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

Arařtırma Grevlisi
2005 - 2014

Karadeniz Teknik niversitesi, Srmene Deniz Bilimleri Fakltesi, Balıkçılık
Teknolojisi Mhendislięi

Desteklenen Projeler

1. Tufan B., TBTAK Projesi, Partikl İlaveli Biyobozunur Polimerler Kullanılarak Nanokompozit Ambalaj Elde Edilerek Su rnleri Sektrnde Kullanımının Arařtırılması, 2024 - 2026
2. KSE S., TUFAN B., TBTAK Projesi, Balık Çorbasının Raf mrn İyileřtirmede Doęal Antioksidan ve Antimikrobiyal Bileřiklerin Kullanılmasının Etkilerinin Arařtırılması, 2014 - 2017
3. Atasaral ř., Delihan Sonay F., Altınok İ., řahin A., Kse S., Tufan B., Akhan S., Bařçınar N., TAGEM Tarımsal Arařtırmalar ve Politikalar Genel Mdrlę Projesi, Doęu Karadeniz Blgesi'nde İstavrit Balıęı (*Trachurus mediterraneus* Steindachner, 1868) Yetiřtiricilięi, 2010 - 2013
4. ALTINOK İ., řAHİN A., BAřÇINAR N., TUFAN B., Dięer Resmi Kurumlarca Desteklenen Proje, Doęu Karadeniz Blgesi'nde İstavrit Balıęı (*Trachurus mediterraneus* Steindachner, 1868) Yetiřtiricilięi, 2010 - 2013
5. BORAN M., TUFAN B., TBTAK Projesi, Geleneksel Balık rnlerinde Biyogenik Amin ve Nitrosaminlerin Kontrol ve İzleme Sistemleri, 2011 - 2012
6. TUFAN B., Dięer zel Kurumlarca Desteklenen Proje, Truefood AB 6. Çerveye Projesi, 2008 - 2010

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

1. **The Effect of Taxifolin and Arabinogalactan Premixed with Dihydroquercetin on the Storage Quality of Fish Soup Prepared from Brook Trout (*Salvelinus fontinalis*, Mitchill, 1814)**
KSE S., TUFAN B., Pompe M., Veber M., Koçar D.
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2. **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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3. **Analysis of Biogenic Amines Using Immunoassays, HPLC, and a Newly Developed IC-MS/MS Technique in Fish Products-A Comparative Study**
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4. **Determination of Biogenic Amines in Fresh Fish and Processed Fish Products Using IC-MS/MS**
Kocar D., KSE S., TUFAN B., Scavnicar A., Pompe M.
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5. **Production of a Nutritious Canned Salmon Soup Suitable for Human Consumption from Filleting By-products Using Plant Processing Conditions**
TUFAN B., KSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, cilt.30, ss.954-967, 2021 (SCI-Expanded)
6. **Comparison of proximate composition and fatty acid profile of on-growing and wild Mediterranean horse mackerel (*Trachurus mediterraneus*)**
TUFAN B., BAřÇINAR N., KSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, cilt.25, sa.8, ss.1284-1300, 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**
Koral S., TUFAN B., BAřÇINAR N., KSE S.
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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. **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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10. **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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11. **Comparison of Proximate Composition and Fatty Acid Profile of On-Growing and Wild Mediterranean Horse Mackerel (*Trachurus mediterraneus*)**
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12. **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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13. **Quality Changes and Shelf-Life of Cultured and Wild Hot-Smoked Mediterranean Horse Mackerel (*Trachurus mediterraneus*, Steindachner, 1868) at Frozen Storage ($-20\pm 2^{\circ}\text{C}$)**
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14. **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)
15. **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.
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16. **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)
17. **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)
18. **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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19. **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)
20. **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)
21. **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.
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22. **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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23. **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., Koral S., KÖSE S.
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24. **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)
25. **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.
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26. **Fatty acid profile and proximate composition of Pacific mullet (*Mugil so-iuy*) caught in the Black Sea**
KÖSE S., Koral S., ÖZOĞUL Y., TUFAN B.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, cilt.45, sa.8, ss.1594-1602, 2010 (SCI-Expanded)
27. **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

- 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)
- 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, cilt.7, sa.3, ss.289-296, 2022 (Hakemli Dergi)
- 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, cilt.10, sa.1, ss.112-123, 2021 (ESCI)
- 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 Bilimsel Toplantılarda Yayımlanmış Bildiriler

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, (Tam Metin Bildiri)
2. **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, (Özet Bildiri)
3. **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, (Özet Bildiri)
4. **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, (Özet Bildiri)
5. **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, (Özet Bildiri)
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, (Özet Bildiri)
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, (Özet Bildiri)
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.
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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, (Özet Bildiri)
10. **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, (Özet Bildiri)
11. **Hamsi balığının buzsuz, buzlu ve su-buz karışımı ile soğuk muhafaza (4±1°C) 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, (Özet Bildiri)

12. **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, (Özet Bildiri)
13. **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, (Özet Bildiri)
14. **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, (Özet Bildiri)
15. **İnvestigating 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, (Özet Bildiri)
16. **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, (Özet Bildiri)
17. **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, (Özet Bildiri)
18. **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, (Özet Bildiri)
19. **Investigating Some Quality Parameters of Several Traditional Fish Products in Relation to Food Safety**
KÖSE S., Üzen 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, (Tam Metin Bildiri)
20. **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, (Tam Metin Bildiri)
21. **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, (Özet Bildiri)

Patent

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

Metrikler

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Araştırma Alanları

Tarımsal Bilimler, Su Ürünleri, Su Ürünleri İşleme Teknolojileri

Akademi Dışı Deneyim

UNIVERSITY OF LJUBLJANA FACULTY OF CHEMISTRY AND CHEMICAL TECHNOLOGY, Araştırma Görevlisi

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

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