

PERSONAL INFORMATION

Name/Family Name:	Esen ALP ERBAY	
Title:	Food Engineer	
Department:	Food Technology	
E-mail:	esen.alp@tarim.gov.tr	
Phone:	0462 341 10 53	
Birth Date/Place:	September 16, 1983 - BURSA	

EDUCATIONAL INFORMATION

Bachelor's Degree	
University Academic Unit Graduation Year	Atatürk University Faculty of Agriculture / Department of Food Engineering 2006
MSc	
University Academic Unit Graduation Year	Atatürk University Faculty of Agriculture / Department of Food Engineering 2008
PhD	
University Academic Unit Graduation Year	Recep Tayyip Erdoğan University Institute of Science and Technology / Department of Aquaculture Engineering 2016 - Ongoing

FOREIGN LANGUAGE

English	81 - KPDS
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TASKS

Institution	Title	Year
Central Fisheries Research Institute, TRABZON Private Sector, İSTANBUL	Researcher Engineer	2011- Present 2008-2011

PUBLICATIONS

<u>International Publications</u>
<u>SCI, SCI-expanded, SCI and AHCI Papers:</u>
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.
Alp, E., Aksu, M., İ. 2010. Effects of water extract of <i>Urtica dioica</i> L. and modified atmosphere packaging on the shelf life of ground beef. <i>Meat Science</i> (86): 468-473.

Aksu, M.İ., **Alp, E.** 2012. Effects of Sodium Tripolyphosphate and Modified Atmosphere Packaging on the Quality Characteristics and Storage Stability of Ground Beef. *Food Technology and Biotechnology* 50 (1) 81–87.

Other International Papers:

Yesilsu, A.F., Ture, 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

Çankırılıgil E. C., Alp Erbay, E., 2017. Effect of different thawing techniques on color of Black Sea trout (*Salmo labrax* PALLAS, 1814) fillets. *International Journal of Agriculture, Environment and Food Sciences*. 1 (1): 27-32. <http://dergipark.gov.tr/jaeefs/issue/33546/348552>.

International Symposiums, Meetings and Conferences:

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).

Alp, E., Aksu, M.İ., **2013**. Traditional Fishery Product in Black Sea: Anchovy. The second International Symposium on Traditional Foods From Adriatic to Caucasus, 24-26 October 2013 Struga (Ohrid Lake)/ Macedonia. TFP_2182, 323pp.

Alp Erbay, E., **2016**. Electrospun Nanofiber Based Drug Delivery Systems: Food Applications. 12th International Nanoscience and Nanotechnology Conference (NanoTR-12), Gebze Technical University, 3-5 June 2016, Darıca in Kocaeli, Turkey.

Cankırılıgil, E.C., **Alp Erbay, E.**, **2016**. Effect of Different Thawing Techniques on Color of Black Sea Trout (*Salmo trutta labrax*) Fillets. FABA 2016, International Symposium on Fisheries and Aquatic Sciences, 3-5 November 2016, Antalya-Turkey

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).

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).

National Publications

National Symposiums, Meetings and Conferences:

Akbulut B., S. Kutlu, Aksungur N., E. Çakmak, Yeşilsu A.F. ve **Alp, E.**, **2013**. Effect of Feeding Frequency on Growth Rate, Feed Conversion Rate, Meat Yield and Quality in Sturgeons. 17. National Fisheries Symposium. September 3-6, 2013, İstanbul. Abstract Book. (In Turkish)

Polat, H., İ. Aydın., E. Küçük., O. T. Özel., **Alp, E.**, **2014**. Properties of Sperma Obtained from Turbot (*Psetta maxima*) by Photoperiod Method in Early Stage. 31/05-02/06. 2014, V. Eastern Anatolia Aquaculture Symposium, Elazığ. (oral presentation) (In Turkish)

PROJECTS

TAGEM - Development and Farming of Protection Strategy of Sturgeon – Researcher (2011-2013)

TAGEM - Preliminarily Study for Fish Gen Bank: Cryoprsvation - Researcher (2011-2013)

TAGEM - Determination of Storage Stability and Consumer Acceptance of Some Smoked Fish Species in Eastern Black Sea – Researcher (2013-2015)

TAGEM - Determination of Quality Criterias and Shelf Life of Trout Coated with Whey Protein Isolated Nanocomposite Films – Project Leader (2014-2015)

TAGEM - Examination of Oxidative Stability of Microencapsulated Anchovy Oil by Adding Natural Antioxidants – Researcher (2015-2017)

TAGEM - Use of Alternative Marinating Sources in Utilization of Anchovies - Researcher (2016-2017)

TAGEM - Antimicrobial effects of Lactoferrin - Fish Gelatine Nanofiber Membranes - Project Leader (2017-2018)

TAGEM - Possibilities of using some phytobiotic added diets in nutrition of Black sea trout (*Salmo trutta labrax*)

Pallas, 1811) – Researcher (2017-2020)

OTHER

Editorial

American Journal of Nano Research and Applications – Editorial Member

(<http://membership.sciencepublishinggroup.com/esenalperbay>)

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

Awards

Championship award categorized in “Thesis Article” by Atatürk University Institute of Science and Technology 2010

Championship award categorized in “Thesis Article” by Atatürk University Agriculture Faculty, Department of Food Engineering, 2010