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Education Information

Doctorate, Loughborough University of Technology, Chemical Engineering, Chemical Engineering, United Kingdom 1990 - 1993

Postgraduate, University of Lincoln, Humberside College Of Higher Education, Food Studies /Post Harvest Technology , United Kingdom 1988 - 1989

Undergraduate, Karadeniz Technical University, Fatih Eğitim Fakültesi, Fen Bilimleri Eğitimi/Biyoloji, Turkey 1981 - 1985

Foreign Languages

English, C1 Advanced

French, A1 Beginner

Certificates, Courses and Trainings

Vocational Course, AOAC Method Validation Training Course, AOAC Research Institute, 2021

Education Management and Planning, Chromatografi Analiz Kursu, ANT TEKNİK, 2007

Education Management and Planning, Biyoistatistik Kursu, KTÜ Tıp Fakültesi, 2005

Dissertations

Doctorate, Investigation into Toxins and Pathogens Implicated in Fish Meal Production, Loughborough University of Technology, Chemical Engineering, Chemical Engineering, 1993

Postgraduate, Post Process Recontamination in Canning', University of Lincoln, Humberside College Of Higher Education, Food Studies /Post Harvest Technology, 1989

Research Areas

Agricultural Sciences, Seafood, Seafood Processing Technologies

Academic Titles / Tasks

Professor, Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Mühendisliği, 2010 - Continues
Associate Professor, Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Mühendisliği, 2005 - 2010
Assistant Professor, Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Mühendisliği, 1994 - 2005
Research Assistant PhD, Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Mühendisliği, 1993 - 1994
Research Assistant, Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Mühendisliği, 1986 - 1993

Academic and Administrative Experience

Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Mühendisliği, 2014 - Continues
Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Mühendisliği, 2013 - Continues
Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Mühendisliği, 1998 - 2002

Courses

Biyoloji, Undergraduate, 2014 - 2015
Bitirme Çalışması, Undergraduate, 2014 - 2015
Seafood Preservation and Transportation, Postgraduate, 2014 - 2015
Su Ürünleri İşleminde Alet ve Ekipmanlar, Undergraduate, 2014 - 2015
Ekonomi ve Pazarlama, Undergraduate, 2014 - 2015
Balıkçılık İşletmelerinde Yönetim ve Organizasyon, Undergraduate, 2014 - 2015
Su Ürünleri Özel İşleme Yöntemleri, Undergraduate, 2014 - 2015
Biyoloji, Undergraduate, 2014 - 2015
Doktora Tezi, Doctorate, 2014 - 2015
Kabuklu Su Ürünleri İşleme Teknolojisi, Postgraduate, 2014 - 2015
Yüksek Lisans Tezi, Postgraduate, 2014 - 2015
Genel Biyoloji, Undergraduate, 1994 - 1995

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Analysis of Biogenic Amines Using Immunoassays, HPLC and a Newly Developed IC-MS/MS technique in Fish Products- A Comparative study**
Koçar D., Köse S., Koral S., Tufan B., Ščavničar A., Pompe M.
Molecules, vol.26, pp.1-16, 2021 (SCI-Expanded)
- II. **Determination of Biogenic Amines in Fresh Fish and Processed Fish Products Using IC-MS/MS**
Koçar D., Köse S., Tufan B., Scavnicar A., Pompe M.
FOODS, vol.10, no.8, pp.1-14, 2021 (SCI-Expanded)
- III. **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)
- IV. **Determination of Biogenic Amines in Cheese by Ion Chromatography with Tandem Mass Spectrometry Detection**
Scavnicar A., ROGELJ I., Kocar D., KÖSE S., Pompe M.

JOURNAL OF AOAC INTERNATIONAL, vol.101, no.5, pp.1542-1547, 2018 (SCI-Expanded)

- V. **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)
- 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**
Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.7, pp.1021-1033, 2016 (SCI-Expanded)
- 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**
Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.7, pp.1021-1033, 2016 (SCI-Expanded)
- VIII. **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)
- IX. **QUALITY CHANGES of SPOTLESS SHAD DURING STORAGE at DIFFERENT CONDITIONS**
Koral S., KÖSE S., YAVUZ F., ŞEN Y. E.
ITALIAN JOURNAL OF FOOD SCIENCE, vol.28, no.2, pp.230-247, 2016 (SCI-Expanded)
- X. **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**
Misir G. B. , Tufan B., KÖSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.1, pp.2-14, 2016 (SCI-Expanded)
- XI. **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)
- XII. **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)
- 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)**
Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.
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.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, no.2, pp.373-384, 2014 (SCI-Expanded)
- XVI. **Fish Processing Installations: Sustainable Operation**
Hall G. M. , KÖSE S.
SEAFOOD PROCESSING: TECHNOLOGY, QUALITY AND SAFETY, pp.311-342, 2014 (SCI-Expanded)
- XVII. **Investigation of the contents of biogenic amines and some food safety parameters of various commercially salted fish products**
Koral S., TUFAN B., Scavnica A., Kocar D., Pompe M., KÖSE S.

- FOOD CONTROL, vol.32, no.2, pp.597-606, 2013 (SCI-Expanded)
- XVIII. **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)
- XIX. **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)
- XX. **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)
- XXI. **The effect of filleting and ice application on the quality and safety of Atlantic bonito (*Sarda sarda*) at refrigerated storage**
Koral S., KÖSE S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.47, no.1, pp.210-220, 2012 (SCI-Expanded)
- XXII. **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, vol.11, no.2, pp.261-271, 2011 (SCI-Expanded)
- XXIII. **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)
- XXIV. **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.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.46, no.4, pp.800-810, 2011 (SCI-Expanded)
- XXV. **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)
- XXVI. **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)
- XXVII. **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, vol.45, no.8, pp.1594-1602, 2010 (SCI-Expanded)
- XXVIII. **Non-ionic micellar electrokinetic chromatography with laser-induced fluorescence: A new method tested with biogenic amines in brined and dry-salted fish**
Baskan S., Tezcan F., KÖSE S., Öztekin N., Erim F. B.
ELECTROPHORESIS, vol.31, no.13, pp.2174-2179, 2010 (SCI-Expanded)
- XXIX. **Evaluation of Seafood Safety Health Hazards for Traditional Fish Products: Preventive Measures and Monitoring Issues**
Kose S.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.10, no.1, pp.139-160, 2010 (SCI-Expanded)
- XXX. **The effect of mincing method on the quality of refrigerated whiting burgers**

Koese S., Balaban M. O. , BORAN M., Boran G.

INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.44, no.8, pp.1649-1660, 2009 (SCI-Expanded)

- XXXI. **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)
- XXXII. **Storage Properties of Three Types of Fried Whiting Balls at Refrigerated Temperatures**
BORAN M., KÖSE S.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.7, pp.65-70, 2007 (SCI-Expanded)
- XXXIII. **Biochemical, sensory and microbiological attributes of wild turbot (*Scophthalmus maximus*), from the Black Sea, during chilled storage**
Ozogul Y., Ozogul F., Kuley E., Ozkutuk A., Gokbulut C., Kose S.
FOOD CHEMISTRY, vol.99, no.4, pp.752-758, 2006 (SCI-Expanded)
- XXXIV. **Storage properties of refrigerated whiting mince after mincing by three different methods**
Kose S., Boran M., Boran G.
FOOD CHEMISTRY, vol.99, no.1, pp.129-135, 2006 (SCI-Expanded)
- XXXV. **High docosahexaenoic acid levels in both neutral and polar lipids of a highly migratory fish: *Thunnus tonggol* (Bleeker)**
Saito H., Seike Y., Ioka H., Osako K., Tanaka M., Takashima A., Keriko J., Kose S., Souza J.
LIPIDS, vol.40, no.9, pp.941-953, 2005 (SCI-Expanded)
- XXXVI. **An investigation of quality changes in anchovy (*Engraulis encrasicolus*, L. 1758) stored at different temperatures**
Kose S., Erdem M. E.
TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.28, no.3, pp.575-582, 2004 (SCI-Expanded)
- XXXVII. **Changes in the levels of histamine during processing and storage of fish meal**
Kose S., Quantick P., Hall G.
ANIMAL FEED SCIENCE AND TECHNOLOGY, vol.107, pp.161-172, 2003 (SCI-Expanded)
- XXXVIII. **Effect of salt concentrations and temperature on the quality and shelf-life of brined anchovies**
Karacam H., Kutlu S., Kose S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.37, no.1, pp.19-28, 2002 (SCI-Expanded)
- XXXIX. **Quality Changes of Whiting (*Merlangius merlangus euxinus*, N. 1840) Stored at Ambient and Refrigerated Temperatures**
KÖSE S., Erdem M. E.
Turkish Journal of Fisheries and Aquatic Sciences, vol.1, pp.59-65, 2001 (SCI-Expanded)
- XL. **Comparison of chemical contents and consumer acceptance of albino rainbow trout (*Oncorhynchus mykiss*, Walbaum, 1782) with brook trout (*Salvelinus fontinalis*, Mitchill, 1814) and normal pigmented rainbow trout.**
KÖSE S., Erkebay C., Kurtoğlu İ. Z. , BAŞÇINAR N., Değirmenci A.
Su Ürünleri Dergisi, vol.18, pp.81-86, 2001 (SCI-Expanded)
- XLI. **Investigating the shelf-life of the anchovy dish called 'hamsikusu' in frozen storage at -18 +/- 1 degrees C**
Kose S., Karacam H., Kutlu S., Boran M.
TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.25, no.5, pp.651-656, 2001 (SCI-Expanded)
- XLII. **Levels of Heavy Metals in Blue Whiting Caught From the Eastern Black Sea Coast of Turkey**
BORAN M., KARAÇAM H., ÇELİKKALE M. S. , KÖSE S., FEYZİOĞLU A. M. , Kutlu S.
TOXICOLOGICAL AND ENVIRONMENTAL CHEMISTRY, vol.75, pp.67-73, 2000 (SCI-Expanded)
- XLIII. **Modification of a colorimetric method for histamine analysis in fish meal**
Kose S., Hall G.
FOOD RESEARCH INTERNATIONAL, vol.33, no.10, pp.839-845, 2000 (SCI-Expanded)
- XLIV. **Trabzon'da satılan bazı balık türlerinin buzdolabı koşullarında depolanmalarında meydana gelen**

- kimyasal ve duyuşsal kalite deęişimleri üzerine bir araştırma**
KÖSE S., Ay S., UZUNCAN Y.
Su Ürünleri Dergisi, vol.17, pp.35-48, 2000 (SCI-Expanded)
- XLV. **Some quality changes of surimi produced from anchovy (*Engraulis encrasicolus* Linnaeus, 1758) during frozen storage at -20°C for five months**
KÖSE S., UZUNCAN Y.
Su Ürünleri Dergisi, vol.17, pp.119-127, 2000 (SCI-Expanded)
- XLVI. **Solar drying of rainbow trout**
Olgun H., Kose S.
INTERNATIONAL JOURNAL OF ENERGY RESEARCH, vol.23, no.11, pp.941-948, 1999 (SCI-Expanded)
- XLVII. **An investigation into quality changes of surimi produced from horse mackerel (*Trachurus mediterraneus*, L., 1758) during frozen storage at -20°C for five months**
KÖSE S., UZUNCAN Y.
Su Ürünleri Dergisi, vol.16, pp.269-278, 1999 (SCI-Expanded)

Articles Published in Other Journals

- I. **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)
- II. **THE EFFECT OF USING FROZEN RAW MATERIAL AND DIFFERENT SALT RATIOS ON THE QUALITY CHANGES OF DRY SALTED ATLANTIC BONITO (LAKERDA) AT TWO STORAGE CONDITIONS**
KORAL S., KÖSE S.
Food and Health, vol.4, no.4, pp.213-230, 2018 (Peer-Reviewed Journal)
- III. **Su Ürünleri Gıda Güvenlięi Hala Sağlanmadı**
KÖSE S.
Dünya Gıda, no.8, pp.26-29, 2018 (Non Peer-Reviewed Journal)
- 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)
- V. **EVALUATION OF BIOGENIC AMINE DEVELOPMENT OF ANCHOVY (*Engraulis encrasicolus*) MUSCLE COMPARED TO ITS QUALITY CHANGES AT DIFFERENT CHILLING CONDITIONS**
Koral S., KÖSE S.
JOURNAL OF FOOD AND HEALTH SCİENCE, vol.1, pp.150-165, 2015 (Peer-Reviewed Journal)
- VI. **Tütsülenmiş hamsinin (*Engraulis encrasicolus*, L. 1758) buzdolabı koşullarında (4°C±1) depolanması esnasında kalite deęişimlerinin belirlenmesi'**
Koral S., KÖSE S.
Türk Sucul Yaşam Dergisi, vol.3, no.4, pp.551-554, 2005 (Peer-Reviewed Journal)
- VII. **Comparison of chemical contents and consumer acceptance of albino rainbow trout *Onchorhynchus mykiss* Walbaum 1792 with brook trout *Salvelinus fontinalis* Mitchill 1814**
KÖSE S., ERKEBAY C., KURTOęLU İ. Z. , BAŞÇINAR N.
Ege University Fisheries and Aquatic Sciences, vol.16, pp.81-86, 2001 (Peer-Reviewed Journal)
- VIII. **Mezgit (*Merlangius merlangus*, L. 1758)'ten yarı manuel yöntemle surimi eldesi ve donmuş depolama esnasındaki kalite deęişimleri üzerine bir araştırma**
KÖSE S., Uzuncan Y.
GIDA, vol.6, pp.84-89, 2001 (Peer-Reviewed Journal)
- IX. **Levels of heavy metals in blue whiting caught from the eastern Black Sea area of Turkey**
BORAN M., KARAÇAM H., Çelikkale M. S. , KÖSE S., Kutlu S., Feyzioęlu A. M.
TOXICOLOGICAL AND ENVIRONMENTAL CHEMISTRY, vol.75, pp.67-73, 2000 (Scopus)

- X. **Hamsinin (*Engraulis enrasicholus*, Cuvier, 1839) Alabalık (*Onchrynychus mykis*, Walbaum, 1792) Yetiştiriciliğinde Protein Kaynağı Olarak Kullanılmasının Ekonomik Kayıp Açısından Değerlendirilmesi**
KÖSE S., ZENGİN M., KURTOĞLU İ. Z. , BORAN M.
Ege Journal of Fisheries and Aquatic Sciences, vol.16, pp.121-129, 1999 (Peer-Reviewed Journal)
- XI. **Gökkuşacağı alabalığının (*Oncorhynchus mykiss*) kurutulması**
Olgun H., Rzayez P., KÖSE S., Kutlu S.
Termodinamik, vol.6, no.64, pp.114-124, 1997 (Non Peer-Reviewed Journal)

Books & Book Chapters

- I. **Biogenic Amines**
KÖSE S.
in: Toxins and Other Harmful Compounds in Foods, Agatha Witczak, Zdzislaw Sikorski, Editor, CRC Press, Londrina, pp.85-152, 2017
- II. **Seafood Processing Industry in the Turkish Black Sea**
KÖSE S.
in: Turkish Fisheries in the Black Sea, Düzgüneş E, Öztürk B, Zengin M, Editor, Tüдав, İstanbul, pp.575-590, 2014
- III. **Fish Processing, Installations: Sustainable Operation**
Hall G. M. , KÖSE S.
in: Seafood Processing Technology Quality and Safety, Ioannis S. Boziaris, Editor, John Wiley & Sons, West Sussex, UK , West Sussex, pp.311-342, 2014
- IV. **Seafood Processing Industry in the Turkish Black Sea**
KÖSE S.
in: Turkish Fisheries in the Black Sea, Düzgüneş Ertuğ, Öztürk Bayram, Zengin Mustafa, Editor, TÜDAV, İstanbul, pp.575-590, 2014
- V. **Quality Aspects of Onboard Processing**
KÖSE S.
in: Fish Processing, Sustainability and New Opportunities, Hall GM, Editor, John Wiley & Sons, West Sussex, UK , West Sussex, pp.167-206, 2011
- VI. **Quality of Fermented Fish Products**
Hall G., KÖSE S.
in: Fish Processing Sustainability and New Opportunities, George M HALL, Editor, John Wiley and Sons Ltd Wiley-Blackwell, West Sussex, pp.138-166, 2011

Refereed Congress / Symposium Publications in Proceedings

- I. **Biogenic Amines in Seafoods and Their Role in Human Health**
Köse S.
Gıda Allerjenleri, Bulaşanları ve Halk Sağlığı Açısından Önemi, Trabzon, Turkey, 24 - 25 June 2021, pp.1-16
- II. **Doğu Karadeniz Bölgesi'nde 0-6 yaş grubundaki çocukların balık tüketim alışkanlığının araştırılması**
ÖZŞEKER S., KÖSE S.
4 T H INTERNATIONAL CONGRESS ON WOMAN AND CHILD HEALTH AND EDUCATION, Ankara, Turkey, 12 December 2019 - 13 March 2020, vol.1, pp.454
- III. **Black Sea Food: Developments, Trends, Problems, Solutions**
KÖSE S.
International Conference on Fisheries and Blue Growth, İstanbul, Turkey, 30 September - 01 November 2017, pp.1
- IV. **The social approach of fish consumption in children**
ÖZŞEKER S., KÖSE S.

XIII. Congress of Ecology and Environment with International Participation, Edirne, Turkey, 12 - 15 September 2017, pp.1

- V. **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
- VI. **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
- VII. **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
- VIII. **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
- IX. **A HACCP plan aid for seafood processing companies**
KÖSE S.
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- X. **Determining the quality changes of salted anchovies produced from previously frozen raw material for a year**
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Memberships / Tasks in Scientific Organizations

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