

**DEPARTMENT OF FOOD ENGINEERING CHEMISTRY LABORATORY****DEVICE LIST**

#	Device Name	Contact Person
1	Spectrophotometer	Asst. Prof. Fundagül EREM Asst. Prof. Özge ALGAN CAVULDAK
2	Refrigerated Benchtop Centrifuge	Asst. Prof. Özge Duygu OKUR
3	Shaking Water Bath	Asst. Prof. Fundagül EREM
4	Analytical Balance	Asst. Prof. Fundagül EREM
5	pH Meter	Asst. Prof. Fundagül EREM
6	Hot-air Sterilizer	Asst. Prof. Özge ALGAN CAVULDAK
7	Digital Infrared Moisture Analyser	Asst. Prof. Özge Duygu OKUR
8	Magnetic Stirrer	Asst. Prof. Fundagül EREM
9	Vortex	Asst. Prof. Özge ALGAN CAVULDAK
10	Blender	Asst. Prof. Özge ALGAN CAVULDAK
11	Four Burner Gas Stove	Asst. Prof. Özge Duygu OKUR
12	Refrigerator	Asst. Prof. Özge ALGAN CAVULDAK
13	Dish Washer	Asst. Prof. Özge Duygu OKUR
14	Spectral Colorimeter	Asst. Prof. Fundagül EREM
15	Sieve Shaker	Res. Asst. Dr. Fatma GÜLER GENÇER
16	Ultrasonic Water Bath	Res. Asst. Dr. Fatma GÜLER GENÇER
17	Heating Mantle	Res. Asst. Esra BOSTANCI SELBEŞ

18	Digital Homogenizer	Res. Asst. Esra BOSTANCI SELBEŞ
19	Milk Fat Centrifuge	Res. Asst. Esra BOSTANCI SELBEŞ
20	Coffee Grinder	Res. Asst. Esra BOSTANCI SELBEŞ
21	Rotary Evaporator	Asst. Prof. Fundagül EREM
22	Vacuum Pump	Asst. Prof. Fundagül EREM
23	Ash Oven	Res. Asst. Dr. Fatma GÜLER GENÇER

**Laboratory Manager**  
**Asst. Prof. Fundagül EREM**