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Education Information

Doctorate, Cukurova University, Ç.Ü. Fen Bilimleri Enstitüsü, Su Ürünleri Avlama Ve İşleme Teknolojisi, Turkey 1999 - 2005

Post Graduate, Cukurova University, Ç.Ü. Fen Bilimleri Enstitüsü, Su Ürünleri Avlama Ve İşleme Teknolojisi, Turkey 1995 - 1999

Under Graduate, Cukurova University, Su Ürünleri Fakültesi, Su Ürünleri Mühendisliği, Turkey 1991 - 1995

Foreign Languages

English, C1 Advanced

Dissertations

Doctorate, Farklı Avlama Mevsimlerinin, Deniz Levreği (*Dicentrarchus labrax* L., 1758)'nin Kimyasal Kompozisyonu ve Dondurularak Depolamada (-18 oC) Kimyasal ve Duyusal Kalite Kriterlerine Etkileri, Cukurova University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi, 2005

Post Graduate, Alabalık Yemlerine Yapılan DL-Alanin ve Betain Katkısının Gökkuşluğu Alabalığı (*Oncorhynchus mykiss*, W, 1972) Fingerliklerinin Gelişme ve Karkas Kompozisyonu Üzerine Etkileri, Cukurova University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi, 1999

Research Areas

Agricultural Sciences, Seafood, Seafood Processing Technologies

Academic Titles / Tasks

Professor, Cukurova University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi, 2014 - Continues

Associate Professor, Cukurova University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi, 2009 - 2014

Assistant Professor, Cukurova University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi, 2008 - 2009

Lecturer PhD, Cukurova University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi, 2005 - 2008

Research Assistant, Cukurova University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi, 1997 - 2005

Professional Experience

ADVISING 1 NESSES

ÖZYURT G., Gama Işınlamanın Tütsülenmiş Alabalık (*Rana Esculanta*) Filetolarının Duyusal, Kimyasal ve Mikrobiyolojik Kalitesi Üzerine Etkileri, Doctorate, A.Serhat(Student), 2014

ÖZYURT G., Farklı Dozlarda Gama Işınlamanın Soğukta Depolanan (4 0C) Kurbağa Bacaklarının (*Rana Esculanta*) Duyusal, Kimyasal ve Mikrobiyolojik Kalitesi Üzerine Etkileri, Post Graduate, M.Etyemez(Student), 2011

Jury Memberships

Post Graduate, Tez savunma, Çukurova Üniversitesi, Su Ürünleri Fakültesi, Balçalı ADANA, July, 2016

Doctorate, Doktora Tez Sınavı, Çukurova Üniversitesi, March, 2015

Post Graduate, Yüksek Lisans Tez Savunması, Çukurova Üniversitesi, September, 2011

Doctorate, Doktora Tez Sınavı, Çukurova Üniversitesi, September, 2011

Doctorate, Doktora Tez Sınavı, Mersin Üniversitesi, July, 2010

Post Graduate, Yüksek Lisans Tez Savunması, Çukurova Üniversitesi, June, 2009

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

- I. **The potential use of recovered fish protein as wall material for microencapsulated anchovy oil**
ÖZYURT G., DURMUŞ M., UÇAR Y., ÖZOĞUL Y.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.129, no.109554, 2020 (Journal Indexed in SCI)
- II. **Bioconversion of Discard Fish (*Equulites klunzingeri* and *Carassius gibelio*) Fermented with Natural Lactic Acid Bacteria; the Chemical and Microbiological Quality of Ensilage**
ÖZYURT C. E., KÜLEY BOĞA E., ÖZKÜTÜK A. S., UÇAR Y., DURMUŞ M., ÖZYURT G.
WASTE AND BIOMASS VALORIZATION, vol.11, pp.1435-1442, 2020 (Journal Indexed in SCI)
- III. **The Role of Selected Lactic Acid Bacteria on Organic Acid Accumulation during Wet and Spray-Dried Fish-Based Silages. Contributions to the Winning Combination of Microbial Food Safety and Environmental Sustainability**
KÜLEY E., ÖZYURT G., ÖZOĞUL İ., BOĞA M., Akyol I., Rocha J. M., ÖZOĞUL F.
MICROORGANISMS, vol.8, 2020 (Journal Indexed in SCI)
- IV. **Fatty acid composition of tench (*Tinca tinca* L., 1758): A seasonal differentiation**
POLAT A., Kandemir S., Tokur B., ÖZYURT G.
IRANIAN JOURNAL OF FISHERIES SCIENCES, vol.19, pp.2234-2241, 2020 (Journal Indexed in SCI)
- V. **The impacts of fish protein isolate addition on the nutritional and quality properties of chicken frankfurter during cold storage (4 degrees C)**
ÖZYURT G., GAYDE C., AKSUN E. T., DURMUŞ M., Ucar Y., Boga E. K.
JOURNAL OF FOOD SAFETY AND FOOD QUALITY-ARCHIV FUR LEBENSMITTELHYGIENE, vol.70, pp.138-148, 2019 (Journal Indexed in SCI)
- VI. **The impacts of fish protein isolate addition on the nutritional and quality properties of chicken frankfurter during cold storage (4°C)**
Özyurt G., Uçar Y., Aksun E. T., Küley Boğa E., Durmuş M.
Journal Of Food Safety, vol.1, pp.1-15, 2019 (Journal Indexed in SCI Expanded)
- VII. **Evaluation of the potential use of discard species for fish silage and assessment of its oils for human consumption**
ÖZYURT G., ÖZKÜTÜK A. S., UÇAR Y., DURMUŞ M., ÖZOĞUL Y.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.54, pp.1081-1088, 2019 (Journal Indexed in SCI)
- VIII. **The Effects of Fermentation Process with Acid and Lactic Acid Bacteria Strains on the Biogenic Amine Formation of Wet and Spray-Dried Fish Silages of Discards**
ÖZYURT G., ÖZOĞUL Y., Boga E., ÖZKÜTÜK A. S., DURMUŞ M., UÇAR Y., ÖZOĞUL F.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.28, pp.314-328, 2019 (Journal Indexed in SCI)

- IX. **Gamma-irradiation induced effects on biogenic amine formation and quality of frog legs (*Rana esculenta*) during storage**
Buyukdeveci M. E. , Boga E., ÖZYURT G.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.99, pp.379-386, 2019 (Journal Indexed in SCI)
- X. **Oxidative stability of microencapsulated fish oil with rosemary, thyme and laurel extracts: A kinetic assessment**
YEŞİLSU A. F. , ÖZYURT G.
JOURNAL OF FOOD ENGINEERING, vol.240, pp.171-182, 2019 (Journal Indexed in SCI)
- XI. **Chemical, bioactive properties and in vitro digestibility of spray-dried fish silages: Comparison of two discard fish (*Equulites klunzingeri* and *Carassius gibelio*) silages**
ÖZYURT G., BOGA M., UÇAR Y., Boga E. K. , POLAT A.
AQUACULTURE NUTRITION, vol.24, pp.998-1005, 2018 (Journal Indexed in SCI)
- XII. **Fatty acid composition and oxidative stability of oils recovered from acid silage and bacterial fermentation of fish (Sea bass - *Dicentrarchus labrax*) by-products**
Ozyurt G., ÖZKÜTÜK A. S. , UÇAR Y., DURMUŞ M., ÖZOĞUL Y.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.53, pp.1255-1261, 2018 (Journal Indexed in SCI)
- XIII. **Pesticide residues in muscles of some marine fish species and seaweeds of Iskenderun Bay (Northeastern Mediterranean), Turkey**
POLAT A., POLAT S., ŞİMŞEK A., Kurt T., ÖZYURT G.
ENVIRONMENTAL SCIENCE AND POLLUTION RESEARCH, vol.25, pp.3756-3764, 2018 (Journal Indexed in SCI)
- XIV. **Biotransformation of Seafood Processing Wastes Fermented with Natural Lactic Acid Bacteria; The Quality of Fermented Products and Their Use in Animal Feeding**
ÖZYURT G., ÖZKÜTÜK A. S. , Boğa M., DURMUŞ M., Boga E.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.17, pp.543-555, 2017 (Journal Indexed in SCI)
- XV. **Fatty acid composition and biogenic amines in acidified and fermented fish silage: a comparison study**
ÖZYURT G., GÖKDOĞAN S., ŞİMŞEK A., YUVKA I., Ergüven M., Boga E. K.
ARCHIVES OF ANIMAL NUTRITION, vol.70, pp.72-86, 2016 (Journal Indexed in SCI)
- XVI. **FUNCTIONAL, PHYSICOCHEMICAL AND NUTRITIONAL PROPERTIES OF PROTEIN FROM KLUNZINGER'S PONYFISH EXTRACTED BY THE pH SHIFTING METHOD**
ÖZYURT G., ŞİMŞEK A., KARAKAYA B., AKSUN E. T. , YESILSU A. F.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.39, pp.1934-1943, 2015 (Journal Indexed in SCI)
- XVII. **EVALUATION OF THE COOKING QUALITY CHARACTERISTICS OF PASTA ENRICHED WITH SPIRULINA PLATENSIS**
ÖZYURT G., USLU L., YUVKA I., GÖKDOĞAN S., ATCI G., AK B., IŞIK O.
JOURNAL OF FOOD QUALITY, vol.38, pp.268-272, 2015 (Journal Indexed in SCI)
- XVIII. **Changes of Fatty Acid Composition in Frog Legs (*Rana esculenta*) During Cold Storage Period: Irradiation Effect**
ÖZYURT G., ETYEMEZ M.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.24, pp.481-489, 2015 (Journal Indexed in SCI)
- XIX. **Quality and Shelf Life of Cold and Frozen Rainbow Trout (*Oncorhynchus mykiss*) Fillets: Effects of Fish Protein-Based Biodegradable Coatings**
ÖZYURT G., ÖZKÜTÜK A. S. , ŞİMŞEK A., YESILSU A. F. , Ergüven M.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.18, pp.1876-1887, 2015 (Journal Indexed in SCI)
- XX. **EFFECTS OF ROSEMARY (*ROSMARINUS OFFICINALIS*) EXTRACT ADDITION ON OXIDATIVE STABILITY OF FRIED SEA BREAM (*SPARUS AURATA*) DURING CHILL STORAGE (4C)**
Ozyurt G.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.37, pp.1039-1042, 2013 (Journal Indexed in SCI)
- XXI. **TOCOPHEROL CONTENT OF COMMERCIAL FISH SPECIES AS AFFECTED BY MICROWAVE COOKING**
Polat A., ÖZOĞUL Y., Kuley E., ÖZOĞUL F., ÖZYURT G., ŞİMŞEK A.

JOURNAL OF FOOD BIOCHEMISTRY, vol.37, pp.381-387, 2013 (Journal Indexed in SCI)

- XXII. **Comparative seasonal sterol profiles in edible parts of Mediterranean fish and shellfish species**
ÖZYURT G., Kuley E., ETYEMEZ M., ÖZOĞUL F.
INTERNATIONAL JOURNAL OF FOOD SCIENCES AND NUTRITION, vol.64, pp.476-483, 2013 (Journal Indexed in SCI)
- XXIII. **Fatty Acid Composition and Oxidative Stability of Fish Oil Products in Turkish Retail Market**
Ozyurt G., ŞİMŞEK A., ETYEMEZ M., Polat A.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.22, pp.322-329, 2013 (Journal Indexed in SCI)
- XXIV. **Effect of the Icing with Rosemary Extract on the Oxidative Stability and Biogenic Amine Formation in Sardine (*Sardinella aurita*) During Chilled Storage**
ÖZYURT G., Kuley E., BALIKÇI E., KAÇAR C., GÖKDOĞAN S., ETYEMEZ M., ÖZOĞUL F.
FOOD AND BIOPROCESS TECHNOLOGY, vol.5, pp.2777-2786, 2012 (Journal Indexed in SCI)
- XXV. **Effect of the type of frying oil on volatile compounds of goatfish (*Upeneus pori*) during cold storage**
ÖZYURT G., Kafkas E., ETYEMEZ M.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.46, pp.2598-2602, 2011 (Journal Indexed in SCI)
- XXVI. **Capability of the rosemary (*Rosmarinus officinalis*) extract on the oxidative stability of cooked sea bream (*Sparus aurata*) during frozen storage**
ÖZYURT G., ÖZKÜTÜK A. S. , Polat A.
JOURNAL FÜR VERBRAUCHERSCHUTZ UND LEBENSMITTELSICHERHEIT-JOURNAL OF CONSUMER PROTECTION AND FOOD SAFETY, vol.6, pp.167-174, 2011 (Journal Indexed in SCI)
- XXVII. **The capability of rosemary extract in preventing oxidation of fish lipid**
ÖZOĞUL Y., Ayas D., YAZGAN H., ÖZOĞUL F., Boga E. K. , ÖZYURT G.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.45, pp.1717-1723, 2010 (Journal Indexed in SCI)
- XXVIII. **The Effects of Rosemary Extract on Protein Quality of Cooked Gilthead Sea Bream (*Sparus aurata*) During Frozen Storage (-18 degrees C)**
Tokur B., ÖZYURT G.
JOURNAL OF ANIMAL AND VETERINARY ADVANCES, vol.9, pp.2171-2178, 2010 (Journal Indexed in SCI)
- XXIX. **Effects of cooking and reheating methods on the fatty acid profile of sea bream treated with rosemary extract**
ÖZOĞUL Y., ÖZYURT G., Boga E. K.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.89, pp.1481-1489, 2009 (Journal Indexed in SCI)
- XXX. **Sensory, microbiological and chemical assessment of the freshness of red mullet (*Mullus barbatus*) and goldband goatfish (*Upeneus moluccensis*) during storage in ice**
ÖZYURT G., Kuley E., Ozkutuk S., ÖZOĞUL F.
FOOD CHEMISTRY, vol.114, pp.505-510, 2009 (Journal Indexed in SCI)
- XXXI. **Vitamin and mineral content of pike perch (*Sander lucioperca*), common carp (*Cyprinus carpio*), and European catfish (*Silurus glanis*)**
Ozyurt G., Polat A., Loker G. B.
TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.33, pp.351-356, 2009 (Journal Indexed in SCI)
- XXXII. **Nutritional composition of frog (*Rana esculanta*) waste meal**
Tokur B., Guerbuez R. D. , ÖZYURT G.
BIORESOURCE TECHNOLOGY, vol.99, pp.1332-1338, 2008 (Journal Indexed in SCI)
- XXXIII. **Chemical and sensory changes in frozen (-18 degrees C) wild sea bass (*Dicentrarchus labrax*) captured at different fishing seasons**
Ozyurt G., Polat A., Tokur B.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.42, pp.887-893, 2007 (Journal Indexed in SCI)
- XXXIV. **Determination of the quality parameters of pike perch *Sander lucioperca* caught by gillnet, longline and harpoon in Turkey**

- Ozyurt G., Ozogul Y., Ozyurt C. E. , Polat A., Ozogul F., Gokbulut C., Ersoy B., Kuley E.
FISHERIES SCIENCE, vol.73, pp.412-420, 2007 (Journal Indexed in SCI)
- XXXV. **Seasonal changes of fatty acids of cuttlefish *Sepia officinalis* L. (Mollusca : Cephalopoda) in the north eastern Mediterranean sea**
OZYURT G., DUYSAK O., Akamca E., TURELI C.
FOOD CHEMISTRY, vol.95, pp.382-385, 2006 (Journal Indexed in SCI)
- XXXVI. **Amino acid and fatty acid composition of wild sea bass (*Dicentrarchus labrax*): a seasonal differentiation**
Ozyurt G., Polat A.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.222, pp.316-320, 2006 (Journal Indexed in SCI)
- XXXVII. **Biogenic amine production and nucleotide ratios in gutted wild sea bass (*Dicentrarchus labrax*) stored in ice, wrapped in aluminium foil and wrapped in cling film at 4 degrees C**
Ozogul F., GOKBULUT C., Ozogul Y., Ozyurt G.
FOOD CHEMISTRY, vol.98, pp.76-84, 2006 (Journal Indexed in SCI)
- XXXVIII. **Chemical and sensory quality changes of fish fingers, made from mirror carp (*Cyprinus carpio* L., 1758), during frozen storage (-18 degrees C)**
Tokur B., Ozkutuk S., Atıcı E., Ozyurt G., Ozyurt C. E.
FOOD CHEMISTRY, vol.99, pp.335-341, 2006 (Journal Indexed in SCI)
- XXXIX. **Freshness assessment of European eel (*Anguilla anguilla*) by sensory, chemical and microbiological methods**
Ozogul Y., Ozyurt G., Ozogul F., Kuley E., Polat A.
FOOD CHEMISTRY, vol.92, pp.745-751, 2005 (Journal Indexed in SCI)
- XL. **Quality assessment of gutted wild sea bass (*Dicentrarchus Labrax*) stored in ice, cling film and aluminium foil**
Ozogul F., GÖKBULUT C., Ozyurt G., Ozogul Y., DURAL M.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.220, pp.292-298, 2005 (Journal Indexed in SCI)
- XL I. **Seasonal changes in the fatty acids of gilthead sea bream (*Sparus aurata*) and white sea bream (*Diplodus sargus*) captured in Iskenderun Bay, eastern Mediterranean coast of Turkey**
Ozyurt G., Polat A., Ozkutuk S.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.220, pp.120-124, 2005 (Journal Indexed in SCI)
- XLII. **Nutritional value of sea bass (*Dicentrarchus labrax*) fillets during frozen (-18 degrees C) storage**
Beklevik G., Polat A., Ozogul F.
TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.29, pp.891-895, 2005 (Journal Indexed in SCI)
- XLIII. **Changes in the quality of fishburger produced from *Tilapia* (*Oreochromis niloticus*) during frozen storage (-18 degrees C)**
Tokur B., Polat A., Beklevik G., Ozkutuk S.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.218, pp.420-423, 2004 (Journal Indexed in SCI)
- XLIV. **Level of aflatoxin in some fish feeds from fish farming processes, feed factories and imported feeds**
ALTUĞ G., Beklevik G.
TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.27, pp.1247-1252, 2003 (Journal Indexed in SCI)
- XLV. **Effects of DL-alanine and betaine supplemented diets on the growth and body composition of fingerling rainbow trout (*Oncorhynchus mykiss*, W.1972)**
Beklevik G., Polat A.
TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.25, pp.301-307, 2001 (Journal Indexed in SCI)
- XLVI. **The importance of omega-3 series fatty acids in marine fish larvae nutrition and recent developments**
Polat A., Beklevik G.
TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.23, pp.525-530, 1999 (Journal Indexed in SCI)

Articles Published in Other Journals

- I. **Yumurtaılık Koyu?nda (İskenderun K?rfezi), L?fer Avcılıęında Kullanılan B?lgesel Bir Olta Takımının İncelenmesi: Avantaj, Dezavantaj ve Tehditler**
ÖZYURT C. E., Kiyaga V. B., TABAKOęLU Ő. S., ÖZYURT G.
ACTA AQUATICA TURCICA, vol.15, pp.26-34, 2019 (National Refreed University Journal)
- II. **Nutritive value and safety aspects of acidified mantis shrimp during ambient storage**
ÖZYURT G., ÖZYURT C. E., AKSUN E. T., ÖZK?T?K A. S.
SU URUNLERI DERGISI, vol.36, pp.155-161, 2019 (Journal Indexed in ESCI)
- III. **Nutritional and Physicochemical Characteristics of Bread Enriched with Microalgae Spirulina platensis**
AK B., avşaroęlu e., IŐIK O., ÖZYURT G., YAŐA KAFKAS N. E., ETYEMEZ M., USLU L.
International Journal of Engineering Research and Application, vol.6, no.4, pp.30-38, 2016 (Refereed Journals of Other Institutions)
- IV. **su ?r?nlerinin tazelięinin deęerlendirilmesinde elektronik burun ve yapay g?rme sistemlerinin kullanımı**
YEŐILSU A. F., ÖZYURT G.
YUNUS ARASTIRMA B?LTENİ, vol.3, pp.39-45, 2013 (Other Refereed National Journals)
- V. **Su ?r?nlerinin Kalite ve G?venlięi iin T?rkiye ve D?nyada Uygulanan Mevzuatlar**
YEŐILSU A. F., ÖZYURT G.
JOURNAL OF FISHERIES SCIENCE, vol.7, pp.58-71, 2012 (Refereed Journals of Other Institutions)
- VI. **Oxidative stability and fatty acid profiles of fried goatfish during cold storage**
ÖZYURT G., ŐİMŐEK A., ETYEMEZ M., ÖZOęUL Y.
Fleischwirtschaft International, vol.27, pp.58-62, 2012 (Refereed Journals of Other Institutions)
- VII. **İncedudaklı Kefal (Liza ramada)?in Yaę Asidi Kompozisyonu ve Buzdolabında Muhafazası (4°C) Sırasında Lipit Oksidasyonu**
ÖZYURT G., KARAKAYA TOKUR B., ÖZOęUL Y., KORKMAZ K., POLAT A.
journal of fisheries science, vol.4, pp.160-167, 2007 (Refereed Journals of Other Institutions)
- VIII. **İncedudaklı Kefal (Liza ramada)?in Yaę Asidi Kompozisyonu ve Buzdolabında Muhafazası (4°C) Sırasında Lipit Oksidasyonu**
ÖZYURT G., Tokur B., ÖZOęUL Y., Korkmaz K., POLAT A.
e-Journal of FisheriesSciences.com (elektronik), vol.1, pp.160-167, 2007 (National Refreed University Journal)
- IX. **Farklı Besleme oranlarının, kafeslerde yetiŐtirilen Tilapia (Oreochromis niloticus)'larda geliŐme ve v?cut besin madde bileŐenlerine etkileri.**
ALTUN T., BEKLEVİK ÖZYURT G., KİRİŐ G. A., DİKEL S., POLAT A., EVİK F.
T?rk Sucul YaŐam Dergisi, vol.1, pp.69-74, 2003 (Other Refereed National Journals)
- X. **Balık Beslemede Cezbedici Maddelerin ?nemi ve Son GeliŐmeler**
BEKLEVİK ÖZYURT G., POLAT A.
Ege ?niversitesi Su ?r?nleri Fak?ltesi Dergisi, vol.17, pp.285-297, 2000 (National Refreed University Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. **Freshness assessment of red mullet (Mullus barbatus) and Goldband goatfish (Upeneus moluccensis) stored in ice**
ÖZOęUL F., ÖZYURT G., K?LEY BOęA E., ÖZK?T?K A. S.
1st International congress of seafood technology, İzmır, Turkey, pp.1
- II. **Gama ışınlamanın kurbaęa (Rana esculenta) bacaklarının yaę asiti kompozisyonu ?zerine etkileri.**
ÖZYURT G., ETYEMEZ M.
XIV. Ulusal Su ?r?nleri Sempozyumu, Antalya, Turkey
- III. **Gama ışınlamanın Kurbaęa (Rana esculenta) Bacaklarının Yaę Asiti Kompozisyonu ?zerine Etkileri.**

ÖZYURT G., ETYEMEZ M.

XIV. Ulusal Biyoloji Kongresi, Antalya, Turkey, pp.257

- IV. **pH Ayarlama Yöntemiyle Eksi Balığından (*Equulites klunzingeri*) Elde Edilen Proteinlerin Amino Asit Kompozisyonundaki Değişimler**
ÖZYURT G.
5. Doğu Anadolu Bölgesi Su ürünleri sempozyumu, Elazığ, Turkey, pp.342
- V. **The Sensory, Chemical and Microbiological Assessment of Smoked and Marinated Anchovy During the Storage of 7 Months at 4 C.**
ÖZOĞUL Y., Boga E. K. , ÖZYURT G., ÖZOĞUL F.
38th Annual WEFTA Meeting, Italy
- VI. **Balık Proteinlerinden Hazırlanan Yenilebilir Kaplamaların Soğukta ve Dondurularak Depolanan Gökkuşluğu Alabalığı (*Oncorhynchus mykiss*) Filetolarının Raf Ömrü ve Kaliteleri Üzerine Etkileri.**
ÖZYURT G., YEŞİLSU A. F. , ÖZKÜTÜK A. S. , ŞİMŞEK A., Ergüven M.
5. Doğu Anadolu Bölgesi Su ürünleri sempozyumu, Elazığ, Turkey, pp.370
- VII. **Comparison of Fatty Acid, Trace Element and Proximate Compositions of Male and Female of Blue Crabs and Swim Crabs from Mersin Bay**
ÖZOĞUL F., ÖZOĞUL Y., AYAS D., ÖZYURT G., KÜLEY BOĞA E., YAZGAN H.
39th CIESM Congress, Italy, pp.1
- VIII. **The Sensory, Chemical and Microbiological Assessment of Smoked and Marinated Anchovy During the Storage of 7 Months at 4 oC**
ÖZOĞUL F., ÖZOĞUL Y., ÖZYURT G., KÜLEY BOĞA E.
WEFTA 38th Annual Meeting, Italy, pp.1
- IX. **The Sensory, Chemical and Microbiological Assessment of Smoked and Marinated Anchovy During the Storage of 7 Months at 4 C.**
ÖZOĞUL Y., Boga E. K. , ÖZYURT G., ÖZOĞUL F.
38th Annual WEFTA Meeting, Italy
- X. **Farklı Dozlarda Işınlanan Tütsülenmiş Vakum Paketli Gökkuşluğu Alabalığının (*Oncorhynchus mykiss*) Soğuk Depolanması Süresince Kimyasal, Duyusal ve Mikrobiyolojik Kalite Parametrelerinin Değişimi.**
ÖZKÜTÜK A. S. , ÖZYURT G.
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- XI. **Chicken Frankfurter Production with Fish (*Equulites klunzingeri*) Protein Isolates and Determination of Nutritional Quality**
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