

## Asst. Prof. Ender Hikmet ARSERİM

### Personal Information

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### International Researcher IDs

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Publons / Web Of Science ResearcherID: G-5354-2014

ScopusID: 55965921400

Yoksis Researcher ID: 396162

### Education Information

Doctorate, Rutgers, The State University of New Jersey, United States Of America 2013 - 2023

Postgraduate, Ege University, Fen Bilimleri Enstitüsü, Gıda Teknolojisi (YI) (Tezli), Turkey 2011 - 2013

Undergraduate, Ege University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 2005 - 2010

### Foreign Languages

English, C1 Advanced

### Dissertations

Doctorate, Interaction between microorganisms and cold atmospheric pressure plasma: experimental and numerical studie, Rutgers, The State University of New Jersey, New Brunswick Campus, Graduate Studies, Food Science, 2023

Postgraduate, Sürekli sistem ohmik pişirme işleminin enerjetik ve ekserjetik performans değerlendirmesi, matematiksel modellenmesi, Ege University, Fen Bilimleri Enstitüsü, Gıda Teknolojisi (YI) (Tezli), 2013

### Academic Titles / Tasks

Hakkari University, Sağlık Bilimleri Fakültesi, Beslenme Ve Diyetetik Bölümü, 2023 - Continues

### Published journal articles indexed by SCI, SSCI, and AHCI

- Microbial Inactivation by Non-equilibrium Short-Pulsed Atmospheric Pressure Dielectric Barrier Discharge (Cold Plasma): Numerical and Experimental Studies**  
ARSERİM E. H., Salvi D., Fridman G., Schaffner D. W., Karwe M. V.  
Food Engineering Reviews, vol.13, no.1, pp.136-147, 2021 (SCI-Expanded)
- Achillea spp.: A comprehensive review on its ethnobotany, phytochemistry, phytopharmacology and industrial applications**  
Salehi B., Selamoglu Z., Sevindik M., Fahmy N. M., Al-Sayed E., El-Shazly M., Csupor-Löffler B., Csupor D., Yazdi S. E., Sharifi-Rad J., et al.

Cellular and Molecular Biology, vol.66, no.4, pp.78-103, 2020 (SCI-Expanded)

**III. Effects of process variables on some quality properties of meatballs semi-cooked in a continuous type ohmic cooking system**

Icier F., Sengun I. Y., Yildiz Turp G., ARSERİM E. H.

Meat Science, vol.96, no.3, pp.1345-1354, 2014 (SCI-Expanded)

## **Metrics**

Publication: 3

Citation (Scopus): 60

H-Index (Scopus): 3