PROJECTS

Projects Conducted

1. TAGEM - Development of Farming Methods of Turbot (Psetta maxima) – Researcher - (2011-2013)
5. TAGEM - TAGEM - Examination of Oxidative Stability of Microencapsulated Anchovy Oil by Adding Natural Antioxidants – Project Leader - (2015-2018)
6. TAGEM - Use of Alternative Marinating Sources in Utilization of Anchovies - Project Leader - (2016-2018)
7. TAGEM - Antimicrobial effects of Lactoferrin - Fish Gelatine Nanofiber Membranes - Researcher - (2017-2018)
8. TAGEM - Possibilities of using some phytobiotic added diets in nutrition of Black sea trout (Salmo labrax Pallas, 1811) – Researcher (2017-2020)
9. TAGEM - Determination of Storage Stability of Protein Isolates and Hydrolyzates Obtained from Sprat (Sprattus sprattus L., 1758) - Researcher (2018-2020)
Ongoing Projects

1. TAGEM - The Ultrasound Assisted Fish Gelatin Extraction - Researcher (2022-2025)

2. TAGEM - Investigation of Intensive Production Possibilities of Local Microalgae Isolates Isolated from the Black Sea – Researcher -2021-2024.

3. TAGEM - Establishment of Turkish Traditional Cheese Inventory - Researcher (2021-2024)

4. EU-H2020 - Advancing Black Sea Research and Innovation to Co-Develop Blue Growth within Resilient Ecosystems (BRIDGE-BS) - Researcher (2021-2026)

PUBLICATIONS

INTERNATIONAL ARTICLES AND PAPERS

Articles Published in International Indexed Journals (SCI, SCI-Expanded )


Articles Published in Other International Journals


International Symposia, Seminars, etc.


Kutlu, S., Balcik Misir, G., Dagтеkin, M., Yeşilsu, A.F., Alp-Erbay, E., & Erteken, A. 2019. Determination of Consumer Preferences on Trout, Seabass, Shad, and Bonito Smoked with Beech and Oak Sawdust. 3th International Conference on Agriculture, Food, Veterinary and Pharmacy Sciences, April, 16-18, 2019, Trabzon, Turkey (Oral)


- NATIONAL ARTICLES AND PAPERS
- Articles Published in National Journals


- National Symposia, Seminars, etc.


**OTHER PUBLICATIONS**

- **Master Thesis**: The effect of some pekmez types on physical, chemical, and sensorial properties of ice cream
- **Ph.D Thesis**: The effects of natural antioxidants on oxidative stability of microencapsulated anchovy oil

**Membership, Training, Course, Meeting, Congress, Symposium and Other Activities**

1. SCAR-Fish Representative
2. FAO-ASFA Representative

**Ongoing**

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<th>Start</th>
<th>Ending</th>
<th>Unit</th>
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<td>Turkish Journal of Fisheries and Aquatic Sciences – Editor in Chief (2019)</td>
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<td>Genetics of Aquatic Organisms – Editor in Chief (2019)</td>
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<td>Aquaculture Studies – Editor in Chief (2019)</td>
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<td>Biotech Studies – Section Editor (2020)</td>
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**Past**

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<td>Turkish Journal of Fisheries and Aquatic Sciences – Technical Editor (2011-2015)</td>
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**Trainings**

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<td>ISO 17020=EN 45004</td>
<td>30.11.2007</td>
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<td>Samsun Directorate of Agriculture</td>
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<td>EU Grant Funds and Project Cycle Management</td>
<td>10.06.2013</td>
<td>14.06.2013</td>
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<td>What is EU and EU's Effects on Daily Life</td>
<td>6.02.2014</td>
<td>7.02.2014</td>
<td>Trabzon Governorship</td>
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<td>R Statistical Software Program</td>
<td>10.03.2014</td>
<td>21.03.2014</td>
<td>DOKA</td>
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<td>Editor and Writer Seminar</td>
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<td>Use of Biosensors for Food Safety and Quality Control</td>
<td>16.01.2017</td>
<td>20.01.2017</td>
<td>IAMZ-CIHEAM / Spain</td>
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<td>Laboratory Animal Science for Aquatic Research Facilities</td>
<td>17.06.2019</td>
<td>21.06.2019</td>
<td>IMR / Norway</td>
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<td>Marine Management and Innovation</td>
<td>9.3.2020</td>
<td>13.3.2020</td>
<td>UiT / Norway</td>
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<td>EIT Food NPD Skills: learn through experience</td>
<td>23.6.2022</td>
<td>24.6.2022</td>
<td>University of Warsaw/Poland</td>
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<td>Sustainable approaches to inland aquaculture and fisheries-advances in novel technologies</td>
<td>7.11.2022</td>
<td>11.11.2022</td>
<td>FFPW USB / Czech Republic</td>
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**Social Networks**:

- [Google Scholar](https://scholar.google.com)
- [ResearchGate](https://www.researchgate.net)
- [ID](https://idauthority.org)