

Prof. Gökhan Boran

Personal Information

Office Phone: [+90 0432 225 1701](tel:+9004322251701) Extension: 28161

Email: gboran@yyu.edu.tr

Web: <http://avesis.yyu.edu.tr/gboran/>

Address: Yüzüncü Yıl Üniversitesi Mühendislik Fakültesi Gıda Mühendisliği Bölümü Kampüs 65080 VAN

International Researcher IDs

ScholarID: aKEur4oAAAAJ

ORCID: 0000-0002-8871-8433

Publons / Web Of Science ResearcherID: F-3623-2011

ScopusID: 24528456400

Yoksis Researcher ID: 20121

Education Information

Doctorate, Cornell University, Graduate School, Department Of Food Science, United States Of America 2005 - 2009

Postgraduate, Karadeniz Technical University, Deniz Bilimleri Fakültesi, Bal. Tek. Müh. Böl., Turkey 2001 - 2004

Undergraduate, Ankara University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1995 - 2000

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, Optimization of Gelatin Extraction from Silver Carp Skin and Textural, Rheological, and Sensory

Characteristics of Extracted Gelatin, Cornell University, Graduate School, Food Science, 2009

Postgraduate, Balık Yağı Kalitesinin Depolama Sıcaklığı ve Süresine Bağlı Değişimi, Karadeniz Technical University, Fen Bilimleri Enstitüsü, Balıkçılık Teknolojisi Mühendisliği Abd, 2004

Research Areas

Food Engineering, Food Science, Food Technology, Meat, Poultry and Game Technology, Aquaculture Products Technology, Food Packaging, Engineering and Technology

Academic Titles / Tasks

Professor, Van Yüzüncü Yıl University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2023 - Continues

Associate Professor, Van Yüzüncü Yıl University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2018 - 2023

Assistant Professor, Van Yüzüncü Yıl University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2011 - 2018

Research Assistant, Van Yüzüncü Yıl University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2003 - 2011

Research Assistant, Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Mühendisliği

Advising Theses

- Boran G., Jelatin ve Kitosan Bazlı Yenilebilir Aktif Kaplamanın İnci Kefali Kalitesine Etkisinin Araştırılması, Postgraduate, D.ÖZAY(Student), 2018
- Boran G., Tavuk Derisinden Jelatin Ekstraksiyonunda Proses Koşullarının Kinetik ve Termodinamik Parametrelere Etkisi, Doctorate, Ü.CANSU(Student), 2018
- Boran G., İnci Kefalinden Surimi Üretimi ve Elde Edilen Suriminin Bazı Kalite Özelliklerindeki Değişimin İncelenmesi, Postgraduate, G.OKUTAN(Student), 2017
- Boran G., Tavuk Derisi Jelatininin Bazı Kalite ve Fonksiyonel Özelliklerinin Belirlenmesi, Postgraduate, B.FATİH(Student), 2017
- Boran G., Jelatin bazlı yenilebilir kaplamaların gökkuşağı alabalığı filetolarında kalite üzerine etkisi, Postgraduate, G.PAÇACI(Student), 2016
- Boran G., Tavuk derisinden jelatin eldesinin yanıt yüzey yöntemi ile optimizasyonu, Postgraduate, K.YILDIZ(Student), 2016
- Boran G., Şırnak ili genelinde et tüketim alışkanlıkları, Postgraduate, E.DENLİ(Student), 2015
- Boran G., Tavuk kemiğinden osein ve jelatin eldesinin optimizasyonu, Postgraduate, Ü.CANSU(Student), 2014

Jury Memberships

- Post Graduate, YL Tez Savunma Jurisi, Van Yüzüncü Yıl Üniversitesi, December, 2018
- Post Graduate, YL Tez Savunma Jurisi, Van Yüzüncü Yıl Üniversitesi, October, 2018
- Post Graduate, YL Tez Savunma Sınavı, Van Yüzüncü Yıl Üniversitesi, June, 2017
- Post Graduate, YL Tez Savunma Sınavı, Van Yüzüncü Yıl Üniversitesi, June, 2017
- Doctoral Examination, Doktora Yeterlilik Sınavı, Van Yüzüncü Yıl Üniversitesi, April, 2017

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Hydrogen Inclusion in Modified Atmosphere Extends the Shelf Life of Chilled Rainbow Trout Fillets**
Bulut M., Okutan G., Alwazeer D., Boran G.
Turkish Journal of Fisheries and Aquatic Sciences, vol.23, no.6, 2023 (SCI-Expanded)
- II. **The effects of hydrogen incorporation in modified atmosphere packaging on the formation of biogenic amines in cold stored rainbow trout and horse mackerel**
Sezer Y. C., BULUT M., Boran G., Alwazeer D.
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.112, 2022 (SCI-Expanded)
- III. **Quality and functional features of gelatine extracted from chicken skin in comparison with commercial gelatines from porcine, bovine and piscine**
Karim B. F., Cansu U., Boran G.
ACTA ALIMENTARIA, vol.51, no.2, pp.194-203, 2022 (SCI-Expanded)
- IV. **Kinetic evaluation of gelatin extraction from chicken skin and the effect of some extraction parameters**
Cansu U., Boran G.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.45, no.4, 2022 (SCI-Expanded)
- V. **Effect of gelatin based edible coatings on quality of surimi from pearl mullet (*Alburnus tarichi*, Guldenstadt, 1814) during cold storage**
Okutan G., Boran G.
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (SCI-Expanded)

- VI. **Effect of gelatin-based active coatings formulated with rosemary extract on quality of cold stored meatballs**
Torusdağ G. B., Gumus S., Boran G.
FOOD SCIENCE AND TECHNOLOGY, vol.42, 2022 (SCI-Expanded)
- VII. **Physiochemical and functional properties of gelatin obtained from tuna, frog and chicken skins**
Tumerkan E. T. A., Cansu U., Boran G., Mac Regenstein J., ÖZOĞUL F.
FOOD CHEMISTRY, vol.287, pp.273-279, 2019 (SCI-Expanded)
- VIII. **Effects of some herbal extracts on oxidative stability of corn oil under accelerated oxidation conditions in comparison with some commonly used antioxidants**
Baştürk A., Ceylan M. M., Cavus M., Boran G., Javidipour İ.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.89, pp.358-364, 2018 (SCI-Expanded)
- IX. **Synthesis and characterization of 2-hydroxyethylmethacrylate/2-(3-indol-yl)ethylmethacrylamide-based novel hydrogels as drug carrier with in vitro antibacterial properties**
Ilgin P., Selçuk Zorer Ö., ÖZAY Ö., Boran G.
JOURNAL OF APPLIED POLYMER SCIENCE, vol.134, no.47, 2017 (SCI-Expanded)
- X. **EFFECTS OF ASCORBYL PALMITATE AND METAL IONS ON OXIDATION OF SUNFLOWER OIL UNDER ACCELERATED OXIDATION CONDITIONS**
Basturk A., Boran G., Javidipour I.
JOURNAL OF ANIMAL AND PLANT SCIENCES, vol.27, no.6, pp.2014-2024, 2017 (SCI-Expanded)
- XI. **Comparative Effects of Fish and Cow Gelatins and Locust Bean Gum on Chemical, Textural, and Sensory Properties of Yogurt**
Pancar E. D., Andiç S., Boran G.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.6, pp.843-853, 2016 (SCI-Expanded)
- XII. **Optimization of a multi-step procedure for isolation of chicken bone collagen**
CANSU Ü., Boran G.
Korean Journal for Food Science of Animal Resources, vol.35, no.4, pp.431-440, 2015 (SCI-Expanded)
- XIII. **Collagen and Gelatin**
Liu D., Nikoo M., Boran G., Zhou P., Regenstein J. M.
ANNUAL REVIEW OF FOOD SCIENCE AND TECHNOLOGY, VOL 6, vol.6, pp.527-557, 2015 (SCI-Expanded)
- XIV. **Effects of Carboxyl Methyl Cellulose and Edible Cow Gelatin on Physico-chemical, Textural and Sensory Properties of Yoghurt**
Andiç S., Boran G., Tunçtürk Y.
INTERNATIONAL JOURNAL OF AGRICULTURE AND BIOLOGY, vol.15, no.2, pp.245-251, 2013 (SCI-Expanded)
- XV. **Seasonal Changes in Proximate Composition of Some Fish Species from the Black Sea**
Boran G., Karacam H.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.11, no.1, pp.1-5, 2011 (SCI-Expanded)
- XVI. **Effects of Extraction Conditions on the Sensory and Instrumental Characteristics of Fish Gelatin Gels**
Boran G., LAWLESS H., REGENSTEIN J.
Journal of Food Science, vol.75, no.9, 2010 (SCI-Expanded)
- XVII. **Rheological properties of gelatin from silver carp skin compared to commercially available gelatins from different sources**
Boran G., MULVANEY S., REGENSTEIN J.
Journal of Food Science, vol.75, no.8, 2010 (SCI-Expanded)
- XVIII. **Fish Gelatin**
Boran G., Regenstein J. M.
ADVANCES IN FOOD AND NUTRITION RESEARCH, VOL 60, vol.60, pp.119-143, 2010 (SCI-Expanded)
- XIX. **Optimization of gelatin extraction from silver carp skin**
Boran G., REGENSTEIN J.
Journal of Food Science, vol.74, no.8, 2009 (SCI-Expanded)
- XX. **The effect of mincing method on the quality of refrigerated whiting burgers**
KÖSE 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)
- XXI. **Seasonal changes in proximate composition of anchovy and storage stability of anchovy oil**
Boran G., BORAN M., Karaçam H.
Journal of Food Quality, vol.31, no.4, pp.503-513, 2008 (SCI-Expanded)
- XXII. **Storage properties of refrigerated whiting mince after mincing by three different methods**
KÖSE S., BORAN M., Boran G.
Food Chemistry, vol.99, no.1, pp.129-135, 2006 (SCI-Expanded)
- XXIII. **Changes in the quality of fish oils due to storage temperature and time**
Boran G., Karaçam H., BORAN M.
Food Chemistry, vol.98, no.4, pp.693-698, 2006 (SCI-Expanded)

Articles Published in Other Journals

- I. **Comparison of Some Functional Features of Casein and Gluten Isolates**
CANSU Ü., OKUTAN G., Boran G.
Karadeniz Fen Bilimleri Dergisi, vol.13, no.3, pp.1055-1069, 2023 (Peer-Reviewed Journal)
- II. **Emulsion and Encapsulation Applications in Fish Oil**
OKUTAN G., BORAN G.
Yüzüncü Yıl Üniversitesi Fen Bilimleri Enstitüsü Dergisi, vol.28, no.1, pp.334-344, 2023 (Peer-Reviewed Journal)
- III. **Jelatin Bazlı Yenilebilir Film ve Kaplamalar**
Coşkun Topuz F., Boran G.
AKADEMİK GIDA, vol.2018, no.16, pp.332-339, 2018 (Peer-Reviewed Journal)
- IV. **Şırnak'ta Kırmızı Et Tüketim Alışkanlıkları Üzerine Bir Araştırma**
Denli E., Şehribanoğlu S., Boran G.
Gıda, vol.2016, no.41, pp.141-148, 2016 (Peer-Reviewed Journal)
- V. **Bir Gıda Katkısı Olarak Jelatin: Yapısı, Özellikleri, Üretimi, Kullanımı ve Kalitesi**
Boran G.
Gıda, vol.2011, no.36, pp.97-104, 2011 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Milk Proteins: Functionality and Use in Food Industry**
Andiç S., Boran G.
in: Functional Polymers in Food Science, Cirillo G., Spizzirri U.G., Iemma F., Editor, John Wiley & Sons, West Sussex, UK, New Jersey, pp.159-180, 2015
- II. **Changes in Volatile Compounds of Cheese**
Andiç S., Tunçtürk Y., Boran G.
in: Processing and Impact on Active Components in Food, Preedy V., Editor, Academic Press, New York, pp.231-239, 2015
- III. **Critical Review of Key Analytical Issues with Gelatins**
LIU D., REGENSTEIN J. M., MULVANEY S. J., Boran G., Zhou P.
in: Gelatin: Production, Applications and Health Implications, Boran G., Editor, NOVA Science Publishers Inc., New York, pp.31-48, 2013
- IV. **Fish Gelatin: An Unmet Opportunity**
Regenstein J. M., Zhou P., Wang Y., Boran G.
in: A Sustainable Future: Fish Processing Byproducts, P.J. Bechtel and S. Smiley, Editor, Alaska Sea Grant Publications, Alaska, pp.27-40, 2010

Refereed Congress / Symposium Publications in Proceedings

- I. **Farklı Proteinlerle Elde Edilen Yenilebilir Filmlerin Bazı Fiziksel ve Mekanik Özelliklerinin Karşılaştırılması**
Okutan G., Koç G., Cansu Ü., Boran G.
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.116
- II. **YENİLEBİLİR AKTİF KAPLAMALARIN +4 °C'DE DEPOLANAN KÖFTE KALİTESİ ÜZERİNE ETKİSİNİN ARAŞTIRILMASI**
TORUSDAĞ G. B., GÜMÜŞ S., BORAN G.
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 October 2020
- III. **Bazı Proteinlerin Farklı Çözücülerdeki Çözünürlüğü ve Film Oluşturma Becerisi: Ön Çalışma Sonuçları**
OKUTAN G., Boran G.
ISPEC 3. Uluslararası Tarım, Hayvancılık ve Kırsal Kalkınma Kongresi, Van, Turkey, 20 - 22 December 2019, pp.822-836
- IV. **Su Ürünleri İşleme Artıklarının Değerlendirilmesi**
Koç G., Boran G.
ISPEC 3. Uluslararası Tarım, Hayvancılık ve Kırsal Kalkınma Kongresi, Van, Turkey, 20 - 22 December 2019, pp.307-308
- V. **Some Instrumental Characteristics of Chicken Skin Gelatin in Comparison with Commercial Gelatins from Different Sources**
Cansu Ü., Boran G.
1st International and 11th National Food Engineering Congress, Antalya, Turkey, 7 - 09 November 2019, pp.183
- VI. **Effect of Edible Coating Formulated with Gelatin, Chitosan and Rosemary Extract on the Quality of Pearl Mullet Fillets during Cold Storage at +4°C**
Özay D., Boran G.
1st International and 11th National Food Engineering Congress, Antalya, Turkey, 7 - 09 November 2019, pp.179
- VII. **Thermodynamic Evaluation of Gelatin Extraction Process based on the Yield of Protein and Hydroxyproline**
Cansu Ü., Boran G.
6th International Scientific Research Congress, Şanlıurfa, Turkey, 1 - 03 November 2019, pp.148
- VIII. **Edible Films and Coatings: Applications of Gelatin Based Edible Coatings on Flesh Foods for Extension of Shelf Life under Cold Storage**
Boran G.
3rd International and 26th National Iranian Food Science and Technology Congress, Tahran, Iran, 17 - 19 September 2019, pp.1
- IX. **Effect of Gelatin Based Edible Coatings on the Quality of Rainbow Trout (Oncorhynchus Mykiss, Walbaum 1792) Fillets**
Paçacı G., Boran G.
3rd International Conference on Agriculture, Food, Veterinary and Pharmacy Sciences (ICAFOP 2019/Trabzon), Trabzon, Turkey, 16 - 18 April 2019, pp.654
- X. **APPLICATION OF POLYMER-BASED NANO-SIZED MATERIALS FOR LIMITATION OF MESOPHILIC BACTERIA IN FISH FILLETS**
Ceylan Z., Boran G.
II. International Eurasian Agriculture and Natural Sciences Congress, Baku, Azerbaijan, 11 - 15 September 2018, pp.106
- XI. **Determination of Some Quality and Functional Characteristics of Gelatin Extracted from Chicken Skin**
FATİH KARIM B., Cansu Ü., Boran G.
II. International Eurasian Agriculture and Natural Sciences Congress, Baku, Azerbaijan, 11 - 15 September 2018, pp.107
- XII. **Valorization of Seafood and Poultry By-Products as Gelatin Source and Quality Assessment**

Aksun Tümerkan E. T., Cansu Ü., Boran G., Özoğul F.

20. International Conference on Marine Bioresources and Bioprocessing, New York, United States Of America, 3 - 04 June 2018, pp.478

- XIII. **Use of Pearl Mullet (Chalcalburnustarichi, Pallas, 1811) in Surimi Production: Preliminary Studies on Yield**
Okutan G., Boran G.
International Agricultural Science Congress, Van, Turkey, 9 - 12 May 2018, pp.390
- XIV. **Effects of Gelatin based Edible Coatings on the Quality of Pearl Mullet (Chalcalburnus tarichi, Pallas, 1811) Fillets**
Özay D., Boran G.
International Agricultural Science Congress, Van, Turkey, 9 - 12 May 2018, pp.319
- XV. **Isolation of Collagen in Chicken Skin: Drying and Degreasing Yield**
Cansu Ü., Boran G.
1. Uluslararası GAP Tarım ve Hayvancılık Kongresi, Şanlıurfa, Turkey, 25 - 27 April 2018, pp.553
- XVI. **Optimization of Gelatin Extraction From Chicken Skin by Response Surface Methodology**
Cansu Ü., Yıldız K., Boran G.
1. Uluslararası GAP Tarım ve Hayvancılık Kongresi, Şanlıurfa, Turkey, 25 - 27 April 2018, pp.28
- XVII. **Depolama Koşullarının Ayçiçeği ve Soya Yağlarının Oksidatif Stabilitesi Üzerine Etkileri**
Baştürk A., Boran G., Cavidoğlu İ.
2. İç Anadolu Bölgesi Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, vol., pp.182
- XVIII. **Tavuk Kemiginden Kolajen İzolasyonunun Yanıt Yüzey Yöntemi ile Optimizasyonu**
CANSU Ü., Boran G.
2. Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.164
- XIX. **Fındık ve Zeytin Yağlarının Oksidatif Stabilitesi Üzerine Ağır Metal İyonları, Askorbil Palmitat, sıcaklık ve sürenin etkileri**
Baştürk A., Boran G., Cavidoğlu İ.
2. İç Anadolu Bölgesi Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, vol., pp.183
- XX. **Tavuk Kemiginden Jelatin Ekstraksiyonu: Verim ve Kalite**
CANSU Ü., Boran G.
2. Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.7
- XXI. **Chicken Bone Gelatin and Its Functional Properties in Comparison with Commercial Gelatins**
CANSU Ü., Boran G.
2nd International Congress on Food Technology, Aydın, Turkey, 5 - 07 November 2014, pp.266
- XXII. **Utilization of Chicken By-Products: Their Potential in Gelatin Manufacturing**
Boran G.
2nd International Conference on Bioprocess and Engineering, Valencia, Spain, 26 - 27 June 2014, pp.62
- XXIII. **DEPOLAMA KOŞULLARININ AYÇİÇEĞİ VE SOYA YAĞLARININ OKSİDATİF STABİLİTESİ ÜZERİNE ETKİLERİ**
Baştürk A., Boran G., Cavidoğlu İ.
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2014, pp.182
- XXIV. **FINDIK VE ZEYTİN YAĞLARININ OKSİDATİF STABİLİTESİ ÜZERİNE AĞIR METAL İYONLARI, ASKORBİL PALMİTAT, SICAKLIK VE SÜRENİN ETKİLERİ**
Baştürk A., Boran G., Cavidoğlu İ.
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2014, pp.182
- XXV. **Set tipi yoğurdun duyusal, tekstürel ve reolojik özellikleri üzerine kıvam artırıcı ve jelleştirici etkisinin karşılaştırmalı olarak incelenmesi: Karboksimetil selüloz ve yenilebilir sığır jelatini**
Andiç S., Boran G., Tunçtürk Y.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, vol.1, no.1, pp.86

Supported Projects

- Boran G., KOÇ G., Project Supported by Higher Education Institutions, Farklı Plastikleştiricilerle Elde Edilen Protein Bazlı Yenilebilir Filmlerin Bazı Mekanik ve Fiziksel Özelliklerinin Karşılaştırılması, 2020 - 2022
- Boran G., OKUTAN G., CANSU Ü., KOÇ G., Project Supported by Higher Education Institutions, Farklı Proteinlerle Üretilen Yenilebilir Filmlerin Mekanik Fonksiyonel ve Enstrümental Özelliklerinin Karşılaştırmalı Olarak İncelenmesi, 2019 - 2021
- Boran G., Project Supported by Higher Education Institutions, Yenilebilir kaplamanın balık kalitesine etkisinin araştırılması, 2019 - 2019
- Boran G., ÖZAY D., Project Supported by Higher Education Institutions, Jelatin ve Kitosan Bazlı Yenilebilir Aktif Kaplamanın İnci Kefali Kalitesine Etkisinin Araştırılması, 2018 - 2019
- Boran G., CANSU Ü., Project Supported by Higher Education Institutions, Proses Koşullarının Jelatin Ekstraksiyonunda Kinetik ve Termodinamik Parametreler Üzerine Etkisinin Araştırılması, 2017 - 2019
- Boran G., Project Supported by Higher Education Institutions, Gıda mühendisliği bölümü altyapısını güçlendirme projesi, 2018 - 2018
- Boran G., OKUTAN G., Project Supported by Higher Education Institutions, İnci Kefalinden Surimi Üretimi ve Elde Edilen Suriminin Bazı Kalite Özelliklerindeki Değişimin İncelenmesi, 2018 - 2018
- Boran G., Project Supported by Higher Education Institutions, Et Teknolojisi Laboratuvarında İhtiyaç Duyulan Bazı Malzemelerin Temini, 2017 - 2017
- Boran G., Project Supported by Higher Education Institutions, Et Teknolojisi Laboratuvarı Bilgi İşlem Alt Yapısının Geliştirilmesi, 2016 - 2017
- Boran G., PAÇACI G., Project Supported by Higher Education Institutions, Jelatin Bazlı Yenilebilir Kaplamaların Gökkuşluğu Alabalığı (*Oncorhynchus Mykiss*, Walbaum 1792) Filetolarında Kalite Üzerine Etkisi, 2016 - 2017
- Çoksöyler F. N., Boran G., Project Supported by Higher Education Institutions, Gıdalarda İnce Tabaka Kromatografisiyle Aflatoksinlerin Kantitatif Tayininde Görüntü Analizinin Kullanılması, 2016 - 2017
- Çoksöyler F. N., Boran G., Project Supported by Higher Education Institutions, Katı Faz Ekstraksiyon Kartuşlarının Gıda Ve Yemlerde Aflatoksin Tayininde Ekstrakt Süzme, Saflaştırma Ve Konsantre Edilmesinde Kullanılması, 2016 - 2017
- Boran G., Project Supported by Higher Education Institutions, Tavuk Kemiğinden Osein ve Jelatin Eldesinin Optimizasyonu, 2014 - 2015
- Boran G., Project Supported by Higher Education Institutions, Tavuk Kemiğinden Jelatin Ekstraksiyonunun Optimizasyonu ve Elde Edilen Jelatinin Fonsiyonel Özelliklerinin Belirlenmesi, 2013 - 2014

Scientific Refereeing

- Food and Bioprocess Technology, SCI Journal, July 2019
- LWT - Food Science and Technology, SCI Journal, July 2019
- Food Hydrocolloids, SCI Journal, June 2019
- LWT - Food Science and Technology, SCI Journal, May 2019
- Food and Bioprocess Technology, SCI Journal, May 2019
- Journal of Food Science, SCI Journal, March 2019
- Food Chemistry, SCI Journal, March 2019
- Journal of Food Processing and Preservation, SCI Journal, January 2019
- LWT - Food Science and Technology, SCI Journal, January 2019
- Food Chemistry, SCI Journal, January 2019
- Food Chemistry, SCI Journal, December 2018
- Food Bioscience, SCI Journal, November 2018
- Food Chemistry, SCI Journal, October 2018
- LWT-Food Science and Technology, SCI Journal, October 2018
- LWT-Food Science and Technology, SCI Journal, July 2018
- LWT-Food Science and Technology, SCI Journal, July 2018
- LWT-Food Science and Technology, SCI Journal, July 2018

Turkish Journal of Fisheries and Aquatic Sciences, SCI Journal, June 2018
LWT-Food Science and Technology, SCI Journal, June 2018
LWT-Food Science and Technology, SCI Journal, May 2018
Turkish Journal of Agriculture - Food Science and Technology, Other Indexed Journal, May 2018
Turkish Journal of Biochemistry, SCI Journal, April 2018
Turkish Journal of Fisheries and Aquatic Sciences, SCI Journal, March 2018
Food Bioscience, SCI Journal, February 2018
Food Science and Technology International, SCI Journal, February 2018
Turkish Journal of Fisheries and Aquatic Sciences, SCI Journal, January 2018

Metrics

Publication: 58
Citation (WoS): 530
Citation (Scopus): 1093
H-Index (WoS): 12
H-Index (Scopus): 14

Congress and Symposium Activities

ISPEC 3. Uluslararası Tarım, Hayvancılık ve Kırsal Kalkınma Kongresi, Attendee, Van, Turkey, 2018
1st International and 11th National Food Engineering Congress, Attendee, Antalya, Turkey, 2018
6th International Scientific Research Congress, Attendee, Şanlıurfa, Turkey, 2018
3rd International and 26th National Iranian Food Science and Technology Congress, Attendee, Tehran, Iran, 2018
International Agricultural Science Congress, Session Moderator, Van, Turkey, 2018
3rd International Conference on Agriculture, Food, Veterinary and Pharmacy Sciences, Attendee, Trabzon, Turkey, 2018
2nd International Eurasian Agriculture and Natural Sciences Congress, Attendee, Baku, Azerbaijan, 2017
1st International Agricultural Science Congress, Attendee, Van, Turkey, 2017
2nd International Conference on Bioprocess and Technology, Attendee, Valencia, Spain, 2014
Institute of Food Technologists (IFT) Annual Meeting and Food Expo 2009, Attendee, California, United States Of America, 2009

Awards

Boran G., Best Presentation Award - En İyi Sunum Ödülü, World Academy of Science, Engineering and Technology, June 2018