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Education Information

Doctorate, Karadeniz Technical University, Fen Bilimleri Enstitüsü, Balıkçılık Teknolojisi Mühendisliği , Turkey 2008 - 2016

Postgraduate, Karadeniz Technical University, Fen Bilimleri Enstitüsü, Balıkçılık Teknolojisi Mühendisliği Abd, Turkey 2005 - 2008

Undergraduate, Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Mühendisliği, Turkey 2000 - 2004

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 (*Merlangius merlangus*) Balıklarının Toplam Yağ + Fosfolipit ve Yağ Asidi Bileşiminin Araştırılması, Karadeniz Technical University, Fen Bilimleri Enstitüsü, Balıkçılık Teknolojisi Mühendisliği, 2008

Research Areas

Agricultural Sciences, Seafood, Seafood Processing Technologies

Academic Titles / Tasks

Lecturer, Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Mühendisliği, 2014 - Continues

Research Assistant, Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Mühendisliği, 2005 - 2014

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **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**
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- IV. **Production of a Nutritious Canned Salmon Soup Suitable for Human Consumption from Filleting By-products Using Plant Processing Conditions**
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- V. **Comparison of proximate composition and fatty acid profile of on-growing and wild Mediterranean horse mackerel (*Trachurus mediterraneus*)**
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- VI. **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**
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- VII. **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**
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- IX. **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.
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- X. **Comparison of Proximate Composition and Fatty Acid Profile of On-Growing and Wild Mediterranean Horse Mackerel (*Trachurus mediterraneus*)**
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- XI. **Quality Changes and Shelf Life of Cultured and Wild Hot-Smoked Mediterranean Horse Mackerel (*Trachurus mediterraneus*) at Refrigerated (4 ± 1 degrees C) Conditions**
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- XII. **Quality Changes and Shelf-Life of Cultured and Wild Hot-Smoked Mediterranean Horse Mackerel (*Trachurus mediterraneus*, Steindachner, 1868) at Frozen Storage (-20±2°C)**
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- XIII. **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)**
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TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.15, pp.495-504, 2015 (SCI-Expanded)
- XIV. **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)
- XV. **Variations in lipid and fatty acid contents in different body parts of Black Sea whiting, *Merlangius merlangus euxinus* (Nordmann, 1840)**
TUFAN B., KÖSE S.
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- XVI. **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)
- XVII. **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.
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- XVIII. **The Variations in Proximate Chemical Composition and Fatty Acid Profile in Different Parts of the Thornback Ray (*Raja clavata*) Caught from Black Sea, Turkey**
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- XIX. **Biogenic amine contents of commercially processed traditional fish products originating from European countries and Turkey**
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EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.235, no.4, pp.669-683, 2012 (SCI-Expanded)
- XX. **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**
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TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.11, no.2, pp.261-271, 2011 (SCI-Expanded)
- XXI. **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.
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- XXII. **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**
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- XXIII. **Proximate composition and fatty acid profile of three different fresh and dried commercial sea cucumbers from Turkey**
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- XXIV. **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)
- XXV. **Fatty acid profile and proximate composition of Pacific mullet (*Mugil so-iuy*) caught in the Black Sea**
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- XXVI. **Investigating the Quality Changes of Raw and Hot Smoked Garfish (*Belone belone euxini*, Gunther, 1866) at Ambient and Refrigerated Temperatures**
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TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.9, no.1, pp.53-58, 2009 (SCI-Expanded)

Articles Published in Other Journals

- I. **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)
- II. **Gökkuşluğu 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)
- III. **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)
- IV. **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

- I. **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
- II. **Nutritional value of fish soup from brook trout (*Salvelinus fontinalis* Mitchill 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
- III. **Consumer response on fish soup from brook trout (*Salvelinus fontinalis* Mitchill, 1814) after addition of lactic acid 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
- IV. **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

- V. **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
- VI. **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
- VII. **Comparison of Seasonal Fatty Acid Composition of Three Fish Species Living in Different Zones of Eastern Black Sea**
TUFAN B., Balçık MısıR G., KÖSE S.
FABA 2014 International Symposium on Fisheries and Aquatic Sciences, Trabzon, Turkey, 25 - 27 September 2014
- VIII. **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.
FABA2014 International Symposium on Fisheries and Aquatic Sciences, Trabzon, Turkey, 25 - 27 September 2014, pp.157
- IX. **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
- X. **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
- XI. **Ready-to-eat Fish Soup From Processing By-Product**
TUFAN B., KÖSE S.
65th Pasific Fisheries Technologists Conference, California, United States Of America, 23 - 26 February 2014, pp.57
- XII. **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
- XIII. **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
- XIV. **Hamsi balığının buzsuz, buzlu ve su-buz karışımı ile soğuk muhafaza (4±1oC) 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
- XV. **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
- XVI. **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
- XVII. **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

XVIII. 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

XIX. 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

XX. Investigating suitability of commercial histamine test kits for monitoring histamine in traditional fish products

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IFT Conference 2009, Anaheim, United States Of America, 5 - 10 June 2009, pp.1

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59th Pacific Fisheries Technologists Conference, San Fransisco, United States Of America, 3 - 06 February 2008, pp.1

XXII. Comparison of seven commercial test kits and HPLC analytical methods for application to salted and fermented fish products

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XXIII. 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

Supported Projects

KÖSE S., TUFAN B., TÜBİTAK Project, Balık Çorbasının Raf Ömrünü İyileştirmede Doğal Antioksidan ve Antimikrobiyal Bileşiklerin Kullanılmasının Etkilerinin Araştırılması, 2014 - 2017

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

BORAN M., TUFAN B., TÜBİTAK Project, Geleneksel Balık Ürünlerinde Biyojenik Amin ve Nitrosaminlerin Kontrol ve İzleme Sistemleri, 2011 - 2012

TUFAN B., Project Supported by Other Private Institutions, Truefood AB 6. Çerçeve Projesi, 2008 - 2010

Patent

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Metrics

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