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ScopusID: 36237657500

Yoksis Araştırmacı ID: 151253

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 Mezgit (*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. BORAN M., TUFAN B., 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 ($4\pm 1^\circ\text{C}$) 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 ($4\pm 1^\circ\text{C}$) 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)
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, cilt.25, sa.7, ss.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, cilt.25, sa.1, ss.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.
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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.
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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 ± 2 degrees C)**
Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, cilt.15, ss.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, 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.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, cilt.22, sa.1, ss.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, 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* Mitchell, 1814) and Black Sea Trout (*Salmo trutta labrax* Pallas, 1811) in Comparison with their Hybrid**

- Sahin S. A., BAŞÇINAR N., KOCABAŞ M., TUFAN B., KÖSE S., Okumus I.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, cilt.11, 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**
KÖSE S., KAKLIKKAYA N., Koral S., TUFAN B., GENÇ S., BURUK C. K., AYDİN F.
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

Atf (WoS): 377

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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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