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G.M. Ross Associate Professor
Undergraduate Programs Chair and Teaching Coordinator
Department of Grain Science and Industry
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ACADEMIC BACKGROUND

Ph.D. in Food Engineering, 2000, Middle East Technical University, Turkey

M.S. in Food Engineering, 1993, Middle East Technical University, Turkey

B.S. in Food Engineering, 1990, Middle East Technical University, Turkey

PROFESSIONAL EXPERIENCE

06/12-present **Associate Professor**, Dept. of Grain Science and Industry, Kansas State University

08/06-06/12 **Assistant Professor**, Dept. of Grain Science and Industry, Kansas State University

09/03-07/06 **Research Assistant Professor** in Food Engineering, Dept. of Food Science
Rutgers University

04/03-08/03 **Research Associate**, Dept. of Food Science, Rutgers University

09/99-03/03 **Senior Researcher**, Scientific and Technical Research Council of Turkey
(TUBITAK), Marmara Research Center, Turkey

03/00-12/00 **Visiting Scientist**, Dept. of Food Science, Rutgers University (on leave from
TUBITAK)

03/91-09/98 **Research/Teaching Assistant**, Dept. of Food Engineering, Middle East Technical
University, Turkey

AREAS OF EXPERTISE

Food engineering, Grain processing and milling; Biopolymer science; Fundamental and empirical rheology; Physical, mechanical, thermomechanical and microstructural characterization; Structure-texture relationships; Food processing; Extrusion; Mathematical modeling and process optimization.

HONORS AND AWARDS

Outstanding Teaching Award, Gamma Sigma Delta International Honorary Society of
Agriculture.

G.M. Ross Associate Professor of Milling, Endowed Chair, 2012-present.

Wakonse Fellow, 24th annual Wakonse Conference for College Teachers, May 23-28, 2013,
Camp Miniwanca, MI.

NSF ADVANCE Institutional Transformation Project, Support in College of Agriculture,
Professional Development Program Award (2007, 2008, 2009).

Kansas State University, Faculty Development Award (2008)

Kansas State University, Peer Review of Teaching Project Fellowship (2008, 2013).

Rutgers University, President's Appreciation Award, Faculty Academic Service Increment
(FASIP) award in recognition of quality of service to the University (2005).

Research Scientist Professional Development award, TUBITAK (2000, 2001).

Research Scientist Fellowship, World Bank (through TUBITAK, 2000).

GRANT SUPPORT

- Comparing student learning styles and learning outcomes in an online distance learning class and an equivalent on-campus class, College of Agriculture, Scholarship of Teaching and Learning (SoTL) Minigrant, H. Dogan (PI), 2013-2014 and 2014-2015, \$5,000.
- Graduate training to meet current and future challenges in post-harvest protection and biosecurity, USDA NIFA National Needs Fellowship, H. Dogan (PI) and S. Bhadriraju (Co-PI), 2012-2016, \$200,000.
- Study of the interactions of bran with gluten proteins during dough development using rheology, infrared spectroscopy and tomography, USDA-NRI, R.K. Connelly (PI), University of Wisconsin), H. Dogan (co-PI), 2008-2013, \$420,597.
- Relationships between sorghum grain attributes, milling quality, and flour quality/functionality, USDA-ARS, J.A. Gwartz (PI), H. Dogan (Co-PI), 2008-2010, \$90,520.
- Effects of flameless catalytic infrared heat on insects associated with stored wheat and wheat quality, North Central Region IPM Competitive Grants Program, Bh. Subramanyam (PI), H. Dogan (co-PI), J.A. Gwartz, 2007-2009, \$90,688.
- Effect of fruit/vegetable powders on physico-chemical properties of starch based matrices and Design of directly expanded vegetable/fruit based snacks, Frito-Lay, S. Alavi (co-PI), Y.C. Shi (co-PI), H. Dogan (co-PI), 2007, \$50,000.
- NSF ADVANCE Institutional Transformation Project, Distinguished Lecture Series Award, 2007, 2005, 2009, 2010, \$6,000.
- NSF ADVANCE Institutional Transformation Project Support in College of Agriculture, Professional Development Program Award, 2006, 2007, 2008, 2009, \$6,500.
- K-State Faculty-led Study Abroad Incentive Grant, Study Abroad Trip to India, S. Alavi (PI), H. Dogan (co-PI), 2009, \$6,000.
- Understanding the milling behavior of wheat: A glass transition and phase/state behavior approach, University Small Research Grants (USRG), 2008-2009, \$2,000.

GRADUATE FIELD MEMBERSHIPS

- Certified Member** of Grain Science Graduate Faculty, Kansas State University, 2008-present.
- Member** of Grain Science Graduate Faculty, Kansas State University, 2006-2008.
- Member** of Graduate Faculty, Food Science Institute, Kansas State University, 2007-present.

TEACHING

Kansas State University:

- GRSC 815 Fundamentals of Processing Grain for Food and Feed - 3 credits
- GRSC 556 Pneumatic Handling of Dry Solids - 2 credits
- GRSC 540 Engineering Applications to Grain/Food Products - 3 credits
- GRSC 541 Engineering Applications to Grain/Food Products Lab. - 1 credit
- GRSC 405 Grain Analysis Techniques - 2 credit
- GRSC 100 Freshmen Orientation – 1 credit

Rutgers, the State University of New Jersey:

- FS 510 Food Rheology – 3 credits, graduate level
- FS 611 Polymeric Properties of Foods – 3 credits, graduate level

Middle East Technical University, Ankara, Turkey:

- TKPR 112 Calculus II- 3 credit hours

RESEARCH SUPERVISION

Masters and Ph.D. students supervised (current and past):

Jennifer Frederick (PhD, National Needs Fellow, co-supervised, 2016 expected)
Deanna Scheff (PhD, National Needs Fellow, co-supervised, 2016 expected)
Sarah Byington (MS, National Needs Fellow, co-supervised, 2015 expected)
Yingnan Zhao (MS, 2015 expected)
Hyma Gajula (PhD, 2015, expected)
Paul Mitchell (MS, 2015, expected)
Brian Ioerger (PhD, co-supervised, 2015 expected)
Sherrill Cropper (PhD, co-supervised, 2014)
Pavan Harshit Manepalli (MS, co-supervised, 2014)
Moses Khamis (PhD, 2014)
Kia Palmer (MS, left the program)
Summer Steeples (MS, 2010)
Alissa Rothenberger (MS, Food Science DCE; 2010)
Melissa Pickett (MS, 2009)

Graduate thesis committee member:

Sarah Gutkowski (MS, 2014 expected)	Mario Andrada (PhD, 2015 expected)
Abhay Patwa (MS, 2014)	Meng Xue, (PhD, 2015 expected)
Qi Bian (MS, 2014)	Radhiah Shukri (PhD, 2013)
Sichaya Sittipod (MS, 2014)	Quangyan Qi (PhD, 2011)
Anubha Garg (MS, 2013)	Jhoe De Mesa Stonestreet (PhD, 2011)
Reona Oshikiri (MS, 2013)	
Andrew Mense (MS, 2012)	
Swathi Sree Kodavali (MS, 2012)	
Aiswariya Deliephan (MS, 2012)	
Navneet Kaur Grewal (MS, 2012)	
Kirsty Blaine (MS, Animal Science, 2011)	
Daniela Nath De Oliveira (MS, 2010)	
Florin Iva-Tyiran (MS, 2010)	
Moses Khamis (MS, 2009)	
Julien Saint Paul (MS, 2007)	

Visiting Researchers/Postdocs:

Artem Pastukhov, Fulbright Fellow, Saint-Petersburg State University, Russia, 2009-2010.
Dilek Arduzlar, Visiting PhD student, Istanbul Technical University, Turkey, 2009-2010.
Masayuki Kawahashi, Special MS student, Nisshin Flour Milling Inc., Japan, 2011-2012.
Pavan H. Manapalli, Summer intern, Indian Institute of Technology (IIT), Kharagpur, India, 2011.
Himani Saxena, Summer intern, Indian Institute of Technology (IIT), Kharagpur, India, 2011.
Neha Maheshwari, Summer intern, Maharana Pratap University of Agriculture and Technology (MPUAT), Udaipur, India, 2011.
Dr. Hongzhou An, Visiting professor, Hunan Agricultural University (HAUT), China, 2012.
Harleen Singh, Summer intern, Punjab Agricultural University (PAU), India, 2012.
Dr. Halef Dizlek, Visiting professor, Osmaniye University, Turkey, 2013.
Dr. Georges Twail, Post-doctoral associate, 2013-2014.
Shalu Singh, summer intern, National Institute of Food Technology Entrepreneurship & Management (NIFTEM), India. 2014.

Undergraduate Research Advisor/Mentor:

Mayra Perez-Fajardo, Developing Scholars Program (DSP) fellow, Bakery Science and Management, 2011-2013 (Freshman & Sophomore, 2 years).

April Hostetler, Developing Scholars Program (DSP) fellow, Milling Science and Management, 2009-2011 (Freshman & Sophomore, 2 years).

Qi Bian, Exchange student, Henan University of Technology (HAUT), Zhengzhou, China, 2011-2012.

Yingnan Zhao, UG research assistant, Food Science and Industry, 2011-2012.

PROFESSIONAL SOCIETIES

North American Colleges and Teachers of Agriculture (NACTA)

Institute of Food Technologists (IFT)

American Association of Cereal Chemists (AACC) International

International Association of Operative Millers (IAOM)

Union of Chambers of Turkish Engineers and Architects (TMMOB)-Chamber of Food Engineers of Turkey.

SERVICE / COMMITTEE ASSIGNMENTS

National level

Co-Organizer, International Grain Quality and Food Security (IGQFS) Conference, August 3-6, 2015, Manhattan, KS.

Executive Committee Member, American Association of Cereal Chemists (AACC) International, Rheology Division, 2010-2013.

Executive Committee Member, American Association of Cereal Chemists (AACC) International, Engineering and Processing Division, 2007-2010.

Executive Committee Member, American Association of Cereal Chemists (AACC) International, Manhattan Section, 2008-2011.

Member, American Association of Cereal Chemists (AACC) International Scholarship & Fellowship Committee, 2008-present.

Member, American Association of Cereal Chemists (AACC) Book Committee, 2007-2009.

Judge, American Association of Cereal Chemists (AACC) International Best Student Research Paper Competition, preliminary round, 2009-2012.

College / University level

Member, College of Agriculture Teaching Coordinators Committee, 2011-present.

Member, College of Agriculture Committee on Effective Instruction, 2008-present.

Faculty Associate and Graduate Faculty Advisor for the Center for Biobased Polymer by Design (CBPD), 2007-present.

Member, Math for Agriculture Students Workshop Planning *Ad hoc* Committee, 2007-2008.

Member, Graduate Program Committee, Food Science Institute, 2008-2010.

Member, Graduate Admissions Committee, Food Science Institute, 2008-2010.

Department level

Teaching coordinator for the department, 2012-present.

Chair, Undergraduate Programs Committee, 2012-present.

Co-teaching coordinator for the department, 2011-2012.

Co-Chair, Undergraduate Programs Committee, 2011-2012.

Member, Undergraduate Scholarships Sub-Committee, 2011-present.

Member, Graduate Program Committee, 2008-present

Member, Undergraduate Programs Committee, 2008-2011.

Other Professional Activities

Vice President, Ankara Branch Board, Chamber of Chemical Engineer of Turkey, Union of Chambers of Turkish Engineers and Architects (TMMOB), 1994.

General Secretary, Ankara Branch Board, Chamber of Chemical Engineer of Turkey, Union of Chambers of Turkish Engineers and Architects (TMMOB), 1993.

Member, Education Committee, Ankara Branch Board, Chamber of Chemical Engineer of Turkey, Union of Chambers of Turkish Engineers and Architects (TMMOB), 1990-1994.

Member, Organization Committee of the 1st and 2nd National Symposia of Food Engineering (Ankara, Turkey), 1993 and 1995.

Member, Organization Committee of the 1st National Congress of Food Engineering (Izmir, Turkey), 1992.

JOURNAL MANUSCRIPT REVIEWER ACTIVITY

Ad hoc reviewer Cereal Chemistry, Food and Bioprocess Technology: An International Journal, International Journal of Food Science and Technology, Journal of Agricultural and Food Chemistry, Journal of Cereal Science, Journal of Food Engineering, Journal of Food Process Engineering, Journal of Food Processing and Preservation, Journal of Food Science, Journal of Texture Studies, Journal of the Science of Food and Agriculture, LWT-Food Science and Technology.

PUBLICATIONS

1. Patwa, A., Ambrose, R.P.K., Dogan, H., Casada, M. 2014. Wheat mill stream properties for discrete element method modeling, *Transactions of the ASABE*. 57(3): 891-899.
2. Pastukhov A., Dogan H. 2014. Studying mixing speed and temperature impacts on rheological properties of wheat flour dough using Mixolab. *Agronomy Research*. 12(3): 779-786.
3. Dogan, H., Gueven, A., Hicsasmaz, 2013. Extrusion cooking of lentil flour (*Lens culinaris red*) corn starch-corn oil mixtures, *International Journal of Food Properties*, 16(2): 341-358.
4. Devi, N.L., Shobha, S., Tang, X., Shaur, S.A., Dogan, H. and Alavi, S. 2013. Development of protein-rich sorghum-based expanded snacks using extrusion technology, *International Journal of Food Properties*, 16(2): 263-276.
5. Karkle, E., Alavi, S., and Dogan, H. 2012. Cellular architecture and its relationship with mechanical properties in expanded extrudates containing apple pomace. *Food Research International*, 46(1): 10-21.
6. Karkle, E., Keller, L., Dogan, H., and Alavi, S., 2012. Matrix transformation in fiber-added extruded products: Impact of different hydration regimens on texture, microstructure and digestibility. *Journal of Food Engineering*, 108(1) 171-182.
7. Panchapakesan, C., Sozer, N., Dogan, H., Huang, Q, Kokini, J.L. 2012. Effect of different fractions of zein on the mechanical and phase properties of zein films at nano-scale, *Journal of Cereal Science*, 55: 174-182.
8. Zhu, L-J., Dogan, H., Gajula, H., Gu, M-H. Liu, Q-Q., Shi, Y-C. 2012. Study of kernel structure of high amylose and wild-type rice by X-ray microtomography and SEM, *Journal of Cereal Science*, 55(1):1-5.

9. Khamis, M Subramanyam, B., Flinn, P.W., Dogan, D., and Gwartz, J.A. 2011. Susceptibility of *Tribolium castaneum* (Herbst) (Coleoptera: Tenebrionidae) life stages to flameless catalytic infrared radiation, *Journal of Economic Entomology*, 104(1): 325-330.
10. Khamis, M., Subramanyam, B., Dogan, D., Flinn, P.W., Gwartz, J.A. 2011. Effects of flameless catalytic infrared radiation on *Sitophilus oryzae* (L.) life stages. *Journal of Stored Products Research*, 47(3): 173-178.
11. Khamis, M., Subramanyam, B., Dogan, D., Gwartz, J.A. 2011. Flameless catalytic infrared radiation used for grain disinfestation does not affect hard red winter wheat quality, *Journal of Stored Products Research*, 47(3): 204-209.
12. Wetzel, D.L., Posner, E.S., Dogan, H. 2010. InSb focal plane array chemical imaging enables assessment of unit process efficiency for milling operation, *Applied Spectroscopy*, 64(12): 1320-1324.
13. Sozer, N., Dogan, H., Kokini, J.L. 2010. Textural properties and their correlation to cell structure in porous food materials, *Journal of Agricultural and Food Chemistry*, 59: 1498-1507.
14. Khamis, M., Subramanyam, B., Flinn, P.W., Dogan, H., Jager, A. and Gwartz, J.A. 2010. Susceptibility of Various Life Stages of *Rhyzopertha dominica* to Flameless Catalytic Infrared Radiation, *Journal of Economic Entomology*, 103(4): 1508-1516.
15. Zhu, L., Shukri, R., de Mesa-Stonestreet, N.J., Alavi, S., Dogan, H., Shi, Y.C. 2010. Mechanical and microstructural properties of soy-protein-high amylose corn starch extrudates in relation to physicochemical changes of starch during extrusion, *Journal of Food Engineering*, 100(2): 232-238.
16. Pearson, T.C., Brabec, D.L., and Dogan, H. 2009. Improved discrimination of soft and hard white wheat using SKCS and imaging parameters, *Sensing and Instrumentation for Food Quality and Safety*, 3: 89-99.
17. de Mesa, N.J.E., Alavi, S., Singh, N., Shi, Y.C., and Dogan, H. 2009. Soy protein-fortified expanded extrudates: Baseline study using normal corn starch, *Journal of Food Engineering*, 90(2): 262-270.
18. Dogan, H., and Wetzel, D.L. 2008. Discrimination of Isogenic Wheat by InSb focal plane array chemical imaging, *Vibrational Spectroscopy*, 48(2): 189-195.
19. Samuel, L., Dogan, H., McGrane, S. and Kokini, J.L. 2007. Direct measurement of mechanical properties of co-extruded dual phase products, *Journal of Texture Studies*, 38(6): 645-665.
20. Dogan, H. and Kokini, J.L. 2007. Psychophysical markers for crispness and influence of phase behavior and structure, *Journal of Texture Studies*, 35(3): 324-354.
21. Dogan, H. 2007. Non-destructive Imaging of agricultural products using X-ray microtomography, *Proceedings of Microscopy and Microanalysis Conference*, 13(2): 512-513.
22. Dogan, H. 2007. Fundamental Tools for Probing the Milling Behavior of Grains, *Miller Magazine for Milling Machinery and Grain Technologies* (Degirmenci), Ocak-Subat: 40-44 (in English and Turkish).
23. Panchapakesan, C., Lau, M.K., Dogan, H., Padua, G.W. and Kokini, J.L. 2005. Molecular organization, topography and phase properties of zein films, *Proceedings of the 9th Conference of Food Engineering (CoFE)*, American Institute of Chemical Engineers (AIChE), Paper no. 500g, 8 pages.
24. Dogan, H. and Karwe, M.V. 2003. Physicochemical properties of quinoa extrudates, *Food Science and Technology International*, 9(2): 101-114.
25. Guzey, D., Ozdemir, M., Seyhan, F.G., Dogan, H. and Devres, Y.O. 2001. Adsorption isotherms of raw and roasted hazelnuts, *Drying Technology*, 19(3-4): 691-699.

26. Dogan, H. and Bayindirli, L. 1998. Effect of process time and temperature and storage conditions on the interior quality factors of thermostabilized eggs, *Gida*, 2: 107-113.
27. Dogan, H. and Bayindirli, L. 1996. Mechanism of egg deterioration induced by exposure to high temperatures, *Ind. Journal of Animal Science*, 66(10): 1060-1064.
28. Dogan, H. and Bayindirli, L. 1996. Effect of various shell treatments on interior quality factors and microbiological load of shell-eggs, *Tr. Journal of Engineering and Environmental Sciences*, 20(3): 122-133.
29. Dogan, H., Bayindirli, L., and Ozilgen, M. 1994. Quality control charts for storage of eggs, *Journal of Food Quality*, 17(6): 495-501.
30. Dogan, H. and Bayindirli, L. 1991. Effect of oil coating and storage temperature on interior quality of shell-eggs, *Gida*, 15: 323-327.
31. Dogan, H. and Bayindirli, L. 1990. Factors affecting the egg quality and the methods applied during storage of shell-eggs, *Gida Sanayii*, 5: 45-48.

Industry publications / Conference Proceedings

1. Pastukhov, A. Khamis, M., and Dogan, H. 2012. Utilization of Mixolab for studying kneading speed impact on rheological properties of wheat flour doughs. *FOODBALT Annual Baltic States Conference on Food Science and Technology Proceedings* (6 pages).
2. Khamis, M., Subramanyam, B., Dogan, H., Flinn, P.W., Gwartz, J.A. 2010. Effectiveness of flameless catalytic infrared radiation against life stages of three stored product insect species in stored wheat, 10th International Working Conference on Stored Product Protection (IWCSPP) Proceedings, pp. 695-700. DOI: 10.5073/jka.2010.425.248
3. Dogan, H. 2007. Fundamental tools for probing the milling behavior of grains, *Miller Magazine for Milling Machinery and Grain Technologies* (Degirmenci), Ocak-Subat: 40-44 (in English and Turkish).

Books and book chapters

1. Dogan, H. and Kokini, J.L. 2011. Measurement and Interpretation of Batter Rheological Properties, Chapter 12 in *Batters and Breadings in Food Processing*, Karel Kulp (Ed), 2nd edition, pp. 263-300.
2. Dogan, H., Bhadriraju, S., Pedersen, J.R. 2010. Analysis for Extraneous Matter, Chapter 19 in *Food Analysis*, Suzanne Nielsen (Ed), 4th Edition, pp. 351-365.
3. Moraru, C.I., Huang, Q., Takhistov, P., Dogan, H., and Kokini, J.L. 2009. Food nanotechnology: Current developments and future prospects, in *Global Issues in Food Science and Technology*, IUFOST. Gustavo V. Barbosa-Cánovas, Alan Mortimer, Paul Colonna, Dave Lineback, Walter Spiess, and Ken Buckle (Eds), Academic Press, pp. 370-394.
4. Dogan, H., Romero, P.A., Zheng, S., Cuitino, A.M. and Kokini, J.L. 2008. Characterization and prediction of the fracture response of solid food foams, Chapter 17 in *Bubbles in Food II: Novelty, Health, and Luxury.*, G. Campbell, M. Scanlon, L. Pyle, and K. Niranjan (Eds), AACC Press, St. Paul, MN, pp. 163-174.
5. Dogan, H. and Kokini, J.L. 2007. Rheological Properties of Foods, Chapter 1 in *Handbook of Food Engineering*, 2nd edition, D.R. Heldman and D.B. Lund (Eds.). CRC Press Inc., NY, pp. 1-124.

Invited presentations

1. Dogan, H. 2012. Milling Science Program at K-State: A Successful Model for Sustainable Industry Driven Four Year Degree Program, TUSAF Turkish Flour Industrialists'

- Federation Wheat, Flour, Climatic Changes and New Trends Congress and Exhibition, March 29- April 1, 2012, Antalya, Turkey.
2. Dogan, H. 2012. Protocol development procedures for studying mixing and pasting properties of wheat and non-wheat flours, International Mixolab Users Workshop, April 2, 2012. Hacettepe University, Ankara Turkey.
 3. Dogan, H. 2010. Microstructural Characterization of Food Materials using X-ray Microtomography, SCANNING 2010 Conference, Scanning Microscopy for Forensics, Food Analysis, Medical Applications, Health and Safety, May 17-19, 2010. Montrey, CA.
 4. Dogan, H. 2008. Structural and Chemical Imaging of Grain Kernels in Relation to Milling Performance, 122nd International Association of Operative Millers (IOAM) Conference and Expo, May 15-18, 2008, Orlando, Florida.
 5. Dogan, H. 2007. X-ray Microtomography: A powerful tool for Nondestructive Microstructural Characterization, AACC International Symposium, Structural and Chemical Imaging Techniques in Cereal Science: Beyond Conventional Microscopy, AACC International Annual Meeting, October 7-10, 2007, San Antonio, Texas.
 6. Dogan, H. 2006. Application of Material Science Tools in Milling, International Association of Operative Millers (IOAM) Eurasia Conference, November 10-14, 2006, Istanbul, Turkey.

Papers presented at scientific and professional meetings / Published research abstracts

1. Khamis, M., Bean, S., Dogan, H. 2014. Evaluating the effects of rapid indirect heat moisture treatment on whole wheat flour proteins, presented at 2014 AACC International Annual Meeting, October 5-8, 2014, Providence, RI.
2. Khamis, M., Wilson, J., Dogan, H. 2014. An indirect rapid heat moisture treatment method in improving functionality of whole wheat flour, presented at 2014 AACC International Annual Meeting, October 5-8, 2014, Providence, RI.
3. Manepalli, P. H., Dogan, H., Mathew, J., Alavi, S. 2014. Stochastic study of flow and expansion of starch-based melts during extrusion - Model development and validation, presented at 2014 AACC International Annual Meeting, October 5-8, 2014, Providence, RI.
4. Scheff, D., Frederick, J., VanBibber, C., Bingham, A., Dogan, H., Ambrose, K. 2014. The effect of temperature induced stress cracks on the process quality of yellow dent corn, presented at 2014 AACC International Annual Meeting, October 5-8, 2014, Providence, RI.
5. Zhao, Y., Dogan, H. 2014. Function and mechanism of action of soluble & insoluble fibers in dough systems, presented at 2014 AACC International Annual Meeting, October 5-8, 2014, Providence, RI.
6. Patwa, A., Ambrose, R.P.K., Dogan, H., Casada, M. 2014. Wheat Mill Stream Properties for Discrete Element Method Modeling, presented at 2014 ASABE Annual International Meeting, July 13-16, 2014, Montreal, Canada.
7. Dogan, H., Faubion, J., Rogers, D., Dogan, H. 2014. Comparing student learning styles and learning outcomes in an online distance learning class and an equivalent on-campus class, presented at North American Colleges and Teachers of Agriculture (NACTA) Annual Conference, June 25-28, 2014, Bozeman, MT.
8. Dogan, H., Faubion, J., Krishock, D. 2014. Opportunities in Grain Science - Tools used in freshman orientation class, presented at North American Colleges and Teachers of Agriculture (NACTA) Annual Conference, June 25-28, 2014, Bozeman, MT.
9. Cropper, S., Lape, A., Dogan, H., Faubion, J. 2014. Evaluation of polar and nonpolar Lipid fractions on air cell structure and distribution in bread, presented at 2014 IFT Annual Meeting, June 21-24, 2014, New Orleans, LA.

10. Scheff, D., Seghal, B., Dogan, H., Subramanyam, B. 2014. Resistance of three energy bar packages to penetration by larval stages of *Plodia interpunctella* (Hubner), presented at 2014 IFT Annual Meeting, June 21-24, 2014, New Orleans, LA.
11. Frederick, J., Dogan, H., Subramanyam, B. 2014. Characterizing the effectiveness of commercial heat treatments, K-State Research Forum (KRF), March 26, 2014. Manhattan, KS.
12. Scheff, D., Seghal, B., Dogan, H., Subramanyam, B. 2014. Resistance of powerbar packages to infestation by the *Plodia interpunctella*, K-State Research Forum (KRF), March 26, 2014. Manhattan, KS.
13. Cropper, S., Dogan, H., Faubion, J., 2013. Evaluation of native wheat lipid fractions on structure and physical properties of bread, AACC International, ACCC International Annual Meeting, September 29 - October 2, 2013, Albuquerque, New Mexico.
14. Dogan, H., Karwe, M., 2013. Effect of processing on selected nutraceuticals in quinoa, amaranth, and buckwheat, ACCC International Annual Meeting, September 29 - October 2, 2013, Albuquerque, New Mexico.
15. Khamis, M., Dogan, H., 2013. Evaluation of indirect heat treatment method of whole wheat grain and whole wheat flour to improve functionality, shelf life and safety, ACCC International Annual Meeting, September 29 - October 2, 2013, Albuquerque, New Mexico.
16. Khamis, M., Honey, K, Dogan, H., Bean, S., 2013. Thermo-mechanical properties of gluten fractions in composite dough models, ACCC International Annual Meeting, September 29 - October 2, 2013, Albuquerque, New Mexico.
17. Manepalli, P.H., Garg, A., Dogan, H., Mathew, J., Alavi, S. 2013. Mathematical modeling of flow behavior and cell structure formation during extrusion, ACCC International Annual Meeting, September 29 - October 2, 2013, Albuquerque, New Mexico.
18. Dogan, H., Faubion, J., Krishock, D., 2013, Opportunities in Grain Science – Tools Used in Freshman Orientation Class, 59th North American Colleges and Teachers of Agriculture (NACTA), June 24 – 29, 2013, Virginia Tech, Blacksburg.
19. Cropper, S., Dogan, H., Faubion, J., 2013. Evaluation of native wheat lipids on loaf volume and cell structures in bread, EUROFOODCHEM XVII, May 7-10, 2013, Istanbul, Turkey.
20. Dogan H., Khamis M., Pastukhov A. 2013. Studying of kneading speed and temperature impacts on rheological properties of wheat flour dough using Mixolab. 8th Baltic Conference on Food Science and Technology. May 23-24, 2013, Tallinn, Estonia.
21. Dogan, H., 2013. X-ray microtomography: Nondestructive imaging tool, NC-213 Annual Meeting - Marketing and Delivery of Quality Grains and BioProcess Coproducts, February 12-13, 2013, Kansas City, KS.
22. Perez, M., Dogan, H. 2013. End-product quality Improvement in gluten-free muffin formulations, Developing Scholars Program (DSP) Symposium, April 2013. Kansas State University, Manhattan, Kansas.
23. Alavi, S. Garg, A., Gajula, H., and Dogan H. 2012. Reducing oil uptake in extruded snacks- Mechanism of fat absorption and distribution in cellular matrix. AACC 2012 Annual Meeting, September 30-October 3, 2012, Hollywood, FL.
24. Arduzlar, D., Dogan, H. and Boyacioglu, M.H. 2012. Effect of soy flour addition on rheological properties of weak, medium and strong wheat flour, AACC 2012 Annual Meeting, October September 30-October 3, 2012, Hollywood, FL (poster presentation).
25. Gajula, H., Faubion, H., Dogan, H. 2012. Mixing Behavior and Structural Properties of Dough Systems at Constant and Optimized Water Absorption Levels, IFT 2012 Annual Meeting, June 25-28, 2012, Las Vegas, NV.

26. Garg, A., Mitchell, P., Padmanabhan, N., Alavi, S. and Dogan, H. 2012. Modeling of Microstructure Formation and Oil-Uptake During Frying of Expanded Extrudates, IFT 2012 Annual Meeting, June 25-28, 2012, Las Vegas, NV.
27. Khamis, M., Kodavali, S.S., Dogan, H., and Alavi, S. 2012. Extrusion of wheat flour fractions to improve functionality and add value, AACC AACC 2012 Annual Meeting, October September 30-October 3, 2012, Hollywood, FL.
28. Khamis; M., Kodavali, S.S., Dogan, H., Alavi, S., and Wilson, J. 2012. Effect of Extrusion on Physicochemical Properties of Wheat Flour Fractions, IFT 2012 Annual Meeting, June 25-28, 2012, Las Vegas, NV.
29. Mitchell, P., Miller, B., and Dogan, H. 2012. Modeling of tempering effects on wheat at first break. AACC 2012 Annual Meeting, September 30-October 3, 2012, Hollywood, FL.
30. Mitchell, P., Miller R., Dogan H. 2012. Effects of Tempering Conditions on First Break Performance in Wheat Milling, IFT 2012 Annual Meeting, June 26-28, 2012, Las Vegas, NV.
31. Palmer, K. and Dogan, H. 2012. Interactions between hydroxypropylmethyl cellulose of varying degrees of methoxylation and gluten proteins, AACC 2012 Annual Meeting, October September 30-October 3, 2012, Hollywood, FL (poster talk).
32. Palmer, K. Perez, M., and Dogan H. 2012. Improving waxy wheat flour yield and quality. AACC 2012 Annual Meeting, September 30-October 3, 2012, Hollywood, FL.
33. Pastukhov, A., Khamis, M., and Dogan, H. 2012. Utilization of Mixolab for studying kneading speed impact on rheological properties of wheat flour doughs. May 17-18, 2012. FOODBALT Annual Baltic Conference on Food Science and Technology, Kaunas, Lithuania.
34. Perez, M., Palmer, K., Khamis, M., Dogan, H. 2012. Milling behavior of waxy wheat in comparison to normal non-waxy counterpart. Developing Scholars Program (DSP) Symposium, April 2012. Kansas State University, Manhattan, Kansas.
35. Arduzlar, D., Boyacioglu, M., Dogan, H. 2011. Mixing and pasting characteristics of flaxseed meal-wheat flour mixture, AACC 2011 Annual Meeting, October 16-19, 2011, Palm Springs, CA.
36. Bian, Q., Zhang, Y., Khamis, M., Dogan, H. 2011. Thermomechanical properties of flour doughs affected by protein composition and mixing conditions, AACC 2011 Annual Meeting, October 16-19, 2011, Palm Springs, CA.
37. Cropper, S., Probst, K., Faubion, J., Dogan, H. 2011. Evaluation of whey protein and fiber on the physical properties of high-ratio cakes, AACC 2011 Annual Meeting, October 16-19, 2011, Palm Springs, CA.
38. Gajula, H., Faubion, H., Dogan, H., 2011. Understanding bran-gluten protein interactions during dough development using rheology and tomography, AACC 2011 Annual Meeting, October 16-19, 2011, Palm Springs, CA (Oral, Best Student Research Paper Competition).
39. Mitchell, P.A., Dogan, H., Miller, R. 2011. Hydration kinetics and mechanical deformation properties of wheat kernels, AACC 2011 Annual Meeting, October 16-19, 2011, Palm Springs, CA.
40. Xue, M., Liu, L., Dogan, H., 2011. Gluten-free breadmaking using sorghum flour and carob flour, AACC 2011 Annual Meeting, October 16-19, 2011, Palm Springs, CA.
41. Khamis, M. Dogan, H., 2011. Mechanically and thermally treated functional wheat flours, AACC 2011 Annual Meeting, October 16-19, 2011, Palm Springs, CA.

42. de Mesa-Stonestreet, N., Alavi, S., Dogan, H., Faubion, J. 2011. Rheological properties of sorghum protein concentrates produced by extrusion-enzyme liquefaction, AACC 2011 Annual Meeting, October 16-19, 2011, Palm Springs, CA.
43. Alavi, S., Karkle, E., Giannetta, F., Dogan, H. 2011. Enhancement of antioxidant capacity and dietary fiber profile of expanded snacks utilizing fruit and vegetable pomaces, AACC 2011 Annual Meeting, October 16-19, 2011, Palm Springs, CA.
44. Saxena, H., Harshit, M.P., Maheshwari, N., Kodavali, S., Alavi, S., Dogan, H. 2011. Mechanism of heat and mass transfer during frying of extruded snack products, Young Cereal Chemist Conference, July 11-12, 2011, Manhattan, KS.
45. Probst, K., Cropper, S., Dogan, H. 2011. Evaluation of fiber and whey protein on the rheological properties of flour and water dough systems, IFT 2011 Annual Meeting, June 11-14, 2011, New Orleans, LA.
46. Karkle, E., Keller, L.C., Dogan, H., Alavi, S. 2011. Extent of matrix transformation in fiber-added extrudates under different hydration regimens and impact on texture, microstructure, and digestibility, IFT 2011 Annual Meeting, June 11-14, 2011, New Orleans, LA.
47. Hostetler, A., Khamis, M., Dogan, H. 2011. Functional and compositional properties of reduction and break flour fractions, Developing Scholars Program (DSP) Symposium, April 17, 2011. Kansas State University, Manhattan, Kansas.
48. Arduzlar, D., Boyacioglu, M., Faubion, J., Dogan, H. 2010. Determination of the mixing and pasting properties of health grains using Mixolab, AACC International Annual Meeting, October 24-27, 2010. Savannah, Georgia.
49. Arduzlar, D., Dogan, H., Boyacioglu, H. 2010. Mixing and pasting characteristics of organic and conventional whole wheat flours milled on roller and stone mills, AACC International Annual Meeting, October 24-27, 2010. Savannah, Georgia.
50. Arduzlar, D., Dogan, H., Gwartz, J.A., Boyacioglu, H. 2010. Composition and functionality of wheat flour mill fractions obtained through different test mills, AACC International Annual Meeting, October 24-27, 2010. Savannah, Georgia.
51. Gajula, H., Arduzlar, D., Dogan, H., Faubion, J. 2010. Mixolab studies for Kansas wheat varieties dough systems with bran addition, AACC International Annual Meeting, October 24-27, 2010. Savannah, Georgia (Poster talk; received Rheology Division Student Travel Award).
52. Gajula, H., Faubion, J., Dogan, H. 2010. Rheological and structural properties of hard and soft wheat flour systems with bran inclusions, AACC International Annual Meeting, October 24-27, 2010. Savannah, Georgia.
53. Pastukhov, A.S., Khamis, M., Dogan, H. 2010. Effect of kneading speed on thermomechanical properties of flour doughs, AACC International Annual Meeting, October 24-27, 2010. Savannah, Georgia (Poster presentation; received Engineering & Processing Division Best Student Paper Award).
54. Rattin, G.E., Brijwani, M., Dogan, H. 2010. Predicting the milling yield of wheat kernels based on their morphology, AACC International Annual Meeting, October 24-27, 2010. Savannah, Georgia.
55. Steeples, S., Gajula, H., Arduzlar, D., Dogan, H. 2010. Rheological studies of Kansas wheat varieties, AACC International Annual Meeting, October 24-27, 2010. Savannah, Georgia.
56. Steeples, S., Seabourn, B.W., Dogan, H. 2010. Rheological characterization of four Kansas hard red winter wheat cultivars in relation to end product quality, AACC International Annual Meeting, October 24-27, 2010. Savannah, Georgia.

57. Karkle, E.L., Alavi, S., Dogan, H., Shi, Y.C., Keller, L.C. 2010. Impact of cellular architecture and solid matrix properties on the texture of high fiber expanded foods, AACC International Annual Meeting, October 24-27, 2010. Savannah, Georgia.
58. Arduzlar, D., Dogan, H., Boyacioglu, H. 2010. Evaluation of pasting characteristics of organic whole wheat flour by using Rapid Visco Analyzer (RVA), Institute Food Technologists (IFT) Annual Meeting, July 17-20, 2010. Chicago, Illinois.
59. Tang, X., Devi, N.L., Shobha, S., Shaur, S.A., Alavi, S., Dogan, H. 2010. Development of sorghum based nutritious snacks using extrusion technology, Institute Food Technologists (IFT) Annual Meeting, July 17-20, 2010. Chicago, Illinois.
60. Khamis, M., Subramanyam, B., Dogan, H., Flinn, P.W., Gwartz, J.A., 2010. Effectiveness of flameless catalytic infrared radiation against life stages of three stored-product insect species in stored wheat, 10th International Working Conference on Stored Product Protection (IWCSP) Conference, June 27-July 2, 2010, Portugal.
61. Hostetler, A., Dogan, H. 2010. Phase/state behavior of wheat kernels in relation to their mechanical properties, Developing Scholars Program (DSP) Symposium, April 18, 2010. Kansas State University, Manhattan, Kansas.
62. Khamis, M., Subramanyam, B., Dogan, H., Gwartz, J.A. 2010. Flameless catalytic infrared radiation for disinfestation of stored wheat does not affect wheat quality, 15th Annual K-State Research Forum, April 2, 2010, Manhattan, KS.
63. Gajula, H., Dogan, H., Faubion, J. 2010. Water absorption and mixing behavior of hard and soft wheat flours with bran inclusions, 15th Annual K-State Research Forum, April 2, 2010, Manhattan, KS.
64. Dogan, H. 2010. Work in progress – My journey of teaching engineering to non-engineers, K-State 7th Annual Teaching Retreat, January 12, 2010, Manhattan, KS.
65. Pickett, M., Dogan, H. 2009. Study of gas cells during proofing and baking using biaxial rheology and X-ray microtomography, AACC International Annual Meeting, September 13-16, 2009, Baltimore, Maryland.
66. Steeples, S., Dogan, H. 2009. Effect of dough conditioners on small and large deformation behavior of wheat flour doughs, AACC International Annual Meeting, September 13-16, 2009, Baltimore, Maryland (Poster presentation, received Rheology Division Student Travel Award).
67. Gajula, H., Faubion, J., Dogan, H. 2009. Water absorption and mixing behavior of hard and soft wheat flours with bran inclusions, AACC International Annual Meeting, September 13-16, 2009, Baltimore, Maryland.
68. Gajula, H., Faubion, J., Dogan, H. 2009. The interactions of bran with gluten proteins during dough development using x-ray microtomography. AACC International Annual Meeting, September 13-16, 2009, Baltimore, Maryland
69. Miller, C., Gwartz, J.A, Pearson, T., Dogan, H. 2009. Phase/state behavior of wheat kernels in relation to their milling performance. AACC International Annual Meeting, September 13-16, 2009, Baltimore, Maryland.
70. Pickett, M., Dogan, H. 2009. Study of bubble growth during proofing and baking using biaxial rheology and X-ray microtomography, Conference of Food Engineering (CoFE), April 4-8, 2009, Columbus, OH.
71. Dogan, H., Posner, E., Wetzel, D., 2009. Chemically differentiated mass balance of a physical separation unit process via focal plane array near-IR hyperspectral imaging, 5th International Conference on Advanced Vibrational Spectroscopy (ICAVS-5), July 12-17, 2009, Melbourne, Australia.

72. Dogan, H., Sozer, N., Kokini, J.L. 2009. Textural properties and their correlation to cell structure in cellular solid food systems, 238th American Chemical Society (ACS) National Meeting, August 16-20, 2009, Washington, DC.
73. Subramanyam, B., Dogan, H. 2009. Survival of three stored insects against flameless catalytic infrared radiation, Entomology Society of America (ESA), North Central Branch Annual Meeting, March 15-18, 2009, St. Louis, MO.
74. Wetzel, D.L., Dogan, H., Posner, E. 2009. Chemical imaging of mill fractions, Pittsburgh Conference, PITTCON® 2009, March 9-14, 2009, Chicago, IL.
75. Pickett, M., Dogan, H. 2009. Effect of dough rheology on gas cell stability and baked product microstructure, 14th Annual K-State Research Forum. March 6, 2009, Manhattan, KS (Oral presentation, K-State Graduate Research Forum, 3rd place).
76. Steeples, S., Dogan, H. 2009. 3-D microstructural characterization of food foams, 14th Annual K-State Research Forum. March 6, 2009.
77. Gajula, H., Faubion, J., Dogan, H. 2009. The interactions of bran with gluten proteins during dough development using x-ray microtomography, 14th Annual K-State Research Forum. March 6, 2009, Manhattan, KS.
78. Gajula, H., Faubion, J., Dogan, H. 2009. The interactions of bran with gluten proteins during dough development using x-ray microtomography, 6th Annual Capitol Graduate Research Summit, Topeka, KS (one of the 10 finalists who represented K-State).
79. Khamis, M., Subramanyam, B., Dogan, H., Gwirtz, J.A. 2009. Effects of flameless catalytic infrared radiation on stored wheat insects and wheat quality, NC-213 Annual Meeting, February 18-20, 2009, Kansas City, MO.
80. Hicsasmaz, Z., Dogan, H., Gueven, A. 2009. Effect of component interactions on the structural and functional properties of legume extrudates, 6th, Food Engineering Congress, November 6-8, 2009, Antalya. pp.109-115.
81. Wetzel, D.L., Posner, E., Dogan, H. 2008. Efficiency and mass balance via InSb image pixel counting of incoming material and product and by-products, 35th Federation of Analytical Chemistry and Spectroscopy Societies (FACSS) Conference, September 28-October 2, 2008, Reno, Nevada.
82. Hicsasmaz, Z., Dogan, H., Guven, A. 2008. Effect of Component Interactions and Expansion Properties of Lentil (*lens culinaris – red*) Extrudates, European Federation of Food Science and Technology (EFFoST) European Food Congress, November 4-9, 2008, Ljubljana, Slovenia.
83. Pickett, M., Dogan, H. Effect of dough rheology on gas cell stability and baked product microstructure, AACC International Annual Meeting, September 21-24, 2008, Honolulu, Hawaii.
84. Steeples, S.L., Dogan, H. 2008. 3-D microstructural characterization of food foams, AACC International Annual Meeting, September 21-24, 2008, Honolulu, Hawaii.
85. Rogers, S., Steeples, S.L., Dobbeleare-Andrade, K., Alavi, S., Dogan, H., McKinney, L. 2008. Effect of fresh meat as a protein source on expansion and kibble structure of an extruded canine diet, AACC International Annual Meeting, September 21-24, 2008, Honolulu, Hawaii.
86. Zhu, L., de Mesa, N., Alavi, S., Shi, Y., Dogan, H., Shukri, R. 2008. Physical and biochemical properties of high amylose-soy protein concentrate extrudates, AACC International Annual Meeting, September 21-24, 2008, Honolulu, Hawaii.

87. Karkle, E.L., Jain, S., Waghray, K., Alavi, S., Dogan, H. 2008. Development and evaluation of fruit and vegetable-based extruded snacks, AACC International Annual Meeting, September 21-24, 2008, Honolulu, Hawaii.
88. Dogan, H. 2008. Use of X-ray microtomography for nondestructive imaging of grains, International Grain Quality and Technology Conference (IGQTC), July 11-14, 2008, Chicago, Illinois.
89. Wetzel, D.L., Sood, S., Gill, B.S., Dogan, H. 2008. Genetic Expression in Plant Material Revealed with Vibrational Spectroscopic Imaging, Pittsburgh Conference, PITTCON® 2008, March 2-7, 2008, New Orleans, Louisiana.
90. Wetzel, D.L., Dogan, H. 2007. Chemical imaging versus X-ray microtomography to reveal single kernel morphology desirable for commercial end use, 34th Federation of Analytical Chemistry and Spectroscopy Societies (FACSS) Conference, October 14-18, 2007, Memphis, Tennessee.
91. Yoo, J., Lamsal, B., Dogan, H. 2007. Effect of wheat kernel physical characteristics on debranning, AACC International Annual Meeting, October 7-10, 2007, San Antonio, Texas.
92. de Mesa, N.J.E., Alavi, S., Singh, N., Shi, Y.C., Dogan, H. 2007. Effect of soy protein concentrate and extruder screw speed on physico-chemical, textural and cellular properties of corn starch-based expanded snacks, AACC International Annual Meeting, October 7-10, 2007, San Antonio, Texas.
93. Wetzel, D.L., Dogan, H. 2007. Chemical imaging of botanical Parts in heterogeneous processing intermediates, AACC International Annual Meeting, October 7-10, 2007, San Antonio, Texas.
94. Kaddour, O., Alavi, S., Dogan, H., Behnke, K., Sorensen, M., Rizvi, S.S.H. 2007. Effect of different process technologies on microstructure, Starch gelatinization and quality of floating and sinking aquatic feed pellets, AACC International Annual Meeting, October 7-10, 2007, San Antonio, Texas.
95. Dogan, H. 2007. Nondestructive imaging of agricultural products using X-ray microtomography, Microscopy & Microanalysis 2007 Meeting, August 5-9, 2007, Ft. Lauderdale, Florida.
96. Dogan, H., Smail, W.V., Wetzel, D.L. 2007, Wheat Genetic Discrimination by InSb Focal Plane Array Chemical Imaging, 4th International Conference on Advanced Vibrational Spectroscopy (ICAVS-4), June 10-15, 2007, Corfu, Greece.
97. Dogan, H. 2007. Structural imaging of grains using X-ray microtomography, Institute Food Technologists (IFT) Annual Meeting, July 28-31, 2007, Chicago, IL.
98. Dogan, H., Smail, W.V., Wetzel, D.L. 2007. Genetic and structural discrimination of grains by near-infrared chemical imaging (NIR-CI), Institute Food Technologists (IFT) Annual Meeting, July 28-31, 2007, Chicago, Illinois.
99. Dogan, H. 2007. Fundamental tools to probe the milling behavior of grains, International Association of Operative Millers (IAOM) Joint District Spring Meeting and Technical Conference, March 30-31, 2007, Manhattan, Kansas.
100. Dogan, H., Kokini, J.L. 2006. Psychophysical markers for crispness and influence of phase behavior and structure, AACC Annual Meeting, September 17-20, 2006, San Francisco, California.
101. Samuel, L., McGrane, S., Dogan, H., Kokini, J.L. 2006. Measurement of mechanical properties of co-extruded dual phase products, AACC Annual Meeting, September 17-20, 2006, San Francisco, California.

102. Lau, M., Dogan, H., Kokini, J.L. 2006. Rheological characterization of zein-oleic acid doughs as a function of moisture content and mixing time, AACC Annual Meeting, September 17-20, 2006, San Francisco, California.
103. Rathod, J.H., Dogan, H., Kokini, J.L. 2006. Physical basis of flour tortilla stickiness, AACC Annual Meeting, September 17-20, 2006, San Francisco, California.
104. Samuel, L., Dogan, H., Kokini, J.L. 2006. The role of cellular structure and phase behavior on the texture of extruded solid foams, AACC Annual Meeting, September 17-20, 2006, San Francisco, California.
105. Dogan, H., Romero, P., Zhang, S., Cuitino, A.M., Kokini, J.L. 2006. Characterization and prediction of the fracture response of solid food foams, International Conference on Bubbles in Food2: Novelty, Health and Luxury, September 11-13, 2006, Windermere, UK.
106. Tiketar, R., Brady, K., Sensoy, I., Dogan, H., Karwe, M.V. 2006. Nutraceutical potential of quinoa, amaranth and buckwheat, 2nd International Congress on Functional Foods and Nutraceuticals, Istanbul, Turkey.
107. Dogan, H., Romero, P., Zhang, S., Cuitino, A.M., Kokini, J.L. 2006. Micromechanical modeling of the fracture response of solid food foams, IFT Annual Meeting, Orlando, Florida.
108. Lau, M., Dogan, H., Kokini, J.L. 2006. Rheological characterization of zein-oleic acid doughs as a function of moisture content and mixing time, IFT Annual Meeting, Orlando, Florida.
109. Rathod, J.H., Dogan, H., Kokini, J.L. 2006. Understanding the origins of the stickiness of flour tortillas, IFT Annual Meeting, Orlando, Florida.
110. Samuel, L., Ashokan, B., Dogan, H., Kokini, J.L. 2006. Understanding the role of cellular structure and phase behavior on the texture of extrudates, IFT Annual Meeting, Orlando, Florida.
111. Vigot, C., Dogan, H., Huang, Q., Kokini, J.L. 2006. Molecular organization and topography of zein films, IFT Annual Meeting, Orlando, Florida.
112. Lau, M., Panchapakesan, C., Dogan, H., Padua, G.W., Kokini, J.L. 2005. Molecular organization, topography and phase properties of zein Films, AIChE Annual Meeting, Cincinnati, Ohio.
113. Kokini, J.L., Panchapakesan, C., Dogan, H. 2005. The topography and rheological properties of zein films at nano-levels, 229th ACS National Meeting, San Diego, California.
114. Dogan, H., Samuel, L., Kokini, J.L. 2005. Development of instrumental methods and data analysis tools for objective textural characterization of extruded food products, IFT Annual Meeting, New Orleans, Louisiana.
115. Dogan, H., Samuel, L., Kokini, J.L. 2005. Effect of structure and phase behavior on physical markers for crispness, IFT Annual Meeting, New Orleans, Louisiana.
116. Lau, M., Dogan, H., Kokini, J.L. 2005. Relationship between network density, and mechanical and barrier properties of zein/oleic acid films, IFT Annual Meeting, New Orleans, Louisiana.
117. Panchapakesan, C., Dogan, H., Kokini, J.L. 2005. Rheological properties and atomic force microscopy of zein biopolymer films, IFT Annual Meeting, New Orleans, Louisiana.
118. Samuel, L., Dogan, H., Kokini, J.L. 2005. Textural analysis method development for two-phase food products, IFT Annual Meeting, New Orleans, Louisiana.
119. Dogan, H., Katnas, Z. 2004. Isolation and characterization of lentil components, IFT Annual Meeting, Las Vegas, Nevada.

120. Panchapakesan, C., Moraru, C.I., Dogan, H., Kokini, J.L. 2004. Understanding edible film topography and molecular organization by Atomic Force Microscopy, IFT Annual Meeting, Las Vegas, Nevada.
121. Dogan, H., Samuel, L., Kokini, J.L. 2004. Understanding the role of cellular structure and phase behavior in the sensation of crispness in foods, IFT Annual Meeting, Las Vegas, Nevada.
122. Bekedam, K., Chambon, L., Ashokan, B., Dogan, H., Moraru, C.I., Kokini, J.L. 2004. Spectra of relaxation times of wheat flour doughs and their proteins: Molecular origins and measurement, International Conference Engineering and Food (ICEF-9), Montpellier, France.
123. Veillard, P., Moraru, C.I., Dogan, H., Samuel, S., Kokini, J.L. 2003. Development of instrumental methods for the textural characterization of low moisture extrudates, IFT Annual Meeting, Chicago, Illinois.
124. Dogan, H., Karwe, M.V. 2001. Physicochemical properties of quinoa extrudates, IFT Annual Meeting, New Orleans, Louisiana.
125. Dogan, H., Nanqun, Z., Ho, C.T., Rosen, R.T., Karwe, M.V. 2001. Effect of processing on nutraceutical potential of quinoa, IFT Annual Meeting, New Orleans, Louisiana.
126. Dogan, H., 2001. Functional foods, KRITTEK Critical Technologies Symposium, Istanbul-Turkey.
127. Dogan, H., Hicsasmaz, Z., Katnas, S., Kocer, D. 2000. Component interactions in lentil extrudates, IFT Annual Meeting, Dallas, Texas.
128. Dogan, H., Hicsasmaz, Z., Bayindirli, A., Kaptan, H., Katnas, S. 1999. Extrusion cooking of lentil flour, IFT Annual Meeting, Chicago, Illinois.
129. Hicsasmaz, Z., Kaptan, H., Katnas, S., Dogan, H. 1998. Development of a snack-type food product from a corn starch-chickpea flour blends by extrusion cooking, IFT Annual Meeting, Atlanta, Georgia.