

## Prof. BAHAR KARAKAYA

### Personal Information

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### International Researcher IDs

ORCID: 0000-0002-7087-5801

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### Education Information

Doctorate, Ege University, Faculty Of Fisheries, Avlama Ve İşleme Teknolojisi , Turkey 1997 - 2000

Postgraduate, Cukurova University, Su Ürünleri Anabilim Dalı, Su Ürünleri Anabilim Dalı, Turkey 1993 - 1996

Undergraduate, Cukurova University, Su Ürünleri Fakültesi, Su Ürünleri Fakültesi, Turkey 1989 - 1993

### Foreign Languages

English, C1 Advanced

### Dissertations

Doctorate, Sebzeli Alabalık (*Oncorhynchus mykiss* W., 1792) Filetosunun Dondurularak Depolanması Sırasında Meydana Gelen Kalite Değişimleri, Ege University, Su Ürünleri Fakültesi, Su Ürünleri Fakültesi Avlama Ve İşleme Teknolojisi A.B.D., 2000

Postgraduate, Balık Unu Yerine Alternatif Protein Kaynağı Olarak Soya Fasulyesi Küspesinin *Tilapia* (*Oreochromis niloticus* L., 1758) nin Gelişme ve Karkas Kompozisyonu Üzerine Etkileri, Cukurova University, Su Ürünleri Anabilim Dalı, Su Ürünleri Anabilim Dalı, 1996

### Research Areas

Agricultural Sciences, Seafood, Seafood Processing Technologies

### Academic Titles / Tasks

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

### Published journal articles indexed by SCI, SSCI, and AHCI

1. 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, no.6, pp.1934-1943, 2015 (SCI-Expanded)

II. **The Effect of Different Types of Fibers on Protein Quality of Crab Leg Analog Paste and Gel Made from Alaska Pollock (*Theragra chalcogramma*)**

Tokur B., Aksun E. T.

JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.21, no.4, pp.298-306, 2012 (SCI-Expanded)

III. **Nutritional composition of frog (*Rana esculanta*) waste meal**

Tokur B., Guerbuez R. D., ÖZYURT G.

BIORESOURCE TECHNOLOGY, vol.99, no.5, pp.1332-1338, 2008 (SCI-Expanded)

IV. **The effect of different cooking methods on proximate composition and lipid quality of rainbow trout (*Oncorhynchus mykiss*)**

Tokur B.

INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.42, no.7, pp.874-879, 2007 (SCI-Expanded)

V. **The effects of an iron-catalyzed oxidation system on lipids and proteins of dark muscle fish**

Tokur B., Korkmaz K.

FOOD CHEMISTRY, vol.104, no.2, pp.754-760, 2007 (SCI-Expanded)

## Articles Published in Other Journals

I. **Proximate Composition of Three Different Fish (Trout, Anchovy and Whiting) Waste During Catching Season**

KORKMAZ K., TOKUR B.

Turkish Journal of Maritime and Marine Sciences, vol.5, no.2, pp.133-140, 2019 (Peer-Reviewed Journal)

II. **Effects of sodium bicarbonate injection on sensory and chemical qualities of rainbow trout during iced storage**

KARAKAYA B., AKSUN E. T.

E.U. Journal of Fisheries & Aquatic Sciences, vol.2, no.31, pp.97-104, 2014 (Peer-Reviewed Journal)

III. **Dondurulmuş Balıklarda Farklı Çözündürme Şekillerinin Protein Kalitesine Olan Etkileri**

KARAKAYA B., SEVAL K.

Journal of Fisheries Sciences.com, vol.2, no.1, pp.100-106, 2008 (Peer-Reviewed Journal)

IV. **The effects of fenton type ( $Fe^{2+}/H_2O_2$ ) oxidation system on lipid and protein oxidation of grey mullet (*Mugil cephalus*).**

TOKUR B., KORKMAZ K.

Journal of Fisheries Sciences, vol.1, no.1, pp.41-47, 2007 (Peer-Reviewed Journal)

V. **İncedudaklı Kefal Liza ramada in Yağ Asidi Kompozisyonu ve Buzdolabında Muhafazası 4 0C Sırasında Lipit Oksidasyonu**

ÖZYURT G., KARAKAYA B., ÖZOĞUL Y., KORKMAZ K., POLAT A.

Journal of Fisheries Sciences, vol.1, pp.69-74, 2007 (Peer-Reviewed Journal)

VI. **Comparison of Two Thiobarbituric Acid TBA Method for Monitoring Lipid Oxidation in Fish**

KARAKAYA B., KORKMAZ K., AYAS D.

Ege Üniversitesi Su ürünleri Fak. Dergisi, pp.331, 2006 (Peer-Reviewed Journal)

## Books & Book Chapters

I. **Novel Thermal Sterilization Technologies in Seafood Processing**

TOKUR B., KORKMAZ K.

in: innovative Technologies in Seafood Processing, Yeşim Özoğul, Editor, CRC PRESS TAYLORFRANCIS GROUP, New York, pp.303-322, 2020

## Refereed Congress / Symposium Publications in Proceedings

- I. **Optimized Fish Protein Hydrolyzates Using Commercial Enzymes Trace Element Contents**  
KORKMAZ K., TOKUR B.  
International Symposium Ecology 2018, 19 - 23 June 2018
- II. **ELECTROPHORETIC PATTERNS OF LIVER AND MUSCLE PROTEINS OF PUFFERFISH, *Torquigener flavimaculosus* (Hardy Randall, 1983)**  
TOKUR B., KORKMAZ K.  
International Symposium on Pufferfish, 13 - 14 October 2017
- III. **TETRODOTOXIN BINDING PROTEIN IN THE MARINE PUFFER FISH**  
TOKUR B., KORKMAZ K.  
International Symposium on Pufferfish, 13 - 14 October 2017
- IV. **Bioactive Fish Peptids Derived From Fishery By Products**  
TOKUR B., KORKMAZ K.  
International Congress of Agriculture and Environment, 16 - 18 November 2017
- V. **Proximate Composition Of Three Different Fish (Trout, Anchovy And Whiting) Waste In Different Month**  
KORKMAZ K., TOKUR B.  
International Congress of Agriculture and Environment, 16 - 18 November 2017
- VI. **Introducing toroid cans for canning industry for energy savings and better quality products**  
ERDOĞDU F., TOKUR B., AKSUN E. T., Tümerkan T., YAVUZ H.  
30th EFFoST International Conference, 28 - 30 November 2016
- VII. **The effects of packaging material on quality changes of fish pate produced from skipjack tuna *Katsuwonus pelamis* during the refrigerated storage**  
AKSUN E. T., TOKUR B.  
46th WEFTA Conference, 12 - 14 October 2016
- VIII. **THE EFFECTS OF PACKAGING MATERIAL ON QUALITY CHANGES OF FISH PATÉ PRODUCED FROM SKIPJACK TUNA (*Katsuwonus pelamis*) DURING THE REFRIGERATED STORAGE**  
AKSUN E. T., KARAKAYA B., ÖZOĞUL F.  
46th WEFTA CONFERENCE, Split, Croatia, 12 - 14 October 2016, pp.1
- IX. **Functional properties of surımı obtained from guitarfish *rhinobatos rhinobatos***  
Bulut Z., TOKUR B., ÖZOĞUL Y., AKSUN E. T.  
International Symposium on Fisheries and Aquatic Sciences (FABA), 3 - 05 October 2016
- X. **Effects of soaking in sodium bicarbonate on rainbow trout *oncorhynchus mykiss* quality during iced storage**  
TOKUR B., AKSUN E. T.  
International Symposium on Fisheries and Aquatic Sciences (FABA), 3 - 05 October 2016
- XI. **Seyhan Baraj Gölünde Farklı Mevsimlerde Avlanan Kadife Balıklarının (*Tinca tinca* L., 1758) Yağ Asitleri Kompozisyonundaki Değişimler**  
Kandemir S., POLAT A., KARAKAYA B., ÖZYURT G.  
Uluslararası Tıbbi Nebevi Kongresi, Adana, Turkey, 7 - 10 October 2015, pp.1
- XII. **Use of toroid cans to produce canned tuna with better quality**  
ERDOĞDU F., KARAKAYA B., YAVUZ H., AKSUN E. T., TİMUÇİN T.  
ICEF12, 14 - 18 June 2015
- XIII. **Effects of rosemary (*Rosmarinus officinalis*) extract addition on oxidative stability of fried sea bream (*Sparus aurata*) during chill storage (4C)**  
ÖZYURT G., KARAKAYA B., ETYEMEZ M., AKSUN E. T.  
1st International Congress of Food Technology, Antalya, Turkey, 3 - 06 November 2010, pp.292
- XIV. **Kekik İlavesinin Sardalyanın (*Sardina Pilchardus*) Buzda Depolanma Süresi Üzerine Etkilerinin Duyusal ve Kimyasal Yönden Değerlendirilmesi**  
Beklevik G., Karakaya B., ÖZKÜTÜK A. S., Korkmaz K.

XV. Ulusal Su Ürünleri Sempozyumu, Rize, Turkey, 1 - 04 July 2009, pp.491

XV. Kekiki İlavesinin Sardalyanın (*Sardina pilchardus*) Buzda Depolanma Süresi Üzerine Etkilerinin Duyusal ve Kimyasal Yönden Değerlendirilmesi

ÖZYURT G., KARAKAYA B., ÖZKÜTÜK A. S., KORKMAZ K.

XV. Ulusal Su Ürünleri Sempozyumu, Rize, Turkey, 1 - 04 June 2009, pp.491

## Supported Projects

KARAKAYA B., TUBITAK Project, Ton Balığı Konservesi Üretiminde Kaliteyi İyileştirmek Amacıyla Yeni Bir Tasarımın Prosese Uygulanması., 2014 - Continues

ÖZOĞUL Y., Bulut Z., AKSUN E. T., KARAKAYA B., Project Supported by Higher Education Institutions, KEMANE VATOZ?

UNDAN (*Rhinobatos rhinobatos*) ELDE EDİLEN SURİMİNİN FONKSİYONEL ÖZELLİKLERİ, 2014 - 2017

ÖZOĞUL F., AKSUN E. T., KARAKAYA B., Project Supported by Higher Education Institutions, TON BALIĞI YAN ÜRÜNLERİNDEN ÜRETİLEN VE SOĞUKTA ( $4\pm 2$  °C)DEPOLANAN BALIK PATENİN KALİTESİ ÜZERİNE FARKLI AMBALAJLARIN ETKİLERİNİN İNCELENMESİ, 2014 - 2017

KARAKAYA B., TÜMERKAN T., Project Supported by Higher Education Institutions, FARKLI FORMÜLASYONLARDA ÜRETİLEN BALIK ÇORBASI VE MAKARNA SOSUNUN KALİTESİNİN GELİŞTİRİLMESİ, 2014 - 2016

KARAKAYA B., AKSUN E. T., Project Supported by Higher Education Institutions, Influence of Whey Protein Isolate Coating Enriched with Thyme Oil during Frozen Storage of Horse Mackerel *Trachurus trachurus*, 2014 - 2015

KARAKAYA B., AKSUN E. T., Project Supported by Higher Education Institutions, Kekik Ekstraktı İlaveli Yenilebilir Film ile Kaplanan İstavrit'in (*Trachurus trachurus*) Dondurarak Depolama Boyunca Kimyasal ve Duyusal Kalite Değişimlerinin İncelenmesi, 2012 - 2015

KARAKAYA B., AKSUN E. T., Project Supported by Higher Education Institutions, Hasat Öncesi Soydum Bikarbonat İlaveli Yemle Beslenen Alabalıkların Dondurarak Depolama Süresince Et Kalitesinde Meydana Gelen Değişimlerin İncelenmesi, 2011 - 2015

## Scientific Consultations

BİLİM SANAYİ VE TEKNOLOJİ BAKANLIĞI, Project Consultancy, Cukurova University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü, Turkey, 2014 - Continues

BİLİM SANAYİ VE TEKNOLOJİ BAKANLIĞI, Project Consultancy, Turkey, 2012 - 2014

## Metrics

Publication: 27

Citation (WoS): 99

Citation (Scopus): 108

H-Index (WoS): 4

H-Index (Scopus): 4

## Congress and Symposium Activities

17. Ulusal Su Ürünleri Sempozyumu, Attendee, İSTANBUL, Turkey, 2013

11.GIDA KONGRESİ, Attendee, HATAY, Turkey, 2012

Ulusal ARGE Merkezleri Sempozyumu, Attendee, ADANA, Turkey, 2012

WEFTA, Attendee, İZMİR, Turkey, 2010

XV. Ulusal Su Ürünleri Sempozyumu, Attendee, RİZE, Turkey, 2009

Proceedings of the First Congress of Seafood Technology,, Attendee, İZMİR, Turkey, 2008

Proceedings of the First Congress of Seafood Technology,, Attendee, İZMİR, Turkey, 2008

Proceedings of the First International Congress of Seafood Technology, Attendee, İZMİR, Turkey, 2008

XII. Ulusal Su Ürünleri Sempozyumu, Attendee, ELAZIĞ, Turkey, 2003