

Novel Low temperature and fluidized bed applications in Food Technology

Aydin KILIC

University of Recep Tayyip Erdogan, Turkey



Abstract

This study gives the characteristics of low temperature and fluid bed drying applications in some biomaterials. In this context, the applicability of some unit processes such as cold withering and cold drying on raw tea and pollen as bioactive food has been discussed. In addition, low temperature tea withering and fluid-assisted cold drying of tea and pollen are discussed. Sonuç olarak, this presentation discusses the possibilities of cold withering and fluidized bed support LTHV (Low temperature high velocity) drying on white, green, dark tea and pollen.

Speaker Publications:

1. "Preservative Characteristics of Ascorbic Acid on Color, Texture and Fatty Acid of Cold-Smoked Fish"
2. "Effect of Ascorbic Acid Utilization on Cold Smoked Fish Quality (*Oncorhynchus mykiss*) during Process and Storage"
3. "Environmental Friendly Food Smoking Technologies."
4. "Common Applications of Thin Layer Drying Curve Equations and Their Evaluation Criteria"
5. "A Review on Thin-Layer Drying-Curve Equations"
6. "Low Temperature High Velocity Drying (LTHV) Applications in Muscle Foods"
7. "A novel fish-drying technique for better environment, quality and sustainability"

[3rd International Conference on Food Safety and Health;](#)
Webinar - June 09-10, 2020.

Abstract Citation:

Aydin Kilic, Novel Low temperature and fluidized bed applications in Food Technology, Food Safety Meet 2020, 3rd International Conference on Food Safety and Health; Webinar-June 09-10, 2020
<https://foodsafety.nutritionalconference.com/2020>



Biography:

Aydin Kilic is an Assistant Professor at the University of RTE, Faculty of Engineering and Department of Food Engineering in Turkey. He received his Bachelor of Science (1992) in Marine Science from the Karadeniz Technical University in Turkey, Master of Science (1995) in Food Engineering from the Selcuk University in Turkey and PhD (2004) in Food Engineering from the Hacettepe University in Ankara, Turkey. He has been an active Researcher and Supervisor in University of RTE, Faculty of Tourism and Department of Gastronomy and Culinary Arts in Rize- Turkey. His research areas include food process, food quality, safety and food sustainability.