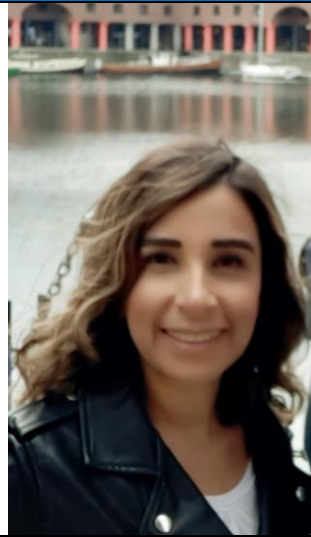


PERSONAL INFORMATION

Name/Family Name:	Esen ALP ERBAY	
Title:	Food Engineer (MSc)	
Department:	Food Technology	
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Phone:	0462 341 10 53/ 3101	
Birth Date/Place:	1983 - Bursa	

EDUCATIONAL INFORMATION

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

FOREIGN LANGUAGE

English	81 - KPDS
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TASKS

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

PUBLICATIONS**International Publications****SCI, SCI-expanded, SCI and AHCI Papers:**

Alp-Erbay, E., Figueroa-Lopez, K. J., Lagaron, J. M., Çağlak, E., & Torres-Giner, S. (2019). The impact of electrospun films of poly (ϵ -caprolactone) filled with nanostructured zeolite and

silica microparticles on in vitro histamine formation by *Staphylococcus aureus* and *Salmonella Paratyphi* A. Food Packaging and Shelf Life, 22, 100414.
<https://doi.org/10.1016/j.fpsl.2019.100414>

Alp-Erbay, E., Yesilsu, A.F., Türe, M., 2019. Fish Gelatin Antimicrobial Electrospun Nanofibers for Active Food-Packaging Applications. Journal of Nano Research 56, 80-97.
<https://doi.org/10.4028/www.scientific.net/JNanoR.56.80>

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 *Urtica dioica* L. extract during storage. LWT-Food Science and Technology, 78, 340-351. <https://doi.org/10.1016/j.lwt.2017.01.002>

Çankırılıgil E. C., Berik N., Alp Erbay E., 2020. Optimization of Hydrolization Procedure for Amino Acid Analysis in Fish Meat with HPLC-DAD by Response Surface Methodology (RSM). Ege Journal of Fisheries and Aquatic Sciences (Accepted).

Alp, E., Aksu, M., İ. 2010. Effects of water extract of *Urtica dioica* L. and modified atmosphere packaging on the shelf life of ground beef. Meat Science (86): 468-473.
<https://doi.org/10.1016/j.meatsci.2010.05.036>

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:

Yeşilsu, A.F., Özyurt, G., Dağtekin, M., & Alp-Erbay, E. (2019). Wild Fish vs. Farmed Fish: Consumer Perception in Turkey. Aquaculture Studies, 19, 37-43.
http://doi.org/10.4194/2618-6381-v19_1_04

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/jaefs/issue/33546/348552>.

International Symposiums, Meetings and Conferences:

Alp-Erbay, E., & Yesilsu, A.F. 2019. Functionalization of Electrospun Biopolymer Nanofibers With Molecular Sieving Particles For Entrapment of Biogenic Amines For Active Food Packaging Applications. 3th International Conference on Agriculture, Food, Veterinary and Pharmacy Sciences, April, 16-18, 2019, Trabzon, Turkey (Oral).

Alp-Erbay, E., & Yesilsu, A.F. 2019. Fabrication and Optimization of Poly (ϵ -caprolactone) /Rosemary Extract Electrospun Nanofibers by Electrospinning Using Response Surface Methodology for Active Food Packaging Applications. 3th International Conference on Agriculture, Food, Veterinary and Pharmacy Sciences, April, 16-18, 2019, Trabzon, Turkey (Oral).

Kutlu, S., Balcik Misir, G., Dagtekin, M., Yesilsu, 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)

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.

Cankiriligil, 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).

Alp, E., Yeşilsu, A.F., Gözü-Dağtekin, B.B., Türe, M., **2014.** Electrospinning Parameters to Obtain Nanaofibers from Stinning 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.

National Publications

National Symposiums, Meetings and Conferences:

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)

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)

PROJECTS

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

TAGEM - Preliminarily Study for Fish Gen Bank: Cryoprsvervation - **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

Turkish Journal of Fisheries and Aquatic Sciences – Manager Editor (2019-)

Turkish Journal of Fisheries and Aquatic Sciences – Technical Editor (2011 -2018)

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

NATIONAL/INTERNATIONAL COURSES

Course	Date	Organisation
Use of Biosensors for Food Safety and Quality Control	2016 (5 days)	IAMZ-CHIEAM (Zaragoza/Spain)
Electrospinning for Food/ Nanotechnology for Food Packaging	2018 (30 days)	IATA-CSIC (Valencia/Spain)
Fatty Acid Analysis	2011 (9 days)	Ankara İl Kontrol Laboratuvarı
EU Grant Funds and Project Cycle Management	2013 (4 days)	Company Training Consultancy Development
Scientific article writing course for editors and authors	2015 (1 day)	TÜBİTAK