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Education Information

Post Doctorate, Tufts University, Engineering Faculty, Biomedical Engineering Department, United States Of America
2021 - 2022

Doctorate, Akdeniz University, Faculty Of Engineering, Department of Food Engineering, Turkey 2006 - 2011

Postgraduate, Akdeniz University, Faculty of Agriculture, Gıda Mühendisliği Bölümü, Turkey 2002 - 2005

Undergraduate, Akdeniz University, Faculty of Agriculture, Gıda Mühendisliği Bölümü, Turkey 1997 - 2001

Foreign Languages

English, C1 Advanced

Certificates, Courses and Trainings

Other, Cell culture & cellular agriculture training, Biomedical Engineering Department of Tufts University , 2021

Other, Extraction and Characterization of Enzymes in Seafood Products, Akdeniz Üni & Tayland Prince Songkhla Üniversitesi, 2013

Other, Seafood processing: modern technologies and new product development, FAO & Mediterranean Agronomic Studies Center (CIHEAM), 2013

Quality Management, Method Validation and Measurement Uncertainty, BSI & QI kalite sistemleri, 2011

Quality Management, Validation for Testing Laboratories Accredited under the Standart ISO 17025, BSI & QI kalite sistemleri, 2011

Dissertations

Doctorate, BENEKLİ KARİDES (Metapenaeus monoceros) VE KIRMIZI KARİDES (Aristaemorpha foliacea) ETİNİN ÇEREZ GIDA ÜRETİMİNDE KULLANIMI VE ÜRETİM PARAMETRELERİNİN ÜRÜN KALİTESİ ÜZERİNE ETKİLERİNİN İNCELENMESİ, Akdeniz University, Institute of Science, Gıda Mühendisliği Anabilim Dalı, 2011

Postgraduate, FARKLI STARTER KÜLTÜRLER VE GELENEKSEL KIMIZ MAYASI İLE ÜRETİLEN KİMİZLARIN ÖZELLİKLERİ ÜZERİNE ARAŞTIRMALAR, Akdeniz University, Institute of Science, Gıda Mühendisliği Anabilim Dalı, 2005

Research Areas

Agricultural Sciences, Seafood, Fishery Products

Academic Titles / Tasks

Associate Professor, Akdeniz University, Faculty of Aquaculture, Department of Fisheries Fishing And Processing Technology, 2017 - Continues

Assistant Professor, Akdeniz University, Faculty of Aquaculture, Department of Fisheries Fishing And Processing Technology, 2012 - 2017

Research Assistant, Akdeniz University, Institute of Science, Gıda Mühendisliği Anabilim Dalı, 2002 - 2012

Courses

Basic laboratory techniques and safety principles, Undergraduate, 2015 - 2016

Su ürünleri kaynaklı bioaktif maddeler, Doctorate, 2015 - 2016

Algae Science and processing technology, Undergraduate, 2015 - 2016

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Physicochemical characterisation of different drying methods on giant red shrimp (*Aristaeomorpha foliacea*) processing waste**
Aktar C., Ural G., KAYA A., TOPUZ O. K.
Acta Alimentaria, vol.53, no.3, pp.464-473, 2024 (SCI-Expanded)
- II. **Modeling of Release Mechanism of Sage (*Salvia fruticosa* Miller) Phenolics Encapsulated in Alginate Capsule: Physicochemical Properties**
Aykın Dinçer E., Dinçer C., Topuz O. K.
Journal of Food Processing and Preservation, vol.2024, 2024 (SCI-Expanded)
- III. **Optimization of Caviar-Like Hydrogel Beads Containing Melanin-Free Cuttlefish Ink: Physicochemical Characterization**
Ural G. N., Topuz O. K.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.1, no.1, pp.1-10, 2023 (SCI-Expanded)
- IV. **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)
- V. **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)
- VI. **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)
- VII. **Caviar-like hydrogel beads containing different concentrations of NaCl and melanin-free squid ink**
TOPUZ O. K., Aygun T., Ural G. N.
FOOD BIOSCIENCE, vol.36, 2020 (SCI-Expanded)
- VIII. **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)
- IX. **Characterization of protein functionality and texture of tumbled squid, octopus and cuttlefish**

muscles

GÖKOĞLU N., TOPUZ O. K., GÖKOĞLU M., Tokay F. G.

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.11, no.4, pp.1699-1705, 2017 (SCI-Expanded)

- X. **Development of Extruded Shrimp-Corn Snack Using Response Surface Methodology**
TOPUZ O. K., GÖKOĞLU N., Jouppila K., Kirjoranta S.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.17, no.2, pp.333-343, 2017 (SCI-Expanded)
- XI. **Effects of Marinating Time, Acetic Acid and Salt Concentrations on the Quality of Little Tunny Fish (Euthynnus alletteratus) Fillet**
TOPUZ O. K.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.40, no.6, pp.1154-1163, 2016 (SCI-Expanded)
- XII. **Antioxidant Activities of Citrus Albedo and Flavedo Fragments Against Fish Lipid Oxidation**
Yerlikaya P., GÖKOĞLU N., TOPUZ O. K., GÜMÜŞ B., AYDAN YATMAZ H.
Journal of Aquatic Food Product Technology, vol.25, no.8, pp.1339-1347, 2016 (SCI-Expanded)
- XIII. **Physical and antimicrobial properties of anise oil loaded nanoemulsions on the survival of foodborne pathogens**
TOPUZ O. K., ÖZVURAL E. B., Zhao Q., Huang Q., Chikindas M., Golukcu M.
FOOD CHEMISTRY, vol.203, pp.117-123, 2016 (SCI-Expanded)
- XIV. **Development of Eetruded shrimp Corn snack using response surface methodology**
TOPUZ O. K., GÖKOĞLU N., JOUPPILA K., KIRJORANTA S.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.1, no.1, pp.1, 2016 (SCI-Expanded)
- XV. **Optimization of Antioxidant Activity and Phenolic Compound Extraction Conditions from Red Seaweed (Laurencia obtuse)**
TOPUZ O. K., GÖKOĞLU N., Yerlikaya P., UÇAK I., GÜMÜŞ B.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.3, pp.414-422, 2016 (SCI-Expanded)
- XVI. **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)
- XVII. **Quality Changes in Marinated Anchovy (Engraulis encrasicolus) Sauced with Olive Oil-Lemon Juice Emulsions**
TOPUZ O. K., GÖKOĞLU N., YERLİKAYA KEBAPÇIOĞLU P., Ucak I.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.6, pp.905-915, 2016 (SCI-Expanded)
- XVIII. **Influence of pomegranate peel (Punica granatum) extract on lipid oxidation in anchovy fish oil under heat accelerated conditions**
TOPUZ O. K., Yerlikaya P., Ucak I., GÜMÜŞ B., Buyukbenli H. A., GÖKOĞLU N.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.52, no.1, pp.625-632, 2015 (SCI-Expanded)
- XIX. **Effects of olive oil and olive oil-pomegranate juice sauces on chemical, oxidative and sensorial quality of marinated anchovy**
TOPUZ O. K., Yerlikaya P., Ucak I., GÜMÜŞ B., Buyukbenli H. A.
FOOD CHEMISTRY, vol.154, pp.63-70, 2014 (SCI-Expanded)
- XX. **Fatty Acid Profiles of Different Shrimp Species: Effects of Depth of Catching**
Yerlikaya P., TOPUZ O. K., Buyukbenli H. A., GÖKOĞLU N.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.22, no.3, pp.290-297, 2013 (SCI-Expanded)
- XXI. **Effects of plant extracts on lipid oxidation in fish croquette during frozen storage**
GÖKOĞLU N., Yerlikaya P., TOPUZ O. K., Buyukbenli H. A.
FOOD SCIENCE AND BIOTECHNOLOGY, vol.21, no.6, pp.1641-1645, 2012 (SCI-Expanded)
- XXII. **Inhibition of lipid oxidation in anchovy oil (Engraulis encrasicolus) enriched emulsions during refrigerated storage**
GÖKOĞLU N., TOPUZ O. K., Buyukbenli H. A., Yerlikaya P.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.47, no.7, pp.1398-1403, 2012 (SCI-Expanded)
- XXIII. **EFFECTS OF TOMATO AND GARLIC EXTRACTS ON OXIDATIVE STABILITY IN MARINATED ANCHOVY**

- GÖKOĞLU N., Yerlikaya P., TOPUZ O. K.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.36, no.3, pp.191-197, 2012 (SCI-Expanded)
- XXIV. **Effects of Packaging Atmospheres on the Quality and Shelf Life of Beef Steaks**
GÖKOĞLU N., Yerlikaya P., Uran H., TOPUZ O. K.
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, vol.17, no.3, pp.435-439, 2011 (SCI-Expanded)
- XXV. **THE EFFECT OF MODIFIED ATMOSPHERE PACKAGING ON THE QUALITY AND SHELF LIFE OF FRANKFURTER TYPE-SAUSAGES**
GÖKOĞLU N., Yerlikaya P., Uran H., TOPUZ O. K.
JOURNAL OF FOOD QUALITY, vol.33, pp.367-380, 2010 (SCI-Expanded)
- XXVI. **USE OF NATURAL PLANT EXTRACTS IN BATTER COATING OF SHRIMP AND THEIR EFFECTS ON THE QUALITY OF SHRIMP DURING FROZEN STORAGE**
Yerlikaya P., GÖKOĞLU N., TOPUZ O. K.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.34, no.1, pp.127-138, 2010 (SCI-Expanded)
- XXVII. **Changes in the proximate composition of bluefin tuna (*Thunnus thynnus*) reared in the cages located on the Gulf of Antalya (Turkey's Western Mediterranean coast) during the fattening period**
Yerlikaya P., GÖKOĞLU N., TOPUZ O. K., GÖKOĞLU M.
AQUACULTURE RESEARCH, vol.40, no.15, pp.1731-1734, 2009 (SCI-Expanded)
- XXVIII. **Effects of pomegranate sauce on quality of marinated anchovy during refrigerated storage**
GÖKOĞLU N., TOPUZ O. K., Yerlikaya P.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.42, no.1, pp.113-118, 2009 (SCI-Expanded)

Articles Published in Other Journals

- I. **Physicochemical properties of pomegranate sour anthocyanins encapsulated with alginate based hydrogel**
Aykın Dinçer E., Dinçer C., Topuz O. K.
Harran Tarım ve Gıda Bilimleri Dergisi, vol.28, no.2, pp.280-292, 2024 (Peer-Reviewed Journal)
- 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 (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)
- IV. **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)
- V. **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)
- 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., Kilic M.
SCIENTIFIC PAPERS-SERIES D-ANIMAL SCIENCE, vol.60, pp.316-319, 2017 (ESCI)
- VII. **Algal oil: A novel source of Omega-3 fatty acids for human nutrition**
TOPUZ O. K.
Scientific Bulletin. Series F. Biotechnologies, vol.1, no.1, pp.178-183, 2016 (Peer-Reviewed Journal)

- VIII. **Effect of extraction variables on the Omega-3 eicosapentaenoic acid (EPA) content of (Nannochloropsis oculata) microalga oil**
TOPUZ O. K., KAYA A., ALP A. C.
Scientific Bulletin. Series F. Biotechnologies, vol.20, no.1, pp.172-177, 2016 (Peer-Reviewed Journal)
- IX. **Anisakiasis: Parasitic hazard in raw or uncooked seafood products and prevention ways.**
TOPUZ O. K., GÖKOĞLU N.
JOURNAL OF FOOD AND HEALTH SCIENCE, vol.3, no.1, pp.21-28, 2016 (Peer-Reviewed Journal)
- X. **Oxidative stabilisation of anchovy (Engraulis encrasicolus) oil with pomegranate (Punica granatum) seed extract**
TOPUZ O. K.
JOURNAL OF FOOD AGRICULTURE & ENVIRONMENT, vol.12, no.2, pp.174-178, 2014 (Peer-Reviewed Journal)

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
- II. **Acetic Acids: Advances in Research and Applications**
SZYMCZAK M., TOPUZ O. K.
Nova Science Publisher, New York, 2018

Refereed Congress / Symposium Publications in Proceedings

- I. **SU ÜRÜNLERİ İŞLEME TESİSLERİ ATIKLARININ ÇEVREYE ETKİSİ**
YILDIRIM İ., TOPUZ O. K.
VII. ULUSAL EKOLOJİ KONGRESİ, Malatya, Turkey, pp.351
- II. **Oxidative Status of Commonly Consumed Fish Species**
YERLİKAYA P., Tokay F. G., Aygün T., ALP A. C., TOPUZ O. K.
4th International Mediterranean Science and Engineering Congress, (IMSEC 2019), Antalya, Turkey, 25 - 27 April 2019, pp.349-352
- III. **Loading and bioencapsulation of Iron (Fe²⁺) mineral in trout egg as a model system for delivering of water-soluble compounds**
TOPUZ O. K., KILIÇ M.
48 th conference of the west europn fish tecnologist;s assogiation, Lisbon, Portugal, 15 - 18 October 2018, pp.1
- IV. **The Biology of the Banded Dye Murex (Murex trunculus) in the Mediterranean Sea**
ÖZVAROL Y., Etlİ B., TOPUZ O. K.
IX International Scientific Agriculture Symposium "Agrosym 2018", Jahorina, Bosnia And Herzegovina, 4 - 07 October 2018, pp.676
- V. **RAINBOW TROUT EGG AS A BIOACTIVE COMPOUND DELIVERING VEHICLE: DETERMINATION OF FOOD COLORANT (BRILLANT BLUE) INTAKE CAPACITY**
TOPUZ O. K., TONGUR T.
Agrosym 2018, IX International Agricultural Symposium, 4 - 07 October 2018
- VI. **Quality changes in coated shrimp with powdered herbal extracts**
GÖKOĞLU N., YERLİKAYA KEBAPÇIOĞLU P., TOPUZ O. K.
International Conference on Raw Materials to Processed Foods, Antalya, Turkey, 11 - 13 April 2018, pp.51
- VII. **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

- VIII. **Çipura (Sparus aurata) ve Levrek (Dicentrarchus labrax) Eterinin 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
- IX. **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
- X. **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
- XI. **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
- XII. **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
- XIII. **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
- XIV. **Effects of cooking on protein functionality and texture of fresh and frozen thawed squid (Loligo vulgaris) muscle**
GÖKOĞLU N., UCAK I., YERLİKAYA KEBAPÇIOĞLU P., TOPUZ O. K., YATMAZ H. A.
International Symposium on Animal Science, 5 - 10 June 2017, pp.22
- XV. **Effects of cooking on protein functionality and texture of fresh and frozen thawed squid (Loligo vulgaris) muscle**
GÖKOĞLU N., UCAK I., YERLİKAYA KEBAPÇIOĞLU P., TOPUZ O. K., YATMAZ H. A.
International Symposium on Animal Science, 5 - 10 June 2017, pp.22
- XVI. **Biotechnological production of omega-3 fatty acids from microalgae**
TOPUZ O. K., Aygün T.
TAFT 2015 5th Trans-Atlantic Fisheries Technology Conference, Nantes, Finland, 12 - 15 October 2015, vol.1, no.1, pp.95
- XVII. **Alabalık (Oncorhynchus mykiss) yumurtasının besinsel özellikleri**
TOPUZ O. K., AYGÜN T., AYGÜN A.
18. Su Ürünleri Sempozyumu 2015, İzmir, Turkey, 1 - 04 September 2015, vol.1, no.1, pp.451
- XVIII. **Su ürünleri kaynaklı fosfolipidler: Özellikleri, kaynakları ve uygulama alanları**
AYGÜN T., TOPUZ O. K., AYGÜN A.
18. Su Ürünleri Sempozyumu 2015, İzmir, Turkey, 1 - 04 September 2015, vol.1, no.1, pp.451
- XIX. **Physicochemical properties of freeze dried rainbow trout (Oncorhynchus mykiss) roe**
TOPUZ O. K., Aygün T.
Northeast Agricultural & Biological Engineering Conference, Newark, United States Of America, 12 - 15 July 2015, vol.1, pp.19
- XX. **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
- XXI. **Inhibition of lipid oxidation in fish oil by using pomegranate peel (Punica granatum) extract.**
TOPUZ O. K., YERLİKAYA P., UCAK İ., GÜMÜŞ B., Sak T.
AGRIBALKAN Balkan Agricultural Congress, Edirne, Turkey, 8 - 11 September 2014, pp.574

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TOPUZ O. K., YERLİKAYA P., UÇAK İ., GÜMÜŞ B., Sak T.
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- XXIII. **Inhibition of lipid oxidation in fish oil by using pomegranate peel (*Punica granatum*) extract.**
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AGRIBALKAN Balkan Agricultural Congress, Edirne, Turkey, 8 - 11 September 2014, pp.574
- XXIV. **Optimisation of the ultrasonically assisted extraction conditions of phenolic compounds from green alga (*Enteromorpha linza*)**
GÜMÜŞ B., TOPUZ O. K., YERLİKAYA KEBAPÇIOĞLU P., UÇAK İ., AYDAN YATMAZ H.
Alg'n' Chem 2014, Montpellier, France, 31 March - 03 April 2014, pp.55
- XXV. **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
- XXVI. **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
- XXVII. **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
- XXVIII. **Yeşil deniz yosunlarından (*Enteromorpha linza*) fenolik madde ekstraksiyon koşullarının optimizasyonu**
TOPUZ O. K., UÇAK İ., GÜMÜŞ B., YERLİKAYA KEBAPÇIOĞLU P.
İstanbul Üniversitesi Su Ürünleri Fakültesi, 17. Ulusal Su Ürünleri Sempozyumu, İstanbul, Turkey, 3 - 06 September 2013, pp.374
- XXIX. **Yeşil deniz yosunlarından (*Enteromorpha linza*) fenolik madde ekstraksiyonu koşullarının optimizasyonu.**
TOPUZ O. K., UÇAK İ., GÜMÜŞ B., YERLİKAYA P.
XII. Ulusal Su Ürünleri Sempozyumu, İstanbul, Turkey, 3 - 06 September 2013, pp.374
- XXX. **Cevap yüzey metodu kullanılarak benekli orkinos balığı (*E. alletteratus*) filatolarının marinasyon koşullarının optimizasyonu**
TOPUZ O. K., GÜMÜŞ B., UÇAK İ.
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