

Kişisel Akademik Bilgiler

ÖĞRENİM DURUMU: Ziraat Yüksek Mühendisliği

Derece	Üniversite	Alan	Yıl
Lisans	Ankara	Ziraat	1977
Doktora	Ankara	Ziraat	1984

AKADEMİK UNVANLAR

Unvan	Üniversite	Alan	Yıl
Yardımcı Doçent	Ankara	Ziraat	1989
Doçent	Ankara	Ziraat	1990
Profesör	Ankara	Ziraat	1996

KAZANDIĞI BURSLAR

Bursun tipi	Bursu veren kurum	Bulunulan ülke	Süre*
Araştırma	Macaristan Feridun Vakfı	Macaristan-Mosonmagyarovar	01.01.1986 31.10.1986
Araştırma	Alexander von Humboldt Stiftung	Almanya-Gießen	01.11.1989 31.12.1990
Bilimsel Pratik	Avusturya Tarım ve Orman Bakanlığı	Avusturya	01.07.1994 31.08.1994
Bilimsel Çalışma	Alexander von Humboldt Stiftung	Almanya-Freising	01.07.1997 30.09.1997
Bilimsel Çalışma	Alexander von Humboldt Stiftung	Almanya-Dresden	15.06.1999 15.08.1999
Bilimsel Çalışma	Alexander von Humboldt Stiftung	Almanya-Freising	01.07.2001 01.10.2001
Kongre Daveti (Oturma Bşk.)	Hungarian Dairy Research Institute (MTKI)	Macaristan-Mosonmagyarovar	13.-17./05.2003
Bilimsel Çalışma	Alexander von Humboldt Stiftung	Almanya-Dresden	23.06.2003 23.09.2003
Bilimsel Çalışma	Alexander von Humboldt Stiftung	Almanya-Freising	20.06.2005 20.09.2005
Bilimsel Çalışma	Alexander von Humboldt Stiftung	Almanya-Freising	21.07.2007 21.09.2007
Mesleki toplantı	Alexander von Humboldt Stiftung	Almanya-Berlin	18.01.2009 25.01.2009
Bilimsel Çalışma	T.C. Yüksek Öğretim Kurumu	Almanya-Freising	23.06.2012 20.09.2012
Laboratuvar ve Teknik İnceleme	“Milchprüfing Bayern e.V.”	Wolnzach, Deutschland	02.-13./09.2013

ARAŞTIRMA KONULARI

- Süt Bilimi
- Süt ve Süt Ürünleri İşleme Mühendisliği
- Süt Endüstrisinde Yeni Teknolojiler

YAYINLAR

- Yetiřmeyen,A., 1991.Untersuchungen zum Einsatz der Ultrafiltration bei der Herstellung von Weiřkese. 1. Einfluř der Erhitzung des UF-Konzentrats auf Ausbeute und Zusammensetzung des Weiřkeses. DMZ Lebensmittelindustrie und Milchwirtschaft. 112 (35) 1061-1065.
- Yetiřmeyen,A., 1991.Untersuchungen zum Einsatz der Ultrafiltration bei der Herstellung von Weiřkese. 2. Einfluř der Warmebehandlung von des UF-Konzentrats auf den Reifungsverlauf und die sensorische Qualitat von Weiřkese. DMZ Lebensmittelindustrie und Milchwirtschaft. 112 (36) 1086-1090.
- Yetiřmeyen,A., Yildirim,M., Yildirim,Z., 1993. Einfluř der verschiedenen Saurewecker auf Eigenschaften des Kascharkese. DMZ Lebensmittelindustrie und Milchwirtschaft. 114 (6) 140-143.
- Yetiřmeyen,A., Esen,N., 1997. Untersuchungen ber die Herstellung der mit unterschiedlichen Kulturen gesauerten Sauren Sahne mit verschiedenen Fettgehalten. Tejgazdasg, 2/1997, 37-41.
- Yetiřmeyen,A., Gmř,S. 1999. Comparison of the properties of “Pizza cheeses” manufactured from milk acidified by addition of either starter culture or lactic acid. Advances in Food Sciences (CMTL), 21 (5/6) 203-209.
- Yetiřmeyen,A., Deveci,O., 2000. Some quality characteristics of spray dried skim milk powders produced by two different atomizers. Milchwissenschaft, 55 (4) 2000, 210-212.
- Yetiřmeyen,A., Uraz,T. 2000. Bestimmung einiger Besonderheiten der aus Kuh-, Schaf- und Ziegenmilch hergestellten Milchpulver. Milchwissenschaft, 55 (5) 2000, 270-272.
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- Grsoy,A., Yetiřmeyen,A., Deveci,O., Yamaner,N., Karademir,E. 2001. Some Quality Characteristics of Spray Dried Skimmed Milk Powders Produced from Different Milk Varieties by Using Two Different Atomizer Systems: 2. Physical Characteristics. Tejgazdasag, LXI 2 / 2001, 27-31.
- Yetiřmeyen,A., Gencer,N., Deveci,O., Grsoy,A., Karademir,E. 2001. Ultrafiltrierte Schaf- und Ziegenmilch – Physikalisch- Chemische Eigenschaften und Kasereitauglichkeit. Deutsche Molkerei Zeitung 122 (18) 780-784.
- Yetiřmeyen,A., Gencer,N., Deveci,O., Grsoy,A., Karademir,E. 2002. Physikalisch-chemische Eigenschaften und Kasereitauglichkeit ultrafiltrierter Schaf- und Ziegenmilch. Deutsche Lebensmittel-Rundschau 98 (7) 1-4.
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- ardak, A.D., Yetismeyen, A. and Brckner, H. 2003. Quantitive Comparison of Free Fatty Acids in Camel, Goat and Cow Milk. Milchwissenschaft 58 (3/4) 2003, 127-130.
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A.Ferit Atasoy, Atilla Yetiřmeyen, Hseyin Trkoęlu and Barbaros zer. 2008. Effects of heat treatment and starter culture on the properties of traditional Urfa cheeses (a white-brined Turkish cheese) produced from bovine milk . Food Control, 19 (3), March 2008, 278-285.

Yildiz, F., Yetisemiyen, A., Senel, E., Durlu-Ozkaya, F., Oztekin, S. and Sanli, E. 2010. Some properties of Civil cheese: a type of traditional Turkish cheese. International Journal of Dairy Technology 63, 1-6. (doi:10.11111/j.1471-0307.2010.00612.x).

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Kabwanga İsmail Tijjani and Yetiřemiyen Atila. 2015. Dairy Cattle and Dairy Industry in Uganda. Research Journal of Agricultural and Forestry Sciences, Vol. 3(10), 14-18, November (2015).

řanlı, T., Akal, H.C., Yetiřemiyen, A. and Hayaloęlu, A.A. 2016. Influence of adjunct cultures on angiotensin-converting enzyme (ACE)-inhibitory activity, organic acid content and peptide profile kefir.. International Journal of Dairy Technology, Vol. 69, 1-9.

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Kabwanga İsmail Tijjani, Akal Ceren and Yetiřemiyen Atila. 2016. Role of Milk, Dairy Products and Milk Components Used in the Management of Metabolic Syndrome. Research Journal of Agriculture and Forestry Sciences, Vo. 4(9), 14-20, September (2016).