

BEKİR TUFAN

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Publons / Web Of Science ResearcherID: U-2169-2017

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Learning Knowledge

Doctorate 2008 - 2016	Karadeniz Technical University, Fen Bilimleri Enstitüsü, Balıkçılık Teknolojisi Mühendisliği , Turkey
Postgraduate 2005 - 2008	Karadeniz Technical University, Fen Bilimleri Enstitüsü, Balıkçılık Teknolojisi Mühendisliği Abd, Turkey
Undergraduate 2000 - 2004	Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Mühendisliği, Turkey

Foreign Languages

English, B1 Intermediate

Dissertations

Doctorate, Somon balığı (Salmo salar, Linnaeus, 1758) yan ürünlerinden endüstriyel balık çorbası üretimi ve oda koşullarında raf ömrünün belirlenmesi, Karadeniz Technical University, Fen Bilimleri Enstitüsü, Balıkçılık Teknolojisi Mühendisliği , 2016

Postgraduate, Doğu Karadeniz Bölgesinde Ticari Olarak Avcılığı Yapılan Hamsi (Engraulis Encrasicolus), İstavrit (Trachurus Trachurus) ve Mezgit (Merlanguis Merlangus) Balıklarının Toplam Yağ + Fosfolipit ve Yağ Asidi Bileşiminin Araştırılması, Karadeniz Technical University, Fen Bilimleri Enstitüsü, Balıkçılık Teknolojisi Mühendisliği, 2008

Academic Titles / Tasks

Lecturer
2014 - Continues

Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık
Teknolojisi Mühendisliği

Research Assistant
2005 - 2014

Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık
Teknolojisi Mühendisliği

Supported Projects

1. TUFAN B., KÖSE S., TUBITAK Project, Balık Çorbasının Raf Ömrünü İyileştirmede Doğal Antioksidan ve Antimikrobiyal Bileşiklerin Kullanılmasının Etkilerinin Araştırılması, 2014 - 2017
2. BAŞÇINAR N., ŞAHİN A., ALTINOK İ., TUFAN B., Project Supported by Other Official Institutions, Doğu Karadeniz Bölgesi'nde İstavrit Balığı (*Trachurus mediterraneus* Steindachner, 1868) Yetiştiriciliği, 2010 - 2013
3. TUFAN B., BORAN M., TUBITAK Project, Geleneksel Balık Ürünlerinde Biyojenik Amin ve Nitrosaminlerin Kontrol ve İzleme Sistemleri, 2011 - 2012
4. TUFAN B., Project Supported by Other Private Institutions, Truefood AB 6. Çerveye Projesi, 2008 - 2010

Published journal articles indexed by SCI, SSCI, and AHCI

1. **Changes in the Biochemical and Fatty Acids Composition of Different Body Parts of Warty Crab (*Eriphia Verrucosa*, Forsskål, 1775) Caught from the Southeastern Black Sea and Their Relationship to Seasons and Sex**
TUFAN B.
Turkish Journal of Fisheries and Aquatic Sciences, vol.23, no.5, 2023 (SCI-Expanded)
2. **Analysis of Biogenic Amines Using Immunoassays, HPLC, and a Newly Developed IC-MS/MS Technique in Fish Products-A Comparative Study**
Kocar D., KÖSE S., Koral S., TUFAN B., Scavnicar A., Pompe M.
MOLECULES, vol.26, no.20, 2021 (SCI-Expanded)
3. **Determination of Biogenic Amines in Fresh Fish and Processed Fish Products Using IC-MS/MS**
Kocar D., KÖSE S., TUFAN B., Scavnicar A., Pompe M.
FOODS, vol.10, no.8, 2021 (SCI-Expanded)
4. **Production of a Nutritious Canned Salmon Soup Suitable for Human Consumption from Filleting By-products Using Plant Processing Conditions**
TUFAN B., KÖSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.30, pp.954-967, 2021 (SCI-Expanded)
5. **Comparison of proximate composition and fatty acid profile of on-growing and wild Mediterranean horse mackerel (*Trachurus mediterraneus*)**
TUFAN B., BAŞÇINAR N., KÖSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.8, pp.1284-1300, 2016 (SCI-Expanded)
6. **Quality changes and shelf-life of cultured and wild hot-smoked Mediterranean horse mackerel (*Trachurus mediterraneus*) at refrigerated ($4\pm 1^\circ\text{C}$) conditions**
Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.7, pp.1021-1033, 2016 (SCI-Expanded)
7. **Quality changes and shelf-life of cultured and wild hot-smoked Mediterranean horse mackerel (*Trachurus mediterraneus*) at refrigerated ($4\pm 1^\circ\text{C}$) conditions**
Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.7, pp.1021-1033, 2016 (SCI-Expanded)
8. **Quality changes and shelf-life of cultured and wild hot-smoked Mediterranean horse mackerel**

(*Trachurus mediterraneus*) at refrigerated ($4\pm 1^{\circ}\text{C}$) conditions

Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.

JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.7, pp.1021-1033, 2016 (SCI-Expanded)

9. **Variations in Total Lipid and Fatty Acid Contents of Edible Muscle Liver and Roes of Spotless Shad *Alosa immaculata* During Catching Season in Black Sea title**
BALÇIK MISIR G., TUFAN B., KÖSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.1, pp.2-14, 2016 (SCI-Expanded)
10. **Comparison of Proximate Composition and Fatty Acid Profile of On-Growing and Wild Mediterranean Horse Mackerel (*Trachurus mediterraneus*)**
TUFAN B., BAŞÇINAR N., KÖSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.8, pp.1284-1300, 2016 (SCI-Expanded)
11. **Quality Changes and Shelf Life of Cultured and Wild Hot-Smoked Mediterranean Horse Mackerel (*Trachurus mediterraneus*) at Refrigerated (4 ± 1 degrees C) Conditions**
Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.7, pp.1021-1033, 2016 (SCI-Expanded)
12. **Quality Changes and Shelf-Life of Cultured and Wild Hot-Smoked Mediterranean Horse Mackerel (*Trachurus mediterraneus*, Steindachner, 1868) at Frozen Storage ($-20\pm 2^{\circ}\text{C}$)**
Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.15, pp.501-510, 2015 (SCI-Expanded)
13. **Quality Changes and Shelf-Life of Cultured and Wild Hot-Smoked Mediterranean Horse Mackerel (*Trachurus mediterraneus*, Steindachner, 1868) at Frozen Storage (-20 ± 2 degrees C)**
Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.15, pp.495-504, 2015 (SCI-Expanded)
14. **Monthly variation of total lipid and fatty acid contents of Atlantic bonito, *Sarda sarda* (Bloch, 1793) of Black Sea**
Misir G. B., TUFAN B., KÖSE S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, no.12, pp.2668-2677, 2014 (SCI-Expanded)
15. **Variations in lipid and fatty acid contents in different body parts of Black Sea whiting, *Merlangius merlangus euxinus* (Nordmann, 1840)**
TUFAN B., KÖSE S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, no.2, pp.373-384, 2014 (SCI-Expanded)
16. **Investigation of the contents of biogenic amines and some food safety parameters of various commercially salted fish products**
Koral S., TUFAN B., Scavnicar A., Kocar D., Pompe M., KÖSE S.
FOOD CONTROL, vol.32, no.2, pp.597-606, 2013 (SCI-Expanded)
17. **Seasonal Changes in Proximate Composition and Fatty Acid Profile of Pufferfish (*Lagocephalus sceleratus* Gmelin, 1789) from the Mediterranean Sea of Turkey**
Aydin M., TUFAN B., Sevgili H., KÖSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.22, no.2, pp.178-191, 2013 (SCI-Expanded)
18. **The Variations in Proximate Chemical Composition and Fatty Acid Profile in Different Parts of the Thornback Ray (*Raja clavata*) Caught from Black Sea, Turkey**
TUFAN B., Koral S., KÖSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.22, no.1, pp.83-95, 2013 (SCI-Expanded)
19. **Biogenic amine contents of commercially processed traditional fish products originating from European countries and Turkey**
KÖSE S., Koral S., TUFAN B., Pompe M., Scavnicar A., Kocar D.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.235, no.4, pp.669-683, 2012 (SCI-Expanded)
20. **Evaluation of Meat Yield, Proximate Composition and Fatty Acid Profile of Cultured Brook Trout (*Salvelinus fontinalis* Mitchill, 1814) and Black Sea Trout (*Salmo trutta labrax* Pallas, 1811) in Comparison with their Hybrid**

- Sahin Ş., BAŞÇINAR N., KOCABAŞ M., TUFAN B., KÖSE S., Okumus I.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, no.2, pp.261-271, 2011 (SCI-Expanded)
21. **Commercial test kits and the determination of histamine in traditional (ethnic) fish products- evaluation against an EU accepted HPLC method**
KÖSE S., KAKLIKKAYA N., KORAL S., TUFAN B., BURUK K. C., AYDIN F.
FOOD CHEMISTRY, vol.125, no.4, pp.1490-1497, 2011 (SCI-Expanded)
 22. **Changes during fishing season in the fat content and fatty acid profile of edible muscle, liver and gonads of anchovy (*Engraulis encrasicolus*) caught in the Turkish Black Sea**
TUFAN B., Korall S., KÖSE S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.46, no.4, pp.800-810, 2011 (SCI-Expanded)
 23. **Proximate composition and fatty acid profile of three different fresh and dried commercial sea cucumbers from Turkey**
Aydin M., Sevgili H., TUFAN B., Emre Y., KÖSE S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.46, no.3, pp.500-508, 2011 (SCI-Expanded)
 24. **The Effect of Storage Temperature on the Chemical and Sensorial Quality of Hot Smoked Atlantic Bonito (*Sarda sarda*, Bloch, 1838) Packed in Aluminium Foil**
Koral S., KÖSE S., TUFAN B.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.10, no.4, pp.439-443, 2010 (SCI-Expanded)
 25. **Fatty acid profile and proximate composition of Pacific mullet (*Mugil so-iuy*) caught in the Black Sea**
KÖSE S., Korall S., ÖZOĞUL Y., TUFAN B.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.45, no.8, pp.1594-1602, 2010 (SCI-Expanded)
 26. **Investigating the Quality Changes of Raw and Hot Smoked Garfish (*Belone belone euxini*, Gunther, 1866) at Ambient and Refrigerated Temperatures**
Koral S., KÖSE S., TUFAN B.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.9, no.1, pp.53-58, 2009 (SCI-Expanded)

Articles Published in Other Journals

1. **Biochemical Composition of Different Sex and Body Parts of Blue Crabs (*Callinectes sapidus*) Caught From the Middle Black Sea Coast**
TUFAN B.
Marine Science and Technology Bulletin, vol.12, no.1, pp.104-110, 2023 (Peer-Reviewed Journal)
2. **Gökkuşığı Alabalığından elde edilen balık çorbasının besin değeri (*Oncorhynchus mykiss*, Walbaum, 1792)**
TUFAN B., Pompe M., Veber M., Koçar D., KÖSE S.
JOURNAL OF ANATOLIAN ENVIRONMENTAL AND ANIMAL SCIENCES, vol.7, no.3, pp.289-296, 2022 (Peer-Reviewed Journal)
3. **Nutritional value of fish soup from cultured brook trout (*Salvelinus fontinalis*, Mitchill, 1814)**
KÖSE S., Pompe M., TUFAN B., Veber M., Koçar D., Petkovsek E.
UKRAINIAN FOOD JOURNAL, vol.10, no.1, pp.112-123, 2021 (ESCI)
4. **Comparison of Seasonal Fatty Acid Composition in Relation to Nutritional Value of Three Commercial Fish Species Caught From Different Zones of Eastern Black Sea**
TUFAN B., Misir G. B., KÖSE S.
AQUATIC SCIENCES AND ENGINEERING, vol.33, no.1, pp.11-19, 2018 (ESCI)

Refereed Congress / Symposium Publications in Proceedings

1. **Investigating some quality parameters of salted and fermented fish products of EU and Turkish**

origin in relation to food safety

KÖSE S., Koral S., YAŞAR A., YAYLI N., TUFAN B., Üzen F., Genç S., BORAN M.
Recent Advances in Food Analysis (RAFA conference), Czech Republic, pp.4

2. **Nutritional value of fish soup from brook trout (*Salvelinus fontinalis* Mitchell 1814).**
KÖSE S., TUFAN B., Pompe M., Veber M., Petrovsek E., Kristl A.
52nd CROATIAN AND 12th INTERNATIONAL SYMPOSIUM ON AGRICULTURE, Dubrovnik, Croatia, 12 - 17 February 2017, pp.1
3. **Consumer response on fish soup from brook trout (*Salvelinus fontinalis* Mitchell, 1814) after addition of lavitol V as natural antioxidant.**
KÖSE S., TUFAN B., Pompe M., Veber M.
52nd CROATIAN AND 12th INTERNATIONAL SYMPOSIUM ON AGRICULTURE, Dubrovnik, Croatia, 12 - 17 February 2017, pp.1
4. **CONSUMERS' SURVEY OF INDUSTRIAL FISH SOUP PRODUCED FROM THREE DIFFERENT FISH SPECIES**
TUFAN B., KÖSE S., POMPE M., VEBER M.
Agrosym 2016-VII International Scientific Agriculture Symposium'unda, Saraybosna, Bosnia And Herzegovina, 6 - 09 October 2016, pp.21
5. **NUTRITIONAL VALUE OF FISH SOUP FROM CULTURED TROUT (*Oncorhynchus mykiss*)**
KÖSE S., TUFAN B., POMPE M., VEBER M., Petkovsek E.
Agrosym 2016-VII International Scientific Agriculture Symposium'unda, Saraybosna, Bosnia And Herzegovina, 6 - 09 October 2016, pp.27
6. **Determining the quality changes of salted anchovies produced from previously frozen raw material for a year**
KÖSE S., Koral S., TUFAN B.
World Seafood Congress, Grimsby, United Kingdom, 5 - 09 September 2015, pp.1
7. **Comparison of Seasonal Fatty Acid Composition of Three Fish Species Living in Different Zones of Eastern Black Sea**
TUFAN B., Balçık Mısırlı G., KÖSE S.
FABA 2014 International Symposium on Fisheries and Aquatic Sciences, Trabzon, Turkey, 25 - 27 September 2014
8. **Quality changes and shelf life of cultured and wild hot-smoked Mediterranean horse mackerel (*Trachurus mediterraneus*) during frozen storage (-20±2 °C)**
Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.
FABA 2014 International Symposium on Fisheries and Aquatic Sciences, Trabzon, Turkey, 25 - 27 September 2014, pp.157
9. **Comparison of lipid and fatty acid contents of cultured and wild mediterranean horse mackerel (*Trachurus mediterraneus*)**
KÖSE S., TUFAN B., BAŞÇINAR N.
65th Pacific Fisheries Technologists Conference, Monterey, United States Of America, 23 - 26 February 2014, pp.7
10. **Quality changes and shelf life of cultured and wild hot-smoked Mediterranean horse mackerel (*Trachurus mediterraneus*) at refrigerated (4±1 °C) conditions**
KÖSE S., Koral S., TUFAN B., BAŞÇINAR N.
65th Pacific Fisheries Technologists Conference, Monterey, United States Of America, 23 - 26 February 2014, pp.42
11. **Ready-to-eat Fish Soup From Processing By-Product**
TUFAN B., KÖSE S.
65th Pacific Fisheries Technologists Conference, California, United States Of America, 23 - 26 February 2014, pp.57
12. **Determination of biogenic amines in fish and fisheries products using IC-MS/MS**
Scavnicar A., Pompe M., Kocar D., TUFAN B., KÖSE S.
5th International Symposium on RECENT ADVANCES IN FOOD ANALYSIS, Prague, Czech Republic, 1 - 04 November 2011, pp.1
13. **Doğu Karadeniz Bölgesinde ticari olarak avcılığı yapılan Mezgit (*Merlangius merlangus euxinus*, Normdan, 1840) balığının mevsimsel olarak yağ asidi kompozisyonunun belirlenmesi.**

- TUFAN B., KÖSE S., Koral S.
16. Ulusal Su Ürünleri Sempozyumunu, Antalya, Turkey, 25 - 27 October 2011, pp.1
14. **Hamsi balığının buzsuz, buzlu ve su-buz karışımı ile soğuk muhafaza (4 ± 1 oC) koşullarında depolanması esnasındaki kalite değişimlerinin belirlenmesi**
Koral S., KÖSE S., TUFAN B.
16. Ulusal Su Ürünleri Sempozyumunu, Antalya, Turkey, 25 - 27 October 2011, pp.1
15. **Determining the quality changes of salted anchovies produced from raw material previously frozen for a year**
KÖSE S., Koral S., TUFAN B.
2nd International congress on seafood technology, 10 - 13 May 2010, pp.1
16. **Biogenic amine contents of traditional fish products of European and Turkish origin.**
KÖSE S., Koral S., Pompe M., TUFAN B., Scavnicar A.
2nd International congress on seafood technology, 10 - 13 May 2010, pp.1
17. **Investigating some quality parameters of salted and fermented fish products of EU and Turkish origin in relation to food safety**
KÖSE S., Koral S., YAŞAR A., YAYLI N., TUFAN B., Uzen F., Genç S., BORAN M.
Recent advances in food analysis, Prague, Czech Republic, 7 - 09 November 2009, pp.4-12
18. **Geleneksel Su Ürünlerinde Nitrosamin Miktarlarının Araştırılması**
KÖSE S., YAYLI N., YAŞAR A., Koral S., Pompe M., TUFAN B., Scavnicar A.
Kromatografi Kongresi, Trabzon, Turkey, 26 - 29 September 2009, pp.1
19. **Doğu Karadeniz bölgesinde üretilen balık unu ve balık yağının biyokimyasal ve yağ asidi kompozisyonunun belirlenmesi**
TUFAN B., KÖSE S., Koral S., ŞİRİN C.
15. Ulusal Su Ürünleri Sempozyumunu, Rize, Turkey, 1 - 04 July 2009, pp.1
20. **Investigating suitability of commercial histamine test kits for monitoring histamine in traditional fish products**
KÖSE S., Koral S., KAKLIKKAYA N., BURUK C. K., TUFAN B., AYDİN F.
IFT Conference 2009, Anaheim, United States Of America, 5 - 10 June 2009, pp.1
21. **Investigating Some Quality Parameters of Several Traditional Fish Products in Relation to Food Safety**
KÖSE S., Uzen F., TUFAN B., Koral S., GENÇ S., YAŞAR A.
59th Pacific Fisheries Technologists Conference, San Fransisco, United States Of America, 3 - 06 February 2008, pp.1
22. **Comparison of seven commercial test kits and HPLC analytical methods for application to salted and fermented fish products**
KÖSE S., KAKLIKKAYA N., Koral S., TUFAN B., GENÇ S., BURUK C. K., AYDİN F.
Recent Advances in Food Analysis (RAFA conference), Prague, Czech Republic, 7 - 09 November 2007, pp.1
23. **Taze balık sevkiyatında alternatif bir yöntemin denenmesi ve normal yöntemlerle karşılaştırılması**
TUFAN B., KÖSE S., Koral S., Ayaydın İ.
XIV. Su ürünleri Sempozyumu, Muğla, Turkey, 4 - 07 September 2007, pp.1

Patent

TUFAN B., Endüstriyel Doğal Balık Çorbası, Patent, CHAPTER A Human Needs, 2018

Metrics

Publication: 54

Citation (WoS): 377

Citation (Scopus): 420

H-Index (WoS): 11

H-Index (Scopus): 12

Research Areas

Agricultural Sciences, Seafood, Seafood Processing Technologies

Non Academic Experience

UNIVERSITY OF LJUBLJANA FACULTY OF CHEMISTRY AND CHEMICAL TECHNOLOGY

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AQUALABS - Advanced Laboratory Training Courses in Aquaculture for Early-Stage Researchers

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