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Education Information

Doctorate, Cukurova University, Fen Bilimleri Enstitüsü, Su Ürünleri Avlama İşleme Teknolojisi Anabilimdalı, Turkey
2012 - Continues

Postgraduate, Cukurova University, Fen Bilimleri Enstitüsü, Su Ürünleri Avlama İşleme Teknolojisi Anabilimdalı, Turkey
2009 - 2012

Undergraduate, Cukurova University, Su Ürünleri Fakültesi, Su Ürünleri Mühendisliği, Turkey 2005 - 2009

Foreign Languages

English, B2 Upper Intermediate

Certificates, Courses and Trainings

Health&Medicine, DENEY HAYVANLARI KULLANIM KURSU, Çukurova Üniversitesi Tıp Fakültesi Deneysel Tıp Araştırma ve Uygulama Merkezi, 2011

Dissertations

Postgraduate, SODYUM BİKARBONAT KULLANIMININ BUZDA DEPOLAMA BOYUNCA GÖKKUŞAĞI ALABALIĞI (Oncorhynchus mykiss) `NİN KALİTESİNE OLAN ETKİSİ, Cukurova University, Su Ürünleri Fakültesi, Su Ürünleri Avlama Ve İşleme Teknolojisi, 2012

Research Areas

Agricultural Sciences, Seafood, Seafood Processing Technologies

Academic Titles / Tasks

Research Assistant, Cukurova University, Su Ürünleri Fakültesi, Su Ürünleri Mühendisliği, 2010 - Continues

Published journal articles indexed by SCI, SSCI, and AHCI

1. 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 FÜR LEBENSMITTELHYGIENE, vol.70, no.5, pp.138-148, 2019 (SCI-Expanded)

- II. **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 (SCI-Expanded)
- III. **Effect of lavender and lemon balm extracts on fatty acid profile, chemical quality parameters and sensory quality of vacuum packaged anchovy (*Engraulis encrasicolus*) fillets under refrigerated condition**
ÖZOĞUL F., AKSUN E. T., ÖZTEKİN R., LORENZO J. M.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.84, pp.529-535, 2017 (SCI-Expanded)
- IV. **Effects of Oil-in-Water Nanoemulsion Based on Sunflower Oil on the Quality of Farmed Sea Bass and Gilthead Sea Bream Stored at Chilled Temperature (2 +/- 2 degrees C)**
YAZGAN H., ÖZOĞUL Y., DURMUŞ M., Balıkcı E., Gokdogan S., UÇAR Y., AKSUN E. T.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.26, no.8, pp.979-992, 2017 (SCI-Expanded)
- V. **The Effect of Whey Protein Isolate Coating Enriched with Thyme Essential Oils on Trout Quality at Refrigerated Storage (4 +/- 2 degrees C)**
TOKUR B. K., SERT F., AKSUN E. T., ÖZOĞUL F.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.4, pp.585-596, 2016 (SCI-Expanded)
- VI. **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)
- VII. **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)

Articles Published in Other Journals

- I. **Nutritive value and safety aspects of acidified mantis shrimp during ambient storage**
ÖZYURT G., ÖZYURT C. E., AKSUN E. T., ÖZKÜTÜK A. S.
SU URUNLERI DERGISI, vol.36, no.2, pp.155-161, 2019 (ESCI)
- II. **The effect of frozen storage on chemical and sensory quality of horse mackerel (*Trachurus trachurus*) coated whey protein isolate enriched with thyme essential oil**
Tokur B., AKSUN E. T.
SU URUNLERI DERGISI, vol.35, no.3, pp.295-304, 2018 (ESCI)
- III. **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)

Refereed Congress / Symposium Publications in Proceedings

- I. **Chicken Frankfurter Production with Fish (*Equulites klunzingeri*) Protein Isolates and Determination of Nutritional Quality**
ÖZYURT G., GAYDE Ç., ÖZOĞUL Y., UÇAR Y., DURMUŞ M., AKSUN E. T., KÜLEY BOĞA E.
2nd INTERNATIONAL CONFERENCE ON FISHERIES AND AQUATIC RESEARCH, Nevşehir, Turkey, 12 - 15 July 2018,

pp.82

- II. **Frankfurter Production with Pony Fish (*Equulites klunzingeri*) Protein Isolates and Determination of Chemical, Sensorial and Microbiological Changes During Shelf-life**
ÖZYURT G., GAYDE Ç., UÇAR Y., DURMUŞ M., AKSUN E. T., KÜLEY BOĞA E.
2nd INTERNATIONAL CONFERENCE ON FISHERIES AND AQUATIC RESEARCH, Nevşehir, Turkey, 12 - 15 July 2018, pp.35
- III. **Changes in Biogenic Amine Contents of Acidified Mantis Shrimp during Ambient Storage**
ÖZYURT G., AKSUN E. T., ÖZYURT C. E., ÖZKÜTÜK A. S., ÖZOĞUL F.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), Nevşehir, Turkey, 15 - 17 May 2017, pp.212
- IV. **The Modified Atmosphere and Vacuum Packaging for Seafood Industry: Fact and Gaps**
ÖZOĞUL F., ÖZOĞUL İ., AKSUN E. T., DURMUŞ M., ÖZOĞUL Y.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), Nevşehir, Turkey, 15 - 17 May 2017, pp.225
- V. **Impact of Lemon Balm and French Lavender Extracts on Biogenic Amine Formation of Vacuum-Packed and Refrigerated Anchovy Fillets**
ÖZOĞUL F., Öztekin R., AKSUN E. T.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), Nevşehir, Turkey, 15 - 17 May 2017, pp.613
- VI. **The Comparison of Poultry and Seafood Gelatine Characterization**
AKSUN E. T., ÖZOĞUL F., Tümerkan T.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), Nevşehir, Turkey, 15 - 17 May 2017, pp.1050
- VII. **The impact of fish protein isolate addition on the physical properties of chicken frankfurter during cold storage (4°C)**
GAYDE Ç., AKSUN E. T., KÜLEY BOĞA E., ÖZYURT G.
International Conference on Engineering and Natural Sciences (ICENS 2017), Budapeşte, Hungary, 3 - 07 May 2017, pp.700
- VIII. **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
- IX. **INVESTIGATION OF EFFECTS OF SUMAC, CUMIN, BLACK PEPPER, RED PEPPER EXTRACTS ON AMMONIA AND BIOGENIC AMINE PRODUCTION OF FOOD-BORNE PATHOGENS**
KÜLEY F., UÇAR Y., KÖŞKER A. R., AKSUN E. T., ÖZOĞUL F.
International Symposium on Fisheries and Aquatic Sciences (FABA), Antalya, Turkey, 3 - 05 November 2016, pp.514-515
- X. **ACIDIFICATION FOR STABILIZATION AND STORAGE OF MANTIS SHRIMP (*Erugosquilla massavensis*)**
ÖZYURT G., AKSUN E. T., ÖZYURT C. E., ÖZKÜTÜK A. S.
", International Symposium on Fisheries and Aquatic Sciences (FABA), Antalya, Turkey, 3 - 05 November 2016, pp.501
- XI. **EFFECTS OF SOAKING IN SODIUM BICARBONATE ON RAINBOW TROUT (*Oncorhynchus mykiss*) QUALITY DURING ICED STORAGE**
AKSUN E. T., Tokur B.
", International Symposium on Fisheries and Aquatic Sciences (FABA), Antalya, Turkey, 3 - 05 November 2016, pp.0-191
- XII. **FUNCTIONAL PROPERTIES OF SURIMI OBTAINED FROM GUITARFISH (*Rhinobatos rhinobatos*)**
ÖZOĞUL Y., Bulut Z., Tokur B., AKSUN E. T.
FABA 2016: International Symposium on Fisheries and Aquatic Sciences, Antalya, Turkey, 3 - 05 November 2016, pp.489
- XIII. **IMPACT OF LEMON BALM AND FRENCH LAVENDER EXTRACTS ON FATTY ACID COMPOSITION OF VACUUM-PACKED AND REFRIGERATED ANCHOVY (*Engraulis encrasicolus*) FILLETS**

ÖZOĞUL F., ÖZTEKİN R., AKSUN E. T.

International Symposium on Fisheries and Aquatic Sciences (FABA), Antalya, Turkey, 3 - 05 November 2016, pp.208-209

- XIV. **ACIDIFICATION FOR STABILIZATION AND STORAGE OF MANTIS SHRIMP (*Erugosquilla massavensis*)**
ÖZYURT G., AKSUN E. T., ÖZYURT C. E., ÖZKÜTÜK A. S.
", International Symposium on Fisheries and Aquatic Sciences (FABA), Antalya, Turkey, 3 - 05 November 2016, pp.501
- XV. **Combination Effects of Cell-Free Supernatant of *Lactobacillus Plantarum* and *Pediococcus Acidophilus* and Plant Extract (Thyme and Laurel) on Textural Properties of Fermented Sardine**
AKSUN E. T., ÖZOĞUL F., KÜLEY BOĞA E.
2nd Congress on Food Structure & Design, Antalya, Turkey, 26 - 28 October 2016, pp.47
- XVI. **The Effect of Extraction Methods on the Textural Structure of Gelatin from Frigate Mackerel (*Auxis thazard*) Skins**
AKSUN E. T., DURMUŞ M., UÇAR Y., KÖŞKER A. R.
2nd Congress on Food Structure & Design, Antalya, Turkey, 26 - 28 October 2016, pp.68
- XVII. **Effect of Thermal Process on Seafood Gelatine Textural Structure**
AKSUN E. T., ÖZOĞUL F.
2nd Congress on Food Structure & Design, Antalya, Turkey, 26 - 28 October 2016, pp.87
- XVIII. **PROCESSING EFFECTS OF NEWLY DESIGNED TOROIDAL CANS ON TEXTURE AND COLOR QUALITY OF CANNED TUNA**
Tokur B., ERDOĞDU F., AKSUN E. T., TÜMERKAN T., YAVUZ H.
46th WEFTA CONFERENCE, Split, Croatia, 12 - 14 October 2016, pp.145
- XIX. **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
- XX. **EFFECT OF DIFFERENT PLANT EXTRACT COATINGS ON PHYSICAL QUALITY PARAMETERS OF FRIGATE MACKEREL (*Auxis thazard*) DURING ICED STORAGE**
AKSUN E. T., Talal L., ÖZOĞUL F.
46th WEFTA CONFERENCE, Split, Croatia, 12 - 14 October 2016, pp.1
- XXI. **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
- XXII. **PROCESSING EFFECTS OF NEWLY DESIGNED TOROIDAL CANS ON TEXTURE AND COLOR QUALITY OF CANNED TUNA**
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- XXIII. **A NEW INDUSTRIAL DESIGN FOR THE PRODUCTION OF CANNED TUNA: EFFECTS ON LIPID QUALITY AFTER PROCESSING**
Tokur B., ERDOĞDU F., AKSUN E. T., TÜMERKAN T., YAVUZ H.
46th WEFTA CONFERENCE, Split, Croatia, 12 - 14 October 2016, pp.59
- XXIV. **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
- XXV. **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
- XXVI. **THE PAST, CURRENT AND FUTURE DEVELOPMENTS OF SURIMI PRODUCED AND CONSUMED IN TURKEY**

ÖZOĞUL F., AKSUN E. T.

INTERNATIONAL CONGRESS ON ADVANCES IN VETERINARY SCIENCES AND TECHNICS (ICAVST), Saraybosna, Bosnia And Herzegovina, 25 - 29 August 2016, pp.70

XXVII. **THE INFLUENCES OF LAVENDER AND LEMON BALM EXTRACTS ON QUALITY PROPERTIES OF ANCHOVY (*ENGRAULIS ENCRASICOLUS*) STORED UNDER VACUUM PACK AT 2±1°C**

ÖZOĞUL F., ÖZTEKİN R., AKSUN E. T.

INTERNATIONAL CONGRESS ON ADVANCES IN VETERINARY SCIENCES AND TECHNICS (ICAVST), Saraybosna, Bosnia And Herzegovina, 25 - 29 August 2016, pp.156

XXVIII. **Tavukçuluk Yan Ürünleri**

AKSUN E. T., BENLİ H.

9. Gıda Mühendisliği Kongresi, Turkey, 12 - 14 November 2015

XXIX. **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

XXX. **Ayva (*Cydonia Oblonga*) Çekirdeği'nden Elde Edilen Ekstraktın Buzdolabında Depolanan Gökkuşuğu Alabalığı Fileto (*Oncorhynchus Mykiss*)? Larının Kalitesi Üzerine Etkileri**

AKSUN E. T., Tokur B., TÜMERKAN T.

2. İç Anadolu Tarım ve Gıda Kongresi, Muş, Turkey, 28 - 30 April 2015, pp.0-202

XXXI. **Marketlerde Satışa Sunulan Yağsız (Light) Ve Yağlı Ton Balığı Konservelerinin Kimyasal Ve Fiziksel Kalitesinin Karşılaştırılması.**

AKSUN E. T., Tokur B., TÜMERKAN T.

2. İç Anadolu Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.175

XXXII. **Effects of rosemary (*Rosmarinus officinalis*) extract addition on oxidative stability of fried sea bream (*Sparus aurata*) durig 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

Supported Projects

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

ÖZYURT G., ÖZYURT C. E., ÖZKÜTÜK A. S., AKSUN E. T., Project Supported by Higher Education Institutions, Lüfer avcılığında tercih edilen olta yemlerinin kimyasal ve fiziksel karakterizasyonlarının belirlenmesi, 2017 - 2019

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

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

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

POLAT A., ÖZYURT G., UÇAR Y., AKSUN E. T., DURMUŞ M., Project Supported by Higher Education Institutions, Ultra düşük sıcaklık derin dondurucu cihazı bakım onarımı, 2017 - 2018

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

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 deęişimlerinin araştırılması, 2016 - 2017

ÖZYURT G., ÖZKÜTÜK A. S., ÖZYURT C. E., UÇAR Y., DURMUŞ M., AKSUN E. T., POLAT A., Project Supported by Higher Education Institutions, Erugosquilla massavensis'den hazırlanan asit silajların besinsel kaliteleri ve depolanma süresince kimyasal ve mikrobiyolojik kalitelerinin deęerlendirilmesi, 2016 - 2017

ÖZOĞUL Y., Bulut Z., AKSUN E. T., KARAKAYA B., Project Supported by Higher Education Institutions, KEMANE VATOZ? UN DAN (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±2 °C)DEPOLANAN BALIK PATENİN KALİTESİ ÜZERİNE FARKLI AMBALAJLARIN ETKİLERİNİN İNCELENMESİ, 2014 - 2017

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 Deęişimlerinin İncelenmesi, 2012 - 2015

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

AKSUN E. T., Project Supported by Other Official Institutions, Türkiye'de ilk Su Ürünleri Atıklarından Jelatin Üretimi, 2012 - 2013

Metrics

Publication: 42

Citation (WoS): 67

Citation (Scopus): 80

H-Index (WoS): 4

H-Index (Scopus): 4