



# ESMERAY KÜLEY

## ASSOC. PROF.

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### Learning Knowledge

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Doctorate 2005 - 2011	Cukurova University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü, Turkey
Postgraduate 2002 - 2005	Cukurova University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü, Turkey
Undergraduate 1997 - 2001	Cukurova University, Su Ürünleri Fakültesi, Turkey

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### Foreign Languages

English, C1 Advanced

### Dissertations

Doctorate, Fermente edilmiş balıkta gıda patojenlerinin polimeraz zincir reaksiyonu (PCR) ile tanımlanması ve probiyotik bakteriler ile eliminasyonu, Cukurova University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü, 2011  
Postgraduate, Buzda, Alüminyum Folyoda ve Streç Filmde Depolanan Çipuranın Duyusal, Kimyasal ve Mikrobiyolojik Metotlarla Kalitesinin Değerlendirilmesi, Cukurova University, Fen Bilimleri Enstitüsü, Su Ürünleri Avlama Ve İşleme Teknolojisi Bölümü, 2002

### Academic Titles / Tasks

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Associate Professor 2014 - Continues	Cukurova University, Su Ürünleri Fakültesi, Su Ürünleri Avlama Ve İşleme Teknolojisi
Medical Doctor 2011 - 2014	Cukurova University, Su Ürünleri Fakültesi, Su Ürünleri Avlama Ve İşleme Teknolojisi
Research Assistant 2005 - 2011	Cukurova University, Su Ürünleri Fakültesi, Su Ürünleri Avlama Ve İşleme Teknolojisi

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## Supported Projects

1. YAZGAN H., UÇAR Y., KÜLEY BOĞA E., ÖZOĞUL Y., DURMUŞ M., Project Supported by Higher Education Institutions, Limon esansiyel yağı içeren nanoemülsiyona dayalı kaplamanın sardalya filetolarının raf ömrü üzerine etkisi, 2020 - 2021
2. ÖZYURT G., DURMUŞ M., ÖZKÜTÜK A. S., ÖZOĞUL Y., KÜLEY BOĞA E., UÇAR Y., Project Supported by Higher Education Institutions, Zeytin yaprağı ekstraktının mikroenkapsüle hamsi (*Engraulis encrasicolus*) yağlarının fizikokimyasal özellikleri ve oksidatif kararlılıkları üzerine etkileri, 2019 - 2021
3. KÜLEY E., KUŞÇU M. M., Project Supported by Higher Education Institutions, Mikroenkapsüle *Lactobacillus plantarum* süpernatantı ile propolis ekstraktı kombinasyonlarının balıkta bozulmaya neden olan bakteriler üzerindeki antibakteriyel etkileri, 2019 - 2021
4. KÜLEY E., ÖZOĞUL F., YAZGAN H., ÖZOĞUL Y., DURMUŞ M., UÇAR Y., KÖŞKER A. R., ÖZYURT G., Project Supported by Higher Education Institutions, Mikroenkapsüle *Lactobacillus reuteri* ve biyoaktif maddelerinin in vitro/in vivo antimikrobiyal etkilerinin incelenmesi, 2019 - 2021
5. DURMUŞ M., ÖZOĞUL Y., KÜLEY BOĞA E., KÖŞKER A. R., UÇAR Y., ÖZYURT G., ÖZOĞUL F., CEYLAN Z., Project Supported by Higher Education Institutions, Farklı Oranlarda Adaçayı Esansiyel Yağı ile Hazırlanan Mikroenkapsüle Balık Yağının Depolama Süresince Oksidasyon ve Yağ Asitlerindeki Değişimlerin Belirlenmesi, 2019 - 2021
6. ÖZOĞUL Y., KÜLEY BOĞA E., DURMUŞ M., UÇAR Y., ÖZOĞUL F., YAZGAN H., KÖŞKER A. R., Project Supported by Higher Education Institutions, Nanoemülsifiye edilmiş greyfurt esansiyel yağının bakteriler üzerine etkilerinin disk difüzyon, MIC ve MBC metotları kullanılarak araştırılması, 2019 - 2021
7. ÖZOĞUL F., KÜLEY BOĞA E., ÖZOĞUL Y., DURMUŞ M., KÖŞKER A. R., AKSUN E. T., UÇAR Y., Project Supported by Higher Education Institutions, The Elimination of Toxins Using Organic Acids (Organik Asit Kullanarak Toksinlerin Eleminasyonu), 2017 - 2021
8. ÖZOĞUL F., UÇAR Y., ÖZOĞUL Y., DURMUŞ M., ÖZOĞUL İ., KÜLEY BOĞA E., KÖŞKER A. R., TOY N., Project Supported by Higher Education Institutions, Prevention of toxin production by lactic acid bacteria (Toksin üretiminin laktik asit bakteriler tarafından önlenmesi), 2016 - 2021
9. KÜLEY E., ÖZOĞUL İ., POLAT A., Project Supported by Higher Education Institutions, *Spirulina platensis* ve *Chlorella vulgaris* den elde edilen ekstraktların soğuk depolanan (2+2 0C) sardalya (*Sardina pilchardus*) filetoları üzerindeki antioksidan ve antimikrobiyal etkileri, 2015 - 2021
10. YAZGAN H., ÖZOĞUL F., KÜLEY BOĞA E., ÖZOĞUL Y., DURMUŞ M., Project Supported by Higher Education Institutions, *L. raffinolactis* *L. fermentum* ve *P. pentosus*'un gıdalarda potensiyel biyokoruyucu olarak kullanımını araştırılması, 2018 - 2020
11. KÖŞKER A. R., ÖZOĞUL İ., AYAS D., UÇAR Y., DURMUŞ M., ÖZOĞUL F., ÖZOĞUL Y., KÜLEY BOĞA E., Project Supported by Higher Education Institutions, Balon Balıklarından İzole Edilen Bakterilerin Balık İnfüzyon Sıvıları İçerisindeki Tetrodotoksin TTX Üretimlerinin İncelenmesi, 2018 - 2020
12. ERKAN CAN M., YILDIZ TİLKİCİ A. M., KÜLEY BOĞA E., BOĞA M., UÇAN M., Project Supported by Higher Education Institutions, Ahır ve Kümes Gübresinin Yönetimi, Kompost ve Biyogaz Olanakları, 2017 - 2020
13. KÜLEY E., YAZGAN H., BURGUT A., ÖZOĞUL Y., UÇAR Y., DURMUŞ M., BOĞA M., Project Supported by Higher Education Institutions, Propolis etanol ekstraktının balık etindeki *Morganella psychrotolerans* gelişimi ve balık kalitesi üzerine etkisi, 2017 - 2019
14. DURMUŞ M., ÖZOĞUL Y., ÖZOĞUL F., KÜLEY BOĞA E., UÇAR Y., AKSUN E. T., KÖŞKER A. R., AYAS D., ÖZ M., Project Supported by Higher Education Institutions, Farklı Oranlarda Zeytin Yağı Kullanılarak Oluşturulan Nanoemülsiyonların Soğukta Depolanan Alabalık Filetoları Üzerindeki Duyusal, Kimyasal ve Mikrobiyolojik Etkilerinin Araştırılması, 2017 - 2019
15. ÖZOĞUL Y., DURMUŞ M., UÇAR Y., ÖZOĞUL F., KÜLEY BOĞA E., KÖŞKER A. R., Project Supported by Higher Education Institutions, Esansiyel Yağlar Kullanılarak Oluşturulan Nanoemülsiyonların Antimikrobiyal Etkileri, 2016 - 2019
16. ÖZOĞUL F., KÖŞKER A. R., UÇAR Y., ÖZOĞUL Y., KÜLEY BOĞA E., DURMUŞ M., ÖZOĞUL İ., AKSUN E. T., POLAT A., Project Supported by Higher Education Institutions, Laktik Asit Bakterileri Tarafından Üretilen Bakteriyosinlerin (Nisin, Sakein ve Pediocin) Karakterizasyonu ve Bakteriyel Biyojen Amin Üretimine Etkilerinin İncelenmesi, 2016 - 2019

17. ÖZOĞUL Y., ÖZOĞUL F., POLAT A., KÜLEY BOĞA E., DURMUŞ M., UÇAR Y., ÖZKÜTÜK A. S. , KÖŞKER A. R. , AKSUN E. T. , YAZGAN H., et al, Project Supported by Higher Education Institutions, Esansiyel Yağlar Kullanılarak Oluşturulan Nanoemülsiyonların Gıda Kaynaklı Su Ürünleri Patojen ve Bozucu Bakterilere Karşı Antimikrobiyal Etkilerinin İncelenmesi, 2016 - 2019
18. DURMUŞ M., ÖZOĞUL Y., ÖZOĞUL F., KÜLEY BOĞA E., UÇAR Y., KÖŞKER A. R. , Project Supported by Higher Education Institutions, İşleme Teknolojisi Laboratuvarında Kullanılan Ultrasonik Homojenizatör (Sonikatör) Bakım ve Onarımı, 2017 - 2018
19. YAZGAN H., ÖZOĞUL Y., DURMUŞ M., KÜLEY BOĞA E., GÜVEN GÖKMEN T., ÇELİK M., BOĞA M., Project Supported by Higher Education Institutions, Fermente et ve süt ürünlerinden izole edilen LABnin multiplex PCR ile tanımlanması gıda patojenleri üzerindeki antimikrobiyal aktivitesinin ve antibiyotik direncinin belirlenmesi, 2017 - 2018
20. ÖZKÜTÜK A. S. , ÖZYURT G., UÇAR Y., POLAT A., KÜLEY BOĞA E., Project Supported by Higher Education Institutions, Determination of organic acid concentrations in wet and spraydried fish silage prepared with lactic acid bacteria, 2017 - 2018
21. ÖZOĞUL Y., ÖZOĞUL F., POLAT A., ÖZOĞUL İ., AYAS D., KÜLEY BOĞA E., UÇAR Y., DURMUŞ M., AKSUN E. T. , ÖZKÜTÜK A. S. , et al, Project Supported by Higher Education Institutions, Farklı Ekstraksiyon Metotlarının Balık Yağ Verimine ve Yağ Asit Profiline Etkileri, 2017 - 2018
22. ÖZYURT G., DURMUŞ M., ÖZOĞUL F., KÜLEY BOĞA E., UÇAR Y., Project Supported by Higher Education Institutions, Balık (*Caracius gibelio*) silajlarında laktik asit bakteri suşlarının biyojenik amin oluşumu üzerine etkileri, 2017 - 2017
23. ÖZOĞUL F., KÜLEY BOĞA E., ÖZOĞUL Y., Kuley F., Project Supported by Higher Education Institutions, Antimicrobial Functions of Some Spice Extracts Such as Sumac Cumin Black Pepper and Red Pepper on The Growth of Common FoodBorne Pathogens and Their Biogenic Amine Formation, 2017 - 2017
24. ÖZYURT G., UÇAR Y., AKSUN E. T. , Gayde Ç., DURMUŞ M., KÜLEY BOĞA E., Project Supported by Higher Education Institutions, Eksi balığı *Equulites klunzingeri* protein izolatu ile sosis üretimi ve soğuk depolama süresince (4 C) fiziksel kimyasal ve mikrobiyolojik değişimlerinin araştırılması, 2016 - 2017
25. KÜLEY E., DURMUŞ M., UÇAR Y., KÖŞKER A. R. , BOĞA M., Project Supported by Higher Education Institutions, The effects of cell free extract of *Lactobacillus plantarum* and *Pediococcus acidolactici* alone or in combination with thyme and laurel extracts on microbiological and chemical quality of fermented sardine, 2016 - 2017
26. KÜLEY E., YAVUZER M. N. , YAVUZER E., Project Supported by Higher Education Institutions, *Aspir Carthamus tinctorius* ve *Kudret narı Momordica charantia L* ekstraktlarının balık etindeki bozulma etmeni ve patojen bakteriler üzerindeki antimikrobiyal aktivitelerinin incelenmesi, 2015 - 2017
27. ÖZOĞUL F., ÖZOĞUL İ., KÜLEY BOĞA E., UÇAR Y., DURMUŞ M., KÖŞKER A. R. , ÖZOĞUL Y., Project Supported by Higher Education Institutions, Patates, Şeker Pancarı, Yer Elması ve Kırmızı Pancar Kabuğu Ekstrelerinin Gıda Kaynaklı Patojen Bakterilerin Gelişimi ve Biyojen Amin Üretimi Üzerine Etkilerinin İncelenmesi, 2015 - 2017
28. ÖZKÜTÜK A. S. , ÖZOĞUL F., ÖZYURT G., KÜLEY BOĞA E., DURMUŞ M., Ergüven M., UÇAR Y., ÖZOĞUL İ., Project Supported by Higher Education Institutions, Fenolik Bileşenlerin (Karnosik Asit, Kaemferol ve Luteolin) Bazı Bozucu ve Gıda Kaynaklı Patojenik Bakterilerin Gelişimi ve Biyojenik Amin Üretimi Üzerine Etkilerinin İncelenmesi, 2015 - 2017
29. YAZGAN H., DURMUŞ M., ÖZOĞUL F., KÜLEY BOĞA E., Project Supported by Higher Education Institutions, Inhibition impacts of organic acids lactic fumaric succinic and orthophosphoric on biogenic amines formation by spoilage bacteria and common foodborne pathogens, 2016 - 2016
30. POLAT A., ÖZOĞUL F., KÜLEY BOĞA E., UÇAR Y., DURMUŞ M., KÖŞKER A. R. , Project Supported by Higher Education Institutions, L-arjinin Dekarboksilaz Sıvısına Eklenen Kavrakrolün Patojenlerin Gelişme Performansı ve Biyojenik Amin Üretimine Etkisinin İncelenmesi, 2015 - 2016
31. ÖZYURT G., KÜLEY BOĞA E., ERGÜVEN M., ÖZKÜTÜK A. S. , Project Supported by Higher Education Institutions, Eksi balığından (*Equulites klunzingeri*) geliştirilen fermente silajların besin kalitesi ve karakterizasyonlarının asit silajlarla karşılaştırılması, 2014 - 2016
32. KÜLEY BOĞA E., ÖZYURT G., TUBITAK Project, Su ürünleri atıklarının doğal laktik asit bakterileri ile fermentasyonu sonucu biyodönüşümü; fermentasyon ürünlerinin kalitesi ve hayvan beslenmesinde kullanılabilirliği, 2014 - 2016
33. KÜLEY E., DURMUŞ M., UÇAR Y., Project Supported by Higher Education Institutions, Aromatik Bitki Yağlarının Vakum Paketlenmiş Fermente Balık Filetosu Üzerindeki Mikrobiyolojik ve Kimyasal Etkileri, 2012 - 2016

34. ÖZKÜTÜK A. S. , KÜLEY BOĞA E., ÖZYURT G., Project Supported by Higher Education Institutions, Bilim İnsanı Yetiştirme ve Destekleme Projesi, 2015 - 2015
35. KÜLEY E., Balıkcı E., ÖZYURT G., ÖZOĞUL Y., DURMUŞ M., UÇAR Y., Project Supported by Higher Education Institutions, Ammonia and Biogenic Amine Production of Fish Spoilage Bacteria: Affected by Olive Leaf Olive Cake and Black Water, 2014 - 2015
36. KÜLEY E., GÖKDOĞAN S., DURMUŞ M., UÇAR Y., KÜLEY F., Balıkcı E., Project Supported by Higher Education Institutions, Uskumrudan izole edilen bozulma etmeni bakterilerin histamin üretimi üzerine zeytin yaprağı ekstraktının etkisi, 2014 - 2015
37. ÖZOĞUL Y., ÖZYURT G., KÜLEY BOĞA E., Project Supported by Higher Education Institutions, Su Ürünleri İşleme Teknolojisi ABD laboratuvarlarının alt yapısının güçlendirilmesi, 2014 - 2015

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

1. **Increasing the functional properties of fish oil microcapsules with olive leaf extracts**  
KÜLEY E., Sakarya Y., ÖZYURT G.  
BIOMASS CONVERSION AND BIOREFINERY, 2022 (Journal Indexed in SCI)
2. **Impact of sumac, cumin, black pepper and red pepper extracts in the development of foodborne pathogens and formation of biogenic amines**  
ÖZOĞUL F., KÜLEY E., Kuley F., Kulawik P., Rocha J. M.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, 2022 (Journal Indexed in SCI)
3. **Effectiveness of Lactobacilli cell-free supernatant and propolis extract microcapsules on oxidation and microbiological growth in sardine burger**  
KÜLEY E., YAZGAN H., ÖZOĞUL Y., UÇAR Y., DURMUŞ M., ÖZYURT G., Ayas D.  
FOOD BIOSCIENCE, vol.44, 2021 (Journal Indexed in SCI)
4. **Recent developments in valorisation of bioactive ingredients in discard/seafood processing by-products**  
ÖZOĞUL F., Cagalj M., Simat V., ÖZOĞUL Y., Tkaczewska J., Hassoun A., Kaddour A. A. , KÜLEY E., Rathod N. B. , Phadke G. G.  
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.116, pp.559-582, 2021 (Journal Indexed in SCI)
5. **Inhibitory impacts of Spirulina platensis and Chlorella vulgaris extracts on biogenic amine accumulation in sardine fillets**  
ÖZOĞUL İ., KÜLEY E., UÇAR Y., YAZGAN H., ÖZOĞUL Y.  
FOOD BIOSCIENCE, vol.41, 2021 (Journal Indexed in SCI)
6. **Safflower and bitter melon extracts on suppression of biogenic amine formation by fish spoilage bacteria and food borne pathogens**  
Yavuzer M. N. , Yavuzer E., Küley E.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.146, pp.1-9, 2021 (Journal Indexed in SCI)
7. **Inhibitory Activity of Co-microencapsulation of Cell Free Supernatant from Lactobacillus plantarum with Propolis Extracts towards Fish Spoilage Bacteria**  
Küley E., Kuşçu M. M. , Durmuş M., Uçar Y.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.1, pp.1-15, 2021 (Journal Indexed in SCI)
8. **The antimicrobial properties and biogenic amine production of lactic acid bacteria isolated from various fermented food products**  
YAZGAN H., KÜLEY E., GÜVEN GÖKMEN T., Regenstein J. M. , ÖZOĞUL F.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.1, 2021 (Journal Indexed in SCI)
9. **The effects of microalgae (Spirulina platensis and Chlorella vulgaris) extracts on the quality of vacuum packaged sardine during chilled storage**  
ÖZOĞUL İ., KÜLEY E., DURMUŞ M., ÖZOĞUL Y., Polat A.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, 2020 (Journal Indexed in SCI)
10. **Influence of olive oil-based nanoemulsion on the fatty acid profiles of rainbow trout fillets**

DURMUŞ M., Bensid A., ÖZOĞUL Y., KÖŞKER A. R. , UÇAR Y., Boga E., DURMUŞ M., ÖZOĞUL F.  
AQUACULTURE INTERNATIONAL, vol.28, no.5, pp.1997-2014, 2020 (Journal Indexed in SCI)

11. **Suppression effects of aqueous and ethanolic extracts of propolis on biogenic amine production by *Morganella psychrotolerans***  
BURGUT A., Kuley E., UÇAR Y., ÖZOĞUL F.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.131, 2020 (Journal Indexed in SCI)
12. **Antimicrobial activity of thyme essential oil nanoemulsions on spoilage bacteria of fish and food-borne pathogens**  
ÖZOĞUL Y., KÜLEY BOĞA E., Akyol I., DURMUŞ M., Ucar Y., Regenstein J. M. , KÖŞKER A. R.  
Food Bioscience, vol.36, 2020 (Journal Indexed in SCI)
13. **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, no.4, pp.1435-1442, 2020 (Journal Indexed in SCI)
14. **The function of nanoemulsion on preservation of rainbow trout fillet**  
DURMUŞ M., ÖZOĞUL Y., KÖŞKER A. R. , UÇAR Y., BOGA E., Ceylan Z., ÖZOĞUL F.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.57, no.3, pp.895-904, 2020 (Journal Indexed in SCI)
15. **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, no.2, 2020 (Journal Indexed in SCI)
16. **Inhibitory effects of safflower and bitter melon extracts on biogenic amine formation by fish spoilage bacteria and food borne pathogens**  
KÜLEY E., YAVUZER M. N. , Yavuzer E., DURMUŞ M., YAZGAN H., Gezginc Y., ÖZOĞUL F.  
FOOD BIOSCIENCE, vol.32, 2019 (Journal Indexed in SCI)
17. **The effects of edible oil nanoemulsions on the chemical, sensory, and microbiological changes of vacuum packed and refrigerated sea bass fillets during storage period at 2 +/- 2 degrees C**  
DURMUŞ M., ÖZOĞUL Y., Boga E., UÇAR Y., KÖŞKER A. R. , Balıkcı E., Gokdogan S.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.43, no.12, 2019 (Journal Indexed in SCI)
18. **Antimicrobial influence of nanoemulsified lemon essential oil and pure lemon essential oil on food-borne pathogens and fish spoilage bacteria**  
YAZGAN H., ÖZOĞUL Y., Kuley E.  
INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, vol.306, 2019 (Journal Indexed in SCI)
19. **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, no.5, pp.1-15, 2019 (Journal Indexed in SCI Expanded)
20. **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, no.3, pp.314-328, 2019 (Journal Indexed in SCI)
21. **Gamma-irradiation induced effects on biogenic amine formation and quality of frog legs (*Rana esculenta*) during storage**  
Buyukdeveci M., Boga E., ÖZYURT G.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.99, pp.379-386, 2019 (Journal Indexed in SCI)
22. **Combined effects of plant and cell-free extracts of lactic acid bacteria on biogenic amines and bacterial load of fermented sardine stored at 3 +/- 1 degrees C**  
KÜLEY E., DURMUŞ M., UÇAR Y., KÖŞKER A. R. , Tumerkan E. T. A. , Regenstein J. M. , ÖZOĞUL F.  
FOOD BIOSCIENCE, vol.24, pp.127-136, 2018 (Journal Indexed in SCI)
23. **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, no.3, pp.998-1005, 2018 (Journal Indexed in SCI)

24. **The Function of Emulsions on the Biogenic Amine Formation and their Indices of Sea Bass Fillets (*Dicentrarchus Labrax*) Stored in Vacuum Packaging**  
ÖZOĞUL Y., DURMUŞ M., BOGA E., UÇAR Y., ÖZOĞUL F.  
JOURNAL OF FOOD SCIENCE, vol.83, no.2, pp.318-325, 2018 (Journal Indexed in SCI)
25. **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, no.3, pp.543-555, 2017 (Journal Indexed in SCI)
26. **Fish spoilage bacterial growth and their biogenic amine accumulation: Inhibitory effects of olive by-products**  
KÜLEY E., DURMUŞ M., BALIKÇI E., UÇAR Y., Regenstein J. M. , ÖZOĞUL F.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, no.5, pp.1029-1043, 2017 (Journal Indexed in SCI)
27. **Formation of lactic, acetic, succinic, propionic, formic and butyric acid by lactic acid bacteria**  
ÖZÇELİK S., KÜLEY E., ÖZOĞUL F.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.73, pp.536-542, 2016 (Journal Indexed in SCI)
28. **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, no.1, pp.72-86, 2016 (Journal Indexed in SCI)
29. **The Impact of Carvacrol on Ammonia and Biogenic Amine Production by Common Foodborne Pathogens**  
ÖZOĞUL F., KAÇAR C., KÜLEY E.  
JOURNAL OF FOOD SCIENCE, vol.80, no.12, 2015 (Journal Indexed in SCI)
30. **EFFECT OF NATURAL EXTRACTS (*MENTHA SPICATA* L. AND *ARTEMISIA CAMPESTRIS*) ON BIOGENIC AMINE FORMATION OF SARDINE VACUUM-PACKED AND REFRIGERATED (*SARDINA PILCHARDUS*) FILLETS**  
HOUCHER A., KÜLEY E., ÖZOĞUL F., BENDEDDOUCHE B.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.39, no.6, pp.2393-2403, 2015 (Journal Indexed in SCI)
31. **Sterol Content of Fish, Crustacea and Mollusc: Effects of Cooking Methods**  
ÖZOĞUL F., KÜLEY E., ÖZOĞUL Y.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.18, no.9, pp.2026-2041, 2015 (Journal Indexed in SCI)
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## Courses

Su Ürünlerinde Fermentasyon Teknolojisi, Postgraduate, 2022 - 2023

Su ürünlerinde doğal antimikrobilyaller ve aktivite değerlendirme metotları, Doctorate, 2021 - 2022

Bakteriyel organik asit üretimi ve su ürünleri muhafazasında kullanımı, Doctorate, 2021 - 2022

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Balıktaki bozulma etmeni bakteriler ve Gıda kaynaklı patojenlerin moleküler tanımlanması, Postgraduate, 2021 - 2022

## Advising Theses

Küley E., *Spirulina platensis* ve *Chlorella vulgaris*'den elde edilen ekstraktların soğuk depolanan sardalya (*Sardinella aurita*) filetoları üzerindeki antioksidan ve antimikrobiyal etkileri, Doctorate, İ.ÖZOĞUL(Student), 2018

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## Scientific Refereeing

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## Edit Congress and Symposium Activities

- The impacts of olive by product on biogenic amine production by bacteria isolated from spoiled fish. The 2nd International Congress on Food Technology, Attendee, Kuşadası, Turkey, 2014
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- Biogenic amine production ability of lactic acid bacteria in European barracuda, common pandora, striped mullet infusion broth. Marine Biotechnology and Genomics Workshop, p. 54-67., Attendee, Muğla, Turkey, 2012
- Monitorization of aquaculture farm by developing new software. Marine Biotechnology and Genomics Workshop, p. 228-234, Attendee, Muğla, Turkey, 2012
- The effects of natural antioxidant extracts (thymus, green tea, sage and laurel) on the biogenic amine contents of fish burgers made from minced chub mackerel (*Scomber japonicus*). P. 69. 41st Annual WEFTA Meeting, Attendee, Gothenburg, Sweden, 2011
- The influences of natural zeolite (cliptinolite) on ammonia and biogenic amine formation by food-borne pathogen. P. 101. 41st Annual WEFTA Meeting, Attendee, Gothenburg, Sweden, 2011
- Beta-hydroxy-gamma-trimethyl amino butyric acid (L-carnitine) contents of commercially important raw and cooked seafood by HPLC method. P. 103. 41st Annual WEFTA Meeting, Attendee, Gothenburg, Sweden, 2011
- Antagonistic effect of lactic acid bacteria on biogenic amine production by food-borne pathogen. 40th Annual Meeting, WEFTA, Attendee, İzmir, Turkey, 2010
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## Citations

Total Citations (WOS):1586

h-index (WOS):21

## Research Areas

Agricultural Sciences, Agriculture, Seafood, Seafood Processing Technologies