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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S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. **Cold-storage preservation of cooked rice quality: Exploring challenges and strategies, featuring insights on sushi rice**
Tadele W., Kulawik P., Szymkowiak A., Režek Jambrak A., ÖZOĞUL Y., ÖZOĞUL F.
Food Bioscience, vol.61, 2024 (SCI-Expanded)
- II. **The impacts of biopreservation with *Latilactobacillus sakei* cell-free supernatant in combination with plant-based extracts on the quality of modified atmosphere packed sea bass (*Dicentrarchus labrax*) fillets**
ÖZOĞUL Y., KÜLEY E., KÖŞKER A. R., UÇAR Y., YAZGAN H., DURMUŞ M., SAKARYA Y., Takadaş F., Özkütük S. T., ÖZKÜTÜK A. S., et al.
LWT, vol.209, 2024 (SCI-Expanded)
- III. **The impacts of feeds and seasons on aflatoxin content of milk from Mediterranean region**
Hepsağ F., Anitaş Ö., Göncü S., ÖZOĞUL Y.
Journal of Food Composition and Analysis, vol.132, 2024 (SCI-Expanded)
- IV. **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, vol.14, no.14, pp.16673-16680, 2024 (SCI-Expanded)
- V. **The effect of carvacrol, thymol, eugenol and α -terpineol in combination with vacuum packaging on quality indicators of anchovy fillets**
ÖZOĞUL F., Çetinkaya A., EL Abed N., KÜLEY E., DURMUŞ M., ÖZOĞUL İ., ÖZOĞUL Y.
Food Bioscience, vol.59, 2024 (SCI-Expanded)
- VI. **Incorporation of fish and fishery waste into food formulations: A review with current knowledge**
Rathod N. B., AĞAGÜNDÜZ D., ÖZOĞUL Y., Saadat P., Režek Jambrak A., Regenstein J. M., ÖZOĞUL F.
Trends in Food Science and Technology, vol.148, 2024 (SCI-Expanded)
- VII. **Seafood processing waste as a source of functional components: Extraction and applications for various food and non-food systems**
Akhila D., Ashwath P., Manjunatha K. G., Akshay S. D., Reddy Surasani V. K., Sofi F. R., Saba K., Dara P. K., ÖZOĞUL Y., ÖZOĞUL F.

Trends in Food Science and Technology, vol.145, 2024 (SCI-Expanded)

- VIII. **Bioactivity of Microencapsulated Cell-Free Supernatant of Streptococcus thermophilus in Combination with Thyme Extract on Food-Related Bacteria**
KÜLEY E., Kazgan N., SAKARYA Y., BALIKÇI E., ÖZOĞUL Y., YAZGAN H., ÖZYURT G.
Foods, vol.13, no.2, 2024 (SCI-Expanded)
- IX. **Seafood Quality Index Method (QIM)–Are All Studies Going in the Same Direction?**
Souza J. T., da Silva Oliveira M. É., Gonçalves A. A., ÖZOĞUL Y.
Journal of Aquatic Food Product Technology, 2024 (SCI-Expanded)
- X. **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, vol.63, no.29, pp.9716-9730, 2023 (SCI-Expanded)
- XI. **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)
- XII. **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)
- XIII. **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)
- XIV. **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)
- XV. **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)
- XVI. **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)
- XVII. **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)
- XVIII. **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)
- XIX. **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)
- XX. **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)
- XXI. **Biological activity of plant-based carvacrol and thymol and their impact on human health and food**

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- XXII. **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)
- XXIII. **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)
- XXIV. **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)
- XXV. **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)
- XXVI. **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)
- XXVII. **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)
- XXVIII. **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)
- XXIX. **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)
- XXX. **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)
- XXXI. **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)
- XXXII. **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)
- XXXIII. **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)

- XXXIV. **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)
- XXXV. **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)
- XXXVI. **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)
- XXXVII. **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)
- XXXVIII. **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)
- XXXIX. **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)
- XL. **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)
- XLI. **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)
- XLII. **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)
- XLIII. **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)
- XLIV. **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)
- XLV. **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)
- XLVI. **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)
- XLVII. **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)
- XLVIII. **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)
- XLIX. **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)
- L. **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)
- LI. **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)
- LII. **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)
- LIII. **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.
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- LIV. **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)
- LV. **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)
- LVI. **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)
- LVII. **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.
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- LVIII. **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)
- LIX. **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)
- LX. **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)
- LXI. **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)
- LXII. **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)
- LXIII. **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)
- LXIV. **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)
- LXV. **Sterol Content of Fish, Crustacea and Mollusc: Effects of Cooking Methods**
ÖZOĞUL F., KÜLEY E., ÖZOĞUL Y.
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ÖZOĞUL F., ÖZOĞUL Y.
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- XIV. **Significance of Histamin to Human Health**
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YAZGAN H., UÇAR Y., KÜLEY BOĞA E., ÖZOĞUL Y.
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- XXI. **MERSİN KÖRFEZİ'NDEN AVLANAN ÜÇ FARKLI BALON BALIĞI TÜRÜNÜN (*Lagocephalus* sp.)**

TETRODOTOKSİN (TTX) DÜZEYLERİNİN BELİRLENMESİ

KÖŞKER A. R., ÖZOĞUL F., AYAS D., DURMUŞ M., UÇAR Y., ÖZOĞUL Y.

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XXII. MERSİN KO?RFEZİ?NDEN AVLANAN U?C? FARKLI BALON BALIĞI TU?RU?NU?N (Lagocephalus sp.)

TETRODOTOKSİN (TTX) DU?ZEYLERİNİN BELİRLENMESİ

KÖŞKER A. R., ÖZOĞUL F., AYAS D., DURMUŞ M., UÇAR Y., ÖZOĞUL Y.

20. ULUSAL SU U?RU?NLERİ? SEMPOZYUMU, Mersin, Turkey, 24 September - 26 October 2019, pp.54

XXIII. Determination of bacterial flora in different tissues of pufferfish (Lagocephalus sceleratus, Gmelin 1789)

KÖŞKER A. R., KÜLEY BOĞA E., UÇAR Y., DURMUŞ M., ÖZOĞUL Y., AYAS D., ÖZOĞUL F.

2. Uluslararası GAP Matematik-Mühendislik-Fen ve Sağlık Bilimleri Kongresi, 21 - 23 June 2019

XXIV. DETERMINATION OF BACTERIAL FLORA IN DIFFERENT TISSUES OF PUFFERFISH (LAGOCEPHALUS SCELERATUS, GMELIN 1789)

KÖŞKER A. R., KÜLEY BOĞA E., UÇAR Y., DURMUŞ M., ÖZOĞUL Y., AYAS D., ÖZOĞUL F.

2. Uluslararası GAP MATEMATİK-MÜHENDİSLİK-FEN VE SAĞLIK BİLİMLERİ Kongresi, Adıyaman, Turkey, 21 - 23 June 2019, pp.1

XXV. Yaz Aylarında Buzakılayan Jersey Düvelerin Kolostrum Yağ Asit İçerikleri Değişimi

OZGUL a., ÖZOĞUL Y., SİBEL b., GÖNCÜ S.

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XXVI. Relationships Between The Content of Milk and Various Body Fluids Fatty Acids of Holstein Cows in Hot Conditions

Anitaş ö., ÖZOĞUL Y., GÖNCÜ S.

3. International Conference on Agriculture, Food, Veterinary and Pharmacy Sciences", Trabzon, Turkey, 16 - 18 April 2019, vol.1

XXVII. The Effects of Nisin on the Sensory, Biochemical and Microbiological Changes of Vacuum Packed and Refrigerated Sea Bass (Dicentrarchus labrax) Fillets

UÇAR Y., ÖZOĞUL F., DURMUŞ M., KÖŞKER A. R., ÖZOĞUL Y.

International Symposium on Fisheries and Aquatic Sciences (FABA 2018), Ankara, Turkey, 21 - 23 November 2018, pp.1-2

XXVIII. The Combined Impact of Nisin and Vacuum Packing on the Fatty Acid Profiles of Sea Bass (Dicentrarchus labrax) Fillets During Storage

UÇAR Y., ÖZOĞUL F., DURMUŞ M., KÖŞKER A. R., ÖZOĞUL Y.

International Symposium on Fisheries and Aquatic Sciences (FABA 2018), Ankara, Turkey, 21 - 23 November 2018, pp.1-2

XXIX. The Impact of Nisin on Ammonia, Trimethylamine and Biogenic Amines Formation and Their Indices of Vacuum-Packed Sea Bass Fillets (Dicentrarchus labrax) in Cold Storage

UÇAR Y., ÖZOĞUL F., DURMUŞ M., KÖŞKER A. R., KÜLEY BOĞA E., ÖZOĞUL Y.

International Symposium on Fisheries and Aquatic Sciences (FABA 2018), Ankara, Turkey, 21 - 23 November 2018, pp.1-2

XXX. Tetrodotoxin (TTX) Producing Bacteria in the Marine Ecosystem

KÖŞKER A. R., ÖZOĞUL Y., UÇAR Y., DURMUŞ M., ÖZOĞUL F.

2nd INTERNATIONAL CONFERENCE ON FISHERIES AND AQUATIC RESEARCH, Nevşehir, Turkey, 12 - 15 July 2018, pp.66

XXXI. 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

XXXII. Significance of Nanoemulsion for Seafood Safety

DURMUŞ M., ÖZOĞUL Y., UÇAR Y., KÖŞKER A. R., KÜLEY BOĞA E., ÖZOĞUL F.

- 2nd INTERNATIONAL CONFERENCE ON FISHERIES AND AQUATIC RESEARCH, Nevşehir, Turkey, 12 - 15 July 2018, pp.90
- XXXIII. **The Function of Sugar Beet Peel Extract on the In Vitro Biogenic Amine Production by Food Borne Pathogens**
ÖZOĞUL F., UÇAR Y., DURMUŞ M., KÖŞKER A. R., KÜLEY BOĞA E., ÖZOĞUL İ., ÖZOĞUL Y.
2nd INTERNATIONAL CONGRESS ON FISHERIES and AQUATIC RESEARCH, Nevşehir, Turkey, 12 - 15 July 2018, pp.31
- XXXIV. **The Applications of Organic Acids on Seafood Biopreservation**
UÇAR Y., ÖZOĞUL F., DURMUŞ M., KÖŞKER A. R., KÜLEY BOĞA E., ÖZOĞUL Y.
2nd INTERNATIONAL CONFERENCE ON FISHERIES AND AQUATIC RESEARCH, Nevşehir, Turkey, 12 - 15 July 2018, pp.108
- XXXV. **Comparison of nanoemulsion and essential oils of lemon and grapefruit on inhibition of fish spoilage and foodborne pathogen bacteria**
YAZGAN H., ÖZOĞUL Y.
4th International Agriculture Congress, Nevşehir, Turkey, 5 - 08 July 2018, pp.91
- XXXVI. **The impact of the addition of fish protein isolate on the oxidative stability of microencapsulated anchovy fish oil (*Engraulis encrasicolus*)**
Özyurt G., Durmuş M., Uçar Y., Özkütük A. S., Özoğul Y.
2nd International Congress on Advances in Bioscience and Biotechnology, 26th to 30th June 2018 Podgorica, Montenegro, Podgorica, Montenegro, 26 - 30 June 2018, pp.1
- XXXVII. **Molecular Identification of Lactic Acid Bacteria from Packed Seafood**
TOY N., DAĞGEÇEN E., AKYOL İ., ÖZOĞUL Y., ÖZOĞUL F.
II. Uluslararası Multidisipliner Çalışmaları Kongresi, Adana, Turkey, 4 - 05 May 2018
- XXXVIII. **Antimicrobial activity of nanoemulsion based on different plant oil against fish spoilage bacteria**
KÜLEY BOĞA E., ÖZOĞUL Y., YAZGAN H., DURMUŞ M., UÇAR Y., KÖŞKER A. R.
7th International Molecular Biology and Biotechnology, Konya, Turkey, 25 - 27 April 2018, pp.17
- XXXIX. **Bacterial and Parasitic Zoonoses in Fish and Fish Products**
YAZGAN H., KÜLEY BOĞA E., GÜVEN GÖKMEN T., ÖZOĞUL Y.
7th International Molecular Biology and Biotechnology Congress, Konya, Turkey, 25 - 27 April 2018, pp.172
- XL. **Antimicrobial activity of nanoemulsion based on different plant oil against fish spoilage bacteri**
ÖZOĞUL Y., KÖŞKER A. R., YAZGAN H., DURMUŞ M., UÇAR Y., KÜLEY BOĞA E.
7th International Molecular Biology and Biotechnology Congress, Konya, Turkey, 25 April 2018 - 27 April 0208, pp.17
- XLI. **Physical properties of microencapsulated anchovy fish oil with discard fish protein isolate**
ÖZYURT G., DURMUŞ M., UÇAR Y., ÖZKÜTÜK A. S., ÖZOĞUL Y.
7th International Molecular Biology and Biotechnology, Konya, Turkey, 25 - 27 April 2018, pp.18
- XLII. **BIOACTIVE COMPOUNDS OF SEAFOOD**
ÖZOĞUL Y., DURMUŞ M., KÜLEY BOĞA E., ÖZOĞUL F.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", 19 - 21 April 2018
- XLIII. **The effects of addition of fish protein isolate on the nutritive value of microencapsulated anchovy fish oil (*Engraulis encrasicolus*)**
ÖZYURT G., DURMUŞ M., ÖZYURT C. E., UÇAR Y., ÖZKÜTÜK A. S., ÖZOĞUL Y.
The 4 th International Symposium on "Traditional Foods from Adriatic to Caucasus?", Kyrenia, Cyprus (Kktc), 19 - 21 April 2018, pp.129
- XLIV. **NOVEL METHODS FOR SEAFOOD PROCESSING**
ÖZOĞUL Y., KÖŞKER A. R., ÖZOĞUL İ., UÇAR Y., ÖZOĞUL F., POLAT A.
The 4 th International Symposium on "Traditional Foods from Adriatic to Caucasus?", Kyrenia, Cyprus (Kktc), 19 - 21 April 2018, pp.113
- XLV. **TRADITIONAL SEAFOOD- SUSHI**
ÖZOĞUL Y., ÖZYURT G., DURMUŞ M., ÖZOĞUL İ.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", 19 - 21 April 2018

- XLVI. **Impact of red beet peel extract on biogenic amine production by food-borne pathogens**
ÖZOĞUL F., DURMUŞ M., ÖZOĞUL Y.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", 19 - 21 April 2018
- XLVII. **Metal Levels in Three Puffer Fish Species Caught from Mersin Bay", International Symposium on Pufferfish**
Köşker A. R., ÖZOĞUL F., AYAS D., DURMUŞ M., UÇAR Y., ÖZOĞUL Y.
International Symposium on Pufferfish, 13 - 14 October 2017
- XLVIII. **Tetrodotoxin (TTX) levels of Torquigener flavimaculosus (Hardy & Randall, 1983) caught in the Northeastern Mediterranean Sea**
KÖŞKER A. R., ÖZOĞUL F., DURMUŞ M., UÇAR Y., ÖZOĞUL Y., AYAS D.
International Symposium on Pufferfish, Muğla, Turkey, 13 - 14 October 2017, pp.14
- XLIX. **Proximate Composition and Fatty Acid Profile of Puffer Fish (Lagocephalus sceleratus) Caught From Mersin Bay**
KÖŞKER A. R., ÖZOĞUL F., DURMUŞ M., UÇAR Y., ÖZOĞUL Y., AYAS D.
International Symposium on Pufferfish, Muğla, Turkey, 13 - 14 October 2017, pp.30
- L. **Metal Levels in Three Puffer Fish Species Caught from Mersin Bay**
KÖŞKER A. R., ÖZOĞUL F., AYAS D., DURMUŞ M., UÇAR Y., ÖZOĞUL Y.
International Symposium on Pufferfish, Muğla, Turkey, 13 - 14 October 2017, pp.16
- LI. **Gender and Season Variables on the Proximate Composition and Metal Levels of Warty Crab**
AYDIN M., DURMUŞ M., AYAS D., ÖZOĞUL Y., UÇAR Y., KÖŞKER A. R., YILMAZ E.
II. Uluslararası Iğdır Sempozyumu?na (IGDIRSEMP 2017), Iğdır, Turkey, 9 - 11 October 2017, pp.1
- LII. **Antimicrobial Functions of Some Spice Extracts Such as Sumac, Cumin, Black Pepper and Red Pepper on 2430 - 2430the Growth of Common Food-Borne Pathogens and Their Biogenic Amine Formation**
ÖZOĞUL F., Kuley E., Kuley F., ÖZOĞUL Y.
ICFPSFS 2017 :19th International Conference on Food Product Safety in Food Science, Barselona, Spain, 27 - 28 July 2017
- LIII. **The Ability of Organic Acids Production by Lactic Acid Bacteria in M17 Broth and Squid, Shrimp, 2432 Octopus, Eel Infusion Broth**
ÖZOĞUL F., ÖZÇELİK S., ÖZOĞUL Y.
ICFPSFS 2017 :19th International Conference on Food Product Safety in Food Science, Barcelona, Spain, 27 - 28 July 2017
- LIV. **The Effects of Extraction Methods on Fat Content and Fatty Acid Profiles of Marine Fish Species**
ÖZOĞUL Y., Takadaş F., DURMUŞ M., UÇAR Y., ÖZYURT G., KÖŞKER A. R., Ozogul F.
ICFPSFS 2017: 19th International Conference on Food Product Safety in Food Science, Barselona, Spain, 27 July - 28 August 2017, vol.19, no.7, pp.2431
- LV. **Antimicrobial Functions of Some Spice Extracts Such as Sumac, Cumin, Black Pepper and Red Pepper on the Growth of Common Food-Borne Pathogens and Their Biogenic Amine Formation**
ÖZOĞUL F., Küley F., ÖZOĞUL Y., KÜLEY BOĞA E.
19th International Conference on Food Product Safety in Food Science (ICFPSFS 2017), Barcelona, Spain, 27 - 28 July 2017, pp.2430
- LVI. **The Ability of Organic Acids Production by Lactic Acid Bacteria in M17 Broth and Squid, Shrimp, Octopus, Eel Infusion Broth.**
ÖZOĞUL F., ÖZÇELİK S., ÖZOĞUL Y.
19th International Conference on Food Product Safety in Food Science (ICFPSFS 2017), Barcelona, Spain, 27 - 28 July 2017, pp.2432
- LVII. **The comparision of alternative methods for surimi production from dark muscle**
AKSUN TÜMERKAN E. T., Bulut Z., Tümerkan T., ÖZOĞUL Y.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), 15 - 17 May 2017
- LVIII. **Effects of Oil-in-Water Nanoemulsion on The Quality of Farmed Sea Bass and Gilthead Sea Bream Stored at Chilled Temperature (2±2 OC)**

YAZGAN H., ÖZOĞUL Y., DURMUŞ M., Küley boğa e., UÇAR Y.

International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), 15 - 17 May 2017

- LIX. **Antimicrobial Effect of Nanoemultions on Spoilage Bacteria Isolated from Sea Bass**
Küley Boğa E., DURMUŞ M., YAZGAN H., ÖZOĞUL F., ÖZOĞUL Y.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), 15 - 17 May 2017
- LX. **Seafood Poisoning From Marine Ecosystem**
YAZGAN H., Küley Boğa E., ÖZOĞUL F., ÖZOĞUL Y.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), 15 - 17 May 2017
- LXI. **Effects of Herbal Extracts (Thyme, Rosemary and Basil) on Biogenic Amine Accumulation of Fish Ball Made From Mackerel (Scomber scombrus) During Frozen Storage (-18oC)**
BALIKÇI E., ÖZOĞUL Y., YAVUZER E.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), 15 - 17 May 2017
- LXII. **The Effects of Gravading Process and Vaccum Packing on The Fatty Acid Profile of Carp Filets (Cyprinus carpio)**
DURMUŞ M., ÖZOĞUL Y., UÇAR Y., KÖŞKER A. R., ÖZOĞUL İ.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), Nevşehir, Turkey, 15 - 17 May 2017, pp.1157
- LXIII. **Fatty Acid Profiles of Oils Extracted from Fish Silage Treated with Formic Acid and Different Bacteria Strains**
ÖZYURT G., ÖZKÜTÜK A. S., UÇAR Y., POLAT A., ÖZOĞUL Y.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), Nevşehir, Turkey, 15 - 17 May 2017, pp.443
- LXIV. **Effects of oil-in-water nanoemulsion on the quality of farmed sea bass and gilthead sea bream stored at chilled temperature (2±2 °C).**
YAZGAN H., ÖZOĞUL Y., DURMUŞ M., KÜLEY BOĞA E., UÇAR Y.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), 15 - 17 May 2017
- LXV. **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
- LXVI. **Antimicrobial Effect Of Nanoemultions On Spoilage Bacteria Isolated From Sea Bass**
KÜLEY BOĞA E., DURMUŞ M., YAZGAN H., ÖZOĞUL F., ÖZOĞUL Y.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), Nevşehir, Turkey, 15 - 17 May 2017, pp.1164
- LXVII. **The Impact of Gravading Process and Vaccum Packing on The Shelf Life of Carp Fillets (Cyprinus Carpio)**
DURMUŞ M., ÖZOĞUL Y., Surówka K., KÜLEY BOĞA E., ÖZOĞUL F.
International Conference on Agriculture, Forest, Food Sciences and Technologies (ICAFOF 2017), Nevşehir, Turkey, 15 - 17 May 2017, pp.339
- LXVIII. **Chemical Composition of Some Medicinal and Aromatic Plants**
ÖZOĞUL Y., TAKADAŞ F., ÖZOĞUL F.
1. INTERNATIONAL CONGRESS on MEDICINAL and AROMATIC PLANTS, Konya, Turkey, 9 - 12 May 2017, pp.261
- LXIX. **Antioxidant Impacts of Aromatic Plants on the Seafood and Seafood Products**
ÖZOĞUL F., TAKADAŞ F., ÖZOĞUL Y.
1. INTERNATIONAL CONGRESS on MEDICINAL and AROMATIC PLANTS, Konya, Turkey, 9 - 12 May 2017, pp.585
- LXX. **Control Of Cadaverine And Other Amines Formation By Escherichia Coli And Salmonella Paratyphi A**

Using Cell free Supernatant Of Lactococcus Strains In Lysine enriched Broth

TOY N., ÖZOĞUL F., ÖZOĞUL Y.

", International Symposium on Fisheries and Aquatic Sciences (FABA), ANTALYA, TÜRKIYE, 3 - 05 November 2016

- LXXI. **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
- LXXII. **CONTROL OF CADAVERINE AND OTHER AMINES FORMATION BY ESCHERICHIA COLI AND SALMONELLA PARATYPHI A USING CELL-FREE SUPERNATANT OF LACTOCOCCUS STRAINS IN LYSINE-ENRICHED BROTH**
TOY N., ÖZOĞUL F., ÖZOĞUL Y.
International Symposium on Fisheries and Aquatic Sciences (FABA), Antalya, Turkey, 3 - 05 November 2016, pp.200-201
- LXXIII. **DISTRIBUTION OF TETRODOTOXIN (TTX) LEVELS IN PUFFERFISH (*Lagocephalus sceleratus*) FROM DIFFERENT REGION OF THE WORLD**
KÖŞKER A. R., ÖZOĞUL F., ÖZOĞUL Y., UÇAR Y., DURMUŞ M., AYAS D., KÜLEY BOĞA E.
International Symposium on Fisheries and Aquatic Sciences (FABA), Antalya, Turkey, 3 - 05 November 2016, pp.499-500
- LXXIV. **THE EFFECTS OF NANOEMULSION ON BIOGENIC AMINE FORMATION OF VACUUMED PACKED SEA BASS**
DURMUŞ M., Kuley Boğa E., ÖZOĞUL Y.
46th WEFTA CONFERENCE, Split, Croatia, 12 - 14 October 2016
- LXXV. **EFFECTS OF NATURAL EXTRACTS ON FATTY ACID PROFILE OF VACUUMED PACKED FISH BALL MADE FROM MACKEREL *Scomber scomber* DURING CHILLED STORAGE 4 2 C**
Balıkçı E., ÖZOĞUL Y., DURMUŞ M.
46th WEFTA CONFERENCE, Split, Croatia, 12 - 14 October 2016
- LXXVI. **NATURAL FOOD PRESERVATIVE NİSİN**
TOY N., ÖZOĞUL F., ÖZOĞUL İ., ÖZOĞUL Y.
46th WEFTA CONFERENCE, Split, HIRVATISTAN, 12 - 14 October 2016
- LXXVII. **The impact of nanoemulsions based on sunflower and olive oils on the shelf life of sea bass fillets stored in ice**
ÖZOĞUL Y., DURMUŞ M.
46 th WEFTA Conference, Split, Croatia, 12 - 14 October 2016, pp.123
- LXXVIII. **THE EFFECTS OF NANOEMULSIONS ON FATTY ACID PROFILES OF VACUUMED PACKED SEA BASS AT 2±2°C**
DURMUŞ M., ÖZOĞUL Y., UÇAR Y., KÖŞKER A. R.
46th WEFTA CONFERENCE, Split, Croatia, 12 - 14 October 2016, pp.1
- LXXIX. **ANTIMICROBIAL AND ANTIOXIDANT EFFECTS OF NANOEMULSIONS BASED ON HERB OILS (ROSEMARY, LAUREL, THYME AND SAGE) ON THE QUALITY OF RAINBOW TROUT**
DURMUŞ M., ÖZOĞUL Y., UÇAR Y.
46th WEFTA CONFERENCE, Split, Croatia, 12 - 14 October 2016, pp.1
- LXXX. **NATURAL FOOD PRESERVATIVE: NISIN**
TOY N., ÖZOĞUL F., ÖZOĞUL İ., ÖZOĞUL Y.
46th WEFTA CONFERENCE, Split, Croatia, 12 - 14 October 2016, pp.1
- LXXXI. **THE EFFECTS OF NANOEMULSIONS ON FATTY ACID PROFILES OF VACUUMED PACKED SEA BASS AT 2± 2 oC**
DURMUŞ M., ÖZOĞUL Y., UÇAR Y., KÖŞKER A. R.
46th WEFTA CONFERENCE, 12 - 14 October 2016
- LXXXII. **INHIBITION IMPACTS OF ORGANIC ACIDS (LACTIC, FUMARIC, SUCCINIC AND ORTO-PHOSPHORIC) ON BIOGENIC AMINES FORMATION BY SPOILAGE BACTERIA AND COMMON FOOD-BORNE PATHOGENS**
ÖZOĞUL F., DURMUŞ M., UÇAR Y., KÜLEY BOĞA E., ÖZOĞUL Y., YAZGAN H., ÖZOĞUL İ.

46th WEFTA CONFERENCE, Split, Croatia, 12 - 14 October 2016, pp.1

- LXXXIII. **SENSORY AND CHEMICAL CHANGES IN CARP (*Cyprinus carpio* L., 1758) FILLETS MARINATED WITH SUNFLOWER OIL, SUNFLOWER OIL PLUS POMEGRANATE SAUCE AND SUNFLOWER OIL PLUS PLUM SAUCE DURING STORAGE AT +4°C FOR 1 MONTH**
KORKMAZ F., Arslan A., ÖZOĞUL F., ÖZOĞUL Y., Atamanalp M., Kocaman E. M., Alak G., DURMUŞ M., UÇAR Y.
46th WEFTA CONFERENCE, Split, Croatia, 12 - 14 October 2016, pp.164
- LXXXIV. **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
- LXXXV. **THE EFFECTS OF HERBAL EXTRACTS THYME ROSEMARY AND BASIL ON THE SHELF LIFE OF VACUUMED PACKED FISH BALL MACKEREL *SCOMBER SCOMBRUS***
Balıkçı E., ÖZOĞUL Y., DURMUŞ M.
1ST INTERNATIONAL CONGRESS ON ADVANCES IN VETERINARY SCIENCES AND TECHNICS (ICAVST), Bosnia And Herzegovina, 25 - 29 August 2016
- LXXXVI. **THE POTENTIAL BENEFITS AND HARMS OF TETRODOTOXIN**
KÖŞKER A. R., ÖZOĞUL F., UÇAR Y., DURMUŞ M., AYAS D., ÖZOĞUL Y.
INTERNATIONAL CONGRESS ON ADVANCES IN VETERINARY SCIENCES AND TECHNICS (ICAVST), Saraybosna, Bosnia And Herzegovina, 25 - 29 August 2016, pp.151
- LXXXVII. **THE NUTRITIONAL COMPOSITION AND THE CHANGES IN QUALITY PARAMETRES OF SMOKED EUROPEAN EEL (*Anguilla anguilla*) STORED AT +4°C**
ÖZOĞUL Y., ÖZKÜTÜK A. S., POLAT A., ÖZYURT G.
International Congress on Advances in Veterinary Sciences and Technics, Saraybosna, Bosnia And Herzegovina, 25 - 29 August 2016, pp.163
- LXXXVIII. **THE NUTRITIONAL COMPOSITION AND THE CHANGES IN QUALITY PARAMETRES OF SMOKED EUROPEAN EEL (*Anguilla anguilla*) STORED AT +4°C**
ÖZOĞUL Y., ÖZKÜTÜK A. S., POLAT A., ÖZYURT G.
International Congress on Advances in Veterinary Sciences and Technics, Saraybosna, Bosnia And Herzegovina, 25 - 29 August 2016, pp.163
- LXXXIX. **Effects of Different Extraction Methods on the Fatty Acid Compositions of Fish Silage**
ÖZOĞUL Y., DURMUŞ M., ÖZKÜTÜK A. S., ÖZYURT G.
1st International Congress on Advances in Veterinary Sciences and Technics, Saraybosna, Bosnia And Herzegovina, 25 August - 29 September 2016, pp.154
- XC. **THE COMPARISON OF THE FATTY ACID COMPOSITIONS OF FISH SILAGE OILS PREPARED FROM FISH WASTE TREATED WITH FORMIC ACID AND DIFFERENT BACTERIA STRAINS**
ÖZYURT G., UÇAR Y., ÖZOĞUL Y.
ICAVST 2016, Saraybosna, Bosnia And Herzegovina, 25 - 29 August 2016, pp.71
- XCII. **EFFECTS OF NANOEMULSIONS ON FOOD-BORNE PATHOGENS**
DURMUŞ M., ÖZOĞUL Y., UÇAR Y., KÖŞKER A. R., ÖZ M.
INTERNATIONAL CONGRESS ON ADVANCES IN VETERINARY SCIENCES AND TECHNICS (ICAVST), Saraybosna, Bosnia And Herzegovina, 25 - 29 August 2016, pp.146
- XCIII. **Effects of Different Extraction Methods on the Fatty Acid Compositions of Fish Silage**
ÖZOĞUL Y., DURMUŞ M., ÖZKÜTÜK A. S., ÖZYURT G.
1st International Congress on Advances in Veterinary Sciences and Technics, Saraybosna, Bosnia And Herzegovina, 25 August - 29 September 2016, pp.154
- XCIII. **THE COMPARISON OF THE FATTY ACID COMPOSITIONS OF FISH SILAGE OILS PREPARED FROM FISH WASTE TREATED WITH FORMIC ACID AND DIFFERENT BACTERIA STRAINS**
ÖZYURT G., UÇAR Y., ÖZOĞUL Y.
INTERNATIONAL CONGRESS ON ADVANCES IN VETERINARY SCIENCES AND TECHNICS (ICAVST), Saraybosna, Bosnia And Herzegovina, 25 - 29 August 2016, pp.70
- XCIV. **The effects of nanoemulsions based on commercial oils sunflower canola corn olive soybean and hazelnut oils on the fatty acid compositions of farmed sea bass stored at 2 2 oC**

ÖZYURT G., ÖZOĞUL Y., ÖZKÜTÜK A. S., ÖZYURT C. E., Ergüven M., UÇAR Y.

TAFT 2015 - 5th Trans-Atlantic Fisheries Technology Conference, Nantes, France, 12 - 15 October 2015

- XCV. **Fatty acid compositions of cyprinid fish oil *Carassius gibelio* extracted from silage treated with formic acid and different bacteria strains**
ÖZYURT G., ÖZOĞUL Y., ÖZKÜTÜK A. S., ÖZYURT C. E., Ergüven M., UÇAR Y.
TAFT 2015 - 5th Trans-Atlantic Fisheries Technology Conference, Nantes, France, 12 - 15 October 2015
- XCVI. **SU ÜRÜNLERİNDE PESTİSİT KALINTISI VE İNSAN SAĞLIĞINA ETKİLERİ**
DURMUŞ M., ÖZOĞUL Y., KÜLEY BOĞA E., ÖZ M., KÖŞKER A. R., UÇAR Y., GÖKDOĞAN S.
ULUSAL TARIM KONGRESİ, Afyon, Turkey, 29 - 31 October 2015, pp.1
- XCVII. **Fatty acid compositions of cyprinid fish oils (*Carassius gibelio*) extracted from silage treated with formic acid and different bacteria strains**
ÖZYURT G., ÖZOĞUL Y., ÖZKÜTÜK A. S., ÖZYURT C. E., Ergüven M., UÇAR Y.
TAFT 2015- 5th Trans-Atlantic Fisheries Technology conference (45th WEFTA meeting), Nantes, France, 12 - 15 October 2015, pp.1
- XCVIII. **Fatty acid composition of cyprinid fish oils extracted from silage treated with formic acid and different bacteria strains**
ÖZYURT G., ÖZOĞUL Y., ÖZKÜTÜK A. S., ÖZYURT C. E., ERGÜVEN M., UÇAR Y.
5th Trans-Atlantic Fisheries Technology Conference (45th WEFTA MEETING), 12 - 15 October 2015
- XCIX. **The effects of nanoemulsions based on commercial oils (sunflower, canola, The effects of nanoemulsions based on commercial oils (sunflower, canola, corn, olive, soybean, and hazelnut oils) on the fatty acid compositions of farmed sea bass stored at 2±2 oC**
ÖZOĞUL Y., DURMUŞ M., UÇAR Y., KÖŞKER A. R., AYAS D., YAZGAN H.
TAFT 2015- 5th Trans-Atlantic Fisheries Technology conference (45th WEFTA meeting), Nantes, France, 12 - 15 October 2015, pp.1
- C. **The effects of nanoemulsions based on commercial oils (sunflower, canola, corn, olive, soybean, and hazelnut oils) on sensory, chemical and microbial quality of frozen sea bass fillets**
ÖZOĞUL Y., DURMUŞ M., BALIKÇI E., AYAS D., GÖKDOĞAN S., UÇAR Y.
TAFT 2015- 5th Trans-Atlantic Fisheries Technology conference (45th WEFTA meeting), Nantes, France, 12 - 15 October 2015, pp.1
- CI. **Fatty acid compositions of cyprinid fish oils *Carassius gibelio***
ÖZYURT G., ÖZOĞUL Y., ÖZKÜTÜK A. S., ÖZYURT C. E., ERGÜVEN M., UÇAR Y.
TAFT 2015- 5th Trans-Atlantic Fisheries Technology conference (45th WEFTA meeting), 12 - 15 October 2015
- CII. **The effects of nanoemulsions based on commercial oils on biogenic amine concentration of refrigerated farmed sea bass**
DURMUŞ M., ÖZOĞUL Y., KÜLEY BOĞA E., AYAS D., ÖZOĞUL F., UÇAR Y.
TAFT 2015- 5th Trans-Atlantic Fisheries Technology conference (45th WEFTA meeting), Nantes, France, 12 - 15 October 2015, pp.1
- CIII. **Fatty acid compositions of cyprinid fish oils (*Carassius gibelio*) extracted from silage treated with formic acid and different bacteria strains**
ÖZYURT G., ÖZOĞUL Y., ÖZKÜTÜK A. S., ÖZYURT C. E., Ergüven M., UÇAR Y.
5th Trans-Atlantic Fisheries Technology conference (45th WEFTA meeting), Nantes, France, 12 - 15 October 2015, pp.1
- CIV. **Seasonal and sexual changes of chemical composition in puffer fish (*Lagocephalus sceleratus*) caught from Northeastern Mediterranean**
KÖŞKER A. R., UÇAR Y., AYAS D., ÖZOĞUL F., DURMUŞ M., ÖZOĞUL Y.
TAFT 2015- 5th Trans-Atlantic Fisheries Technology conference (45th WEFTA meeting), Nantes, France, 12 - 15 October 2015, pp.1
- CV. **Karadeniz'de Avlanan *Mullus barbatus*'xxun Kas Doku Metal Düzeylerindeki Eşeye ve Mevsime Bağlı Değişimlerin İncelenmesi**
DURMUŞ M., ÖZOĞUL Y., KÖŞKER A. R., UÇAR Y., AYAS D., AYDIN M.
18. Ulusal Su Ürünleri Sempozyumu, Turkey, 1 - 04 September 2015

- CVI. **Özkütük A S Özyurt G Özoğul Y Gama Işınlamanın Tütsülenmiş Alabalık *Oncorhynchus mykiss* Filetolarının Yağ Asidi Kalitesi Üzerine Etkileri**
ÖZKÜTÜK A. S., ÖZYURT G., ÖZOĞUL Y.
18. Ulusal Su Ürünleri Sempozyumu, Turkey, 1 - 04 September 2015
- CVII. **Nanoteknolojinin Gıda Endüstrisinde Uygulanması**
DURMUŞ M., ÖZOĞUL Y., KÜLEY BOĞA E., KÖŞKER A. R., UÇAR Y., ÖZ M., YUVKA İ.
18. Ulusal Su Ürünleri Sempozyumu, Turkey, 1 - 04 September 2015
- CVIII. **Balon Balığının (*Lagocephalus sceleratus* Gmelin, 1789) Farklı Dokularındaki Tetrodotoksin (TTX) Düzeylerinin Eşeyssel ve Mevsimsel Açından Araştırılması**
KÖŞKER A. R., ÖZOĞUL F., ÖZOĞUL Y., AYAS D., DURMUŞ M., UÇAR Y.
18. Ulusal Su Ürünleri Sempozyumu, Turkey, 1 - 04 September 2015
- CIX. **Bitkisel Yağlar Kullanılarak Oluşturulan Nanoemülsiyonların Vakum Paketlenerek Soğukta Depolanan Levreklerin (*Dicentrarchus Labrax*) Yağ Asidi Profiline Etkisi**
ÖZOĞUL Y., DURMUŞ M., AYAS D., UÇAR Y., YAZGAN H., ÖZOĞUL F.
18. Ulusal Su Ürünleri Sempozyumu, Turkey, 1 - 04 September 2015
- CX. **Balon Balığının (*Lagocephalus sceleratus* Gmelin, 1789) Farklı Dokularındaki Tetrodotoksin (TTX) Düzeylerinin Eşeyssel ve Mevsimsel Açından Araştırılması**
KÖŞKER A. R., ÖZOĞUL F., ÖZOĞUL Y., AYAS D., DURMUŞ M., UÇAR Y.
18. Ulusal Su Ürünleri Sempozyumu, İzmir, Turkey, 1 - 04 September 2015, pp.1
- CXI. **Bitkisel Yağlar Kullanılarak Oluşturulan Nanoemülsiyonların Vakum Paketlenerek Soğukta Depolanan Levreklerin (*Dicentrarchus Labrax*) Yağ Asidi Profiline Etkisi**
ÖZOĞUL Y., DURMUŞ M., AYAS D., UÇAR Y., YAZGAN H., ÖZOĞUL F.
18. Ulusal Su Ürünleri Sempozyumu, İzmir, Turkey, 1 - 04 September 2015, pp.1-2
- CXII. **Nanoteknolojinin Gıda Endüstrisinde Uygulanması**
DURMUŞ M., ÖZOĞUL Y., KÜLEY BOĞA E., KÖŞKER A. R., UÇAR Y., ÖZ M., Yuvka İ.
18. Ulusal Su Ürünleri Sempozyumu, İzmir, Turkey, 1 - 04 September 2015, pp.1
- CXIII. **Karadeniz'de Avlanan *Mullus barbatus*'un Kas Doku Metal Düzeylerindeki Eşeye ve Mevsime Bağlı Değişimlerin İncelenmesi**
Durmuş M., Özoğul Y., Köşker A. R., Uçar Y., Ayas D., Aydın M.
18. Ulusal Su Ürünleri Sempozyumu, İzmir, Turkey, 1 - 04 September 2015, pp.1
- CXIV. **Karadeniz'de Avlanan *Mullus barbatus*'un Kas Doku Metal Düzeylerindeki Eşeye ve Mevsime Bağlı Değişimlerin İncelenmesi**
DURMUŞ M., ÖZOĞUL Y., KÖŞKER A. R., UÇAR Y., AYAS D., AYDIN M.
18. Ulusal Su Ürünleri Sempozyumu, Turkey, 1 - 04 September 2015
- CXV. **Gama Işınlamanın Tütsülenmiş Alabalık (*Oncorhynchus mykiss*) Filetolarının Yağ Asidi Kalitesi Üzerine Etkileri**
ÖZKÜTÜK A. S., ÖZYURT G., ÖZOĞUL Y.
18. Ulusal Su Ürünleri Sempozyumu, İzmir, Turkey, 1 - 04 September 2015, pp.465
- CXVI. **Bitki esansiyel yağları kullanılarak hazırlanan nanoemülsiyonların buzda depolanan alabalık (*Oncorhynchus mykiss*) filetosu üzerine duyuşsal, kimyasal ve mikrobiyolojik etkileri**
UÇAR Y., Yuvka İ., ÖZOĞUL Y., DURMUŞ M., BALIKÇI E., GÖKDOĞAN S., KÜLEY BOĞA E., ÖZOĞUL F., YAVUZER E.
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- CXVII. **The Effects of Nanoemulsions Based on Commercial Oils for the Quality of Vacuum-Packed Sea Bass at 2±2oC**
DURMUŞ M., ÖZOĞUL Y., Balıkçı E., Gökdoğan S., ÖZOĞUL F., Köşker A. R., Yuvka İ.
ICFAE 2015 : 17th International Conference on Food and Agricultural Engineering, İstanbul, Turkey, 21 - 22 April 2015, pp.1517
- CXVIII. **The impact of the cell-free solution of lactic acid bacteria on cadaverine production by *Listeria monocytogenes* and *Staphylococcus aureus* in lysine-decarboxylase broth**
TOY N., ÖZOĞUL F., ÖZOĞUL Y.
WASET, Prag, Czech Republic, 23 - 24 March 2015, vol.3, no.3, pp.1

- CXIX. 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**
UÇAR Y., ÖZOĞUL F., DURMUŞ M., ÖZOĞUL Y., Köşker A. R., KÜLEY BOĞA E., Ayas D.
ICFEB 2015 : 17th International Conference on Food Engineering and Biotechnology, Prag, Czech Republic, 23 - 24 March 2015, pp.1206
- CXX. The Effects of Nanoemulsions Based on Commercial Oils (Sunflower, Canola, Corn, Olive, Soybean and Hazelnut Oils) for the Quality of Farmed Sea Bass at 2±2OC**
ÖZOĞUL Y., DURMUŞ M., ÖZOĞUL F., KÜLEY BOĞA E., UÇAR Y., Yazgan H.
ICFEB 2015 : 17th International Conference on Food Engineering and Biotechnology, Prag, Czech Republic, 23 - 24 March 2015, pp.1207
- CXXI. Ammonia and Biogenic Amine Production of Fish Spoilage Bacteria: Affected by Olive Leaf, Olive Cake and Black Water**
KÜLEY BOĞA E., DURMUŞ M., BALIKÇI E., ÖZYURT G., UÇAR Y., Küley F., ÖZOĞUL F., ÖZOĞUL Y.
ICFEB 2015 : 17th International Conference on Food Engineering and Biotechnology, Prag, Czech Republic, 23 - 24 March 2015, pp.1201-1205
- CXXII. FERMENTE BALIK ÜRÜNLERİNDEN İZOLE EDİLEN LAKTOKOKLARIN PATOJEN MİKROORGANİZMALAR ÜZERİNE ANTİMİKROBİYEL ETKİLERİNİN İNÇLENMESİE**
TOY N., ÖZOĞUL F., ÖZOĞUL Y., ÖZOĞUL İ.
TÜRK MİKROBİYOLOJİ KONGRESİ, Antalya, Turkey, 12 - 16 November 2014, vol.36, pp.409
- CXXIII. FERMENTE BALIK ÜRÜNLERİNDEN İZOLE EDİLEN LAKTOKOKLARIN PATOJEN MİKROORGANİZMALAR ÜZERİNE ANTİMİKROBİYEL ETKİLERİNİN İNÇLENMESİE**
ÖZOĞUL Y., ÖZOĞUL F., ÖZOĞUL Y., Boga E. K., ÖZOĞUL F., Ayas D., TOY N.
TÜRK MİKROBİYOLOJİ KONGRESİ, Antalya, Turkey, 12 - 16 November 2014, vol.36, pp.409
- CXXIV. Effects of natural antioxidants on sensory, chemical and microbiological qualities of fish ball (Scomber scomber) during frozen storage (-18 oC)**
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- CXXV. effects of natural antioxidants on sensory,chemical and microbiological qualities of fish ball(scomber scomber) during frozen storage(-18C)**
BALIKÇI E., ÖZOĞUL Y., DURMUŞ M., Yazgan H., Oz M.
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- CXXVI. Effects of Natural Extracts on Fatty Acid Profile of Fish Ball (Scomber scomber) During Frozen Storage (-18oC)**
UÇAR Y., ÖZOĞUL Y., DURMUŞ M., KÜLEY BOĞA E., Balıkçı E., Gökdoğan S., Yuvka İ.
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- CXXVII. Investigation Of The Seasonal Variations Of Proximate And Fatty Acid Profile In The Bivalve Mollusc (Scapharca Inaequalvis) From Black Sea**
ÖZOĞUL Y., BOĞA E., DURMUŞ M., UÇAR Y., Köşker A. R., Aydın M., Karadurmuş U.
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- CXXIX. Effects Of Natural Extracts On Fatty Acid Profile Of Fish Ball (Scomber Scomber) During Frozen Storage (-18oc)**
DURMUŞ M., BOĞA E., Balıkcı E., GÖKDÖĞAN S., ÖZOĞUL Y., UÇAR Y., Yuvka İ.
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