

## Lect. PhD HANİFE AYDAN YATMAZ

### Personal Information

**Email:** aydan@akdeniz.edu.tr

**Web:** <https://avesis.akdeniz.edu.tr/aydan>

### International Researcher IDs

ORCID: 0000-0002-4357-6486

Publons / Web Of Science ResearcherID: I-8570-2017

Yoksis Researcher ID: 134892

### Education Information

Doctorate, Akdeniz University, Institute of Science, Su Ürünleri Mühendisliği , Turkey 2012 - 2018

Postgraduate, Akdeniz University, Institute of Science, Gıda Mühendisliği , Turkey 2008 - 2010

Undergraduate, Akdeniz University, Faculty of Agriculture, Gıda Mühendisliği, Turkey 2004 - 2008

### Foreign Languages

English, C1 Advanced

### Certificates, Courses and Trainings

Education Management and Planning, Orbitrap LC-MS/MS Teknolojisi ve Uygulamaları Seminer Programı, Redoks LAB, 2015

Education Management and Planning, Thermo Scientific DFS HR GC-MS Sistemi Eğitimi, RedoksLAB, 2012

Education Management and Planning, Thermo Scientific Exactive Benchtop LS-MS Orbitrap Sistemi Eğitimi, RedoksLAB, 2012

Education Management and Planning, Thermo Scientific Fast GC-FID Sistemi Eğitimi, RedoksLAB, 2012

Education Management and Planning, Thermo Scientific FAIMS Sistemi Eğitimi, RedoksLAB, 2012

Education Management and Planning, Thermo Scientific Access Max LC-MS/MS Sistemi Eğitimi, RedoksLAB, 2012

Education Management and Planning, Thermo Scientific TSQ Quantum XLS GC-MS/MS, RedoksLAB, 2012

Education Management and Planning, Thermo Scientific ISQ GC-MS Sistemi Eğitimi, RedoksLAB, 2012

Education Management and Planning, Thermo Scientific HPLC-CAD Sistemi Eğitimi, RedoksLAB, 2012

Education Management and Planning, Thermo Scientific Dionex ASE 350 Sistemi Eğitimi, RedoksLAB, 2012

Education Management and Planning, Thermo Scientific HPLC-DAD Sistemi Eğitimi, RedoksLAB, 2012

Quality Management, Method Validation and Measurement Uncertainty, Strengthening Quality Infrastructure in Turkey Project - TR0702112.01/001, 2011

Quality Management, ISO 17025 - Method Validation for Testing Laboratories, Strengthening Quality Infrastructure in Turkey Project - TR0702112.01/001, 2011

Quality Management, ISO 17025 - Measurement Uncertainty for Testing Laboratories, Strengthening Quality Infrastructure in Turkey Project - TR0702112.01/001, 2011

Quality Management, ISO 17025 - Accrediation Standard, Strengthening Quality Infrastructure in Turkey Project - TR0702112.01/001, 2011

Education Management and Planning, ISO 22000, TMMOB Gıda Mühendisleri Odası, Antalya, 2008

## Dissertations

Doctorate, Kriyoprotektan Madde Kullanımının Çoklu Dondurma Ve Çözündürme Uygulanmış Balıklarda Kaliteye Etkilerinin Araştırılması, Akdeniz University, Institute of Science, Su Ürünleri Mühendisliği, 2018

Postgraduate, Bazı Bitki Ekstraktlarının Karideslerde Kararma ve Kalite Değişimleri Üzerine Etkileri, Akdeniz University, Institute of Science, Gıda Mühendisliği, 2010

## Research Areas

Food Engineering, Food Science, Food Technology

## Academic Titles / Tasks

Lecturer PhD, Akdeniz University, Rectorate, -, 2011 - Continues

## Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Xylitol production by *Barnettozyma populi* Y-12728 with different immobilization strategies**  
CANATAR M., YATMAZ H. A., TURHAN İ., YATMAZ E.  
Innovative Food Science and Emerging Technologies, vol.97, 2024 (SCI-Expanded)
- II. **3D-Printed Meat Paste Using Minimal Additive: Assessment of Rheological and Printing Behavior with Post-Processing Stability**  
YATMAZ H. A.  
Food Biophysics, vol.19, no.3, pp.503-516, 2024 (SCI-Expanded)
- III. **Determination of Proximate, Amino Acid, and Vitamin Compositions of Sous-Vide Cooked Meagre (*Argyrosomus regius*) and Shrimp (*Penaeus japonicus*)**  
Gökoğlu N., Yatmaz H. A., Gümüş B., Ceylan A.  
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.33, no.3, pp.233-246, 2024 (SCI-Expanded)
- IV. **Effects of different sous-vide cooking conditions on the chemical, physical, microbiological, and sensory quality of fish and shrimp during storage at 3 °C**  
Gökoğlu N., Yatmaz H. A., Ceylan A., Gümüş B., Toktas B., Korun J.  
INTERNATIONAL JOURNAL OF FOOD ENGINEERING, 2024 (SCI-Expanded)
- V. **Ethanol production by immobilized *Saccharomyces cerevisiae* cells on 3D spheres designed by different lattice structure types**  
Erkan Ünsal S. B., Gürler Tufan H. N., CANATAR M., YATMAZ H. A., TURHAN İ., YATMAZ E.  
Process Biochemistry, vol.125, pp.104-112, 2023 (SCI-Expanded)
- VI. **Determination of fatty acids and vitamins A, D and E intake through fish consumption**  
Yerlikaya P., Alp A. C., Tokay F. G., Aygun T., Kaya A., TOPUZ O. K., YATMAZ H. A.  
International Journal of Food Science and Technology, vol.57, no.1, pp.653-661, 2022 (SCI-Expanded)
- VII. **Multiresidue method for the simultaneous analysis of antibiotics and mycotoxins in feeds by ultra-high performance liquid chromatography coupled to tandem mass spectrometry**  
Konak U., Yatmaz H. A., Nilufer S., ErKaymaz T., Certel M.  
Acta Alimentaria, vol.50, no.1, pp.74-82, 2021 (SCI-Expanded)
- VIII. **Characterization and emulsifying properties of aquatic lecithins isolated from processing discard of rainbow trout fish and its eggs**  
TOPUZ O. K., Aygün T., ALP A. C., YATMAZ H. A., TORUN M., Yerlikaya P.  
FOOD CHEMISTRY, vol.339, 2021 (SCI-Expanded)
- IX. **Biogenic amine formation in fish roe in under the effect of drying methods and coating materials**

TOPUZ O. K., YATMAZ H. A., ALP A. C., KAYA A., Yerlikaya P.

JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.1, 2021 (SCI-Expanded)

- X. **Effects of Freezing and Frozen Storage on Protein Functionality and Texture of Some Cephalopod Muscles**  
GÖKOĞLU N., TOPUZ O. K., Yerlikaya P., YATMAZ H. A., Ucak I.  
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.27, no.2, pp.211-218, 2018 (SCI-Expanded)
- XI. **Quantification of Fraglide-1, a New Functional Ingredient, in Vinegars**  
Yatmaz A. H., Kinoshita T., Miyazato A., Takagi M., Tsujino Y., Beppu F., Gotoh N.  
JOURNAL OF OLEO SCIENCE, vol.66, no.12, pp.1381-1386, 2017 (SCI-Expanded)
- XII. **The quality alterations of rainbow trout mince treated with transglutaminase**  
Yerlikaya P., YATMAZ H. A., GÖKOĞLU N., Ucak I.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.84, pp.815-820, 2017 (SCI-Expanded)
- XIII. **Effect of bromelain and papain enzymes addition on physicochemical and textural properties of squid (*Loligo vulgaris*)**  
GÖKOĞLU N., YERLİKAYA KEBAPÇIOĞLU P., Ucak I., YATMAZ H. A.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.11, no.1, pp.347-353, 2017 (SCI-Expanded)
- XIV. **Effects of Plant Extract-Sulphide Combinations on Melanosis Inhibition and Quality in Shrimp (*Aristeus Antennatus*)**  
YATMAZ H. A., GÖKOĞLU N.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.19, no.2, pp.359-370, 2016 (SCI-Expanded)
- XV. **Antioxidant activities of citrus albedo and flavedo fragments against fish lipid oxidation**  
YERLİKAYA P., TOPUZ O. K., GÖKOĞLU N., GÜMÜŞ B., YATMAZ H. A.  
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.1, no.1, pp.1, 2016 (SCI-Expanded)
- XVI. **Suppression of the formation of biogenic amines in mackerel mince by microbial transglutaminase**  
YERLİKAYA KEBAPÇIOĞLU P., GÖKOĞLU N., Ucak I., YATMAZ H. A., Benjakul S.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.95, no.11, pp.2215-2221, 2015 (SCI-Expanded)

## Articles Published in Other Journals

- I. **Production of Snacks with Shrimp Flour by 3D Food Printers: Optimization of Printing Parameters and Formulation**  
**Karides Unlu Atıştırma Üretiminde 3D Gıda Yazıcısı Kullanımı: Yazdırma Parametreleri ve Formülasyonun Optimizasyonu**  
Yatmaz H. A.  
Akademik Gıda, vol.21, no.3, pp.243-253, 2023 (Scopus)
- II. **COMPARISON OF ESSENTIAL TRACE ELEMENT PROFILES OF RAINBOW TROUT FISH (*ONCORHYNCHUS MYKISS*) MEAT AND EGG**  
TOPUZ O. K., YERLİKAYA KEBAPÇIOĞLU P., YATMAZ H. A., KAYA A., ALP A. C., KILIÇ M.  
SCIENTIFIC PAPERS-SERIES D-ANIMAL SCIENCE, vol.LX 2017, pp.316-318, 2017 (ESCI)
- III. **Comparison of essential trace element profiles of rainbow trout fish (*onchorhynchus mykiss*) meat and egg**  
TOPUZ O. K., YERLİKAYA KEBAPÇIOĞLU P., YATMAZ H. A., KAYA A., ALP A. C.  
Scientific Papers Series D. Animal Science, vol.1, no.1, pp.316-319, 2017 (ESCI)
- IV. **POLYUNSATURATED FATTY ACID (PUFA) CONTENTS OF MEAT AND EGG OF RAINBOW TROUT FISH (*ONCORHYNCHUS MYKISS*)**  
TOPUZ O. K., YERLİKAYA KEBAPÇIOĞLU P., YATMAZ H. A., Kaya A., Alp A. C.  
SCIENTIFIC PAPERS-SERIES D-ANIMAL SCIENCE, vol.60, pp.312-315, 2017 (ESCI)
- V. **COMPARISON OF ESSENTIAL TRACE ELEMENT PROFILES OF RAINBOW TROUT FISH (*ONCORHYNCHUS MYKISS*) MEAT AND EGG**  
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SCIENTIFIC PAPERS-SERIES D-ANIMAL SCIENCE, vol.60, pp.316-319, 2017 (ESCI)

## Books & Book Chapters

### I. Advances in Edible Films and Coatings in Aquatic Foods

YERLİKAYA P., YATMAZ H. A., TOPUZ O. K.

in: Innovative Technologies in Seafood Processing, Yesim Ozogul, Editor, Crc Beacon Press, Ny, pp.71-91, 2019

## Refereed Congress / Symposium Publications in Proceedings

### I. Composition of Anchovy Oil Enriched Emulsions

YERLİKAYA KEBAPÇIOĞLU P., TOPUZ O. K., GÖKOĞLU N., YATMAZ H. A.

International Congress of Agriculture and Environment, Antalya, Turkey, 16 - 18 November 2017, pp.9

### II. Çipura (*Sparus aurata*) ve Levrek (*Dicentrarchus labrax*) Etlerinin Esansiyel Mikro Element İçeriklerinin Karşılaştırılması

TOPUZ O. K., YERLİKAYA KEBAPÇIOĞLU P., YATMAZ H. A., KAYA A., ALP A. C., KILIÇ M., ETLİ B., URAL G. N.

3. ASM International Congress of Agriculture and Environment, Antalya, Turkey, 16 - 18 November 2017, pp.106

### III. Çipura (*Sparus aurata*) ve Levrek (*Dicentrarchus labrax*) Etlerinin Esansiyel Mikro Element İçeriklerinin Karşılaştırılması

TOPUZ O. K., YERLİKAYA KEBAPÇIOĞLU P., YATMAZ H. A., KAYA A., ALP A. C., KILIÇ M., ETLİ B., URAL G. N.

3. ASM International Congress of Agriculture and Environment, Antalya, Turkey, 16 - 18 November 2017, pp.106

### IV. Composition of Anchovy Oil Enriched Emulsions

YERLİKAYA KEBAPÇIOĞLU P., TOPUZ O. K., GÖKOĞLU N., YATMAZ H. A.

International Congress of Agriculture and Environment, Antalya, Turkey, 16 - 18 November 2017, pp.9

### V. COMPARISON OF ESSENTIAL TRACE ELEMENT PROFILES OF RAINBOW TROUT FISH (ONCORHYNCHUS MYKISS) MEAT AND EGG

TOPUZ O. K., YERLİKAYA KEBAPÇIOĞLU P., YATMAZ H. A., KAYA A., ALP A. C., KILIÇ M.

International Conference Agriculture for life, life for agriculture, Bükreş, Romania, 15 - 18 November 2017, pp.82

### VI. COMPARISON OF ESSENTIAL TRACE ELEMENT PROFILES OF RAINBOW TROUT FISH (ONCORHYNCHUS MYKISS) MEAT AND EGG

TOPUZ O. K., YERLİKAYA KEBAPÇIOĞLU P., YATMAZ H. A., KAYA A., ALP A. C., KILIÇ M.

International Conference Agriculture for life, life for agriculture, Bükreş, Romania, 15 - 18 November 2017, pp.82

### VII. Liposoluble vitamin profiles (A, D3, E) in meat and egg of farmed rainbow trout fish (*Oncorhynchus mykiss*)

TOPUZ O. K., YATMAZ H. A., KAYA A., ALP A. C., ÖZVAROL Y.

NABEC 2017, Northeast Agriculture and Biological Engineering Conference, Groton-Maine, United States Of America, 30 July - 02 August 2017, vol.1, pp.20

### VIII. Effects of cooking on protein functionality and texture of fresh and frozen thawed squid (*Loligo vulgaris*) muscle

GÖKOĞLU N., UÇAK İ., YERLİKAYA KEBAPÇIOĞLU P., TOPUZ O. K., YATMAZ H. A.

International Symposium on Animal Science, 5 - 10 June 2017, pp.22

### IX. Effects of cooking on protein functionality and texture of fresh and frozen thawed squid (*Loligo vulgaris*) muscle

GÖKOĞLU N., UÇAK İ., YERLİKAYA KEBAPÇIOĞLU P., TOPUZ O. K., YATMAZ H. A.

International Symposium on Animal Science, 5 - 10 June 2017, pp.22

### X. Protective Effects of Bergamot Peel extracts on Fish Lipid

UÇAK İ., YATMAZ H. A., GÜMÜŞ B., YERLİKAYA KEBAPÇIOĞLU P.

International Conference on Agriculture Forest Food Sciences and Technologies, Nevşehir, Turkey, 15 - 17 May 2017, pp.1186

### XI. UV spectrum Determination of Fish Lipids Treated with grapefruit Peel

YERLİKAYA KEBAPÇIOĞLU P., UÇAK İ., YATMAZ H. A., GÜMÜŞ B.

International Conference on Agriculture Forest Food Sciences and Technologies, Nevşehir, Turkey, 15 - 17 May

2017, pp.1187

- XII. **Utilization of Cryoprotectants In Frozen Seafood Industry**  
YATMAZ H. A., GÖKOĞLU N.  
International Symposium on Fisheries and Aquatic Sciences, Antalya, Turkey, 3 - 05 November 2016, pp.486
- XIII. **Utilization of Cryoprotectants In Frozen Seafood Industry**  
YATMAZ H. A., GÖKOĞLU N.  
International Symposium on Fisheries and Aquatic Sciences, Antalya, Turkey, 3 - 05 November 2016, pp.486
- XIV. **Effects of tumbling on proteins and texture of squid (*Loligo vulgaris*) muscle**  
GÖKOĞLU N., YATMAZ H. A.  
The Food Factor I, Barcelona, Spain, 2 - 04 November 2016, pp.318
- XV. **Effect Of Transglutaminase On Fish Medallion Properties Cooked With Different Methods**  
YERLİKAYA P., Tokay F. G., YATMAZ H. A.  
2. Congress on Food Structure Design, Antalya, Turkey, 26 - 28 October 2016, pp.140
- XVI. **Effect Of Transglutaminase On Fish Medallion Properties Cooked With Different Methods**  
YERLİKAYA P., Tokay F. G., YATMAZ H. A.  
2. Congress on Food Structure Design, Antalya, Turkey, 26 - 28 October 2016, pp.140
- XVII. **Chromatographic analysis of biogenic amines in seafood**  
YATMAZ H. A., GÖKOĞLU N.  
46. WEFTA Conference, Split, Croatia, 12 - 14 October 2016, pp.165
- XVIII. **Chromatographic analysis of biogenic amines in seafood**  
YATMAZ H. A., GÖKOĞLU N.  
46. WEFTA Conference, Split, Croatia, 12 - 14 October 2016, pp.165
- XIX. **Effect of transglutaminase coating on the formation of biogenic amines in mackerel fillets**  
YATMAZ H. A., YERLİKAYA P., Tokay F. G.  
46. WEFTA Conference., Split, Croatia, 12 - 14 October 2016, pp.60
- XX. **Effect of transglutaminase coating on the formation of biogenic amines in mackerel fillets**  
YATMAZ H. A., YERLİKAYA P., Tokay F. G.  
46. WEFTA Conference, Split, Croatia, 12 - 14 October 2016, pp.60
- XXI. **QUECHERS EKSTRAKSİYON METODUNU MODİFİYE EDEREK SULARDA POLİSİKLIK AROMATİK HİDROKARBONLARIN BELİRLENMESİ İÇİN ÇEVRE DOSTU BİR ANALİZ YÖNTEMİ GELİŞTİRİLMESİ VE VALİDASYONU**  
ŞIK B., TONGUR T., Erkaymaz T., YATMAZ H. A.  
Ulusal Su ve Sağlık Kongresi, Antalya, Turkey, 26 - 30 October 2015, pp.398-401
- XXII. **Transglutaminaz enziminin farklı balık türlerinde biyojen amin oluşumu üzerine etkisi.**  
YERLİKAYA P., YATMAZ H. A., UÇAK İ., GÖKOĞLU N.  
18. Ulusal Su Ürünleri Sempozyumu, İzmir, Turkey, 1 - 04 September 2015, pp.289
- XXIII. **The effect of transglutaminase addition on the quality alterations of rainbow trout mince**  
YERLİKAYA KEBAPÇIOĞLU P., GÖKOĞLU N., YATMAZ H. A., ILKNUR U.  
VII. International Water and Fish Conference, Belgrade, Serbia, 10 - 12 June 2015
- XXIV. **Effects of Tumbling Process on Physicochemical Properties of Octopus (*Octopus vulgaris*)**  
GÖKOĞLU N., YERLİKAYA P., UÇAK İ., YATMAZ H. A.  
VII. International Water and Fish Conference, Belgrad, Montenegro, 10 - 12 June 2015, pp.241-242
- XXV. **Inhibition of Lipid oxidation in Anchovy Oil by Grapefruit Albedo Extract**  
YATMAZ H. A., YERLİKAYA P., GÖKOĞLU N., UÇAK İ.  
VII. International Water and Fish Conference, Belgrad, Montenegro, 10 - 12 June 2015, pp.151-152
- XXVI. **The effect of transglutaminase addition on the quality alterations of rainbow trout mince**  
YERLİKAYA P., GÖKOĞLU N., YATMAZ H. A., UÇAK İ.  
VII. International Water and Fish Conference, Belgrad, Montenegro, 10 - 12 June 2015, pp.291-292
- XXVII. **Inhibition of Lipid oxidation in Anchovy Oil by Grapefruit Albedo Extract**  
YATMAZ H. A., YERLİKAYA P., GÖKOĞLU N., UÇAK İ.  
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- XXVIII. **Effects of Tumbling Process on Physicochemical Properties of Octopus (*Octopus vulgaris*)**  
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- XXIX. **The effect of transglutaminase addition on the quality alterations of rainbow trout mince**  
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VII. International Water and Fish Conference, Belgrad, Montenegro, 10 - 12 June 2015, pp.291-292
- XXX. **Farklı karides türlerinde kafa ayıklama işleminin melanosis üzerine etkisi**  
YERLİKAYA P., GÖKOĞLU N., TOPUZ O. K., YATMAZ H. A.  
5. Gıda Güvenliği Kongresi, İstanbul, Turkey, 7 - 08 May 2015, pp.48
- XXXI. **Su Ürünlerinde Organokalay Bileşiklerinin Kontaminasyonu ve İnsan Sağlığına Etkileri**  
YATMAZ H. A., GÖKOĞLU N., UÇAK İ.  
5. Gıda Güvenliği Kongresi, İstanbul, Turkey, 7 - 08 May 2015, pp.82
- XXXII. **Su Ürünlerinde Biyojen Amin Oluşumu ve İnsan Sağlığına Etkileri**  
UÇAK İ., GÖKOĞLU N., YATMAZ H. A.  
5. Gıda Güvenliği Kongresi, İstanbul, Turkey, 7 - 08 May 2015, pp.171-172
- XXXIII. **Su Ürünlerinde Biyojen Amin Oluşumu ve İnsan Sağlığına Etkileri**  
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- XXXIV. **Su Ürünlerinde Organokalay Bileşiklerinin Kontaminasyonu ve İnsan Sağlığına Etkileri**  
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5. Gıda Güvenliği Kongresi, İstanbul, Turkey, 7 - 08 May 2015, pp.82
- XXXV. **Optimisation of the Ultrasonically Assisted Extraction Conditions of Phenolic Compounds from Green Alga (*Enteromorpha linza*)**  
Gümüş B., TOPUZ O. K., YERLİKAYA P., UÇAK İ., YATMAZ H. A.  
Alg'n' Chem, Montpellier, France, 31 March - 03 April 2014, pp.55-56
- XXXVI. **Optimization of the ultrasonically assisted extraction of phenolic compounds from green alga (*Enteromorpha linza*).**  
GÜMÜŞ B., TOPUZ O. K., YERLİKAYA P., UÇAK İ., BÜYÜKBENLİ H. A.  
Alg'n' Chem 2014, Montpellier, France, 31 March - 03 April 2014, pp.55
- XXXVII. **Optimisation of the Ultrasonically Assisted Extraction Conditions of Phenolic Compounds from Green Alga (*Enteromorpha linza*)**  
Gümüş B., TOPUZ O. K., YERLİKAYA P., UÇAK İ., YATMAZ H. A.  
Alg'n' Chem, Montpellier, France, 31 March - 03 April 2014, pp.55-56
- XXXVIII. **Effects of rosemary extract on the melanosis inhibition and quality of shrimp**  
GÖKOĞLU N., BÜYÜKBENLİ H. A.  
The first International Fisheries Symposium in Northern Cyprus, Cyprus (Kktc), 1 - 04 March 2013, pp.30-31
- XXXIX. **Fatty acids of different shrimp species caught from the gulf of Antalya, Mediterranean Sea**  
GÖKOĞLU N., YERLİKAYA P., TOPUZ O. K., BÜYÜKBENLİ H. A.  
. Chemical reactions in Foods VII, Czech Republic, pp.181
- XL. **Fatty acids of different shrimp species caught from the gulf of Antalya, Mediterranean Sea**  
GÖKOĞLU N., YERLİKAYA P., TOPUZ O. K., BÜYÜKBENLİ H. A.  
. Chemical reactions in Foods VII, Czech Republic, pp.181
- XLI. **Fatty acids of different shrimp species caught from the gulf of Antalya, Mediterranean Sea**  
GÖKOĞLU N., YERLİKAYA P., TOPUZ O. K., BÜYÜKBENLİ H. A.  
. Chemical reactions in Foods VII, Czech Republic, 1 - 04 November 2012, pp.181
- XLII. **Bazı Bitki Ekstraktlarının karideslerde Kararma ve Kalite Değişimleri Üzerine Etkileri.**  
BÜYÜKBENLİ H. A., GÖKOĞLU N.  
16. Ulusal Su Ürünleri Sempozyumu,, Antalya, Turkey
- XLIII. **Bazı Bitki Ekstraktlarının karideslerde Kararma ve Kalite Değişimleri Üzerine Etkileri.**  
BÜYÜKBENLİ H. A., GÖKOĞLU N.  
16. Ulusal Su Ürünleri Sempozyumu,, Antalya, Turkey, 1 - 04 October 2011, pp.126-127

## Supported Projects

- İNAN M., ÖZÇELİK A., ERSÖZ F., YATMAZ E., YATMAZ H. A., TONGUR T., PERİNÇEK F., ERTOSUN M. G., TEFON ÖZTÜRK B. E., TURHAN İ., et al, Project Supported by Higher Education Institutions, Rekombinant Anti-IL6 antikor üretimi, 2021 - Continues
- Öziyici H. R., Karhan M., Yatmaz H. A., Turhan İ., Yatmaz E., TUBITAK Project, Barnettozoma populi Y-12728 Mikroorganizması Kullanılarak Farklı Hidrolizatlardan Ksilitol Üretimi, Saflaştırılması ve Kristalleştirilmesi için Üst ve Alt Akım Stratejileri (1220445), 2022 - 2025
- GÖKOĞLU N., Toktaş B., YATMAZ H. A., Ceylan A., KORUN J., Project Supported by Higher Education Institutions, Sous-vide pişirme tekniğinin su ürünlerine uygulanması ve pişirme parametrelerinin ürünlerin mikrobiyal, fiziksel, kimyasal, duysal ve besinsel kalitesi üzerine etkilerinin incelenmesi, 2018 - 2022
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- YERLİKAYA KEBAPÇIOĞLU P., TOKAY F. G., ALP A. C., KAYA A., TOPUZ O. K., YATMAZ H. A., SAK AYGÜN T., ETLİ B. N., Project Supported by Higher Education Institutions, Yaygın Olarak Tüketilen Balık Yağlarının Karakterizasyonu, Yağda Çözünen Vitaminler ve Karotenoid İçeriklerinin Belirlenmesi, 2018 - 2020
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- CERTEL M., YATMAZ H. A., ErKaymaz T., KONAK Ü. İ., Project Supported by Higher Education Institutions, UHPLC-MS/MS Kütle Spektrometresi ile Yemlerde Antibiyotik ve Mikotoksin Kalıntılarının Tespit Edilmesi İçin Analiz Motodu Geliştirilmesi, 2017 - 2020
- GÖKOĞLU N., YATMAZ H. A., Project Supported by Higher Education Institutions, KRİYOPROTEKTAN MADDE KULLANIMININ ÇOKLU DONDURMA VE ÇÖZÜNDÜRME UYGULANMIŞ BALIKLARDA KALİTEYE ETKİLERİNİN ARAŞTIRILMASI, 2016 - 2018
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## Scientific Refereeing

Food Research International, SCI Journal, August 2014

## Metrics

Publication: 67

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## **Congress and Symposium Activities**

FABA Conference, Attendee, –Seçiniz–, Turkey, 2016

46. WEFTA Conference, Attendee, Split, Croatia, 2016

7. International Water and Fish Conference, Attendee, Belgrad, Montenegro, 2015

5. Gıda Güvenliđi Kongresi, Attendee, İstanbul, Turkey, 2015

16. Ulusal Su Ürünleri Sempozyumu, Attendee, Antalya, Turkey, 2011

Novel Approaches in Food Industry, International Food Congress, Attendee, İzmir, Turkey, 2011

First International Congress on Food Technology, Attendee, Antalya, Turkey, 2010