

Ankara Üniversitesi
Kütüphane ve Dokümantasyon Daire Başkanlığı
Açık Ders Malzemeleri

Ders izlence Formu

Dersin Kodu ve İsmi	FDE 206 REACTION KINETICS
Dersin Sorumlusu	Prof.Dr. Mehmet Özkan
Dersin Düzeyi	LİSANS
Dersin Kredisi	3
Dersin Türü	ZORUNLU
Dersin İçeriği	Reaction rate, reaction rate theories, factors affecting the reaction rates in foods, calculation of kinetic parameters (reaction rate constants and half-life periods) for the reactions occurring in foods, effects of temperature on the reaction rates in foods, kinetics of biological reactions, kinetics of microbial death and enzymatic inactivation
Dersin Amacı	Calculation of kinetic parameters in microbial and chemical reactions in foods and obtaining data in the calculation of shelf-life of foods
Dersin Süresi	2 saat/Hafta
Eğitim Dili	İngilizce
Ön Koşul	
Önerilen Kaynaklar	<ol style="list-style-type: none">01. Özkan, M., Cemeröğlü, B., ve Kırca Toklucu, A. 2010. Gıda Mühendisliğinde Reaksiyon Kinetiği. Gıda Teknolojisi Derneği Yayınları No: 42, 174 s, Bizim Grup Basımevi, Ankara.02. Villota R, Hawkes JG. 2007. Reaction kinetics in food systems. In Handbook of Food Engineering, DR Heldman, DB Lund (eds.), pp. 125-286, CRC Press, Boca Raton, FL.03. Earle R, Earle M. 2003. Fundamentals of Food Reaction Technology. Leatherhead International Limited, UK.04. Toledo RT. 1994. Fundamentals of Food Process Engineering. 2nd ed., Chapman & Hall, New York.05. Brady JE, Russell JW, Holum JR. 2000. Kinetics: The study of rates of reaction. In Chemistry Matter and its Changes, pp. 573-623, 3rd ed., John Wiley & Sons, Inc., New York.
Laboratuvar	-
Diğer-1	