



ATATURK  
UNIVERSITY  
PUBLICATIONS

# Food Science and Engineering Research

*Official Journal of Atatürk University, Agricultural Faculty, Department of Food Engineering*

*Formerly: ATA-Food Journal*

**Volume 2 • Issue 1 • March 2023**



EISSN 2980-1451  
[foodscience-ataunipress.org](http://foodscience-ataunipress.org)

# Food Science and Engineering Research

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E-mail: info@avesyayincilik.com  
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Food Science and Engineering Research is a scientific, open access, online-only periodical published in accordance with independent, unbiased, and double-blinded peer-review principles. The journal is an official publication of the Atatürk University, and published biannually in January and July. The publication languages of the journal are Turkish and English.

Food Science and Engineering Research aims to contribute to the literature by publishing manuscripts at the highest scientific level. The journal publishes research articles and reviews that are prepared in accordance with ethical guidelines.

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