


PERSONAL INFORMATION

Name/Family Name:	Dr. Ahmet Faruk YEŞİLSU	
Title:	Food Engineer	
Department:	Research Coordinator	
E-mail:	ahmetfaruk.yesilsu@tarimorman.gov.tr yesilsu@gmail.com	
Phone:	0462 341 10 53	
Birth Date/Place:	1980 - Gölcük	



EDUCATIONAL INFORMATION

Bachelor's Degree	
University	Ondokuz Mayıs University
Academic Unit	Faculty of Engineering / Department of Food Engineering
Graduation Year	2002
MSc	
University	Ondokuz Mayıs University
Academic Unit	Faculty of Engineering / Department of Food Engineering
Graduation Year	2006
PhD	
University	Çukurova University
Academic Unit	Institution of Science / Fishing and Fish Processing Technology
Graduation Year	2018

FOREIGN LANGUAGE

English	75 - Foreign Language Exam (YDS-2018)
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TASKS

Institution	Title	Year
Central Fisheries Research Institute, Trabzon	Research Coordinator	2018
Central Fisheries Research Institute, Trabzon	Researcher	2010- 2018
Vezirköprü District Directorate of Agriculture, Samsun	Food Inspector	2004-2010

PUBLICATIONS

International Publications
<p>SCI, SCI-expanded, SCI and AHCI Papers:</p> <p>Yeşilsu, A.F. & Özyurt, G. 2018. Oxidative Stability of Microencapsulated Fish Oil with Rosemary, Thyme and Laurel Extracts: A Kinetic Assessment. <i>Journal of Food Engineering</i>, 240C, 171-182. https://doi.org/10.1016/j.jfoodeng.2018.07.021</p> <p>Alp Erbay, E., Dağtekin, B. B. G., Türe, M., Yeşilsu, A.F., & Torres-Giner, S. 2017. Quality improvement of rainbow trout fillets by whey protein isolate coatings containing electrospun poly (ϵ-caprolactone) nanofibers with <i>Urtica dioica</i> L. extract during storage. <i>LWT-Food Science and Technology</i>, 78, 340-351. https://doi.org/10.1016/j.lwt.2017.01.002</p> <p>Özyurt, G., Şimşek, A., Karakaya, B. T., Aksun, E. T., and Yeşilsu, A. F. 2015. Functional, Physicochemical and Nutritional Properties of Protein from Klunzinger's Ponyfish Extracted by the pH Shifting Method. <i>Journal of Food Processing and Preservation</i>. 39(6), 1934-1943. http://doi.org/10.1111/jfpp.12432</p> <p>Özyurt, G., Özkutuk, A.S., Şimşek, A., Yeşilsu, A.F., Erguven, M., 2014. Quality and shelf life of cold and frozen rainbow trout (<i>Oncorhynchus mykiss</i>) fillets: Effects of fish protein based biodegradable coatings. <i>International Journal of Food Properties</i>, 18(9), 1876-1887. https://doi.org/10.1080/10942912.2014.971182</p> <p>Temiz, H., Yeşilsu A.F. 2010. Effect of Pekmez Addition on the Physical, Chemical, and Sensory Properties of Ice Cream. <i>Czech Journal of Food Science</i>, 28(6): 538-546. https://doi.org/10.17221/80/2008-CJFS</p>

Other International Papers:

Yeşilsu, A.F., Türe, M., Alp-Erbay, E., Dagtekin, B.B., Eroglu, O. **2018**. Identification of Lactic Acid Bacteria from Spoiled Marinated Anchovy (*Engraulis encrasicolus*) Using 16S rRNA Gene Sequence Analysis. Genetics of Aquatic Organisms, 2: 11-15. http://doi.org/10.4194/2459-1831-v2_1_05

Yeşilsu, A.F. **2017**. Fortification of Foods with Fish Components. Editorial. Nutrition and Food Toxicology 1(6): 216-217.

International Symposiums, Meetings and Conferences:

Yeşilsu, A.F. and Özyurt, G. **2017**. Some Physical Properties of Microencapsulated Fish Oil with Bay Leaf Extracts ICENS May 3-7, 2017 Budapest, Hungary, 3rd International Conference on Engineering and Natural Sciences Book of Abstracts: 676

Kutlu, S., Dağtekin, M., Mısır-Balçık, G., **Yeşilsu, A.F.**, Alp, E., Erteken, A., **2015**. Determination of Consumer Trends on Shad an Seabass Smoked with Beech and Oak Sawdust. 1st International Conference on Sea and Coastal Development in the Frame of Sustainability, (MACODESU-2015), 18-20 September 2015, Trabzon, Turkey. Abstract Book, p:186. (Poster).

Kutlu, S., **Yeşilsu, A.F.**, Mısır-Balçık, G., Alp, E., Erteken, A., Türe, M., Dağtekin, M., **2015**. Determination of Storage Stability of Hot Smoked Atlantic Bonito and Trout with Different Wood Chips. 1st International Conference on Sea and Coastal Development in the Frame of Sustainability, (MACODESU-2015), 18-20 September 2015, Trabzon, Turkey. Abstract Book, p:189. (Poster).

Yeşilsu, A.F., and Temiz H. **2015**. Some Physicochemical and Sensory Properties of Ice Cream Used at Different Rates Mulberry Pekmez, The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus. TF3_P297. p. 187 (Poster).

Alp, E., **Yeşilsu, A.F.**, Gözü-Dağtekin, B.B., Türe, M., **2014**. Electrospinning Parameters to Obtain Nanaofibers from Stinging Nettle (*Urtica dioica* L.) to Reinforce Edible Coatings for Fish: A Novel Method. International Symposium on Fisheries and Aquatic Sciences, 25-27, September 2014, Trabzon, Turkey, Symposium Abstract Book, 462-463. (Poster).

National Publications

National Papers:

Yeşilsu, A.F. ve Polat, A. **2014**. Role of Enzymes on Spoiling of Fish Products. Electronic Journal of Food Technologies, 8(3): 10-21. (In turkish)

Yeşilsu, A.F. ve Özyurt, G. **2013**. Using of Electronic Nose and Computer Vision Systems on Evaluation of Freshness of Fishery Products, Yunus Research Bulletin, 2013(3): 39-45. (In turkish)

Yeşilsu, A.F. ve Özyurt, G. **2013**. Turkish and global legislations for seafood safety and quality.. Journal of FisheriesSciences.com, 7(1): 58-71. (In turkish)

Kutlu, S., **Yeşilsu, A.F.** ve Firidin, Ş. **2011**. Poisonings caused by seafoods. Yunus Research Bulletin. 2011 (3): 20-25. (In turkish) Akbulut, B., Janka, B. ve Yeşilsu, A.F. 2012. The Importance of Fatty Acids in Nutrition of Sturgeons, Yunus Research Bulletin, 2012(2): 17-23. (In turkish)

Temiz, H., **Yeşilsu A.F.** **2006**. Vegetable Protein-Based Films and Coatings. Electronic Journal of Food Technologies, 2006(2): 41-50 (In turkish)

National Symposiums, Meetings and Conferences:

Özyurt, G., Özkütük, A.S., Şimşek, A., **Yeşilsu A.F.** ve Ergüven, M. **2014**. Balık Proteinlerinden Hazırlanan Yenilebilir Kaplamaların Soğukta ve Dondurularak Depolanan Gökkuşığı Alabalığı (*Oncorhynchus mykiss*) Filetolarının Raf Ömrü ve Kaliteleri Üzerine Etkileri. 5. Doğu Anadolu Bölgesi Su Ürünleri Sempozyumu Bildiriler Kitabı, Elazığ.

Akbulut B., S. Kutlu, Aksungur N., E. Çakmak, **Yeşilsu A.F.** ve E. Alp. **2013**. Sivriburun Mersin Balıklarında Besleme Sıklığının Büyüme, Yem Değerlendirme, Et Verimi ve Et Kalitesine Etkisi. 17. Ulusal Su Ürünleri Sempozyumu, 3-6 Eylül, 2013, İstanbul. Bildiri Özetleri Kitabı.

Temiz, H., **Yeşilsu, A. F.**, **2009**. Dondurmanın Fiziksel, Kimyasal ve Duyusal Özellikleri Üzerine Kayısı Pekmezinin Etkisi, Pamukkale Süt ve Süt Ürünleri Sempozyumu, , Denizli: 150-151.

PROJECTS

1. Development of Farming Methods of Turbot (*Psetta maxima*) – Researcher - (2011-2013)
2. Development and Farming of Protection Strategy of Sturgeon) – Researcher - (2011-2013)

3. Determination of Storage Stability and Consumer Acceptance of Some Smoked Fish Species in Eastern Black Sea Preliminary) – Researcher - (2013-2015)
4. Determination of Quality Criterias and Shelf Life of Trout Coated with Whey Protein Isolated Nanocomposite Films) – Researcher - (2014-2015)
5. Examination of Oxidative Stability of Microencapsulated Anchovy Oil by Adding Natural Antioxidants) – Project Leader - (2015-2018)
6. Use of Alternative Marinating Sources in Utilization of Anchovies - Project Leader - (2016-2018)
7. Antimicrobial effects of Lactoferrin - Fish Gelatine Nanofiber Membranes - Researcher - (2017-2018)
8. Possibilities of using some phyto biotic added diets in nutrition of Black sea trout (*Salmo trutta labrax* Pallas, 1811) – Researcher (2017-2020)

OTHER

Administrative

Head of Training and Publication Unit

Responsible for IT Department

Editorial

Turkish Journal of Fisheries and Aquatic Sciences – Manager Editor (2015-Ongoing)

Genetics of Aquatic Organisms - Manager Editor (2016-2019)

Aquaculture Studies – Manager Editor (2018-2019)

Nutrition and Food Toxicology - Associate Editor (2017-Ongoing)

Journal of Recent Innovation in Food Science & Nutrition - Associate Editor (2017-Ongoing)

Turkish Journal of Fisheries and Aquatic Sciences – Technical Editor (2011-2015)

Yunus Research Bulletin - Technical Editor (2012-2015)