

Assoc. Prof. Zafer Ceylan

Personal Information

Office Phone: [+90 444 5 065](tel:+904445065) Extension: 0

Email: zaferceylan@yyu.edu.tr

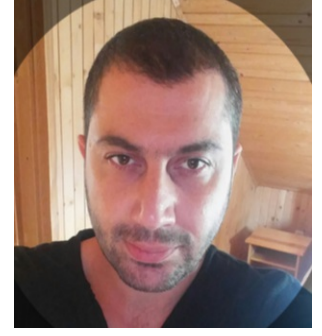
Web: <https://avesis.yyu.edu.tr/zaferceylan>

Address: Turizm Fakültesi YYU

International Researcher IDs

ORCID: 0000-0002-6527-4382

Yoksis Researcher ID: 157462



Education Information

2014 - 2017	Doctorate, Istanbul University, Fen Bilimleri Enst., İşleme Teknolojisi, Turkey
2011 - 2014	Postgraduate, Istanbul University, Institute Of Graduate Studies In Sciences, Su Ürünleri Bölümü, Turkey
2002 - 2006	Undergraduate, Akdeniz University, Faculty Of Aquaculture, Department Of Fisheries Fishing And Processing Technology, Turkey

Foreign Languages

English, C1 Advanced

Dissertations

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

Nutrition and Dietetics, Tourism and Hotel Management, Environmental Sciences, Biotechnology, Production Planning and Control, Nanomaterials, Food Technology, Microbiology, Molecular Biology and Genetics, nanocomposites

Academic Titles / Tasks

2020 - Continues	Associate Professor, Van Yüzüncü Yıl University, Turizm Fakültesi, Gastronomi ve Mutfak Sanatları Bölümü
2011 - 2017	Research Assistant PhD, Istanbul University
2016 - 2016	Research Assistant PhD, Universidade de Minho, Biological Engineering
2016 - 2016	Research Assistant PhD, Nanotechnology
2009 - 2010	Lecturer, Van Yüzüncü Yıl University, Gevaş Meslek Yüksekokulu, Organik Tarım

Academic and Administrative Experience

2021 - 2022	Head of Department, Van Yüzüncü Yıl University, Turizm Fakültesi, Gastronomi ve Mutfak Sanatları Bölümü
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Courses

2021 - 2022	Beslenme İlkeleri, Undergraduate
2021 - 2022	Besin Bilimi ve Teknolojisi, Postgraduate
2021 - 2022	Mesleki Etik, Undergraduate
2017 - 2018	İşleme Teknolojisinde Nanoteknoloji Uygulamaları, Doctorate
2018 - 2019	İşleme Teknolojisinde Kalite Kontrol, Doctorate
2018 - 2019	HACCP, Postgraduate

Advising Theses

2022	Ocak E., Ceylan Z., Postgraduate, E.BOYNO(Student), YOĞURT ÜRETİMİNDE PEYNİRALTI SUYU TOZU İÇEREN ZEİN NANOLİFİNİN YOĞURDUN KALİTE ÖZELLİKLERİNE ETKİSİ
2022	Ocak E., Ceylan Z., Doctorate, A.Demirci(Student), Geleneksel Yoğurt Starter Kültürlerinin Elektroeğirme Yöntemiyle Nanoenkapsülasyonu ve Yoğurt Üretimi Üzerine Etkilerinin Araştırılması
2022	Altay F., Ceylan Z., Doctorate, T.Çetinkaya(Student), Zein Or Gelatin Nanofibers Loaded With Au Nanospheres, Sno 2 Or Black Elderberry Extract Used As Active And Smart Packaging Layers For Various Fish Fillets
2022	Ceylan Z., Postgraduate, M.SAR(Student), +4 °c de muhafaza edilen ve tiamin (vitamin B1) yüklü nanoliflerle kaplanan kırmızı et ve somon etlerinin tiamin düzeylerinin ve biyoerişilebilirliğinin tespit edilmesi
2022	Ceylan Z., Meral R., Postgraduate, M.MUSTAFA(Student), Çeşitli yağlarla üretilen nanomateryallerin karakterizasyonu ve diyet bisküvi üretiminde kullanımı
2021	Ceylan Z., Postgraduate, M.GÜVEN(Student), Nanoliflerle kaplanan karides ve tavuk etlerinin riboflavin düzeylerinin ve biyoerişilebilirliğinin tespit edilmesi
2021	Meral R., Ceylan Z., Postgraduate, B.ÖNER(Student), Polivinil alkol tabanlı ve nisin yüklü nanoliflerle kaplanıp, paketlenen gökkuşağı alabalığı (Onorhynchus mykiss) filetolarının raf ömrünün belirlenmesi
2019	Meral R., Ceylan Z., Postgraduate, A.ALAV(Student), Biyoaktif madde ve bakteriyosin yüklü nanoliflerin gökkuşağı alabalığının (Oncorhynchus mykiss) bazı kalite parametreleri üzerine etkisi

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Combined Effects of Zein Nanofiber Coating Containing Laurel (Laurus nobilis) and Air Fryer Cooking on Quality Properties of Fish Fillets during Cold Storage**
Ceylan Z., Meral R., Alav A., Torusdağ G. B., Bildik F., Altay F.
ACS Omega, vol.9, no.8, pp.8940-8946, 2024 (SCI-Expanded)
- II. **A novel material for the microbiological, oxidative, and color stability of salmon and chicken meat samples: Nanofibers obtained from sesame oil**
Ceylan Z., Atıcı C., Unal K., Meral R., Kutlu N., Babaoğlu A. S., Dilek N. M.
Food Research International, vol.170, 2023 (SCI-Expanded)
- III. **Formulation with sage tea-loaded fish oil-based microcapsules to delay oxidation**
DURMUŞ M., UÇAR Y., KÖŞKER A. R., ÖZOĞUL Y., ÖZYURT G., Ceylan Z.
Journal of Food Science and Technology, vol.60, no.2, pp.474-483, 2023 (SCI-Expanded)
- IV. **Electrospun eugenol-loaded gelatin nanofibers as bioactive packaging materials to preserve quality characteristics of beef**
Yılmaz M. T., Hassanein W. S., Alkabaa A. S., Ceylan Z.
FOOD PACKAGING AND SHELF LIFE, vol.34, pp.1-10, 2022 (SCI-Expanded)
- V. **A Novel Gastronomy Application Technique for Ready-to-Eat Salmon Meat Samples: Curcumin and**

Black Seed Oil Nanofibers with Sous Vide Cooking

Ceylan Z., Ünal K., Kutlu N., Meral R., Balcı B. A., Doğu Baykut E.

Journal Of Food Processing And Preservation, no.6, pp.1-10, 2022 (SCI-Expanded)

- VI. **A novel gastronomy application technique for ready-to-eat salmon meat samples: Curcumin and black seed oil nanofibers with sous vide cooking**
Ceylan Z., Unal K., Kutlu N., Meral R., BALCI B. A., DOĞU BAYKUT E.
Journal of Food Processing and Preservation, vol.46, no.6, 2022 (SCI-Expanded)
- VII. **A Nanofiber Application for Thiamine Stability and Enhancement of Bioaccessibility of Raw, Cooked Salmon and Red Meat Samples Stored at 4°C**
Yaman M., Şar M., Ceylan Z.
FOOD CHEMISTRY, no.7, pp.1-9, 2022 (SCI-Expanded)
- VIII. **Fabrication and characterization of zein nanofibers integrated with gold nanospheres**
Cetinkaya T., Wijaya W., Altay F., Ceylan Z.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.155, 2022 (SCI-Expanded)
- IX. **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 (SCI-Expanded)
- X. **A new application for the valorization of pomegranate seed oil: nanoencapsulation of pomegranate seed oil into electrospun nanomats for food preservation**
Kutlu N., Meral R., Ekin M. M., Erim Köse Y., Ceylan Z.
International Journal Of Food Science And Technology, vol.57, no.3, pp.1-7, 2021 (SCI-Expanded)
- XI. **Determination of some quality indices of rainbow trout fillets treated with nisin-loaded polyvinylalcohol-based nanofiber and packed with polyethylene package**
Oner B., Meral R., Ceylan Z.
LWT, vol.149, 2021 (SCI-Expanded)
- XII. **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., Erim Köse Y.
FOOD BIOSCIENCE, vol.42, 2021 (SCI-Expanded)
- XIII. **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.42, 2021 (SCI-Expanded)
- XIV. **A novel coating material: Ellagitannins-loaded maltodextrin and lecithin-based nanomaterials**
Okumuş E., Bakkalbaş E., Javidipour İ., Meral R., Ceylan Z.
FOOD BIOSCIENCE, vol.42, 2021 (SCI-Expanded)
- XV. **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 (SCI-Expanded)
- XVI. **A novel strategy for Au in food science: Nanoformulation in dielectric, sensory properties, and microbiological quality of fish meat**
Cetinkaya T., Ceylan Z., Meral R., Kılıçer A., Altay F.
FOOD BIOSCIENCE, vol.41, 2021 (SCI-Expanded)
- XVII. **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 (SCI-Expanded)
- XVIII. **Development of kafirin-based nanocapsules by electrospinning 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 (SCI-Expanded)

- XIX. **Characterized nano-size curcumin and rosemary oil for the limitation microbial spoilage of rainbow trout fillets**
Ceylan Z., Meral R., Köse Ş., Sengor G., Akınay Y., DURMUŞ M., UÇAR Y.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.134, 2020 (SCI-Expanded)
- XX. **Determination of textural deterioration in fish meat processed with electrospun nanofibers**
Ceylan Z., Meral R., Alav A., Karakas C. Y., Yilmaz M. T.
JOURNAL OF TEXTURE STUDIES, vol.51, no.6, pp.917-924, 2020 (SCI-Expanded)
- XXI. **Recent Advances in Marine-Based Nutraceuticals and Their Health Benefits**
Simat V., Elabed N., Kulawik P., Ceylan Z., Jamroz E., Yazgan H., Cagalg M., Regenstein J., Özoğul F.
Marine Drugs, no.18, pp.1-40, 2020 (SCI-Expanded)
- XXII. **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 (SCI-Expanded)
- XXIII. **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 (SCI-Expanded)
- XXIV. **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 (SCI-Expanded)
- XXV. **A novel perspective for Lactobacillus reuteri: Nanoencapsulation to obtain functional fish fillets**
Ceylan Z., USLU E., Ispirli H., Meral R., GAVGALI M., YILMAZ M. T., DERTLİ E.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.115, 2019 (SCI-Expanded)
- XXVI. **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 (SCI-Expanded)
- XXVII. **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., Yilmaz M. T., Ceylan Z.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.113, 2019 (SCI-Expanded)
- XXVIII. **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, no.4, 2019 (SCI-Expanded)
- XXIX. **Effect of electrospun nisin and curcumin loaded nanomats on the microbial quality, hardness and sensory characteristics of rainbow trout fillet.**
Meral R., Alav A., Karakaş C. Y., Dertli E., Yilmaz M. T., Ceylan Z.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.113, pp.1-11, 2019 (SCI-Expanded)
- XXX. **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., Dogruiyol H.
FOOD SCIENCE AND TECHNOLOGY, vol.39, no.3, pp.696-703, 2019 (SCI-Expanded)
- XXXI. **A new application on fatty acid stability of fish fillets: Coating with probiotic bacteria-loaded polymer-based characterized nanofibers**
Ceylan Z., Meral R., Cavidoğlu İ., Karakas C. Y., YILMAZ M. T.
JOURNAL OF FOOD SAFETY, vol.38, no.6, 2018 (SCI-Expanded)
- XXXII. **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 (SCI-Expanded)

- XXXIII. **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 (SCI-Expanded)
- XXXIV. **Effect of electrospun thymol-loaded nanofiber coating on vitamin B profile of gilthead sea bream fillets (*Sparus aurata*)**
Ceylan Z., Yaman M., SAĞDIÇ O., Karabulut E., YILMAZ M. T.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.98, pp.162-169, 2018 (SCI-Expanded)
- XXXV. **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 (SCI-Expanded)
- XXXVI. **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 (SCI-Expanded)
- XXXVII. **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 (SCI-Expanded)
- XXXVIII. **A novel approach to extend microbiological stability of sea bass (*Dicentrarchus labrax*) fillets coated with electrospun chitosan nanofibers**
Ceylan Z., ŞENGÖR G. F., SAĞDIÇ O., YILMAZ M. T.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.79, pp.367-375, 2017 (SCI-Expanded)
- XXXIX. **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 (SCI-Expanded)

Articles Published in Other Journals

- I. **Bulut mutfakların kurulum adımları, çalışma şekli ve modelleri**
Saygı B., Ceylan Z.
Journal of Tourism and Gastronomy Studies, no.3, pp.1-10, 2022 (Peer-Reviewed Journal)
- II. **Snack Barlar ve Tüketim Eğilimleri**
Saygı B., Mankan E., Ceylan Z., Çelik Ş., Uçkan Çakır M.
Türk Turizm Araştırmaları Dergisi, vol.1, no.3, pp.1-21, 2022 (Peer-Reviewed Journal)
- III. **Effect of Baking and Grilling on B Vitamins of Selected Fishes and Chicken Parts**
Çatak J., Çaman R., Yaman M., Ceylan Z.
JOURNAL OF CULINARY SCIENCE & TECHNOLOGY, vol.22, pp.1-16, 2022 (ESCI)
- IV. **Production of Rosmarinic Acid Nanoparticles, and Investigation of Anti-Oxidation Effects on Salmon Fish Meat**
Ceylan Z., Ünal K., Kılınç Y., Erarslan A., Özdemir B.
Journal of the Turkish Chemical Society Section A: Chemistry, vol.9, no.2, pp.311-320, 2022 (Scopus)
- V. **Within the Scope of the Sustainability of Local Culinary Culture Van Gastronomy Route Proposal**
Ocak E., Ceylan Z., Okat Ç., Koç P., Torusdağ G. B., Uçkan Çakır M.
Journal of Tourism and Gastronomy Studies, vol.9, no.4, pp.2655-2669, 2021 (Peer-Reviewed Journal)
- VI. **The visual characteristics and quality of cultured gilthead seabream (*Sparus aurata*) in earthen ponds and net cages in Turkey**
Şengör G. F., Ceylan Z., Gürün S., Kalkan S., Hulyar O.

Ege Journal of Fisheries and Aquatic Sciences, vol.38, no.3, pp.365-373, 2021 (Peer-Reviewed Journal)

- VII. **Depolama Süresince Balıketi Kalitesinde Meydana Gelen Değişimlerin 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 (Peer-Reviewed Journal)

- VIII. **Definition of textural deterioration in squid samples: Three different tools supported by microbial, visual and physico-chemical analysis**

Ceylan Z., Cetinkaya T.

SU URUNLERI DERGISI, vol.38, no.3, pp.263-268, 2021 (ESCI)

- IX. **Geleneksel ve Yenilikçi Paketleme Teknolojileri: Balıketi 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 (Peer-Reviewed Journal)

- X. **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 (Peer-Reviewed Journal)

- XI. **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 (Scopus)

- XII. **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 (ESCI)

- XIII. **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 (Peer-Reviewed Journal)

- XIV. **Determination of polycyclic aromatic hydrocarbon (PAH) levels in meat tissue of shrimp, anchovy and whiting for sale in various regions in Istanbul Province İstanbul İlının Çeşitli bölgelerinde satışa 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 (Scopus)

- XV. **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 (Peer-Reviewed Journal)

- XVI. **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 (Peer-Reviewed Journal)

- XVII. **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 (Peer-Reviewed Journal)

- XVIII. **Türk Mutfağında Su Ürünleri Kültürü ve Önemi**

Şengör G. F., Ceylan Z.

Acta Aquatica Turcica, vol.4, pp.386-398, 2018 (Peer-Reviewed Journal)

- XIX. **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 (Scopus)

XX. **Sous vide teknolojisi ile muamele edilen balıkların kalite parametrelerinin incelenmesi**

Ceylan Z., Şengör G. F.

TURKISH JOURNAL OF AQUATIC SCIENCES , no.1, pp.8-20, 2017 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **Bioencapsulatin for Food Additives**
Uçar Y., Ceylan Z., Durmuş M., Korkmaz K.
in: Smart Nanomaterials for Bioencapsulation, Guillermo R Castro,Ashok Kumar Nadda,Tuan Nguyen,Swati Sharma,Ram Gupta, Editor, Elsevier Science, Oxford/Amsterdam , Amsterdam, pp.1-20, 2022
- II. **The Potential Use of Agro-İndustrial By-Products As Sources of Bioactive Compounds: A Nanotechnological Approach**
Meral R., Erim Köse Y., Ceylan Z., Cavidoğlu İ.
in: Studies in Natural Products Chemistry, Atta-ur-Rahman, Editor, Elsevier Science, Oxford/Amsterdam , Amsterdam, pp.435-466, 2022
- III. **Antimicrobial nanocoating for food industry**
Meral R., Ceylan Z., Kutlu N., Kılıçer A., Çağlar A., Tomar O.
in: Handbook of Microbial Nanotechnology, Chaudhery Hussain, Editor, Academic Press , London, pp.255-284, 2022
- IV. **Sağlıklı ve Sürdürülebilir Gastronomi**
Ceylan Z., Torusdağ G. B.
in: Sürdürülebilir Mutfak, Prof. Dr. Y. Birol SAYGI,Prof. Dr. Şebnem TAVMAN, Editor, Detay Yayıncılık, Ankara, pp.139-172, 2022
- V. **Deniden Gastronomiye**
Ceylan Z. (Editor), Doğu Baykut E. (Editor)
Detay, Ankara, 2021
- VI. **Balık Yağı Üzerine**
Uçar Y., Durmuş M., Ceylan Z.
in: Denizden Gastronomiye, Zafer Ceylan,Esra Doğu Baykut, Editor, Detay, Ankara, pp.191-203, 2021
- VII. **Van Balığı ve Gastonomiye Etkisi**
Ocak E., Ceylan Z.
in: Denizden Gastronomiye, Doç. Dr. Zafer Ceylan,Dr. Öğr. Üyesi Esra DOĞU BAYKUT, Editor, Detay, Ankara, pp.73-86, 2021
- VIII. **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
- IX. **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
- X. **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

- XI. **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
- XII. **Irradiation Technology**
Ceylan Z., Ozogul Y.
in: Innovative Technologies in Seafood Processing, Yesim Ozogul, Editor, Taylor & The Francis Press, Londra, pp.115-130, 2020
- XIII. **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
- XIV. **TARAMALI ELEKTRON MİKROSKOBUNUN NANOMATERYALLERLE İLİŞKİSİ VE NANOTEKNOLOJİK UYGULAMALAR İÇİN ÖNEMİ**
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- XV. **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

Refereed Congress / Symposium Publications in Proceedings

- I. **SOME QUALITY PARAMETERS OF ENRICHED BREAD**
Meral R., Ceylan Z.
3. INTERNATIONAL CAPPADOCIA SCIENTIFIC RESEARCH CONGRESS, Nevşehir, Turkey, 11 - 12 December 2022, pp.1668-1674
- II. **Molecular Characterization of Pumice within Zein Nanofibers**
KILIÇER A., CEYLAN Z.
ICSAR 2022, Konya, Turkey, 13 December 2022, pp.1209-1211
- III. **A Sample Observation For Gastronomic Applications: Interaction Of Lemon Or Apple Vinegar Added Olive Oil With Sea Bass Fillet And Beefsteak**
Ceylan Z., Tomar O., Çağlar A., Çetinkaya T.
Balkan Agricultural Congress, Edirne, Turkey, 31 August - 03 September 2021, pp.1-5
- IV. **A Sensory Observation At A House For Different Fish Species Stored At Room Temperature.**
Ceylan Z., Tomar O., Çağlar A., Çetinkaya T.
International Conference On Raw Material To Processed Foods, Adana, Turkey, 3 - 04 June 2021, pp.1-5
- V. **Elektrodöndürme Yöntemiyle Üretilen Riboflavin Yüklü Nanoliflerin Tavuk Eti Ve Karideste Kaplama Materyali Olarak Kullanılması ve Biyoerişilebilirliğe Etkisinin İncelenmesi**
Güven M., Ceylan Z.
İstanbul Sabahattin Zaim Üniversitesi, Fen Ve Mühendislik Bilimleri Lisansüstü Öğrenci Kongresi, İstanbul, Turkey, 10 June 2020 - 12 June 2021, pp.1-2
- VI. **Elektrodöndürme Yöntemi İle Üretilen Tiamin(B1) Yüklü Nanoliflerle Somon Ve Kırmızı Etin Kaplanması ve Biyoerişilebilirliğinin Arttırılması**
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İstanbul Sabahattin Zaim Üniversitesi Fen Ve Mühendislik Bilimleri Lisansüstü Öğrenci Kongresi Özet Bildiri Kitapçığı, İstanbul, Turkey, 10 - 12 June 2021, pp.33-34
- VII. **A Sensory Observation For Cold Stored Beef Steak And Norway Salmon**
Ceylan Z., Tomar O., Çağlar A., Çetinkaya T.
International Conference On Raw Material To Processed Foods, Adana, Turkey, 3 - 04 June 2021, pp.1-5
- VIII. **A RESEARCH ON DETERMINING THE CHANGE IN THE NUTRITIONAL HABIT OF INDIVIDUALS DURING**

THE COVID-19 PANDEMIA PERIOD

Kutlu N., Ekin M. M., Alav A., Ceylan Z., Meral R.

International Symposium on Global Pandemics and Multidisciplinary Covid-19 Studies, Ankara, Turkey, 20 - 21 March 2021, pp.1-4

- IX. **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
- X. **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
- XI. **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
- XII. **İstavrit balığında (Trachurus trachurus) ayıklama işleminin kalite ve halk sağlığı açısından önemi**
Şengör G. F., Ceylan Z., Yardımcı R. E., Öturan S.
20. Ulusal susem, Mersin, Turkey, 24 - 26 September 2019, pp.34
- XIII. **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
- XIV. **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
- XV. **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
- XVI. **Role Of Chitosan-Based Nanoparticle On Some Quality Indices of Minced Fish**
Ceylan Z.
IX International Scientific Agricultural Symposium Agrosym 2018,, Sarajevo, Bosnia And Herzegovina, 4 - 07 October 2018, pp.1-2
- XVII. **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
- XVIII. **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
- XIX. **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
- XX. **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
- XXI. **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

- XXII. **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, pp.811
- XXIII. **Importance of Nanoparticles And Nanofibers On Fish Quality**
Ceylan Z., Şengör G. F., Tahsin Yılma M.
2nd Innovations In Food Packaging, Shelf Life and Food Safety Conference, Munich, Germany, 3 - 06 October 2017, pp.10-11
- XXIV. **Determination of Proximate Composition and Sensory Parameters of Sous Vide-Meagre (*Argyrosomus regius*)**
Şengör G. F., Ceylan Z., Şeneroğlu N.
2nd Innovations in Food Packaging, Shelf Life and Food Safety Conference, Munich, Germany, 3 - 06 October 2017, pp.1-2
- XXV. **Nano Yapılar ve Balık Kalitesi Üzerindeki Potansiyel Kullanımı**
Şengör G. F., Ceylan Z.
19. Ulusal susem, Sinop, Turkey, 12 - 15 September 2017, pp.22
- XXVI. **The Effect Of Thymol-loaded Chitosan Nanofibers On Proximate Composition Of Gilthead Sea Bream Fillets**
Ceylan Z., Şengör G. F., Tahsin Yılma M.
Nano-2017, Chernihiv, Ukraine, 5 - 07 July 2017, pp.4-5
- XXVII. **Development Of Gliadin Based Electrospun Nanofiber Carriers For Colloidal Delivery Of Curcumin: Characterization Of Morphological, Fluorescence, Molecular, Thermal, Crystallographic And Bioactive Properties**
Akman P. K., Bozkurt F., Ceylan Z., Tahsin Yılmaz M.
Nano-2017, Chernihiv, Ukraine, 5 - 07 July 2017, pp.7-8
- XXVIII. **Nanotechnological Applications On Seafood Quality**
Ceylan Z.
Nano-2017, Chernihiv, Ukraine, 5 - 07 July 2017, pp.1-2
- XXIX. **Amino Acid Composition Of Gilthead Sea Bream Fillets (*Sparus Aurata*) Coated With Thymol-Loaded Chitosan Nanofibers During Cold Storage**
Ceylan Z., Şengör G. F., Yılmaz M. T.
European Biotechnology Congress, Dubrovnik, Croatia, 25 - 27 May 2017, pp.1-2
- XXX. **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
- XXXI. **A Novel Approach to Delay Microbiological Spoilage Of Sea Bass *Dicentrarchus Labrax* Fillets Coated With Biopolymer Based Bioactive Materials Loaded Nanofibers**
Ceylan Z., Şengör G. F., Tahsin Yılma M.
2nd Food Structure Design, Antalya, Turkey, 26 - 28 September 2016, pp.12-13
- XXXII. **Microbiological Stability Of Sea Bass *Dicentrarchus Labrax* Fillets Coated With Chitosan Based Liquid Smoke Loaded Electrospun Nanofibers**
Ceylan Z., Tahsin Yılma M., Şengör G. F.
European Biotechnology Congress,, Riga, Latvia, 5 - 07 May 2016, pp.1-2
- XXXIII. **Farklı Baharatlarla İşleme Alınan ve Sous Vide Tekniği ile Pişirilen Somon Balığı'nın (*Salmo salar*) Raf Ömrünün Belirlenmesi**
Şengör G. F., Ceylan Z., Alkan T.
18. Ulusal susem, İzmir, Turkey, 1 - 04 September 2015, pp.385
- XXXIV. **Türk Mutfağı nda Su Ürünlerinin Yeri ve Önemi**

- Şengör G. F., Ceylan Z.
II. Rezervuar Yönetimi Sempozyumu, Isparta, Turkey, 20 - 22 May 2015, pp.30
- XXXV. **Usage of Organic and Natural Food Additives in Seafood**
Ceylan Z., Şengör G. F.
FABA 2014 International Symposium, Trabzon, Turkey, 25 - 27 September 2014, pp.511
- XXXVI. **Usage of Nisin on Seafood**
Ceylan Z., Mol Tokay S.
FIFS, Girne, Cyprus (Kktc), 25 - 27 September 2014, pp.511
- XXXVII. **The Comparison Of Consumer Preferences And Nutritive Value Of Sea Bream Sparus Aurata From Two Different Culture Conditions.**
Şengör G. F., Ceylan Z.
IAFP European Symposium On Food Safety, Budapest, Hungary, 7 - 09 May 2014, pp.13-14
- XXXVIII. **Mürekkkep Balığı'nın (Sepia officinalis,L.)Besin Bileşimi ve Randımanının Belirlenmesi**
Şengör G. F., Ceylan Z., Doğruyol Bayar H., Gönülal O.
17. Ulusal susem, İstanbul, Turkey, 1 - 04 September 2013, pp.360
- XXXIX. **Mürekkkep Balığı'nın Sepia Officinalis L Duyusal Kimyasal Ve Mikrobiyal Kalitesinin Belirlenmesi**
Şengör G. F., Ceylan Z., Doğruyol Bayar H.
Faba 2013 , Erzurum, Turkey, 30 May - 02 June 2013, pp.370-371
- XL. **Akvakültür Balıklarında Duyusal ve Mikrobiyal Kalite Değerlendirmesi**
Şengör G. F., Ceylan Z., Doğruyol Bayar H.
3. Gıda Güvenliği Kongresi, İstanbul, Turkey, 3 - 04 May 2012, pp.96
- XLI. **The Role and Importance of Food Touch Antimicrobial Paper And Time Temperature Indicators (TTIs) On The Cold Storage Of Seafood**
Şengör G. F., Doğruyol Bayar H., Ceylan Z.
Tübitak-Mam 4.Th. International Congress, İstanbul, Turkey, 12 - 14 October 2011, pp.224
- XLII. **Işınlama Teknolojisi**
Mol Tokay S., Ceylan Z.
17.Ulusal susem, Antalya, Turkey, 1 - 04 October 2011, pp.236

Supported Projects

2022 - 2024	Fabrication of nanofiber mats with furin as food contact materials for breaking spike protein, Other International Funding Programs
2022 - 2024	Van Balığı ve Norduz Koyunu Kaburgasından Farklı Pişirme Teknikleri ile Elde Edilen Ürünlerin Duyusal Algıya Etkisi, Project Supported by Higher Education Institutions
2022 - 2023	Gastronomide Sous Vide Pişirme Tekniği: Et Türlerinin Marinasyonlarla Etkileşimi, Project Supported by Higher Education Institutions
2020 - 2022	Çeşitli Yağlarla Üretilen Nanomateryallerin Karakterizasyonu ve Diyet Bisküvi Üretiminde Kullanımı, Project Supported by Higher Education Institutions
2018 - 2021	Polivinil Alkol Tabanlı ve Nisin Yüklü Nanofiliflerle Kaplanıp Paketlenen Gökkuşluğu Alabalığı (Onorhynchus mykiss) Filetolarının Raf Ömrünün Belirlenmesi, Project Supported by Higher Education Institutions
2019 - 2020	Gıdalarda Nanomateryal Kullanımı ile İlgili Deneme Deseni Kurulması, Project Supported by Higher Education Institutions
2019 - 2019	Biberiye ve Kurkumin Yüklü Nanoemülsiyonların Alabalık Filetolarının Raf Ömrü Üzerine Etkisi, Project Supported by Higher Education Institutions
2018 - 2019	Biyoaktif Madde ve Bakteriyosin Yüklü Nanofiliflerin Gökkuşluğu Alabalığının Onorhynchus mykiss Bazı Kalite Parametreleri Üzerine Etkisi, Project Supported by Higher Education Institutions
2018 - 2018	Kekik Esansiyel Yağıyla Oluşturulan Nanoemülsiyonların Karakterizasyonu ve Antimikrobiyal Etkisi, Project Supported by Higher Education Institutions

2017 - 2018	İstanbul' un çeşitli ilçelerindeki balıkçılardan alınan muhtelif balıklarda polisiklik aromatik hidrokarbonların (PAH) düzeyleri, Project Supported by Higher Education Institutions
2017 - 2017	Gökçeada etrafında Kuzey Ege Denizi mesopelajik makrofaunanın belirlenmesi, Project Supported by Higher Education Institutions
2015 - 2016	Çiğ ve Tütsülenmiş Balıklardaki PAH Düzeylerinin Araştırılması, Project Supported by Higher Education Institutions
2014 - 2016	İki farklı habitat' da yetiştiriciliği yapılan sparus aurata' nın yağ asit ve amino asit kompozisyonu üzerine mevsimsel etkinin araştırılması, Project Supported by Higher Education Institutions
2013 - 2016	Nisitle kombine olarak kullanılan muhafaza tekniklerinin balığın dayanım süresine etkisi, Project Supported by Higher Education Institutions

Activities in Scientific Journals

2022 - Continues	FOODS, Editor
2022 - Continues	SUSTAINABILITY, First Editor

Metrics

Publication: 117
Citation (WoS): 430
Citation (Scopus): 628
H-Index (WoS): 15
H-Index (Scopus): 16

Awards

October 2022	DÜNYANIN EN ETKİLİ BİLİM İNSANI LİSTESİ (2%), Elsevier Ve Stanford Üniversitesi
September 2022	YAYINLARINA GÖRE FAKÜLTENİN EN YÜKSEK PUAN ALAN ÖĞRETİM ÜYESİ, Yüzüncü Yıl Üniversitesi
April 2021	TOP CITED ARTICLE, Wiley
September 2016	NANOMATERIAL ENHANCEMENT, International Iberian Nanotechnology Laboratory- Braga/Portugal