

Assoc. Prof. Zafer Ceylan

Personal Information

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Education Information

Doctorate, Istanbul University, Fen Bilimleri Enst., İşleme Teknolojisi, Turkey 2014 - 2017

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, Elektrodöndürme Yöntemiyle Üretilen Biyopolimer Tabanlı Nanoliflerle Balık Filetolarının Kaplanması ve Depolama Stabilesinin Artırılması, Istanbul University, Fen Bilimleri Enst., İşleme Teknolojisi, 2017

Research Areas

Agricultural Sciences, Seafood, Seafood Processing Technologies

Academic Titles / Tasks

Associate Professor, Van Yüzüncü Yil University, Turizm Fakültesi, Gastronomi Ve Mutfak Sanatları Bölümü, 2020 - Continues

Associate Professor, Van Yüzüncü Yil University, Su Ürünleri Fakültesi, Su Ürünleri Avlama Ve İşleme Teknolojisi Bölümü, 2020 - 2020

Assistant Professor, Van Yüzüncü Yil University, Su Ürünleri Fakültesi, Su Ürünleri Avlama Ve İşleme Teknolojisi Bölümü, 2018 - 2020

Research Assistant PhD, Istanbul University, Su Bilimleri Fakültesi, Avlama Ve İşleme Teknolojisi, 2017 - 2017

Research Assistant, Istanbul University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi, 2011 - 2017

Research Assistant, Van Yüzüncü Yil University, Ziraat Fakültesi, Su Ürünleri Mühendisliği, 2010 - 2010

Lecturer, Van Yüzüncü Yil University, Gevaş Meslek Yüksekokulu, Organik Tarım, 2009 - 2010

Academic and Administrative Experience

Van Yüzüncü Yil University, 2019 - Continues

Courses

Su Ürünleri İşleme Teknolojisinde Nanoteknoloji Uygulamaları, Doctorate, 2017 - 2018

Su Ürünleri İşleme Teknolojisinde Kalite Kontrol, Doctorate, 2018 - 2019

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **A novel perspective with characterized nanoliposomes: Limitation of lipid oxidation in fish oil**
Mousavipour N., Babaei S., Moghimipour E., Moosavi-Nasab M., Ceylan Z.
LWT-FOOD SCIENCE AND TECHNOLOGY, no.12, pp.1-10, 2021 (Journal Indexed in SCI)
- II. **Determination of some quality indices of rainbow trout fillets treated with nisin-loaded polyvinylalcohol-based nanofiber and packed with polyethylene package**
Meral R., Ceylan Z., Öner B.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.149, pp.1-8, 2021 (Journal Indexed in SCI Expanded)
- III. **A novel nanotechnological strategy for obtaining fat-reduced cookies in bakery industry: revealing of sensory, physical properties, and fatty acid profile of cookies prepared with oil-based nanoemulsions**
Ekin M. M. , Kutlu N., Meral R., Ceylan Z., Cavidoğlu İ.
Food Bioscience, vol.43, pp.1-9, 2021 (Journal Indexed in SCI Expanded)
- IV. **A Novel Strategy for Au in Food Science: Nanoformulation in Dielectric, Sensory Properties, and Microbiological Quality of Fish Meat**
Çetinkaya T., Ceylan Z., Meral R., Kılıçer A., Altay F.
Food Bioscience, vol.41, pp.1-6, 2021 (Journal Indexed in SCI Expanded)
- V. **Application of cold plasma technology in the food industry and its combination with other emerging technologies**
Uçar Y., Ceylan Z., Durmuş M., Tomar O., Çetinkaya T.
Trends In Food Science & Technology, no.6, pp.1-18, 2021 (Journal Indexed in SCI)
- VI. **A Novel Coating Material: Ellagitannins-Loaded Maltodextrin and Lecithin-Based Nanomaterials**
Okumuş E., Bakkalbaşı E., Cavidoğlu İ., Meral R., Ceylan Z.
Food Bioscience, vol.42, pp.1-8, 2021 (Journal Indexed in SCI Expanded)
- VII. **Protective Effect of Grape Seed Oil-Loaded Nanofibers: Limitation of Microbial Growth and Lipid Oxidation in Kashar Cheese and Fish Meat Samples**
Ceylan Z., Kutlu N., Meral R., Ekin M. M. , Köse Y. E.
Food Bioscience, vol.42, pp.1-7, 2021 (Journal Indexed in SCI Expanded)
- VIII. **A new application with characterized oil-in-water-in-oil double emulsions: gelatin-xanthan gum complexes for the edible oil industry**
Çetinkaya T., Altay F., Ceylan Z.
LWT-FOOD SCIENCE AND TECHNOLOGY, no.12, pp.1-10, 2021 (Journal Indexed in SCI)
- IX. **Development of kafirin-based nanocapsules by electrospraying for encapsulation of fish oil**
Çetinkaya T., Mendes A., Jacobsen C., Ceylan Z., S. Chronakis I., R. Bean ., J. García-Moreno .
LWT-FOOD SCIENCE AND TECHNOLOGY, no.12, pp.1-7, 2021 (Journal Indexed in SCI)
- X. **Wheat germ oil nanoemulsion for oil stability of the cooked ?sh ?llets stored at 4 C**
Ceylan Z., Meral R., Köse Y. E. , Cavidoğlu İ.
Journal Of Food Science And Technology-Mysore, vol.1, no.1, pp.1-9, 2020 (Journal Indexed in SCI Expanded)
- XI. **Recent Advances in Marine-Based Nutraceuticals and Their Health Benefits**
Simat V., Elabed N., Kulawik P., Ceylan Z., Jamroz E., Yazgan H., Cagal M., Regenstein J., Özoğul F.
Marine Drugs, no.18, pp.1-40, 2020 (Journal Indexed in SCI)
- XII. **Critical Vitamin Assessment: Pyridoxal, Pyridoxamine, and Pyridoxine Levels for Three Species of Raw and Cooked Fish Samples**
Çatak J., Çaman R., Ceylan Z.

Journal Of Aquatic Food Product Technology, no.12, pp.1-9, 2020 (Journal Indexed in SCI)

- XIII. **Characterized nano-size curcumin and rosemary oil for the limitation microbial spoilage of rainbow trout fillets**
Ceylan Z., Meral R., Köse Ş., Şengör G. F. , Akınay Y., Durmuş M., Uçar Y.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.134, no.11, pp.1-10, 2020 (Journal Indexed in SCI)
- XIV. **Determination of Textural Deterioration in Fish Meat Processed with Electrospun Nanofibers**
Ceylan Z., Meral R., Alav A., Karakaş C. Y. , Yılmaz M. T.
Journal Of Texture Studies, vol.51, pp.917-924, 2020 (Journal Indexed in SCI)
- XV. **Wheat germ oil nanoemulsion for oil stability of the cooked fish fillets stored at 4 degrees C**
Ceylan Z., Meral R., Köse Y. E. , Cavidoğlu İ.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.57, no.5, pp.1798-1806, 2020 (Journal Indexed in SCI)
- XVI. **Wheat germ oil nanoemulsion for oil stability of the cooked fishfillets stored at 4 C**
Ceylan Z., Meral R., Köse Y. E. , Cavidoğlu İ.
Journal Of Food Science And Technology-Mysore, vol.57, no.5, pp.1798-1806, 2020 (Journal Indexed in SCI)
- XVII. **The function of nanoemulsion on preservation of rainbow trout fillet**
Durmuş M., Özoğul Y., Köşker A. R. , Uçar Y., Küley Boğa E., Ceylan Z., Özoğul F.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.57, pp.895-904, 2020 (Journal Indexed in SCI)
- XVIII. **Limitation of microbial spoilage of rainbow trout fillets using characterized thyme oil antibacterial nanoemulsions**
Meral R., Ceylan Z., Köse Ş.
Journal Of Food Safety, vol.39, pp.1-7, 2019 (Journal Indexed in SCI Expanded)
- XIX. **A novel perspective for Lactobacillus reuteri: Nanoencapsulation to obtain functional fish fillets**
Ceylan Z., USLU E., İspirli H., Meral R., GAVGALI M., YILMAZ M. T. , DERTLİ E.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.115, 2019 (Journal Indexed in SCI)
- XX. **A new cost-effective process for limitation of microbial growth in fish fleshs: Wrapping by aluminum foil coated with electrospun nanofibers**
Ceylan Z.
JOURNAL OF FOOD SAFETY, vol.39, no.5, 2019 (Journal Indexed in SCI)
- XXI. **Effect of electrospun nisin and curcumin loaded nanomats on the microbial quality, hardness and sensory characteristics of rainbow trout fillet**
Meral R., Alav A., Karakas C., Dertli E., Yılmaz M. T. , Ceylan Z.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.113, 2019 (Journal Indexed in SCI)
- XXII. **Limitation of microbial spoilage of rainbow trout fillets using characterized thyme oil antibacterial nanoemulsions**
Meral R., Ceylan Z., Köse Ş.
JOURNAL OF FOOD SAFETY, vol.39, 2019 (Journal Indexed in SCI)
- XXIII. **Color assessment by different techniques of gilthead seabream (Sparus aurata) during cold storage**
ŞENGÖR G. F. , BALABAN M. O. , TOPALOĞLU B., AYVAZ Z., Ceylan Z., Dogruyol H.
FOOD SCIENCE AND TECHNOLOGY, vol.39, no.3, pp.696-703, 2019 (Journal Indexed in SCI)
- XXIV. **A novel perspective for Lactobacillus reuteri: Nanoencapsulation to obtain functional fish fillets**
Ceylan Z., Uslu E., İspirli H., Meral R., Gavgalı M., Yılmaz M. T. , Dertli E.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.116, pp.23-31, 2019 (Journal Indexed in SCI)
- XXV. **A novel perspective for Lactobacillus reuteri: Nanoencapsulation to obtain functional fish fillets**
Ceylan Z., Uslu E., İspirli H., Meral R., Gavgalı M., YILMAZ M. T. , Dertli E.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.116, pp.23-31, 2019 (Journal Indexed in SCI)
- XXVI. **Use of characterized chitosan nanoparticles integrated in poly(vinyl alcohol) nanofibers as an alternative nanoscale material for fish balls**
Ceylan Z.
JOURNAL OF FOOD SAFETY, vol.38, no.6, 2018 (Journal Indexed in SCI)
- XXVII. **A new application on fatty acid stability of fish fillets: Coating with probiotic bacteria-loaded**

polymer-based characterized nanofibers

Ceylan Z., Meral R., Cavidođlu İ., Karakas C. Y. , YILMAZ M. T.

JOURNAL OF FOOD SAFETY, vol.38, no.6, 2018 (Journal Indexed in SCI)

- XXVIII. **Effect of electrospun thymol-loaded nanofiber coating on vitamin B profile of gilthead sea bream fillets (Sparus aurata)**
Ceylan Z., Yaman M., SAĐDIÇ O., Karabulut E., YILMAZ M. T.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.98, pp.162-169, 2018 (Journal Indexed in SCI)
- XXIX. **Determination of quality parameters of gilthead sea bream (Sparus aurata) fillets coated with electrospun nanofibers**
Ceylan Z., ŞENGÖR G. F. , BASAHEL A., YILMAZ M. T.
JOURNAL OF FOOD SAFETY, vol.38, no.6, 2018 (Journal Indexed in SCI)
- XXX. **Use of characterized chitosan nanoparticles integrated in poly(vinyl alcohol) nanofibers as an alternative nanoscale material for fish balls**
Ceylan Z.
Journal Of Food Safety, vol.38, pp.1-5, 2018 (Journal Indexed in SCI)
- XXXI. **A new application on fatty acid stability of fish fillets: Coating with probiotic bacteria-loaded polymer-based characterized nanofibers**
Ceylan Z., Meral R., Cavidođlu İ., Karakas C. Y. , Yılmaz M. T.
Journal Of Food Safety, vol.38, pp.1-9, 2018 (Journal Indexed in SCI)
- XXXII. **A novel strategy for probiotic bacteria: Ensuring microbial stability of fish fillets using characterized probiotic bacteria-loaded nanofibers**
Ceylan Z., Meral R., Karakas C. Y. , DERTLİ E., YILMAZ M. T.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.48, pp.212-218, 2018 (Journal Indexed in SCI)
- XXXIII. **Nanoencapsulation of liquid smoke/thymol combination in chitosan nanofibers to delay microbiological spoilage of sea bass (Dicentrarchus labrax) fillets**
Ceylan Z., ŞENGÖR G. F. , YILMAZ M. T.
JOURNAL OF FOOD ENGINEERING, vol.229, pp.43-49, 2018 (Journal Indexed in SCI)
- XXXIV. **Determination of shelf life of gilthead seabream (Sparus aurata) with time temperature indicators**
Sengor G. F. U. , Balaban M. O. , Ceylan Z., Dogruyol H.
Journal Of Food Processing And Preservation, vol.42, pp.1-10, 2018 (Journal Indexed in SCI Expanded)
- XXXV. **A novel approach to extend microbiological stability of sea bass (Dicentrarchus labrax) fillets coated with electrospun chitosan nanofibers**
Ceylan Z., ŞENGÖR G. F. , SAĐDIÇ O., YILMAZ M. T.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.79, pp.367-375, 2017 (Journal Indexed in SCI)
- XXXVI. **A Novel Approach to Limit Chemical Deterioration of Gilthead Sea Bream (Sparus aurata) Fillets: Coating with Electrospun Nanofibers as Characterized by Molecular, Thermal, and Microstructural Properties**
Ceylan Z., ŞENGÖR G. F. , YILMAZ M. T.
JOURNAL OF FOOD SCIENCE, vol.82, no.5, pp.1163-1170, 2017 (Journal Indexed in SCI)

Articles Published in Other Journals

- I. **Depolama Süresince Balık Eti Kalitesinde Meydana Gelen Deđişimlerin Hızlı ve Yenilikçi Metotlarla Belirlenmesi**
Çetinkaya T., Altay F., Ceylan Z.
Journal of the Institute of Science and Technology, vol.11, no.3, pp.2030-2040, 2021 (National Refreed University Journal)
- II. **Geleneksel ve Yenilikçi Paketleme Teknolojileri: Balık Eti Muhafazasında Potansiyel Kullanımı**
Kutlu N., Ekin M. M. , Ceylan Z., Meral R.
Sinop Üniversitesi Fen Bilimleri Dergisi, vol.6, no.1, pp.1-12, 2021 (National Refreed University Journal)

- III. **Covid-19 Pandemi Sürecinde Bireylerin Beslenme Alışkanlığında Meydana Gelen Değişimin Belirlenmesi Üzerine Bir Araştırma**
Kutlu N., Ekin M. M. , Alav A., Ceylan Z., Meral R.
IJoSPER, vol.8, no.1, pp.173-187, 2021 (Other Refereed National Journals)
- IV. **Relevance of SARS-CoV-2 in food safety and food hygiene: potential preventive measures, suggestions and nanotechnological approaches**
Ceylan Z., Meral R., Çetinkaya T.
VirusDisease, vol.32, no.5, pp.1-7, 2020 (Refereed Journals of Other Institutions)
- V. **Gutting process in horse mackerel: Relationship between quality, food safety, public health**
Şengör G. F. , Ceylan Z., Yardımcı R. E. , Özturan S.
Ege Journal of Fisheries and Aquatic Sciences, no.1, pp.85-91, 2020 (Journal Indexed in ESCI)
- VI. **Ambalajı Açıldıktan Sonra Buzdolabında Depolanan İki Farklı Tütsülenmiş Balık Ürününün Mikrobiyal Kalite Değişimlerinin Gözlenmesi**
Çetinkaya T., Ceylan Z.
EJOSAT, no.17, pp.982-988, 2019 (Refereed Journals of Other Institutions)
- VII. **Determination of polycyclic aromatic hydrocarbon (PAH) levels in meat tissue of shrimp, anchovy and whiting for sale in various regions in Istanbul Province İstanbul İlinin Çeşitli bölgelerinde satışı sunulan karides, hamsi ve mezgit'in et dokusundaki polisiklik aromatik hidrokarbon (PAH) Düzeylerinin tespit edilmesi**
Balcıoğlu E. B. , Ceylan Z.
Yuzuncu Yil University Journal of Agricultural Sciences, vol.29, pp.282-290, 2019 (Refereed Journals of Other Institutions)
- VIII. **Determination of Some Quality Changes of Sous Vide-Sea Bass Fillets (*Dicentrarchus labrax*, Linnaeus, 1758) Treated with Dried Basil, Fresh Garlic, and Dill Weed**
Ceylan Z., Şengör G.
ACTA AQUATICA TURCICA, vol.15, no.2, pp.126-134, 2019 (International Refereed University Journal)
- IX. **The Effect of Different Thawing Methods on Quality Parameters of Frozen Mussels and Shrimp Meats**
Ceylan Z., Ünal K.
Turkish Journal of Agriculture - Food Science and Technology, vol.7, no.6, pp.927-933, 2019 (International Refereed University Journal)
- X. **Determination of Textural and Color Parameters of Fish Fillets Stored at Refrigerated Conditions**
Ceylan Z., Meral R.
International Journal of Scientific and Technological Research, vol.4, pp.320-326, 2018 (International Refereed University Journal)
- XI. **Determination of the quality changes of whole cuttlefish (*Sepia officinalis*, L., 1758) stored at 2 degrees C**
Sengor G. F. U. , Ceylan Z., Dogruyol H.
Ege Journal of Fisheries and Aquatic Sciences, vol.35, pp.115-119, 2018 (International Refereed University Journal)
- XII. **Türk Mutfağında Su Ürünleri Kültürü ve Önemi**
Şengör G. F. , Ceylan Z.
Acta Aquatica Turcica, vol.4, pp.386-398, 2018 (National Refereed University Journal)
- XIII. **Determination of the some quality parameters of fish samples taken out of the refrigerator at different preservation period and cooked at different temperature Farklı günlerde soğuk muhafazadan çıkarılan ve farklı sıcaklıklarda pişirilen balıkların bazı kalite parametrelerinin incelenmesi**
Ceylan Z.
Yuzuncu Yil University Journal of Agricultural Sciences, vol.28, pp.317-324, 2018 (Refereed Journals of Other Institutions)
- XIV. **Determination of the quality changes of whole cuttlefish (*Sepia officinalis*, L., 1758) stored at 2 degrees C**

Sengor G. F. U. , Ceylan Z., Dogruyol H.

SU URUNLERI DERGISI, vol.35, no.2, pp.115-119, 2018 (Journal Indexed in ESCI)

XV. SOUS VİDE TEKNOLOJİSİ İLE MUAMELE EDİLEN BALIKLARIN KALİTE PARAMETRELERİNİN İNCELENMESİ

Ceylan Z., Şengör G. F.

TURKISH JOURNAL OF AQUATIC SCIENCES , no.1, pp.8-20, 2017 (National Refreed University Journal)

Books & Book Chapters

- I. **Nanosilver-based strategy to control zoonotic viral pathogens**
Kılınç Y., Özdemir B., Zorlu T., Gök B., Barış Kürtür O., Ceylan Z.
in: Silver Nanomaterials for Agri-Food Applications, Kamel Abd-Elsalam, Editor, Elsevier Science, Oxford/Amsterdam , Amsterdam, pp.540-575, 2021
- II. **An overview of food safety and COVID-19 infection: Nanotechnology and cold plasma applications, immune-boosting suggestions, hygienic precautions**
Ceylan Z., Ocak E., Uçar Y., Karakuş K., Çetinkaya T.
in: Environmental and Health Management of Novel Coronavirus Disease (COVID-19), Mohammad Hadi Dehghani,Rama Rao Karri,Sharmili Roy, Editor, Elsevier Science, Oxford/Amsterdam , Amsterdam, pp.78-110, 2021
- III. **Nano-technological approaches for plant and marine-based polysaccharides for nano-encapsulations and their applications in food industry**
Özoğul F., Elabed ., Ceylan Z., Ocak E., Özoğul Y.
in: Advances in Food and Nutrition Research, Fidel Toldro, Editor, Elsevier Science, Oxford/Amsterdam , Amsterdam, pp.1-50, 2021
- IV. **Et ve Et Ürünleri**
Ceylan Z., Yaman M., Çetinkaya T.
in: Sağlıklı Mutfak, Prof. Dr. Birol Saygı, Editor, Detay Yayınevi, Ankara, pp.338-366, 2021
- V. **Irradiation Technology**
Ceylan Z., Ozogul Y.
in: Innovative Technologies in Seafood Processing, Yesim Ozogul, Editor, Taylor & The Francis Press, Londra, pp.115-130, 2020
- VI. **Importance of electrospun chitosan-based nano-scale materials for seafood products safety**
Ceylan Z., Meral R., Özoğul F., Yılmaz M. T.
in: Handbook of Chitin and Chitosan, Sabu Thomas,Anitha Pius,Seerag Gopi, Editor, Elsevier Science, Oxford/Amsterdam , Amsterdam, pp.1-30, 2020
- VII. **TARAMALI ELEKTRON MİKROSKOBUNUN NANOMATERYALLERLE İLİŞKİSİ VE NANOTEKNOLOJİK UYGULAMALAR İÇİN ÖNEMİ**
Ceylan Z., Çetinkaya T.
in: Mühendislik Alanında Akademik Çalışmalar - II, Reyhan İrkin, Editor, Gece Kitaplığı, Ankara, pp.351-364, 2020
- VIII. **BALIKETİ KALİTESİNİN TANIMLANMASINDA KULLANILABİLECEK ALTERNATİF YAKLAŞIMLAR**
Ceylan Z., Çetinkaya T.
in: Ziraat, Orman ve Su Ürünleri Alanında Akademik Çalışmalar - II, Ali Bolat, Editor, Gece Kitaplığı, Ankara, pp.75-91, 2020

Refereed Congress / Symposium Publications in Proceedings

- I. **THE EFFECT OF EDIBLE HYDROGEL FILMS PREPARED BY POMEGRANATE SEED OIL-LOADED NANOEMULSION ON MICROBIAL SPOILAGE OF FISH FILLETS**
Ekin M. M. , ALAV A., Meral R., Ceylan Z.

3rd INTERNATIONAL CONFERENCE ON AGRICULTURE, ANIMAL HUSBANDRY AND RURAL DEVELOPMENT, Van, Turkey, 20 December 2019 - 22 January 2020, pp.6-8

II. Nanoemulsions

Toprak F. B. , Meral R., Ceylan Z.

3rd INTERNATIONAL CONFERENCE ON AGRICULTURE, ANIMAL HUSBANDRY AND RURAL DEVELOPMENT, Van, Turkey, 20 - 22 December 2019, pp.5

III. Use of nanoencapsulated lactic acid bacteria in food products

Ceylan Z., Uslu E., Dertli E.

ICADED, Bayburt, Turkey, 19 - 21 October 2019, pp.286-287

IV. Determination of microbiological stability of fish immersed into rosemary oil-based nanoemulsions

Ceylan Z., Meral R.

International Eurasian Conference on Science Engineering and Technology, Ankara, Turkey, 22 - 23 November 2018, pp.7

V. Bacterial Isolation, Identification and Quantification in Fish Fillets Treated with Nanosized Materials by Microbial and Molecular Methods

Önalın Ş., Ceylan Z., Meral R.

2nd International Symposium on Multidisciplinary Studies and Innovative Technologies, Ankara, Turkey, 19 - 21 October 2018, vol.1, no.1, pp.5

VI. Effect of Cooking Process on the Fish Fillets Having Different Initial Quality

Meral R., Ceylan Z.

IX International Scientific Agriculture Symposium, Jahorina, Bosnia And Herzegovina, 4 - 07 October 2018, pp.715

VII. 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

VIII. Effect of coating with thymol-loaded chitosan-based electrospun nanofibers on fatty acid composition of gilthead sea bream fillets (*Sparus aurata*)

Ceylan Z., Sengor G. F. , Meral R., Yilmaz M. T.

European Biotechnology Congress, Athens, Greece, 26 - 28 April 2018, vol.280

IX. Nanoencapsulation: A key technology for food safety of aquatic food products

Ceylan Z., Kalkan S.

International Agricultural Science Congress, Van, Turkey, 9 - 12 May 2018, pp.176

X. Potential Usage of Marine-Based Bacteria For Seafood Preservation

Kalkan S., YILMAZ M. T. , Meral R., Ceylan Z.

International Agricultural Science Congress, Van, Turkey, 9 - 12 May 2018, pp.196

XI. An Alternative Strategy to Limit Chemical Deterioration of Fish Fillets Using Nanoencapsulated *Lactobacillus rhamnosus*

Ceylan Z., Alak G., Dertli E., Meral R., Karakaş C. Y. , YILMAZ M. T.

International Agricultural Science Congress, Van, Turkey, 9 - 12 May 2018, pp.218

XII. Impact of Inland and Sea Water Quality on Aquatic Food Products Safety

Ceylan Z., Atıcı A. A. , Şen F.

International Congress On Engineering And Life Science (ICELIS), Kastamonu, Turkey, 26 - 29 April 2018, vol.000, no.0

XIII. Encapsulation Technologies in Food Industry

Alav A., Meral R., Ceylan Z.

International Agricultural Science Congress, Van, Turkey, 09 May 2017 - 12 May 2018, pp.355

Supported Projects

Meral R., ÖNER B., Ceylan Z., Project Supported by Higher Education Institutions, Polivinil Alkol Tabanlı ve Nisin Yüklü Nanoliflerle Kaplanıp Paketlenen Gökkuşığı Alabalığı (*Onorhynchus mykiss*) Filetolarının Raf Ömrünün Belirlenmesi, 2018 - 2021

Ceylan Z., Project Supported by Higher Education Institutions, Gıdalarda Nanomateryal Kullanımı ile İlgili Deneme Deseni Kurulması, 2019 - 2020

Ceylan Z., Meral R., ŞENGÖR G. F. , Project Supported by Higher Education Institutions, Biberiye ve Kurkumin Yüklü Nanoemülsiyonların Alabalık Filetolarının Raf Ömrü Üzerine Etkisi, 2019 - 2019

Meral R., ALAV A., Ceylan Z., Project Supported by Higher Education Institutions, Biyoaktif Madde ve Bakteriyosin Yüklü Nanoliflerin Gökkuşığı Alabalığının *Onorhynchus mykiss* Bazı Kalite Parametreleri Üzerine Etkisi, 2018 - 2019

Meral R., Köse Ş., Ceylan Z., Project Supported by Higher Education Institutions, Kekik Esansiyel Yağıyla Oluşturulan Nanoemülsiyonların Karakterizasyonu ve Antimikrobiyal Etkisi, 2018 - 2018