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International Researcher IDs

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Publons / Web Of Science ResearcherID: P-9508-2015

ScopusID: 35619760100

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Learning Knowledge

Doctorate
1996 - 1999

Istanbul University, Institute of Graduate Studies In Sciences, Su Ürünleri Avlama
Ve İşleme Teknolojisi Anabilim Dalı, Turkey

Postgraduate
1994 - 1995

Istanbul University, Institute of Graduate Studies In Sciences, Su Ürünleri Avlama
Ve İşleme Teknolojisi Anabilim Dalı, Turkey

Undergraduate
1989 - 1993

Istanbul University, Su Ürünleri Fakültesi, Turkey

Foreign Languages

German, B2 Upper Intermediate

English, B1 Intermediate

Certificates, Courses and Trainings

Quality Management, TS EN ISO 9001 Kalite Yönetim Sistemi Dökümantasyon Eğitimi, TSE İstanbul Personel ve Sistem Belgelendirme Müdürlüğü, 2010

Quality Management, Proseslerin Yönetimi, Etkileşimi ve İyileştirme Teknikleri Eğitimi, TSE İstanbul Personel ve Sistem Belgelendirme Müdürlüğü, 2010

Quality Management, TS EN ISO 9001 Kalite Yönetim Sistemi Temel Eğitimi, TSE İstanbul Personel ve Sistem Belgelendirme Müdürlüğü, 2010

Dissertations

Doctorate, Süperkritik Akışkan Ekstraksiyon Yöntemiyle Balıklardan Çoklu Doymamış Yağ Asitleri Ekstraktının Eldesi, Istanbul University, Institute of Graduate Studies In Sciences, Su Ürünleri Avlama Ve İşleme Teknolojisi Anabilim Dalı, 1999

Postgraduate, Sardalya Balığının, *Sardina pilchardus* (Walbaum, 1792) Soğukta Depolanması Sırasında Yağında Oluşan Bozulmaların Belirlenmesi, Istanbul University, Institute of Graduate Studies In Sciences, Su Ürünleri Avlama Ve İşleme Teknolojisi Anabilim Dalı, 1995

Academic Titles / Tasks

Professor 2017 - Continues	Istanbul University, Faculty Of Aquatic Sciences, Department Of Fisheries And Seafood Processing Technology
Professor 2009 - 2017	Istanbul University, Su Ürünleri Avlama Ve İşleme Teknolojisi
Associate Professor 2004 - 2009	Istanbul University, Su Ürünleri Fakültesi, Su Ürünleri Avlama Ve İşleme Teknolojisi
Assistant Professor 2001 - 2004	Istanbul University, Su Ürünleri Fakültesi, Su Ürünleri Avlama Ve İşleme Teknolojisi

Supported Projects

- ÖZDEN Ö., MAMMADOVA A., Project Supported by Higher Education Institutions, Mentha pulegiumdan ZnO Nanopartiküllerin Biyosentezi ve Gıda Güvenliği Bakımından Antibakteriyal Etkinliğinin Değerlendirilmesi, 2023 - Continues
- 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
- DOĞRUYOL BAYAR H., MOL TOKAY S., ULUSOY Ş., COŞANSU AKDEMİR S., ÖZDEN Ö., Project Supported by Higher Education Institutions, Trabzon hurması ayva yaprağı ve atkuyruğu bitkisinden farklı çözenlerle elde edilen ekstraktların balık etindeki bazı patojen bakterilerin termal ölüm kinetiklerine etkisi, 2021 - 2024
- Özden Ö., Erkan N., Doğruyol Bayar H., Can Tunçelli İ., Ortaboy Sezer S., Project Supported by Higher Education Institutions, Denizel Yetiştiricilik Kaynaklı Ürünlerin Gıda Güvenliği Yönünden Değerlendirilmesi, 2020 - 2023
- 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
- ÖNCÜL M. O., OKYAR A., SARIDOĞAN E., KARA M., KORUL O., PELDEK M., ÖZDEMİR H., KAYIKCI S., KARA TIKTIKLAR H., KÖSE S., et al., Project Supported by Higher Education Institutions, İstanbul Üniversitesi Araştırma Alt Yapısı Geliştirme ve Sürekliliği desteği, 2018 - 2021
- Özden Ö., TUBITAK Project, Determination of Antimicrobial and Antioxidant Effects of Extracts Obtained from Sea Lettuce (*Ulva lactuca* Linnaeus, 1753), 2018 - 2020
- 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
- ERKAN ÖZDEN N., ÖZDEN Ö., Project Supported by Higher Education Institutions, Gıda Takviyesi Balık Yağlarının Omega Üç İçeriğinin İncelenmesi, 2016 - 2019

10. ERKAN ÖZDEN N., ÖZDEN Ö., Project Supported by Higher Education Institutions, Aktif paketlemenin işlenmiş balık ürünlerinin kalitesine etkisi, 2017 - 2018
11. ÖZDEN Ö., Project Supported by Higher Education Institutions, Orkinos Balıklarının Yağ Asitleri Profiline Belirlenmesi, 2016 - 2018
12. ERKAN ÖZDEN N., ÖZDEN Ö., Project Supported by Higher Education Institutions, Ambalaj Geçirgenliğinin İşlenmiş Balık Ürünlerinin Dayanım Ömrüne Etkisi, 2016 - 2018
13. ÖZDEN Ö., FP7 Project, ENVIGUARD - Development of a biosensor technology for environmental monitoring and disease prevention in aquaculture ensuring food safety, 2013 - 2018
14. ÖZDEN Ö., Project Supported by Higher Education Institutions, Toxic Metal Risk in Imported Fishes Sold in Istanbul Hypermarkets, 2017 - 2017
15. ÖZDEN Ö., ERKAN ÖZDEN N., KAPLAN M., Project Supported by Higher Education Institutions, Pesticides in Aquaculture Fishes from Feed to Meat, 2017 - 2017
16. ÖZDEN Ö., OLLEE B. A., Project Supported by Higher Education Institutions, İşlenmiş Alabalık Yumurtasının Raf Ömrüne Farklı Katkı Maddelerinin Etkisi, 2016 - 2017
17. 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
18. ÖZDEN Ö., ERKAN ÖZDEN N., Project Supported by Higher Education Institutions, Eicosapentaenoic Acid and Docosahexaenoic Acid Ratio Between Aquaculture and Wild Fishes, 2016 - 2016
19. ULUSOY Ş., PÄPKE O., ÖZDEN Ö., Project Supported by Higher Education Institutions, Some Pesticides Found in Horse mackerel Trachurus sp and Their Potential Health Risk, 2016 - 2016
20. 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
21. ÖZDEN Ö., Project Supported by Higher Education Institutions, Yetiştiricilik Yoluyla Elde Edilen Balıkların Yağ Asitleri Profillerinin Belirlenmesi, 2015 - 2016
22. ÖZDEN Ö., Project Supported by Higher Education Institutions, İthal Edilen Balık Türlerinde Ağır Metal Düzeyinin İncelenmesi, 2012 - 2015
23. ÖZDEN Ö., Project Supported by Higher Education Institutions, Modelling of 4-Hexylresorcinol residue level in meat of shrimp, 2011 - 2011
24. Erkan N., Metin S., Baygar T., Özden Ö., TUBİTAK Project, Vakum Paketlenmiş Marine Balıkların Kalitesinin Belirlenmesinde Yağ Asitleri ve Aminoasit Bileşimindeki Değişimlerin İncelenmesi, 2000 - 2001

Awards

1. ÖZDEN Ö., Uluslararası Bilime Katkı Ödülü, İstanbul Üniversitesi Bilimsel Araştırma Koordinasyon Birimi, May 2014
2. TAHSİN E., ÖZDEN Ö., uluslararası bilime katkı ödülü, istanbul üniversitesi, December 2013
3. ÖZDEN Ö., Uluslararası Bilime Katkı Ödülü, İstanbul Üniversitesi Bilimsel Araştırma Projeleri Koordinasyon Birimi, April 2012
4. ÖZDEN Ö., Uluslararası Bilimsel Yayınlar Teşviği, TUBİTAK, November 2011
5. ÖZDEN Ö., NASIR S., Uluslararası Bilime Katkı Ödülü, İstanbul Üniversitesi Bilimsel Araştırma Projeleri Koordinasyon Birimi, April 2011
6. ÖZDEN Ö., Uluslararası Bilime Katkı Ödülü, TUBİTAK, December 2010
7. ÖZDEN Ö., Uluslararası Bilimsel Yayınlar Teşviği, TUBİTAK, May 2010
8. ÖZDEN Ö., Uluslararası Bilime Katkı Ödülü, İstanbul Üniversitesi Bilimsel Araştırma Projeleri Koordinasyon Birimi, April 2009
9. ÖZDEN Ö., Uluslararası Bilime Katkı Ödülü, İstanbul Üniversitesi Bilimsel Araştırma Projeleri Koordinasyon Birimi, April 2008

Scholarships

Araştırma Bursu, Official Institutions of Foreign Countries, 2000 - Continues

Araştırma Bursu, Other International Organizations, 1998 - Continues

Jury Memberships

Doctorate, Doktora Hürri Üyeliği, Süleyman Demirel Üniversitesi, Fen Bilimleri Enstitüsü, February, 2013

Associate Professor Exam, Jüri Üyeliği, İstanbul Üniversitesi, October, 2012

Published journal articles indexed by SCI, SSCI, and AHCI

- 1. Biomarker responses of Mediterranean mussels (*Mytilus galloprovincialis*, Lamarck 1819) regarding marine mucilage in the Sea of Marmara**
DAĞSUYU E., Tuncelli I. C., Yanardag R., Erkan N., ÖZDEN Ö., ÜÇÖK D., TOSUN Ş. Y., DOĞRUYOL BAYAR H., ULUSOY Ş., Mol S.
JOURNAL OF EXPERIMENTAL MARINE BIOLOGY AND ECOLOGY, vol.576, 2024 (SCI-Expanded)
- 2. Examination of toxic element levels in seafood from aquaculture and associated risks for European consumers**
Özden Ö., Erkan N., Doğruiyol H., Ortaboy S., Can Tunçelli İ.
AQUACULTURE, vol.585, 2024 (SCI-Expanded)
- 3. Evaluation of biotoxins and toxic metal risks in mussels from the Sea of Marmara following marine mucilage**
Doğruiyol 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)
- 4. 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)
- 5. Assessment of health risks due to toxic metals in demersal fish captured from Saros and Edremit Bays, Northern Aegean Sea**
Dogruiyol H., Erkan N., Özden Ö., Can Tunçelli İ., Karakulak F. S.
ENVIRONMENTAL SCIENCE AND POLLUTION RESEARCH, vol.30, pp.111357-111368, 2023 (SCI-Expanded)
- 6. Evaluation of Rainbow Trout and Meagre Fillets as Novel Ready-To-Eat Products**
Can Tunçelli İ., Özden Ö.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.32, no.4, pp.373-383, 2023 (SCI-Expanded)
- 7. Content and economic evaluation of omega-3 fatty acid nutritional supplements**
Erkan Özden N., Can Tunçelli İ., Özden Ö.
JOURNAL OF FOOD AND NUTRITION RESEARCH, vol.62, no.1, pp.14-25, 2023 (SCI-Expanded)
- 8. Nutritional Composition and heavy Metal Concentrations in *Sardinella maderensis* (Lowe, 1838) obtained from the Mauritanian fisheries**
Erkan N., CAN TUNÇELİ İ., ÖZDEN Ö., Uren S.
JOURNAL OF APPLIED ICHTHYOLOGY, vol.36, no.6, pp.906-911, 2020 (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. 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)

11. **Comparison of three different fish species from the Marmara Sea to fulfill daily EPA and DHA needs**
Ozden Ö., Dogruyol H.
Iranian Journal of Fisheries Sciences, vol.19, pp.125-135, 2020 (SCI-Expanded)
12. **Toxic metal risk with fish consumption for women of childbearing age**
Erkan N., Ozden O.
JOURNAL OF FOOD SAFETY AND FOOD QUALITY-ARCHIV FÜR LEBENSMITTELHYGIENE, vol.68, pp.62-68, 2017 (SCI-Expanded)
13. **Organochlorine pesticide and polychlorinated biphenyl levels of horse mackerel (*Trachurus* sp.) caught from Marmara Sea coastal sites**
Ulusoy Ş., Ozden Ö., Paepke O.
JOURNAL OF THE MARINE BIOLOGICAL ASSOCIATION OF THE UNITED KINGDOM, vol.97, pp.401-407, 2017 (SCI-Expanded)
14. **Distribution of OCPs and PCBs in Mussels (*Mytilus galloprovincialis*) from the Marmara Sea Coastal Sites**
Ulusoy S., Ozden O., PAPKE O.
BULLETIN OF ENVIRONMENTAL CONTAMINATION AND TOXICOLOGY, vol.97, no.2, pp.191-197, 2016 (SCI-Expanded)
15. **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)
16. **Effects of stock density on texture-colour quality and chemical composition of rainbow trout (*Oncorhynchus mykiss*)**
Çağiltay F., Erkan N., Ulusoy S., SELCUK A., Ozden Ö.
IRANIAN JOURNAL OF FISHERIES SCIENCES, vol.14, no.3, pp.687-698, 2015 (SCI-Expanded)
17. **Effects of stock density on texture-colour quality and chemical composition of rainbow trout (*Oncorhynchus mykiss*)**
Çağiltay F., Erkan N., Ulusoy Ş., Özden Ö.
IRANIAN JOURNAL OF FISHERIES SCIENCES, vol.14, no.3, pp.687-698, 2015 (SCI-Expanded)
18. **SURVEY OF INHIBITION OF LISTERIA MONOCYTOGENES IN HOT-SMOKED RAINBOW TROUT FILLETS FOR FOOD SAFETY**
Tosun S. Y., Ozden O.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.38, no.1, pp.338-346, 2014 (SCI-Expanded)
19. **Mathematical modelling of 4-hexylresorcinol residue to ensure consumer safety**
SELCUK A., Ozden O.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.6, no.4, pp.425-429, 2014 (SCI-Expanded)
20. **Chemical composition of wild and cultured marsh frog (*Rana ridibunda*)**
ÇAĞILTAY F., Erkan N., Selcuk A., ÖZDEN Ö., Devrim Tosun D., ULUSOY Ş., Atanasoff A.
Bulgarian Journal of Agricultural Science, vol.20, no.5, pp.1250-1254, 2014 (SCI-Expanded)
21. **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)
22. **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., Buke E., Selcuk A., Ozden O.
FRESENIUS ENVIRONMENTAL BULLETIN, no.6, pp.1366-1374, 2014 (SCI-Expanded)
23. **Monitoring Programme on Toxic Metal in Bluefish (*Pomatomus saltatrix*), Anchovy (*Engraulis encrasicolus*) and Sardine (*Sardina pilchardus*) from Istanbul, Turkey: Levels and Estimated Weekly Intake**
Ozden O.

- BULLETIN OF ENVIRONMENTAL CONTAMINATION AND TOXICOLOGY, vol.90, no.5, pp.542-551, 2013 (SCI-Expanded)
24. **The Effects of Gamma Irradiation on the Biogenic Amine Formation in Sea Bream Stored in Ice**
ÖZOĞUL F., Ozden O.
FOOD AND BIOPROCESS TECHNOLOGY, vol.6, no.5, pp.1343-1349, 2013 (SCI-Expanded)
25. **Levels of Selected Metals in Albacore (Thunnus alalunga, Bonnaterre, 1788) from the Eastern Mediterranean**
Mol S., Ozden O., Karakulak S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.21, no.2, pp.111-117, 2012 (SCI-Expanded)
26. **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)
27. **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)
28. **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)
29. **Preservation of Stuffed Mussels at 4 degrees C in Modified Atmosphere Packaging**
Ulusoy S., Ozden O.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.20, no.3, pp.319-330, 2011 (SCI-Expanded)
30. **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)
31. **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)
32. **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)
33. **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)
34. **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)
35. **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)
36. **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)
37. **Trace Metal Contents in Fish Species from Ataturk Dam Lake (Euphrates, Turkey)**

- Mol S., Ozden O., Oymak S. A.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.10, no.2, pp.209-213, 2010 (SCI-Expanded)
38. **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)
39. **Seasonal differences in the trace metal and macrominerals in shrimp (*Parapenaeus longirostris*) from Marmara Sea**
Ozden O.
ENVIRONMENTAL MONITORING AND ASSESSMENT, vol.162, pp.191-199, 2010 (SCI-Expanded)
40. **Micro, macro mineral and proximate composition of Atlantic bonito and horse mackerel: a monthly differentiation**
Ozden O.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.45, no.3, pp.578-586, 2010 (SCI-Expanded)
41. **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)
42. **AMINO ACID AND VITAMIN LOSS OF COOKED HORSE MACKEREL**
Erkan N., Selcuk A., Ozden O.
ANNALS OF NUTRITION AND METABOLISM, vol.55, pp.450, 2009 (SCI-Expanded)
43. **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)
44. **EFFECT OF PROCESSING ON CHEMICAL COMPOSITION OF SEA SNAIL (*RAPANA VENOSA*, VALENCIENNES, 1846)**
Ozden O., Arslan G.
ANNALS OF NUTRITION AND METABOLISM, vol.55, pp.451, 2009 (SCI-Expanded)
45. **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)
46. **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)
47. **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)
48. **STUDY OF SEASONAL HEAVY METAL AND MACRONUTRIENT MINERAL PROFILE OF MUSSELS (*Mytilus galloprovincialis*) USING INDUCTIVELY COUPLED PLASMA MASS SPECTROMETRY METHODS**
Ozden O.
FRESENIUS ENVIRONMENTAL BULLETIN, vol.17, pp.1300-1306, 2008 (SCI-Expanded)
49. **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)
50. **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)

51. **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)
52. **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)
53. **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)
54. **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)
55. **Determination of organotin contaminations in mussel (*Mytilus galloprovincialis*)**
Erkan N., KRUSE R., OEZDEN Ö.
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10. **Examination of EPA and DHA Content of Fish Oils As Food Additive**
Erkan N., Özden Ö.
65th Anniversary Scientific Conference with International Participation, Plovdiv, Bulgaria, 11 - 13 October 2018, pp.2
11. **Examination of EPA and DHA levels in sea bass and sea bream in terms of food consumption**
Özden Ö., Erkan N., Can İ.
65th Anniversary Scientific Conference with International Participation "Food Science, Engineering and Technology - 2018", Plovdiv, Bulgaria, 11 - 13 October 2018, vol.1, pp.20
12. **DELICATE PRODUCTS BY COMBINED PROCESSING METHODS FROM RAINBOW TROUT**
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13. **Mercury risk levels for consumer in gurnard fish species from Marmara sea**
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Nutricon Food Quality & Safety, Health & Nutrition, Ohrid, Macedonia, 13 - 15 June 2018, pp.96
14. **TAZE VE İŞLENMİŞ SU ÜRÜNLERİNDE TÜKETİCİ GÜVENLİĞİ VE AMBALAJ**
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Tüm Ürün, Kap ve Ambalaj Standartları Sempozyumu, İstanbul, Turkey, 6 - 07 December 2017, pp.93-98
15. **KURUTULMUŞ VE TUZLANMIŞ SU ÜRÜNLERİNİN DÜNYA VE TÜRKİYE PAZARLARINDAKİ YERİ VE TÜKETİCİ TERCİHLERİ**

- Özden Ö., Can İ., Varlık C., Erkan N.
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16. **Pesticides in Aquaculture Fishes from Feed to Meat**
Özden Ö., Erkan N., Kaplan M.
46. Deutsche Lebensmittelchemikertag, Würzburg, Germany, 25 - 27 September 2017, pp.131
17. **Toxic Metal Risk in Imported Fishes Sold in Istanbul Hypermarkets**
Özden Ö., Erkan N.
46. Deutscher Lebensmittelchemikertag, Würzburg, Germany, 25 - 27 September 2017, pp.130
18. **Farklı Depolama Solüsyonlarının Palamut Lakerdasının Kalitesi Üzerine Etkileri**
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19. ULUSAL SU ÜRÜNLERİ SEMPOZYUMU, Sinop, Turkey, 12 - 15 September 2017, pp.7
19. **Jelatinin Kaynağı ve İdentifikasyonunun Önemi**
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20. **Some pesticides found in Horse Mackerel (Trachurus sp.) and their potential health risk**
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21. **Determination of chemical composition and growth performance of common frog (Rana ridibunda Pallas, 1771) fed with commercially formulated pelleted carp feeds**
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22. **Enviguard: Development of a biosensor technology for environmental monitoring and disease prevention in aquaculture ensuring food safety**
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23. **Eicosapentaenoic Acid and Docosahexaenoic Acid Ratio Between Aquaculture and Wild Fishes**
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24. **Karadeniz Bölgesine Has Geleneksel Hamsi Yemeklerinin Tüketime Hazır Ürün Olarak Değerlendirilmesi**
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18. Ulusal Su Ürünleri Sempozyumu, İzmir, Turkey, 1 - 04 September 2015, pp.291
25. **The effect of active vacuum packaging on quality Retention of hot- smoked rainbow trout**
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26. **Meat Quality Comparison of Pangasius (Pangasius hypophthalmus Sauvage,1878) Cultured Intensively and Semi-Intensively**
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27. **Pesticides in Seafood of Marmara Sea**
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28. **Effectiveness of different concentration and time application of 4-hexylresorcinol in inhibiting melanosis in raw and cooked shrimp**
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• 8th International CIGR International Technical Symposium on "Advanced Food Processing and Quality Management", China, 1 - 04 November 2013, pp.261
29. **Health risks of toxic metals in the commercial fishes from Turkey**
ÖZDEN Ö.
29th International Conference on environmental Geochemistry and Health, France, 1 - 04 July 2013, pp.66

30. **Effect of Stock Density on Protein Quality of Rainbow Trout *Oncorhynchus mykiss***
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31. **The Effects Of Rosemary On The Chemical Composition Of Rainbow Trouts**
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7.International Conference of Agricultural Engineering CIGR-AgEng2012 , Valencia, Spain, 8 - 12 July 2012
33. **Situation of Pesticides in Seafood of Turkey**
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International Conference of Agricultural Engineering CIGR-AgEng, Valencia, Spain, 8 - 12 July 2012, pp.1689
34. **Heavy metal levels in fish species from the golden horn,Turkey**
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7. International Conference of Agricultural Engineering CIGR-AgEng2012, Valencia, Spain, 8 - 12 July 2012, pp.39
35. **Determiation of Growth Performance and Chemical Compisition of Common Frog (*Rana ridibunda*) Fed With Common Bottle Fly Maggots (*Lucilia sericata*)**
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Interbational Scientific Conference Stara Zagora, Bulgaria, 1 - 04 June 2012, pp.12
36. **Sinek Larvalarıyla Beslenen Su Kurbağasının (*Rana ridibunda*) Büyüme Performansı ve Besin Kompozisyonun Belirlenmesi**
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22st International Scientific Conference, Bulgaria, 1 - 04 June 2012, pp.3
37. **Determiation of Amino Acid Composition in Commercially Important Freshwater Fish Species from Atatürk Dam Lake, Turkey**
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6th Central European Congress of Food, Serbia And Montenegro, 1 - 04 May 2012, pp.213
38. **Effects of Different Dosse Gamma Radiation on the Extension of the Shelf Life of Sea Bass (*Dicentrarchus labrax*) in Cold Storage**
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International Congree Advenced Nonthermal Processing in food Technology: Effects on Quality of Food and Beverages (ANPFT 2012), Turkey, 1 - 04 May 2012, pp.247
39. **Toxic Elements Profiles of the Anchovy and Sardine(*Engraulis encrasicolus* and *Sardina pilchardus*)**
ÖZDEN Ö.
40. Deutscher Lebensmittelchemikertag, Germany, 1 - 04 September 2011, pp.62
40. **Effects of Sodium Lactate, Modified Atmosphere and Vacuum Packing on Inhibition of *Listeria monocytogenes* Growth in Hot-Smoked Rainbow Trout Fillets.**
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The 9th Asian Fisheries and Aquaculture Forum. , Shanghai, China, 21 - 25 April 2011
41. **Effects of sodium lactate, modified atmosphere and vacuum packing on inhibition of *Listeria monocytogenes* growth in hot-smoked rainbow trout fillets**
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Asian Fisheries Society, Shanghai, China, 1 - 04 April 2011, pp.356
42. **Dumanlanmış Balıklara İnokule Edilmiş *Listeria monocytogenes*'in Farklı Uygulamalarla İnhibisyonunun İncelenmesi**
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2. Ulusal Alabalık Sempozyumu, Karaman, Turkey, 6 - 08 July 2010
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44. **Amino Acid and Vitamin Loss of Cooked Horse Mackerel**
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19. International Congress of Nutrition, Bangkok, Thailand, 4 - 09 October 2009, pp.122
45. **Risk associated to molluscs consumption in Turkey and in the world?**
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46. **Study on the behavior of the trace metals in *Mytilus galloprovincialis* as a bioindicator species: the case of Bosphorus Marmara Sea, Turkey**
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7 th International Conference on Molluscan Shellfish Safety, Nantes, France, 14 - 19 June 2009, pp.180
47. **Seasonal Variations in trace metal composition of oyster**
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48. **Modified atmosphere packaging (MAP) of stuffed mussel**
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7 th International Conference on Molluscan Shellfish Safety, Nantes, France, 14 - 19 June 2009, pp.217
49. **Effects of modified atmosphere and vacuum packaged on inhibition of *Listeria monocytogenes* and quality in hot smoked**
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I. International Congress of Seafood Technology, İzmir, Turkey, 18 - 21 May 2008
50. **Levels of Toxic Metals in 12 Species of Commercially Important Crustaceans and Mollusks from the Aegean, Marmara and Black Sea.**
ÖZDEN Ö., ERKAN N., ULUSOY Ş.
AQUACULTURE EUROPE 2008 - "Resource Management" Organized by the European Aquaculture Society and hosted by the Polish Fisheries Association., Krakow, Poland, 15 - 18 September 2008, pp.494
51. **Trace Metals of Eight Fish Species From Turkey**
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52. **Effects of Modified Atmosphere and Vacuum Packaged on Inhibition of *Listeria Monocytogenes* and Quality in Hot Smoked Rainbow Trout Fillets**
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I. International Congress of Seafood Technology, İzmir, Turkey, 18 - 21 May 2008, pp.288-289
53. **Effects of modified atmosphere and vacuum packaged on inhibition of *Listeria monocytogenes* and quality in hot smoked rainbow trout fillets**
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I. International Congress of Seafood Technology, İzmir, Turkey, 18 - 21 May 2008, pp.288-289
54. **Seasonal Comporation of Heavy Metal Bioaccumulation in Two Bivalve Species (*Chamelea gallina* and *Donax trunculus*) in the Sea of Marmara, Turkey**
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Deutsche Veterinärmedizinische Gesellschaft e.V. Arbeitsgebiet Lebensmittelhygiene, 48. Arbeitstagung des Arbeitsgebiet Lebensmittelhygiene,, Garmisch-Partenkirchen, Germany, 25 - 28 September 2007, pp.105
55. **Entwicklung sensorischer Qualitätskriterien für Doraden (*Sparus aurata*)**
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Deutsche Veterinärmedizinische Gesellschaft e.V. Arbeitsgebiet Lebensmittelhygiene, 45. Arbeitstagung des Arbeitsgebiet Lebensmittelhygiene, Garmisch-Partenkirchen, Germany, 27 - 30 September 2004, pp.25
56. **Hygienekriterien bei Fischmarinaedn vor und nach der Lagerung mit Chemischen Analysen**
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Deutsche Veterinärmedizinische Gesellschaft e.V. Arbeitsgebiet Lebensmittelhygiene, 44. Arbeitstagung des Arbeitsgebiet Lebensmittelhygiene,, Garmisch-Partenkirchen, Germany, 29 September - 02 October 2003, pp.15
57. **Menschlicher Agens für die Hygiene an der Grössten Fischhalle des Türkischen Fischmarkts**

ÖZDEN Ö., ERKAN N., OZEL S., AYVAZ Ö.

Deutsche Veterinärmedizinische Gesellschaft e.V. Arbeitsgebiet Lebensmittelhygiene, 43. Arbeitstagung des Arbeitsgebiet Lebensmittelhygiene, Garmisch-Partenkirchen, Germany, 24 - 27 September 2002, pp.9

58. **Qualitäts-Bestimmung an Fischmarinaden mit Veränderungen des Aminosäuren und Fettsäuren-Musters**

ÖZDEN Ö., ERKAN ÖZDEN N., BAYGAR T., MOL TOKAY S.

31. Deutscher Lebensmittelchemikertag, Germany, 1 - 04 September 2002, pp.92

59. **Fatty Acid Compositions of Flathead Grey Mullet (*Mugil cephalus*, L. 1758) Fillet, Raw and Beeswaxed Caviar Oils**

ŞENGÖR G. F., ERKAN ÖZDEN N., ÖZDEN Ö., Aksoy H. A., Tüter M.

World Conference and Exhibition on Oilseed and Edible, Industrial, and Specialty Oils: Sources, Processing, By-Products, Utilization and Feed Formulations, Applications and Functionality, Turkey, 1 - 04 August 2002, pp.26

60. **Seasonal Changes in The Fatty Acid Composition of *Engraulis encrasicolus***

MOL TOKAY S., BAYGAR T., ÖZDEN Ö., ERKAN ÖZDEN N., VARLIK C., KARAALÍ A., KAPLAN M.

DFG-52nd International Congress and Expo, Germany, 1 - 04 September 1998, pp.391

Other Publications

1. **Türkiye'nin Geleneksel İşlenmiş Su Ürünleri 'Kaybolan Değerler'**
Ulusoy Ş., Özden Ö.
Other, pp.75-80, 2011
2. **Su Ürünleri ve Beslenme**
Özden Ö., Mol S., Erkan N.
Other, pp.1-153, 2008
3. **Balık ve Çocuk**
Erkan N., Mol S., Özden Ö.
Other, pp.1-17, 2007

Expert Reports

1. **TC İSTANBUL ANADOLU 4. ASLİYE TİCARET MAHKEMESİ SAYIN BAŞKANLIĞI'NA,**
KARAKULAK F. S., ÖZDEN Ö., Doğan Y.
İSTANBUL ANADOLU 4. ASLİYE TİCARET MAHKEMESİ, pp.9, İstanbul, 2015

Academic and Administrative Experience

2014 - Continues	Head of Department	Istanbul University, Faculty Of Aquatic Sciences, Department of Fisheries and Seafood Processing Technology
2020 - 2023	Vice Dean	Istanbul University, Faculty Of Aquatic Sciences, Department of Fisheries and Seafood Processing Technology
2011 - 2014	Head of Department	İstanbul Üniversitesi, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü
2011 - 2014	Head of Department	İstanbul Üniversitesi, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü
2011 - 2013	Board Member	İstanbul Üniversitesi, Su Ürünleri Fakültesi
2009 - 2012	Vice Dean	İstanbul Üniversitesi, Su Ürünleri Fakültesi

2005 - 2008

Head of Department

İstanbul Üniversitesi, Su Ürünleri Fakültesi, Su Ürünleri Avlama Ve İşleme Teknoloji

Courses

Su Ürünlerinde Gıda Güvenlik Sistemleri, Postgraduate, 2020 - 2021, 2011 - 2012
Seafood Safety and Quality Control, Undergraduate, 2019 - 2020
Avrupa Birliği İlişkileri ve Su Ürünlerinin Gıda Mevzuatındaki Yeri, Doctorate, 2020 - 2021, 2012 - 2013
Uzmanlık Alan Dersi, Postgraduate, 2012 - 2013, 2011 - 2012
Seminer, Doctorate, 2012 - 2013
Uzmanlık Alan Dersi, Doctorate, 2012 - 2013, 2011 - 2012
Su Ürünlerinde Kalite Kontrol, Undergraduate, 2012 - 2013, 2011 - 2012
Su Ürünlerinde Organik ve İnorganik Kontaminantların Önemi, Postgraduate, 2011 - 2012
Su Ürünlerinde Modern Analiz Teknikleri, Postgraduate, 2012 - 2013

Advising Theses

Özden Ö., Evaluation of the staff knowledge levels in professional kitchens on seafood safety, Postgraduate, G.TAŞPINAR(Student), 2019
Özden Ö., Investigation of antimicrobial and antioxidant effects of extracts obtained from sea lettuce (*Ulva lactuca* Linnaeus, 1753), Doctorate, Y.Orhan(Student), 2019
Özden Ö., Application of different processing techniques to cultured fish and determination of their quality, Postgraduate, İ.CAN(Student), 2018
Özden Ö., Effect of different additives on the shelf life of processed trout eggs, Postgraduate, B.Aaishah(Student), 2017
Özden Ö., Gelatine production from cultured fish waste and determination of quality, Postgraduate, Y.ORHAN(Student), 2014
Özden Ö., Determination and evaluation of some pesticides in horse mackerel and mussels, regarding food safety, Doctorate, Ş.ULUSOY(Student), 2014
Özden Ö., A survey on the inhibition of inoculated *Listeria monocytogenes* with several applications on smoked fish, Doctorate, Ş.Yasemin(Student), 2010
Özden Ö., A study on the effect of 4-hexylresorcinol treatment for prevention of enzymatic browning in shrimps, Postgraduate, A.Selçuk(Student), 2010
Özden Ö., Effect of different processing methods on the nutritional composition of sea snail (*Rapana venosa*, Valenciennes, 1846), Postgraduate, G.ARSLAN(Student), 2009
Özden Ö., Modified atmosphere packaging of stuffed mussel, Postgraduate, Ş.ULUSOY(Student), 2008
Özden Ö., Effect of application of ionizing radiation on the quality and shelf life of fresh fish, Postgraduate, M.İNÜĞÜR(Student), 2006

Patent

Özden Ö., Tosun D. D., Orhan Y., Sucul ortam başlangıç yemi ve üretim teknolojisi, Patent, CHAPTER B Implementation of Operations; Transport, The Invention Registration Number: TR 2014 12182 B , Standard Registration, 2017

Activities in Scientific Journals

Gıda, Editor, 2018 - Continues
Aquatic Research, Assistant Editor/Section Editor, 2018 - Continues
Aquatic Sciences and Engineering, Assistant Editor/Section Editor, 2018 - Continues

Food and Health, Assistant Editor/Section Editor, 2018 - Continues
Turkish Journal of Aquatic Sciences, Assistant Editor/Section Editor, 2016 - 2017
Journal of Food and Health Science, Assistant Editor/Section Editor, 2014 - 2017
Journal of Aquaculture Engineering and Fisheries Research, Editor, 2014 - 2017
e-Journal of FisheriesSciences.com (elektronik), Editor, 2007 - 2016

Scientific Refereeing

Project Supported by Higher Education Institutions, June 2016
Crustaceana, SCI Journal, January 2016
Food Control , SCI Journal, October 2015
International Journal of Food Science and Technology, SCI Journal, January 2015
Project Supported by Higher Education Institutions, January 2015
TUBITAK Project, May 2014
Journal of Food Safety, SCI Journal, October 2013
TUBITAK Project, October 2013
Project Supported by Higher Education Institutions, September 2013
Food Chemistry, SCI Journal, April 2013
Iranian Journal of Fisheries Sciences , SCI Journal, February 2012
TUBITAK Project, February 2010
International Journal of Food Science and Technology, SCI Journal, March 2008
Project Supported by Higher Education Institutions, February 2008
International Journal of Food Sciences and Nutrition Project, SCI Journal, January 2008
African Journal of Food Science, Other Indexed Journal, November 2007
Project Supported by Higher Education Institutions, April 2005
Turkish Journal of Veterinary and Animal Sciences, SCI Journal, August 2002
Turkish Journal of Veterinary and Animal Sciences, SCI Journal, June 2002

Metrics

Publication: 204
Citation (WoS): 1393
Citation (Scopus): 1636
H-Index (WoS): 21
H-Index (Scopus): 23

Congress and Symposium Activities

The 7th World Fisheries Congress, Busan, Attendee, Pusan, South Korea, 2016
XVII. Ulusal Su Ürünleri Sempozyumu, Attendee, İzmir, Turkey, 2015
15th EuChemMS International Conference on Chemistry and the Environment, Attendee, Leipzig, Germany, 2015
3rd International Symposium International Meeting on Packaging Material / Bioproduct Interactions (MATBIM 2015), Attendee, Zaragoza, Spain, 2015
8th International CIGR International Technical Symposium on "Advanced Food Processing and Quality Management", Attendee, Guangzhou, China, 2013
TÜBİTAK Gıda Enstitüsü Çalıştayı, Attendee, Gebze/Kocaeli, Turkey, 2013
29th International Conference on environmental Geochemistry and Health, Attendee, Toulouse, France, 2013
Sinop İli Değerleri, Attendee, Sinop, Turkey, 2013

- AQUA 2012, EAS and World Aquaculture Society, Attendee, Prag, Czech Republic, 2012
- International Conference of Agricultural Engineering, CICR-Ageng 2012, Attendee, Valencia, Spain, 2012
- International Scientific Conference, 2012, Attendee, Stara Zagora, Bulgaria, 2012
- 6th Central European Congress on Food, Attendee, Novi Sad, Serbia And Montenegro, 2012
- ANPFT 2012, Advanced Non-thermal Processing in Food Technology: Effects on Quality and Shelf Life of Food and Beverages, Attendee, İzmir, Kuşadası, Turkey, 2012
- XVI. Ulusal Su Ürünleri Sempozyumu, Attendee, Antalya, Turkey, 2011
- 40. Deutscher Lebensmittelchemikertag, Attendee, Halle, Germany, 2011
- 57 th International Congress of Meat Science and Technology, Attendee, Ghent, Belgium, 2011
- 9 th Asian Fisheries and Aquaculture Forum, Attendee, Şahghai, China, 2011
- 3rd European Public Health Conference, Attendee, Amsterdam, Netherlands, 2010
- Ulusal Akademik Yayıncılık 2010, Attendee, Ankara, Turkey, 2010
- 51. Arbeitstagung des Arbeitsgebiet Lebensmittelhygiene, Attendee, Garmisch-Partenkirchen, Germany, 2010
- 2. Ulusal Alabalık Sempozyumu, Attendee, Karaman Ermenek, Turkey, 2010
- 5 th Central European Congress on Food, Attendee, Bratislava, Slovakia, 2010
- Elektronik Yayıncılık ve Dergi İzleme Sistemleri Çalıştayı, Attendee, Ankara, Turkey, 2009
- International Congress of Nutrition, Attendee, Bangkok, Thailand, 2009
- XV. Ulusal Su Ürünleri Sempozyumu, Attendee, Rize, Turkey, 2009
- 7 th International Conference on Molluscan Shellfish Safety, Attendee, Nantes, France, 2009
- Middle East and North Africa Animal Wealth Research Conference under the theme of Future of Animal Wealth, Attendee, Kahire, Egypt, 2008
- Aquaculture Europe 08, Attendee, Krakow, Poland, 2008
- 1st International Congress of Seafood Technology, Attendee, İzmir, Turkey, 2008
- 48. Arbeitstagung des Arbeitsgebiet Lebensmittelhygiene, Attendee, Garmisch-Partenkirchen, Germany, 2007
- 47. Arbeitstagung des Arbeitsgebiet Lebensmittelhygiene, Attendee, Garmisch-Partenkirchen, Germany, 2006
- 1. Türkiye Su Ürünleri ve Kültür Balıkçılığı seminerleri, Attendee, Mersin, Turkey, 2006
- Euro Food Chem XIII, Attendee, Hamburg, Germany, 2005
- 35. Deutscher Lebensmittelchemikertag, Attendee, Hamburg, Germany, 2005
- 45. Arbeitstagung des Arbeitsgebiet Lebensmittelhygiene, Attendee, Garmisch-Partenkirchen, Germany, 2004
- 44. Arbeitstagung des Arbeitsgebiet Lebensmittelhygiene, Attendee, Garmisch-Partenkirchen, Germany, 2003
- 43. Arbeitstagung des Arbeitsgebiet Lebensmittelhygiene, Attendee, Garmisch-Partenkirchen, Germany, 2002
- 31. Deutscher Lebensmittelchemikertag, Attendee, Frankfurt, Germany, 2002
- DGF 53rd International Congress and Expo, Attendee, Würzburg, Germany, 2000
- DGF 52nd International Congress and Expo, Attendee, Megdeburg, Germany, 1998
- IX. Ulusal Su Ürünleri Sempozyumu, Attendee, Isparta Eğirdir, Turkey, 1997

Research Areas

Agricultural Sciences, Seafood, Seafood Processing Technologies, Food Engineering, Food Science, Food Chemistry, Food Regulations and Quality Control, Food Hygiene and Sanitation, Food Technology, Aquaculture Products Technology, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Food Packaging, Chemistry, Analytical Chemistry, Chromatographic Analysis, Natural Sciences, Engineering and Technology