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International Researcher IDs

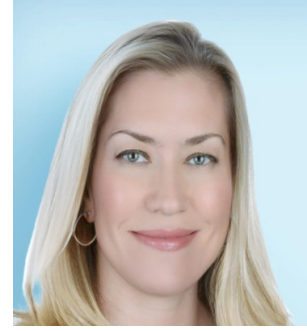
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Learning Knowledge

Doctorate 1996 - 2002	Istanbul University, Institute of Graduate Studies In Sciences, Avlama Ve İşleme Teknolojisi Bölümü/İşleme Teknolojisi Abd, Turkey
Postgraduate 1994 - 1996	Istanbul University, Institute of Graduate Studies In Sciences, Avlama Ve İşleme Teknolojisi Bölümü/İşleme Teknolojisi Abd, Turkey
Undergraduate 1990 - 1994	Istanbul University, Faculty Of Aquatic Sciences, Turkey

Foreign Languages

English, B1 Intermediate

German, B2 Upper Intermediate

Certificates, Courses and Trainings

Quality Management, Kamuda Etik Eğitimi, İstanbul Üniversitesi, 2015

Education Management and Planning, Kamuda Etik Kültürü, İstanbul Üniversitesi, 2014

Education Management and Planning, HPLC ve kütle spektrometre tekniklerinin gıda güvenliği ve çevre alanlarında uygulanması, Likrom Analitik Cihazlar şirketi, 2003

Education Management and Planning, Akademik Personele Yönelik Pedagojik Formasyon Sertifika Programı, İstanbul Üniversitesi, 2002

Education Management and Planning, Su ürünlerinde pestisit ve poliklorize bifenillerin tespiti, Staatliches Veterinäruntersuchungsamt für Fische und Fischwaren Cuxhaven-German, 2000

Education Management and Planning, Su Ürünlerinde Kalite Yönetimi, 3. FAO/EAST Fish idaresi ile A. Ü Su Ürünleri Araştırma ve Uygulama Merkezinde, 1999

Education Management and Planning, Su ürünlerinde biyojen aminler ve alg toksinleri konusunda bilimsel çalışmalarda bulunmak, Staatliches Veterinäruntersuchungsamt für Fische und Fischwaren Cuxhaven-Germany., 1998

Dissertations

Doctorate, Soğukta Depolanan Bazı Balık Cinslerinde Kullanılan Koruyucu Katkı Maddelerinin Raf Ömrüne Etkisi, İstanbul University, Institute of Graduate Studies In Sciences, Su Ürünleri Avlama Ve İşleme Teknolojisi Programı, İşleme Teknolojisi Abd, 2002

Postgraduate, Pişirilmeye Hazır Midye (*Mytilus galloprovincialis* LAMARCK, 1819) Ürünlerinin Dondurularak Saklanması ve Dayanma Süresinin Belirlenmesi, İstanbul University, Institute of Graduate Studies In Sciences, Su Ürünleri Avlama Ve İşleme Teknolojisi Programı, İşleme Teknolojisi Abd, 1996

Academic Titles / Tasks

Professor 2021 - Continues	Istanbul University, Faculty of Aquatic Sciences, Department of Fisheries and Seafood Processing Technology
Professor 2017 - Continues	Istanbul University, Faculty of Aquatic Sciences, Department of Fisheries and Seafood Processing Technology
Professor 2011 - 2017	Istanbul University, Su Ürünleri Fakültesi, Su Ürünleri Avlama Ve İşleme Teknolojisi
Associate Professor 2006 - 2011	Istanbul University
Assistant Professor 2004 - 2006	Istanbul University
Research Assistant 1996 - 2004	Istanbul University

Supported Projects

- Erkan N., Tunçelli G., Can Tunçelli İ., Türkyılmaz İ. B., Dağsuyu E., Yanardağ R., Project Supported by Higher Education Institutions, Examining the Effectiveness of Integrated Multi-Trophic Aquaculture System in Microplastic Contamination, 2023 - 2026
- Erkan N., Can Tunçelli İ., Tunçelli G., Memiş D., Doğruyol Bayar H., Ertik O., Yanardağ R., Project Supported by Higher Education Institutions, Kültür Karaca Mersin Balığı (*Acipenser gueldenstaedtii*) Yumurtasının Havyar Etinin Sıcak ve Soğuk Füme Olarak Değerlendirilmesi, 2022 - 2024
- Erkan N., Tunçelli G., Can Tunçelli İ., Dağsuyu E., Doğruyol Bayar H., Ürkü Atanasov Ç., Türkyılmaz İ. B., Memiş D., Yanardağ R., Özden Ö., Project Supported by Higher Education Institutions, Midyelerde mikroplastik ve cıva maruziyetinin katkılı depurasyonla giderimi, 2022 - 2024
- ERKAN ÖZDEN N., CAN TUNÇELLİ İ., Project Supported by Higher Education Institutions, Taze ve Dondurulmuş Su Ürünlerinde Mikroplastik Riskinin İncelenmesi, 2021 - 2024
- Erkan N., Can Tunçelli İ., Project Supported by Higher Education Institutions, Taze ve Dondurulmuş Su Ürünlerinde Mikroplastik Riskinin İncelenmesi, 2021 - 2024
- Erkan N., Mol Tokay S., Özden Ö., Yanardağ R., Üçok Alakavuk D., Tosun Ş. Y., Ulusoy Ş., Doğruyol Bayar H., Can Tunçelli İ., Dağsuyu E., TUBITAK Project, Evaluation of the effects of mucilage on public health in seafood from the Marmara Sea, 2021 - 2022
- ÖZDEN Ö., ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Yetiştiricilik Yoluyla Elde Edilen

Balık Türlerinde Eicosapentaenoic Asid (EPA) ve Docosahexaenoic Acid (DHA) Düzeylerinin Karşılaştırılması, 2016 - 2019

8. ERKAN ÖZDEN N., ÖZDEN Ö., Project Supported by Higher Education Institutions, Gıda Takviyesi Balık Yağlarının Omega Üç İçeriğinin İncelenmesi, 2016 - 2019
9. ERKAN ÖZDEN N., ÖZDEN Ö., Project Supported by Higher Education Institutions, Aktif paketlemenin işlenmiş balık ürünlerinin kalitesine etkisi, 2017 - 2018
10. ERKAN ÖZDEN N., ÖZDEN Ö., Project Supported by Higher Education Institutions, Ambalaj Geçirgenliğinin İşlenmiş Balık Ürünlerinin Dayanım Ömrüne Etkisi, 2016 - 2018
11. ÖZDEN Ö., ERKAN ÖZDEN N., KAPLAN M., Project Supported by Higher Education Institutions, Pesticides in Aquaculture Fishes from Feed to Meat, 2017 - 2017
12. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Füme alabalık ürünlerinin kalitesinde ambalajın etkisi, 2015 - 2017
13. ÇAĞILTAY F., ERKAN ÖZDEN N., ÖZDEN Ö., TOSUN D. D., ATANASOFF A., Project Supported by Higher Education Institutions, DETERMINATION OF CHEMICAL COMPOSITION AND GROWTH PERFORMANCE OF COMMON FROG Rana ridibunda Pallas 1771 FED WITH COMMERCIALY FORMULATED PELLETTED CARP FEEDS, 2016 - 2016
14. ÖZDEN Ö., ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Eicosapentaenoic Acid and Docosahexaenoic Acid Ratio Between Aquaculture and Wild Fishes, 2016 - 2016
15. ERKAN ÖZDEN N., ÖZDEN Ö., Project Supported by Higher Education Institutions, Assessment of health risks associated with tracetoxic metals from fish consumption in childbearing age women, 2016 - 2016
16. Alpas H., Erkan N., TUBITAK Project, Yüksek sıvı basınç (YSB) uygulamasının su ürünlerinin kalite parametreleri ve raf Ömrü üzerine etkisi, 2009 - 2012
17. Tosun Ş. Y., Erkan Özden N., Ulusoy Ş., Project Supported by Higher Education Institutions, Doğal Bitki Ekstraktlarının Su Ürünlerinin Kalitesi Üzerine Etkisi, 2007 - 2009
18. Erkan N., Metin S., TUBITAK Project, Balık Kalitesinin Tespitinde Psikrofilik Bakterilerin Etkisinin Belirlenmesi, 2006 - 2007
19. Erkan N., Metin S., Baygar T., Özden Ö., TUBITAK Project, Vakum Paketlenmiş Marine Balıkların Kalitesinin Belirlenmesinde Yağ Asitleri ve Aminoasit Bileşimindeki Değişimlerin İncelenmesi, 2000 - 2001
20. Varlık C., Erkan N., Metin S., TUBITAK Project, Su Ürünlerinin Kalitesi Üzerine Koruyucu Katkı Maddelerinin Etkisi, 2000 - 2001

Published journal articles indexed by SCI, SSCI, and AHCI

1. **The effect of different types of microplastic and acute cadmium exposure on the *Mytilus galloprovincialis* (Lamarck, 1819)**
Tunçelli G., Can Tunçelli İ., Dagsuyu E., Turkyilmaz I. B., Yanardag R., Erkan N.
THE SCIENCE OF THE TOTAL ENVIRONMENT AN INTERNATIONAL JOURNAL FOR SCIENTIFIC RESEARCH INTO THE ENVIRONMENT AND ITS RELATIONSHIP WITH MAN, vol.173505, no.173505, pp.1-12, 2024 (SCI-Expanded)
2. **Biomarker responses of Mediterranean mussels (*Mytilus galloprovincialis*, Lamarck 1819) regarding marine mucilage in the Sea of Marmara**
Dağsuyu E., Can Tunçelli İ., Yanardağ R., Erkan N., Özden Ö., Üçok D., Tosun Ş. Y., Doğruyol H., Ulusoy Ş., Mol S.
JOURNAL OF EXPERIMENTAL MARINE BIOLOGY AND ECOLOGY, vol.576, pp.1-9, 2024 (SCI-Expanded)
3. **Examination of toxic element levels in seafood from aquaculture and associated risks for European consumers**
Özden Ö., Erkan N., Doğruyol H., Ortaboy S., Can Tunçelli İ.
AQUACULTURE, vol.585, 2024 (SCI-Expanded)
4. **Evaluation of biotoxins and toxic metal risks in mussels from the Sea of Marmara following marine mucilage**
Doğruyol H., Ulusoy Ş., Erkan N., Mol S., Özden Ö., Can Tunçelli İ., Tosun Ş. Y., Üçok D., Dağsuyu E., Yanardağ R.
FOOD AND CHEMICAL TOXICOLOGY, vol.186, 2024 (SCI-Expanded)
5. **Microplastic pollution in wild and aquacultured Mediterranean mussels from the Sea of Marmara:**

Abundance, characteristics, and health risk estimations

Can Tunçelli İ., Erkan N.

ENVIRONMENTAL RESEARCH A JOURNAL OF ENVIRONMENTAL MEDICINE AND THE ENVIRONMENTAL SCIENCES, vol.242, pp.1-9, 2024 (SCI-Expanded)

6. **Human exposure to mercury (Hg) via consumption of two gurnard species from the Sea of Marmara**
Ulusoy Ş., Özden Ö., Erkan N., Karakulak F. S.
International Journal of Environmental Science and Technology, 2024 (SCI-Expanded)
7. **Assessment of health risks due to toxic metals in demersal fish captured from Saros and Edremit Bays, Northern Aegean Sea**
Dogruyol H., Erkan N., Özden Ö., Can Tunçelli İ., Karakulak F. S.
ENVIRONMENTAL SCIENCE AND POLLUTION RESEARCH, vol.30, pp.111357-111368, 2023 (SCI-Expanded)
8. **Content and economic evaluation of omega-3 fatty acid nutritional supplements**
Erkan N., Özden Ö.
JOURNAL OF FOOD AND NUTRITION RESEARCH, vol.62, no.1, pp.14-25, 2023 (SCI-Expanded)
9. **Heavy metal risk assessment of European eels (*Anguilla anguilla*, Linnaeus, 1758) from the Asi (Orontes) River, Turkey**
Özden Ö., Can Tunçelli İ., Oray I. K., Kaplan M., Parildar S., Erkan N.
JOURNAL OF APPLIED ICHTHYOLOGY, vol.36, no.6, pp.912-917, 2020 (SCI-Expanded)
10. **Nutritional Composition and heavy Metal Concentrations in *Sardinella maderensis* (Lowe, 1838) obtained from the Mauritanian fisheries**
Erkan N., CAN TUNÇELLI İ., ÖZDEN Ö., Uren S.
JOURNAL OF APPLIED ICHTHYOLOGY, vol.36, no.6, pp.906-911, 2020 (SCI-Expanded)
11. **Proximate composition and sensory evaluation of salted pearl mullet (*Chalcalburnus tarichi* Pallas, 1811) produced using different methods**
OĞUR S., Erkan N.
FOOD SCIENCE AND TECHNOLOGY, vol.40, no.4, pp.902-908, 2020 (SCI-Expanded)
12. **Toxic Metals and Omega-3 Fatty Acids of Bluefin Tuna from Aquaculture: Health Risk and Benefits**
Ozden Ö., Erkan N., Kaplan M., Karakulak F. S.
EXPOSURE AND HEALTH, vol.12, pp.9-18, 2020 (SCI-Expanded)
13. **Microbiological and chemical quality of different types of salted pearl mullet (*Chalcalburnus tarichi* Pallas, 1811)**
Ogur S., Erkan N.
JOURNAL OF FOOD SAFETY, 2019 (SCI-Expanded)
14. **Effects of essential oils on the survival of *Salmonella* Enteritidis and *Listeria monocytogenes* on fresh Atlantic salmon (*Salmo salar*) during storage at 2 +/- 1 degrees C**
Tosun S. Y., Üçok Alakavuk D., Ulusoy Ş., Erkan N.
JOURNAL OF FOOD SAFETY, vol.38, no.1, 2018 (SCI-Expanded)
15. **Toxic metal risk with fish consumption for women of childbearing age**
Erkan N., Ozden O.
JOURNAL OF FOOD SAFETY AND FOOD QUALITY-ARCHIV FUR LEBENSMITTELHYGIENE, vol.68, pp.62-68, 2017 (SCI-Expanded)
16. **Alginate based active edible coating effectiveness in shelf-life enhancement of hot smoked rainbow trout**
Erkan N., Yesiltas M.
JOURNAL OF FOOD SAFETY AND FOOD QUALITY-ARCHIV FUR LEBENSMITTELHYGIENE, vol.67, no.2, pp.54-58, 2016 (SCI-Expanded)
17. **Evaluation of Risk Characterization for Mercury, Cadmium, Lead and Arsenic Associated with Seafood Consumption in Turkey**
Ozden O., Erkan N.
EXPOSURE AND HEALTH, vol.8, no.1, pp.43-52, 2016 (SCI-Expanded)
18. **Active edible coating effectiveness in shelf-life enhancement of hot smoked rainbow trout and**

pathogens inhibition

Erkan N., Akcay S.

FLEISCHWIRTSCHAFT, vol.96, no.5, pp.104-110, 2016 (SCI-Expanded)

19. **Effects of different cooking and processing methods on the selenium contents of fish species**
Erkan N.
JOURNAL OF FOOD SAFETY AND FOOD QUALITY-ARCHIV FUR LEBENSMITTELHYGIENE, vol.66, no.4, pp.117-122, 2015 (SCI-Expanded)
20. **Effects of stock density on texture-colour quality and chemical composition of rainbow trout (*Oncorhynchus mykiss*)**
Cagiltay F., Erkan N., Ulusoy S., SELCUK A., Ozden Ö.
IRANIAN JOURNAL OF FISHERIES SCIENCES, vol.14, no.3, pp.687-698, 2015 (SCI-Expanded)
21. **THE PHYSICO-CHEMICAL PROPERTIES OF EDIBLE PROTEIN FILMS**
Ogur S., Erkan N.
ITALIAN JOURNAL OF FOOD SCIENCE, vol.27, no.1, 2015 (SCI-Expanded)
22. **RESIDUE CONTAMINATION LEVELS AND PHYSICO-CHEMICAL PROPERTIES OF CULTURED SEA BASS (*DICENTRARCHUS LABRAX*) AND SEA BREAM (*SPARUS AURATA*) FROM TURKEY**
Cagiltay F., Erkan N., Kaplan M., Ulusoy Ş., Tosun D., Buke E., Selcuk A., Ozden O.
FRESENIUS ENVIRONMENTAL BULLETIN, no.6, pp.1366-1374, 2014 (SCI-Expanded)
23. **Residue contamination levels and physico chemical properties of cultured sea bass *dicentrarchus labrax* and sea bream *sparus aurata* from Turkey**
Çağiltay F., Erkan N., Kaplan M., Ulusoy Ş., Tosun D. D., Büke E., Selçuk A., Özden Ö.
FRESENIUS ENVIRONMENTAL BULLETIN, vol.23, no.6, pp.1366-1374, 2014 (SCI-Expanded)
24. **The effect of edible coating on the quality of smoked fish**
Dursun S., Erkan N.
Italian Journal of Food Science, vol.26, no.4, pp.370-382, 2014 (SCI-Expanded)
25. **The Effect of Thyme and Garlic Oil on the Preservation of Vacuum-Packaged Hot Smoked Rainbow Trout (*Oncorhynchus mykiss*)**
Erkan N.
FOOD AND BIOPROCESS TECHNOLOGY, vol.5, no.4, pp.1246-1254, 2012 (SCI-Expanded)
26. **Effect of combined application of plant extract and vacuum packaged treatment on the quality of hot smoked rainbow trout**
Erkan N., Ulusoy S., Tosun S. Y.
JOURNAL FUR VERBRAUCHERSCHUTZ UND LEBENSMITTELSICHERHEIT-JOURNAL OF CONSUMER PROTECTION AND FOOD SAFETY, vol.6, no.4, pp.419-426, 2011 (SCI-Expanded)
27. **Chemical composition of the frog legs (*Rana ridibunda*)**
Çağiltay F., Erkan N., Tosun D. D., Selçuk A.
Fleischwirtschaft, vol.26, no.5, pp.78-81, 2011 (SCI-Expanded)
28. **Effect of High Hydrostatic Pressure (HHP) Treatment on Physicochemical Properties of Horse Mackerel (*Trachurus trachurus*)**
Erkan N., Uretener G., ALPAS H., Selçuk A., Ozden O., BUZRUL S.
FOOD AND BIOPROCESS TECHNOLOGY, vol.4, no.7, pp.1322-1329, 2011 (SCI-Expanded)
29. **Iodine content of cooked and processed fish in Turkey**
Erkan N.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.46, no.8, pp.1734-1738, 2011 (SCI-Expanded)
30. **The effect of different high pressure conditions on the quality and shelf life of cold smoked fish**
Erkan N., Uretener G., ALPAS H., Selçuk A., Ozden O., BUZRUL S.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.12, no.2, pp.104-110, 2011 (SCI-Expanded)
31. **Seasonal Micro- and Macro-Mineral Profile and Proximate Composition of Oyster (*Ostrea edulis*) Analyzed by ICP-MS**
Erkan N., Ozden O., Ulusoy S.

- FOOD ANALYTICAL METHODS, vol.4, no.1, pp.35-40, 2011 (SCI-Expanded)
32. **The use of thyme and laurel essential oil treatments to extend the shelf life of bluefish (*Pomatomus saltatrix*) during storage in ice**
Erkan N., Tosun Ş. Y., Ulusoy S., Uretener G.
JOURNAL FÜR VERBRAUCHERSCHUTZ UND LEBENSMITTELSICHERHEIT-JOURNAL OF CONSUMER PROTECTION AND FOOD SAFETY, vol.6, no.1, pp.39-48, 2011 (SCI-Expanded)
33. **A preliminary study of amino acid and mineral profiles of important and estimable 21 seafood species**
Ozden O., Erkan N.
BRITISH FOOD JOURNAL, vol.113, pp.457-469, 2011 (SCI-Expanded)
34. **Antimicrobial effects of additives on vacuum packaged hot smoked fish Effects of sage and grape seed oils on microbial growth and quality in hot-smoked sea bream fillets**
Erkan N., Tosun S. Y., Alakavuk D. U., Ulusoy S.
FLEISCHWIRTSCHAFT, vol.91, no.7, pp.92-98, 2011 (SCI-Expanded)
35. **Effect of Frying, Grilling, and Steaming on Amino Acid Composition of Marine Fishes**
Erkan N., Ozden O., Selçuk A.
JOURNAL OF MEDICINAL FOOD, vol.13, no.6, pp.1524-1531, 2010 (SCI-Expanded)
36. **Determination of mineral composition in three commercial fish species (*Solea solea*, *Mullus surmuletus*, and *Merlangius merlangus*)**
Ozden O., Erkan N., Ulusoy S.
ENVIRONMENTAL MONITORING AND ASSESSMENT, vol.170, pp.353-363, 2010 (SCI-Expanded)
37. **Nucleotide degradation products of gamma-irradiated sea bream (*Sparus aurata*) stored in ice**
ÖZOĞUL F., Ozden O., ÖZOĞUL Y., Erkan N.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.45, no.11, pp.2290-2296, 2010 (SCI-Expanded)
38. **The effects of gamma-irradiation on the nucleotide degradation compounds in sea bass (*Dicentrarchus labrax*) stored in ice**
ÖZOĞUL F., Ozden O., ÖZOĞUL Y., Erkan N.
FOOD CHEMISTRY, vol.122, no.3, pp.789-794, 2010 (SCI-Expanded)
39. **Changes in the physicochemical properties of high pressure treated rainbow trout**
Erkan N., ALPAS H., Uretener G., SELÇUK A., BUZRUL S.
ARCHIV FÜR LEBENSMITTELHYGIENE, vol.61, no.5, pp.183-188, 2010 (SCI-Expanded)
40. **Amino Acid and Vitamin Composition of Raw and Cooked Horse Mackerel**
Erkan N., Selçuk A., Ozden Ö.
FOOD ANALYTICAL METHODS, vol.3, no.3, pp.269-275, 2010 (SCI-Expanded)
41. **Study on the behavior of the trace metal and macro minerals in *Mytilus galloprovincialis* as a bioindicator species: the case of Marmara Sea, Turkey**
Özden O., Ulusoy S., Erkan N.
JOURNAL FÜR VERBRAUCHERSCHUTZ UND LEBENSMITTELSICHERHEIT-JOURNAL OF CONSUMER PROTECTION AND FOOD SAFETY, vol.5, pp.407-412, 2010 (SCI-Expanded)
42. **Impacts of gamma radiation on nutritional components of minimal processed cultured sea bass (*Dicentrarchus labrax*)**
Ozden O., Erkan N.
IRANIAN JOURNAL OF FISHERIES SCIENCES, vol.9, no.2, pp.265-278, 2010 (SCI-Expanded)
43. **Effect of high pressure (HP) on the quality and shelf life of red mullet (*Mullus surmelutus*)**
Erkan N., Uretener G., ALPAS H.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.11, no.2, pp.259-264, 2010 (SCI-Expanded)
44. **Effects of high pressure treatment on physicochemical characteristics of fresh sea bass (*Dicentrarchus labrax*)**
Erkan N., Uretener G., ALPAS H.
JOURNAL FÜR VERBRAUCHERSCHUTZ UND LEBENSMITTELSICHERHEIT-JOURNAL OF CONSUMER PROTECTION

- AND FOOD SAFETY, vol.5, no.1, pp.83-89, 2010 (SCI-Expanded)
45. **The effect of high hydrostatic pressure on the microbiological, chemical and sensory quality of fresh gilthead sea bream (*Sparus aurata*)**
Erkan N., Uretener G.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.230, no.4, pp.533-542, 2010 (SCI-Expanded)
46. **Effect of essential oils treatment on the frozen storage stability of chub mackerel fillets**
Erkan N., Bilen G.
JOURNAL FÜR VERBRAUCHERSCHUTZ UND LEBENSMITTELSICHERHEIT-JOURNAL OF CONSUMER PROTECTION AND FOOD SAFETY, vol.5, no.1, pp.101-110, 2010 (SCI-Expanded)
47. **KEEPING QUALITY OF DIFFERENT PACKAGED SALTED ATLANTIC BONITO "LAKERDA"**
Erkan N., Tosun Ş. Y., Alakavuk D. U., Ulusoy S.
JOURNAL OF FOOD BIOCHEMISTRY, vol.33, no.5, pp.728-744, 2009 (SCI-Expanded)
48. **Trace mineral profiles of the bivalve species *Chamelea gallina* and *Donax trunculus***
Ozden O., Erkan N., DEVAL M. C.
FOOD CHEMISTRY, vol.113, no.1, pp.222-226, 2009 (SCI-Expanded)
49. **Seasonal variations in the macronutrient mineral and proximate composition of two clams (*Chamelea gallina* and *Donax trunculus*)**
Ozden O., Erkan N., Ulusoy S.
INTERNATIONAL JOURNAL OF FOOD SCIENCES AND NUTRITION, vol.60, no.5, pp.402-412, 2009 (SCI-Expanded)
50. **LEVELS OF TRACE ELEMENTS IN COMMERCIALY IMPORTANT FISH, CRUSTACEANS AND MOLLUSKS FROM ISTANBUL FISH MARKET**
Erkan N., Ozden O., Ulusoy S.
FRESENIUS ENVIRONMENTAL BULLETIN, vol.18, pp.1307-1311, 2009 (SCI-Expanded)
51. **Effects of modified atmosphere and vacuum packaging on inhibition of *Listeria monocytogenes* and quality in hot-smoked rainbow trout fillets**
Erkan N., Tosun S. Y., Özden Ö., Ulusoy S.
ARCHIV FÜR LEBENSMITTELHYGIENE, vol.60, no.1, pp.23-29, 2009 (SCI-Expanded)
52. **Quality assessment of whole and gutted sardines (*Sardina pilchardus*) stored in ice**
Erkan N., Oezden Ö.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.43, no.9, pp.1549-1559, 2008 (SCI-Expanded)
53. **Comparison of biochemical composition of three aqua cultured fishes (*Dicentrarchus labrax*, *Sparus aurata*, *Dentex dentex*)**
Ozden O., Erkan N.
INTERNATIONAL JOURNAL OF FOOD SCIENCES AND NUTRITION, vol.59, pp.545-557, 2008 (SCI-Expanded)
54. **The effects of modified atmosphere and vacuum packaging on quality of chub mackerel**
Erkan N., Ozden O., İNUĞUR M.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.42, no.11, pp.1297-1304, 2007 (SCI-Expanded)
55. **The changes of fatty acid and amino acid compositions in sea bream (*Sparus aurata*) during irradiation process**
Erkan N., Oezden O.
RADIATION PHYSICS AND CHEMISTRY, vol.76, no.10, pp.1636-1641, 2007 (SCI-Expanded)
56. **Preservation of iced refrigerated sea bream (*Sparus aurata*) by irradiation: microbiological, chemical and sensory attributes**
Oezden O., Inugur M., Erkan N.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.225, pp.797-805, 2007 (SCI-Expanded)
57. **Effect of different dose gamma radiation and refrigeration on the chemical and sensory properties and microbiological status of aqua cultured sea bass (*Dicentrarchus labrax*)**
Ozden O., İNUĞUR M., Erkan N.
RADIATION PHYSICS AND CHEMISTRY, vol.76, no.7, pp.1169-1178, 2007 (SCI-Expanded)

58. **Freshness and quality of aquacultured sea bass (*Dicentrarchus labrax*) and sea bream (*Sparus aurata*) stored in ice**
Erkan N.
ARCHIV FUR LEBENSMITTELHYGIENE, vol.58, no.3, pp.98-106, 2007 (SCI-Expanded)
59. **Proximate composition and mineral contents in aqua cultured sea bass (*Dicentrarchus labrax*), sea bream (*Sparus aurata*) analyzed by ICP-MS**
Erkan N., Ozden O.
FOOD CHEMISTRY, vol.102, no.3, pp.721-725, 2007 (SCI-Expanded)
60. **Effect of psychrophilic bacteria to estimate fish quality**
Mol S., Erkan N., Üçok D., Tosun S. Y.
JOURNAL OF MUSCLE FOODS, vol.18, no.1, pp.120-128, 2007 (SCI-Expanded)
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2. **Gıdalarda Plastik Problemi**
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5. **Microplastic pollution in wild and aquacultured Mediterranean mussels in Turkey**
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2. **Su Ürünleri ve Beslenme**
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4. **Su Ürünleri Satıcılarının El Kitabı "Su Ürünleri Kaynaklı Gıdaların Beslenmemizdeki Yeri ve Önemi"**
Şengör G., Erkan Özden N.
Other, pp.1-16, 2001

Academic and Administrative Experience

2024 - Continues	Vice Dean	Istanbul University, Faculty Of Aquatic Sciences, Department Of Fisheries And Seafood Processing Technology
2023 - Continues	Member of the Senate	Istanbul University, Faculty Of Aquatic Sciences, Department Of Fisheries And Seafood Processing Technology
2023 - Continues	Head of Department	Istanbul University, Faculty Of Aquatic Sciences, Department Of Fisheries And Seafood Processing Technology
2019 - Continues	Head of Department	Istanbul University, Faculty Of Aquatic Sciences, Department Of Fisheries And Seafood Processing Technology
2016 - Continues	Bölüm Akademik Teşvik Değerlendirme Komisyonu Üyesi	Istanbul University, Faculty Of Aquatic Sciences, Department Of Fisheries And Seafood Processing Technology
2014 - Continues	Board Member	İstanbul Üniversitesi, Institute of Graduate Studies In Sciences
2014 - Continues	Fakülte Yönetim Kurulu Üyesi	Istanbul University, Faculty Of Aquatic Sciences, Department Of Fisheries And Seafood Processing Technology
2011 - Continues	Fakülte Kurulu Üyesi	Istanbul University, Faculty Of Aquatic Sciences, Department Of Fisheries And Seafood Processing Technology
2017 - 2020	Vice Dean	Istanbul University, Faculty Of Aquatic Sciences, Department Of Fisheries And Seafood Processing Technology
2015 - 2017	Vice Dean	İstanbul Üniversitesi, Su Ürünleri Fakültesi
2007 - 2013	Fakülte Yönetim Kurulu Üyesi	Istanbul University, Faculty Of Aquatic Sciences, Department Of Fisheries And Seafood Processing Technology

Courses

Biyokimya, Undergraduate, 2023 - 2024

Gıda Mikrobiyolojisi, Undergraduate, 2023 - 2024

Biyokimya, Undergraduate, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013

Su Ürünleri İşleme ve Muhafazasındaki Alet, Ekipman ve Makinalar , Doctorate, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016

Su Ürünlerinde Hazır Yemek (Catering) Üretim Teknolojileri , Doctorate, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009, 2007 - 2008, 2006 - 2007

Bilimsel Araştırma Teknikleri ve Yayın Etiği, Postgraduate, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017

Su Ürünlerinde Alternatif İşleme ve Muhafaza Teknikleri, Doctorate, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2015 - 2016

Su Ürünleri İşleme ve Analizi Laboratuvarlarında Kalite Esasları , Postgraduate, 2023 - 2024, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009, 2007 - 2008

Gıda Kimyası, Undergraduate, 2023 - 2024

Su Ürünleri- Besin Kimyası, Undergraduate, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009, 2007 - 2008, 2006 - 2007, 2005 - 2006, 2004 - 2005

Food Microbiology and Food Biochemistry, Undergraduate, 2022 - 2023, 2021 - 2022, 2020 - 2021

Su Ürünleri Besin Mikrobiyolojisi, Undergraduate, 2019 - 2020, 2018 - 2019, 2017 - 2018, 2016 - 2017, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009, 2007 - 2008, 2006 - 2007, 2005 - 2006, 2004 - 2005

İşleme Alet ve Ekipmanları, Doctorate, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009, 2007 - 2008, 2006 - 2007, 2005 - 2006

Su Ürünleri İleri İşleme Teknikleri , Doctorate, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009, 2007 - 2008, 2006 - 2007

Su Ürünleri İşleme Teknolojisi, Undergraduate, 2007 - 2008, 2006 - 2007, 2005 - 2006, 2004 - 2005

Advising Theses

Erkan Özden N., Taze ve Dondurulmuş Su Ürünlerinde Mikroplastik Riskinin İncelenmesi, Doctorate, İ.CAN(Student), Continues

Erkan Özden N., Akuatik gıda kaynaklarının gıda güvencesi açısından değerlendirilmesi , Postgraduate, M.KAPIKIRAN(Student), Continues

Erkan Özden N., Dumanlanmış Balıkların Kalite ve Raf Ömrü Üzerine Yenilebilir Protein Film Kaplamannın Etkisi, Doctorate, S.Dursun(Student), 2012

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Erkan Özden N., Antimikrobiyal Madde İçeren Yenilebilir Filmlerin Dumanlanmış Balğın Kalitesine Etkisi, Postgraduate, S.Akçay(Student), 2012

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Erkan Özden N., Yüksek Hidrostatik Basınç Uygulamasının Balık Kalitesi ve Raf Ömrü Üzerine Etkisi, Postgraduate, G.Üretener(Student), 2009

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Research Areas

Food Science, Food Chemistry, Food Microbiology, Food Regulations and Quality Control, Food Toxicology, Food Hygiene and Sanitation, Food Additives, Food Biochemistry, Food Technology, Food Biotechnology, Aquaculture Products Technology, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Food Packaging