

NURAY ERKAN ÖZDEN

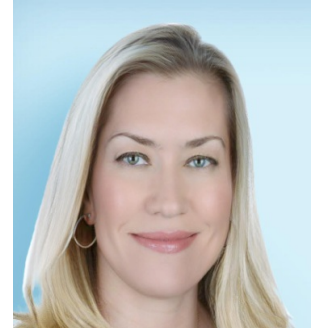
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Learning Knowledge

Doctorate 1996 - 2002	İstanbul Üniversitesi, Institute of Graduate Studies In Sciences, Avlama Ve İşleme Teknolojisi Bölümü/İşleme Teknolojisi Abd, Turkey
Post Graduate 1994 - 1996	İstanbul Üniversitesi, Institute of Graduate Studies In Sciences, Avlama Ve İşleme Teknolojisi Bölümü/İşleme Teknolojisi Abd, Turkey
Under Graduate 1990 - 1994	İstanbul Üniversitesi, 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

Post Graduate, Pişirilmeye Hazır Midye (*Mytilus galloprovincialis* LAMARCK, 1819) Ürünlerinin Dondurularak

Academic Titles / Tasks

Professor 2017 - Continues	Istanbul University, Faculty of Aquatic Sciences, Department of Fisheries and Seafood Processing Technology
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Professor 2011 - 2017	Istanbul University, Su Ürünleri Fakültesi, Su Ürünleri Avlama Ve İşleme Teknolojisi
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Supported Projects

1. 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
2. ERKAN ÖZDEN N., ÖZDEN Ö., Project Supported by Higher Education Institutions, Gıda Takviyesi Balık Yağlarının Omega Üç İçeriğinin İncelenmesi, 2016 - 2019
3. ERKAN ÖZDEN N., ÖZDEN Ö., Project Supported by Higher Education Institutions, Aktif paketlemenin işlenmiş balık ürünlerinin kalitesine etkisi, 2017 - 2018
4. ERKAN ÖZDEN N., ÖZDEN Ö., Project Supported by Higher Education Institutions, Ambalaj Geçirgenliğinin İşlenmiş Balık Ürünlerinin Dayanım Ömrüne Etkisi, 2016 - 2018
5. ERKAN ÖZDEN N., ÖZDEN Ö., Project Supported by Higher Education Institutions, Toxic Metal Risk in Imported Fishes Sold in Istanbul Hypermarkets, 2017 - 2017
6. ÖZDEN Ö., ERKAN ÖZDEN N., KAPLAN M., Project Supported by Higher Education Institutions, Pesticides in Aquaculture Fishes from Feed to Meat, 2017 - 2017
7. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Füme alabalık ürünlerinin kalitesinde ambalajın etkisi, 2015 - 2017
8. 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
9. ÖZDEN Ö., ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Eicosapentaenoic Acid and Docosahexaenoic Acid Ratio Between Aquaculture and Wild Fishes, 2016 - 2016
10. ERKAN ÖZDEN N., ÖZDEN Ö., Project Supported by Higher Education Institutions, Assessment of health risks associated with trace toxic metals from fish consumption in childbearing age women, 2016 - 2016
11. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, THE EFFECT OF OXYGEN ABSORBER ON THE SHELF LIFE AND QUALITY OF SALTED-DRIED FISH, 2015 - 2015
12. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Doğal antioksidan katkılı polisakkarit bazlı film uygulamasının balık kalitesine etkisi, 2013 - 2015
13. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, The selenium content of smoked, salted, dried, marinated and cooked fishes, 2014 - 2014
14. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Bioactive protein based coatings to control Listeria monocytogenes on hot-smoked rainbow trout fillets, 2013 - 2013
15. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Gluten kaplamanın sıcak dumanlanmış balık filetolarında Salmonella inhibisyonunda etkisi, 2012 - 2013
16. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Dumanlanmış balık filetolarında E.coli inhibisyonunda gluten bazlı kaplamaların etkisi, 2011 - 2013
17. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, EFFECTS OF STOCK DENSITY TEXTURE, FAT

- CONTENT AND FATTY ACID COMPOSITION OF RAINBOW TROUT (*Oncorhynchus mykiss*), 2012 - 2012
18. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, BALIK MUHAFAZASINDA IŞINLAMA, YENİLEBİLİR FİLM ve YÜKSEK BASINÇ UYGULAMALARI, 2012 - 2012
 19. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Dumanlanmış Balığın Kalitesinde Aljinat Kaplamanın Etkisi, 2010 - 2012
 20. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Antimikrobiyal Madde İçeren Yenilebilir Filmlerin Dumanlanmış Balığın Kalitesine Etkisi, 2010 - 2012
 21. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Dumanlanmış Balıkların Kalite ve Raf Ömrü Üzerine Yenilebilir Protein Film Kaplamanın Etkisi, 2009 - 2012
 22. Alpas H., Erkan N., TUBITAK Project, Yüksek sıvı basınç (YSB) uygulamasının su ürünlerinin kalite parametreleri ve raf ömrü üzerine etkisi, 2009 - 2012
 23. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Farklı işleme ve pişirme işleminin balık ürünlerinde selenyum ve iyot alınma etkisi, 2011 - 2011
 24. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, IODINE CONTENT OF RAW AND COOKED FISH SPECIES CONSUMED IN TURKEY, 2011 - 2011
 25. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Farklı stok yoğunluklarında beslenen alabalıkların tekstür kalitesinin incelenmesi, 2010 - 2011
 26. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Effect of combined application of essential oil and vacuum packaged treatment on the quality and shelf life of hot smoked rainbow trout, 2010 - 2010
 27. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Pişirme işleminin balıkta aminoasit ve vitamin kaybına etkisinin incelenmesi, 2009 - 2010
 28. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, İstridyenin iz element kompozisyonunda mevsimsel değişiklikler, 2009 - 2009
 29. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Yüksek hidrostatik basınç uygulamasının balık kalitesi ve raf ömrü üzerine etkisi, 2007 - 2009
 30. ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, MACRO AND MICRO MINERAL PROFILES OF EIGHT FISH SPECIES FROM TURKEY, 2008 - 2008
 31. 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
 32. Varlık C., Erkan N., Metin S., TUBITAK Project, Su Ürünlerinin Kalitesi Üzerine Koruyucu Katkı Maddelerinin Etkisi, 2000 - 2001

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

1. **Nutritional Composition and heavy Metal Concentrations in *Sardinella maderensis* (Lowe, 1838) obtained from the Mauritanian fisheries**
Erkan N., CAN TUNÇELLİ İ., ÖZDEN Ö., Uren S.
JOURNAL OF APPLIED ICHTHYOLOGY, vol.36, pp.906-911, 2020 (Journal Indexed in SCI)
2. **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., Parıldar S., Erkan N.
JOURNAL OF APPLIED ICHTHYOLOGY, vol.36, no.6, pp.912-917, 2020 (Journal Indexed in SCI)
3. **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 (Journal Indexed in SCI)
4. **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 (Journal Indexed in SCI)
5. **Microbiological and chemical quality of different types of salted pearl mullet (*Chalcalburnus tarichi***

Pallas, 1811)

Ogur S., Erkan N.

JOURNAL OF FOOD SAFETY, 2019 (Journal Indexed in SCI)

6. **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. , Alakavuk D. U. , Ulusoy S., Erkan N.
JOURNAL OF FOOD SAFETY, vol.38, no.1, 2018 (Journal Indexed in SCI)
7. **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 (Journal Indexed in SCI)
8. **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 (Journal Indexed in SCI)
9. **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 (Journal Indexed in SCI)
10. **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 (Journal Indexed in SCI)
11. **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, pp.117-122, 2015 (Journal Indexed in SCI)
12. **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 (Journal Indexed in SCI)
13. **THE PHYSICO-CHEMICAL PROPERTIES OF EDIBLE PROTEIN FILMS**
Ogur S., Erkan N.
ITALIAN JOURNAL OF FOOD SCIENCE, vol.27, no.1, 2015 (Journal Indexed in SCI)
14. **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 S., Tosun D., Buke E., Selcuk A., Ozden O.
FRESENIUS ENVIRONMENTAL BULLETIN, vol.23, pp.1366-1374, 2014 (Journal Indexed in SCI)
15. **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 (Journal Indexed in SCI)
16. **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 (Journal Indexed in SCI)
17. **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 (Journal Indexed in SCI)

18. **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, pp.1322-1329, 2011 (Journal Indexed in SCI)
19. **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 (Journal Indexed in SCI)
20. **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 (Journal Indexed in SCI)
21. **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 (Journal Indexed in SCI)
22. **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, pp.35-40, 2011 (Journal Indexed in SCI)
23. **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 (Journal Indexed in SCI)
24. **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 (Journal Indexed in SCI)
25. **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 (Journal Indexed in SCI)
26. **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 (Journal Indexed in SCI)
27. **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, pp.2290-2296, 2010 (Journal Indexed in SCI)
28. **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 (Journal Indexed in SCI)
29. **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, pp.183-188, 2010 (Journal Indexed in SCI)
30. **Study on the behavior of the trace metal and macro minerals in *Mytilus galloprovincialis* as a bioindicator species: the case of Marmara Sea, Turkey**
Oezden O., Ulusoy S., Erkan N.
JOURNAL FÜR VERBRAUCHERSCHUTZ UND LEBENSMITTELSICHERHEIT-JOURNAL OF CONSUMER PROTECTION

- AND FOOD SAFETY, vol.5, pp.407-412, 2010 (Journal Indexed in SCI)
31. **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 (Journal Indexed in SCI)
 32. **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 (Journal Indexed in SCI)
 33. **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 (Journal Indexed in SCI)
 34. **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 (Journal Indexed in SCI)
 35. **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 (Journal Indexed in SCI)
 36. **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 (Journal Indexed in SCI)
 37. **KEEPING QUALITY OF DIFFERENT PACKAGED SALTED ATLANTIC BONITO "LAKERDA"**
Erkan N., Tosun S. Y. , Alakavuk D. U. , Ulusoy S.
JOURNAL OF FOOD BIOCHEMISTRY, vol.33, no.5, pp.728-744, 2009 (Journal Indexed in SCI)
 38. **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 (Journal Indexed in SCI)
 39. **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 (Journal Indexed in SCI)
 40. **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. , Oezden Ö., Ulusoy S.
ARCHIV FÜR LEBENSMITTELHYGIENE, vol.60, no.1, pp.23-29, 2009 (Journal Indexed in SCI)
 41. **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, pp.402-412, 2009 (Journal Indexed in SCI)
 42. **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 (Journal Indexed in SCI)
 43. **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 (Journal Indexed in SCI)
44. **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 (Journal Indexed in SCI)
45. **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 (Journal Indexed in SCI)
46. **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 (Journal Indexed in SCI)
47. **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 (Journal Indexed in SCI)
48. **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 (Journal Indexed in SCI)
49. **Effect of psychrophilic bacteria to estimate fish quality**
Mol S., Erkan N., Uecok D., Tosun S. Y.
JOURNAL OF MUSCLE FOODS, vol.18, no.1, pp.120-128, 2007 (Journal Indexed in SCI)
50. **Sensory, chemical, and microbiological attributes of sea bream (*Sparus aurata*): Effect of washing and ice storage**
Erkan N.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.10, no.3, pp.421-434, 2007 (Journal Indexed in SCI)
51. **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 (Journal Indexed in SCI)
52. **Determination of organotin contaminations in mussel (*Mytilus galloprovincialis*)**
Erkan N., KRUSE R., OEZDEN Ö.
DEUTSCHE LEBENSMITTEL-RUNDSCHAU, vol.102, no.8, pp.378-380, 2006 (Journal Indexed in SCI)
53. **Effect of different packing methods on the shelf life of marinated rainbow trout**
Ozden O., Erkan N.
ARCHIV FUR LEBENSMITTELHYGIENE, vol.57, no.3, pp.69-75, 2006 (Journal Indexed in SCI)
54. **Spoilage and shelf life of sardines (*Sardina pilchardus*) packed in modified atmosphere**
Erkan N., Ozden O., Alakavuk D., Yildirim Ş. Y., İNUĞUR M.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.222, pp.667-673, 2006 (Journal Indexed in SCI)
55. **Determination of algal toxins in mussels**
Ozden O., ERKAN N., HELLE N., SCHUTT A.
ARCHIV FUR LEBENSMITTELHYGIENE, vol.57, no.1, pp.17-22, 2006 (Journal Indexed in SCI)
56. **Gutted effect on quality and shelf-life of sea bream stored in ice**
Erkan N., Üçok Alakavuk D., Tosun Ş. Y., Özden Ö.
Fleischwirtschaft, vol.86, no.6, pp.105-110, 2006 (Journal Indexed in SCI Expanded)
57. **Gutted and un-gutted sea bass (*Dicentrarchus labrax*) stored in ice: Influence on fish quality and shelf-life**
Erkan N., Ozden O.

- INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.9, no.2, pp.331-345, 2006 (Journal Indexed in SCI)
58. **Effect of washing with tap water on the quality of sea bass**
Erkan N., Alakavuk D., Tosun S. Y., Ozden O.
FLEISCHWIRTSCHAFT, vol.86, pp.111-116, 2006 (Journal Indexed in SCI)
59. **Gutted effect on quality and shelf-life of sea bream stored in ice**
ERKAN N., Alakavuk D., Tosun Y., Ozden O.
FLEISCHWIRTSCHAFT, vol.86, no.6, pp.105-110, 2006 (Journal Indexed in SCI)
60. **Changes in quality characteristics during cold storage of shucked mussels (*Mytilus galloprovincialis*) and selected chemical decomposition indicators**
Erkan N.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.85, no.15, pp.2625-2630, 2005 (Journal Indexed in SCI)
61. **Determination of bisphenol A diglycidyl ether (BADGE) in canned fish in oil from the Turkish market**
ERKAN N., HELLE N., Ozden O.
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Other Publications

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Other, pp.1-153, 2008

2. **Balık ve Çocuk**

Erkan N., Mol S., Özden Ö.

Other, pp.1-17, 2007

3. **Su Ürünleri Satıcılarının El Kitabı "Su Ürünleri Kaynaklı Gıdaların Beslenmemizdeki Yeri ve Önemi"**

Şengör G., Erkan Özden N.

Other, pp.1-16, 2001

Professional Experience

2019 - Continues	Head of Department	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	Board Member	İstanbul Üniversitesi, Faculty of Aquatic Sciences, Balıkçılık Ve Su Ürünleri İşleme Teknolojisi
2017 - 2020	Vice Dean	Istanbul University, Faculty Of Aquatic Sciences, Balıkçılık Ve Su Ürünleri İşleme Teknolojisi
2015 - 2017	Vice Dean	İstanbul Üniversitesi, Su Ürünleri Fakültesi
2007 - 2013	Fakülte Yönetim Kurulu Üyesi	Istanbul University

Courses

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

Bilimsel Araştırma Teknikleri ve Yayın Etiği, Post Graduate, 2017 - 2018, 2018 - 2019, 2019 - 2020, 2020 - 2021

Food Microbiology and Food Biochemistry, Under Graduate, 2020 - 2021

Biyokimya, Under Graduate, 2012 - 2013, 2013 - 2014, 2014 - 2015, 2015 - 2016, 2016 - 2017, 2017 - 2018, 2018 - 2019, 2019 - 2020

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

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

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

Su Ürünleri İşleme ve Muhafazasındaki Alet, Ekipman ve Makinalar , Doctorate, 2006 - 2007, 2007 - 2008, 2008 - 2009, 2009 - 2010, 2010 - 2011, 2011 - 2012, 2012 - 2013, 2013 - 2014, 2014 - 2015, 2016 - 2017

Su Ürünleri İşleme ve Analizi Laboratuarlarında Kalite Esasları , Post Graduate, 2004 - 2005, 2006 - 2007

Su Ürünleri İşleme ve Analizi Laboratuarlarında Kalite Esasları , Post Graduate, 2005 - 2006

Advising Theses

ERKAN ÖZDEN N., Dumanlanmış Balıkların Kalite ve Raf Ömrü Üzerine Yenilebilir Protein Film Kaplamanın Etkisi, Doctorate, S.Dursun(Student), 2012

ERKAN ÖZDEN N., Antimikrobiyal Madde İçeren Yenilebilir Filmlerin Dumanlanmış Balığın Kalitesine Etkisi, Post Graduate, S.Akçay(Student), 2012

ERKAN ÖZDEN N., Dumanlanmış Balığın Kalitesinde Aljinat Kaplamanın Etkisi, Post Graduate, M.Yeşiltaş(Student), 2012

ERKAN ÖZDEN N., Yüksek Hidrostatik Basınç Uygulamasının Balık Kalitesi ve Raf Ömrü Üzerine Etkisi, Post Graduate, G.Üretener(Student), 2009

ERKAN ÖZDEN N., Dondurulmuş Balığın Kalitesinde Doğal Antioksidanların Etkisi, Post Graduate, G.Bilen(Student), 2009

Research Areas

Seafood, 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