

Assoc. Prof. Ahmet AKKÖSE

Personal Information

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Education Information

Doctorate, Ataturk University, Fen Bilimleri, Gıda Mühendisliği, Turkey 2007 - 2012

Postgraduate, Ataturk University, Fen Bilimleri, Gıda Mühendisliği, Turkey 2004 - 2007

Undergraduate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 2000 - 2004

Foreign Languages

English, B2 Upper Intermediate

Certificates, Courses and Trainings

Quality Management, Deneysel Laboratuvarları İçin Metot Geçerli Kılma/Doğrulama ve Ölçüm Belirsizliği Eğitimi, RAN Kalite, 2021

Quality Management, TS EN ISO 19011:2018 İç Tetkik Eğitimi, RAN Kalite, 2021

Quality Management, TS ISO 31000:2018 Deneysel Laboratuvarları İçin Risk Analizi Eğitimi, RAN Kalite, 2021

Quality Management, TS EN ISO/IEC 17025:2017 Deneysel ve Kalibrasyon Laboratuvarlarının Yetkinliği İçin Genel Gereklilikler Standardı Eğitimi, RAN Kalite, 2021

Dissertations

Doctorate, Pastırmada Kurutma Karakteristikleri ile Difüzyon katsayılarının Belirlenmesi, Atatürk Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği, 2012

Postgraduate, Sığır etinin camsılığa geçiş sıcaklığı ile bu sıcaklığın üzerinde ve altında depolanan etlerde oluşan bazı biyokimyasal değişimler üzerine çeşitli kriyoprotektif biyopolimerlerin etkisinin tespiti, Atatürk Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği, 2007

Research Areas

Food Engineering, Food Technology, Meat, Poultry and Game Technology, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Engineering and Technology

Academic Titles / Tasks

Associate Professor, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2019 - Continues
Assistant Professor, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2013 - 2019
Research Assistant PhD, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2012 - 2013
Research Assistant, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2005 - 2012

Academic and Administrative Experience

Bölüm Kalite Komisyonu Üyesi, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2021 - Continues
Farabi Program Department Coordinator, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2019 - Continues
Erasmus Program Department Coordinator, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2019 - Continues
Mevlana Exchange Program Department Coordinator, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2019 - Continues
Deputy Head of Department, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2019 - 2021

Courses

Isı ve Kütle Transferi, Undergraduate, 2019 - 2020, 2020 - 2021, 2021 - 2022
Mezuniyet Çalışması, Undergraduate, 2019 - 2020, 2020 - 2021, 2021 - 2022
Gıda Teknolojisinde Isıl Olmayan Prosesler, Postgraduate, 2020 - 2021, 2021 - 2022
Gıda İşleme ve Analiz teknikleri II, Undergraduate, 2019 - 2020, 2020 - 2021, 2021 - 2022
Proses Tasarımı, Undergraduate, 2019 - 2020, 2020 - 2021, 2021 - 2022
Enerji ve Kütle Denkliği, Undergraduate, 2019 - 2020, 2020 - 2021, 2021 - 2022
Su Ürünleri İşleme Teknolojisi, Undergraduate, 2021 - 2022
Gıdalarda Faz Değişimleri, Doctorate, 2019 - 2020, 2020 - 2021, 2021 - 2022
Gıda İşleme ve Analiz teknikleri I, Undergraduate, 2019 - 2020, 2020 - 2021, 2021 - 2022
Gıda Teknolojisinde Isıl Prosesler, Postgraduate, 2019 - 2020, 2020 - 2021, 2021 - 2022
Gıdalarda Termal Analiz, Doctorate, 2020 - 2021
Enerji ve Kütle Denkliği, Undergraduate, 2020 - 2021
Mezuniyet Çalışması, Undergraduate, 2020 - 2021
Gıda İşleme ve Analiz teknikleri II, Undergraduate, 2019 - 2020
Isı ve Kütle Transferi, Undergraduate, 2019 - 2020
Gıda İşleme ve Analiz teknikleri I, Undergraduate, 2019 - 2020, 2020 - 2021
Proses Tasarımı, Undergraduate, 2019 - 2020

Advising Theses

Akköse A., Piliç salam üretiminde yemelik argan yağı kullanımının fizikokimyasal ve duyuşal özelliklere etkisi, Postgraduate, F.MOUTA(Student), 2022
Akköse A., Isıl İşlem Görmüş Sucuğun Bazı Fizikokimyasal ve Tekstürel Özellikleri, Postgraduate, S.Saraç(Student), 2019
Akköse A., Tavuk köftesi üretiminde farklı klorür tuzları kullanımının fizikokimyasal ve duyuşal özelliklere etkileri, Postgraduate, M.KAYA(Student), 2019
Akköse A., FARKLI KLORÜR TUZLARININ LAKERDANIN FİZİKOKİMYASAL ÖZELLİKLERİNE ETKİLERİ, Postgraduate, A.ALI(Student), 2019
Akköse A., Yağı azaltılmış tavuk köftesinde kinoa unu ve κ-karragenan kullanımının kalite özelliklerine etkileri, Postgraduate, D.İNCE(Student), 2019
Akköse A., Pastırma üretiminde fizikokimyasal ve tekstürel değişimlerin belirlenmesi, Postgraduate, M.Kırkyol(Student), 2018
Akköse A., Yağı azaltılmış tavuk köftelerinde chia unu ve κ-karragenan kullanımının fizikokimyasal, tekstürel ve duyuşal

özelliklere etkileri, Postgraduate, A.MURAT(Student), 2018

Akköse A., Ayçiçek yağı kullanımının, hindi salaminin yağ asidi kompozisyonu ile fizikokimyasal, tekstürel ve duyuusal özelliklerine etkisi, Postgraduate, C.ÇELİK(Student), 2017

Akköse A., Kuyruk yağı kullanımının ısı işlem görmüş sucuğun bazı fizikokimyasal, tekstürel ve duyuusal özellikleri üzerine etkisi, Postgraduate, P.ANLAR(Student), 2017

Jury Memberships

Post Graduate, Post Graduate, Atatürk Üniversitesi, February, 2022

Appointment Academic Staff, Appointment Academic Staff, Yalova Üniversitesi, February, 2022

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2021

Appointment Academic Staff, Appointment Academic Staff, Kırklareli Üniversitesi, June, 2021

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2021

Post Graduate, Post Graduate, Nevşehir Hacı Bektaş Veli Üniversitesi, February, 2021

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, January, 2021

Doctoral Examination, Doctoral Examination, Atatürk Üniversitesi, November, 2020

Doctoral Examination, Doctoral Examination, Atatürk Üniversitesi, June, 2020

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Investigation of textural and physicochemical changes during the manufacturing process of pastirma, a dry-cured meat product**
Kirkyol M., AKKÖSE A.
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, 2022 (Journal Indexed in SCI)
- II. **Yogurt ice cream sweetened with sucrose, stevia and honey: Some quality and thermal properties**
Arslaner A., Salik M. A. , Özdemir S., Akköse A.
CZECH JOURNAL OF FOOD SCIENCES, vol.37, no.6, pp.446-455, 2019 (Journal Indexed in SCI)
- III. **Characteristics of Pastirma Types Produced from Water Buffalo Meat**
Akköse A., Kaban G., Karaoğlu M. M. , Kaya M.
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, vol.24, no.2, pp.179-185, 2018 (Journal Indexed in SCI)
- IV. **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.
International Journal of Food Properties, vol.21, no.1, pp.364-373, 2018 (Journal Indexed in SCI)
- V. **Volatile compounds and some physico-chemical properties of pastirma produced with different nitrate levels**
AKKÖSE A., ÜNAL N., Yalinkiliç B., KABAN G., KAYA M.
Asian-Australasian Journal of Animal Sciences, vol.30, no.8, pp.1168-1174, 2017 (Journal Indexed in SCI)
- VI. **Effect of freezing/thawing process on salting kinetics and thermal properties of beef**
AKKÖSE A.
CYTA-JOURNAL OF FOOD, vol.15, no.3, pp.418-424, 2017 (Journal Indexed in SCI)
- VII. **Determination of Salt Diffusion Coefficient in Rainbow Trout (Oncorhynchus mykiss)**
AKKÖSE A., Aktas N.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.3, pp.344-349, 2016 (Journal Indexed in SCI)
- VIII. **Curing and diffusion coefficient study in pastirma, a Turkish traditional meat product**
AKKÖSE A., Aktas N.
MEAT SCIENCE, vol.96, no.1, pp.311-314, 2014 (Journal Indexed in SCI)
- IX. **GLASS TRANSITION OF RAINBOW TROUT AND EFFECT OF CRYOPROTECTANTS ON SOME CHANGES**

- Aktas N., AKKÖSE A.
JOURNAL OF FOOD PROCESS ENGINEERING, vol.34, no.3, pp.609-622, 2011 (Journal Indexed in SCI)
- X. **Glass Transition of Rainbow Trout and Its Oxidation Stability During Storage**
AKTAS N., AKKÖSE A.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.13, no.4, pp.800-809, 2010 (Journal Indexed in SCI)
- XI. **DETERMINATION OF GLASS TRANSITION TEMPERATURE OF RAINBOW TROUT (ONCORHYNCHUS MYKISS) AND EFFECTS OF VARIOUS CRYOPROTECTIVE BIOPOLYMER BLENDS ON SOME CHEMICAL CHANGES**
Akkoese A., AKTAS N.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.33, no.5, pp.665-675, 2009 (Journal Indexed in SCI)
- XII. **Determination of glass transition temperature of beef and effects of various cryoprotective agents on some chemical changes**
Akkoese A., Aktas N.
MEAT SCIENCE, vol.80, no.3, pp.875-878, 2008 (Journal Indexed in SCI)

Articles Published in Other Journals

- I. **Tavuk Göğüs Etinin Camsı Değişim Sıcaklığı Üzerine Bazı Biyopolimerlerin Etkisi**
AKKÖSE A.
Akademik Gıda, vol.16, pp.120-126, 2018 (Other Refereed National Journals)
- II. **Salt Diffusion in Rainbow Trout (Oncorhynchus mykiss)**
AKKÖSE A., AKTAŞ N.
Akademik Gıda, vol.10, pp.12-16, 2012 (Other Refereed National Journals)

Refereed Congress / Symposium Publications in Proceedings

- I. **THERMAL PROPERTIES OF OLEOGELS MADE WITH HAZELNUT OIL AND CARNAUBA WAX**
Kırkyol M., Akköse A.
8th International Istanbul Scientific Research Congress, İstanbul, Turkey, 12 - 13 March 2022, pp.431-437
- II. **KİNOA UNU VE K-KARRAGENAN KULLANIMININ YAĞI AZALTILMIS TAVUK KÖFTESİNİN TEKSTÜREL ÖZELLİKLERİNE ETKİLERİ**
Akköse A., İnce D.
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.342
- III. **TAVUK KÖFTESİ ÜRETİMİNDE FARKLI KLORÜR TUZLARI KULLANIMIN TEKSTÜREL ÖZELLİKLERE ETKİLERİ**
Akköse A., Kaya M.
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.345
- IV. **Effect of Sucrose and Sorbitol on Glass Transition Temperature of Turkey Meat**
AKKÖSE A.
3rd International Conference on Advanced Engineering Technologies, Bayburt, Turkey, 19 - 21 September 2019, pp.502-506
- V. **The Quality and Thermal Properties of Plain and Cocoa Yogurt Ice-Cream Samples Produced with Stevia and Honey**
ARSLANER A., ÖZDEMİR S., AKKÖSE A., SALIK M. A.
International Congress on Engineering and Life Science, Kastamonu, Turkey, 26 - 29 April 2018
- VI. **Effect of Using Sheep Tail Fat on some Physicochemical and Sensory Properties of Heat Treated Sucuk**
AKKÖSE A., ANLAR P., KABAN G.
International Congress on Engineering and Life Science, Kastamonu, Turkey, 26 - 29 April 2018, pp.759

- VII. **The Effect of Sheep Tail Fat on Textural Properties of Heat Treated Sucuk**
AKKÖSE A., ANLAR P.
International Congress on Engineering and Life Science, Kastamonu, Turkey, 26 - 29 April 2018, pp.761
- VIII. **Textural Characteristics of Heat Treated Sucuk Produced by Using Different Salt Mixtures**
FETTAHOGLU K., YILMAZ Z. F. , AKKÖSE A., KABAN G.
International Congress on Engineering and Life Science, Kastamonu, Turkey, 26 - 29 April 2018, pp.711
- IX. **Textural Properties of Bologna Type Turkey Meat Sausages Produced with Different Levels of Sunflower Oil**
AKKÖSE A., ÇELİK C.
International Conference on Raw Materials to Processed Foods, Antalya, Turkey, 11 - 13 April 2018, pp.202
- X. **Glass Transition Temperature of Goose Meat. A DSC Study**
AKKÖSE A.
International Conference on Raw Materials to Processed Foods, Antalya, Turkey, 11 - 13 April 2018
- XI. **Volatile Compounds and Some Physico-Chemical Properties of Bologna-Type Beef Sausage Produced With Sunflower Oil**
ŞİŞİK OĞRAŞ Ş., AKKÖSE A., KAYA M., KABAN G.
47th International Scientific Conference on Food Engineering and Biotechnology, Kuala-Lumpur, Malaysia, 21 - 22 December 2017
- XII. **Effects of Using Hazelnut Oil on Some Physico-Chemical Properties and Volatile Compounds of Bologna-Type Beef Sausage**
ŞİŞİK OĞRAŞ Ş., AKKÖSE A., KABAN G., KAYA M.
47th International Scientific Conference on Food Engineering and Biotechnology, Kuala-Lumpur, Malaysia, 21 - 22 December 2017
- XIII. **Hindi Eti ve Ayçiçek Yağı Kullanılarak Üretilen Salamların Bazı Fizikokimyasal Özelliklerinin Belirlenmesi**
AKKÖSE A., ÇELİK C.
4th International Poultry Meat Congress, Antalya, Turkey, 26 - 30 April 2017
- XIV. **Effect of Nitrite on Shelf Life and Safety of Emulsified Meat Products**
KAYA M., AKKÖSE A., KABAN G.
International Congress on Food of Animal Origin, Lefkoşa, Cyprus (Kkct), 10 - 13 November 2016, pp.182
- XV. **Use of Hot-Boned Meat in Emulsified Meat Products**
AKKÖSE A., HAZAR F. Y. , KAYA M., KABAN G.
International Congress on Food of Animal Origin, Lefkoşa, Cyprus (Kkct), 10 - 13 November 2016, pp.184
- XVI. **Effects of using sunflower oil on textural properties of Bologna type sausage**
AKKÖSE A., ŞİŞİK OĞRAŞ Ş., KABAN G., KAYA M.
2nd Congress on Food Structure & Design, 26 - 28 October 2016
- XVII. **The effects of using different levels hazelnut oil on instrumental texture properties of Bologna type sausage**
ŞİŞİK OĞRAŞ Ş., AKKÖSE A., KABAN G., KAYA M.
2nd Congress on Food Structure & Design, 26 - 28 October 2016
- XVIII. **Effects of Partial Replacement of Sodium Chloride with KCl, MgCl₂, and CaCl₂ on Lipolysis and Lipid Oxidation in Sliced and Modified Atmosphere Packaged Pastırma**
KAYA M., AKSU M. İ. , KABAN G., AKKÖSE A., YALINKILIÇ B.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, pp.169
- XIX. **Determination of Melting and Freezing Characteristics of Olive Oils from Different Olive Cultivars**
ŞİŞİK OĞRAŞ Ş., AKKÖSE A.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, pp.513
- XX. **Glass Transition Temperature of Pastırma, a DSC study**
AKKÖSE A.

The 3rd International Symposium on 'Traditional Foods from Adriatic to Caucasus', Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, pp.160

- XXI. **Et ve Et Ürünlerinde Radyofrekans Isıtma Uygulamaları**
AKKÖSE A., Özhamamcı İ.
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.170
- XXII. **Tavuk Göğüs Kasında Tuzlamaya Bağlı Nem Difüzyon Katsayısının Belirlenmesi**
AKKÖSE A.
İç Anadolu Bölgesi 2. Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.169
- XXIII. **Sığır M. Longissimus dorsi Kasında Tuz Difüzyon Katsayısının Belirlenmesi**
AKKÖSE A., AKTAŞ N.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, pp.158
- XXIV. **Kürleme Esnasında Pastırmalık Etlerde Meydana gelen Oksidasyonun Belirlenmesi**
AKKÖSE A., AKTAŞ N.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, pp.159
- XXV. **Gökkuşluğu Alabalığında Tuz Difüzyonu Üzerine Sıcaklığın etkisi**
AKKÖSE A., AKTAŞ N.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, pp.160
- XXVI. **Gökkuşluğu Alabalığında Tuzlamaya Bağlı Nem Difüzyon Katsayısının Tespit Edilmesi**
AKKÖSE A., AKTAŞ N.
Türkiye 11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, pp.161
- XXVII. **Diffusion Kinetics of Sodium Chloride in Rainbow Trout**
AKKÖSE A., AKTAŞ N.
4th International Congress on Food and Nutrition, İstanbul, Turkey, 12 - 14 October 2011, pp.73
- XXVIII. **Determination of Changes in Connective Tissue Treated with Various Cryoprotective Biopolymers. A Differential Scanning Calorimetry (DSC) Study**
AKTAŞ N., Kadirbeyoğlu Y., AKKÖSE A.
1st International Congress on Food Technology, Antalya, Turkey, 3 - 06 November 2010, pp.424
- XXIX. **Gıdalarda Camsı Değişim Sıcaklığı ve Önemi**
Aktaş N., AKKÖSE A.
6. Gıda Mühendisliği Kongresi, Antalya, Turkey, 6 - 08 November 2009, pp.173-177
- XXX. **Antioksidant ve/veya Antimikrobiyal Madde İçeren Yenilebilir Filmlerin Et Ürünlerinde Kullanımı**
AKTAŞ N., AKKÖSE A.
6. Gıda Mühendisliği Kongresi, Antalya, Turkey, 6 - 08 November 2009, pp.167-171
- XXXI. **Gıdalarda Faz Değişimleri Ve Oluşturduğu Etkiler**
AKKÖSE A., Aktaş N.
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008, pp.1127-1130
- XXXII. **A Research on Some Biochemical Changes Occurred in the Meat Samples Stored at Above and Under Glass Transition Temperature**
AKTAŞ N., AKKÖSE A.
2nd International Congress on Food and Nutrition, İstanbul, Turkey, 24 - 27 October 2007, pp.67

Supported Projects

- AKKÖSE A., KIRKYOL M., Project Supported by Higher Education Institutions, Yağ Oranı ve Pişirme Yönteminin Isıl İşlem Görmüş Sucukta Polisiklik Aromatik Hidrokarbon Oluşumuna Etkileri, 2021 - Continues
- AKKÖSE A., KIRKYOL M., Project Supported by Higher Education Institutions, KARRAGENAN, KSANTAN GAM VE KETEN TOHUMU GAMI İLAVE EDİLEREK HAZIRLANAN TAVUK ETİ NUGGETLARININ BAZI FİZİKSEL, KİMYASAL VE TEKSTÜREL ÖZELLİKLERİNİN BELİRLENMESİ, 2016 - 2021
- AKKÖSE A., Project Supported by Higher Education Institutions, HİNDİ VE KAZ ETİNDE CAMSI GEÇİŞ SICAKLIKLARININ BELİRLENMESİ VE BAZI KRİYOPROTEKTİF AJANLARIN BU SICAKLIK DEĞERLERİ ÜZERİNE ETKİLERİNİN TESPİTİ, 2015

- 2020

Kaban G., Kaya M., Akköse A., TUBITAK Project, Isıl İşlem Görmüş Sucuk Üretiminde Isıl İşlem Koşullarının Optimizasyonu, 2017 - 2019

AKKÖSE A., Project Supported by Higher Education Institutions, TEKRARLANAN DONDURMA/ÇÖZÜNDÜRME İŞLEMİNİN VE BAZI KRİPROTEKTİF AJANLARIN TAVUK GÖĞÜS ETİ KALİTESİ VE PROTEİN STABİLİZASYONU ÜZERİNE ETKİLERİNİN BELİRLENMESİ, 2015 - 2016

AKKÖSE A., Project Supported by Higher Education Institutions, TAVUK ETİNİN CAMSI DEĞİŞİM SICAKLIĞI ÜZERİNE BAZI BİYOPOLİMERLERİN ETKİSİNİN BELİRLENMESİ, 2014 - 2016

AKKÖSE A., Project Supported by Higher Education Institutions, TAZE VEYA DONDURULARAK ÇÖZÜNDÜRÜLMÜŞ PASTIRMALIK ETLERDE KÜRLEME SONUNDA TUZ DİFÜZYON KATSAYILARININ VE MİYOFİBRİLER PROTEİNLERİN TERMAL ÖZELLİKLERİNDEKİ DEĞİŞİMLERİN BELİRLENMESİ, 2013 - 2014

Activities in Scientific Journals

International Journal of Nutrition and Food Sciences, Committee Member, 2021 - Continues

SCIREA Journal of Biology, Committee Member, 2021 - Continues

Journal of Fisheries Science, Committee Member, 2019 - Continues

Food & Nutrition Journal, Committee Member, 2017 - Continues

Memberships / Tasks in Scientific Organizations

Gıda Mühendisleri Odası, Member, 2004 - Continues

Scientific Refereeing

TÜRK TARIM - GIDA BİLİM VE TEKNOLOJİ DERGİSİ, National Scientific Refreed Journal, February 2022

FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, December 2021

Project Supported by Higher Education Institutions, BAP Research Project, Recep Tayyip Erdogan University, Turkey, December 2021

FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, SCI Journal, November 2021

Project Supported by Higher Education Institutions, BAP Research Project, Nevsehir Haci Bektas Veli University, Turkey, November 2021

GIDA, National Scientific Refreed Journal, October 2021

Project Supported by Higher Education Institutions, BAP Research Project, Kastamonu University, Turkey, June 2021

Project Supported by Higher Education Institutions, BAP Research Project, Recep Tayyip Erdogan University, Turkey, June 2021

TÜRK TARIM - GIDA BİLİM VE TEKNOLOJİ DERGİSİ, National Scientific Refreed Journal, May 2021

PROGRESS IN NUTRITION, SCI Journal, April 2021

GIDA, National Scientific Refreed Journal, February 2021

TÜRK TARIM - GIDA BİLİM VE TEKNOLOJİ DERGİSİ, National Scientific Refreed Journal, January 2021

FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, November 2020

Project Supported by Higher Education Institutions, BAP Research Project, Ordu University, Turkey, September 2020

TÜRK TARIM - GIDA BİLİM VE TEKNOLOJİ DERGİSİ, National Scientific Refreed Journal, August 2020

Project Supported by Higher Education Institutions, BAP Research Project, Kastamonu University, Turkey, June 2020

FOOD RESEARCH INTERNATIONAL, SCI Journal, March 2020

FOOD RESEARCH INTERNATIONAL, SCI Journal, February 2020

Tasks In Event Organizations

Akköse A., UZUNDUMLU A. S. , Türkiye 14. Gıda Kongresi, Scientific Congress, Turkey, Ekim 2022

Akköse A., 4th International Conference on Food, Agriculture, and Animal Sciences, Scientific Congress, Turkey, Haziran 2022

Koçyiğit R., Akköse A., Sarıkaya M., 8. ULUSLARARASI MARDİN ARTUKLU BİLİMSEL ARAŞTIRMALAR KONGRESİ, Scientific Congress, Turkey, Haziran 2022

Akköse A., 2. Uluslararası Bilimsel Araştırmalar ve Yenilikçi Çalışmalar Sempozyumu, Scientific Congress, Turkey, Mart 2022

Akköse A., KOÇYIĞIT R., UZUNDUMLU A. S. , Uluslararası Bilimsel Gelişmeler Kongresi, Scientific Congress, Turkey, Aralık 2021

Akköse A., 3rd International Conference on Food, Agriculture, and Animal Sciences, Scientific Congress, Turkey, Ekim 2021

Akköse A., Türkiye 13. Gıda Kongresi, Scientific Congress, Çanakkale, Turkey, Ekim 2020

Edit Congress and Symposium Activities

Türkiye 13. Gıda Kongresi, Session Moderator, Çanakkale, Turkey, 2020

International Conference on Raw Materials to Processed Foods, Attendee, Antalya, Turkey, 2018

International Congress on Engineering and Life Science, Attendee, Kastamonu, Turkey, 2018

4th International Poultry Meat Congress, Attendee, Antalya, Turkey, 2017

47th International Scientific Conference on Food Engineering and Biotechnology, Attendee, Malaysia, 2017

2nd Congress on Food Structure & Design, Attendee, Antalya, Turkey, 2016

International Congress on Food of Animal Origin, Attendee, Cyprus (Kktc), 2016

The 3rd International Symposium on 'Traditional Foods from Adriatic to Caucasus', Attendee, Sarajevo, Bosnia And Herzegovina, 2015

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