

Asst. Prof. Turgay ÇETİNKAYA

Personal Information

Email: turgaycetinkaya@istanbul.edu.tr

Web: <https://avesis.istanbul.edu.tr/turgaycetinkaya>

International Researcher IDs

ScholarID: s1o4gW0AAAAJ

ORCID: 0000-0003-2962-1241

Publons / Web Of Science ResearcherID: AAB-8059-2021

ScopusID: 57217131568

Education Information

Doctorate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 2016 - 2023

Postgraduate, Istanbul Technical University, Kimya-Metalurji, Gıda Mühendisliği, Turkey 2014 - 2016

Undergraduate, Sakarya University, Engineering Faculty, Food Engineering, Turkey 2009 - 2014

Dissertations

Doctorate, Zein or gelatin nanofibers loaded with Au nanospheres, SnO₂ or black elderberry extract used as active and smart packaging layers for various fish fillets, Istanbul Technical University, Lisansüstü Eğitim Enstitüsü, Food Engineering, 2022

Postgraduate, Design and characterization of novel O/W/O double emulsions, Istanbul Technical University, Lisansüstü Eğitim Enstitüsü, Food Engineering, 2016

Research Areas

Biomaterials, Material Characterization, Nanomaterials, Food Chemistry, Food Microbiology, Meat, Poultry and Game Technology, Aquaculture Products Technology, Food Packaging

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Advancements in edible films for aquatic product preservation and packaging**
Gurdal A. A., Cetinkaya T.
REVIEWS IN AQUACULTURE, vol.16, pp.997-1020, 2024 (SCI-Expanded)
- II. **Effect of gamma irradiation and electrospinning applications on the physicochemical, antioxidant, and molecular properties of anthocyanin colorant obtained from black carrot pomace**
Ayseli M. T., AĞÇAM E., AKYILDIZ A., DÜNDAR B., Coskun I., Cetinkaya T.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.94, 2024 (SCI-Expanded)
- III. **Advanced nanomaterials for enhancing the shelf life and quality of seafood products**
Cetinkaya T., Wijaya W.
FOOD BIOSCIENCE, vol.59, 2024 (SCI-Expanded)
- IV. **Gelatin nanofibers with black elderberry, Au nanoparticles and SnO₂ as intelligent packaging layer used for monitoring freshness of Hake fish**

Cetinkaya T., Bildik F., Altay F., Ceylan Z.

FOOD CHEMISTRY, vol.437, 2024 (SCI-Expanded)

- V. **Nutritional and sustainability aspects of algae and fungi sources in the seafood analogs**
Karimidastjerd A., Gulsunoglu-Konuskan Z., Ersoy B., ÇETİNKAYA T., Khan Z. S., Okpala C. O. R.
Annals of Animal Science, 2024 (SCI-Expanded)
- VI. **Nanoencapsulation of saffron (*Crocus sativus* L.) extract in zein nanofibers and their application for the preservation of sea bass fillets**
Najafi Z., Cetinkaya T., Bildik F., Altay F., Şahin Yeşilçubuk N.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.163, 2022 (SCI-Expanded)
- VII. **Fabrication and characterization of zein nanofibers integrated with gold nanospheres**
Cetinkaya T., Wijaya W., Altay F., Ceylan Z.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.155, 2022 (SCI-Expanded)
- VIII. **Application of cold plasma technology in the food industry and its combination with other emerging technologies**
UÇAR Y., Ceylan Z., DURMUŞ M., TOMAR O., Cetinkaya T.
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.114, pp.355-371, 2021 (SCI-Expanded)
- IX. **A novel strategy for Au in food science: Nanof ormulation in dielectric, sensory properties, and microbiological quality of fish meat**
Cetinkaya T., Ceylan Z., Meral R., Kılıçer A., Altay F.
FOOD BIOSCIENCE, vol.41, 2021 (SCI-Expanded)
- X. **A new application with characterized oil-in-water-in-oil double emulsions: Gelatin-xanthan gum complexes for the edible oil industry**
Cetinkaya T., Altay F., Ceylan Z.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.138, 2021 (SCI-Expanded)
- XI. **Development of kafirin-based nanocapsules by electrospraying for encapsulation of fish oil**
Cetinkaya T., Mendes A. C., Jacobsen C., Ceylan Z., Chronakis I. S., Bean S. R., Garcia-Moreno P. J.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.136, 2021 (SCI-Expanded)

Articles Published in Other Journals

- I. **A systematic review on nano-delivery systems enriched with aromatic compounds: Flavor, odor, and chemical quality perspectives in fish**
Cetinkaya T., Ayseli M. T.
Food Chemistry Advances, vol.5, 2024 (Scopus)
- II. **Evaluation of intelligent packaging functions of black carrot extract-infused polyvinyl alcohol nanofibers**
Cetinkaya T.
APPLIED SURFACE SCIENCE ADVANCES, vol.19, 2024 (ESCI)
- III. **Comparison of Some Physical and Chemical Properties of Gök nar Cone Molasses and Liquid Syrups Produced in Kastamonu Region**
Cetinkaya T., Karacaoglan V., Oguzkan S. B.
KSU TARIM VE DOĞA DERGİSİ-KSU JOURNAL OF AGRICULTURE AND NATURE, no.3, 2024 (ESCI)
- IV. **Definition of textural deterioration in squid samples: Three different tools supported by microbial, visual and physico-chemical analysis**
Ceylan Z., Cetinkaya T.
SU URUNLERİ DERGİSİ, vol.38, no.3, pp.263-268, 2021 (ESCI)
- V. **Relevance of SARS-CoV-2 in food safety and food hygiene: potential preventive measures, suggestions and nanotechnological approaches**
Ceylan Z., Meral R., Cetinkaya T.
VirusDisease, vol.31, no.2, pp.154-160, 2020 (Scopus)

Books & Book Chapters

- I. **A review of the association of air pollution on pregnant health**
Ayseli M. T., ÇETİNKAYA T.
in: Diseases and Health Consequences of Air Pollution Volume 3: Air Pollution, Human Health, and the Environment, Dehghani Mohammad Hadi, Karri Rama Rao, Mohamed Hassan Salwa Kamal, Vera Teresa, Editor, Elsevier, Londrina, pp.109-144, 2024
- II. **Nanokil ve Nanokristalit**
ÇETİNKAYA T., CEYLAN Z.
in: Gıda Nanobiyoteknolojisi, Ceylan, Z, Meral R, Saygı B, Editor, Detay Yayıncılık, Ankara, pp.52-78, 2023
- III. **Sustainable water management in food and agriculture industries: preventive practices, sensory aspects, emerging concerns, and nonthermal strategies**
ÇETİNKAYA T., Ayseli M. T., Yılmaz D.
in: Water, The Environment, and the Sustainable Development Goals, Hadi Dehghani, Mohamad;Karri, Rama Rao, Tyagi, Inderjeet; Scholz, Miklas, Editor, Elsevier, Amsterdam, pp.127-156, 2023
- IV. **An Overview of Food Safety and COVID-19 Infection: Nanotechnology and Cold Plasma Applications, Immune-Boosting Suggestions, Hygienic Precautions**
CEYLAN Z., OCAK E., UÇAR Y., KARAKUŞ K., ÇETİNKAYA T.
in: Environmental and Health Management of Novel Coronavirus Disease (COVID-19), Mohammad Hadi Dehghani, Rama Rao, Karri Sharmili Roy, Editor, Elsevier Science & Technology, London, pp.325-344, 2021
- V. **Balıketi Kalitesinin Tanımlanmasında Kullanılabilecek Alternatif Yaklaşımlar**
ÇETİNKAYA T., CEYLAN Z.
in: Ziraat, Orman ve Su Ürünleri Alanında Akademik Çalışmalar - II, Bolat, Ali, Editor, Gece Kitaplığı Yayınevi, Ankara, pp.73-91, 2020
- VI. **Taramalı Elektron Mikroskopunun Nanomateryallerle İlişkisi ve Nanoteknolojik Uygulamalar İçin Önemi**
CEYLAN Z., ÇETİNKAYA T.
in: Mühendislik Alanında Akademik Çalışmalar - II, İrkin, Reyhan, Editor, Gece Kitaplığı Yayınevi, Ankara, pp.349-364, 2020

Metrics

Publication: 22

Citation (WoS): 164

Citation (Scopus): 272

H-Index (WoS): 6

H-Index (Scopus): 7