Prof. SEVİM KÖSE

Personal Information

Office Phone: +90 462 752 2805 Extension: 8063
Office Phone: +90 462 377 8063
Fax Phone: +90 462 752 2158
Email: sevimk@ktu.edu.tr
Other Email: kosesevim@gmail.com
Web: https://avesis.ktu.edu.tr//sevimk
Address: KTÜ Sürmene Deniz Bilimleri Fakültesi, 61530, Çamburnu, Trabzon

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

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

Doctorate
Doktora Tezi, Doctorate, 2014 - 2015
Postgraduate
Seafood Preservation and Transportation, Postgraduate, 2014 - 2015
Kabuklu Su Ürünleri İşleme Teknolojisi, Postgraduate, 2014 - 2015
Yüksek Lisans Tezi, Postgraduate, 2014 - 2015
Undergraduate
Biyoloji, Undergraduate, 2014 - 2015
Bitirme Çalışması, Undergraduate, 2014 - 2015
Su Ürünleri İşlemesinde 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
Genel Biyoloji, Undergraduate, 1994 - 1995

Published journal articles indexed by SCI, SSCI, and AHCI

I. **The Effect of Taxifolin and Arabinogalactan Premixed with Dihydroquercetin on the Storage Quality of Fish Soup Prepared from Brook Trout (Salvelinus fontinalis, Mitchill, 1814)**
KÖSE S., TUFAN B., Pompe M., Veber M., Koçar D.
Journal of Aquatic Food Product Technology, 2025 (SCI-Expanded)
II. **Synthesis of Ag@g-C3N4 coordination compound via Ag(NH2COCN2)6NO3 thermal decomposition and its activities in the catalytic reduction of nitrophenol compounds**
Ulusal F., Sadi B., Yetgin S. H., KÖSE S.
Inorganic Chemistry Communications, vol.169, 2024 (SCI-Expanded)
III. **The Effect of Freezing Raw Material on the Quality Changes and Safety of Salted Anchovies (Engraulis encrasicolus, Linnaeus, 1758) at Cold Storage Conditions**
Koral S., KÖSE S., Pompe M., Kočar D.

Applied Sciences (Switzerland), vol.13, no.10, 2023 (SCI-Expanded)

IV. **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, vol.26, no.20, 2021 (SCI-Expanded)

V. **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, vol.10, no.8, 2021 (SCI-Expanded)

VI. **Production of a Nutritious Canned Salmon Soup Suitable for Human Consumption from Filleting By-products Using Plant Processing Conditions**
TUFAN B., KÖSE S.
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VII. **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)

VIII. **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)

IX. **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, vol.25, no.7, pp.1021-1033, 2016 (SCI-Expanded)

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XI. **QUALITY CHANGES of SPOTLESS SHAD DURING STORAGE at DIFFERENT CONDITIONS**
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XII. **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)

XIII. **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)

XIV. **Comparison of Proximate Composition and Fatty Acid Profile of On-Growing and Wild Mediterranean Horse Mackerel (Trachurus mediterraneus)**
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XV. **Quality Changes and Shelf-Life of Cultured and Wild Hot-Smoked Mediterranean Horse Mackerel (Trachurus mediterraneus, Steindachner, 1868) at Frozen Storage (-20±2°C)**
Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.15, pp.501-510, 2015 (SCI-Expanded)

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XVII. **Monthly variation of total lipid and fatty acid contents of Atlantic bonito, Sarda sarda (Bloch, 1793) of Black Sea**
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INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.49, no.12, pp.2668-2677, 2014 (SCI-Expanded)

XVIII. **Variations in lipid and fatty acid contents in different body parts of Black Sea whiting, Merlangius merlangus euxinus (Nordmann, 1840)**
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XIX. **Fish Processing Installations: Sustainable Operation**
Hall G. M., KÖSE S.
SEAFOOD PROCESSING: TECHNOLOGY, QUALITY AND SAFETY, pp.311-342, 2014 (SCI-Expanded)

XX. **Investigation of the contents of biogenic amines and some food safety parameters of various commercially salted fish products**
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XXI. **Seasonal Changes in Proximate Composition and Fatty Acid Profile of Pufferfish (Lagocephalus sceleratus Gmelin, 1789) from the Mediterranean Sea of Turkey**
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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)

XXIV. **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)

XXV. **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, no.2, pp.261-271, 2011 (SCI-Expanded)

XXVI. **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)

XXVII. **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)

XXVIII. **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)

XXIX. **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)

XXX. **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)

XXXI. **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)

XXXII. **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)

XXXIII. **The effect of mincing method on the quality of refrigerated whiting burgers**
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XXXIV. **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)

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Kose S., Boran M., Boran G.
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XXXVI. **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)

XXXVII. **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)

XXXVIII. **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)

XXXIX. **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)

XL. **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)

XLI. **Comparison of chemcial contents and consumer acceptance of albino rainbow trout (Oncorhyncus 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)

XLII. **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)

XLIII. **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)

XLIV. **Some quality changes of surimi produced from anchovy (Engraulis encrasicholus 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)

XLV. **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)

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)

Articles Published in Other Journals

I. **Gökkuşağı Alabalığından elde edilen balık çorbasının besin değeri (Oncorhyncus 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)

II. **Nutritional value of fish soup from cultured brook trout (Salvelinus fontinalis, Mitchill, 1814)**
KÖSE S., Pompe M., TUFAN B., Veber M., Kočar D., Petkovsek E.
UKRAINIAN FOOD JOURNAL, vol.10, no.1, pp.112-123, 2021 (ESCI)

III. **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)

IV. **Su Ürünleri Gıda Güvenliği Hala Sağlanmadı**
KÖSE S.
Dünya Gıda, no.8, pp.26-29, 2018 (Non Peer-Reviewed Journal)

V. **Comparison of Seasonal Fatty Acid Composition in Relation to Nutritional Value of Three Commercial Fish Species Caught From Different Zones of Eastern Black Sea**
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AQUATIC SCIENCES AND ENGINEERING, vol.33, no.1, pp.11-19, 2018 (ESCI)

VI. **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 Science, vol.1, no.3, pp.150-165, 2015 (Peer-Reviewed Journal)

VII. **Storage Properties of Three Types of Fried Whiting Balls at Refrigereated Temperatures**
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TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.7, pp.65-70, 2007 (Peer-Reviewed Journal)

VIII. **Tütsülenmiş hamsinin Engraulis encrasicolus L 1758 buzdolabı koşullarında 4 C 1 depolanması esnasında kalite değişimlerinin belirlenmesi**
KORAL S., KÖSE S.
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TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.1, pp.59-65, 2001 (Peer-Reviewed Journal)

X. **Comparison of chemical contents and consumer acceptance of albino rainbow trout Onchorhynchus mykiss Walbaum 1792 with brook trout Salvelinus fontinalis Mitchill 1814**
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XI. **Mezgit Merlangius merlangus L 1758 ten yarı manuel yöntemle surimi eldesi ve donmuş depolama esnasındaki kalite değişimleri üzerine bir araştırma**
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XII. **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., Feyzioğlu A. M.
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XIII. **Some quality changes of surimi produced from anchovy (Engraulis encrasicolus, Linneaus, 1758) during frozen storage at -20oC for five months**
KÖSE S., Uzuncan Y.
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XIV. **Trabzon da satılan bazı balık türlerinin buzdolabı koşullarında depolanmalarında meydana gelen kimyasal ve duyusal kalite değişimleri üzerine bir araştırma**
KÖSE S., Ay S., Yücel U.
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XV. **Hamsinin Engraulis enrasicholus Cuvier 1839 Alabalık Onchrynchus mykis Walbaum 1792 Yetiştiriciliğinde Protein Kaynağı Olarak Kullanılmasının Ekonomik Kayıp Açısından Değerlendirilmes**
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in: ANCHOVIES OF THE WORLD, Seyhan Kadir, Khan Umar, Editor, RİBİAD, İstanbul, pp.114-141, 2022

II. **Biogenic Amines**
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III. **Seafood Processing Industry in the Turkish Black Sea**
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I. **Biogenic Amines in Seafoods and Their Role in Human Health**
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III. **Black Sea Food: Developments,Trends, Problems, Solutions**
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XIII. Congress of Ecology and Environment with International Participation, Edirne, Turkey, 12 - 15 September 2017, pp.1

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Turkish Journal of Fisheries and Aquatic Sciences, Editor, 2001 - Continues

Memberships / Tasks in Scientific Organizations

Institute of Food Research (IFT), Member, 2015 - Continues
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Scientific Project Refereeing

November 2013

Metrics

Publication: 131
Citation (WoS): 656
Citation (Scopus): 719
H-Index (WoS): 15
H-Index (Scopus): 15

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MACODESU 2015, Attendee, Trabzon, Turkey, 2015
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Non Academic Experience

SIGNATURE SEAFOODS, Seattle, Amerika, Gıda Kalitesi ve Güvenliği Kontrolü
SETBİR, Akademik Danışman