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## Öğrenim Bilgisi

Doktora 2008 - 2016	Karadeniz Teknik Üniversitesi, Fen Bilimleri Enstitüsü, Balıkçılık Teknolojisi Mühendisliği , Türkiye
Yüksek Lisans 2005 - 2008	Karadeniz Teknik Üniversitesi, Fen Bilimleri Enstitüsü, Balıkçılık Teknolojisi Mühendisliği Abd, Türkiye
Lisans 2000 - 2004	Karadeniz Teknik Üniversitesi, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Mühendisliği, Türkiye

## Yabancı Diller

İngilizce, B1 Orta

## Yaptığı Tezler

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

Yüksek Lisans, Doğu Karadeniz Bölgesinde Ticari Olarak Avcılığı Yapılan Hamsi (*Engraulis encrasicolus*), İstavrit (*Trachurus trachurus*) ve Mezgıt (*Merlangius merlangus*) Balıklarının Toplam Yağ + Fosfolipit ve Yağ Asidi Bileşiminin Araştırılması, Karadeniz Teknik Üniversitesi, Fen Bilimleri Enstitüsü, Balıkçılık Teknolojisi Mühendisliği, 2008

## Akademik Unvanlar / Görevler

Öğretim Görevlisi  
2014 - Devam Ediyor

Karadeniz Teknik Üniversitesi, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık  
Teknolojisi Mühendisliği

Araştırma Görevlisi  
2005 - 2014

Karadeniz Teknik Üniversitesi, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık  
Teknolojisi Mühendisliği

## Desteklenen Projeler

1. TUFAN B., KÖSE S., TÜBİTAK Projesi, Balık Çorbasının Raf Ömrünü İyileştirmede Doğal Antioksidan ve Antimikrobiyal Bileşiklerin Kullanılmasının Etkilerinin Araştırılması, 2014 - 2017
2. BAŞÇINAR N., ŞAHİN A., ALTINOK İ., TUFAN B., Diğer Resmi Kurumlarca Desteklenen Proje, Doğu Karadeniz Bölgesi'nde İstavrit Balığı (*Trachurus mediterraneus* Steindachner, 1868) Yetiştiriciliği, 2010 - 2013
3. TUFAN B., BORAN M., TÜBİTAK Projesi, Geleneksel Balık Ürünlerinde Biyojenik Amin ve Nitrosaminlerin Kontrol ve İzleme Sistemleri, 2011 - 2012
4. TUFAN B., Diğer Özel Kurumlarca Desteklenen Proje, Truefood AB 6. Çerçeve Projesi, 2008 - 2010

## SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

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, cilt.23, sa.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, cilt.26, sa.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, cilt.10, sa.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, cilt.30, ss.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, cilt.25, sa.8, ss.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±1°C) conditions**  
Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.  
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, cilt.25, sa.7, ss.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±1°C) conditions**  
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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**

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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.  
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10. **Comparison of Proximate Composition and Fatty Acid Profile of On-Growing and Wild Mediterranean Horse Mackerel (*Trachurus mediterraneus*)**  
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11. **Quality Changes and Shelf Life of Cultured and Wild Hot-Smoked Mediterranean Horse Mackerel (*Trachurus mediterraneus*) at Refrigerated ( $4 \pm 1$  degrees C) Conditions**  
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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, cilt.15, ss.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 ( $-20 \pm 2$  degrees C)**  
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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, cilt.49, sa.12, ss.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, cilt.49, sa.2, ss.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, cilt.32, sa.2, ss.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, cilt.22, sa.2, ss.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.  
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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, cilt.235, sa.4, ss.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, sa.2, ss.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, cilt.125, sa.4, ss.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, cilt.46, sa.4, ss.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, cilt.46, sa.3, ss.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, cilt.10, sa.4, ss.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, cilt.45, sa.8, ss.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, cilt.9, sa.1, ss.53-58, 2009 (SCI-Expanded)

## Diğer Dergilerde Yayınlanan Makaleler

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, cilt.12, sa.1, ss.104-110, 2023 (Hakemli Dergi)
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, cilt.7, sa.3, ss.289-296, 2022 (Hakemli Dergi)
3. **Nutritional value of fish soup from cultured brook trout (*Salvelinus fontinalis*, Mitchell, 1814)**  
KÖSE S., Pompe M., TUFAN B., Veber M., Koçar D., Petkovsek E.  
UKRAINIAN FOOD JOURNAL, cilt.10, sa.1, ss.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, cilt.33, sa.1, ss.11-19, 2018 (ESCI)

## Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar

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), Çek Cumhuriyeti, ss.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, Hırvatistan, 12 - 17 Şubat 2017, ss.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, Hırvatistan, 12 - 17 Şubat 2017, ss.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, Bosna-Hersek, 6 - 09 Ekim 2016, ss.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, Bosna-Hersek, 6 - 09 Ekim 2016, ss.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, Birleşik Krallık, 5 - 09 Eylül 2015, ss.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, Türkiye, 25 - 27 Eylül 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, Türkiye, 25 - 27 Eylül 2014, ss.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, Amerika Birleşik Devletleri, 23 - 26 Şubat 2014, ss.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, Amerika Birleşik Devletleri, 23 - 26 Şubat 2014, ss.42
11. **Ready-to-eat Fish Soup From Processing By-Product**  
TUFAN B., KÖSE S.  
65th Pacific Fisheries Technologists Conference, California, Amerika Birleşik Devletleri, 23 - 26 Şubat 2014, ss.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, Çek Cumhuriyeti, 1 - 04 Kasım 2011, ss.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, Türkiye, 25 - 27 Ekim 2011, ss.1
14. **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, Türkiye, 25 - 27 Ekim 2011, ss.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 Mayıs 2010, ss.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 Mayıs 2010, ss.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, Çek Cumhuriyeti, 7 - 09 Kasım 2009, ss.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, Türkiye, 26 - 29 Eylül 2009, ss.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, Türkiye, 1 - 04 Temmuz 2009, ss.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, Amerika Birleşik Devletleri, 5 - 10 Haziran 2009, ss.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, Amerika Birleşik Devletleri, 3 - 06 Şubat 2008, ss.1
22. **Comparison of seven commercial test kits and HPLC analytical methods for application to salted and fermented fish products**  
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Recent Advances in Food Analysis (RAFA conference), Prague, Çek Cumhuriyeti, 7 - 09 Kasım 2007, ss.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, Türkiye, 4 - 07 Eylül 2007, ss.1

## Patent

TUFAN B., Endüstriyel Doğal Balık Çorbası, Patent, BÖLÜM A İnsan İhtiyaçları, 2018

## Metrikler

Yayın: 54

Atıf (WoS): 377

Atıf (Scopus): 420

H-İndeks (WoS): 11

H-İndeks (Scopus): 12

## Araştırma Alanları

Tarımsal Bilimler, Su Ürünleri, Su Ürünleri İşleme Teknolojileri

## Akademi Dışı Deneyim

UNIVERSITY OF LJUBLJANA FACULTY OF CHEMISTRY AND CHEMICAL TECHNOLOGY

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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