. MÜHDBF.GIDA.2014-4*.
- Erbay, Z., Koca, N., 2012-2013. “The effects of Using Whey and Maltodextrin during Production of White Cheese Powder on Product Quality and Storage Stability”, *BAP Project no. 2012/MÜH/020*.
- Koca, N., Akalın, S., Üçüncü, M., Dinkçi, N., Erbay, Z., Musullugil, S., Ceylan, C., Kara, A., 2010-2012. “The Optimization of White Cheese Powder Production and the Determination of Changes in Quality Characteristics during Storage”, *EBİLTEM proje no. 2010/BİL/020*.
- Koca, N., Akalın, S., Üçüncü, M., Dinkçi, N., Erbay, Z., Musullugil, S., Ceylan, C., Kara, A., 2009-2012. “The Optimization of White Cheese Powder Production and the Determination of Changes in Quality Characteristics during Storage”, *TÜBİTAK project no. 109O093*.
- Hepbasli A., Icier F., Colak N., Hancioglu E., Erbay, Z., 2007-2009. Designing, Testing and Performance Evaluation of a Gas Engine Driven Heat Pump Dryer System., *The Scientific and Technological Research Council of Turkey (TUBİTAK) project no. 106M482*.
- Erbay, Z., Icier, F., 2007-2009. Modeling, Optimization and Exergy Analysis of Hot-Air Drying of Olive Leaves, *Ege University Scientific Research Project no. 2007/MÜH/30*.
- May – July 2008, “Encapsulation of hydrophilic ingredients in emulsions”, Institut für Bio- und Lebensmitteltechnik, Lebensmittelverfahrenstechnik Universität Karlsruhe, Karlsruhe – Germany.

## PUBLICATIONS

### Articles (SCI, SSCI, AHCI)

- Erbay, Z., Hepbasli, A., 2017. Exergoeconomic evaluation of a ground-source heat pump food dryer at varying dead state temperatures, *Journal of Cleaner Production*, (in press).

- Bozoglan, E., Erbay, Z., Hepbasli, A., Gunerhan, H., 2016. Splitting the exergy destructions of an olive oil refining plant into avoidable and unavoidable parts based on actual operational data, *International Journal of Exergy*, 21(3):277-294.
- Tumen Ozdil, N.F., Tantekin, A., Erbay, Z., 2016. Energy and exergy analyses of a fluidized bed coal combustor steam plant in textile industry, *Fuel*, 183:441-448.
- Erbay, Z., Koca, N., 2015. Effects of whey or maltodextrin addition during production on physical quality of white cheese powder during storage, *Journal of Dairy Science*, 98(12):8391-8404.
- Koca, N., Erbay, Z., Kaymak-Ertekin, F., 2015. Effects of spray drying process conditions on the chemical, physical and sensory properties of cheese powder, *Journal of Dairy Science*, 98(5):2934-2943.
- Saygi, G., Erbay, Z., Koca, N., Pazır, F., 2015. Energy and exergy analyses of spray drying of a fruit puree (cornelian cherry puree), *International Journal of Exergy*, 16(3): 315-336.
- Erbay, Z., Koca, N., Kaymak-Ertekin, F., Ucuncu, M., 2015. Optimization of spray drying process in cheese powder production, *Food and Bioproducts Processing: Transactions of the Institution of Chemical Engineers, Part C*, 93:156-165.
- Erbay, Z., Hepbasli, A., 2014. Advanced exergoeconomic evaluation of a heat pump food dryer, *Biosystems Engineering*, 124:29-39.
- Erbay, Z., Koca, N., 2014. Exergoeconomic performance assessment of a pilot-scale spray dryer using the specific exergy costing method, *Biosystems Engineering*, 122:127-138.
- Erbay, Z., Hepbasli, A., 2014. Application of conventional and advanced exergy analyses to evaluate the performance of a ground-source heat pump (GSHP) dryer used in food drying, *Energy Conversion and Management*, 78:499-507.
- Gungor, A., Erbay, Z., Hepbasli, A., Gunerhan, H., 2013. Splitting the exergy destruction into avoidable and unavoidable parts of a gas engine heat pump (GEHP) for food drying processes based on experimental values, *Energy Conversion and Management*, 73:309-316.
- Colak, N., Erbay, Z., Hepbasli, A., 2013. Performance assessment and optimization of industrial pasta drying, *International Journal of Energy Research*, 37(8):913-922.
- Erbay, Z., Koca, N., 2013. Kinetics of Total Phenolic Content and Total Color Difference During Liquid Smoking of Kashar Cheese, *International Journal of Food Properties*, 16(4):852-866.
- Erbay, Z., Hepbasli, A., 2013. Advanced exergy analysis of a heat pump drying system used in food drying, *Drying Technology*, 31(7):802-810.
- Erbay, Z., Koca, N., 2012. Investigating the effects of operating conditions on the exergetic performance of a pilot-scale spray-drying system, *International Journal of Exergy*, 11(3):302-321.

- Erbay, Z., Koca, N., 2012. Energetic, exergetic and exergoeconomic analyses of spray drying process during white cheese powder production, *Drying Technology*, 30(4):435-444.
- Gungor, A., Erbay, Z., Hepbasli, A., 2012. Exergoeconomic (Thermoeconomic) analysis of a gas engine-driven heat pump drying system based on experimental data, *Drying Technology*, 30(1):52-62.
- Erbay, Z., Icier, F., 2011. Energy and Exergy Analyses on Drying of Olive Leaves (*Olea europaea* L.) in Tray Drier, *Journal of Food Process Engineering*, 34(6):2105-2123.
- Gungor, A., Erbay, Z., Hepbasli, A., 2011. Exergoeconomic analyses of a gas engine driven heat pump drier and food drying process, *Applied Energy*, 88(8):2677-2684.
- Gungor, A., Erbay, Z., Hepbasli, A., 2011. Exergetic analysis and evaluation of a new application gas engine heat pumps (GEHPs) for food drying processes, *Applied Energy*, 88(3):882-891.
- Hepbasli, A., Colak, N., Hancioglu, E., Icier, F., Erbay, Z., 2010. Exergoeconomic Analysis of Plum Drying in the Heat Pump System, *Drying Technology*, 28(12):1385-1395.
- Erbay, Z., Icier, F., 2010. The Importance and Potential Uses of Olive Leaves, *Food Reviews International*, 26(4):319-334.
- Erbay, Z., Icier, F., 2010. A Review of Thin Layer Drying of Foods: Theory, Modeling and Experimental Results, *Critical Reviews in Food Science and Nutrition*, 50(5):441-464.
- Erbay, Z., Icier, F., 2010. Thin Layer Drying Behaviors of Olive Leaves (*Olea europaea* L.), *Journal of Food Process Engineering*, 33(2):287-308.
- Hepbasli, A., Erbay, Z., Colak, N., Hancioglu, E., Icier, F., 2010. An Exergetic Performance Assessment of Three Different Food Driers, *Proceedings of the Institute of the Mechanical Engineers Part A, Journal of Power and Energy*, 224(1):1-12.
- Icier, F., Colak, N., Erbay, Z., Hancioglu Kuzgunkaya, E., Hepbasli, A., 2010. A Comparative Study on Exergetic Performance Assessment for Drying of Broccoli Florets in Three Different Drying System, *Drying Technology*, 28(2):193-204.
- Erbay, Z., Icier, F., Hepbasli, A., 2010. Exergetic Performance Assessment of a Pilot Scale Heat Pump Belt Conveyor Dryer, *International Journal of Energy Research*, 34(3):249-264.
- Hancioglu, E., Hepbasli, A., Icier, F., Erbay, Z., Colak, N., 2010. Performance Investigation of the Drying of Parsley in a Tray Dryer, *International Journal of Exergy*, 7(2):193-210.
- Erbay, Z., Icier, F., 2009. Optimization of Drying of Olive Leaves in a Pilot Scale Heat Pump Dryer, *Drying Technology*, 27(3):416-427.
- Erbay, Z., Icier, F., 2009. Optimization of Hot Air Drying of Olive Leaves Using Response Surface Methodology, *Journal of Food Engineering*, 91(4): 533-541.

Hepbasli A., Erbay Z., Icier F., Colak N., Hancioğlu E., 2009. A Review of Gas Engine Driven Heat Pump for Residential and Industrial Applications. *Renewable and Sustainable Energy Reviews*, 13(1):85-99.

#### **Articles (Other peer reviewed journals)**

Erbay, Z., Salum, P., Gövce, G., 2016. Investigation of lipolytic and proteolytic ripening degrees of enzyme-modified dairy products manufactured in Turkey, *Pamukkale University Journal of Engineering Sciences*, in press (in Turkish).

Erbay, Z., Baş, D., Kendirci, P., Çam, M., Kelebek, H., Salum, P., Selli, S., 2016. Cheese as flavor ingredient and current status in enzyme-modified cheese technique, *Akademik Food Journal*, 14(2): 209-217 (in Turkish).

Erbay, Z., 2013. Importance of placement quotas of universities on the employment of food engineers: Current status and suggestions, *Academic Food Journal*, 11(3-4):119-122 (in Turkish).

Erbay, N., Koca, N., Üçüncü, M., 2010. The Relationship between Composition with Colour and Textural Characteristics of Halloumi Cheese. *Journal of Food*, 35(5):347-353 (in Turkish).

Erbay, Z., Icier, F., 2008. Exergy Analysis and Applications in Food Drying for the Concept of Solutions to Energy Problems, *Academic Food Journal*, 6(6):18-27 (in Turkish).

İcier, F., Çolak, N., Erbay, Z., Hancioğlu, E., Hepbaşlı, A., 2008. A Comparative Study on the Exergetic Efficiencies of Two Different Drying Processes, *Tarım Makinaları Bilimi Dergisi (Journal of Agricultural Machinery Science)*, 4(3):279-284.

Erbay, Z., İcier, F., 2008. Drying Kinetics of Olive Leaves (*Olea europaea* L.), *Journal of Food* 33(4):165-173 (in Turkish).

Hepbaşlı, A., Erbay, Z., İcier, F., Çolak, N., Hancioğlu, E., 2008. An Application of a Gas Engine Driven Heat Pump System with Auxiliary Solar Heater, *Engineer and Machine*, 581(49):20-29. (in Turkish).

Erbay, Z., İcier, F., 2008. Olive Leaves: A New Way to Benefit from Olive Trees and Their Potential Use in Food Industry, *Academic Food Journal* 6(3):27-36 (in Turkish).

Hepbaşlı, A., Erbay, Z., İcier, F., Çolak, N., Hancioğlu, E., 2008. Applications of Gas Engine Driven Heat Pump (GEHP) Systems, *Journal of Turkish Association of HVAC Engineers*, 53:33-41 (in Turkish).

#### **Conference Papers (International)**

Erbay, Z., Baş, D., Kendirci, P., Kelebek, H., Çam, M., Salum, P., 2016. Microencapsulated enzyme-modified cheese powder production with ripened White cheese flavor, 4<sup>th</sup>

- International Food R&D Brokerage Event, 23-24 Mayıs 2016, İzmir – Türkiye*, Proje Kitabı 2016, 149. (poster presentation).
- Demircan, N.B., Erbay, Z., 2015. Manufacturing procedure and main characteristics of Divle Tulum cheese, *The 3<sup>rd</sup> International Symposium on Traditional Foods From Adriatic to Caucasus*, 1-4 October 2015, Sarajevo – Bosnia and Herzegovina, Abstract Book, 220. (poster presentation)
- Erbay, Z., Hepbasli, A., 2014. Exergoeconomic performance assessment of a pilot scale heat pump conveyor dryer using specific exergy costing (SPECOC) method, *19<sup>th</sup> International Drying Symposium (IDS 2014)*, 24-27 August 2014, Lyon – France, CD Proceedings of the 19<sup>th</sup> International Drying Symposium. (poster presentation)
- Erbay, Z., Koca, N., 2014. Investigation the effects of storage on the physical properties of white cheese powder produced using whey and maltodextrin, *International Food Congress – Novel Approaches in Food Industry (NAFI 2014)*, 26-29 May 2014, Kuşadası – Turkey, Abstract Book, 234. (poster presentation).
- Koca, N., Aydoğan, B., Erbay, Z., Ergül, Z., 2013. Investigating chemical, physical, textural and sensory properties of Bergama Tulum cheese, *The 2<sup>nd</sup> International Symposium on Traditional Foods From Adriatic to Caucasus*, 24-26 October 2013, Struga – Macedonia, Abstract Book, 117. (poster presentation)
- Erbay, Z., Koca, N., 2011. Energy analysis approach as a component of sustainable development against global warming-climate changes and an application on spray drier system during white cheese powder production. *4<sup>th</sup> International Congress on Food and Nutrition / 3<sup>rd</sup> SAFE Consortium International Congress on Food Safety (FP7 Parallel Events)*, 12-14 October 2011, Istanbul – Turkey, Abstract Book, 54-55. (oral presentation)
- Koca, N., Erbay, Z., Kaymak-Ertekin, F., Üçüncü, M., 2011. The changes of free fatty acids during white cheese powder production, *9<sup>th</sup> Euro Fed Lipid Congress – Oils, Fats and Lipids for a Healthy and Sustainable World*, 18-21 September 2011, Rotterdam – The Netherlands, Abstract Book, LAMI-022. (poster presentation)
- Erbay, Z., Ceylan, C., Koca, N., Üçüncü, M., Kaymak-Ertekin, F., 2011. The effects of drying on the colour of white cheese powder by using a pilot scale spray drier, *International Food Congress Novel Approaches in Food Industry (NAFI 2011) 2011*, 26-29 May, İzmir – Turkey, Proceedings of the International Food Congress NAFI Volume 2, 826. (poster presentation)
- Musullugil, S., Erbay, Z., Koca, N., 2010. Cheese powder production. *1<sup>st</sup> International Congress on Food Technology*, 3-6 November, Antalya – Turkey, P276, 199. (poster presentation)

- Erbay, Z., Gungor, A., Hepbasli, A., 2010. Exergetic performance assessment of drying of medicinal and aromatic plants by using a pilot scale gas engine driven heat pump drier. *17<sup>th</sup> International Drying Symposium (IDS 2010) 2010, 3-6 October, Magdeburg – Germany, Drying 2010 – Volume B*, 1195-1202. (oral presentation)
- Erbay, Z., Hepbasli A., Icier, F., Colak, N., Kuzgunkaya, E., 2009. Exergetic Performance Analyses of Drying of Broccoli Florets in a Tray Drier. *16<sup>th</sup> International Conference on Thermal Engineering and Thermogrammetry (THERMO) 2009, 1-3 July, Budapest – Hungary, Book of Abstracts*, 6-7. (oral presentation)
- Hepbasli, A., Colak, N., Kuzgunkaya, E., Icier, F., Erbay, Z., 2009. Exergy analyses of drying of plum slices (*Prunus domestica insititia*) in a fluidized bed dryer. *1st International Exergy, Life Cycle Assessment, and Sustainability Workshop & Symposium (ELCAS) 2009, 4-6 July, Nisyros – Greece, CD Proceedings*. (oral presentation)
- Erbay, Z., Icier, F., 2008. Optimization of Drying of Olive Leaves (*Olea europaea* L.), *14<sup>th</sup> World Congress of Food Science and Technology 2008, 19-23 October, Shanghai – China, Book of Abstracts, Paper No. TR24-35*, 556-557. (poster presentation)
- İcier, F., Çolak, N., Erbay, Z., Hancıoğlu, E., Hepbasli, A., 2008. A Comparative Study on the Exergetic Efficiencies of Two Different Drying Processes, *Proceedings of the 10<sup>th</sup> International Congress on Mechanization and Energy in Agriculture, 14-17 October, Antalya – Turkey*, 56. (oral presentation)
- Colak, N., Balta, M.T., Icier, F., Kuzgunkaya, E., Hepbasli, A., Erbay, Z., 2008. Exergy Analyses of Drying of Broccoli Florets in a Heat Pump Conveyor Dryer, *Proceedings of the Global Conference on Global Warming-2008 (GCGW-08), 6-10 July, Istanbul – Turkey, Paper No. 803*, 1541-1552. (oral presentation)

#### **Conference Papers (National)**

- Salum, P., Gövce, G., Erbay, Z., Baş, D., Kendirci, P., Çam, M., Kelebek, H., Selli, S., 2016. Enzyme-modified cheese production and technology in Turkey and in the world, *12<sup>th</sup> Turkish Congress of Food, 5-7 October 2016, Edirne – Turkey*, S213, 37. (oral presentation)
- Himmetağaoğlu, A.B., Erbay, Z., Baş, D., 2016. Biosensors and application in dairy technology, *12<sup>th</sup> Turkish Congress of Food, 5-7 October 2016, Edirne – Turkey*, S247, 46. (oral presentation)
- Erbay, Z., Himmetağaoğlu, A.B., 2015. Production steps, technological problems and solution recommendations for milk fat powder production, *Proceedings of 9<sup>th</sup> Food Engineering Congress, 12-14 November 2015, Selçuk, İzmir-Turkey*, 121. (poster presentation)



- Gölge, Ö., Erbay, Z., 2015. The district bazaars in Adana: The conditions and suggestions for progress, *3.Adana Kent Sorunları Sempozyumu, 22-23 Mayıs 2015, Adana – Türkiye*, Bildiriler Kitabı, 265-272. (oral presentation)
- Erbay, Z., 2015. Novel exergy-based approaches in analyzing drying systems: Advanced exergy analysis, *Pamukkale Food Symposium III, Dried and Semi-dried Foods, 13-15 May 2015, Denizli– Turkey*, Book of Abstracts (in Turkish), 63-64. (oral presentation)
- Himmetağaoğlu, A.B., Erbay, Z., 2015. Main quality properties of high-fat dairy powders, *Pamukkale Food Symposium III, Dried and Semi-dried Foods, 13-15 May 2015, Denizli– Turkey*, Book of Abstracts (in Turkish), 143-144. (poster presentation)
- Kola, O., Özer, M.S., Kelebek, H., Çetin, A.E., Erbay, Z., Kadiroğlu, P., 2015. Cherry tomato drying by osmotic dehydration techniques and the product quality properties, *Pamukkale Food Symposium III, Dried and Semi-dried Foods, 13-15 May 2015, Denizli– Turkey*, Book of Abstracts (in Turkish), 177-178. (poster presentation)
- Koca, N., Erbay, Z., Kaymak-Ertekin, F., Üçüncü, M., 2015. The effects of drying process parameters on the micro-structure of spray-dried white cheese powder, *Pamukkale Food Symposium III, Dried and Semi-dried Foods, 13-15 May 2015, Denizli– Turkey*, Book of Abstracts (in Turkish), 202-203. (poster presentation)
- Erbay, Z., 2013. Importance of placement quotas of universities on the employment of food engineers: Current status and suggestions, *Proceedings of 8<sup>th</sup> Food Engineering Congress, 7-9 November 2013, Ankara – Turkey*, 29. (in Turkish) (oral presentation)
- Erbay, Z., Koca, N., 2012. The effects of Using Whey and Maltodextrin during Production of White Cheese Powder on Production Method and Product Composition. *Novel Approaches in Dairy Industry Symposium, 15-16 November, Denizli – Turkey*, 11. (in Turkish) (oral presentation)
- Erbay, Z., Koca, N., 2012. The physical properties of white cheese powder produced by the use of maltodextrin and whey. *11<sup>th</sup> Turkish Congress of Food 2012, 10-12 October, Hatay– Turkey*, pp. 247. (in Turkish). (poster presentation)
- Koca, N., Erbay, Z., Kaymak-Ertekin, F., Üçüncü, M., 2011. The Effects of Drying Conditions on the Physical Quality Properties of White Cheese Powder Produced by Spray Dryer. *Proceedings of 7<sup>th</sup> Food Engineering Congress, 24-26 November, Ankara – Turkey*, 299. (in Turkish). (poster presentation)
- Erbay, Z., İçier, F., Hepbaşlı A., Çolak, N., Kuzgunkaya, E., 2009. Pilot Çaplı Isı Pompalı Bantlı Bir Kurutucu Sistemde Erik Kurutulmasının Ekserji Analizi. *Proceedings of 6<sup>th</sup> Food Engineering Congress, 6-8 November, Kemer/Antalya – Turkey*, 115-122. (in Turkish). (oral presentation)
- İçier, F., Erbay, Z., 2009. Exergy Analysis of Drying of Olive Leaves (*Olea europaea* L.) in a Fluid Bed Dryer. *17<sup>th</sup> National Congress on Thermal Science and Technology 2009, 24-*

- 27 June, Sivas – Turkey, CD Proceedings (in Turkish), 1082-1089. (oral presentation)
- Çolak, N., Kuzgunkaya, E., İçier, F., Hepbaşlı, A., Erbay, Z., 2009. Exergy Analysis of Drying of Plums. *17<sup>th</sup> National Congress on Thermal Science and Technology 2009, 24-27 June, Sivas – Turkey*, CD Proceedings, 970-975. (in Turkish). (oral presentation)
- Erbay, N., Koca, N., Üçüncü, M., 2009. Effects of Chemical Composition on Colour and Texture Characteristics of Hellim Cheese. *Pamukkale Symposium of Milk and Dairy Products, 21-23 Mayıs, Denizli – Turkey, Book of Abstracts, 16-17*. (in Turkish). (oral presentation)
- Erbay, Z., İçier, F., 2008. Evaluation of Drying Kinetics of Olive Leaves (*Olea europaea* L.), *10. Turkish Congress of Food 2008, 21-23 May, Erzurum – Turkey*, pp. 283-284. (in Turkish). (poster presentation)
- Erbay, Z., İçier, F., Çolak, N., Hancıoğlu, E., Hepbaşlı, A., 2008. Performance Evaluation of Different Drying Processes in Drying of Medical and Aromatic Plants, *IV. Ege Symposium of Energy, 21-23 May, Izmir – Turkey*, pp. 387-396. (in Turkish). (oral presentation)
- Hepbaşlı, A., Erbay, Z., İçier, F., Çolak, N., Hancıoğlu, E., 2007. An Application of a Gas Engine Driven Heat Pump System with Auxiliary Solar Heater, *İKLİM 2007 2<sup>nd</sup> Natural HVAC Systems Congress, 15-18 November, Antalya – Turkey*, pp. 351-366. (in Turkish). (oral presentation)

### **Book Chapters**

- Colak, N., Balta, M.T., İcier, F., Kuzgunkaya, E., Hepbasli, A., Erbay, Z., 2010. Exergy Analysis of Food Drying Processes, In: *Global Warming: Engineering Solutions* (I.Dincer, A.Midilli, A.Hepbasli, T.H.Karakoc, Eds.), Chapter 15, pp. 267-279. Springer, New York, USA. ISBN 978-1-4419-1016-5.

### **Others**

- Hepbaşlı, A., Erbay, Z., İçier, F., Çolak, N., Hancıoğlu, E., 2007. Gas Engine Driven Heat Pumps and Dryers along with General Introducing Heat Pumps. *TESKON 2007, VIII. Natural Congress of Turkish HVAC Engineers, 25-28 October, Izmir-Turkey, Proceedings of Course on Industrial and Residential Applications of Heat Pumps, Chambers of Mechanical Engineers*, 3-32. (in Turkish).

- Erbay, Z., 2008. The Investigation of Modeling, Optimization, and Exergetic Analysis of Drying of Olive Leaves, *MSc Thesis, Ege University, Institute of Natural and Applied Sciences, Izmir – Turkey*, 214 p. (in Turkish).
- Erbay, Z., 2013. Optimization of Spray Drying Process During White Cheese Powder Production and The Effect of Whey and Maltodextrin Utilization on Product Quality and Storage Stability, *PhD Thesis, Ege University, Institute of Natural and Applied Sciences, Izmir – Turkey*, 204 p. (in Turkish).

## CITATION STATISTICS

Cited by other authors: 401

Total citation: 506

h-index: 15

## OTHER PROFESSIONAL ACTIVITIES

### **Invited Speeches**

“Importance of placement quotas of universities on the employment of food engineers: Current status and suggestions”. Celal Bayar University, Faculty of Engineering, Day of Career, May 6, 2014, Manisa, Turkey.

### **Serving as a Session Chair in Congress**

The 12<sup>th</sup> Turkish Congress of Food, 5-7<sup>th</sup> October, Edirne, Turkey.

### **Serving on a Scientific Committee Member in Congress**

The 6<sup>th</sup> Food Engineering Student Congress, 11-12<sup>th</sup> April, İstanbul, Turkey.

The 9<sup>th</sup> Food Engineering Congress, 12-14<sup>th</sup> November, Selcuk, İzmir, Turkey.

The 10<sup>th</sup> Food Engineering Congress, 9-11<sup>th</sup> November, Antalya, Turkey.

### **Project Referee**

*TÜBİTAK-TEYDEB (The Scientific and Technological Research Council of Turkey-Technology and Innovation Funding Programs Directorate) Project Reviewer (2 times)*

*TÜBİTAK-ARDEB (The Scientific and Technological Research Council of Turkey-Research Funding Programs Directorate) Project Reviewer (1 times)*

*CONICYT-FONDECYT (The Chilean Government Commission for Scientific and Technological Development-National Fund for Scientific and Technological Development) Project Reviewer*

**Journal Peer Reviewer**

<b>Journal Title</b>	<b># of Paper</b>	<b>Year</b>
Journal of Agricultural Science and Technology	1	2016
International Journal of Food Engineering	1	2016
Journal of Cleaner Production	1	2016
Energy	1	2016
Journal of Food	1	2016
Innovative Food Science and Emerging Technologies	1	2015
Applied Thermal Engineering	1	2015
Energy	1	2015
Chemical Industry & Chemical Engineering Quarterly	1	2015
Journal of Agricultural Science and Technology	1	2015
African Journal of Food Science	1	2015
Pamukkale University Journal of Engineering Sciences	3	2015
International Journal of Food Engineering	1	2014
Innovative Food Science and Emerging Technologies	1	2014
Energy	1	2014
Critical Reviews in Food Science and Nutrition	1	2014
International Journal of Exergy	1	2014
Journal of Food Engineering	3	2014
Industrial and Engineering Chemistry Research	1	2014
Energy Conversion and Management	2	2014
Journal of Thermal Science and Technology (Isı Bilimi ve Tekniği Dergisi)	1	2014
Journal of Chemistry	1	2014
Journal of Food Engineering	2	2013
International Journal of Refrigeration	1	2013
Biosystems Engineering	1	2013
Journal of Food Engineering	3	2012
International Journal of Electrical Power and Energy Systems	1	2012
International Journal of Exergy	1	2012
International Journal of Food Properties	1	2012
Chemical Industry & Chemical Engineering Quarterly	1	2012
Latin American Applied Research	1	2012

Drying Technology	2	2012
BioResources	1	2012
Energy Conversion and Management	1	2012
African Journal of Biotechnology	1	2012
Electronic Journal of Food Technologies	1	2012
International Journal of Exergy	1	2011
Energy Conversion and Management	1	2011
International Journal of Food Properties	1	2011
Biosystems Engineering	1	2011
BioResources	1	2011
Chemical and Biochemical Engineering Quarterly	1	2011
The Philippine Agricultural Scientist	1	2011
Journal of Food Engineering	1	2010
African Journal of Biotechnology	1	2010
International Journal of Food Properties	1	2010
Food Technology and Biotechnology	1	2010
Journal of Medicinal Plants Research	4	2010
African Journal of Pharmacy and Pharmacology	1	2010
Chemical Industry & Chemical Engineering Quarterly	1	2010
International Research Journal of Agricultural Science	1	2010
African Journal of Food Science	2	2010
African Journal of Agricultural Research	1	2010
African Journal of Business Management	1	2010
Educational Research	1	2010
Journal of Medicinal Plants Research	1	2009
Industrial Crops and Products	1	2009
Journal of Agricultural Extension and Rural Development	1	2009
<b>TOTAL</b>	<b>70</b>	