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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)
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

Grain processing, Milling, Food engineering, Extrusion, Mathematical modeling and process optimization, Rheology, Physical, mechanical, thermomechanical and microstructural characterization, Structure-texture relationships.

HONORS AND AWARDS

Fulbright Fellow, Fulbright U.S. Scholar Program, 8293-TU Science and Technology, 2018.

LEAD 21 Fellow, Leadership for 21st Century (one-year program), 2017-2018.

College of Agriculture, Teaching Excellence Honoree, 2015-2016.

Educator Award, North American Colleges and Teachers of Agriculture (NACTA), 2015.

Outstanding Teacher Award, Gamma Sigma Delta (GSD) International Honorary Society of Agriculture, 2014.

Wakonse Fellow, Wakonse Conference on College Teaching, 2013.

Food Systems Leadership Institute (FSLI) Fellow, 2013.

James R. Coffman Fellow, Coffman Leadership Institute, 2012.

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

KSU Peer Review of Teaching Fellowship, 2008, 2013, 2015.

KSU Faculty Development Award, 2008.

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

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 and 2001.

Research Scientist Fellowship, World Bank, 2000.

GRANT SUPPORT

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.

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.

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. Gwirtz (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. Gwirtz, 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, graduate level
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:

Student	Degree (year)	
Mayra Perez-Fajardo	MS (<i>cont</i>)	
Paul Mitchell	MS (<i>cont</i>)	
Yingnan Zhao	MS (<i>cont</i>)	
Hyma Gajula	PhD (2017)	
Deanne Scheff	PhD (2016)	<i>Co-major advisor: Dr. Bhadriraju</i>
Jennifer Frederick	PhD (2016)	<i>Co-major advisor: Dr. Bhadriraju</i>
Brian Ioerger	PhD (2015)	<i>Co-major advisor: Dr. Bean</i>
Sarah Byington	MS (2015)	<i>Co-major advisor: Dr. Bhadriraju</i>
Moses Khamis	PhD (2014)	
Pavan H. Manepalli	MS (2014)	<i>Co-major advisor: Dr. Alavi</i>
Sherrill Cropper	PhD (2014)	<i>Co-major advisor: Dr. Faubion</i>
Alissa Rothenberger	MS (2010)	<i>Food Science, DCE</i>
Summer Steeples	MS (2010)	
Melissa Pickett	MS (2009)	
Kia Palmer	MS (-)	<i>Left the program for family reasons</i>

Graduate thesis committee member:

Student	Degree (year)	Program, Major advisor
Marvin Petingco	PhD (<i>cont</i>)	BAE, Dr. Maghirang
Meng Xue	PhD (<i>cont</i>)	GSI, Dr. Shi
Zhenhua Sun	PhD (<i>cont</i>)	GSI, Dr. Shi
Adriana Lezama-Solano	MS (2018)	HN, Dr. Chambers
Andrew Mense	PhD (2018)	GSI, Dr. Shi
Mario Andrada	PhD (2017)	GSI, Dr. Bhadriraju
Rajesh Kumar	MS (2017)	GSI, Dr. Alavi
Jialiang Shi	MS (2016)	GSI, Dr. Shi
Sarah Gutkowski	MS (2016)	GSI, Dr. Shi
Analena Manback	MS (2015)	GSI, Dr. Aldrich
Jingwen Xu	MS (2015)	GSI, Dr. Alavi
Abhay Patwa	MS (2014)	GSI, Dr. Ambrose
Qi Bian	MS (2014)	GSI, Dr. Ambrose
Sichaya Sittipod	MS (2014)	GSI, Dr. Shi
Tiffany Carter	MS (2014)	GSI, Dr. Sun
Anubha Garg	MS (2013)	GSI, Dr. Alavi
Radhiyah Shukri	PhD (2013)	GSI, Dr. Shi
Reona Oshikiri	MS (2013)	GSI, Dr. Faubion
Aiswariya Deliephan	MS (2012)	GSI, Dr. Bhadriraju
Andrew Mense	MS (2012)	GSI, Dr. Faubion
Navneet Kaur Grewal	MS (2012)	GSI, Dr. Shi
Swathi Sree Kodavali	MS (2012)	GSI, Dr. Alavi
Jhoe De Mesa Stonestreet	PhD (2011)	GSI, Dr. Alavi
Kirsty Blaine	MS (2011)	ASI, Dr. Bradford
Quangyan Qi	PhD (2011)	GSI, Dr. Sun
Daniela Nath De Oliveira	MS (2010)	GSI, Dr. Faubion
Florin Iva-Tyiran	MS (2010)	GSI, Dr. Gwartz
Moses Khamis	MS (2009)	GSI, Dr. Bhadriraju
Julien Saint Paul	MS (2007)	GSI, Dr. MacRitchie

Visiting Researchers/Postdocs:

Name	Period	Title & Affiliation
Mengqi Jiang	2018	Visiting UG student Wuhan Polytechnic University, China
Yixuan Ma	2018	Visiting UG student Wuhan Polytechnic University, China
Xinyue Li	2017	Visiting UG student Wuhan Polytechnic University, China
Jinglin Yin	2017	Visiting UG student Wuhan Polytechnic University, China
Chen Zhang	2017	Visiting UG student Wuhan Polytechnic University, China
Kosuke Yoshisue	2016-2017	Industry trainee Nisshin Flour Milling Inc., Japan
Shalu Singh	2014	Summer intern National Institute of Food Technology Entrepreneurship & Management, India
Dr. Georges Twail	2013-2014	Post-doctoral associate Osmaniye University, Turkey
Dr. Halef Dizlek	2013	Visiting professor Osmaniye University, Turkey
Yuichiro Otsuji	2012-2013	Industry trainee Nisshin Flour Milling Inc., Japan
Dr. Hongzhou An	2012	Visiting professor Hunan Agricultural University, China
Harleen Singh	2012	Summer intern Punjab Agricultural University, India
Masayuki Kawahashi	2011-2012	Industry trainee Nisshin Flour Milling Inc., Japan
Himani Saxena	2011	Summer intern Indian Institute of Technology, India
Neha Maheshwari	2011	Summer intern Maharana Pratap University of Agriculture and Technology, India
Pavan H. Manapalli	2011	Summer intern Indian Institute of Technology, India
Artem Pastukhov	2009-2010	Fulbright fellow Saint-Petersburg State University, Russia
Dilek Arduzlar	2009-2010	Visiting PhD student Istanbul Technical University, Turkey

Undergraduate Research Advisor/Mentor:

Name	Period	Program
Mayra Perez-Fajardo	2015	McNair Scholar
Mayra Perez-Fajardo	2012-2013	Developing Scholars Program (DSP) fellow
Mayra Perez-Fajardo	2011-2012	Developing Scholars Program (DSP) fellow
April Hostetler	2010-2011	Developing Scholars Program (DSP) fellow
April Hostetler	2009-2010	Developing Scholars Program (DSP) fellow
Qi Bian	2011-2012	Exchange student, Henan University of Technology, China
Yingnan Zhao	2011-2012	UG research assistant, Food Science and Industry

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

SERVICE / COMMITTEE ASSIGNMENTS**National level**

Member of American Association of Cereal Chemists (AACC)

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.

Member of International Association of Operative Millers (IAOM)

Member of IAOM Education Committee

Member of North American Colleges and Teachers of Agriculture (NACTA)

Member of NACTA Educational Issues and Teaching Committee

Member of Institute of Food Technologists (IFT)

Moderator, technical sessions at scientific meetings and conferences.

Organizer & Chair, symposia at scientific meetings and conferences.

Ad hoc Reviewer for Cereal Chemistry, 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.

College / University level

Member, College of Agriculture Academic Standards Committee, 2016-present.

Member, 2025 CoA/KRSE Strategic Planning Undergraduate Programs Committee, 2013.

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

Member, College of Agriculture Course and Curriculum 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), 2007-2010.

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.

Ad hoc Chair or Member, 20+ faculty/staff search committees and five year evaluation committees (for Associate Dean, Assistant Dean, Department Head, Assistant Professor, Instructor and various staff positions).

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.

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

Co-organizer, 1st National Congress of Food Engineering (Izmir, Turkey), 1992.

PUBLICATIONS

1. Scheff, D.S., Subramanyam, B., Arthur, F.H., and Dogan, H., 2018. *Plodia interpunctella* and *Trogoderma variabile* larval penetration and invasion of methoprene-treated foil packaging. *Journal of Stored Product Research*, 78: 74-82.
2. Brabec, D., Perez-Fajardo, M., Dogan, H., Yeater, K., and Maghirang, E., 2018. Effectiveness of modified one-hour air-oven moisture methods for determining popcorn moisture. *Applied Engineering in Agriculture*, 34(3): 617-621.
3. Manepalli, P.H., Dogan, H., Mathew, J.M., and Alavi, S., 2017. Mathematical modeling of flow behavior and cell structure formation during extrusion of starchy melts. *Journal of Food Engineering*, 198: 7-16.
4. Scheff, D., Subramanyam, B., Sehgal, B., and Dogan, H., 2015. Resistance of three energy bar packages to penetration by *Plodia interpunctella* (Hubner) larvae. Proceedings of the 11th International Working Conference on Stored Product Protection, Chiang Mai, Thailand. Arthur, F.H, Kengkanpanich, R., Chayaprasert, W., Suthisut, D. (Eds.) DOI: 10.14455/DOA.res.2014. 34. pp. 159-165.
5. Frederick, J., Subramanyam, B., and Dogan, H., 2015. Evaluation of a heat treatment based on temperature profiles attained, trapping data, and bioassays. Proceedings of the 11th International Working Conference on Stored Product Protection, Chiang Mai, Thailand. Arthur, F.H, Kengkanpanich, R., Chayaprasert, W., Suthisut, D. (Eds.) DOI: 10.14455/DOA.res.2014. 143. pp. 904-910.
6. Patwa, A., Ambrose, R.P.K., Dogan, H., and Casada, M. 2014. Wheat mill stream properties for discrete element method modeling, *Transactions of the ASABE*. 57(3): 891-899.
7. Pastukhov A., and Dogan H. 2014. Studying mixing speed and temperature impacts on rheological properties of wheat flour dough using Mixolab. *Agronomy Research*. 12(3): 779-786.
8. Dogan, H., Gueven, A., and Hicsasmaz, Z. 2013. Extrusion cooking of lentil flour (*Lens culinaris red*) corn starch-corn oil mixtures, *International Journal of Food Properties*, 16(2): 341-358.
9. 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.
10. 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.
11. 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.
12. Panchapakesan, C., Sozer, N., Dogan, H., Huang, Q., and 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.
13. 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).
14. Zhu, L-J., Dogan, H., Gajula, H., Gu, M-H. Liu, Q-Q., and 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.
15. 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.
16. Khamis, M., Subramanyam, B., Dogan, D., Flinn, P.W., and 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.
17. Khamis, M., Subramanyam, B., Dogan, D., and 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.
18. Khamis, M., Subramanyam, B., Dogan, H., Flinn, P.W., and 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

19. Wetzel, D.L., Posner, E.S., and Dogan, H. 2010. InSb focal plane array chemical imaging enables assessment of unit process efficiency for milling operation, *Applied Spectroscopy*, 64(12): 1320-1324.
20. Sozer, N., Dogan, H., and 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.
21. 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.
22. Zhu, L., Shukri, R., de Mesa-Stonestreet, N.J., Alavi, S., Dogan, H., and 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.
23. 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.
24. 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.
25. Dogan, H., and Wetzel, D.L. 2008. Discrimination of Isogenic Wheat by InSb focal plane array chemical imaging, *Vibrational Spectroscopy*, 48(2): 189-195.
26. 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.
27. 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.
28. Dogan, H. 2007. Non-destructive Imaging of agricultural products using X-ray microtomography, *Proceedings of Microscopy and Microanalysis Conference*, 13(2): 512-513.
29. 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.
30. 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.
31. Dogan, H., and Karwe, M.V. 2003. Physicochemical properties of quinoa extrudates, *Food Science and Technology International*, 9(2): 101-114.
32. 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.
33. 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.
34. 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.
35. 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.
36. Dogan, H., Bayindirli, L., and Ozilgen, M. 1994. Quality control charts for storage of eggs, *Journal of Food Quality*, 17(6): 495-501.
37. Dogan, H., and Bayindirli, L. 1991. Effect of oil coating and storage temperature on interior quality of shell-eggs, *Gida*, 15: 323-327.
38. 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.

Books and book chapters

1. Dogan, H., Duvarci, O., and Kokini, J.L., 2018. Rheological Properties of Foods, Chapter 1 in *Handbook of Food Engineering*, 3rd edition, D.R. Heldman, D.B. Lund, and C. Sabliov (Eds.). CRC Press Inc., NY.
2. Dogan, H., and Subramanyam, B., 2017. Analysis for Extraneous Matter, Chapter 34 in *Food Analysis*, 5th edition, S. Nielsen (Ed.), Springer, pp. 599-614.

3. 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.
4. Dogan, H., Bhadriraju, S., and Pedersen, J.R. 2010. Analysis for Extraneous Matter, Chapter 19 in *Food Analysis*, Suzanne Nielsen (Ed), 4th Edition, pp. 351-365.
5. 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.
6. 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. Niranjani (Eds), AACC Press, St. Paul, MN, pp. 163-174.
7. 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., 2018. Rheology-Microstructure-Texture. International Association of Operative Millers (IAOM) Flour and Dough Analysis Short Course, August 21-23, 2018. Manhattan, KS.
2. Dogan, H., 2018. Dough formation, microstructure and role of main ingredients. American Association of Cereal Chemists (AACC) International, Rheology and Texture of Cereal Foods Short Course, March 13-15, 2018. West Lafayette, IN.
3. Dogan, H., 2018. Basic principles of texture measurement. American Association of Cereal Chemists (AACC) International, Rheology and Texture of Cereal Foods Short Course, March 13-15, 2018. West Lafayette, IN.
4. Dogan, H., 2018. Heat treatment of wheat grain and whole wheat flour, 4th ICC Latin American Cereals Conference (LACC4), March 11-14, 2018. Mexico City, Mexico.
5. Dogan, H., 2014. Nondestructive imaging of cereal products. Skyscan User Meeting, September 10-11, 2014. Houston, TX.
6. Dogan, H., 2013. Pneumatic conveying of bulk solids. KSU - IGP Bulk Solids Handling, Storage and Flow Short Course, November 11-14, 2013. Manhattan, KS.
7. 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, March 29-April 1, 2012. Antalya, Turkey.
8. Dogan, H. 2012. Protocol development procedures for studying mixing and pasting properties of wheat and non-wheat flours. International Mixolab Users Workshop, April 2-3, 2012. Ankara Turkey.
9. Dogan, H. 2012. Structure-texture relationships. IGP South Africa Soy Processing Short Course, September 26-28, 2012. Manhattan, KS.
10. 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.
11. 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, FL.
12. Dogan, H. 2007. X-ray microtomography: A powerful tool for nondestructive microstructural characterization, Symposium: Structural and Chemical Imaging Techniques in Cereal Science: Beyond Conventional Microscopy, AACC International Annual Meeting, October 7-10, 2007, San Antonio, TX.
13. Dogan, H. 2006. Application of material science tools in milling. International Association of Operative Millers (IOAM) Eurasia Conference, November 10-14, 2006, Istanbul, Turkey.

Meeting Organization

1. Co-organizer and Moderator, Innovations in Cereal Ingredients and Processing for Novel and Healthful Foods Symposia, 4th ICC Latin American Cereals Conference (LACC4), March 11-14, 2018. Mexico City, Mexico.
2. Co-organizer and Moderator, Pre-meeting Workshop: Green Technology and Carbon Footprint - Impact on Food and Feed Processing, AACC International Engineering and Processing Division, October 24, 2010.
3. Co-organizer and Moderator, Advances in Delivery of Food Nutrients - Tailoring Process Operations for Health and Wellness Symposium, AACC International Engineering and Processing Division, September 15, 2009.
4. Co-organizer and Moderator, Advances in Cereal Grain Processing Symposium, AACC Engineering and Processing Division, September 22, 2008.

Papers presented at scientific and professional meetings / Published research abstracts

1. Perez-Fajardo, M., Bean, S., and Dogan, H. 2018. Cricket proteins: Functionality and effects on dough rheology, American Association of Cereal Chemists (AACC) International Annual Meeting, October 21-23, 2018. London, UK.
2. Chen, Y., and Dogan, H. 2016. A systematic analysis of roll speed combinations and resulting roll differentials, American Association of Cereal Chemists (AACC) International Annual Meeting, October 23-26, 2016. Savannah, GA.
3. Dogan, H., Perez-Fajardo, M., and Zhao, Y. 2016. Effect of soluble, insoluble and gel forming fibers on extensional properties of dough, American Association of Cereal Chemists (AACC) International Annual Meeting, October 23-26, 2016. Savannah, GA.
4. Perez-Fajardo, M., and Dogan, H. 2016. Effect of soluble, insoluble and gel forming fibers on extensional properties of dough, American Association of Cereal Chemists (AACC) International Annual Meeting, October 23-26, 2016. Savannah, GA.
5. Cropper, S., Dogan, H., and Faubion, J. 2015. Evaluation of varying concentrations of native wheat lipid fractions on the microstructure of bread. Institute of Food Technologists (IFT) Annual Meeting, July 11-14, 2015. Chicago, IL.
6. Cropper, S., Dogan, H., and Faubion, J. 2015. The effects of native wheat lipids on the visco-elastic properties of dough, American Association of Cereal Chemists (AACC) International Annual Meeting, October 18-21, 2015. Minneapolis, MN.
7. Frederick, J., Subramanyam, B., and Dogan, H. 2015. Diatomaceous earth efficacy against *Tribolium castaneum* adults is influenced by dosage and exposure temperature, Entomology Society of America (ESA) North Central Branch Meeting, May 31-June 3, 2015, Manhattan, KS.
8. Frederick, J., Subramanyam, B., and Dogan, H. 2015. Influence of temperature and dosage on efficacy of a diatomaceous earth formulation on *Tribolium castaneum* adults. American Society of Agricultural and Biological Engineers (ASABE) Annual Meeting, Jul 26-29, 2015. New Orleans, LA.
9. Manepalli, P.H., Dogan, H., Mathew, J., and Alavi, S. 2015. Stochastic modeling of flow behavior and cell structure formation during extrusion of biopolymer melts. Institute of Food Technologists (IFT) Annual Meeting, July 11-14, 2015. Chicago, IL.
10. Scheff, D., Subramanyam, B., and Dogan, H. 2015. Effect of methoprene impregnated packaging on *Tribolium castaneum* and *Trogoderma variabile* egg-to-adult development, Entomology Society of America (ESA) North Central Branch Meeting, May 31-June 3, 2015, Manhattan, KS.
11. Scheff, D., Subramanyam, B., Arthur, F.H., and Dogan, H. 2015. Effect of methoprene impregnated birdseed packages on four week old larvae of *Tribolium castaneum* and *Trogoderma variabile*. Institute of Food Technologists (IFT) Annual Meeting, July 11-14, 2015. Chicago, IL.
12. Scheff, D., Subramanyam, B., Arthur, F.H., and Dogan, H. 2015. Effect of methoprene impregnated polymer packaging on development of *Tribolium castaneum* and *Trogoderma variabile*. Entomology Society of America (ESA) North Central Branch Meeting, November 15-18, 2015. Manhattan, KS.

13. Zhao, Y., and Dogan, H. 2015. Fundamental measurement of rheology of soluble and insoluble fiber in dough systems, American Association of Cereal Chemists (AACC) International Annual Meeting, October 18-21, 2015. Minneapolis, MN.
14. Khamis, M., Bean, S., and Dogan, H. 2014. Evaluating the effects of rapid indirect heat moisture treatment on whole wheat flour proteins, American Association of Cereal Chemists (AACC) International Annual Meeting, October 5-8, 2014, Providence, RI.
15. Khamis, M., Wilson, J., and Dogan, H. 2014. An indirect rapid heat moisture treatment method in improving functionality of whole wheat flour. American Association of Cereal Chemists (AACC) International Annual Meeting, October 5-8, 2014, Providence, RI.
16. Manepalli, P. H., Dogan, H., Mathew, J., and Alavi, S. 2014. Stochastic study of flow and expansion of starch-based melts during extrusion - Model development and validation. American Association of Cereal Chemists (AACC) International Annual Meeting, October 5-8, 2014, Providence, RI.
17. Scheff, D., Frederick, J., VanBibber, C., Bingham, A., Dogan, H., and Ambrose, K. 2014. The effect of temperature induced stress cracks on the process quality of yellow dent corn. American Association of Cereal Chemists (AACC) International Annual Meeting, October 5-8, 2014, Providence, RI.
18. Zhao, Y., and Dogan, H. 2014. Function and mechanism of action of soluble & insoluble fibers in dough systems. American Association of Cereal Chemists (AACC) International Annual Meeting, October 5-8, 2014, Providence, RI.
19. Patwa, A., Ambrose, R.P.K., Dogan, H., and Casada, M. 2014. Wheat mill stream properties for discrete element method modeling. American Society of Agricultural and Biological Engineers (ASABE) Annual Meeting, July 13-16, 2014, Montreal, Canada.
20. Dogan, H., Faubion, J., Rogers, D., and Dogan, H. 2014. Comparing student learning styles and learning outcomes in an online distance learning class and an equivalent on-campus class. North American Colleges and Teachers of Agriculture (NACTA) Annual Conference, June 25-28, 2014, Bozeman, MT.
21. Dogan, H., Faubion, J., and Krishock, D. 2014. Opportunities in Grain Science - Tools used in freshman orientation class. North American Colleges and Teachers of Agriculture (NACTA) Annual Conference, June 25-28, 2014, Bozeman, MT.
22. Cropper, S., Lape, A., Dogan, H., and Faubion, J. 2014. Evaluation of polar and nonpolar Lipid fractions on air cell structure and distribution in bread. Institute of Food Technologists (IFT) Annual Meeting, June 21-24, 2014, New Orleans, LA.
23. Scheff, D., Seghal, B., Dogan, H., and Subramanyam, B. 2014. Resistance of three energy bar packages to penetration by larval stages of *Plodia interpunctella* (Hubner). Institute of Food Technologists (IFT) Annual Meeting, June 21-24, 2014, New Orleans, LA.
24. Frederick, J., Dogan, H., and Subramanyam, B. 2014. Characterizing the effectiveness of commercial heat treatments. K-State Research Forum (KRF), March 26, 2014. Manhattan, KS.
25. Scheff, D., Seghal, B., Dogan, H., and Subramanyam, B. 2014. Resistance of powerbar packages to infestation by the *Plodia interpunctella*. K-State Research Forum (KRF), March 26, 2014. Manhattan, KS.
26. Cropper, S., Dogan, H., and Faubion, J. 2013. Evaluation of native wheat lipid fractions on structure and physical properties of bread. American Association of Cereal Chemists (AACC) International Annual Meeting, September 29 - October 2, 2013, Albuquerque, NM.
27. Dogan, H., and Karwe, M. 2013. Effect of processing on selected nutraceuticals in quinoa, amaranth, and buckwheat. American Association of Cereal Chemists (AACC) International Annual Meeting, September 29 - October 2, 2013, Albuquerque, NM.
28. Khamis, M., and Dogan, H. 2013. Evaluation of indirect heat treatment method of whole wheat grain and whole wheat flour to improve functionality, shelf life and safety. American Association of Cereal Chemists (AACC) International Annual Meeting, September 29 - October 2, 2013, Albuquerque, NM.
29. Khamis, M., Honey, K., Dogan, H., and Bean, S. 2013. Thermo-mechanical properties of gluten fractions in composite dough models. American Association of Cereal Chemists (AACC) International Annual Meeting, September 29 - October 2, 2013, Albuquerque, NM.

30. Manepalli, P.H., Garg, A., Dogan, H., Mathew, J., and Alavi, S. 2013. Mathematical modeling of flow behavior and cell structure formation during extrusion. American Association of Cereal Chemists (AACC) International Annual Meeting, September 29 - October 2, 2013, Albuquerque, NM.
31. Dogan, H., Faubion, J., and Krishock, D. 2013. Opportunities in Grain Science – Tools used in freshman orientation class. North American Colleges and Teachers of Agriculture (NACTA), June 24 – 29, 2013, Virginia Tech, Blacksburg.
32. Cropper, S., Dogan, H., and Faubion, J. 2013. Evaluation of native wheat lipids on loaf volume and cell structures in bread. EUROFOODCHEM XVII, May 7-10, 2013, Istanbul, Turkey.
33. Dogan H., Khamis M., and 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.
34. 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.
35. Perez, M., and Dogan, H. 2013. End-product quality Improvement in gluten-free muffin formulations. Developing Scholars Program (DSP) Symposium, April 2013. Kansas State University, Manhattan, Kansas.
36. 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. American Association of Cereal Chemists (AACC) International Annual Meeting, September 30-October 3, 2012, Hollywood, FL.
37. Arduzlar, D., Dogan, H., and Boyacioglu, M.H. 2012. Effect of soy flour addition on rheological properties of weak, medium and strong wheat flour. American Association of Cereal Chemists (AACC) International Annual Meeting, September 30-October 3, 2012, Hollywood, FL.
38. Gajula, H., Faubion, H., and Dogan, H. 2012. Mixing behavior and structural properties of dough systems at constant and optimized water absorption levels. Institute of Food Technologists (IFT) Annual Meeting, June 25-28, 2012, Las Vegas, NV.
39. Garg, A., Mitchell, P., Padmanabhan, N., Alavi, S., and Dogan, H. 2012. Modeling of microstructure formation and oil-uptake during frying of expanded extrudates. Institute of Food Technologists (IFT) Annual Meeting, June 25-28, 2012, Las Vegas, NV.
40. Khamis, M., Kodavali, S.S., Dogan, H., and Alavi, S. 2012. Extrusion of wheat flour fractions to improve functionality and add value. American Association of Cereal Chemists (AACC) International Annual Meeting, October September 30-October 3, 2012, Hollywood, FL.
41. Khamis; M., Kodavali, S.S., Dogan, H., Alavi, S., and Wilson, J. 2012. Effect of Extrusion on Physicochemical Properties of Wheat Flour Fractions, Institute of Food Technologists (IFT) Annual Meeting, June 25-28, 2012, Las Vegas, NV.
42. Mitchell, P., Miller, B., and Dogan, H. 2012. Modeling of tempering effects on wheat at first break. American Association of Cereal Chemists (AACC) International Annual Meeting, September 30-October 3, 2012, Hollywood, FL.
43. Mitchell, P., Miller R., and Dogan H. 2012. Effects of Tempering Conditions on First Break Performance in Wheat Milling, Institute of Food Technologists (IFT) Annual Meeting, June 26-28, 2012, Las Vegas, NV.
44. Palmer, K., and Dogan, H. 2012. Interactions between hydroxypropylmethyl cellulose of varying degrees of methoxylation and gluten proteins. American Association of Cereal Chemists (AACC) International Annual Meeting, October September 30-October 3, 2012, Hollywood, FL.
45. Palmer, K. Perez, M., and Dogan H. 2012. Improving waxy wheat flour yield and quality. American Association of Cereal Chemists (AACC) International Annual Meeting, September 30-October 3, 2012, Hollywood, FL.
46. 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.
47. Perez, M., Palmer, K., Khamis, M., and 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, KS.

48. Arduzlar, D., Boyacioglu, M., and Dogan, H. 2011. Mixing and pasting characteristics of flaxseed meal-wheat flour mixture. American Association of Cereal Chemists (AACC) International Annual Meeting, October 16-19, 2011, Palm Springs, CA.
49. Bian, Q., Zhang, Y., Khamis, M., and Dogan, H. 2011. Thermomechanical properties of flour doughs affected by protein composition and mixing conditions. American Association of Cereal Chemists (AACC) International Annual Meeting, October 16-19, 2011, Palm Springs, CA.
50. Cropper, S., Probst, K., Faubion, J., and Dogan, H. 2011. Evaluation of whey protein and fiber on the physical properties of high-ratio cakes. American Association of Cereal Chemists (AACC) International Annual Meeting, October 16-19, 2011, Palm Springs, CA.
51. Gajula, H., Faubion, J., and Dogan, H. 2011. Understanding bran-gluten protein interactions during dough development using rheology and tomography. American Association of Cereal Chemists (AACC) International Annual Meeting, October 16-19, 2011, Palm Springs, CA (Best Student Research Paper Competition).
52. Mitchell, P.A., Dogan, H., and Miller, R. 2011. Hydration kinetics and mechanical deformation properties of wheat kernels. American Association of Cereal Chemists (AACC) International Annual Meeting, October 16-19, 2011, Palm Springs, CA.
53. Xue, M., Liu, L., and Dogan, H. 2011. Gluten-free bread-making using sorghum flour and carob flour. American Association of Cereal Chemists (AACC) International Annual Meeting, October 16-19, 2011, Palm Springs, CA.
54. Khamis, M., and Dogan, H. 2011. Mechanically and thermally treated functional wheat flours. American Association of Cereal Chemists (AACC) International Annual Meeting, October 16-19, 2011, Palm Springs, CA.
55. de Mesa-Stonestreet, N., Alavi, S., Dogan, H., and Faubion, J. 2011. Rheological properties of sorghum protein concentrates produced by extrusion-enzyme liquefaction. American Association of Cereal Chemists (AACC) International Annual Meeting, October 16-19, 2011, Palm Springs, CA.
56. Alavi, S., Karkle, E., Giannetta, F., and Dogan, H. 2011. Enhancement of antioxidant capacity and dietary fiber profile of expanded snacks utilizing fruit and vegetable pomaces. American Association of Cereal Chemists (AACC) International Annual Meeting, October 16-19, 2011, Palm Springs, CA.
57. Saxena, H., Harshit, M.P., Maheshwari, N., Kodavali, S., Alavi, S., and 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.
58. Probst, K., Cropper, S., and Dogan, H. 2011. Evaluation of fiber and whey protein on the rheological properties of flour and water dough systems. Institute of Food Technologists (IFT) Annual Meeting, June 11-14, 2011, New Orleans, LA.
59. Karkle, E., Keller, L.C., Dogan, H., and Alavi, S. 2011. Extent of matrix transformation in fiber-added extrudates under different hydration regimens and impact on texture, microstructure, and digestibility. Institute of Food Technologists (IFT) Annual Meeting, June 11-14, 2011, New Orleans, LA.
60. Hostetler, A., Khamis, M., and 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, KS.
61. Arduzlar, D., Boyacioglu, M., Faubion, J., and Dogan, H. 2010. Determination of the mixing and pasting properties of health grains using Mixolab. American Association of Cereal Chemists (AACC) International Annual Meeting, October 24-27, 2010, Savannah, GA.
62. Arduzlar, D., Dogan, H., and Boyacioglu, H. 2010. Mixing and pasting characteristics of organic and conventional whole wheat flours milled on roller and stone mills. American Association of Cereal Chemists (AACC) International Annual Meeting, October 24-27, 2010, Savannah, GA.
63. Arduzlar, D., Dogan, H., Gwartz, J.A., and Boyacioglu, H. 2010. Composition and functionality of wheat flour mill fractions obtained through different test mills. American Association of Cereal Chemists (AACC) International Annual Meeting, October 24-27, 2010. Savannah, GA.
64. Gajula, H., Arduzlar, D., Dogan, H., and Faubion, J. 2010. Mixolab studies for Kansas wheat varieties dough systems with bran addition. American Association of Cereal Chemists (AACC) International Annual

- Meeting, October 24-27, 2010, Savannah, GA (Poster talk; received Rheology Division Student Travel Award).
65. Gajula, H., Faubion, J., and Dogan, H. 2010. Rheological and structural properties of hard and soft wheat flour systems with bran inclusions. American Association of Cereal Chemists (AACC) International Annual Meeting, October 24-27, 2010, Savannah, GA.
 66. Pastukhov, A.S., Khamis, M., and Dogan, H. 2010. Effect of kneading speed on thermomechanical properties of flour doughs. American Association of Cereal Chemists (AACC) International Annual Meeting, October 24-27, 2010, Savannah, GA (Engineering & Processing Division Best Student Paper Award).
 67. Rattin, G.E., Brijwani, M., and Dogan, H. 2010. Predicting the milling yield of wheat kernels based on their morphology. American Association of Cereal Chemists (AACC) International Annual Meeting, October 24-27, 2010, Savannah, GA.
 68. Steeples, S., Gajula, H., Arduzlar, D., and Dogan, H. 2010. Rheological studies of Kansas wheat varieties. American Association of Cereal Chemists (AACC) International Annual Meeting, October 24-27, 2010, Savannah, GA.
 69. Steeples, S., Seabourn, B.W., and Dogan, H. 2010. Rheological characterization of four Kansas hard red winter wheat cultivars in relation to end product quality. American Association of Cereal Chemists (AACC) International Annual Meeting, October 24-27, 2010, Savannah, GA.
 70. Karkle, E.L., Alavi, S., Dogan, H., Shi, Y.C., and Keller, L.C. 2010. Impact of cellular architecture and solid matrix properties on the texture of high fiber expanded foods. American Association of Cereal Chemists (AACC) International Annual Meeting, October 24-27, 2010, Savannah, GA.
 71. Arduzlar, D., Dogan, H., and Boyacioglu, H. 2010. Evaluation of pasting characteristics of organic whole wheat flour by using Rapid Visco Analyzer (RVA). Institute of Food Technologists (IFT) Annual Meeting, July 17-20, 2010, Chicago, IL.
 72. Tang, X., Devi, N.L., Shobha, S., Shaur, S.A., Alavi, S., and Dogan, H. 2010. Development of sorghum based nutritious snacks using extrusion technology. Institute Food Technologists (IFT) Annual Meeting, July 17-20, 2010, Chicago, IL.
 73. Khamis, M., Subramanyam, B., Dogan, H., Flinn, P.W., and 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) Conference, June 27-July 2, 2010, Portugal.
 74. Hostetler, A., and 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, KS.
 75. Khamis, M., Subramanyam, B., Dogan, H., and 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.
 76. Gajula, H., Dogan, H., and 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.
 77. 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.
 78. Pickett, M., and Dogan, H. 2009. Study of gas cells during proofing and baking using biaxial rheology and X-ray microtomography. American Association of Cereal Chemists (AACC) International Annual Meeting, September 13-16, 2009, Baltimore, MD.
 79. Steeples, S., and Dogan, H. 2009. Effect of dough conditioners on small and large deformation behavior of wheat flour doughs. American Association of Cereal Chemists (AACC) International Annual Meeting, September 13-16, 2009, Baltimore, MD (Poster presentation, received Rheology Division Student Travel Award).
 80. Gajula, H., Faubion, J., and Dogan, H. 2009. Water absorption and mixing behavior of hard and soft wheat flours with bran inclusions. American Association of Cereal Chemists (AACC) International Annual Meeting, September 13-16, 2009, Baltimore, MD.

81. Gajula, H., Faubion, J., and Dogan, H. 2009. The interactions of bran with gluten proteins during dough development using x-ray microtomography. American Association of Cereal Chemists (AACC) International Annual Meeting, September 13-16, 2009, Baltimore, MD.
82. Miller, C., Gwartz, J.A, Pearson, T., and Dogan, H. 2009. Phase/state behavior of wheat kernels in relation to their milling performance. American Association of Cereal Chemists (AACC) International Annual Meeting, September 13-16, 2009, Baltimore, MD.
83. Pickett, M., and 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.
84. Dogan, H., Posner, E., and Wetzel, D.L. 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.
85. Dogan, H., Sozer, N., and 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.
86. Subramanyam, B., and 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.
87. Wetzel, D.L., Dogan, H., and Posner, E. 2009. Chemical imaging of mill fractions. Pittsburgh Conference, PITTCON® 2009, March 9-14, 2009, Chicago, IL.
88. Pickett, M., and 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).
89. Steeples, S., and Dogan, H. 2009. 3-D microstructural characterization of food foams. 14th Annual K-State Research Forum. March 6, 2009, Manhattan, KS.
90. Gajula, H., Faubion, J., and 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.
91. Gajula, H., Faubion, J., and 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 (finalists representing K-State).
92. Khamis, M., Subramanyam, B., Dogan, H., and Gwartz, 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.
93. Hicsasmaz, Z., Dogan, H., and 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.
94. Wetzel, D.L., Posner, E., and 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, NV.
95. Hicsasmaz, Z., Dogan, H., and 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.
96. Pickett, M., and Dogan, H. 2008. Effect of dough rheology on gas cell stability and baked product microstructure. American Association of Cereal Chemists (AACC) International Annual Meeting, September 21-24, 2008, Honolulu, HI.
97. Steeples, S.L., and Dogan, H. 2008. 3-D microstructural characterization of food foams. American Association of Cereal Chemists (AACC) International Annual Meeting, September 21-24, 2008, Honolulu, HI.
98. Rogers, S., Steeples, S.L., Dobbeleare-Andrade, K., Alavi, S., Dogan, H., and McKinney, L. 2008. Effect of fresh meat as a protein source on expansion and kibble structure of an extruded canine diet. American

- Association of Cereal Chemists (AACC) International Annual Meeting, September 21-24, 2008, Honolulu, HI.
99. Zhu, L., de Mesa, N., Alavi, S., Shi, Y., Dogan, H., and Shukri, R. 2008. Physical and biochemical properties of high amylose-soy protein concentrate extrudates. American Association of Cereal Chemists (AACC) International Annual Meeting, September 21-24, 2008, Honolulu, HI.
 100. Karkle, E.L., Jain, S., Waghay, K., Alavi, S., and Dogan, H. 2008. Development and evaluation of fruit and vegetable-based extruded snacks. American Association of Cereal Chemists (AACC) International Annual Meeting, September 21-24, 2008, Honolulu, HI.
 101. 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, IL.
 102. Wetzel, D.L., Sood, S., Gill, B.S., and Dogan, H. 2008. Genetic expression in plant material revealed with vibrational spectroscopic imaging. Pittsburgh Conference, PITTCO[®] 2008, March 2-7, 2008, New Orleans, LA.
 103. Wetzel, D.L., and 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, TN.
 104. Yoo, J., Lamsal, B., and Dogan, H. 2007. Effect of wheat kernel physical characteristics on debranning. American Association of Cereal Chemists (AACC) International Annual Meeting, October 7-10, 2007, San Antonio, TX.
 105. de Mesa, N.J.E., Alavi, S., Singh, N., Shi, Y.C., and 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. American Association of Cereal Chemists (AACC) International Annual Meeting, October 7-10, 2007, San Antonio, TX.
 106. Wetzel, D.L., and Dogan, H. 2007. Chemical imaging of botanical Parts in heterogeneous processing intermediates. American Association of Cereal Chemists (AACC) International Annual Meeting, October 7-10, 2007, San Antonio, TX.
 107. Kaddour, O., Alavi, S., Dogan, H., Behnke, K., Sorensen, M., and Rizvi, S.S.H. 2007. Effect of different process technologies on microstructure, starch gelatinization and quality of floating and sinking aquatic feed pellets. American Association of Cereal Chemists (AACC) International Annual Meeting, October 7-10, 2007, San Antonio, TX.
 108. Dogan, H. 2007. Nondestructive imaging of agricultural products using X-ray microtomography. Microscopy & Microanalysis Annual Meeting, August 5-9, 2007, Ft. Lauderdale, FL.
 109. Dogan, H., Smail, W.V., and 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.
 110. Dogan, H. 2007. Structural imaging of grains using X-ray microtomography. Institute Food Technologists (IFT) Annual Meeting, July 28-31, 2007, Chicago, IL.
 111. Dogan, H., Smail, W.V., and 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, IL.
 112. 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, KS.
 113. Dogan, H., Kokini, J.L. 2006. Psychophysical markers for crispness and influence of phase behavior and structure. American Association of Cereal Chemists (AACC) International Annual Meeting, September 17-20, 2006, San Francisco, CA.
 114. Samuel, L., McGrane, S., Dogan, H., and Kokini, J.L. 2006. Measurement of mechanical properties of co-extruded dual phase products. American Association of Cereal Chemists (AACC) International Annual Meeting, September 17-20, 2006, San Francisco, CA.

115. Lau, M., Dogan, H., and Kokini, J.L. 2006. Rheological characterization of zein-oleic acid doughs as a function of moisture content and mixing time. American Association of Cereal Chemists (AACC) International Annual Meeting, September 17-20, 2006, San Francisco, CA.
116. Rathod, J.H., Dogan, H., and Kokini, J.L. 2006. Physical basis of flour tortilla stickiness. American Association of Cereal Chemists (AACC) International Annual Meeting, September 17-20, 2006, San Francisco, CA.
117. Samuel, L., Dogan, H., and Kokini, J.L. 2006. The role of cellular structure and phase behavior on the texture of extruded solid foams. American Association of Cereal Chemists (AACC) International Annual Meeting, September 17-20, 2006, San Francisco, CA.
118. Dogan, H., Romero, P., Zhang, S., Cuitino, A.M., and 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.
119. Tiketar, R., Brady, K., Sensoy, I., Dogan, H., and Karwe, M.V. 2006. Nutraceutical potential of quinoa, amaranth and buckwheat. 2nd International Congress on Functional Foods and Nutraceuticals, Istanbul, Turkey.
120. Dogan, H., Romero, P., Zhang, S., Cuitino, A.M., and Kokini, J.L. 2006. Micromechanical modeling of the fracture response of solid food foams. Institute of Food Technologists (IFT) Annual Meeting, Orlando, FL.
121. Lau, M., Dogan, H., and Kokini, J.L. 2006. Rheological characterization of zein-oleic acid doughs as a function of moisture content and mixing time. Institute of Food Technologists (IFT) Annual Meeting, Orlando, FL.
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