

## Prof. SEVİM KÖSE

### Personal Information

**Office Phone:** [+90 462 752 2805](tel:+904627522805) Extension: 8063

**Office Phone:** [+90 462 377 8063](tel:+904623778063)

**Fax Phone:** [+90 462 752 2158](tel:+904627522158)

**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**

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 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

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. **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., Koçar D.  
Applied Sciences (Switzerland), vol.13, no.10, 2023 (SCI-Expanded)
- II. **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)
- III. **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)
- IV. **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)
- V. Determination of Biogenic Amines in Cheese by Ion Chromatography with Tandem Mass Spectrometry Detection  
Scavnica A., ROGELJ I., Kocar D., KÖSE S., Pompe M.  
JOURNAL OF AOAC INTERNATIONAL, vol.101, no.5, pp.1542-1547, 2018 (SCI-Expanded)
- VI. 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)
- VII. Quality changes and shelf-life of cultured and wild hot-smoked Mediterranean horse mackerel (*Trachurus mediterraneus*) at refrigerated ( $4\pm1^{\circ}\text{C}$ ) 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. Quality changes and shelf-life of cultured and wild hot-smoked Mediterranean horse mackerel (*Trachurus mediterraneus*) at refrigerated ( $4\pm1^{\circ}\text{C}$ ) 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)
- IX. 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)
- X. QUALITY CHANGES of SPOTLESS SHAD DURING STORAGE at DIFFERENT CONDITIONS  
KORAL S., KÖSE S., Yavuz E., Şen Y. E.  
Italian Journal of Food Science, vol.28, no.2, pp.230-247, 2016 (SCI-Expanded)
- XI. 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)
- XII. 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)
- XIII. Quality Changes and Shelf-Life of Cultured and Wild Hot-Smoked Mediterranean Horse Mackerel (*Trachurus mediterraneus*, Steindachner, 1868) at Frozen Storage ( $-20\pm2^{\circ}\text{C}$ )  
Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.  
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.15, pp.501-510, 2015 (SCI-Expanded)
- XIV. 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)
- XV. 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)
- XVI. 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)
- XVII. Fish Processing Installations: Sustainable Operation  
Hall G. M., KÖSE S.

- SEAFOOD PROCESSING: TECHNOLOGY, QUALITY AND SAFETY, pp.311-342, 2014 (SCI-Expanded)
- XVIII. **Investigation of the contents of biogenic amines and some food safety parameters of various commercially salted fish products**  
Koral S., TUFAN B., Scavnigar A., Kocar D., Pompe M., KÖSE S.  
FOOD CONTROL, vol.32, no.2, pp.597-606, 2013 (SCI-Expanded)
- XIX. **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)
- XX. **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)
- XXI. **Biogenic amine contents of commercially processed traditional fish products originating from European countries and Turkey**  
KÖSE S., Koral S., TUFAN B., Pompe M., Scavnigar A., Kocar D.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.235, no.4, pp.669-683, 2012 (SCI-Expanded)
- XXII. **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)
- XXIII. **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)
- XXIV. **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)
- XXV. **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)
- XXVI. **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)
- XXVII. **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)
- XXVIII. **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)
- XXIX. **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., Öztek N., Erim F. B.  
ELECTROPHORESIS, vol.31, no.13, pp.2174-2179, 2010 (SCI-Expanded)
- XXX. **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)

- XXXI. 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)

- XXXII. 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)

- XXXIII. 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)

- XXXIV. 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)

- 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. Comparison of chemicl 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)

- XL. 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)

- XLI. 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)

- XLII. 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)

- 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. 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*, Mitchell, 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)
- 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  
TUFAN B., Misir G. B., KÖSE S.  
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 Refrigerated Temperatures  
BORAN M., KÖSE S.  
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.7, pp.65-70, 2007 (Peer-Reviewed Journal)
- VIII. Tütsülenmiş hamsinin *Engraulis encrasicolus* L 1758 buz dolabı koşullarında 4 C 1 depolanması esnasında kalite değişimlerinin belirlenmesi  
KORAL S., KÖSE S.  
Türk Sucul Yaşam Dergisi, vol.3, no.4, pp.551-554, 2005 (Non Peer-Reviewed Journal)
- IX. 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 (Peer-Reviewed Journal)
- X. Comparison of chemical contents and consumer acceptance of albino rainbow trout *Onchorhynchus mykiss* Walbaum 1792 with brook trout *Salvelinus fontinalis* Mitchell 1814  
KÖSE S., ERKEBAY C., KURTOĞLU İ. Z., BAŞÇINAR N.  
Ege University Fisheries and Aquatic Sciences, vol.16, pp.81-86, 2001 (Peer-Reviewed Journal)
- XI. Mezgit *Merlangius merlangus* L 1758 ten yarı manuel yöntemle surimi eldesi ve donmuş depolama esnasındaki kalite değişimleri üzerine bir araştırma  
KÖSE S., Uzungan Y.  
Gıda, vol.6, pp.84-89, 2001 (Peer-Reviewed Journal)
- 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.

- TOXICOLOGICAL AND ENVIRONMENTAL CHEMISTRY, vol.75, pp.67-73, 2000 (Scopus)
- XIII. Some quality changes of surimi produced from anchovy (*Engraulis encrasiculus*, Linneaus, 1758) during frozen storage at -20°C for five months  
KÖSE S., Uzuncan Y.  
Ege Su Ürünleri Dergisi, vol.17, pp.119-127, 2000 (Peer-Reviewed Journal)
- XIV. Trabzon da satılan bazı balık türlerinin buz dolabı koşullarında depolanmalarında meydana gelen kimyasal ve duyusal kalite değişimleri üzerine bir araştırma  
KÖSE S., Ay S., Yücel U.  
Ege Su Ürünleri Dergisi, vol.17, no.3-4, pp.35-48, 2000 (Peer-Reviewed Journal)
- XV. Hamsinin *Engraulis encrasicholus* Cuvier 1839 Alabalık *Onchryynchus mykis* Walbaum 1792 Yetiştiriciliğinde Protein Kaynağı Olarak Kullanılmasının Ekonomik Kayıp Açısından Değerlendirilmes  
KÖSE S., Zengin M., KURTOĞLU İ. Z., BORAN M.  
Ege Su Ürünleri Dergisi, vol.16, pp.121-129, 1999 (Peer-Reviewed Journal)
- XVI. 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 URUNLERİ DERGİSİ, vol.16, no.3-4, pp.269-278, 1999 (Peer-Reviewed Journal)
- XVII. Gökkuşağı alabalığının *Oncorhynchus mykiss* kurutulması  
OLGUN H., Rzayev P., KÖSE S., Kutlu S.  
Termodinamik, vol.6, no.64, pp.114-124, 1997 (Peer-Reviewed Journal)

## Books & Book Chapters

- I. Anchovies as Food  
KÖSE S., TUFAN B.  
in: ANCHOVIES OF THE WORLD, Seyhan Kadir, Khan Umar, Editor, RİBİAD, İstanbul, pp.114-141, 2022
- II. Biogenic Amines  
KÖSE S.  
in: Toxins and Other Harmful Compounds in Foods, Agatha Witczak, Zdzislaw Sikorski, Editor, CRC Press, Londrina, pp.85-152, 2017
- III. Seafood Processing Industry in the Turkish Black Sea  
KÖSE S.  
in: Turkish Fisheries in the Black Sea, Düzgüneş E, Öztürk B, Zengin M, Editor, Tüdav, İstanbul, pp.575-590, 2014
- IV. 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
- V. 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
- VI. 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
- VII. 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**  
ÖZSEKER 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**  
ÖZSEKER 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.**  
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- II. **Balık unu-yağı fabrikalarının sürdürülebilir balıkçılık üzerine etkisi.**  
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KÖSE S.  
Other, pp.2, 2002
- V. **Kardeniz Bölgesinde Su Ürünleri İşleme, Değerlendirme ve Pazarlama Sorunları**  
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Presentation, pp.2, 1997

## Expert Reports

- I. **Bilirkişi raporu**  
KÖSE S.  
T.C. Sürmene Asliye Ceza Mahkemesi, pp.5, Trabzon, 2017

## Supported Projects

- KÖSE S., TUFAN B., TUBITAK Project, Balık Çorbasının Raf Ömrünü İyileştirmede Doğal Antioksidan ve Antimikrobiyal Bileşiklerin Kullanılmasının Etkilerinin Araştırılması, 2014 - 2017
- KÖSE S., TUBITAK Project, Geleneksel Balık Ürünlerinde Biyojenik Amin ve Nitrosaminlerin Kontrol ve İzleme Sistemleri (Systems of control and traceability of biogenetic amines and nitrosamines in traditional fish products), 2008 - 2011
- KÖSE S., TUBITAK Project, Amino Asitlerin, Karal Amino Asitlerin ve Biyojenik Aminlerin Yüksek Başarılı Kapiler Elektroforetik Ayırmaları ve Gıda Ürünlerinin Kalite, Hile ve Genetik Modifikasyon Analizine Uygulanması, 2009 - 2010
- BORAN M., KÖSE S., EU Framework Program Project, Traditional United Europe Food (TRUEFOOD), 2006 - 2010

## Patent

Köse S., Endüstriyel Balık Çorbası, Patent, CHAPTER B Implementation of Operations; Transport, The Invention

## Activities in Scientific Journals

FisheriesSciences.com, Editor, 2010 - Continues

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

## Memberships / Tasks in Scientific Organizations

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

AOAC Research Institute, USA, Member, 2007 - Continues

## Scientific Refereeing

Journal of Food Composition and Analysis, SCI Journal, November 2014

Journal of Food Science and Technology, SCI Journal, November 2014

Journal of Food Composition and Analysis, SCI Journal, November 2014

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International Food Research Journal, Journal Indexed in AHCI, October 2014

Journal of Food Safety, SCI Journal, September 2014

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Journal of Aquatic Food Products Technology, SCI Journal, April 2014

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November 2013

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## Congress and Symposium Activities

World Seafood Congress, Attendee, United Kingdom, 2015

MACODESU 2015, Attendee, Trabzon, Turkey, 2015

Marka Şehir Trabzon, Attendee, Trabzon, Turkey, 2015

### **Non Academic Experience**

SIGNATURE SEAFOODS, Seattle, Amerika  
SETBİR