

## Prof. SEVİM KÖSE

### Personal Information

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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. **Synthesis of Ag@g-C<sub>3</sub>N<sub>4</sub> coordination compound via Ag(NH<sub>2</sub>COCN<sub>2</sub>)<sub>6</sub>NO<sub>3</sub> 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)
- II. **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)
- III. **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)
- IV. **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)

- V. **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)
- VI. **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)
- VII. **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)
- VIII. **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)
- IX. **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)
- 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**  
BALÇIK MISIR G., TUFAN B., KÖSE S.  
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.1, pp.2-14, 2016 (SCI-Expanded)
- XI. **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)
- 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**  
Misir G. B., Tufan B., KÖSE S.  
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.1, pp.2-14, 2016 (SCI-Expanded)
- XIII. **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)
- XIV. **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)
- XV. **Quality Changes and Shelf-Life of Cultured and Wild Hot-Smoked Mediterranean Horse Mackerel (*Trachurus mediterraneus*, Steindachner, 1868) at Frozen Storage ( $-20 \pm 2$  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)
- XVI. **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)
- XVII. **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)
- XVIII. **Fish Processing Installations: Sustainable Operation**  
Hall G. M., KÖSE S.  
SEAFOOD PROCESSING: TECHNOLOGY, QUALITY AND SAFETY, pp.311-342, 2014 (SCI-Expanded)
- XIX. **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, vol.32, no.2, pp.597-606, 2013 (SCI-Expanded)
- XX. **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)
- XXI. **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)
- XXII. **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)
- XXIII. **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)
- XXIV. **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)
- XXV. **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)
- XXVI. **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)
- XXVII. **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)
- XXVIII. **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)
- XXIX. **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)
- XXX. **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)

- XXXI. **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)
- XXXII. **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)
- XXXIII. **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)
- 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. **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)
- XXXVI. **High docosaehaenoic 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)
- XXXVII. **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)
- XXXVIII. **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)
- XXXIX. **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)
- XL. **Comparison of chemical contents and consumer acceptance of albino rainbow trout (*Oncorhynchus mykiss*, Walbaum, 1782) with brook trout (*Salvelinus fontinalis*, Mitchell, 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. **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)

**XLIV. 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)

**XLV. 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. **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, 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., 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 buzdolabı 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 Mitchill 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., Uzuncan 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 encrasicolus*, Linnaeus, 1758) during frozen storage at -20oC 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 buzdolabı koşullarında depolanmalarında meydana gelen kimyasal ve duyu 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 encrasicolus* Cuvier 1839 Alabalık *Onchrynchus mykiss* Walbaum 1792 Yetiştiriciliğinde Protein Kaynağı Olarak Kullanılmasının Ekonomik Kayıp Açısından Değerlendirilmesi**  
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 URUNLERI DERGISI, vol.16, no.3-4, pp.269-278, 1999 (Peer-Reviewed Journal)
- XVII. **Gökkuşuğu 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, Tüдав, 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'xnde 0-6 yaş grubundaki çocukların balık tüketim alışkanlığının araştırılması**  
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- XXI. **Hamsi balığının buzsuz, buzlu ve su-buz karışımı ile soğuk muhafaza (4±1oC) koşullarında depolanması esnasındaki kalite değişimlerinin belirlenmesi**  
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KÖSE S.

Other, pp.4, 2018

**II. Balık unu-yağı fabrikalarının sürdürülebilir balıkçılık üzerine etkisi.**

KÖSE S.

Other, pp.25, 2013

**III. Omega 3 yağ asitlerinin kanser hastalarına yararlı etkileri.**

KÖSE S.

Presentation, pp.2, 2004

**IV. Su Ürünlerinde Kalite ve Kalitenin Pazara Etkisi. Türkiye’de Su Ürünlerinin Pazarlama Durumu ve Geleceğe Yönelik Projeksiyonlar**

KÖSE S.

Other, pp.2, 2002

**V. Kardeniz Bölgesinde Su Ürünleri İşleme, Değerlendirme ve Pazarlama Sorunları**

KÖSE S.

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 Ayrımları ve Gıda Ürünlerinin Kalite, Hile ve Genetik Modifikasyon Analizine Uygulanması, 2009 - 2010

KÖSE S., BORAN M., 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  
Registration Number: TR2016/04771B , Standard Registration, 2018

## 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

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

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

Journal of Food Safety, SCI Journal, September 2014

Food Control, SCI Journal, July 2014

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

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

Journal of Food Safety, SCI Journal, March 2014

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

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Publication: 130

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H-Index (WoS): 15

H-Index (Scopus): 15

## **Congress and Symposium Activities**

MACODESU 2015, Attendee, Trabzon, Turkey, 2015

World Seafood Congress, Attendee, United Kingdom, 2015

Marka Şehir Trabzon, Attendee, Trabzon, Turkey, 2015

## **Non Academic Experience**

SIGNATURE SEAFOODS, Seattle, Amerika

SETBİR