



Prof. Güzin KABAN

Office Phone: [+90 0442 231 2425](tel:+9004422312425)

Web: <https://avesis.atauni.edu.tr/gkaban>

International Researcher IDs

ScholarID: Gz1YMLoAAAAJ

ORCID: 0000-0001-6720-7231

Publons / Web Of Science ResearcherID: Q-8417-2019

ScopusID: 8548150000

Yoksis Researcher ID: 40917



Research Areas

Food Engineering, Engineering and Technology

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Genotypic diversity and antagonistic activities of enterococci isolated from pastırma**
ERTEKİN Ö., KABAN G., KAYA M.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.61, no.5, pp.983-989, 2024 (SCI-Expanded)
- II. **The effects of using sheep tail fat and cooking time on carboxymethyl-lysine formation and some quality characteristics of heat-treated sucuk**
Anlar P., Kaban G.
Food Science and Nutrition, 2024 (SCI-Expanded)
- III. **Partial Replacement of NaCl by KCl, MgCl₂ and CaCl₂ Chloride Salts in the Production of Sucuk: Effects on Volatile Compounds, Lipid Oxidation, Microbiological and Sensory Properties**
Şimşek D., YILMAZ ORAL Z. F., Jaberı R., KAYA M., KABAN G.
Foods, vol.12, no.19, 2023 (SCI-Expanded)
- IV. **The Effect of Black Garlic on the Volatile Compounds in Heat-Treated Sucuk**
YILMAZ ORAL Z. F., KABAN G.
FOODS, vol.12, no.20, 2023 (SCI-Expanded)
- V. **Evaluation of Autochthonous Coagulase—Negative Staphylococci as Starter Cultures for the Production of Pastırma**
Fettahoğlu K., KAYA M., KABAN G.
Foods, vol.12, no.15, 2023 (SCI-Expanded)
- VI. **The Effects of Sheep Tail Fat, Fat Level, and Cooking Time on the Formation of Nε-(carboxymethyl)lysine and Volatile Compounds in Beef Meatballs**
Öztürk K., YILMAZ ORAL Z. F., KAYA M., KABAN G.
Foods, vol.12, no.15, 2023 (SCI-Expanded)
- VII. **The levels of heavy metal, acrylamide, nitrate, nitrite, N-nitrosamine compounds in brewed black tea and health risk assessment: Türkiye**
BAŞARAN B., Abanoz Y. Y., ŞENOL N. D., Oral Z. F., Öztürk K., KABAN G.

- Journal of Food Composition and Analysis, vol.120, 2023 (SCI-Expanded)
- VIII. **Microbiological, Physicochemical and Sensorial Changes during the Ripening of Sucuk, a Traditional Turkish Dry-Fermented Sausage: Effects of Autochthonous Strains, Sheep Tail Fat and Ripening Rate**
AKKÖSE A., ŞİŞİK OĞRAŞ Ş., KAYA M., KABAN G.
FERMENTATION-BASEL, vol.9, no.6, 2023 (SCI-Expanded)
- IX. **Volatile nitrosamines in a dry fermented sausage "sucuk": Occurrence and effect of cooking on their formation**
Kızılkaya M. F., Yılmaz Oral Z. F., Sallan S., Kaban G., Kaya M.
Journal of Food Composition and Analysis, vol.119, 2023 (SCI-Expanded)
- X. **Effect of Black Garlic on Microbiological Properties, Lipid Oxidation, Residual Nitrite, Nitrosamine Formation and Sensory Characteristics in a Semi-Dry Fermented Sausage**
Akansel B., YILMAZ ORAL Z. F., Sallan S., KABAN G., KAYA M.
Foods, vol.12, no.7, 2023 (SCI-Expanded)
- XI. **Efficiency of food additives and frying durations in reducing acrylamide and 5-hydroxymethylfurfural formation in tray <i>kadayif</i> dessert**
Seyyedcheraghi K., Kotancilar H. G., Kaban G.
INTERNATIONAL FOOD RESEARCH JOURNAL, vol.30, no.1, pp.229-239, 2023 (SCI-Expanded)
- XII. **Fillet Quality in Rainbow Trout (*Oncorhynchus mykiss*) Raised on Different Dietary Oils Over a Long-Term Feeding Trial**
Jaberi R., Tacer-Tanas S., Akgul I., Korkmaz F., Kaban G., Kaya M., Topal A., Ceyhun S. B., Arslan M.
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- XIII. **The Effect of the Combination of Rosemary Extract and Green Tea Extract on Nitrosamine Content, Microbiological, Physicochemical and Sensorial Properties of Heat-Treated Sucuk**
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Kafkas Üniversitesi Veteriner Fakultesi Dergisi, vol.29, no.6, pp.705-715, 2023 (SCI-Expanded)
- XIV. **Dietary Acrylamide Exposure and Cancer Risk: A Systematic Approach to Human Epidemiological Studies**
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Foods, vol.12, no.2, 2023 (SCI-Expanded)
- XV. **Evaluating the effect of using mechanically deboned chicken meat as a partial or total replacer for emulsion-type chicken sausages**
Bahrami P., Kotan Yılmaz G., AKKÖSE A., KAYA M., KABAN G.
Cogent Food and Agriculture, vol.9, no.1, 2023 (SCI-Expanded)
- XVI. **Effect of sodium replacement on the quality characteristics of pastirma (a dry-cured meat product)**
Yalınkılıç B., KABAN G., KAYA M.
FOOD SCIENCE AND HUMAN WELLNESS, vol.12, no.1, pp.266-274, 2023 (SCI-Expanded)
- XVII. **Citric Acid Production by *Yarrowia lipolytica* NRRL Y-1094: Optimization of pH, Fermentation Time and Glucose Concentration Using Response Surface Methodology**
Borekci B. S., KAYA M., KABAN G.
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- XVIII. **Assessment of technological attributes of autochthonous starter cultures in Turkish dry fermented sausage (sucuk)**
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- XIX. **Citric acid production by a novel autochthonous *Candida zeylanoides* isolate: optimization of process parameters**
Borekci B. S., KAYA M., Goksungur Y., KABAN G.
BIOTECHNOLOGY LETTERS, vol.44, no.7, pp.803-812, 2022 (SCI-Expanded)
- XX. **Comparison and risk assessment of nitrate and nitrite levels in infant formula and biscuits for small children in Turkey**

- Başaran B., Yilmaz Oral Z. F., Anlar P., Kaban G.
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- XXI. **The occurrence of volatile N-nitrosamines in heat-treated sucuk in relation to pH, a(w) and residual nitrite**
KABAN G., Polat Z., Sallan S., KAYA M.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.59, no.5, pp.1748-1755, 2022 (SCI-Expanded)
- XXII. **Risk assessment of acrylamide and 5-hydroxymethyl-2-furfural (5-HMF) exposure from bread consumption: Turkey**
BAŞARAN B., ANLAR P., YILMAZ ORAL Z. F., Polat Z., KABAN G.
Journal of Food Composition and Analysis, vol.107, 2022 (SCI-Expanded)
- XXIII. **The effects of nitrite, sodium ascorbate and starter culture on volatile compounds of a semi-dry fermented sausage**
Sallan S., KABAN G., KAYA M.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.153, 2022 (SCI-Expanded)
- XXIV. **Effects of NaCl substitution with KCl on quality properties of heat-treated sucuk during the production stages**
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- XXV. **Effects of autochthonous strains on volatile compounds and technological properties of heat-treated sucuk**
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- XXVI. **Furosine and N-epsilon-carboxymethyl-lysine in cooked meat product (kavurma): Effects of salt and fat levels during storage**
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- XXVII. **The effects of transglutaminase on the qualitative properties of different pastarma types**
Hazar F. Y., KABAN G., KAYA M.
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- XXVIII. **Probiotic properties of lactic acid bacteria strains isolated from pastirma**
Topcu K. C., Kaya M., Kaban G.
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- XXIX. **Technological properties of autochthonous Lactobacillus plantarum strains isolated from sucuk (Turkish dry-fermented sausage)**
Kamiloglu A., KABAN G., KAYA M.
Brazilian Journal of Microbiology, vol.51, no.3, pp.1279-1287, 2020 (SCI-Expanded)
- XXX. **The effect of barberry (*Berberis vulgaris* L.) extract on the physicochemical properties, sensory characteristics, and volatile compounds of chicken frankfurters**
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- XXXI. **Effects of different internal temperature applications on quality properties of heat-treated sucuk during production**
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- XXXII. **Microbiological properties and volatile compounds of salted-dried goose**
KABAN G., Kızılıkaya P., Börekçi B. S., Hazar F., Kabil E., KAYA M.
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- XXXIII. **The determination of acrylamide content in brewed coffee samples marketed in Turkey**
Basaran B., AYDIN F., KABAN G.
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- XXXIV. **Nitrosamine formation in a semi-dry fermented sausage: Effects of nitrite, ascorbate and starter culture and role of cooking**
Sallan S., Kaban G., Şişik Oğraş Ş., Çelik M., Kaya M.
MEAT SCIENCE, vol.159, 2020 (SCI-Expanded)
- XXXV. **Volatile compounds of pastirma under different curing processes**
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- XXXVI. **Nitrosamines in sucuk: Effects of black pepper, sodium ascorbate and cooking level**
SALLAN S., KABAN G., Kaya M.
Food Chemistry, vol.288, pp.341-346, 2019 (SCI-Expanded)
- XXXVII. **Effects of autochthonous Lactobacillus plantarum strains on Listeria monocytogenes in sucuk during ripening**
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- XXXVIII. **Genotypic Identification of Lactic Acid Bacteria in Pastirma Produced w h Different Curing Processes**
Cinar K., Fettahoglu K., KABAN G.
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- XXXIX. **Effects of vacuum and high-oxygen modified atmosphere packaging on physico-chemical and microbiological properties of minced water buffalo meat**
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- XL. **Plasma polymerized linalool (ppLin): an antimicrobial and biocompatible coating**
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- XLI. **Biodiversity and characterization of gram-positive, catalase-positive cocci isolated from pastirma produced under different curing processes**
FETTAHOĞLU K., Cinar K., KAYA M., KABAN G.
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- XLII. **Volatile compounds of pastirma: effects of autochthonous *S. xylosus*, *S. equorum* and *S. vitulinus* strains**
FETTAHOĞLU K., KABAN G., KAYA M.
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- XLIII. **Heat-treated sucuk with *Pediococcus acidilactici* S147: the effect of core temperature**
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- XLIV. **Citric acid production by autochthonous *Candida zeylanoides* strains**
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- XLV. **Characteristics of Pastirma Types Produced from Water Buffalo Meat**
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- XLVI. **Volatile compounds of olive oils from different geographic regions in Turkey**
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- XLVII. **Volatile profile and fatty acid composition of kavurma (A cooked uncured meat product) produced with animal fat combinations**
Ogras Ş., AKKÖSE A., KABAN G., KAYA M.
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- XLVIII. **The effects of different processing conditions on biogenic amine formation and some qualitative properties in pastA +/- rma**
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- XLIX. **Volatile compounds and some physico-chemical properties of pastirma produced with different nitrate levels**
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- L. **Isolation and identification of lactic acid bacteria from pastirma**
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- LI. **The Effects of Geographic Region, Cultivar and Harvest Year on Fatty Acid Composition of Olive Oil**
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- LV. **The effects of cooking time and sugar on total phenols, hydroxymethylfurfural and acrylamide content of mulberry leather (pestil)**
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- LVI. **Determination of Volatile Compounds of Sucuk with Different Orange Fiber and Fat Levels**
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- LVIII. **Probiotic Meat Products**
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- LX. **Changes of Volatile Compounds of Herby Cheese During the Storage Period**
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- LXI. **Some Physico-chemical Properties and Organic Acid Profiles of Herby Cheeses**
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- LXV. **FATTY ACID COMPOSITION, LEAN COLOR AND DRIP LOSS OF THE DIFFERENT MUSCLES FROM YOUNG HOLSTEIN FRIESIAN BULLS FINISHED ON DIETS CONTAINING VARIED PROPORTIONS OF WET SUGAR BEET PULP AND WHEAT STRAW**
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- LXVI. **Volatile compounds of traditionally produced pastirma**
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- LXVII. **Effects of cooking methods and levels on formation of heterocyclic aromatic amines in chicken and fish with Oasis extraction method**
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- LXVIII. **THE EFFECT OF LACTOBACILLUS SAKEI ON THE BEHAVIOR OF LISTERIA MONOCYTOGENES ON SLICED BOLOGNA-TYPE SAUSAGES**
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- LXIX. **Effects of Cooking Techniques and Levels on the Formation of Heterocyclic Aromatic Amines in Chicken and Fish**
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- LXX. **Microbiological and Chemical Properties of Bonito Fish (*Sarda sarda*) Fillets Packaged with Chitosan Film, Modified Atmosphere and Vacuum**
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- LXXIV. **Pharmacokinetic disposition of enrofloxacin in brown trout (*Salmo trutta fario*) after oral and intravenous administrations**
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- LXXV. **Effect of chitosan coating on chemical and microbiological properties of Atlantic bonito (*Sarda sarda*) fillets**
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- LXXVI. **Changes in the composition of volatile compounds and in microbiological and physicochemical parameters during pastirma processing**
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- LXXXIII. **S. xylosus ve L.plantarum Suşlarının Sucuğun Duyusal Özellikleri ve Renk Değerleri Üzerine Etkileri**
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TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.29, no.4, pp.1039-1044, 2005 (SCI-Expanded)

Articles Published in Other Journals

- I. **Volatile Compounds of Kavurma Produced with Different Salt and Fat Levels**
BAYRAK KUL D., YILMAZ ORAL Z. F., KABAN G.
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- II. **FUNCTIONAL AND TECHNOLOGICAL PROPERTIES OF CANDIDA ZEYLANOIDES STRAINS ISOLATED FROM PASTIRMA**
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