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## Education Information

Doctorate, Cukurova University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü, Turkey 2005 - 2011

Post Graduate, Cukurova University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü, Turkey 2002 - 2005

Under Graduate, Cukurova University, Su Ürünleri Fakültesi, Turkey 1997 - 2001

## Foreign Languages

English, B2 Upper Intermediate

## 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

Post Graduate, 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

## Research Areas

Agricultural Sciences, Agriculture, Seafood, Seafood Processing Technologies

## Academic Titles / Tasks

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

Medical Doctor, Cukurova University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü, 2011 - 2014

Research Assistant, Cukurova University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü, 2005 - 2011

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

- **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., Uçar Y., Regenstein J. M. , KÖŞKER A. R.  
Food Bioscience, vol.36, no.100635, 2020 (Journal Indexed in SCI Expanded)
- **Suppression effects of aqueous and ethanolic extracts of propolis on biogenic amine production by *Morganella psychrotolerans***  
Burgut A., Küley Boğa E., Uçar Y., Özoğul F.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.1, no.1, pp.1-15, 2020 (Journal Indexed in SCI Expanded)
- **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)

- 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**  
 KÜLEYE., ÖZYURT G., ÖZOĞUL İ., BOĞA M., Akyol I., Rocha J. M. , ÖZOĞUL F.  
 MICROORGANISMS, vol.8, 2020 (Journal Indexed in SCI)
- Inhibitory effects of safflower and bitter melon extracts on biogenic amine formation by fish spoilage bacteria and food borne pathogens**  
 KÜLEYE., YAVUZER M. N. , Yavuzer E., DURMUŞ M., YAZGAN H., Gezginc Y., ÖZOĞUL F.  
 FOOD BIOSCIENCE, vol.32, 2019 (Journal Indexed in SCI)
- 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)
- 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**  
 KÜLEYE., 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)
- Fish spoilage bacterial growth and their biogenic amine accumulation: Inhibitory effects of olive by-products**  
 KÜLEYE., DURMUŞ M., BALIKÇI E., UÇAR Y., Regenstein J. M. , ÖZOĞUL F.  
 INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, pp.1029-1043, 2017 (Journal Indexed in SCI)
- Fatty acid composition and biogenic amines in acidified and fermented fish silage: a comparison study**  
 ÖZYURT G., GÖKDÖĞAN S., ŞİMŞEK A., YUVKA I., Ergüven M., Boga E. K.  
 ARCHIVES OF ANIMAL NUTRITION, vol.70, pp.72-86, 2016 (Journal Indexed in SCI)
- The Impact of Carvacrol on Ammonia and Biogenic Amine Production by Common Foodborne Pathogens**  
 ÖZOĞUL F., KAÇAR C., KÜLEYE.  
 JOURNAL OF FOOD SCIENCE, vol.80, 2015 (Journal Indexed in SCI)
- Sterol Content of Fish, Crustacea and Mollusc: Effects of Cooking Methods**  
 ÖZOĞUL F., KÜLEYE., ÖZOĞUL Y.  
 INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.18, pp.2026-2041, 2015 (Journal Indexed in SCI)
- Effects of laurel and myrtle extracts on the sensory, chemical and microbiological properties of vacuum-packed and refrigerated European eel (*Anguilla anguilla*) filets**  
 ÖZOĞUL İ., Polat A., ÖZOĞUL Y., Boga E. K. , ÖZOĞUL F., Ayas D.  
 INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, pp.847-853, 2014 (Journal Indexed in SCI)
- L-CARNITINE CONTENTS IN SEAFOODS COMMONLY EATEN IN MIDDLE EASTERN COUNTRIES**  
 ÖZOĞUL Y., Boga E. K. , ÖZOĞUL F., Ayas D.  
 JOURNAL OF FOOD BIOCHEMISTRY, vol.37, pp.702-707, 2013 (Journal Indexed in SCI)
- The impact of strawflower and mistletoe extract on quality properties of rainbow trout filets**  
 ÖZOĞUL F., KUŞ B., Kuley E.  
 INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.48, pp.2228-2238, 2013 (Journal Indexed in SCI)
- Effect of *Mentha spicata* L. and *Artemisia campestris* Extracts on the Shelf Life and Quality of Vacuum-Packed Refrigerated Sardine (*Sardina pilchardus*) Filets**  
 HOUCHER A., Kuley E., BENEDEDOUCHE B., ÖZOĞUL F.  
 JOURNAL OF FOOD PROTECTION, vol.76, pp.1719-1725, 2013 (Journal Indexed in SCI)
- 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)
- 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)

- **Biogenic amines formation in *Streptococcus thermophilus* isolated from home-made natural yogurt**  
Gezginc Y., Akyol I., Kuley E., ÖZOĞUL F.  
FOOD CHEMISTRY, vol.138, pp.655-662, 2013 (Journal Indexed in SCI)
- **Comparative Quality Loss in Wild and Cultured Rainbow Trout (*Oncorhynchus mykiss*) during Chilling Storage**  
ÖZOĞUL F., YAVUZER E., ÖZOĞUL Y., Kuley E.  
FOOD SCIENCE AND TECHNOLOGY RESEARCH, vol.19, pp.445-454, 2013 (Journal Indexed in SCI)
- **Interaction between lactic acid bacteria and food-borne pathogens on putrescine production in ornithine-enriched broth**  
Kuley E., Balıkçı E., Ozogul L., CENGİZ D.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.48, pp.394-404, 2013 (Journal Indexed in SCI)
- **The influences of fish infusion broth on the biogenic amines formation by lactic acid bacteria**  
Kuley E., ÖZOĞUL F., BALIKÇI E., DURMUŞ M., Ayas D.  
BRAZILIAN JOURNAL OF MICROBIOLOGY, vol.44, pp.407-415, 2013 (Journal Indexed in SCI)
- **Stimulation of Cadaverine Production by Foodborne Pathogens in the Presence of *Lactobacillus*, *Lactococcus*, and *Streptococcus* spp.**  
Kuley E., BALIKÇI E., ÖZOĞUL İ., GÖKDOĞAN S., ÖZOĞUL F.  
JOURNAL OF FOOD SCIENCE, vol.77, 2012 (Journal Indexed in SCI)
- **The Function of Lactic Acid Bacteria on Biogenic Amines Production by Food-Borne Pathogens in Arginine Decarboxylase Broth**  
ÖZOĞUL F., Kuley E., ÖZOĞUL Y., ÖZOĞUL İ.  
FOOD SCIENCE AND TECHNOLOGY RESEARCH, vol.18, pp.795-804, 2012 (Journal Indexed in SCI)
- **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)
- **The impact of applying natural clinoptilolite (zeolite) on the chemical, sensory and microbiological changes of vacuum packed sardine filets**  
Kuley E., ÖZOĞUL F., DURMUŞ M., GÖKDOĞAN S., KAÇAR C., ÖZOĞUL Y., UÇAR Y.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.47, pp.1977-1985, 2012 (Journal Indexed in SCI)
- **The Influences of Natural Zeolite (cliptinolite) on Ammonia and Biogenic Amine Formation by Foodborne Pathogen**  
GÖKDOĞAN S., ÖZOĞUL Y., Kuley E., ÖZOĞUL F., KAÇAR C., UÇAR Y.  
JOURNAL OF FOOD SCIENCE, vol.77, 2012 (Journal Indexed in SCI)
- **The function of lactic acid bacteria and brine solutions on biogenic amine formation by foodborne pathogens in trout filets**  
Kuley E., ÖZOĞUL F., ÖZOĞUL Y., Akyol I.  
FOOD CHEMISTRY, vol.129, pp.1211-1216, 2011 (Journal Indexed in SCI)
- **Simple Extraction and Rapid HPLC Method for Tocopherol Analysis in Marine and Fresh-water Fish Species**  
ÖZOĞUL F., ÖZOĞUL Y., Kuley E.  
FOOD SCIENCE AND TECHNOLOGY RESEARCH, vol.17, pp.595-598, 2011 (Journal Indexed in SCI)
- **Synergistic and antagonistic effect of lactic acid bacteria on tyramine production by food-borne pathogenic bacteria in tyrosine decarboxylase broth**  
Kuley E., ÖZOĞUL F.  
FOOD CHEMISTRY, vol.127, pp.1163-1168, 2011 (Journal Indexed in SCI)
- **Changes in Biochemical, Sensory and Microbiological Quality Indices of Common Sole (*Solea solea*) from the Mediterranean Sea, During Ice Storage**  
ÖZOĞUL Y., Boga E. K., Tokur B., ÖZOĞUL F.  
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.11, pp.243-251, 2011 (Journal Indexed in

SCI)

- **Effects of rosemary and sage tea extract on biogenic amines formation of sardine (*Sardina pilchardus*) fillets**  
ÖZOĞUL F., Kuley E., KENAR M.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.46, pp.761-766, 2011 (Journal Indexed in SCI)
- **Effects of rosemary and sage tea extracts on the sensory, chemical and microbiological changes of vacuum-packed and refrigerated sardine (*Sardina pilchardus*) fillets**  
KENAR M., ÖZOĞUL F., Kuley E.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.45, pp.2366-2372, 2010 (Journal Indexed in SCI)
- **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)
- **Effects of Combining of Smoking and Marinating on the Shelf Life of Anchovy Stored at 4 degrees C**  
ÖZOĞUL Y., ÖZOĞUL F., Kuley E.  
FOOD SCIENCE AND BIOTECHNOLOGY, vol.19, pp.69-75, 2010 (Journal Indexed in SCI)
- **The effects of ice storage on inosine monophosphate, inosine, hypoxanthine, and biogenic amine formation in European catfish (*Silurus glanis*) fillets**  
ÖZOĞUL F., Kamari N., Kuley E., ÖZOĞUL Y.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.44, pp.1966-1972, 2009 (Journal Indexed in SCI)
- **Quality Changes of Marinated Tench (*Tinca tinca*) during Refrigerated Storage**  
ÖZOĞUL Y., Kuley E., ÖZOĞUL F.  
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.15, pp.513-521, 2009 (Journal Indexed in SCI)
- **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)
- **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)
- **Fat content and fatty acid compositions of 34 marine water fish species from the Mediterranean Sea**  
ÖZOĞUL Y., ÖZOĞUL F., Cicek E., Polat A., Kuley E.  
INTERNATIONAL JOURNAL OF FOOD SCIENCES AND NUTRITION, vol.60, pp.464-475, 2009 (Journal Indexed in SCI)
- **Nucleotide degradation and biogenic amine formation of wild white grouper (*Epinephelus aeneus*) stored in ice and at chill temperature (4 degrees C)**  
ÖZOĞUL F., ÖZOĞUL Y., Kuley E.  
FOOD CHEMISTRY, vol.108, pp.933-941, 2008 (Journal Indexed in SCI)
- **Bacteriological and biochemical assessment of marinating cephalopods, crustaceans and gastropoda during 24 weeks of storage**  
ÖZOĞUL Y., ÖZOĞUL F., Olgunoglu I. A. , Kuley E.  
INTERNATIONAL JOURNAL OF FOOD SCIENCES AND NUTRITION, vol.59, pp.465-476, 2008 (Journal Indexed in SCI)
- **Comparison of fatty acid, mineral and proximate composition of body and legs of edible frog (*Rana esculenta*)**  
ÖZOĞUL F., ÖZOĞUL Y., Olgunoglu A. I. , Boga E. K.  
INTERNATIONAL JOURNAL OF FOOD SCIENCES AND NUTRITION, vol.59, pp.558-565, 2008 (Journal Indexed in SCI)

- **Comparison of fatty acid and proximate compositions of the body and claw of male and female blue crabs (*Callinectes sapidus*) from different regions of the Mediterranean coast**  
Kuley E., ÖZOĞUL F., ÖZOĞUL Y., Olgunoglu A. I.  
INTERNATIONAL JOURNAL OF FOOD SCIENCES AND NUTRITION, vol.59, pp.573-580, 2008 (Journal Indexed in SCI)
- **Sensory, chemical and microbiological quality parameters in sea bream (*Sparus aurata*) stored in ice or wrapped in cling film or in aluminium foil at 2 +/- 1 degrees C**  
Ozogul F., Kuley E., Ozogul Y.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.42, pp.903-909, 2007 (Journal Indexed in SCI)
- **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)
- **Hydrolysis and oxidation of European eel oil during frozen storage for 48 weeks**  
Ozogul Y., Ozogul F., Ozkutuk S., Kuley E.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.224, pp.33-37, 2006 (Journal Indexed in SCI)
- **Biochemical, sensory and microbiological attributes of wild turbot (*Scophthalmus maximus*), from the Black Sea, during chilled storage**  
Ozogul Y., Ozogul F., Kuley E., Ozkutuk A., Gokbulut C., Kose S.  
FOOD CHEMISTRY, vol.99, pp.752-758, 2006 (Journal Indexed in SCI)
- **Effects of aluminium foil and cling film on biogenic amines and nucleotide degradation products in gutted sea bream stored at 2 +/- 1 degrees C**  
Kuley E., Ozogul F., Ozogul Y.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.221, pp.582-591, 2005 (Journal Indexed in SCI)
- **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)

## Articles Published in Other Journals

- **Purification of Eicosapentaenoic Acid (EPA) and Docosahexaenoic Acid (DHA) From Fish Oil Using HPLC Method and Investigation of Their Antibacterial Effects on Some Pathogenic Bacteria**  
UÇARY., ÖZOĞUL F., DURMUŞ M., ÖZOĞUL Y., KÖŞKER A. R. , KÜLEYBOĞA E., AYAS D.  
Turkish Journal of Maritime and Marine Sciences, vol.1, no.1, pp.1-15, 2019 (International Refereed University Journal)
- **Food Safety Perception and Willing to Pay For Labelled Fish in Turkey: Case of Middle Mediterranean Region**  
SEÇERA., KÜLEYBOĞA E., EMEKSİZ Ö. F.  
Black Sea Journal of Public and Social Science, vol.2, pp.40-45, 2019 (National Refereed University Journal)
- **Histamine and tyramine production by bacteria isolated from spoiled sardine (*Sardina pilchardus*)**  
KÜLEYBOĞA E.  
AFRICAN JOURNAL OF BIOTECHNOLOGY, vol.12, pp.3288-3295, 2013 (Refereed Journals of Other Institutions)
- **İskenderun körfezi (kuzeydoğu Akdeniz) kıyısında dağılım gösteren bazı kahverengi ve kırmızı makroalg türlerinin protein, lipit ve yağ asiti içerikleri.**  
POLAT S., ÖZOĞUL Y., KÜLEYBOĞA E.  
Journal of FisheriesSciences.com, vol.6, pp.107-113, 2012 (Other Refereed National Journals)
- **Usefulness of API test strips for identification of bacterial flora in blue crab (*Callinectes sapidus*) caught from Akyatan lagoon (Adana-Turkey)**  
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- **Usefulness of API test strips for identification of bacterial flora in blue crab (*Callinectes sapidus*) caught**

from Akyatan lagoon (Adana-Turkey).

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- **Chemical, sensory and microbiological assessment of marinated anchovy (*Engraulis engrasicholus* L., 1758) fillets stored at 1±1 °C**  
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- **Nucleotide degradation in sardine (*Sardina pilchardus*) stored in different storage condition at 4°C**  
ÖZOĞUL F., ÖZOĞUL Y., KÜLEY BOĞA E.  
Journal of FisheriesSciences.com, vol.1, pp.13-19, 2007 (National Refreed University Journal)
- **Modifiye atmosfer paketlenen balık ve balık ürünlerine etkisi**  
ÖZOĞUL F., ÖZOĞUL Y., KÜLEY BOĞA E.  
Ege Journal of Fisheries and Aquatic Sciences (EgeJFAS), vol.23, pp.193-200, 2006 (National Refreed University Journal)
- **Modifiye atmosfer paketlenen balık ve balık ürünlerine etkisi.**  
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- **Balık ve balık ürünlerinde oluşan biyojenik aminler**  
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Ege Journal of Fisheries and Aquatic Sciences (EgeJFAS), vol.3, pp.375-381, 2004 (National Refreed University Journal)

## Books & Book Chapters

- **Advances in Packaging**  
Küley Boğa E., Özoğul F., Polat A.  
in: Innovative Technologies in Seafood Processing, Yesim Ozogul, Editor, CRC, New York , New-York, pp.45-69, 2020
- **In vitro antibacterial activity of ethanolic extracts of *Mentha spicata* L. and *Artemisia campestris* from Algeria**  
Houicher A., KÜLEY BOĞA E., Bendeddouche B., ÖZOĞUL F.  
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- **Novel Approaches in Seafood Preservation Techniques**  
ÖZOĞUL F., ÖZOĞUL Y., KÜLEY BOĞA E.  
in: Handbook of Seafood Quality, Safety and Health Applications, Alasalvar C., Shahidi F., Miyashita K., Wanasundara U., Editor, Wiley-Blackwell, Oxford, pp.206-216, 2011

## Refereed Congress / Symposium Publications in Proceedings

- **The Effects of Natural Zeolite on Fatty Acids Profile of Mediterranean Sardine Fillets**  
ÖZOĞUL F., KÜLEY BOĞA E., GÖKDOĞAN S., DURMUŞ M., UÇAR Y., BALIKÇI E., KAÇAR Ç., YAZGAN H., ÖZOĞUL İ.  
First International Workshop on Marine Biotechnology and Genomics, Muğla, Turkey, pp.1
- **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
- **Freshness assessment of red mullet (*Mullus barbatus*) and Goldband goatfish (*Upeneus moluccensis*)**

**stored in ice**

ÖZOĞUL F., ÖZYURT G., KÜLEYBOĞA E., ÖZKÜTÜK A. S.

1st International congress of seafood technology, İzmir, Turkey, pp.1

• **In Vitro Antibacterial Effects of Some Plant Essential Oils against Five Pathogenic Bacteria**

ÖZOĞUL F., KÜLEYBOĞA E., KENAR M.

International Congress for Seafood Technology, İzmir, Turkey, pp.1

• **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., KÜLEYBOĞA E., YAZGAN H.

39th CIESM Congress, Italy, pp.1

• **Biogenic Amine Production Ability of Lactic Acid Bacteria in European Barracuda, Common Pandora, Striped Mullet Infusion Broth**

ÖZOĞUL F., KÜLEYBOĞA E., BALIKÇI E., UÇAR Y., DURMUŞ M., GÖKDOĞAN S.

First International Workshop on Marine Biotechnology and Genomics, Muğla, Turkey, pp.1

• **Formation of nucleotide degradation compounds and biogenic amine in European catfish (*Silurus glanis*) fillets stored in ice**

ÖZOĞUL F., KÜLEYBOĞA E., ÖZOĞUL Y., KAMARIN.

International Congress for Seafood Technology, İzmir, Turkey, pp.1

• **Simple extraction and rapid HPLC method for tocopherol analysis in seafood**

ÖZOĞUL F., POLAT A., ÖZOĞUL Y., KÜLEYBOĞA E.

WEFTA 38th Annual Meeting, Italy, pp.1

• **Isolation and Identification of Bacterial Flora of Freshly Caught Blue Crab (*Callinectes sapidus*)**

ÖZOĞUL F., KÜLEYBOĞA E., ÖZOĞUL Y., KENAR M.

International Congress for Seafood Technology, İzmir, Turkey, pp.1

• **Antimicrobial mechanisms of emulsified essential oil in food borne microorganisms**

YAZGAN H., UÇAR Y., KÜLEYBOĞA E., ÖZOĞUL Y.

Euroasia 5th International Congress on Applied Sciences, Adana, Turkey, 15 November - 17 December 2019, pp.680-692

• **Antimicrobial Mechanisms of Emulsified Essential Oil in Food Borne Microorganisms**

YAZGAN H., UÇAR Y., KÜLEYBOĞA E., ÖZOĞUL Y.

EURO ASIA 5th. INTERNATIONAL CONGRESS ON APPLIED SCIENCES, Adana, Turkey, 15 - 17 November 2019, pp.1-8

• **Natural antimicrobial agents used for seafood preservation**

KÜLEYBOĞA E., YAZGAN H., BURGUT A.

International Congress on Domestic Animal Breeding, Genetics and Husbandry (ICABGEH-19), Praq, Czech Republic, 11 - 13 September 2019, pp.68-74

• **Impacts of lactic, fumaric, succinic and ortho-phosphoric acids on ammonia and biogenic amine production by fish-spoilage bacteria**

ÖZOĞUL F., KÜLEYBOĞA E.

2nd International Symposium on Limnology and Freshwater Fisheries, Elazığ, Turkey, 3 September - 07 November 2019, pp.93-100

• **DETERMINATION OF BACTERIAL FLORA IN DIFFERENT TISSUES OF PUFFERFISH (*LAGOCEPHALUS SCELERATUS*, GMELIN 1789)**

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## Scientific Refereeing

PROCESS BIOCHEMISTRY, SCI Journal, June 2020

JOURNAL OF FOOD SAFETY, SCI Journal, January 2020

INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, July 2019

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## Invited 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

Effects of natural extracts on fatty acid profile of fish ball (*Scomber scomber*) during frozen storage (-18°C). FABA 2014, International Symposium on Fisheries and Aquatic Sciences, Attendee, Trabzon, Turkey, 2014

Determination of the pesticide residue levels in some economically important fish species. FABA 2014, International Symposium on Fisheries and Aquatic Sciences, Attendee, Trabzon, Turkey, 2014

Investigation of the seasonal variations of proximate and fatty acid profile in the bivalve mollusc (*Scapharca inaequivalvis*) from black sea. FABA 2014, International Symposium on Fisheries and Aquatic Sciences, Attendee, Trabzon, Turkey, 2014

PCR detection of foodborne pathogens in rainbow trout fillets fermented with lactic acid bacteria. FABA 2014, International Symposium on Fisheries and Aquatic Sciences, Attendee, İzmir, Turkey, 2014

The effects of season and gender on the proximate and fatty acid profile of male and female warty crab (*Eriphia verrucosa*) from black sea. 40th CIESM Congress, Attendee, Marseille, France, 2013

Monitorization of aquaculture farm by developing new software. Marine Biotechnology and Genomics Workshop, p. 228-234, Attendee, Muğla, Turkey, 2012

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

The effects of natural zeolite on fatty acids profile of mediterranean sardine fillets. Marine Biotechnology and Genomics Workshop, p. 164-172., Attendee, Muğla, Turkey, 2012

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

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

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 effect of microwave cooking on tocopherol content of some fish species. P. 121. 40th Annual Meeting, WEFTA, Attendee, İzmir, Turkey, 2010

Antagonistic effect of lactic acid bacteria on biogenic amine production by food-borne pathogen. 40th Annual Meeting, WEFTA, Attendee, İzmir, Turkey, 2010

). Biogenic amine production by some common food-borne pathogens in fish infusion broth. P. 154. 40th Annual Meeting, WEFTA, Attendee, İzmir, Turkey, 2010

The effects of different levels of rosemary extract on the fatty acid contents of vacuum packed sardine (*Sardina pilchardus*) during storage of 4 ± 1 °C. P. 82. 40th Annual Meeting, WEFTA, Attendee, İzmir, Turkey, 2010

The quality parameters of smoked mackerel marinade (*Scomber scombrus*) with dill leaves stored at 4 °C. 40th Annual Meeting, WEFTA, Attendee, İzmir, Turkey, 2010

Comparison of fatty acid, trace element and proximate compositions of male and female of blue crabs and swim crabs from Mersin Bay, Turkey, the 39th CIESM Congress., Attendee, Venice, Italy, 2010

Simple extraction and rapid HPLC method for tocopherol analysis in seafood. In B.M. Poli, & G. Parisi, Seafood from catch and aquaculture for a sustainable supply, Attendee, Firenze, Italy, 2008

The sensory, chemical and microbiological assessment of smoked and marinated anchovy during the storage of 7 months at 4 °C. In B.M. Poli, & G. Parisi, Seafood from catch and aquaculture for a sustainable supply, (pp.30). 38th

Annual WEFTA meeting, Attendee, Firenze, Italy, 2008

Formation of nucleotide degradation compounds and biogenic amine in European catfish (*Silurus glanis*) filets stored in ice. International Congress for Seafood Technology (ICST)., Attendee, İzmir, Turkey, 2008

Freshness assesment of red mullet (*Mullus barbatus*) and goatfish (*Upeneus moluccasus*) stored in ice. International Congress for Seafood Technology (ICST)., Attendee, İzmir, Turkey, 2008

The quality assesment of marinated freshwater fish species (Tench, *Tinca tinca*) during storage at 120 days at 4°C. International Congress for Seafood Technology (ICST), Attendee, İzmir, Turkey, 2008

Isolation and idendification of bacterial flora of freshly caught blue crab (*Callinectes sapidus*). International Congress for Seafood Technology (ICST), Attendee, İzmir, Turkey, 2008

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## Citations

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