

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

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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