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Education Information

Doctorate, Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1987 - 1993

Post Graduate, Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1985 - 1987

Under Graduate, Hacettepe Üniversitesi, Mühendislik Fakültesi, Turkey 1979 - 1985

Dissertations

Doctorate, Koyun karkaslarına elektrik uygulamasının et kalitesine olan etkilerinin araştırılması, Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1992

Post Graduate, Türk Tipi Sucuklarda saf kültür ve üç farklı şeker tipi kullanımının araştırılması, Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1987

Research Areas

Agricultural Sciences, Agriculture, Seafood, Seafood Processing Technologies, Life Sciences, Biochemistry, Food Biochemistry, Natural Sciences

Academic Titles / Tasks

Professor, Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2004 - Continues

Professor, Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2010 - 2014

Professional Experience

Head of Department, Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2006 - 2009

Head of Department, Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2006 - 2009

Head of Department, Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2005 - 2008

Head of Department, Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2005 - 2008

Deputy Head of Department, Ege Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1996 - 1998

Advising Theses

SERDAROĞLU F. M. , KANATLI ETİ ÜRÜNLERİ ÜRETİMİNDE YENİLİKÇİ FORMÜLASYON YAKLAŞIMLARI: FARKLI TEKNOLOJİLERLE ÜRETİLEN TAVUK ETİ ÜRÜNLERİNDE FOSFAT VE GLUTEN ALTERNATİFİ BİLEŞENLERİN

KULLANIMININ ARAŞTIRILMASI, Doctorate, B.ÖZTÜRK(Student), 2018

SERDAROĞLU F. M. , Ketten tohumu yağı ile hazırlanan tek katlı jel ve çok katlı emülsiyonların et sistemlerinde emülsiyon karakteristikleri ve oksidatif davranışları üzerine etkileri, Post Graduate, M.KARABIYIKOĞLU(Student), 2017

SERDAROĞLU F. M. , Farklı yağ formülasyonlarına sahip ısıl işlem görmüş dana sucuklarında lipid ve protein oksidasyonu mekanizmalarının incelenmesi, Post Graduate, B.NACAK(Student), 2015

SERDAROĞLU F. M. , Transglutaminaz ve yumurta albümini proteininin PSE hindi etinin jel karakteristiklerine etkilerinin araştırılması, Doctorate, Ç.PURMA(Student), 2015

SERDAROĞLU F. M. , Köfte tipi et ürünlerinde emülsiyon edilmiş zeytin yağı ve nohut unu kullanımının ürün özelliklerine etkilerinin araştırılması, Post Graduate, E.DOOSTI(Student), 2014

SERDAROĞLU F. M. , Enginar atıklarından elde edilen ekstraktın çiğ ve pişirilmiş köftelerde antioksidatif etkilerinin araştırılması, Doctorate, H.ERGEZER(Student), 2013

SERDAROĞLU F. M. , Yağı azaltılmış sosislerde su içinde fındık yağı emülsiyonu ve fındık tozu kullanımının araştırılması tasarımı, Post Graduate, M.URGU(Student), 2013

SERDAROĞLU F. M. , Doğal besi uygulamasının sığır Longissimus dorsi, Semitendinosus ve Gluteo biceps kaslarında yağ asidi bileşimi ve bazı kalite parametreleri üzerine etkilerinin araştırılması, Post Graduate, P.UZUN(Student), 2013

SERDAROĞLU F. M. , Model sistem et emülsiyonlarında zeytinyağı içinde su emülsiyonunun ve havuç tozu kullanımının araştırılması, Post Graduate, A.KARA(Student), 2013

SERDAROĞLU F. M. , Doğal antioksidan katkılı yenilebilir filmlerin köfte tipi et ürünlerinde kullanımının araştırılması, Post Graduate, T.AKCAN(Student), 2013

SERDAROĞLU F. M. , Farklı oranlarda pse karakterde (solgun, yumuşak, su salan) hindi eti kullanılan hindi rulolarının depolama sırasında kalite değişimlerinin incelenmesi, Post Graduate, P.BARIŞ(Student), 2012

SERDAROĞLU F. M. , Sosis üretiminde ekstrüde buğday unu kullanımının araştırılması, Post Graduate, M.UYSAL(Student), 2011

SERDAROĞLU F. M. , PSE (solgun, yumuşak, su salan) karakterde hindi eti oluşumu ve PSE-benzeri hindi rulolarında yumurta albümini kullanımının ürün kalitesine etkilerinin araştırılması, Post Graduate, B.ÖZTÜRK(Student), 2011

SERDAROĞLU F. M. , Balık kıymalarında erik ekstraktı kullanımının bazı kalite özellikleri üzerine etkileri, Post Graduate, A.TAŞKAYA(Student), 2010

SERDAROĞLU F. M. , Kesim sonrasında farklı sürelerde enjekte edilen marinat çözeltilerinin et kalitesi üzerine etkileri, Doctorate, E.EZGİ(Student), 2009

SERDAROĞLU F. M. , Sosis üretiminde kurutulmuş kayısı posası kullanımının araştırılması, Post Graduate, Ç.PURMA(Student), 2006

SERDAROĞLU F. M. , Türk sucuğu ve sosis üretiminde bazı bitkisel yağların kullanımının ürün özellikleri üzerine etkileri, Doctorate, G.YILDIZ(Student), 2005

SERDAROĞLU F. M. , Nitrit miktarı, pişirme sıcaklığı ve depolama süresinin hindi etinde pembe renk oluşumu üzerine etkisinin araştırılması, Post Graduate, E.EZGİ(Student), 2002

SERDAROĞLU F. M. , Biberiye ekstraktı ve soğan suyu kullanımının sardalya (sardina pilchardus, walbaum, 1792) etinin oksidatif stabilitesi üzerine etkilerinin araştırılması, Post Graduate, E.FELEKOĞLU(Student), 2001

SERDAROĞLU F. M. , Tavuk köftelerinde askorbik asit, alfa-tokoferol/askorbik asit ve biberiye ekstraktı kullanımının bazı kalite özellikleri üzerine etkileri, Post Graduate, G.YILDIZ(Student), 1999

SERDAROĞLU F. M. , Yağı azaltılmış sosis üretiminde soya protein konsantresi, peynir suyu tozu ve buğday gluteni kullanımının bazı kalite özelliklerine etkilerinin araştırılması, Post Graduate, M.SAPANCI(Student), 1999

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

- I. **Cold-set or hot-set emulsion gels consisted of a healthy oil blend to replace beef fat in heat-treated fermented sausages**
Öztürk Kerimoğlu B., Kavuşan H. S. , Benzer Gürel D., Çağındı Ö., Serdaroglu M.
MEAT SCIENCE, vol.176, pp.108461, 2021 (Journal Indexed in SCI)
- II. **Peanut and linseed oil emulsion gels as potential fat replacer in emulsified sausages**
Nacak B., Öztürk Kerimoğlu B., Yıldız D., Çağındı Ö., Serdaroglu M.

MEAT SCIENCE, vol.176, pp.108464, 2021 (Journal Indexed in SCI)

- III. **A new inverse olive oil emulsion plus carrot powder to replace animal fat in model meat batters**
Öztürk Kerimoğlu B., Kara A., Urgu Öztürk M., Serdaroğlu M.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.135, pp.1-8, 2021 (Journal Indexed in SCI Expanded)
- IV. **Design of healthier beef sausage formulations by hazelnut-based pre-emulsion systems as fat substitutes**
Urgu-Ozturk M., Ozturk-Kerimoglu B., Serdaroglu M.
MEAT SCIENCE, vol.167, 2020 (Journal Indexed in SCI)
- V. **An Approach to Manufacture of Fresh Chicken Sausages Incorporated with Black Cumin and Flaxseed Oil in Water Gelled Emulsion**
Kavuşan S., Serdaroğlu F. M., Nacak B., İpek G.
Korean Journal For Food Science Of Animal Resources, vol.40, no.3, pp.426-443, 2020 (Journal Indexed in SCI Expanded)
- VI. **The impacts of laurel (*Laurus nobilis*) and basil (*Ocimum basilicum*) essential oils on oxidative stability and freshness of sous-vide sea bass fillets**
Ozturk Kerimoglu B., Kavusan H. S., Serdaroglu M.
TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.44, no.1, pp.101-109, 2020 (Journal Indexed in SCI)
- VII. **Powder/gelled inulin and sodium carbonate as novel phosphate replacers in restructured chicken steaks**
Öztürk Kerimoğlu B., Serdaroğlu M.
Journal Of Food Processing And Preservation, pp.1-11, 2019 (Journal Indexed in SCI)
- VIII. **A novel fat modification strategy in fermented sausages by incorporation of gelled emulsions with fig seed oil**
ÖZTÜRK KERİMOĞLU B., Kavuşan H. S., Mülazımoğlu Y., Akşehirli B., AYGÜN A., SERDAROĞLU F. M.
IOP Conference Series: Earth and Environmental Science, vol.333, pp.12090, 2019 (Journal Indexed in SCI)
- IX. **Evaluation of phosphate replacement with natural alternatives in chicken patties as a novel approach**
Tabak D., Sharafi Abadi E., SERDAROĞLU F. M.
IOP Conference Series: Earth and Environmental Science, vol.333, pp.12105, 2019 (Journal Indexed in SCI)
- X. **Protein oxidation and in vitro digestibility of heat-treated fermented sausages: How do they change with the effect of lipid formulation during processing?**
Öztürk-Kerimoğlu B., Nacak B., Özyurt V., Serdaroğlu M.
Journal of food biochemistry, 2019 (Journal Indexed in SCI)
- XI. **Antioxidant potential of artichoke (*Cynara scolymus* L.) byproducts extracts in raw beef patties during refrigerated storage**
Ergezer H., Serdaroglu M.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.2, pp.982-991, 2018 (Journal Indexed in SCI)
- XII. **Effects of Pre and Post-Rigor Marinade Injection on Some Quality Parameters of Longissimus Dorsi Muscles**
FADİLOĞLU E. E., SERDAROĞLU F. M.
KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES, vol.38, no.2, pp.325-337, 2018 (Journal Indexed in SCI)
- XIII. **Evaluation of the Quality of Beef Patties Formulated with Dried Pumpkin Pulp and Seed**
SERDAROĞLU F. M., KAVUŞAN H. S., İPEK G., ÖZTÜRK B.
KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES, vol.38, no.1, pp.1-13, 2018 (Journal Indexed in SCI)
- XIV. **Effects of Jerusalem artichoke powder and sodium carbonate as phosphate replacers on the quality characteristics of emulsified chicken meatballs”, KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES, vol.38, pp.26-42, 2018**
ÖZTÜRK B., SERDAROĞLU F. M.

- Korean Journal For Food Science Of Animal Resources, vol.38, pp.26-42, 2018 (Journal Indexed in SCI Expanded)
- XV. **Effects of Beef Fat Replacement with Gelled Emulsion Prepared with Olive Oil on Quality Parameters of Chicken Patties**
Serdaroglu M., NACA K B., KARABIYIKOĞLU M.
KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES, vol.37, no.3, pp.376-384, 2017 (Journal Indexed in SCI)
- XVI. **Egg white powder-stabilised multiple (water-in-olive oil-in-water) emulsions as beef fat replacers in model system meat emulsions**
Ozturk B., Urgu M., Serdaroglu M.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.97, no.7, pp.2075-2083, 2017 (Journal Indexed in SCI)
- XVII. **The effects of egg albumin incorporation on quality attributes of pale, soft, exudative (PSE-like) turkey rolls**
Ozturk B., Serdaroglu M.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.54, no.6, pp.1384-1394, 2017 (Journal Indexed in SCI)
- XVIII. **Antioxidant protection of cooked meatballs during frozen storage by whey protein edible films with phytochemicals from *Laurus nobilis* L. and *Salvia officinalis***
Akcan T., Estevez M., Serdaroglu M.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.77, pp.323-331, 2017 (Journal Indexed in SCI)
- XIX. **Emulsion characteristics, chemical and textural properties of meat systems produced with double emulsions as beef fat replacers**
Serdaroglu M., Ozturk B., Urgu M.
MEAT SCIENCE, vol.117, pp.187-195, 2016 (Journal Indexed in SCI)
- XX. **Quality Characteristics of PSE-Like Turkey Pectoralis major Muscles Generated by High Post-Mortem Temperature in a Local Turkish Slaughterhouse**
Ozturk B., Serdaroglu M.
KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES, vol.35, no.4, pp.524-532, 2015 (Journal Indexed in SCI)
- XXI. **Effects of dietary oregano and garlic essential oils on carcass characteristics, meat composition, colour, pH and sensory quality of broiler meat**
Kirkpinar F., Unlu H. B. , Serdaroglu M., Turp G.
BRITISH POULTRY SCIENCE, vol.55, no.2, pp.157-166, 2014 (Journal Indexed in SCI)
- XXII. **Effects of using plum puree on some properties of low fat beef patties**
Yildiz-Turp G., Serdaroglu M.
MEAT SCIENCE, vol.86, no.4, pp.896-900, 2010 (Journal Indexed in SCI)
- XXIII. **Effect of replacing beef fat with hazelnut oil on quality characteristics of sucuk A Turkish fermented sausage**
TURP G., SERDAROĞLU F. M.
Meat Science, pp.447-454, 2008 (Journal Indexed in SSCI)
- XXIV. **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, no.12, pp.1543-1551, 2008 (Journal Indexed in SCI)
- XXV. **The effects of marinating with citric acid solutions and grapefruit juice on cooking and eating quality of turkey breast**
Serdaroglu M., Abdraimov K., Oenenc A.
JOURNAL OF MUSCLE FOODS, vol.18, no.2, pp.162-172, 2007 (Journal Indexed in SCI)
- XXVI. **The characteristics of beef patties containing different levels of fat and oat flour**
Serdaroglu M.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.41, no.2, pp.147-153, 2006 (Journal Indexed in SCI)

- XXVII. **Improving low fat meatball characteristics by adding whey powder**
Serdaroglu M.
MEAT SCIENCE, vol.72, no.1, pp.155-163, 2006 (Journal Indexed in SCI)
- XXVIII. **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)
- XXIX. **Quality of. low-fat meatballs containing Legume flours as extenders**
Serdaroglu M., Yildiz-Turp G., ABRODIMOV K.
MEAT SCIENCE, vol.70, no.1, pp.99-105, 2005 (Journal Indexed in SCI)
- XXX. **Effects of using rosemary extract and onion juice on oxidative stability of sardine (*Sardina pilchardus*) mince**
Serdaroglu M., FELEKOĞLU E.
JOURNAL OF FOOD QUALITY, vol.28, no.2, pp.109-120, 2005 (Journal Indexed in SCI)
- XXXI. **Effects of fat level (5%,10%,20%) and corn flour (0%,2%,4%) on some properties of Turkish type meatballs (koefte)**
Serdaroglu M., DEĞİRMENCİOĞLU Ö.
MEAT SCIENCE, vol.68, no.2, pp.291-296, 2004 (Journal Indexed in SCI)
- XXXII. **Effect of various additives to marinating baths on some properties of cattle meat**
ÖNENÇ A., Serdaroglu M., Abdraimov K.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.218, no.2, pp.114-117, 2004 (Journal Indexed in SCI)
- XXXIII. **Effects of nitrite levels, endpoint temperature and storage on pink color development in turkey rolls**
Deniz E., Serdaroglu M.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.217, no.6, pp.471-474, 2003 (Journal Indexed in SCI)

Articles Published in Other Journals

- I. **Residual nitrite content of heat-treated sucuk as affected by chard powder incorporation and processing**
Öztürk Kerimoğlu B., Serdaroğlu M.
Gıda, vol.45, no.4, pp.825-835, 2020 (Other Refereed National Journals)
- II. **A Study on the Use of Pumpkin Powder Instead of Wheat Flour in Chicken Nugget Formulations**
Öztürk Kerimoğlu B., Serdaroğlu M.
Türk Tarım ve Doğa Bilimleri Dergisi, vol.7, no.3, pp.555-565, 2020 (Other Refereed National Journals)
- III. **Quality Changes in Sous-Vide Cooked Meat**
Derin E., Serdaroğlu F. M.
TURKISH JOURNAL of AGRICULTURE -FOOD SCIENCE and TECHNOLOGY, vol.86, no.6, pp.1320-1330, 2020 (Refereed Journals of Other Institutions)
- IV. **Collaborative effect of fat reduction and α -tocopherol incorporation on oxidative stability in beef sausages**
NACAĞ B., Kavuşan H. S. , SARI B., CAN H., SERDAROĞLU F. M.
IOP Conference Series: Earth and Environmental Science, vol.333, pp.12084, 2019 (Refereed Journals of Other Institutions)
- V. Öztürk Kerimoğlu B., Serdaroğlu F. M.
Food and Health, vol.5, no.4, pp.253-264, 2019 (Refereed Journals of Other Institutions)
- VI. **As a Thermal Process Contaminant Acrylamide: Formation Mechanisms and Strategies of Reducing Acrylamide Content in Meat Products**
KAVUŞAN H. S. , SERDAROĞLU F. M.
TURKISH JOURNAL OF AGRICULTURE- FOOD SCIENCE AND TECHNOLOGY, vol.7, no.2, pp.173-185, 2019 (Refereed Journals of Other Institutions)

- VII. **Fermente Sosis Formülasyonlarında Uygulanan Yenilikçi Yaklaşımlar**
SERDAROĞLU F. M. , İPEK G.
Akademik Gıda, vol.17, no.2, pp.281-290, 2019 (Other Refereed National Journals)
- VIII. **Et ve et ürünlerinde fosfatlar: İşlevleri ve ikame olanaklarının güncel çerçevede değerlendirilmesi**
ÖZTÜRK B., SERDAROĞLU F. M.
Gıda, vol.42, pp.535-545, 2017 (Refereed Journals of Other Institutions)
- IX. **A rising star prebiotic dietary fiber: Inulin and recent applications in meat products**
Öztürk Kerimoğlu B., Serdaroğlu F. M.
Journal of Food and Health Science, vol.3, no.1, pp.12-20, 2017 (Other Refereed National Journals)
- X. **Et Ürünleri Formülasyonlarında Emülsifiye Edilmiş Yağların Kullanımı**
KARABIYIKOĞLU M., SERDAROĞLU F. M.
Akademik Gıda, vol.15, pp.95-102, 2017 (Other Refereed National Journals)
- XI. **A rising star prebiotic dietary fiber: Inulin and recent applications in meat products**
ÖZTÜRK B., SERDAROĞLU F. M.
Journal of Food and Health Science, vol.3, pp.12-20, 2017 (Refereed Journals of Other Institutions)
- XII. **Protein Oxidation in Meat and Meat Products**
ZUNGUR BASTIOĞLU A., SERDAROĞLU F. M. , NACAĞ B.
Journal of Food and Health Science, pp.171-183, 2016 (Refereed Journals of Other Institutions)
- XIII. **Quality changes of sardine fillets marinated with vinegar grapefruit and pomegranate marinades**
SERDAROĞLU F. M. , PELİN B., URGU M., DOOSTİFARD E., TURP G.
Electronic Journal of Polish Agricultural Universities.Food Science, vol.18, 2015 (Refereed Journals of Other Institutions)
- XIV. **An overview of food emulsions: Description, classification and recent potential applications**
Serdaroğlu F. M. , Öztürk B., Kara A.
Turkish Journal of Agriculture-Food Science and Technology, vol.3, pp.430-438, 2015 (Refereed Journals of Other Institutions)
- XV. **"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, pp.1-8, 2015 (International Refereed University Journal)
- XVI. **Model Sistem Tavuk Eti Emülsiyonlarında Sığır Karkas Yağı Yerine Tavuk Derisi Kullanımının Emülsiyon Karakteristikleri Üzerine Etkisi**
ZUNGUR BASTIOĞLU A., BERKER N., SERDAROĞLU F. M.
Turkish Journal of Agriculture - Food Science and Technology, vol.3, pp.941-947, 2015 (Refereed Journals of Other Institutions)
- XVII. **Et ve Et Ürünlerinde Nitrit-Nitrat: Kullanım Avantajları, Yasal Sınırlamalar ve Güncel Alternatif Yaklaşımlar**
Öztürk B., Serdaroğlu F. M. , Ergezer H.
Akademik Gıda, vol.13, pp.257-265, 2015 (Other Refereed National Journals)
- XVIII. **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 (Refereed Journals of Other Institutions)
- XIX. **Etlik piliç ve hindilerde solgun kanatlı eti sendromu**
SERDAROĞLU F. M. , ÖZTÜRK B.
Hayvansal Üretim, vol.52, no.1, pp.59-66, 2011 (National Refreed University Journal)
- XX. **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 (Refereed Journals of Other Institutions)

- XXI. **Su Ürünleri Kaplama Yöntemleri ve Karşılaşılan Sorunlar**
ERGEZER H., TURP G., SERDAROĞLU F. M.
Akademik Gıda, vol.6, pp.11-16, 2008 (Other Refereed National Journals)
- XXII. **Biyobazlı Ambalaj Malzemeleri ve Et Endüstrisinde Kullanımı**
SERDAROĞLU F. M. , ERGEZER H., TURP G.
Et ve Et Teknolojileri Dergisi, pp.6-10, 2008 (Other Refereed National Journals)
- XXIII. **Su Ürünleri Kaplama Yöntemleri ve Karşılaşılan Sorunlar cilt.6, ss.11-16, 2008**
TURP G., ERGEZER H., SERDAROĞLU F. M.
AKADEMİK GIDA, vol.6, no.1, pp.11-16, 2008 (Other Refereed National Journals)
- XXIV. **Et Ürünlerinde Bitkisel Yağların Kullanımı**
TURP G., SERDAROĞLU F. M.
Gıda, vol.31, pp.327-332, 2006 (Other Refereed National Journals)
- XXV. **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)
- XXVI. **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)
- XXVII. **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)
- XXVIII. **Probiyotikler Mekanizmaları ve Etkileri**
SERDAROĞLU F. M. , TURP G.
Bilimsel Gıda Dergisi, pp.30-34, 2004 (Other Refereed National Journals)
- XXIX. **Chemical composition and quality characteristics of emulsion type turkey rolls formulated with dairy ingredients**
SERDAROĞLU F. M. , FADİLOĞLU E. E.
Journal of Food Technology,, vol.2, pp.109-113, 2004 (Refereed Journals of Other Institutions)
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