

# Prof. PINAR YERLİKAYA KEBAPÇIOĞLU

## Personal Information

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## International Researcher IDs

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Publons / Web Of Science ResearcherID: C-3176-2016

Yoksis Researcher ID: 128622

## Education Information

Doctorate, Akdeniz University, Faculty of Agriculture, Gıda Mühendisliği Bölümü, Turkey 2002 - 2008

Postgraduate, Akdeniz University, Faculty of Agriculture, Gıda Mühendisliği Bölümü, Turkey 1999 - 2002

Undergraduate, Ankara University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1995 - 1999

## Certificates, Courses and Trainings

IT, Veri Tabanı (Excel, Access), Tarım ve Köy İşleri Bakanlığı, Uluslararası Tarımsal Eğitim Merkezi Müdürlüğü, Ankara, 2009

Education Management and Planning, Seafood Safety Management Based on Risk Analysis, CIHEAM Zaragoza, İspanya, 2009

Quality Management, Gıda Kontrolör Kursu, Tarım ve Köy İşleri Bakanlığı, İzmir Tarım İl Müdürlüğü, 2008

Quality Management, ISO 9001:2000 Kalite Yönetim Sistemi ve ISO 17020 (=EN 45004), Tarım ve Köy İşleri Bakanlığı, Antalya Tarım İl Müdürlüğü, 2007

Foreign Language, Certificate of Proficiency in English (COPE) Kursu, Bilkent Üniversitesi Yabancı Diller Fakültesi, Ankara, 2000

## Dissertations

Doctorate, Bazı Bitki Ekstraktlarının Dondurulmuş Palamut Balığı (Sarda sarda) Filetolarının Fiziksel, Kimyasal ve Duyusal Niteliklerine Etkisinin İncelenmesi, Akdeniz University, Institute of Science, Gıda Mühendisliği Bölümü, 2008

Postgraduate, Mavi Yengeç (*Callinectes sapidus*) Etinin Kimyasal Kompozisyonunun ve Dondurulmuş Depolama Sırasında Kalite Değişimlerinin Belirlenmesi, Akdeniz University, Institute of Science, Gıda Mühendisliği, 2002

## Research Areas

Agricultural Sciences, Seafood, Seafood Processing Technologies, Food Engineering, Engineering and Technology

## Academic Titles / Tasks

Professor, Akdeniz University, Faculty of Aquaculture, Department of Fisheries Fishing And Processing Technology, 2017 - Continues  
Associate Professor, Akdeniz University, Faculty of Aquaculture, Department of Fisheries Fishing And Processing Technology, 2011 - 2017  
Assistant Professor, Akdeniz University, Faculty of Aquaculture, Department of Fisheries Fishing And Processing Technology, 2009 - 2011  
Research Assistant, Akdeniz University, Institute of Science, Gıda Bilimi Ve Teknolojisi, 1999 - 2007

## Academic and Administrative Experience

Erasmus Program Department Coordinator, Akdeniz University, Faculty of Aquaculture, Department of Fisheries Fishing And Processing Technology, 2022 - Continues  
Akdeniz University, Faculty of Aquaculture, 2016 - Continues  
Farabi Program Institutional Coordinator, Akdeniz University, Faculty of Aquaculture, 2014 - 2022  
Akdeniz University, Faculty of Aquaculture, 2014 - 2017  
Akdeniz University, Faculty of Aquaculture, 2012 - 2016  
Akdeniz University, Faculty of Aquaculture, 2011 - 2014

## Courses

Su Ürünleri Kalite Kontrolünde Laboratuar Teknikleri, Postgraduate, 2016 - 2017  
Su Ürünleri Besin Mikrobiyolojisi, Undergraduate, 2016 - 2017  
Su Ürünleri Lipid Kimyası ve Omega Yağ Asitleri , Doctorate, 2016 - 2017  
Su Ürünleri Yan Ürünleri İşleme Teknikleri, Undergraduate, 2016 - 2017  
İşlenmiş Su Ürünlerinde Raf Ömrü, Postgraduate, 2016 - 2017  
Su Ürünlerinde Kimyasal Kalıntılar, Doctorate, 2016 - 2017  
Biyokimya, Undergraduate, 2016 - 2017

## Advising Theses

Yerlikaya Kebapçioğlu P., Yeniden Yapılandırılmış Balık Etinin Dondurulmuş Depolama Süresince Kalite Değişimlerinin Belirlenmesi, Doctorate, F.Gökhun(Student), 2020  
Yerlikaya Kebapçioğlu P., Su Ürünleri Tüketiminde Fitalat Esterlerine Maruz Kalınma Düzeyi, Postgraduate, A.Can(Student), 2019  
Yerlikaya Kebapçioğlu P., Transglutaminaz enzimi ilave edilerek kaplanmış balık filetoalarının kalitesinin belirlenmesi, Postgraduate, F.Gökhun(Student), 2015

## Jury Memberships

Post Graduate, Osman Kadir Topuz danışman, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Anabilim Dalı, December, 2018  
Doctorate, Doktora Tez Savunma, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Anabilim Dalı, January, 2018  
Doctorate, Doktora Tez Savunma, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Anabilim Dalı, June, 2017  
Doctorate, Doktora Tez Savunma, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Anabilim Dalı, February, 2017  
Doctorate, Doktora Tez Savunma, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Anabilim Dalı, November, 2015  
Post Graduate, Fahrettin Gokhun TOKAY, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Anabilim Dalı, June, 2015  
Doctorate, Doktora Yeterlilik Ege Üniversitesi, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Anabilim Dalı, May, 2015  
Doctorate, Ayşe Aşçı Arslan (Doç Dr Ahmet KÜÇÜKÇETİN), Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı,

February, 2015

Doctorate, Doktora Yeterlilik, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Anabilim Dalı, December, 2014

Post Graduate, Gıda Mühendisliği, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, June, 2014

Doctorate, Doktora Tez Savunma, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Anabilim Dalı, April, 2014

Administrative Staff Examination, Gemi Personeli Alımı, Akdeniz Üniversitesi, February, 2014

Post Graduate, Yüksek Lisans Tez Sınav Jürisi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, January, 2014

Administrative Staff Examination, Gemi Personeli Alımı, Akdeniz Üniversitesi, December, 2013

Doctorate, Doktora Yeterlilik Sınav Jürisi, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Anabilim Dalı, October, 2013

Post Graduate, Yüksek Lisans Tez Sınav Jürisi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, July, 2013

Doctorate, Doktora Yeterlilik Sınav Jürisi, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Anabilim Dalı, May, 2013

Doctorate, Doktora Yeterlilik Sınav Jürisi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, December, 2012

Doctorate, Doktora Yeterlilik Sınav Jürisi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, December, 2012

Post Graduate, Yüksek Lisans Tez Sınav Jürisi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, August, 2011

Post Graduate, Yüksek Lisans Tez Sınav Jürisi, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Anabilim Dalı, May, 2011

Doctorate, Doktora Yeterlilik Sınav Jürisi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, April, 2011

Post Graduate, Yüksek Lisans Tez Sınav Jürisi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, January, 2011

Doctorate, Doktora Yeterlilik Sınav Jürisi, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Anabilim Dalı, December, 2010

Post Graduate, Yüksek Lisans Tez Sınav Jürisi, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Anabilim Dalı, December, 2010

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

- I. **A Comparative Study of Amino Acids and B-Group Vitamins of Commercial Fish Species**  
Yerlikaya P., Aydan Yatmaz H.  
Turkish Journal of Fisheries and Aquatic Sciences, vol.24, no.12, 2024 (SCI-Expanded)
- II. **RSM Based Process Variables Optimization of Restructured Fish Meat**  
Tokay F. G., Alp A. C., Yerlikaya P.  
Journal of Aquatic Food Product Technology, vol.31, no.8, pp.828-841, 2022 (SCI-Expanded)
- III. **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)
- IV. **Production and shelf life of restructured fish meat binded by microbial transglutaminase**  
Tokay F. G., Alp A. C., YERLİKAYA KEBAPÇIOĞLU P.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.152, 2021 (SCI-Expanded)
- V. **Effect of shrimp fortification level on nutritional value, cooking quality and microstructure of freeze-dried noodles**  
Yerlikaya P., Tokay F. G., Alp A. C., Cilay S.  
ACTA ALIMENTARIA, vol.50, no.3, pp.310-321, 2021 (SCI-Expanded)
- VI. **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)
- VII. **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)
- VIII. **Phthalate ester migration into food: effect of packaging material and time**  
ALP A. C., Yerlikaya P.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.246, no.3, pp.425-435, 2020 (SCI-Expanded)
- IX. **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)
- X. **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)
- XI. **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)
- XII. **Shelf-Life Extension of Fish Fillets by Spraying with Microbial Transglutaminase**  
Tokay F. G., Yerlikaya P.  
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.26, no.8, pp.940-948, 2017 (SCI-Expanded)
- XIII. **Prolonged Fish Lipid Stability with Albedo Fragments of Bitter Orange**  
Yerlikaya P., Ucak I., GÜMÜŞ B.  
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.17, pp.1397-1403, 2017 (SCI-Expanded)
- XIV. **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)
- XV. **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)
- 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. **Citrus peel extract incorporated ice cubes to protect the quality of common pandora Fish storage in ice with citrus**  
Yerlikaya P., Ucak I., GÜMÜŞ B., GÖKOĞLU N.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.52, no.12, pp.8350-8356, 2015 (SCI-Expanded)
- XVIII. **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)
- XIX. **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)
- XX. **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)
- XXI. **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)
- XXII. **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)
- XXIII. **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)

- XXIV. **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)
- XXV. **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)
- XXVI. **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)
- XXVII. **Effect of Previous Plant Extract Treatment on Sensory and Physical Properties of Frozen Bonito (Sarda sarda) Fillets**  
Yerlikaya P., GÖKOĞLU N.  
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.10, no.3, pp.341-349, 2010 (SCI-Expanded)
- XXVIII. **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)
- XXIX. **Inhibition effects of green tea and grape seed extracts on lipid oxidation in bonito fillets during frozen storage**  
Yerlikaya P., GÖKOĞLU N.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.45, no.2, pp.252-257, 2010 (SCI-Expanded)
- XXX. **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)
- XXXI. **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)
- XXXII. **Inhibition effects of grape seed extracts on melanosis formation in shrimp (Parapenaeus longirostris)**  
GÖKOĞLU N., Yerlikaya P.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.43, no.6, pp.1004-1008, 2008 (SCI-Expanded)
- XXXIII. **Trace elements in edible tissues of three shrimp species (Penaeus semisulcatus, Parapenaeus longirostris and Paleomon serratus)**  
GÖKOĞLU N., Yerlikaya P., GÖKOĞLU M.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.88, no.2, pp.175-178, 2008 (SCI-Expanded)
- XXXIV. **Seasonal variations in proximate and elemental composition of pearl oyster (Pinctada radiata, Leach, 1814)**  
Gokoglu N., Gokoglu M., Yerlikaya P.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.86, no.13, pp.2161-2165, 2006 (SCI-Expanded)
- XXXV. **Quality changes of fish patties produced from anchovy during refrigerated storage**  
Yerlikaya P., Gokoglu N., URAN H.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.220, no.3-4, pp.287-291, 2005 (SCI-Expanded)
- XXXVI. **Changes in biogenic amine contents and sensory quality of sardine (Sardina pilchardus) stored at 4C and 20C**  
GÖKOĞLU N., Yerlikaya P., Cengiz E.  
JOURNAL OF FOOD QUALITY, vol.27, no.3, pp.221-231, 2004 (SCI-Expanded)
- XXXVII. **Quality changes of blue crab (Callinectes sapidus) meat during frozen storage**

- Yerlikaya P., Gokoglu N.  
JOURNAL OF FOOD QUALITY, vol.27, no.1, pp.83-89, 2004 (SCI-Expanded)
- XXXVIII. **Use of eye fluid refractive index in sardine (*Sardina pilchardus*) as a freshness indicator**  
Gokoglu N., Yerlikaya P.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.218, no.3, pp.295-297, 2004 (SCI-Expanded)
- XXXIX. **Determination of the shelf life of marinated sardina (*sardina pilchardus*) stored at 4°C.**  
GÖKOĞLU N., CENGİZİ E., YERLİKAYA P.  
FOOD CONTROL, vol.15, no.1, pp.1-4, 2004 (SCI-Expanded)
- XL. **Effects of cooking methods on the proximate composition and mineral contents of rainbow trout (*Oncorhynchus mykiss*)**  
Gokoglu N., Yerlikaya P., Cengiz E.  
FOOD CHEMISTRY, vol.84, no.1, pp.19-22, 2004 (SCI-Expanded)
- XLI. **Biogenic amines formation in sardine marinade during refrigerated storage**  
GÖKOĞLU N., Yerlikaya P., Cengiz E.  
JOURNAL OF FOOD BIOCHEMISTRY, vol.27, no.5, pp.435-447, 2003 (SCI-Expanded)
- XLII. **Determination of proximate composition and mineral contents of blue crab and swim crab caught off the Gulf of Antalya**  
GÖKOĞLU N., YERLİKAYA P.  
FOOD CHEMISTRY, vol.80, no.4, pp.495-498, 2003 (SCI-Expanded)

### Articles Published in Other Journals

- I. **Physical and chemical food safety hazards and associated health risks in seafood: A Mediterranean perspective (Part 1)**  
ÖZOĞUL F., Rathod N., ALAK G., ÇOLAKOĞLU F., Ayas D., Baygar T., Çaklı Ş., Duyar H., Yerlikaya P., ÖZOĞUL Y., et al.  
Advances in Food and Nutrition Research, 2024 (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. **Fitalat esterleri ve su ürünleri tüketimindeki yeri**  
YERLİKAYA P.  
JOURNAL OF FOOD AND HEALTH SCIENCE, vol.3, pp.1-5, 2017 (Peer-Reviewed Journal)
- 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. **Su Ürünleri Lipidleri**  
YERLİKAYA P.  
Tarım Türk Dergisi, no.47, pp.43-46, 2014 (Peer-Reviewed Journal)
- VI. **Deniz hıyarları ve gıda olarak değerlendirilmesi**  
YERLİKAYA P., ULU E.  
Tarım Türk Dergisi, vol.23, no.5, pp.160-162, 2010 (Peer-Reviewed Journal)
- VII. **Gıdalarda biyojen aminler ve önemi**  
YERLİKAYA P., GÖKOĞLU N.  
GIDA, vol.6, no.12, pp.24-30, 2002 (Peer-Reviewed Journal)

### Books & Book Chapters

- I. **Seaweeds: A Holistic Approach to Heathy Diets and to an Ideal Food**  
YERLİKAYA KEBAPÇIOĞLU P.  
in: Seaweeds and Seaweed-Derived Compounds, ÖZOĞUL FATİH, Rusu Alexandru, Trif Monica, Editor, Springer Nature, pp.83-116, 2024
- II. **Transglutaminases in meat and seafood bioprocessing**  
YERLİKAYA KEBAPÇIOĞLU P., GÖKOĞLU N.  
in: Transglutaminase, Fundamentals and Applications, SIMPSON BENJAMIN K, Yi Zhang, Editor, Elsevier Academic Press, London, pp.181-206, 2024
- III. **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
- IV. **Seafood Chilling, Refrigeration and Freezing**  
Gökoğlu N., Yerlikaya P.  
John Wiley & Sons, West Sussex, UK , Oxford, 2015

## Refereed Congress / Symposium Publications in Proceedings

- I. **Fish sticks produced by different fish species**  
YERLİKAYA KEBAPÇIOĞLU P., Tokay F. G., Alp A. C.  
52nd WEFTA (West European Fish Technologists Association) Meeting, İzmir, Turkey, 14 - 18 October 2024
- 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. **Human exposure to phthalate esters through seafood packed in PVC, PP and tin can containers.**  
ALP A. C., YERLİKAYA P.  
Conference on Food, Nutrition and Dietetics, Gastronomy Research (FONGAR 2018), Antalya, Turkey, 28 - 30 November 2018, pp.65-73
- IV. **Migration of phthalate esters to seafood in PVC containers**  
ALP A. C., YERLİKAYA P.  
XIIIth International Conference of Food Physicists, Antalya, Turkey, 23 - 25 October 2018, pp.127
- V. **Food safety perspectives on the use of antibiotics in aquaculture**  
GÖKOĞLU N., YERLİKAYA P., GÖKOĞLU M.  
International Conference on Raw Materials to Processed Foods, Antalya, Turkey, 11 - 13 April 2018, pp.170
- VI. **Food safety perspectives on the use of antibiotics in aquaculture**  
GÖKOĞLU N., YERLİKAYA KEBAPÇIOĞLU P., GÖKOĞLU M.  
International Conference on Raw Materials to Processed Foods, Antalya, Turkey, 11 - 13 April 2018, pp.170
- VII. **Phthalate esters in fish species from the Gulf of Antalya**  
ALP A. C., YERLİKAYA P.  
International Conference on Raw Materials to Processed Foods RPFoods 2018, Antalya, Turkey, 11 - 13 April 2018, pp.157
- VIII. **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
- IX. **Food safety perspectives on the use of antibiotics in aquaculture", International Conference on Raw Materials to Processed Foods**  
GÖKOĞLU N., YERLİKAYA KEBAPÇIOĞLU P., GÖKOĞLU M.  
International Conference on Raw Materials to Processed Foods, Antalya, Nisan 2018, Antalya, Turkey, 11 - 13 April 2018, pp.170
- X. **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

- XI. **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
- XII. **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
- XIII. **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
- XIV. **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
- XV. **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
- XVI. **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
- XVII. **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
- XVIII. **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
- XIX. **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
- XX. **Plastic packaging of seafood and use of phthalates**  
ALP A. C., YERLİKAYA P.  
FABA 2016, Antalya, Turkey, 3 - 05 November 2016, pp.509
- XXI. **Prolonged fish lipid stability with albedo fragments of bitter orange**  
YERLİKAYA KEBAPÇIOĞLU P., UÇAK İ., GÜMÜŞ B.  
FABA 2016 International Symposium on Fisheries and Aquatic Science, Antalya, Turkey, 3 - 05 November 2016, pp.179
- XXII. **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
- XXIII. **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
- XXIV. **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
- XXV. **Effects of organic acids on physicochemical characteristics of octopus muscle**  
GÖKOĞLU N., YERLİKAYA P.  
46th WEFTA, Split, Croatia, 12 - 14 October 2016, pp.198
- XXVI. **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
- XXVII. **Effects of organic acids on physicochemical characteristics of octopus muscle**  
GÖKOĞLU N., YERLİKAYA P.  
46th WEFTA, Split, Croatia, 12 - 14 October 2016, pp.198
- XXVIII. **Uskumru filetoları kalitesi üzerine transglutaminaz enzimi uygulamasının etkileri**  
Tokay F. G., YERLİKAYA P.  
18. Ulusal Su Ürünleri Sempozyumu, İzmir, Turkey, 1 - 04 September 2015, pp.118
- XXIX. **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
- XXX. **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
- XXXI. **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
- XXXII. **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
- XXXIII. **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
- XXXIV. **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
- XXXV. **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
- XXXVI. **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
- XXXVII. **Su ürünleri kaynaklı alerjenler**  
Tokay F. G., YERLİKAYA P.  
5. Gıda Güvenliği Kongresi, İstanbul, Turkey, 7 - 08 May 2015, pp.72
- XXXVIII. **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
- XXXIX. **Inhibition of lipid oxidation in fish oil by using pomegranate peel (*Punica granatum*) extract.**  
TOPUZ O. K., YERLİKAYA P., UÇAK İ., GÜMÜŞ B., Sak T.  
AGRIBALKAN Balkan Agricultural Congress, Edirne, Turkey, 8 - 11 September 2014, pp.574
- XL. **Inhibition of lipid oxidation in fish oil by using pomegranate peel (*Punica granatum*) extract.**  
TOPUZ O. K., YERLİKAYA P., UÇAK İ., GÜMÜŞ B., Sak T.  
AGRIBALKAN Balkan Agricultural Congress, Edirne, Turkey, 8 - 11 September 2014, pp.574
- XLI. **Inhibition of lipid oxidation in fish oil by using pomegranate peel (*Punica granatum*) extract.**

TOPUZ O. K., YERLİKAYA P., UÇAK İ., GÜMÜŞ B., Sak T.

AGRIBALKAN Balkan Agricultural Congress, Edirne, Turkey, 8 - 11 September 2014, pp.574

- XLII. **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
- XLIII. **Optimisation of the ultrasonically assisted extraction conditions of phenolic compounds from green alga (*Enteromorpha linza*)**  
GÜMÜŞ B., TOPUZ O. K., YERLİKAYA P., UÇAK İ., AYDAN YATMAZ H.  
Alg'n' Chem 2014, Montpellier, France, 31 March - 03 April 2014, pp.55
- XLIV. **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
- XLV. **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
- XLVI. **Yeşil deniz yosunlarından (*Enteromorpha linza*) fenolik madde ekstraksiyon koşullarının optimizasyonu**  
TOPUZ O. K., UÇAK İ., GÜMÜŞ B., YERLİKAYA P., KEBAPÇIOĞLU P.  
İstanbul Üniversitesi Su Ürünleri Fakültesi, 17. Ulusal Su Ürünleri Sempozyumu, İstanbul, Turkey, 3 - 06 September 2013, pp.374
- XLVII. **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
- XLVIII. **Antalya Körfezi'nde yakalanan bazı su ürünlerinin yenilebilir dokularındaki iz element düzeylerinin belirlenmesi**  
GÖKOĞLU N., YERLİKAYA P.  
Ulusal Zooloji Kongresi, Nevşehir, Turkey, 28 - 31 August 2013, pp.95
- XLIX. **Su ürünleri Muhafazasında Yüksek Hidrostatik Basınç Uygulamaları**  
GÖKOĞLU N., YERLİKAYA P.  
Ulusal Zooloji Kongresi, Nevşehir, Turkey, 1 - 04 August 2013, pp.95
- L. **Quality Assessment of Common Pandora (*Pagellus erythrinus*) During Storage on Ice Made From Citrus Extracts**  
BAĞDATLI İ., GÖKOĞLU N., GÜMÜŞ B., YERLİKAYA P., KEBAPÇIOĞLU P.  
Chemical Reactions in Foods VII, Prag, Czech Republic, 14 - 16 November 2012, pp.123
- LI. **Quality Assessment of Common Pandora (*Pagellus erythrinus*) During Storage on ice Made from Citrus Extracts**  
UÇAK İ., GÖKOĞLU N., Gümüş B., YERLİKAYA P.  
Chemical reactions in Foods VII, Prag, Czech Republic, 14 - 16 November 2012, pp.25-26
- LII. **Inhibition of lipid oxidation in anchovy oil by citrus extracts during storage**  
YERLİKAYA P., KEBAPÇIOĞLU P., GÜMÜŞ B., UÇAK İ., GÖKOĞLU N.  
Chemical Reactions in Foods VII, Prague, Czech Republic, 14 - 16 November 2012, pp.124
- LIII. **Inhibition of lipid oxidation in anchovy oil by citrus extracts during storage.**  
YERLİKAYA P., GÜMÜŞ B., UÇAK İ., GÖKOĞLU N.  
Chemical Reactions in Foods VII, Prague, Czech Republic, 14 - 16 November 2012, pp.12
- LIV. **Inhibition of Lipid Oxidation in Anchovy Oil by Citrus Extracts During Storage**  
YERLİKAYA P., Gümüş B., UÇAK İ., GÖKOĞLU N.  
Chemical reactions in Foods VII, Prag, Czech Republic, 14 - 16 November 2012, pp.124-125

- LIV. **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
- LVI. **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
- LVII. **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
- LVIII. **. Inhibit,on of lipid oxidation in anchovy oil by citrus extracts during storage.**  
YERLİKAYA P., GÖKOĞLU N.  
Chemical reactions in Foods VII, Czech Republic, pp.124
- LIX. **. Inhibit,on of lipid oxidation in anchovy oil by citrus extracts during storage.**  
YERLİKAYA P., GÖKOĞLU N.  
Chemical reactions in Foods VII, Czech Republic, 1 - 04 November 2012, pp.124
- LX. **Hamsi Yağının Farklı Kısımlarında Yağ Aitleri Kompozisyonu ve Oksidasyon Ürünlerinin Düzeylerinin Belirlenmesi**  
GÖKOĞLU N., YERLİKAYA P., TOPUZ O. K.  
Türkiye 11. Gıda Kongreresi, Hatay, Turkey, pp.291
- LXI. **Hamsi Yağının Farklı Kısımlarında Yağ Aitleri Kompozisyonu ve Oksidasyon Ürünlerinin Düzeylerinin Belirlenmesi**  
GÖKOĞLU N., YERLİKAYA P., TOPUZ O. K.  
Türkiye 11. Gıda Kongreresi, Hatay, Turkey, 1 - 04 October 2012, pp.291
- LXII. **Balık Yağı İle Zenginleştirilmiş Mayonezlerin Besleyici Değeri**  
YERLİKAYA P., GÖKOĞLU N.  
Türkiye 11. Gıda Kongreresi, Hatay, Turkey, 1 - 04 October 2012, pp.277
- LXIII. **Hamsi Yağının Farklı Kısımlarında Yağ Aitleri Kompozisyonu ve Oksidasyon Ürünlerinin Düzeylerinin Belirlenmesi**  
GÖKOĞLU N., YERLİKAYA P., TOPUZ O. K.  
Türkiye 11. Gıda Kongreresi, Hatay, Turkey, pp.291
- LXIV. **Balık Yağı İle Zenginleştirilmiş Mayonezlerin Besleyici Değeri**  
YERLİKAYA P., GÖKOĞLU N.  
Türkiye 11. Gıda Kongreresi, Hatay, Turkey, pp.277
- LXV. **Protective effect of grape seed extract treatment before and after freezing on lipids of bonito.**  
YERLİKAYA P., GÖKOĞLU N.  
International Conference of Agricultural Engineering CIGR-AgEng2012, Valencia, Spain, 8 - 12 July 2012, pp.12
- LXVI. **Protective effect of grape seed extract treatment before and after freezing on lipids of bonito**  
YERLİKAYA P., GÖKOĞLU N.  
. International Conference of Agricultural Engineering, Spain, 1 - 04 July 2012, pp.124
- LXVII. **Investigation of oxidative changes of emulsion enriched with anchovy oil and plant extracts**  
GÖKOĞLU N., YERLİKAYA P.  
International Conference of Agricultural Engineering, Spain, 1 - 04 July 2012, pp.125
- LXVIII. **Balık Yağının Süt Ürünlerinin Zenginleştirilmesinde Kullanımı**  
DEMİR M., YERLİKAYA P., KÜÇÜKÇETİN A.  
16. Ulusal Su Ürünleri Sempozyumu, Antalya, Turkey, 25 - 27 October 2011, pp.227-228
- LXIX. **Balık yağının süt ve süt ürünlerinin zenginleştirilmesinde kullanımı.**  
DEMİR M., YERLİKAYA P., KÜÇÜKÇETİN A.  
XVI. Ulusal Su Ürünleri Sempozyumu, Antalya, Turkey, 25 - 27 October 2011, pp.227
- LXX. **Su ürünleri muhafazasında bitkisel kaynaklı doğal antioksidanların kullanımı.**  
KIRCA TOKLUCU A., YERLİKAYA P.  
XVI. Ulusal Su Ürünleri Sempozyumu, Antalya, Turkey, 25 - 27 October 2011, pp.279

- LXXI. **Use of plant extracts as natural preservatives in a ready-to-eat seafood product.**  
GÖKOĞLU N., YERLİKAYA P.  
4th International Conference on Aquatic Resources (ICAR 2010), Alexandria, Egypt, 7 - 10 December 2010, pp.23
- LXXII. **Pomegranate peel extract as a glazing solvent.**  
YERLİKAYA P., GÖKOĞLU N.  
4th International Conference on Aquatic Resources (ICAR 2010), Alexandria, Egypt, 7 - 10 December 2010, pp.24
- LXXIII. **Pomegranate peel extract as a glazing solvent.**  
YERLİKAYA P., GÖKOĞLU N.  
4th International Conference on Aquatic Resources (ICAR-10), Egypt, 1 - 04 December 2010, pp.24
- LXXIV. **Use of plant extracts as natural preservatives in a ready-to-eat seafood product.**  
GÖKOĞLU N., YERLİKAYA P.  
4th International Conference on Aquatic Resources (ICAR-10), Egypt, 1 - 04 December 2010, pp.23
- LXXV. **Improving food security through aquaculture.**  
GÖKOĞLU N., YERLİKAYA P.  
Global Conference on Aquaculture: Farming the waters for people and Food, Thailand, pp.124
- LXXVI. **Improving food security through aquaculture.**  
GÖKOĞLU N., YERLİKAYA P.  
Global Conference on Aquaculture: Farming the waters for people and Food, Thailand, 1 - 04 September 2010, pp.124
- LXXVII. **Effects of plant extracts on the quality changes of salted anchovy during refrigerated storage**  
GÖKOĞLU N., YERLİKAYA P.  
EFFOST 2009. New Challenges in Food Preservation Conference, Hungary, 1 - 04 November 2009, pp.32
- LXXVIII. **The effect of shrimp coating ingredient: Grape seed extract**  
YERLİKAYA P., GÖKOĞLU N.  
EFFOST 2009. New Challenges in Food Preservation Conference,, Hungary, pp.36
- LXXIX. **The effect of shrimp coating ingredient: Grape seed extract**  
YERLİKAYA P., GÖKOĞLU N.  
EFFOST 2009. New Challenges in Food Preservation Conference,, Hungary, 1 - 04 November 2009, pp.36
- LXXX. **Effects of plant extracts on the quality changes of salted anchovy during refrigerated storage**  
GÖKOĞLU N., YERLİKAYA P.  
EFFOST 2009. New Challenges in Food Preservation Conference, Hungary, pp.32
- LXXXI. **Inhibition effects of tomato and garlic extracts on lipid oxidation in marinated anchovy**  
GÖKOĞLU N., YERLİKAYA P., TOPUZ O. K.  
3rd Joint Trans-Atlantic Fisheries Technology Conference, Denmark, 1 - 04 September 2009, pp.212
- LXXXII. **Inhibition effects of tomato and garlic extracts on lipid oxidation in marinated anchovy**  
GÖKOĞLU N., YERLİKAYA P., TOPUZ O. K.  
3rd Joint Trans-Atlantic Fisheries Technology Conference, Denmark, pp.212
- LXXXIII. **Inhibition effects of tomato and garlic extracts on lipid oxidation in marinated anchovy**  
GÖKOĞLU N., YERLİKAYA P., TOPUZ O. K.  
3rd Joint Trans-Atlantic Fisheries Technology Conference, Denmark, pp.212
- LXXXIV. **Yeşil çay ekstraktı uygulaması ile dondurulmuş palamut balığı filetolarında lipid oksidasyonunun önlenmesi**  
YERLİKAYA P., GÖKOĞLU N.  
XV. Ulusal Su Ürünleri Sempozyumu,, Rize, Turkey, pp.498
- LXXXV. **Yeşil çay ekstraktı uygulaması ile dondurulmuş palamut balığı filetolarında lipid oksidasyonunun önlenmesi**  
YERLİKAYA P., GÖKOĞLU N.  
XV. Ulusal Su Ürünleri Sempozyumu,, Rize, Turkey, 1 - 04 July 2009, pp.498
- LXXXVI. **Bitki Özüleri İlave edilmiş balık kroketin dondurulmuş depolama süresince kalite değişimlerinin incelenmesi.**  
GÖKOĞLU N., YERLİKAYA P.

- XV. Ulusal Su Ürünleri Sempozyumu, 1-4 Temmuz Rize., Rize, Turkey, 1 - 04 July 2009, pp.9
- LXXXVII. **Effects of garlic extract on the quality of coated shrimp during frozen storage**  
GÖKOĞLU N., YERLİKAYA P., TOPUZ O. K.  
Resource management. Short Communications of Contributions Presented at International Conference Aquaculture Europe 08, Poland, pp.141
- LXXXVIII. **Effects of garlic extract on the quality of coated shrimp during frozen storage**  
GÖKOĞLU N., YERLİKAYA P., TOPUZ O. K.  
Resource management. Short Communications of Contributions Presented at International Conference Aquaculture Europe 08, Poland, 1 - 04 September 2008, pp.141
- LXXXIX. **Effects of garlic extract on the quality of coated shrimp during frozen storage**  
GÖKOĞLU N., YERLİKAYA P., TOPUZ O. K.  
Resource management. Short Communications of Contributions Presented at International Conference Aquaculture Europe 08, Poland, pp.141
- XC. **Hazards related to food safety in aquaculture products and prevention**  
TOPUZ O. K., YERLİKAYA P., GÖKOĞLU N.  
1st International Congress of Seafood Technology, İzmir, Turkey, 18 - 21 May 2008, pp.109
- XCI. **Preservation of marinated fish in Pomegranate sauce**  
GÖKOĞLU N., TOPUZ O. K., YERLİKAYA P.  
1st International Congress of Seafood Technology, Turkey, 1 - 04 May 2008, pp.64
- XCII. **Hazards related to food safety in aquaculture products and prevention**  
TOPUZ O. K., YERLİKAYA P., GÖKOĞLU N.  
1st International Congress of Seafood Technology, Turkey, 1 - 04 May 2008, pp.109
- XCIII. **Hazards related to food safety in aquaculture products and prevention**  
TOPUZ O. K., YERLİKAYA P., GÖKOĞLU N.  
1st International Congress of Seafood Technology, Turkey, pp.109
- XCIV. **Development of HACCP Procedures to control Agrochemicals in Aquaculture Products**  
GÖKOĞLU N., YERLİKAYA P.  
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