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International Researcher IDs

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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

Foreign Languages

English, B2 Upper Intermediate

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, Aquaculture Products Technology, Food Packaging

Academic Titles / Tasks

Assistant Professor, Istanbul University, Faculty Of Aquatic Sciences, Akuatik Biyoteknoloji Ve Genomik Bölümü, 2024 - Continues

Lecturer, Yalova University, Armutlu Vocational School, Food Processing, 2020 - 2024

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: Nanoformulation 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 electrospaying 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. **Innovative Food Safety Approaches and Nutraceuticals to Promote Children's Health on Future Outbreaks with the Reflection of COVID-19**
Ayseli M. T., ÇETİNKAYA T., Ayseli Y. I.
Advances in experimental medicine and biology, vol.1458, pp.349-369, 2024 (Scopus)
- IV. **Comparison of Some Physical and Chemical Properties of Göknar Cone Molasses and Liquid Syrups Produced in Kastamonu Region**
Cetinkaya T., Karacaoglan V., Oguzkan S. B.
KSU TARIM VE DOGA DERGISI-KSU JOURNAL OF AGRICULTURE AND NATURE, no.3, 2024 (ESCI)
- V. **Black Carrot Extract Containing Polyvinyl Alcohol-Based Nanofibers: Structural Characterization and Determination of Total Oxidant-Antioxidant Capacity**
ÇETİNKAYA T., Dağdeviren M. A., BAYIL OĞUZKAN S.
Uluslararası tarım araştırmalarında yenilikçi yaklaşımlar dergisi (Online), vol.7, no.4, pp.403-412, 2023 (Peer-Reviewed Journal)
- VI. **Depolama Süresince Balıketi Kalitesinde Meydana Gelen Değişimlerin Hızlı ve Yenilikçi Metotlarla Belirlenmesi**
ÇETİNKAYA T., ALTAY F., CEYLAN Z.
İğdır Üniversitesi Fen Bilimleri Enstitüsü Dergisi, no.3, pp.2030-2040, 2021 (Peer-Reviewed Journal)
- VII. **Definition of textural deterioration in squid samples: Three different tools supported by microbial, visual and physico-chemical analysis**
Ceylan Z., Cetinkaya T.
SU URUNLERI DERGISI, vol.38, no.3, pp.263-268, 2021 (ESCI)
- VIII. **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)
- IX. **Ambalajı Açıldıktan Sonra Buzdolabında Depolanan İki Farklı Tütsülenmiş Balık Ürününün Mikrobiyal Kalite Değişimlerinin Gözlenmesi**
ÇETİNKAYA T., CEYLAN Z.
Avrupa Bilim ve Teknoloji Dergisi, vol.0, no.17, pp.982-988, 2019 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Innovative Food Safety Approaches and Nutraceuticals to Promote Children's Health on Future Outbreaks with the Reflection of COVID-19**
Ayseli M. T., Çetinkaya T., Ayseli Y. İ.
in: The COVID-19 Aftermath, Advances in Experimental Medicine and Biology, Rezaei Nima, Editor, Springer Nature, Stockholm, pp.349-369, 2024
- II. **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
- III. **Nanokil ve Nanokristalit**
ÇETİNKAYA T., CEYLAN Z.
in: Gıda Nanobiyoteknolojisi, Ceylan, Z, Meral R, Saygı B, Editor, Detay Yayıncılık, Ankara, pp.52-78, 2023
- IV. **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

- V. **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
- VI. **Balıkları 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
- VII. **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

Refereed Congress / Symposium Publications in Proceedings

- I. **Characterization of Domestically Synthesized Copper Phthalocyanine Blue Pigments and Evaluation of Their Use as Colorants in Aquaculture Packaging Materials**
BAYIL OĞUZKAN S., ÇETİNKAYA T.
VI. International Agricultural, Biological & Life Science Conference, Edirne, Turkey, 18 - 20 September 2024
- II. **Physicochemical Characteristics of Astragalus Honey Obtained from Erzurum Province**
ÇETİNKAYA T., BAYIL OĞUZKAN S.
ICBASET 2024: International Conference on Basic Sciences, Engineering and Technology, Antalya, Turkey, 2 - 05 May 2024, vol.28, pp.185-190
- III. **Armutlu Yöresinde Farklı Aylarda Elde Edilen Keçi ve İnek Sütlerinin Beyaz Peynir Randımanına ve Fizikokimyasal Özelliklerine Etkisinin İncelenmesi**
ÇETİNKAYA T., KESKİN A. G., MANTOĞLU S., GÜRDAL A. A.
4th International Turkish World Engineering and Science Congress, Antalya, Turkey, 30 November - 03 December 2023, vol.1, pp.1263-1272
- IV. **Flavanoid and Phenolic Amounts of Fir Cone Syrup and Molasses**
BAYIL OĞUZKAN S., DÜVENCİ E. S., Dağdeviren M. A., ÇETİNKAYA T.
V. Balkan Agricultural Congress, Edirne, Turkey, 20 September 2023
- V. **Characterization of Zein-Based Nanofibers Containing Metal Nanoparticles for Intelligent Packaging Functions**
ÇETİNKAYA T.
5th International Black Sea Modern Scientific Research Congress, Rize, Turkey, 08 November 2023, pp.788-796
- VI. **A Sensory Observation at a House for Different Fish Species Stored at Room Temperature**
CEYLAN Z., TOMAR O., ÇAĞLAR A., ÇETİNKAYA T.
2 ND INTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Adana, Turkey, 3 - 04 June 2021, pp.142-149
- VII. **A Sensory Observation for Cold Stored Beef Steak and Norway Salmon**
CEYLAN Z., TOMAR O., ÇAĞLAR A., ÇETİNKAYA T.
2 ND INTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Adana, Turkey, 3 - 04 June 2021, pp.236-242
- VIII. **A SAMPLE OBSERVATION FOR GASTRONOMIC APPLICATIONS: INTERACTION OF LEMON OR APPLE VINEGAR ADDED OLIVE OIL WITH SEA BASS FILLET AND BEEFSTEAK**
CEYLAN Z., TOMAR O., ÇAĞLAR A., ÇETİNKAYA T.
III. BALKAN AGRICULTURAL CONGRESS, Turkey, 29 August 2021, pp.824-834
- IX. **Effects of Feed Solution Viscosity on Electropinnability of Zein With or Without Saffron**

najafi z., ÇETİNKAYA T., ŞAHİN YEŞİLÇUBUK N., ALTAY F.

International Symposium on Food Rheology, İstanbul, Turkey, 19 - 21 October 2018

X. Effect of nanofillers on plant protein based bionanocomposites for food packaging applications

ÇETİNKAYA T., ALTAY F.

6th International Seminar Modern Polymeric Materials for Environmental Applications, Krakow, Poland, 27 - 29

April 2016, vol.6, pp.35-45

Supported Projects

Çetinkaya T., Ceylan Z., Altay F., Project Supported by Higher Education Institutions, Zein or gelatin nanofibers loaded with Au nanospheres, SnO₂ or black elderberry extract used as active and smart packaging layers for various fish fillets, 2019 - 2023

Çetinkaya T., Ak T., Gürdal A. A., Keskin A. G., Mantoğlu S., Project Supported by Higher Education Institutions, INVESTIGATION THE EFFECT OF GOAT AND COW MILK OBTAINED IN DIFFERENT MONTHS IN ARMUTLU REGION ON WHITE CHEESE YIELD AND PHYSICOCHEMICAL PROPERTIES, 2020 - 2021

Scientific Refereeing

LWT - FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, September 2024

Project Supported by Higher Education Institutions, BAP Research Project, Recep Tayyip Erdogan University, Turkey, September 2024

Metrics

Publication: 37

Citation (WoS): 202

Citation (Scopus): 314

H-Index (WoS): 7

H-Index (Scopus): 8