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International Researcher IDs

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Publons / Web Of Science ResearcherID: B-3773-2018

ScopusID: 8564660400

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Education Information

Doctorate, University of Lincoln, Food Technology , United Kingdom 1998 - 2002

Postgraduate, The University of Hull, Fisheries Science, , United Kingdom 1997 - 1998

Undergraduate, Cukurova University, Su rnleri Fakltesi, Turkey 1989 - 1993

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, AYÇİÇEK YAGI İLE HAZIRLANAN NANOEMLSİYONLARIN SOĐUKTA (2+2 C) DEPOLANAN LEVREK (*Dicentrarchus labrax*) ve İPURA (*Sparus aurata*) FİLOTALARININ DUYUSAL, KİMYASAL VE MİKROBİYOLOJİK KALİTESİ ZERİNE ETKİLERİ, Cukurova University, Su rnleri Fakltesi, İŐleme Teknolojisi Anabilim Dalı, 2013

Postgraduate, LAKTİK ASİT BAKTERİLERİ SERBEST HCRE EKSTRAKTLARININ PATOJEN BAKTERİLERİN GELİŐİMİNE VE BİYOJENİK AMİN RETİMİNE ETKİSİNİN ARAŐTIRILMASI, Cukurova University, Su rnleri Fakltesi, İŐleme Teknolojisi Anabilim Dalı, 2012

Postgraduate, Biberiye Eksraktının Vakum Paketlenmiş Uskumru (*Scomber scombrus* L., 1758) Burgerlerinin Raf mrne Etkisi, Cukurova University, Su rnleri Avlama ve İŐleme Teknolojisi, İŐleme Teknolojisi, 2011

Postgraduate, TTLENMİŐ USKUMRU (*Scomber seombrus*) MARİNATLARININ (Sade ve Dereotlu) DUYUSUL, KİMYASAL ve MİKROBİYOLOJİK KALİTE PARAMETRELERİNİN BELİRLENMESİ", Cukurova University, Su rnleri Fakltesi, İŐleme Teknolojisi Anabilim Dalı, 2010

Research Areas

Agricultural Sciences, Seafood, Seafood Processing Technologies

Academic Titles / Tasks

Professor, Cukurova University, Su Ürünleri Fakültesi, Su Ürünleri Avlama ve İşleme Teknolojisi, 2013 - Continues

Academic and Administrative Experience

Cukurova University, 2014 - Continues

Cukurova University, 2013 - Continues

Courses

Gaz Kromatografisi, Doctorate, 2013 - 2014

Su Ürünleri İşlemede Yeni Yöntemler, Postgraduate, 2013 - 2014

Su Ürünleri Bozulma İndikatörleri, Undergraduate, 2013 - 2014

Su Ürünlerinde Aroma, Doctorate, 2013 - 2014

Su Ürünlerinde Uygulamalı Bozulma Analizleri , Postgraduate, 2013 - 2014

Su Ürünlerinde Fonksiyonel Gıdalar, Postgraduate, 2013 - 2014

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Formulation with sage tea-loaded fish oil-based microcapsules to delay oxidation**
Durmus M., Ucar Y., Köşker A. R., Ozogul Y., Ozyurt G., Ceylan Z.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.1, no.1, pp.1-15, 2023 (SCI-Expanded)
- II. **Effect of Citrus Essential Oils on the Oxidative Stability of Microencapsulated Fish Oil by Spray-Drying**
Durmus M., Özogul Y., Ozyurt G., Ucar Y., Kosker A. R., Yazgan H., Ibrahim S. A., Özogul F.
FRONTIERS IN NUTRITION, vol.9, no.97813, pp.1-11, 2023 (SCI-Expanded)
- III. **Antioxidant and Antimicrobial Activity of Hydroethanolic Leaf Extracts from Six Mediterranean Olive Cultivars**
Simat V., Skroza D., Tabanelli G., Cagalj M., Pasini F., Gomez-Caravaca A. M., Fernandez-Fernandez C., Sternisa M., Mozina S. S., ÖZOĞUL Y., et al.
ANTIOXIDANTS, vol.11, no.9, 2022 (SCI-Expanded)
- IV. **The Impact of Thyme, Rosemary and Basil Extracts on the Chemical, Sensory and Microbiological Quality of Vacuumed Packed Mackerel Balls**
Balikci E., ÖZOĞUL Y., Rathod N. B., ÖZOĞUL F., Ibrahim S. A.
FOODS, vol.11, no.18, 2022 (SCI-Expanded)
- V. **Recent developments in industrial applications of nanoemulsions**
ÖZOĞUL Y., Karsli G. T., DURMUŞ M., YAZGAN H., ÖZTOP H. M., McClements D. J., ÖZOĞUL F.
ADVANCES IN COLLOID AND INTERFACE SCIENCE, vol.304, 2022 (SCI-Expanded)
- VI. **Recent developments in the use of cold plasma, high hydrostatic pressure, and pulsed electric fields on microorganisms and viruses in seafood**
Kulawik P., Rathod N. B., ÖZOĞUL Y., ÖZOĞUL F., Zhang W.
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, 2022 (SCI-Expanded)
- VII. **Recent developments in non-thermal processing for seafood and seafood products: cold plasma, pulsed electric field and high hydrostatic pressure**
Rathod N. B., Kulawik P., ÖZOĞUL Y., ÖZOĞUL F., Bekhit A. E. A.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.57, no.2, pp.774-790, 2022 (SCI-Expanded)
- VIII. **Antimicrobial effect of laurel essential oil nanoemulsion on food-borne pathogens and fish spoilage**

bacteria

Özogul Y., El Abed N., Özogul F.

FOOD CHEMISTRY, vol.368, 2022 (SCI-Expanded)

- IX. **Investigation of bioactive compounds and antimicrobial properties of aqueous garlic extracts on important food-borne zoonotic bacteria for food applications**
Yazgan H., Kuley E., Ozogul Y.
BIOMASS CONVERSION AND BIOREFINERY, pp.1-9, 2022 (SCI-Expanded)
- X. **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 (SCI-Expanded)
- XI. **Recent advances in industrial applications of seaweeds**
POLAT S., Trif M., Rusu A., Simat V., Cagalj M., ALAK G., Meral R., ÖZOĞUL Y., POLAT A., ÖZOĞUL F.
CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, 2021 (SCI-Expanded)
- XII. **Biological activity of plant-based carvacrol and thymol and their impact on human health and food quality**
Rathod N. B., Kulawik P., ÖZOĞUL F., Regenstein J. M., ÖZOĞUL Y.
TRENDS IN FOOD SCIENCE & TECHNOLOGY, vol.116, pp.733-748, 2021 (SCI-Expanded)
- XIII. **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 (SCI-Expanded)
- XIV. **Seafood infusion broths as novel sources to produce organic acids using selected lactic acid bacteria strains**
ÖZOĞUL F., Ozcelik S., ÖZOĞUL Y., Yilmaz M. T.
FOOD BIOSCIENCE, vol.43, 2021 (SCI-Expanded)
- XV. **The effects of nisin on the growth of foodborne pathogens and biogenic amine formation: in vivo and in vitro studies**
UÇAR Y., ÖZOĞUL Y., DURMUŞ M., ÖZOĞUL F.
FOOD BIOSCIENCE, vol.43, 2021 (SCI-Expanded)
- XVI. **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 (SCI-Expanded)
- XVII. **Nucleotide degradation, biogenic amine level and microbial contamination as quality indicators of cold-stored rainbow trout (Oncorhynchus mykiss) gravad**
Surowka K., Rzepka M., ÖZOĞUL F., ÖZOĞUL Y., Surowka B., Ligaszewski M.
FOOD CHEMISTRY, vol.346, 2021 (SCI-Expanded)
- XVIII. **The impact of different levels of nisin as a biopreservative agent on the chemical, sensory and microbiological quality of vacuum-packed sea bass (Dicentrarchus labrax) fillets stored at 4 +/- 2 degrees C**
UÇAR Y., ÖZOĞUL Y., ÖZOĞUL F., DURMUŞ M., KÖŞKER A. R., Boga E. K.
GRASAS Y ACEITES, vol.72, no.2, 2021 (SCI-Expanded)
- XIX. **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, vol.15, no.2, pp.1327-1340, 2021 (SCI-Expanded)
- XX. **The antimicrobial effect of grapefruit peel essential oil and its nanoemulsion on fish spoilage bacteria and food-borne pathogens**
ÖZOĞUL Y., ÖZOĞUL F., Kulawik P.

LWT-FOOD SCIENCE AND TECHNOLOGY, vol.136, 2021 (SCI-Expanded)

- XXI. **A comparative analysis of colostrum nutritional compositions of primipar Jersey and Holstein cows calving summer months**
GÖKÇE G., Abitas O., Goncu S., ÖZOĞUL Y.
PROGRESS IN NUTRITION, vol.23, no.3, 2021 (SCI-Expanded)
- XXII. **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 (SCI-Expanded)
- XXIII. **Use of Spectroscopic Techniques to Monitor Changes in Food Quality during Application of Natural Preservatives: A Review**
Hassoun A., Carpena M., Prieto M. A., Simal-Gandara J., ÖZOĞUL F., ÖZOĞUL Y., ÇOBAN Ö. E., Gudjonsdottir M., Barba F. J., Marti-Quijal F. J., et al.
ANTIOXIDANTS, vol.9, no.9, 2020 (SCI-Expanded)
- XXIV. **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 (SCI-Expanded)
- XXV. **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, 2020 (SCI-Expanded)
- XXVI. **Effect of nisin on the shelf life of sea bass (*Dicentrarchus labrax* L.) fillets stored at chilled temperature (4 +/- 2 degrees C)**
UÇAR Y., ÖZOĞUL Y., ÖZOĞUL F., DURMUŞ M., KÖŞKER A. R.
AQUACULTURE INTERNATIONAL, vol.28, no.2, pp.851-863, 2020 (SCI-Expanded)
- XXVII. **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 (SCI-Expanded)
- XXVIII. **Impact of icing with potato, sweet potato, sugar beet, and red beet peel extract on the sensory, chemical, and microbiological changes of rainbow trout (*Oncorhynchus mykiss*) fillets stored at (3 +/- 1 degrees C)**
Yavuzer E., ÖZOĞUL F., ÖZOĞUL Y.
AQUACULTURE INTERNATIONAL, vol.28, no.1, pp.187-197, 2020 (SCI-Expanded)
- XXIX. **Biogenic Amines Formation, Toxicity, Regulations in Food**
ÖZOĞUL Y., ÖZOĞUL F.
BIOGENIC AMINES IN FOOD: ANALYSIS, OCCURRENCE AND TOXICITY, vol.20, pp.1-17, 2020 (SCI-Expanded)
- XXX. **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 (SCI-Expanded)
- XXXI. **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 (SCI-Expanded)
- XXXII. **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, no.4, pp.1081-1088, 2019 (SCI-Expanded)
- XXXIII. **Tetrodotoxin levels of three pufferfish species (*Lagocephalus* sp.) caught in the North-Eastern Mediterranean sea**
KÖŞKER A. R., ÖZOĞUL F., Ayas D., DURMUŞ M., UÇAR Y., Regenstein J. M., ÖZOĞUL Y.

CHEMOSPHERE, vol.219, pp.95-99, 2019 (SCI-Expanded)

- XXXIV. **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 (SCI-Expanded)
- XXXV. **Fatty acids of oil and antioxidant capacity of phenolics from fruits of 11 Cardueae (Carduoideae, Asteraceae) taxa from northeast Anatolia (Turkey)**
Kurt A., Ozcan M., ÇOLAK N., ÖZOĞUL Y., Glew R., ÖZOĞUL F., Ahmet Ayaz F.
BOTANICA SERBICA, vol.43, no.1, pp.31-45, 2019 (SCI-Expanded)
- XXXVI. **Comparison of Green and Conventional Extraction Methods on Lipid Yield and Fatty Acid Profiles of Fish Species**
ÖZOĞUL Y., UÇAR Y., Takadaş F., DURMUŞ M., Koesker A. R., POLAT A.
EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, vol.120, no.12, 2018 (SCI-Expanded)
- XXXVII. **Seasonal Changes in Proximate Composition and Mineral-Heavy Metal Content of Pufferfish (*Lagocephalus sceleratus*) from Northeastern Mediterranean Sea**
Köşker A. R., Özoğul F., Durmuş M., Uçar Y., Özoğul Y., Boğa E., Ayas D.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.18, no.11, pp.1269-1278, 2018 (SCI-Expanded)
- XXXVIII. **Effect of Natural Zeolite (Clinoptilolite) on in vitro Biogenic Amine Production by Gram Positive and Gram Negative Pathogens**
ÖZOĞUL F., Simat V., GÖKDOĞAN S., Regenstein J. M., ÖZOĞUL Y.
FRONTIERS IN MICROBIOLOGY, vol.9, 2018 (SCI-Expanded)
- XXXIX. **The Effects of Sex and Seasonality on the Metal Levels of Warty Crab (*Eriphia verrucosa*) in the Black Sea**
DURMUŞ M., Ayas D., Aydın M., KÖŞKER A. R., UÇAR Y., ÖZOĞUL Y.
Journal of Aquatic Food Product Technology, vol.27, no.6, pp.749-758, 2018 (SCI-Expanded)
- XL. **First report on TTX levels of the yellow spotted pufferfish (*Torquigener flavimaculosus*) in the Mediterranean Sea**
KÖŞKER A. R., ÖZOĞUL F., DURMUŞ M., UÇAR Y., Ayas D., Simat V., ÖZOĞUL Y.
TOXICON, vol.148, pp.101-106, 2018 (SCI-Expanded)
- XL I. **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, no.5, pp.1255-1261, 2018 (SCI-Expanded)
- XL II. **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 (SCI-Expanded)
- XL III. **The effects of sex and season on the metal levels and proximate composition of red mullet (*Mullus barbatus* Linnaeus 1758) caught from the Middle Black Sea**
DURMUŞ M., KÖŞKER A. R., ÖZOĞUL Y., Aydın M., UÇAR Y., Ayas D., ÖZOĞUL F.
HUMAN AND ECOLOGICAL RISK ASSESSMENT, vol.24, no.3, pp.731-742, 2018 (SCI-Expanded)
- XL IV. **The combined impact of nanoemulsion based on commercial oils and vacuum packing on the fatty acid profiles of sea bass fillets**
ÖZOĞUL Y., DURMUŞ M., UÇAR Y., KÖŞKER A. R., ÖZOĞUL F.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.6, 2017 (SCI-Expanded)
- XL V. **Function of cell-free supernatants of *Leuconostoc*, *Lactococcus*, *Streptococcus*, *Pediococcus* strains on histamine formation by foodborne pathogens in histidine decarboxylase broth**
ÖZOĞUL F., Toy N., ÖZOĞUL Y., HAMED I.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.5, 2017 (SCI-Expanded)
- XL VI. **Fatty acid composition and antioxidant capacity of cypselas in *Centaurea* s.l. taxa (Asteraceae),**

Cardueae) from NE Anatolia

AYAZ F. A., Ozcan M., KURT A., Karayigit B., ÖZOĞUL Y., Glew R., ÖZOĞUL F.

SOUTH AFRICAN JOURNAL OF BOTANY, vol.112, pp.474-482, 2017 (SCI-Expanded)

- XLVII. **The impact of gravading process on the quality of carp fillets (*Cyprinus carpio*): sensory, microbiological, protein profiles and textural changes**
DURMUŞ M., Surowka K., ÖZOĞUL F., MACIEJASZEK I., TESAROWICZ I., ÖZOĞUL Y., KÖŞKER A. R., UÇAR Y.
JOURNAL OF CONSUMER PROTECTION AND FOOD SAFETY, vol.12, no.2, pp.147-155, 2017 (SCI-Expanded)
- XLVIII. **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)
- XLIX. **Evaluation of effects of nanoemulsion based on herb essential oils (rosemary, laurel, thyme and sage) on sensory, chemical and microbiological quality of rainbow trout (*Oncorhynchus mykiss*) fillets during ice storage**
ÖZOĞUL Y., YUVKA I., UÇAR Y., DURMUŞ M., KÖŞKER A. R., Oz M., ÖZOĞUL F.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.75, pp.677-684, 2017 (SCI-Expanded)
- L. **Effects of Black Cumin Oil (*Nigella sativa*) on Sensory, Chemical and Microbiological Properties of Rainbow Trout During 23 Days of Storage at 2 +/- 1 degrees C**
Oz M., DİKEL S., DURMUŞ M., ÖZOĞUL Y.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.26, no.6, pp.665-674, 2017 (SCI-Expanded)
- LI. **Tetrodotoxin levels in pufferfish (*Lagocephalus sceleratus*) caught in the Northeastern Mediterranean Sea**
Köşker A. R., Özoğul F., Durmuş M., Uçar Y., Ayas D., Regenstein J. M., Özoğul Y.
FOOD CHEMISTRY, vol.210, pp.332-337, 2016 (SCI-Expanded)
- LII. **Technological Factors Affecting Biogenic Amine Content in Foods: A Review**
GARDINI F., ÖZOĞUL Y., SUZZI G., TABANELLI G., ÖZOĞUL F.
FRONTIERS IN MICROBIOLOGY, vol.7, 2016 (SCI-Expanded)
- LIII. **Fatty acid composition of achenes of *Cirsium taxa* (Asteraceae, Carduoideae) from Turkey**
Ozcan M., AYAZ F. A., ÖZOĞUL Y., Glew R., ÖZOĞUL F.
ZEITSCHRIFT FÜR NATURFORSCHUNG SECTION C-A JOURNAL OF BIOSCIENCES, vol.71, pp.45-54, 2016 (SCI-Expanded)
- LIV. **Comparative study of nanoemulsions based on commercial oils (sunflower, canola, corn, olive, soybean, and hazelnut oils): Effect on microbial, sensory, and chemical qualities of refrigerated farmed sea bass**
ÖZOĞUL Y., DURMUŞ M., UÇAR Y., ÖZOĞUL F., Regenstein J. M.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.33, pp.422-430, 2016 (SCI-Expanded)
- LV. **Marine Bioactive Compounds and Their Health Benefits: A Review**
HAMED I., ÖZOĞUL F., ÖZOĞUL Y., Regenstein J. M.
COMPREHENSIVE REVIEWS IN FOOD SCIENCE AND FOOD SAFETY, vol.14, no.4, pp.446-465, 2015 (SCI-Expanded)
- LVI. **The influence of the cell free solution of lactic acid bacteria on tyramine production by food borne-pathogens in tyrosine decarboxylase broth**
Toy N., ÖZOĞUL F., ÖZOĞUL Y.
FOOD CHEMISTRY, vol.173, pp.45-53, 2015 (SCI-Expanded)
- LVII. **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 (SCI-Expanded)
- LVIII. **Effects of laurel and myrtle extracts on the sensory, chemical and microbiological properties of vacuum-packed and refrigerated European eel (*Anguilla anguilla*) fillets**
ÖZOĞUL İ., Polat A., ÖZOĞUL Y., Boga E. K., ÖZOĞUL F., Ayas D.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, no.3, pp.847-853, 2014 (SCI-Expanded)
- LIX. **The effects of seasonal dynamics on sensory, chemical and microbiological quality parameters of**

vacuum-packed sardine (*Sardinella aurita*)

durmuş M., Polat A., Öz M., ÖZOĞUL Y., Ucak I.

JOURNAL OF FOOD AND NUTRITION RESEARCH, vol.53, no.4, pp.344-352, 2014 (SCI-Expanded)

LX. 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, no.6, pp.702-707, 2013 (SCI-Expanded)

LXI. 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, no.4, pp.381-387, 2013 (SCI-Expanded)

LXII. The Effects of Natural Extracts on the Quality Changes of Frozen Chub Mackerel (*Scomber japonicus*) Burgers

ÖZOĞUL Y., UÇAR Y.

FOOD AND BIOPROCESS TECHNOLOGY, vol.6, no.6, pp.1550-1560, 2013 (SCI-Expanded)

LXIII. 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, no.3, pp.445-454, 2013 (SCI-Expanded)

LXIV. Effect of Various Processing Methods on Quality of Mackerel (*Scomber scombrus*)

ÖZOĞUL Y., Balikci E.

FOOD AND BIOPROCESS TECHNOLOGY, vol.6, no.4, pp.1091-1098, 2013 (SCI-Expanded)

LXV. The effects of season on fat and fatty acids contents of shrimp and prawn species

Ayas D., ÖZOĞUL Y., Yazgan H.

EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, vol.115, no.3, pp.356-362, 2013 (SCI-Expanded)

LXVI. Significance of Antioxidants for Seafood Safety and Human Health

Kulawik P., ÖZOĞUL F., Glew R., ÖZOĞUL Y.

JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.61, no.3, pp.475-491, 2013 (SCI-Expanded)

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