

# GÜLEN TURP

## ASSOC. PROF.

**Office Phone** : [+90 0232 311 3038](tel:+902323113038)

**Address** : Ege Üniversitesi Gıda Mühendisliği Bölümü 35100 Bornova-İzmir

### Learning Knowledge

---

Doctorate 1999 - 2005	Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey
Post Graduate 1996 - 1999	Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey
Under Graduate 1989 - 1994	Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey

---

### Foreign Languages

English, C1 Advanced

### Certificates, Courses and Trainings

Education Management and Planning, TÜBİTAK ARDEB Proje Yönetimi Eğitimi, Ege Üniversitesi Bilim Teknoloji Uygulama ve Araştırma Merkezi Müdürlüğü, 2018  
Education Management and Planning, Tübitak Editör ve Yazar 4. Eğitim Semineri, Tübitak, 2015  
Education Management and Planning, Gıda Mikrobiyolojisi Kursu, Gıda Teknolojisi Derneği, Kuşadası-Aydın, 2014  
Education Management and Planning, Enzim Karakterizasyonu ve Stabilizasyonu Uygulamalı Eğitim, Tübitak Gen Mühendisliği ve Biyoteknoloji Araştırma Enstitüsü Gebze, 2002

### Dissertations

Doctorate, Türk sucuğu ve sosis üretiminde bazı bitkisel yağların kullanımının ürün özellikleri üzerine etkileri, Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2005  
Post Graduate, Tavuk köftelerinde askorbik asit, alfa-tokoferol/askorbik asit ve biberiye ekstraktı kullanımının bazı kalite özellikleri üzerine etkileri, Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1999

### Academic Titles / Tasks

---

Associate Professor 2018 - Continues	Ege University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü
---	---

---

Assistant Professor  
2018 - Continues

Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

Assistant Professor  
2013 - 2018

Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

Research Assistant  
1996 - 2013

Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü

## Supported Projects

1. Şengün İ., Turp G., TUBITAK Project, Koruk Ürünlerinin (Koruk Suyu ve Kurutulmuş Koruk Posası) Et Teknolojisinde Ürün Güvenilirliğini Arttırma ve Sağlıklı Ürün Formülasyonu Geliştirme Amacıyla Kullanımı, 2018 - 2020
2. TURP G., Project Supported by Higher Education Institutions, TUZU AZALTILMIŞ SOSİS ÜRETİMİNDE POTASYUM Klorür ve Mantar( PLEUROTUS OSTREATUS) KULLANIMI, 2016 - 2018
3. Turp G., Sucu Ç., Project Supported by Higher Education Institutions, Sucuk Üretiminde Nitrit Alternatifi Olarak Sebze Unlarının Kullanım Olanaklarının Araştırılması, 2015 - 2018
4. Turp G., Reçber B., TUBITAK Project, Kişniş Hardal ve Çörek Otu Tohumu Unlarının Köfte Üretiminde Kullanımının Bazı Kalite Özellikleri Üzerine Etkileri 2209 a Tübitak Projesi, 2015 - 2016
5. TURP G., Project Supported by Higher Education Institutions, FARKLI PİŞİRME YÖNTEMLERİNİN, KETEN TOHUMU UNU KATKILI KÖFTELERİN BAZI ÖZELLİKLERİ ÜZERİNE ETKİLERİ, 2013 - 2015
6. Turp G., Project Supported by Higher Education Institutions, Farklı Pişirme Yöntemlerinin Keten Tohumu Unu Katkılı Köftelerin Bazı Özellikleri Üzerine Etkileri, 2013 - 2015
7. Şengün İ., İçier F., Turp G., Kendirci P., Altuğ Onoğur T., Engin M., TUBITAK Project, Ohmik Kızılötesi Isıtma Sisteminin Kurulumu Performans Değerlendirmesi ve Köfte Pişirilmesinde Kullanımının Bazı Kalite Özelliklerine Etkisinin İncelenmesi, 2010 - 2013

## Awards

1. TURP G., Tübitak Yayın Teşvik Ödülleri, Tübitak, November 2016
2. TURP G., Tübitak Yayın Teşvik Ödülleri, Tübitak, April 2014
3. TURP G., Tübitak Yayın Teşvik Ödülleri, Tübitak, November 2013
4. TURP G., Tübitak Yayın Teşvik Ödülleri, Tübitak, September 2011
5. TURP G., Tübitak Yayın Teşvik Ödülleri, Tübitak, December 2009
6. TURP G., Tübitak Yayın Teşvik Ödülleri, Tübitak, February 2008

## Scholarships

Life Long Learning Erasmus Program Staff Mobility for Training, Other International Organizations, 2009 - Continues

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

1. **The investigation of the use of beetroot powder in Turkish fermented beef sausage (sucuk) as nitrite alternative**

- Sucu C., Turp G. Y.  
MEAT SCIENCE, vol.140, pp.158-166, 2018 (Journal Indexed in SCI)
2. **Effectiveness of Corduk (*Echinophora tenuifolia* subsp *sibthorpiana*) on safety and quality of kofte, a Turkish style meatball**  
Sengun I. Y. , Turp G. Y. , KILIC G., SUCU C.  
JOURNAL OF FOOD SAFETY, vol.38, 2018 (Journal Indexed in SCI)
  3. **Effects of four different cooking methods on some quality characteristics of low fat Inegol meatball enriched with flaxseed flour**  
Turp G.  
MEAT SCIENCE, vol.121, pp.40-46, 2016 (Journal Indexed in SCI)
  4. **Influence of infrared final cooking on color, texture and cooking characteristics of ohmically pre-cooked meatball**  
TURP G., İÇİER F., KOR G.  
MEAT SCIENCE, vol.114, pp.46-53, 2016 (Journal Indexed in SCI)
  5. **Effects of process variables on some quality properties of meatballs semi-cooked in a continuous type ohmic cooking system**  
İçier F., Sengun I. Y. , Turp G., Arserim E. H.  
MEAT SCIENCE, vol.96, pp.1345-1354, 2014 (Journal Indexed in SCI)
  6. **Effects of ohmic heating for pre-cooking of meatballs on some quality and safety attributes**  
Sengun I. Y. , Turp G., İçier F., Kendirci P., Kor G.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.55, pp.232-239, 2014 (Journal Indexed in SCI)
  7. **Effects of dietary oregano and garlic essential oils on carcass characteristics, meat composition, colour, pH and sensory quality of broiler meat**  
Kirkpınar F., Unlu H. B. , Serdaroglu M., Turp G.  
BRITISH POULTRY SCIENCE, vol.55, pp.157-166, 2014 (Journal Indexed in SCI)
  8. **Effects of ohmic treatment on quality characteristic of meat A review**  
TURP G., ŞENGÜN İ., KENDİRCİ P., İÇİER F.  
Meat Science, vol.93, pp.441-448, 2013 (Journal Indexed in SCI)
  9. **Effects of using plum puree on some properties of low fat beef patties**  
Yildiz-Turp G., Serdaroglu M.  
MEAT SCIENCE, vol.86, pp.896-900, 2010 (Journal Indexed in SCI)
  10. **Effect of replacing beef fat with hazelnut oil on quality characteristics of sucuk - A Turkish fermented sausage**  
Yildiz-Turp G., Serdaroglu M.  
MEAT SCIENCE, vol.78, pp.447-454, 2008 (Journal Indexed in SCI)
  11. **The Effect of External Mass Transfer Resistance during Drying of Fermented Sausage**  
EREN I., Yildiz-Turp G., Kaymak-Ertekin F., Serdaroglu M.  
DRYING TECHNOLOGY, vol.26, pp.1543-1551, 2008 (Journal Indexed in SCI)
  12. **Effects of Deboning Methods on Chemical Composition and Some Properties of Beef and Turkey Meat**  
SERDAROĞLU F. M. , TURP G., BAĞDATLIOĞLU N.  
Turkish Journal Of Veterinary Sciences, vol.29, pp.797-802, 2005 (Journal Indexed in SCI Expanded)
  13. **Quality of. low-fat meatballs containing Legume flours as extenders**  
Serdaroglu M., Yildiz-Turp G., ABRODIMOV K.  
MEAT SCIENCE, vol.70, pp.99-105, 2005 (Journal Indexed in SCI)

## Articles Published in Other Journals

1. **Geleneksel Uru"nu"mu"z Do"ner; U"retim Yo"ntemleri, Kalite O"zellikleri ve Geliştirme Çalışmaları**  
Turp G., Yıldırım B.

Turkish Journal of Agriculture Food Science and Technology, vol.7, pp.344-354, 2019 (Other Refereed National Journals)

2. **Tıbbi ve Yenilebilir Mantarlar ve Et Ürünlerinde Kullanımı**  
TURP G.  
Yüzüncü Yıl Üniversitesi Tarım Bilimleri Dergisi \*, vol.28, pp.144-153, 2018 (National Refreed University Journal)
3. **Köfte Üretiminde Kullanılan Bitkisel Katkıların Üründe Oksidasyon Gelişimi, Mikrobiyolojik ve Duyusal Özellikler ile Heterosiklik Amin (HCA) Oluşumu Üzerine Etkileri**  
Turp G., Kalyoncu S., Şengün İ.  
yüzüncü yıl üniversitesi tarım bilimleri dergisi, vol.28, pp.507-517, 2018 (Other Refreed National Journals)
4. **Antioksidant Effect of Medicinal Plants in Meat and Meat Products**  
TURP G., Yıldırım B., Kalyoncu S.  
International Journal of Medicinal Plants and Natural Products, vol.4, pp.27-34, 2018 (Refreed Journals of Other Institutions)
5. **Köfte Üretiminde Hardal Çörek Otu ve Kişniş Tohum Unları Kullanımının Depolama Süresince Bazı Ürün Özellikleri Üzerine Etkileri**  
TURP G., REÇBER B., GENÇOĞLU K.  
Akademik Gıda, vol.14, pp.247-255, 2016 (Other Refreed National Journals)
6. **Sosis Üretiminde Doğal Renk Maddesi ve Antioksidan Olarak Kırmızı Pancar Tozu Kullanımı**  
TURP G., KAZAN H., ÜNÜBOL H.  
Celal Bayar Üniversitesi Fen Bilimleri Dergisi, vol.12, pp.303-311, 2016 (Other Refreed National Journals)
7. **Et Ürünlerinde Nitrat ve Nitrit Kullanımına Potansiyel Alternatif Yöntemler**  
TURP G., SUCU Ç.  
Celal Bayar Üniversitesi Fen Bilimleri Dergisi, vol.12, pp.231-242, 2016 (Other Refreed National Journals)
8. **"Quality Changes of Sardine Fillets Marinated with Vinegar Grapefruit and Pomegranate Marinades", Electronic Journal of Polish Agricultural Universities, vol.18, 2015 (Link)**  
SERDAROĞLU F. M. , PELİN B., URGU ÖZTÜRK M., DOOSTİFARD E., TURP G.  
Electronic Journal of Polish Agricultural Universities, vol.18, 2015 (Link), vol.18, no.4, pp.1-8, 2015 (International Refreed University Journal)
9. **Köfte örneklerinin farklı son sıcaklıklara ohmik yöntemle pişirme etkinliğinin incelenmesi**  
ŞENGÜN İ., İÇİER F., TURP G., ENDER HİKMET A., KOR G.  
AKADEMİK GIDA, vol.11, pp.27-33, 2013 (Other Refreed National Journals)
10. **Partial Substitution of Beef Fat with Hazelnut Oil in Emulsion Type Sausages Effects on Chemical Physical and Sensorial Quality**  
TURP G., SERDAROĞLU F. M.  
Journal of Food Technology, vol.10, pp.32-38, 2012 (Refreed Journals of Other Institutions)
11. **Effects of Reducing Salt Levels on Some Quality Characteristics of Turkey Meatball**  
SERDAROĞLU F. M. , TURP G., ERGEZER H.  
Electronic Journal of Polish Agricultural Universities Food Science and Technology, vol.11, 2008 (Refreed Journals of Other Institutions)
12. **Biyobazlı Ambalaj Malzemeleri ve Et Endüstrisinde Kullanımı**  
SERDAROĞLU F. M. , ERGEZER H., TURP G.  
Et ve Et Teknolojileri Dergisi, pp.6-10, 2008 (Other Refreed National Journals)
13. **Su Ürünleri Kaplama Yöntemleri ve Karşılaşılan Sorunlar**  
ERGEZER H., TURP G., SERDAROĞLU F. M.  
Akademik Gıda, vol.6, pp.11-16, 2008 (Other Refreed National Journals)
14. **Et ve Et Ürünlerini Fonksiyonel Gıda Olarak Geliştirme Yöntemleri**  
TURP G.  
Et ve Et Teknolojileri Dergisi, pp.20-25, 2008 (Other Refreed National Journals)
15. **Et Ürünlerinde Bitkisel Yağların Kullanımı**

TURP G., SERDAROĞLU F. M.

Gıda, vol.31, pp.327-332, 2006 (Other Refereed National Journals)

16. **The Effects of Ascorbic Acid Rosemary Extract and tocopherol Ascorbic Acid on some Quality Characteristics of Chicken Patties Stored at 4 C for 7 Days**

TURP G., SERDAROĞLU F. M.

Journal of Food Technology, vol.2, pp.153-157, 2004 (Refereed Journals of Other Institutions)

17. **The Effects of Ascorbic Acid Rosemary Extract and Tocopherol Ascorbic Acid on Some Quality Characteristics of Frozen Chicken Patties**

SERDAROĞLU F. M. , TURP G.

electronic journal of polish agricultural universities food science and technology, vol.7, 2004 (Refereed Journals of Other Institutions)

18. **Probiyotikler Mekanizmaları ve Etkileri**

SERDAROĞLU F. M. , TURP G.

Bilimsel Gıda Dergisi, pp.30-34, 2004 (Other Refereed National Journals)

19. **The effects of ascorbic acid rosemary extract and a tocopherol ascorbic acid on some quality characteristics of frozen chicken patties**

SERDAROĞLU F. M. , TURP G.

Electronic Journal of Polish Agricultural Universities. Series: Food Science and Technology, Vol:7(1)., vol.7, 2004 (Refereed Journals of Other Institutions)

20. **Diyet Lifi ve Et Ürünlerinde Diyet Lifi Kullanılması**

SERDAROĞLU F. M. , TURP G.

Akademik Gıda, vol.2, pp.18-21, 2004 (Other Refereed National Journals)

21. **Recent Techniques for Evaluation of Meat Quality**

SERDAROĞLU F. M. , TURP G.

PAMUKKALE UNIVERSITY JOURNAL OF ENGINEERING SCIENCES-PAMUKKALE UNIVERSITESI MUHENDISLIK BILIMLERI DERGISI, vol.10, pp.111-117, 2004 (Refereed Journals of Other Institutions)

22. **Et Endüstrisinde Ozon Uygulamaları**

SERDAROĞLU F. M. , TURP G.

Bilimsel Gıda, vol.2, pp.3-8, 2004 (Other Refereed National Journals)

23. **Gıda İşlemede Transglutaminaz Kullanımı**

SERDAROĞLU F. M. , TURP G.

Gıda, vol.28, pp.209-215, 2003 (Other Refereed National Journals)

24. **Tavuk Köftelerinde Askorbik Asit Biberiye Ekstraktı ve Tokofeol Askorbik Asit Kullanımının Bazı Kalite Özellikleri Üzerine Etkileri**

TURP G., SERDAROĞLU F. M.

Gıda Teknolojisi, vol.6, pp.38-43, 2002 (Other Refereed National Journals)

25. **Et ve Et Ürünlerinde Bazı Doğal Antioksidantların Kullanılması**

SERDAROĞLU F. M. , TURP G.

Dünya Gıda, vol.6, pp.68-72, 2001 (Other Refereed National Journals)

26. **Karkasın Sıcak Parçalanması**

SERDAROĞLU F. M. , TURP G.

Gıda Teknolojisi, pp.66-71, 2001 (Other Refereed National Journals)

27. **Yeni Bir Gıda Olarak Devekuşu Eti**

SERDAROĞLU F. M. , TURP G.

Hayvansal Üretim, vol.42, pp.37-44, 2001 (Other Refereed National Journals)

28. **Kuzu Etlerinin Kolesterol ve Yağ İçeriği Arasındaki İlişkinin Saptanması**

SERDAROĞLU F. M. , TURP G.

Gıda, vol.25, pp.279-281, 2000 (Other Refereed National Journals)

29. **Et Ürünlerinde Antioksidan Olarak Karnosin Kullanılması**

SERDAROĞLU F. M. , TURP G.

Gıda Teknolojisi, vol.3, pp.66-70, 1998 (Other Refereed National Journals)

30. **Et ve et ürünlerinde biyojen aminler**

SERDAROĞLU F. M. , TURP G.

E.Ü. Mühendislik Fakültesi Dergisi, Seri:B, Gıda Mühendisliği, vol.15, pp.163-171, 1997 (Other Refereed National Journals)

## Refereed Congress / Symposium Publications in Proceedings

1. **The Effects of Methods and Parameters Used in Döner Production on Product Quality Characteristics**  
Turp G., Özçetin B.  
1ST INTERNATIONAL SYMPOSIUM ON AGRICULTURE AND FOOD IN TURKISH WORLD, İzmir, Turkey, 19 - 21 December 2019, pp.83-97
2. **Innovative Approaches in Salt Reduction Of Meat Products**  
Turp G., Durmuş F.  
2nd International Congress on Nutrition Obesity and Community Health, İstanbul, Turkey, 26 - 27 December 2019, pp.338-345
3. **The Investigation of the Effects of Frozen-Thawed Meat Usage and Different Cooking Methods on Some Quality Characteristics of Chicken Meatball**  
Turp G., Çiçek Ş. N. , Seyedhosseini S., Yurtseven E., Düzel İ., Yaprak A.  
2nd International Conference on Food, Nutrition and Dietetic, Gastronomy Research, Muğla, Turkey, 25 - 27 April 2019, pp.258-266
4. **Advantageous of Incorporation Herbal Additives in Meat Marination in Terms of Improving Product Quality**  
Turp G., Çapan B.  
2nd International Conference on Food Nutrition and Dietetics, Gastronomy Research , Muğla, Turkey, 25 - 27 April 2019, pp.237
5. **Characteristics of Nitrite Reduced Fermented Sausages Including Spinach Powder with Galangal and Clove Extracts.**  
TURP G., SUCU C., NALBANT H., AKBULUT M.  
Yildiz Turp, G., Sucu, C., Nalbant, H., Akbulut, M. Characteristics of Nitrite Reduced Fermented Sausages Including Spinach Powder with Galangal and Clove Extracts. International Eurasian Conference on Science, Engineering and Technology (EurasianSciEnTech 2018), 22-23 November 2018, Ankara, Turkey., Ankara, Turkey, 22 - 23 November 2018
6. **The Assessment of Celery Powder as Nitrite alternative in Sucuk (Turkish Dry Fermented Sausage). , 9-12 May 2018, Van, Turkey.**  
TURP G., SUCU C.  
International Agricultural Science Congress, Van, Turkey, 9 - 12 May 2018
7. **The Effects of Using Encapsulated Fish Oil and Black Carrot Pomace on Physicochemical and Sensory Characteristics of Low Fat Beef Meatball.**  
TURP G., BOYLU M., KALYONCU S., YILDIRIM B.  
International Agricultural Science Congress, Van, Turkey, 9 - 12 May 2018
8. **The Effects of Mushroom (pleurotus ostreatus) Powder on Color, Microbiological and Sensory Characteristics of Sausages During Storage**  
BOYLU M., TURP G.  
2nd International Tourism and Microbial Food Safety Congress, Antalya, Turkey, 13 - 14 December 2017
9. **Antioxidant Effect of Medicinal Plants in Meat and Meat Products**  
TURP G., YILDIRIM B., KALYONCU S.  
International Conference on Agriculture, Forest, Food Sciences and Technologies, Nevşehir, Turkey, 15 - 17 May 2017
10. **Influence of Beetroot Flour on Some Quality Characteristics of Nitrite Reduced Turkish Fermented Sausage**  
SUCU C., TURP G.  
International Conference on Agriculture, Forest, Food Sciences and Technologies, Nevşehir,

Turkey, 15 - 17 May 2017

11. **Köfte Üretiminde Gluten İçermeyen Bir Katkı Olarak Kinoa Kullanımı**  
TURP G., SUCU C.  
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016
12. **The effects of quince puree on physicochemical microbiological and sensory properties of low fat beef meatball**  
TURP G., ŞENGÜN İ., ERYİĞİT İ., KARAGÖZLÜ M.  
1st International Conference on Nutraceuticals and Functional Foods, Greece, Kalamata, Greece, 7 - 09 July 2016
13. **Effectiveness of Corduk Echinophora tenuifolia subsp Sibthorpiana on Salmonella Typhimurium and Some Quality Characteristics of Beef Meatball**  
ŞENGÜN İ., TURP G., KILIC G., SUCU C.  
IV. International Conference on Antimicrobial Research, ICAR 29 June-1 July 2016, Torremolinos-Malaga, Spain, Malaga, Spain, 29 June - 01 July 2016, pp.88
14. **Geleneksel et ürünümüz sucukta fonksiyonel katkıların kullanımı**  
Turp G., Şengün İ.  
Pamukkale Gıda Sempozyumu III, "Kurutulmuş ve Yarı Kurutulmuş Gıdalar", Denizli, Turkey, 13 - 15 May 2015, pp.252-253
15. **Effects of Starter Cultures on the Formation of Flavour Compounds of Fermented Sausages**  
TURP G., ŞENGÜN İ.  
2nd International Congress on Food Technology, Aydın Kuşadası, Turkey, 5 - 07 November 2014
16. **Effects of starter cultures on the formation of flavour compounds of fermented sausages November 05 07 2014 Kuşadası TURKEY Poster presentation**  
TURP G., ŞENGÜN İ.  
2nd. International Congress on Food Technology., 5 - 07 November 2014, pp.137
17. **Antimicrobial Activities of Lactic Acid Bacteria Isolated From Fermented Sausages**  
ŞENGÜN İ., TURP G.  
International Food Congress Novel Approaches in Food Industry, Kuşadası TURKEY, Aydın Kuşadası, Turkey, 26 - 29 May 2014, pp.145
18. **Dry Aging Process of Meat**  
TURP G., SERDAROĞLU F. M.  
International Congress Novel Approaches in Food Industry, Aydın Kuşadası, Turkey, 26 - 29 May 2014, pp.258
19. **Antimicrobial Activities of Lactic Acid Bacteria Isolated From Fermented Sausages 2014 26 29 May Kuşadası Izmir Turkey Poster presentation**  
ŞENGÜN İ., TURP G.  
International Food Conference, Novel Approaches in Food Industry, NAFI, kuşadası, Turkey, 26 - 29 May 2014, pp.145
20. **Kızılötesi Isıtma Teknolojisinin Et İşleme Uygulamalarında Kullanımı**  
İçier F., Turp G., Şengün İ., Kendirci P., Kor G.  
5. Ulusal Veteriner Gıda Hijyeni Kongresi, Antalya, Turkey, 3 - 06 April 2013, pp.159-160
21. **Ette Bulunan Biyoaktif Bileşenlerin Fonksiyonları**  
TURP G., SERDAROĞLU F. M.  
5. Ulusal Veteriner Gıda Hijyeni Kongresi, Antalya, Turkey, 3 - 06 April 2013, pp.249-250
22. **Effectiveness of Ohmic Cooking on Microbiological Quality of Koefte Traditional Meat Product in Turkey**  
Şengün İ., İçier F., Turp G., Arserim E. H.  
II. International Conference on Antimicrobial Research, Lisbon Portugal, Lisbon, Portugal, 21 - 23 November 2012
23. **Tavuk Köftesi Üretiminde Modifiye Buğday Unu Kullanımının Bazı Kalite Özellikleri Üzerine Etkileri**  
SERDAROĞLU F. M. , TURP G., BARIS P.

Türkiye 11. Gıda Kongresi, Hatay TÜRKİYE, Hatay, Turkey, 10 - 12 October 2012

24. **Changes of Some Characteristics of Cylindrical Beef Meatball Cooked in Continuous Type Ohmic Cooking System**  
İçier F., Şengün İ., Turp G., Kendirci P., Kor G., Arserim E. H.  
International Conference on Bio& Food Electrotechnologies (BFE 2012), Salerno Italy, Salerno, Italy, 26 - 28 September 2012
25. **Ohmic Cooking Effects of Beef Meatballs**  
Turp G., Şengün İ., İçier F., Arserim E. H.  
58th International Congress of Meat Science and Technology, Montreal CANADA, Montreal, Canada, 12 - 17 August 2012
26. **Improving Characteristics of Beef Nuggets by Using Different Types of Flour as Coating Materials**  
SERDAROĞLU F. M. , TURP G., UZUN P., KARA A.  
57th International Congress of Meat Science and Technology, Ghent-BELGIUM, Ghent, Belgium, 7 - 12 August 2011
27. **Quality Changes of Sardine *Sardina Pilchardus* Fillets Marinated With Different Solutions**  
TURP G., BARIS P., URGU M., DOOSTIFARD E., SERDAROĞLU F. M.  
International Food Congress, Cesme Izmir-TURKEY, İzmir Çeşme, Turkey, 26 - 29 May 2011
28. **The Effects of Potato Peel and Grind Size on Some Characteristics of Meatball**  
SERDAROĞLU F. M. , TURP G., BARIS P.  
The Second International Conference in Food Industries and Biotechnology and the Associated Fair, Homs-Syria, Homs, Syria, 1 - 03 November 2010, pp.36
29. **Improving Beef Meatball Characteristics by Adding Potato Puree and Carrageenan**  
SERDAROĞLU F. M. , TURP G., ERGEZER H., AKCAN T., BARIS P.  
56th International Congress of Meat Science and Technology, Jeju-KOREA, Jeju, South Korea, 15 - 20 August 2010
30. **The Effects of Potato Puree on Some Quality Characteristics of Meatballs**  
ERGEZER H., AKCAN T., TURP G., SERDAROĞLU F. M.  
IV. International Scientific Conference Meat in Technology and Human Nutrition, Rosnowko-Poznan, Rosnowko, Poland, 23 - 24 June 2010
31. **The Effects of Using Celery Powder in the Production of Turkish Fermented Sausage Sucuk**  
TURP G., SERDAROĞLU F. M. , ERGEZER H.  
The 1st International Symposium on "Traditional Foods From Adriatic to Caucaus", Tekirdağ-TURKEY, Tekirdağ, Turkey, 15 - 17 April 2010, pp.385-388
32. **The Effects of Meat Particulate Size on Sausage Quality**  
ERGEZER H., SERDAROĞLU F. M. , TURP G., AKCAN T., MENDES J. C.  
The 1st International Symposium on "Traditional Foods From Adriatic to Caucaus", Tekirdağ, Turkey, 15 - 17 April 2010, pp.382-384
33. **Using Different Types of Legume Flours in the Coating of Beef Meatballs**  
SERDAROĞLU F. M. , TURP G.  
55th International Congress of Meat Science and Technology, Copenhagen-Denmark, Denmark, 16 - 21 August 2009
34. **Effects of Dried Apricot Pulp on Some Characteristics of Beef Sausages**  
PURMA Ç., SERDAROĞLU F. M. , TURP G.  
The First International Conference of Food Industries and Biotechnology & Associated Fair, Homs-Syria, Homs, Syria, 25 - 27 November 2008, pp.65
35. **Fatty Acid Composition and Cholesterol Content of Turkish Fermented sausage Sucuk Made With Corn Oil**  
TURP G., SERDAROĞLU F. M.  
54th International Congress of Meat Science and Technology, Cape Town-SOUTH AFRICA, Cape-Town, South Africa, 10 - 15 August 2008
36. **Sucuk Üretiminde Mısır Yağı Kullanımının Ürün Özellikleri Üzerine Etkileri**



TURP G., SERDAROĞLU F. M.

Türkiye 10. Gıda Kongresi, Erzurum-Türkiye, Erzurum, Turkey, 21 - 23 May 2008, pp.67-70

37. **Biobased Packaging Materials and Applications in Meat Industry**

SERDAROĞLU F. M. , ERGEZER H., TURP G.

V. International Packaging Congress and Exhibition, İzmir-Türkiye, İzmir, Turkey, 22 - 24 November 2007, pp.1273-1281

38. **Tavuk Köftelerinde Askorbik Asit ve Kekik Ekstraktı Kullanımının Bazı Kalite Özellikleri Üzerine Etkileri**

TURP G., SERDAROĞLU F. M.

Avrupa Birliği Kriterlerine Uyum Sürecinde Türkiye Tavukçuluğu Sempozyumu, İzmir, İzmir, Turkey, 15 November 2007, pp.236-242

39. **The Effect of Red Pepper Puree on Some Characteristics of Turkey Meatball**

TURP G., SERDAROĞLU F. M. , ERGEZER H.

2nd International Congress on Food and Nutrition, İstanbul-Turkey, İstanbul, Turkey, 24 - 26 October 2007

40. **Su Ürünleri Kaplama Yöntemleri ve Karşılaşılan Sorunlar**

ERGEZER H., TURP G., SERDAROĞLU F. M.

XIV. Ulusal Su Ürünleri Sempozyumu, Muğla, Muğla, Turkey, 4 - 07 September 2007, pp.183

41. **Replacement of Beef Fat in Emulsion Type Sausages by Olive Oil**

TURP G., SERDAROĞLU F. M.

53rd International Congress of Meat Science and Technology, Beijing-China, Pekin, China, 5 - 10 August 2007, pp.397-398

42. **Drying Kinetics of Turkish Fermented Sausage Sucuk**

EREN İ., TURP G., ERTEKİN F., SERDAROĞLU F. M.

5 th International Congress on Food Technology. Consumer Protection Through Food Process Improvement Innovation In The Real World, 9 - 11 March 2007

43. **Effects of Reducing Salt Levels on Some Quality Characteristics of Turkey Meatball**

TURP G., SERDAROĞLU F. M. , ERGEZER H.

5th International Congress on Food Technology "Consumer Protection through Food Process Improvement & Innovation in the Real World", Thessaloniki, Greece, Selanik, Greece, 9 - 11 March 2007, pp.604-610

44. **The Effects of Ripening Temperatures on Some Properties of Turkish Dry Fermented Sausage Sucuk**

TURP G., EREN İ., SERDAROĞLU F. M. , ERTEKİN F.

52nd International Congress of Meat Science and Technology, Dublin-Ireland, Dublin, Ireland, 13 - 18 August 2006, pp.497-498

45. **Effects of Plum Paste on some Quality Characteristics Low Fat Meatballs**

TURP G., SERDAROĞLU F. M. , PURMA Ç.

2nd International Congress on Functional Foods and Nutraceuticals, Istanbul-Turkey, İstanbul, Turkey, 4 - 06 May 2006, pp.114

46. **Cooking Properties and Chemical Composition of Turkish Type Meatballs Kofte Formulated with Mechanically Deboned Turkey Meat**

SERDAROĞLU F. M. , TURP G., ABDRAIMOV K.

Intradfood 2005 Innovations in Traditional Foods, Valencia-Spain, Valencia, Spain, 25 - 28 October 2005, pp.1175-1178

47. **Effect of Partial Replacement of Beef Fat with Pre Emulsified Olive Oil on Some Quality Characteristics of Turkish Fermented Sausage Sucuk**

TURP G., SERDAROĞLU F. M.

51st International Congress of Meat Science and Technology, Baltimore Maryland USA, Baltimore, United States Of America, 7 - 12 August 2005, pp.843-847

48. **Improving Low Fat Meatball Characteristics by Adding Legume Pastes**

SERDAROĞLU F. M. , TURP G., ABDRAIMOV K.

51st International Congress of Meat Science and Technology, Baltimore Maryland, USA,

- BALTIMORE, United States Of America, 7 - 12 August 2005, pp.141
49. **Quality of Low Fat Meatballs Containing Legume Flours as Extenders**  
SERDAROĞLU F. M. , TURP G., ABRODIMOV K.  
50th International Congress of Meat Science and Technology, Helsinki-Finland, Helsinki, Finland, 8 - 13 August 2004
50. **Composition and Chemistry of Mechanically and Hand Deboned Turkey Meat**  
SERDAROĞLU F. M. , TURP G., BAĞDATLIOĞLU N.  
XXII. World's Poultry Congress, Istanbul-Turkey, İstanbul, Turkey, 8 - 13 June 2004
51. **Tavuk Köftelerinde Askorbik Asit Tokoferol Askorbik Asit ve Biberiye Ekstraktı Kullanımının Bazı Kalite Özellikleri Üzerine Etkileri**  
TURP G., SERDAROĞLU F. M.  
Türkiye 7. Gıda Kongresi, Ankara-Türkiye, Ankara, Turkey, 22 - 24 May 2002, pp.441-448
52. **Recent Techniques for Evaluation of Meat Quality Ankara Turkey**  
SERDAROĞLU F. M. , TURP G.  
Blacksea and Central Asian Symposium on Food Technology, Ankara, Turkey, 12 - 16 October 2000, pp.20
53. **Su Ürünlerinde Transglutaminaz Kullanımı**  
SERDAROĞLU F. M. , TURP G.  
Su Ürünleri Sempozyumu, Sinop-Türkiye, Sinop, Turkey, 20 - 22 September 2000, pp.357-366
54. **Kuzu Etlerinin Kolesterol ve Yağ İçeriği Arasındaki İlişkinin Saptanması**  
SERDAROĞLU F. M. , TURP G.  
Gıda Mühendisliği III.Ulusal Sempozyumu, Gıda'97 Ankara-Türkiye, Ankara, Turkey, 22 - 23 September 1997, pp.404-406
55. **Natural Antioxidants in Meat Industry**  
SERDAROĞLU F. M. , TURP G.  
The Sixth International Congress on Food Industry "New Aspects on Food Processing" Kuşadası-Türkiye, Kuşadası-Aydın, Turkey, 27 April - 02 May 1997, pp.169-184

## Professional Experience

### Courses

GIDA MÜHENDİSLİĞİ'NE GİRİŞ, Under Graduate, 2017 - 2018  
ET TEKNOLOJİSİ, Under Graduate, 2016 - 2017  
İNSAN KAYNAKLARI YÖNETİMİ, Under Graduate, 2017 - 2018  
TOPLUMA HİZMET UYGULAMALARI, Under Graduate, 2017 - 2018  
ÜNİVERSİTE YAŞAMINA GEÇİŞ, Under Graduate, 2017 - 2018  
Et ve Ürünleri Teknolojisi 1, Associate Degree, 2017 - 2018  
ET İŞLEMEDE YENİ TEKNİKLER, Post Graduate, 2016 - 2017  
ET ÜRÜNLERİ FORMÜLASYONLARINDA YENİLİKÇİ YAKLAŞIMLAR, Post Graduate, 2016 - 2017

### Advising Theses

Turp G., Şengün İ., Köfte Üretiminde Kurutulmuş Koruk (Vitis vinifera L.) Posası Kullanımının HCA Oluşumu ve Ürün Raf Ömrü Üzerine Etkilerinin İncelenmesi, Post Graduate, S.ÖZDEMİR(Student), 2019

Turp G., DÖNER ÜRETİMİNDE FARKLI YAĞ ORANLARI VE BİTKİSEL KATKILARIN KULLANIMININ HETEROSİKLİK AMİN (HCA) OLUŞUMU VE BAZI ÖZELLİKLER ÜZERİNE ETKİLERİ, Post Graduate, B.YILDIRIM(Student), 2019

Turp G., TUZU AZALTILMIŞ SOSİS ÜRETİMİNDE POTASYUM KLORÜR VE MANTAR (Pleurotus

ostreatus) KULLANIMI, Post Graduate, M.Boylu(Student), 2018  
Turp G., SUCUK ÜRETİMİNDE NİTRİT ALTERNATİFİ OLARAK SEBZE UNLARININ KULLANIM  
OLANAKLARININ ARAŞTIRILMASI, Post Graduate, Ç.SUCU(Student), 2018

### **Activities in Scientific Journals**

Annals of Marine Science, Committee Member, 2016 - Continues  
Catering Guide, Evaluation Committee Member, 2016 - Continues  
Celal Bayar Üniversitesi Fen Bilimleri Dergisi, CBUJOS, Advisory Committee Member, 2016 -  
Continues  
SM Journal of Food and Nutritional Disorders , Committee Member, 2016 - Continues  
Food and Nutrition Journal, Committee Member, 2015 - Continues  
Et ve Et Ürünleri Dergisi, Advisory Committee Member, 2007 - 2009

### **Memberships / Tasks in Scientific Organizations**

International Society of Food Engineering, Member, 2013 - Continues  
Bilimsel Tavukçuluk Derneği, Member, 2002 - Continues  
TMMOB Gıda Mühendisleri Odası, Member, 1999 - Continues

### **Invited Congress and Symposium Activities**

International Conference on Nutraceuticals and Functional Foods, Session Moderator, Kalamata,  
Greece, 2016

### **Citations**

Total Citations (WOS):429  
h-index (WOS):12

### **Research Areas**

Seafood Processing Technologies, Food Engineering, Food Technology, Meat, Poultry and Game  
Technology, Engineering and Technology