



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. **Volatile Compounds of Sucuk, a Dry Fermented Sausage: The Effects of Ripening Rate, Autochthonous Starter Cultures and Fat Type**
KAYA M., KABAN G.
Foods, vol.13, no.23, 2024 (SCI-Expanded)
- II. **Using Celery Powder in a Semi-Dry Fermented Sausage 'Heat-Treated Sucuk': Nitrosamine Formation, Lipid Oxidation, and Volatile Compounds**
YILMAZ ORAL Z. F., KAYA M., KABAN G.
Foods, vol.13, no.20, 2024 (SCI-Expanded)
- III. **Assessing Waste Sunflower Oil as a Substrate for Citric Acid Production: The Inhibitory Effect of Triton X-100**
Sayın B., Bozkurt A. G., KABAN G.
Fermentation, vol.10, no.7, 2024 (SCI-Expanded)
- IV. **Biotechnological Innovations Unleashing the Potential of Olive Mill Wastewater in Added-Value Bioproducts**
Sayın B., KABAN G.
Foods, vol.13, no.14, 2024 (SCI-Expanded)
- V. **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, vol.12, no.6, pp.4076-4085, 2024 (SCI-Expanded)
- VI. **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)
- VII. **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)

- VIII. **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)
- IX. **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)
- X. **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)
- XI. **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)
- XII. **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)
- XIII. **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)
- XIV. **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)
- XV. **Efficiency of food additives and frying durations in reducing acrylamide and 5-hydroxymethylfurfural formation in tray kadayif dessert**
Seyyedcheraghi K., Kotancılar H. G., Kaban G.
INTERNATIONAL FOOD RESEARCH JOURNAL, vol.30, no.1, pp.229-239, 2023 (SCI-Expanded)
- XVI. **Fillet Quality in Rainbow Trout (*Oncorhynchus mykiss*) Raised on Different Dietary Oils Over a Long-Term Feeding Trial**
Jaberı R., Tacer-Tanas S., Akgül I., Korkmaz F., Kaban G., Kaya M., Topal A., Ceyhun S. B., Arslan M.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.32, no.10, pp.677-691, 2023 (SCI-Expanded)
- XVII. **Effect of sodium replacement on the quality characteristics of pastırma (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)
- XVIII. **The Effect of the Combination of Rosemary Extract and Green Tea Extract on Nitrosamine Content, Microbiological, Physicochemical and Sensorial Properties of Heat-Treated Sucuk**
YILMAZ ORAL Z. F., KABAN G.
Kafkas Üniversitesi Veteriner Fakültesi Dergisi, vol.29, no.6, pp.705-715, 2023 (SCI-Expanded)
- XIX. **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)
- XX. **Dietary Acrylamide Exposure and Cancer Risk: A Systematic Approach to Human Epidemiological Studies**
BAŞARAN B., ÇUVALCI B., KABAN G.

- Foods, vol.12, no.2, 2023 (SCI-Expanded)
- XXI. **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.
FERMENTATION-BASEL, vol.8, no.12, 2022 (SCI-Expanded)
- XXII. **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)
- XXIII. **Assessment of technological attributes of autochthonous starter cultures in Turkish dry fermented sausage (sucuk)**
KABAN G., Sallan S., Topcu K. C., Borekci B. S., KAYA M.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.57, no.7, pp.4392-4399, 2022 (SCI-Expanded)
- XXIV. **Comparison and risk assessment of nitrate and nitrite levels in infant formula and biscuits for small children in Turkey**
Başaran B., Yılmaz Oral Z. F., Anlar P., Kaban G.
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.109, pp.104522, 2022 (SCI-Expanded)
- XXV. **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)
- XXVI. **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)
- XXVII. **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)
- XXVIII. **Effects of NaCl substitution with KCl on quality properties of heat-treated sucuk during the production stages**
KABAN G., Bayraktar F., Jaber R., Fettahoglu K., KAYA M.
JOURNAL OF FOOD AND NUTRITION RESEARCH, vol.61, no.1, pp.43-52, 2022 (SCI-Expanded)
- XXIX. **Effects of autochthonous strains on volatile compounds and technological properties of heat-treated sucuk**
YILMAZ ORAL Z. F., KABAN G.
FOOD BIOSCIENCE, vol.43, 2021 (SCI-Expanded)
- XXX. **Furosine and N-epsilon-carboxymethyl-lysine in cooked meat product (kavurma): Effects of salt and fat levels during storage**
Kul D. B., ANLAR P., YILMAZ ORAL Z. F., KAYA M., KABAN G.
JOURNAL OF STORED PRODUCTS RESEARCH, vol.93, 2021 (SCI-Expanded)
- XXXI. **The effects of transglutaminase on the qualitative properties of different pastirma types**
Hazar F. Y., KABAN G., KAYA M.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.145, 2021 (SCI-Expanded)
- XXXII. **Probiotic properties of lactic acid bacteria strains isolated from pastirma**
Topcu K. C., Kaya M., Kaban G.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.134, 2020 (SCI-Expanded)
- XXXIII. **Technological properties of autochthonous *Lactobacillus plantarum* strains isolated from sucuk (Turkish dry-fermented sausage)**
Kamiloğlu A., KABAN G., KAYA M.

- Brazilian Journal of Microbiology, vol.51, no.3, pp.1279-1287, 2020 (SCI-Expanded)
- XXXIV. **The effect of barberry (*Berberis vulgaris* L.) extract on the physicochemical properties, sensory characteristics, and volatile compounds of chicken frankfurters**
Jaberi R., KABAN G., KAYA M.
Journal of Food Processing and Preservation, vol.44, no.7, 2020 (SCI-Expanded)
- XXXV. **Effects of different internal temperature applications on quality properties of heat-treated sucuk during production**
Armutcu Ü., Hazar F. Y., Yılmaz Oral Z. F., Kaban G., Kaya M.
Journal of Food Processing and Preservation, vol.44, no.6, 2020 (SCI-Expanded)
- XXXVI. **Microbiological properties and volatile compounds of salted-dried goose**
KABAN G., Kızılkaya P., Börekçi B. S., Hazar F., Kabil E., KAYA M.
Poultry Science, vol.99, no.4, pp.2293-2299, 2020 (SCI-Expanded)
- XXXVII. **The determination of acrylamide content in brewed coffee samples marketed in Turkey**
Basaran B., AYDIN F., KABAN G.
FOOD ADDITIVES AND CONTAMINANTS PART A-CHEMISTRY ANALYSIS CONTROL EXPOSURE & RISK ASSESSMENT, vol.37, no.2, pp.280-287, 2020 (SCI-Expanded)
- XXXVIII. **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)
- XXXIX. **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)
- XL. **Volatile compounds of pastirma under different curing processes**
Hazar F. Y., KABAN G., KAYA M.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.43, no.8, 2019 (SCI-Expanded)
- XLI. **Effects of autochthonous *Lactobacillus plantarum* strains on *Listeria monocytogenes* in sucuk during ripening**
Kamiloglu A., KABAN G., KAYA M.
JOURNAL OF FOOD SAFETY, vol.39, no.3, 2019 (SCI-Expanded)
- XLII. **Genotypic Identification of Lactic Acid Bacteria in Pastirma Produced with Different Curing Processes**
Cinar K., Fettahoglu K., KABAN G.
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, vol.25, no.3, pp.299-303, 2019 (SCI-Expanded)
- XLIII. **Effects of vacuum and high-oxygen modified atmosphere packaging on physico-chemical and microbiological properties of minced water buffalo meat**
JABERİ R., KABAN G., KAYA M.
ASIAN-AUSTRALASIAN JOURNAL OF ANIMAL SCIENCES, vol.32, no.3, pp.421-429, 2019 (SCI-Expanded)
- XLIV. **Plasma polymerized linalool (ppLin): an antimicrobial and biocompatible coating**
ÇAKMAK K., BAYRAM Ö., SOLAK K., KABAN G., ŞİMŞEK Ö., MAVİ A.
TURKISH JOURNAL OF CHEMISTRY, vol.43, no.1, pp.323-334, 2019 (SCI-Expanded)
- XLV. **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.
TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.43, no.1, pp.68-75, 2019 (SCI-Expanded)
- XLVI. **Volatile compounds of pastirma: effects of autochthonous *S. xylosus*, *S. equorum* and *S. vitulinus* strains**
FETTAHOGLU K., KABAN G., KAYA M.
Journal Of Biotechnology, vol.280, pp.55, 2018 (SCI-Expanded)
- XLVII. **Heat-treated sucuk with *Pediococcus acidilactici* S147: the effect of core temperature**
Hazar F. Y., Armutcu Ü., Yılmaz Z. F., Kaban G., Kaya M.
Journal Of Biotechnology, vol.280, pp.55, 2018 (SCI-Expanded)

- XLVIII. Citric acid production by autochthonous *Candida zeylanoides* strains**
SAYIN B., KABAN G., KAYA M.
Journal Of Biotechnology, vol.280, pp.18, 2018 (SCI-Expanded)
- XLIX. 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 (SCI-Expanded)
- L. 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 (SCI-Expanded)
- LI. Volatile compounds of olive oils from different geographic regions in Turkey**
Ogras Ş., Kaban G., Kaya M.
International Journal of Food Properties, vol.21, no.1, pp.1833-1843, 2018 (SCI-Expanded)
- LII. The effects of different processing conditions on biogenic amine formation and some qualitative properties in pastA +/- rma**
HAZAR F. Y., KABAN G., KAYA M.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.54, no.12, pp.3892-3898, 2017 (SCI-Expanded)
- LIII. 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 (SCI-Expanded)
- LIV. Isolation and identification of lactic acid bacteria from pastirma**
Öz E., Kaban G., Barış Ö., Kaya M.
Food Control, vol.77, pp.158-162, 2017 (SCI-Expanded)
- LV. The Effects of Geographic Region, Cultivar and Harvest Year on Fatty Acid Composition of Olive Oil**
Ogras Ş., Kaban G., Kaya M.
JOURNAL OF OLEO SCIENCE, vol.65, no.11, pp.889-895, 2016 (SCI-Expanded)
- LVI. Antagonistic activities of lactic acid bacteri isolated from pastirma**
Çınar K., Kaya M., Kaban G.
Journal Of Biotechnology, vol.231, pp.55, 2016 (SCI-Expanded)
- LVII. Some technological properties of coagulase negative Staphylococci strains isolated from pastirma**
Kaban G., Fettahoğlu K., Kaya M.
Journal Of Biotechnology, vol.231, pp.60, 2016 (SCI-Expanded)
- LVIII. Textural properties of fat - Reduced sucuk with orange fiber Portakal lifli yağı - Azaltılmış sucuğun tekstürel özellikleri**
Yalinkiliç B., Ogras Ş., Kaban G., Karaoğlu M. M., Kaya M.
Kafkas Üniversitesi Veteriner Fakültesi Dergisi, vol.22, no.3, pp.431-435, 2016 (SCI-Expanded)
- LIX. The effects of cooking time and sugar on total phenols, hydroxymethylfurfural and acrylamide content of mulberry leather (pestil)**
BOZ H., KARAOĞLU M. M., KABAN G.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.8, no.4, pp.493-500, 2016 (SCI-Expanded)
- LX. Determination of Volatile Compounds of Sucuk with Different Orange Fiber and Fat Levels**
YALINKILIC B., KABAN G., ERTEKIN O., KAYA M.
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, vol.21, no.2, pp.233-239, 2015 (SCI-Expanded)
- LXI. The Effects of Using Turkey Meat on Qualitative Properties of Heat-Treated Sucuk**
KABAN G., BAYRAK D.
CZECH JOURNAL OF FOOD SCIENCES, vol.33, no.4, pp.377-383, 2015 (SCI-Expanded)
- LXII. Probiotic Meat Products**
Sayın B., Kamiloğlu A., Kaya M., Kaban G.
Journal Of Biotechnology, vol.185, pp.25-26, 2014 (SCI-Expanded)
- LXIII. Sucuk and pastirma: Microbiological changes and formation of volatile compounds**

- Kaban G.
MEAT SCIENCE, vol.95, no.4, pp.912-918, 2013 (SCI-Expanded)
- LXIV. **Changes of Volatile Compounds of Herby Cheese During the Storage Period**
Kavaz A., BAKIRCI İ., KABAN G.
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, vol.19, no.3, pp.535-540, 2013 (SCI-Expanded)
- LXV. **Some Physico-chemical Properties and Organic Acid Profiles of Herby Cheeses**
Kavaz A., BAKIRCI İ., KABAN G.
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, vol.19, no.1, pp.89-95, 2013 (SCI-Expanded)
- LXVI. **Effects of different finishing systems on carcass traits, fatty acid composition, and beef quality characteristics of young Eastern Anatolian Red bulls**
Yüksel S., Yanar M., Aksu M. İ., Kopuzlu S., Kaban G., Sezgin E., Öz F.
TROPICAL ANIMAL HEALTH AND PRODUCTION, vol.44, no.7, pp.1521-1528, 2012 (SCI-Expanded)
- LXVII. **Effects of corn oil and broccoli on instrumental texture and color properties of bologna-type sausage**
SISIK Ş., KABAN G., KARAOĞLU M. M., KAYA M.
International Journal of Food Properties, vol.15, no.5, pp.1161-1169, 2012 (SCI-Expanded)
- LXVIII. **The effects of different levels of orange fiber and fat on microbiological, physical, chemical and sensorial properties of sucuk**
YALINKILIC B., KABAN G., KAYA M.
FOOD MICROBIOLOGY, vol.29, no.2, pp.255-259, 2012 (SCI-Expanded)
- LXIX. **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**
YUKSEL S., TURGUT L., YANAR M., AKSU M. İ., KABAN G., UNLU N.
BULGARIAN JOURNAL OF AGRICULTURAL SCIENCE, vol.17, no.5, pp.696-703, 2011 (SCI-Expanded)
- LXX. **Volatile compounds of traditionally produced pastirma**
KABAN G., KAYA M.
FLEISCHWIRTSCHAFT, vol.91, no.4, pp.112-116, 2011 (SCI-Expanded)
- LXXI. **Effects of cooking methods and levels on formation of heterocyclic aromatic amines in chicken and fish with Oasis extraction method**
ÖZ F., KABAN G., KAYA M.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.43, no.9, pp.1345-1350, 2010 (SCI-Expanded)
- LXXII. **THE EFFECT OF LACTOBACILLUS SAKEI ON THE BEHAVIOR OF LISTERIA MONOCYTOGENES ON SLICED BOLOGNA-TYPE SAUSAGES**
KABAN G., KAYA M., LUCKE F.
JOURNAL OF FOOD SAFETY, vol.30, no.4, pp.889-901, 2010 (SCI-Expanded)
- LXXIII. **Effects of Cooking Techniques and Levels on the Formation of Heterocyclic Aromatic Amines in Chicken and Fish**
ÖZ F., KABAN G., KAYA M. D.
JOURNAL OF ANIMAL AND VETERINARY ADVANCES, vol.9, no.8, pp.1259-1264, 2010 (SCI-Expanded)
- LXXIV. **Microbiological and Chemical Properties of Bonito Fish (Sarda sarda) Fillets Packaged with Chitosan Film, Modified Atmosphere and Vacuum**
ALAK G., HISAR S. A., Hisar O., Kaban G., KAYA M.
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, vol.16, 2010 (SCI-Expanded)
- LXXV. **Heterocyclic Aromatic Amine Contents of Beef and Lamb Chops Cooked by Different Methods to Varying Levels**
ÖZ F., KABAN G., KAYA M. D.
JOURNAL OF ANIMAL AND VETERINARY ADVANCES, vol.9, no.10, pp.1436-1440, 2010 (SCI-Expanded)
- LXXVI. **Identification and characterisation of catalase positive cocci isolated from pastirma**
Kaban G.
FLEISCHWIRTSCHAFT, vol.90, no.2, pp.104-106, 2010 (SCI-Expanded)

- LXXVII. **VOLATILE COMPOUNDS OF TRADITIONAL TURKISH DRY FERMENTED SAUSAGE (SUCUK)**
Kaban G.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.13, no.3, pp.525-534, 2010 (SCI-Expanded)
- LXXVIII. **Pharmacokinetic disposition of enrofloxacin in brown trout (*Salmo trutta fario*) after oral and intravenous administrations**
KOC F., Uney K., ATAMANALP M., TUMER I., KABAN G.
AQUACULTURE, vol.295, pp.142-144, 2009 (SCI-Expanded)
- LXXIX. **Effect of chitosan coating on chemical and microbiological properties of Atlantic bonito (*Sarda sarda*) fillets**
ARASHISAR S., Hisar O., Kaban G., KAYA M., ALAK G.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.46, no.4, pp.380-383, 2009 (SCI-Expanded)
- LXXX. **Changes in the composition of volatile compounds and in microbiological and physicochemical parameters during pastirma processing**
Kaban G.
MEAT SCIENCE, vol.82, no.1, pp.17-23, 2009 (SCI-Expanded)
- LXXXI. **Effects of *Staphylococcus carnosus* on Quality Characteristics of Sucuk (Turkish Dry-Fermented Sausage) During Ripening**
Kaban G., Kaya M.
FOOD SCIENCE AND BIOTECHNOLOGY, vol.18, no.1, pp.150-156, 2009 (SCI-Expanded)
- LXXXII. **Effects of *Lactobacillus plantarum* and *Staphylococcus xylosus* on the Quality Characteristics of Dry Fermented Sausage "Sucuk"**
KABAN G., KAYA M. D.
JOURNAL OF FOOD SCIENCE, vol.74, no.1, 2009 (SCI-Expanded)
- LXXXIII. **Effect of *Urtica dioica* L. on the growth of *Staphylococcus aureus* in traditional dry fermented sausage ("sucuk")**
KABAN G., AKSU M. İ., KAYA M. D.
JOURNAL OF MUSCLE FOODS, vol.19, no.4, pp.399-409, 2008 (SCI-Expanded)
- LXXXIV. **Identification of Lactic Acid Bacteria and Gram-Positive Catalase-Positive Cocci Isolated from Naturally Fermented Sausage (Sucuk)**
KABAN G., KAYA M. D.
JOURNAL OF FOOD SCIENCE, vol.73, no.8, 2008 (SCI-Expanded)
- LXXXV. **Determination of biogenic amines in sucuk**
GENÇCELEP H., KABAN G., Aksu M. İ., ÖZ F., KAYA M.
Food Control, vol.19, no.9, pp.868-872, 2008 (SCI-Expanded)
- LXXXVI. **Fermente Sosislerde Uçucu Bileşikler**
KABAN G., KAYA M.
Atatürk Üniversitesi Ziraat Fakültesi Dergisi, vol.38, no.2, pp.225-230, 2007 (SCI-Expanded)
- LXXXVII. ***S. xylosus* ve *L.plantarum* Suşlarının Sucuğun Duyusal Özellikleri ve Renk Değerleri Üzerine Etkileri**
KABAN G., KAYA M.
Atatürk Üniversitesi Ziraat Fakültesi Dergisi, vol.38, no.1, pp.83-89, 2007 (SCI-Expanded)
- LXXXVIII. **Effects of cooking methods on the formation of heterocyclic aromatic amines of two different species trout**
OZ F., Kaban G., KAYA M.
FOOD CHEMISTRY, vol.104, no.1, pp.67-72, 2007 (SCI-Expanded)
- LXXXIX. **Effect of starter culture on growth of *Staphylococcus aureus* in sucuk**
Kaban G., KAYA M.
FOOD CONTROL, vol.17, no.10, pp.797-801, 2006 (SCI-Expanded)
- XC. **Effect of *Lactobacillus sakei* Lb706 on behavior of *Listeria monocytogenes* in vacuum-packed rainbow trout fillets**
HISAR S., Kaban G., HISAR O., YANIK T., KAYA M.
TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.29, no.4, pp.1039-1044, 2005 (SCI-Expanded)

- I. **Effects of Autochthonous Starter Cultures on the Behavior of Staphylococcus aureus during the Production of a Semi-Dry Fermented Sausage**
Akyol Y., YILMAZ ORAL Z. F., KABAN G., KAYA M.
SELÇUK JOURNAL OF AGRICULTURE AND FOOD SCIENCES, vol.38, no.3, pp.486-494, 2024 (Peer-Reviewed Journal)
- II. **Volatile Compounds of Kavurma Produced with Different Salt and Fat Levels**
BAYRAK KUL D., YILMAZ ORAL Z. F., KABAN G.
Food Science and Engineering Research, vol.2, no.1, pp.18-22, 2023 (Peer-Reviewed Journal)
- III. **FUNCTIONAL AND TECHNOLOGICAL PROPERTIES OF CANDIDA ZEYLANOIDES STRAINS ISOLATED FROM PASTIRMA**
Sayın B., Kaban G., Kaya M.
GIDA, vol.47, no.4, pp.564-575, 2022 (Peer-Reviewed Journal)
- IV. **Effects of Some Extraction Parameters on Anthocyanin Content of Barberry (Berberis Vulgaris L.) and Its Antioxidant Activity**
JABERİ R., KABAN G., KAYA M.
Türkiye Tarımsal Araştırmalar Dergisi, vol.9, no.1, pp.41-48, 2022 (Peer-Reviewed Journal)
- V. **EFFECTS OF BLACK PEPPER AND SODIUM ASCORBATE ON VOLATILE COMPOUNDS OF SUCUK**
SALLAN S., KABAN G., KAYA M.
GIDA / THE JOURNAL OF FOOD, vol.46, no.6, pp.1358-1368, 2021 (Peer-Reviewed Journal)
- VI. **Citric Acid Production of Yeasts: An Overview**
Borekci B. S., KABAN G., KAYA M.
EUROBIOTECH JOURNAL, vol.5, no.2, pp.79-91, 2021 (ESCI)
- VII. **Some quality properties and volatile compound profile of Ardahan Tel cheese, a traditional cheese in Turkey**
ÇETİNKAYA A., KABAN G.
Ukrainian Journal of Food Science, vol.9, no.1, pp.18-29, 2021 (Peer-Reviewed Journal)
- VIII. **Potential Bacteriocinogenic Lactic Acid Bacteria from Pastırma**
GÜLLÜCE M., KAYA M., KABAN G., KARADAYI M., ALAYLAR B., KAMILOĞLU A., IŞIK C., FETTAHOĞLU K.
Gümüşhane Üniversitesi Fen Bilimleri Dergisi, vol.11, no.1, pp.19-26, 2021 (Peer-Reviewed Journal)
- IX. **Tarhun ve Kişniş Tohumunun Uçucu Yağ Bileşenleri**
YILMAZ Ö., KABAN G., KAYA M.
Bayburt üniversitesi Fen Bilimleri Dergisi, vol.2, pp.26-33, 2019 (Peer-Reviewed Journal)
- X. **Volatile Compounds and Fatty Acid Composition of Crude and Refined Hazelnut Oils**
ŞİŞİK OĞRAŞ Ş., KABAN G., KAYA M.
Atatürk Üniversitesi Ziraat Fakültesi Dergisi, vol.49, pp.104-110, 2018 (Peer-Reviewed Journal)
- XI. **A View on volatile compounds of kars gruyere cheese a traditional cheese in Turkey**
ÇETİNKAYA A., KABAN G.
American Journal of Food Science and Technology, vol.5, pp.6-10, 2017 (Peer-Reviewed Journal)
- XII. **Contribution of catalase positive cocci on flavour formation in fermented sausage**
KAMILOĞLU A., KABAN G., KAYA M.
British Journal of Applied Science and Technology, vol.17, pp.1-8, 2016 (Peer-Reviewed Journal)
- XIII. **Effect of Heat Treatment on the Volatile Compound Profile and Other Quantitative Properties of Sucuk**
Çakır M., KAYA M., KABAN G.
Fleischwirth International, vol.5, pp.69-74, 2013 (Peer-Reviewed Journal)
- XIV. **The effects of modified atmosphere packaging on microbiological chemical properties of hot smoked rainbow trout Oncorhynchus mykiss filets**
Oğuzhan P., Kaban G., Atamanalp M.

- E3 Journal of Microbiology Research, vol.1, no.1, 2013 (Non Peer-Reviewed Journal)
- XV. **Vaktikebir Ekmek Hamurundan Laktik Asit Bakterilerinin izolasyonu ve Tanısı**
GERÇEKASLAN K. E., KOTANCILAR H. G., KABAN G., KARAOĞLU M. M.
Akademik Gıda, Gıda Bilim ve Teknoloji Dergisi, vol.10, no.3, pp.47-50, 2012 (Peer-Reviewed Journal)
- XVI. **The Effect of Nettle (*Urtica dioica* L.) on Chemical Properties of Rainbow Trout (*Oncorhynchus mykiss*) Fillets**
HISAR S., HISAR O., KABAN G., KAYA M., Gülçin İ., YANIK T.
American Journal of Food Technology, vol.3, no.5, pp.335-340, 2008 (Peer-Reviewed Journal)

Books

- I. **Sucuk**
Kaban G., Yılmaz Oral Z. F., Kaya M.
in: Production of Traditional Mediterranean Meat Products, Jose Manuel Lorenzo, Ruben Dominguez, Mirian Pateiro, Paulo E.S. Munekata, Editor, Springer Nature, New York, pp.133-142, 2022
- II. **Pastırma**
Kaya M., Yılmaz Oral Z. F., Kaban G.
in: Production of Traditional Mediterranean Meat Products, Jose Manuel Lorenzo, Ruben Dominguez, Mirian Pateiro, Paulo E.S. Munekata, Editor, Springer Nature, New York, pp.143-152, 2022
- III. **Pastırma**
KAYA M., YILMAZ ORAL Z. F., KABAN G.
in: Production of Traditional Mediterranean Meat Products, Jose Manuel Lorenzo, Ruben Dominguez, Mirian Pateiro, Paulo E.S. Munekata, Editor, Springer Nature, pp.143-152, 2022
- IV. **Sucuk**
KABAN G., YILMAZ ORAL Z. F., KAYA M.
in: Production of Traditional Mediterranean Meat Products, Jose Manuel Lorenzo, Ruben Dominguez, Mirian Pateiro, Paulo E.S. Munekata, Editor, Springer Nature, pp.133-142, 2022
- V. **İşlenmiş Et Ürünlerinde Uçucu Olmayan Nitrozaminler**
Polat Z., Kaban G.
in: Mühendislik alanında Araştırma ve Değerlendirmeler II, Selahattin Bardak, Editor, Gece Kitaplığı, İstanbul, pp.211-220, 2021
- VI. **Et ve et ürünlerinde biyoaktif bileşikler**
Anlar P., Kaya M., Kaban G.
in: Mühendislik Alanında Araştırma ve Değerlendirmeler - I, Selahattin Bardak, Nesli Aydın, Yalçın Boztoprak, Editor, Gece Kitaplığı / , İstanbul, pp.25-40, 2021
- VII. **Fermente Et Ürünleri**
KAYA M., KABAN G.
in: Gıda Biyoteknolojisi, Aran N., Editor, Nobel Yayınevi, Eskişehir, pp.157-190, 2014
- VIII. **Et Ürünleri Teknolojisi**
KABAN G., KAYA M.
in: II. Et ve Et Ürünlerinde Kalite Kontrolü, M. Kıvanç, Editor, Anadolu Üniversitesi Yayınları, Eskişehir, pp.44-61, 2010
- IX. **Et Ürünleri Teknolojisi**
Kaya M., Kaban G.
in: Et Ürünleri Teknolojisi I, M. Kıvanç, Editor, Anadolu Üniversitesi Yayınları, Eskişehir, pp.24-42, 2010
- X. **Tehlike Analizi ve Kritik Kontrol Noktalarının Tanımı ve Genel Prensipleri**
KAYA M., KABAN G.
in: Gıda Mevzuatı ve Kalite Yönetimi, E.Öztetik, Editor, Anadolu Üniversitesi Yayınları, Eskişehir, pp.86-102, 2009
- XI. **Bazı Gıdaların Üretiminde HACCP Uygulamaları**

KABAN G., KAYA M.

in: Gıda Mevzuatı ve Kalite Yönetimi, E.Öztetik, Editor, Anadolu Üniversitesi Yayınları, Eskişehir, pp.104-122, 2009

Papers Published in Refereed Scientific Meetings

- I. **Bibliometric analysis of lactic acid bacteria in fermented sausages**
KABAN G., KAYA M.
9th International Azerbaijan Congress on Life, Engineering, Mathematical, and Applied Sciences, Baku, Azerbaijan, 20 - 22 December 2024, pp.523-531
- II. **The control of Escherichia coli 0157:H7 in the production of sucuk**
KABAN G., KAYA M.
9th International Azerbaijan Congress on Life, Engineering, Mathematical, and Applied Sciences, Baku, Azerbaijan, 20 - 22 December 2024, pp.532-542
- III. **Staphylococcus aureus in sucuk and heat treated sucuk**
KABAN G., KAYA M.
10th International Artemis Scientific Research Congress, Bükreş, Romania, 29 - 30 November 2024, pp.232-238
- IV. **Lactobacillus sakei as starter and protective culture in meat products**
KABAN G., KAYA M.
10th International Artemis Scientific Research Congress, Bükreş, Romania, 29 - 30 November 2024, pp.239-249
- V. **EFFECT OF USING CELERY POWDER ON SENSORY PROPERTIES OF HEAT-TREATED SUCUK**
Yılmaz Oral Z. F., Kaya M., Kaban G.
INTERNATIONAL THALES CONGRESS ON LIFE,ENGINEERING,ARCHITECTURE AND MATHEMATICS, Cairo, Egypt, 18 - 19 October 2024, pp.558-571
- VI. **Effect of using celery powder on sensory properties of heat treated sucuk**
YILMAZ ORAL Z. F., KAYA M., KABAN G.
International Thales Congress on Life, Engineering, Architecture, and Mathematics, Kahire, Egypt, 18 - 19 October 2024, pp.558-571
- VII. **Use of vegetable powders as curing agent in emulsified meat products**
KAYA M., YILMAZ ORAL Z. F., KABAN G.
8th International Azerbaijan Congress on Life, Engineering, Mathematical and Applied Sciences, Azerbaijan, 24 - 25 September 2024
- VIII. **The use of black garlic in the production of meat products**
KAYA M., KABAN G.
8th International Azerbaijan Congress on Life, Engineering, Mathematical and Applied Sciences, Azerbaijan, 24 - 25 September 2024, pp.546-562
- IX. **Investigation of the presence of Listeria monocytogenes in ready-to eat döner kebab**
KAYA M., KABAN G.
18th International Istanbul Scientific Research Congress on Life, Engineering, Architecture, and Mathematical Sciences, İstanbul, Turkey, 19 - 21 August 2024, pp.287-295
- X. **Isolation and identification of Listeria monocytogenes from kavurma**
KAYA M., KABAN G.
18th International Istanbul Scientific Research Congress on Life, Engineering, Architecture, and Mathematical Sciences, 19 - 21 August 2024, pp.296-304
- XI. **Isıl İşlem Görmüş Sucuk Üretiminde Biberiye Oleoresin Kullanımının Ürün Özelliklerine Etkisi**
KARAMAHMUTOĞLU M., ÖZDEN A., KABAN G.
13. Gıda Mühendisliği Kongresi, Ankara, Turkey, 02 November 2023
- XII. **Et Ürünlerine Yönelik Tüketici Beklentileri**
KABAN G.
Kayseri Geleneksel Et ve Et Ürünleri Çalıştayı, Kayseri, Turkey, 16 - 18 November 2023

- XIII. **Effects of Different Fat Level and Cooking Times on The Formation of Carboxymethyl-Lysine in Heat-Treated Chicken Sucuk**
Arslan M., YILMAZ ORAL Z. F., KABAN G., KAYA M.
2 nd International Congress on Food Researches, Turkey, 16 October 2023, pp.498-501
- XIV. **Fermente Et Ürünlerinde Probiyotikler**
KARAMAHMUTOĞLU M., ÖZDEN A., KABAN G.
2 nd International Congress on Food Researches, Turkey, 16 October 2023
- XV. **AGE Markers in Fish and Fish Products**
Anlar P., Kaban G.
ICAFVP 2ND INTERNATIONAL CONFERENCE ON AGRICULTURE, FOOD, VETERINARY AND PHARMACY SCIENCES, Belgrade, Serbia, 19 - 21 May 2023, pp.159-167
- XVI. **AGE Markers in Fish and Fish Product**
Anlar P., Kaban G.
ICAFVP 2nd International Conference On Agriculture, Food, Veterinary And Pharmacy Sciences, Belgrade, Serbia, 19 - 21 May 2023, pp.159-167
- XVII. **Some technological properties of lactic acid bacteria isolated from pastırma**
ÇİNAR TOPÇU K., KABAN G.
7. International İstanbul Scientific Research Congress, 18 - 20 December 2021
- XVIII. **The effects of different salt and fat levels on volatile compounds of kavurma**
Bayrak Kul D., YILMAZ ORAL Z. F., KABAN G.
7. International İstanbul Scientific Research Congress, 18 December 2021
- XIX. **Effects of ripening rate, starter culture and fat type on volatile compounds of sucuk**
KAYA M., KABAN G.
7. International İstanbul Scientific Research Congress, 18 December 2021
- XX. **Sebze Ekstraktları İle Kür Edilmiş Et Ürünlerinde Listeria monocytogenes**
Yılmaz Oral Z. F., Akyol Y., Kaban G.
5. Uluslararası Mühendislik ve Teknoloji Yönetimi Kongresi, 24 - 25 April 2021, pp.1-7
- XXI. **Assessment of the Effects of Starter Cultures on the Safety of Sucuk**
Yılmaz Oral Z. F., Kaban G.
10th International Scientific Research Congress, Science and Engineering, 10 - 11 April 2021, pp.1-8
- XXII. **Salt (NaCl) reduction in sucuk, heat-treated sucuk and pastırma**
Yılmaz Oral Z. F., Kaban G.
International Symposium of Scientific Research and Innovative Studies, Balıkesir, Turkey, 22 February - 25 April 2021, pp.1-9
- XXIII. **Et ve Et Ürünlerinde Pentosidin**
Anlar P., Kaban G.
IV. Et Ürünleri Çalıştayı, 6 - 08 October 2020, no.75, pp.124
- XXIV. **Aroma Endüstrisinde Limonen**
Polat Z., Kaban G.
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.173
- XXV. **Taze ve İşlenmiş Et Ürünlerinde Maillard Reaksiyonu**
Anlar P., Kaban G.
Türkiye 13. Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020, pp.149
- XXVI. **Et Ürünlerinde Uçucu Olmayan Nitrozaminler**
Polat Z., Kaban G.
IV.Et Ürünleri Çalıştayı, 6 - 08 October 2020, pp.125
- XXVII. **Barberry (Berberis vulgaris L.) Ekstraktının Piliç Sosislerin Uçucu Bileşik Profiline Etkisi**
Jaberi R., Kaban G., Kaya M.
IV. Et Ürünleri Çalıştayı, Aydın, Turkey, 6 - 08 October 2020, pp.18
- XXVIII. **Transglutaminaz Enzim Uygulamasının Pastırma Çeşitlerinin Serbest Amino Asit Kompozisyonuna Etkisi**

- Hazar F. Y., Kaban G., Kaya M.
IV. Et Ürünleri Çalıştayı, Aydın, Turkey, 6 - 08 October 2020, pp.16
- XXIX. **Farklı Tuz Oranları Kullanılarak Üretilen Pastırma Çeşitlerinin Yağ Asidi Kompozisyonu**
Kabil E., Hazar F. Y., Kaban G., Kaya M.
IV.Et Ürünleri Çalıştayı, Aydın, Turkey, 6 - 08 October 2020, pp.84
- XXX. **Transglutaminaz enzimi kullanılarak üretilen pastırma çeşitlerinin uçucu bileşikleri**
Hazar F. Y., Kaban G., Kaya M.
Eurasian BioChem 2020, Ankara, Turkey, 19 - 20 March 2020, pp.164
- XXXI. **Effects of Lactobacillus sakei S15 and Staphylococcus xylosus GM92 on Volatile Compounds and Sensory Characteristics of Heat-Treated Sucuk**
KABAN G., Yılmaz Z., KAYA M.
International Conference on Food Microbiology, United Kingdom, pp.47
- XXXII. **The Effects of Sodium, Potassium, Calcium, And Magnesium Chloride Salts on The Physico-Chemical, Microbiological, and Sensory Properties of Pastırma (oral)**
Yalınkılıç B., KABAN G., KAYA M.
2nd Congress on Food Structure & Design, Antalya, Turkey, pp.32
- XXXIII. **Effect of Modified Atmosphere Packaging on Color and Sensory Properties of Pastırma Produced with Different Chloride Salts**
KABAN G., KAYA M., Yalınkılıç B., FETTAHOGLU K., CINAR K.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, Bosnia And Herzegovina, pp.165
- XXXIV. **The Effect of Low-Sodium Mixtures of Salts on Microbiological Properties of Pastırma During Storage**
KABAN G., KAYA M., AKSU M. I., Yalınkılıç B., Hazar F. y.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, Bosnia And Herzegovina, pp.13
- XXXV. **Effect of Heat Processing on The Volatile Compounds And Sensory Properties of Sucuk**
KABAN G., Çakır M., KAYA M.
1st International Symposium on Fermented Meats, Germany, pp.45
- XXXVI. **Et Ürünlerinde Nitrozaminlerin Belirlenmesinde Kullanılan Kromatografik Teknikleri**
Sallan S., KABAN G., KAYA M.
Mühendislikte Yeni Teknolojiler Sempozyumu, Bayburt, Turkey, pp.303
- XXXVII. **The Effects of Different Processing Conditions on Biogenic Amine Formation and Some Qualitative Properties in Pastırma Production**
Hazar F. y., KABAN G., KAYA M.
2nd International Congress on Food Technology, Aydın, Turkey, pp.62
- XXXVIII. **Lactic Acid Bacteria in Pastırma**
Sınmaz E., KAMILOGLU A., KABAN G., KAYA M., ÖZ E.
The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Macedonia, pp.304
- XXXIX. **Determination of Volatile Compounds of Sucuk with Different Fat and Orange Fiber Levels**
YALINKILIC B., KABAN G., KAYA M.
Euro FoodChem XVII, İstanbul, Turkey, pp.624
- XL. **Color and Sensory Characteristics of Sucuk:Effect of Different Processing Conditions**
KAYA M., KABAN G.
1st International Symposium on Fermented Meats, Germany, pp.37
- XLI. **Fermented Sausages: Yeasts As Starter Culture**
KAMILOGLU A., KABAN G., KAYA M.
2nd International Congress on Food Technology, Aydın, Turkey, pp.294
- XLII. **Effects of Different Processing Conditions on Nonprotein Nitrogenous Substance of Sucuk**
KABAN G., KAYA M.
Euro FoodChem XVII, İstanbul, Turkey, pp.654

- XLIII. **Dilimlenmiş Salamalarda L. monocytogenes in Gelişimi Üzerine L.sakei' nin Etkisi**
KABAN G., KAYA M.
2.Uluslararası Gıda Güvenliği Kongresi, İstanbul, Turkey, pp.32
- XLIV. **Antioxidant Peptides in Meat and Meat Products**
ANLAR P., KAYA M., KABAN G.
5th International Eurasian Congress on 'Natural Nutrition, Healthy Life Sport', Ankara, Turkey, 2 - 06 October 2019, pp.967-974
- XLV. **Vanillin Production by Bioconversion**
POLAT Z., KABAN G., KAYA M.
5th International Eurasian Congress on 'Natural Nutrition, Healthy Life Sport', Ankara, Turkey, 2 - 06 October 2019, pp.975-981
- XLVI. **Advanced Glycation End-Products in Cooked Meat Products**
KABAN G.
5th International Eurasian Congress on 'Natural Nutrition, Healthy Life Sport', 2 - 06 October 2019, pp.562-568
- XLVII. **Mechanical Deboned Meat in Meat Industry**
KOTAN YILMAZ G., KABAN G., KAYA M.
5th International Eurasian Congress on 'Natural Nutrition, Healthy Life Sport', Ankara, Turkey, 2 - 06 October 2019, pp.960-966
- XLVIII. **Textural Properties of Pastırma Types with Transglutaminase**
HAZAR F. Y., KABAN G., KAYA M.
1st International/11 th National Food Engineering Congress, 7 - 09 November 2019
- XLIX. **Furosine in Foods**
ANLAR P., KAYA M., KABAN G.
3rd International Conference on Advanced Engineering Technologies, Bayburt, Turkey, 19 - 21 September 2019, pp.1639-1643
- L. **Occurrence of Nitrosamines in Sucuk and Heat-Treated Sucuk**
POLAT Z., KAYA M., KABAN G.
3rd International Conference on Advanced Engineering Technologies, Bayburt, Turkey, 19 - 21 September 2019, pp.1762-1765
- LI. **Antioxidant Properties of Lactic Acid Bacteria Isolated/Identified from Pastırma**
ÇINAR TOPÇU K., KABAN G.
International Conference on Advanced Engineering Technologies, Bayburt, Turkey, 19 - 21 September 2019
- LII. **Lipid Production by Yarrowia lipolytica Strains**
YILMAZ Ö., KABAN G., KAYA M.
3rd International Conference on Advanced Engineering Technologies, Bayburt, Turkey, 19 - 21 September 2019
- LIII. **The Effects of Black Pepper and Sodium Ascorbate on Microbiological Properties of Sucuk**
SALLAN S., KABAN G., KAYA M.
International Congress on Engineering and Life Science, 11 - 14 April 2019
- LIV. **Effects of Different Nitrite Levels on Volatile Compounds and Physico-Chemical Properties of Pastırma**
KABAN G., TOMAÇ D.
2nd International Congress on Engineering and Life Science, 11 - 14 April 2019, pp.120-122
- LV. **The Effect of Using Transglutaminase on Free Aminoacid Composition and Volatile Compound Profile of Pastırma**
HAZAR F. Y., KABAN G., KAYA M.
International Congress on Engineering and Life Science, 11 - 14 April 2019
- LVI. **The Effects of transglutaminase enzyme on physico-chemical, microbiological, sensory and textural properties of pastırma**
HAZAR F. Y., KABAN G., KAYA M.
International Congress on Engineering and Life Sciences, 26 - 29 April 2018
- LVII. **EFFECTS OF DIFFERENT ESSENTIAL OIL SOURCES ON BIOMASS,OIL PRODUCTION AND OIL YIELD OF**

Yarrowia lipolytica STRAINS

YILMAZ Ö., KABAN G., KAYA M.

3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.387

- LVIII. EFFECTS OF CHITOSAN AND CHITOSAN BASED NANOCOMPOSITE COATINGS ON MICROBIOLOGICAL AND PHYSICO-CHEMICAL PROPERTIES OF RAINBOW TROUT FILLETS**
KIZILKAYA P., KABAN G., KAYA M.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.388
- LIX. Volatile profile of heat-treated sucuk produced with different nitrite and sodium ascorbate levels**
Sallan S., Kaban G., Şişik Oğraş Ş., Kaya M.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.392
- LX. THE LIPOLYTIC ENZYME ACTIVITIES OF PASTIRMA TYPES PRODUCED WITH DIFFERENT SALT LEVELS**
KABİL E., KABAN G., KAYA M.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018, pp.389
- LXI. Heat-treated sucuk with *Pediococcus acidilactici* S147: the effect of core temperature**
Hazar F. Y., Armutcu U., Yılmaz Z. F., KABAN G., KAYA M.
European Biotechnology Congress, Athens, Greece, 26 - 28 April 2018, vol.280
- LXII. The Effect of Potassium Chloride Usage on Product Properties of Heat-Treated Sucuk**
KABAN G., BAYRAKTAR F., JABERİ R., FETTAHOĞLU K.
Uluslararası Avrasya Doğal Beslenme ve Sağlıklı Yaşam Zirvesi, 12 - 15 July 2018, pp.443-444
- LXIII. The Effect of Sheep Tail Fat on Fatty Acid Composition, Physico-Chemical and Microbiological Properties of Heat-Treated Sucuk**
KABAN G., AYDIN K., ŞİŞİK OĞRAŞ Ş., FETTAHOĞLU K.
Uluslararası Avrasya Doğal Beslenme ve Sağlıklı Yaşam Zirvesi, 12 - 15 July 2018, pp.445-446
- LXIV. Physico-chemical and sensory properties of sucuk produced by using water buffalo meat**
KAYA M., ŞİMŞEK İ., HAZAR F. Y., KABAN G.
International Congress on Engineering and Life Sciences, 26 - 29 April 2018
- LXV. 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
- LXVI. The effect of transglutaminase enzyme on physico-chemical, microbiological, sensory and textural properties of pastırma**
HAZAR F. Y., KABAN G., KAYA M.
International Congress on Engineering and Life Science, 26 - 29 April 2018, pp.44-47
- LXVII. Textural Characteristics of Heat Treated Sucuk Produced by Using Different Salt Mixtures**
FETTAHOĞLU K., YILMAZ Z. F., AKKÖSE A., KABAN G.
International Congress on Engineering and Life Science, Kastamonu, Turkey, 26 - 29 April 2018, pp.711
- LXVIII. Identification And Characterization Of Lactic Acid Bacteria Isolated From Sucuk, A Traditional Turkish Dry- Fermented Sausage**
ÇİNAR K., KABAN G., SAYIN B., GÜLLÜCE M., KARADAYI M., KAYA M.
European Biotechnology Congress 2018, Atena, Greece, 26 - 28 April 2018
- LXIX. Lipase Activity of Coagulase Negative Staphylococci from Fermented Sausages**
FETTAHOĞLU K., JABERİ R., KAYA M., KABAN G.
International Congress on Engineering and Life Science, Kastamonu, Turkey, 26 - 29 April 2018, pp.790
- LXX. 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
- LXXI. 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, Malaysia, 21 - 22 December 2017

- LXXII. **Pastırmada Enterokoklar**
ERTEKİN Ö., KABAN G., KAYA M.
10.Gıda Mühendisliği Kongresi, Turkey, 9 - 11 November 2017
- LXXIII. **Kür edilmiş et ürünlerinde nitrozamin oluşumu ve fenolik bileşikler**
Sallan S., KABAN G., KAYA M.
10.Gıda Mühendisliği Kongresi, Turkey, 9 - 11 November 2017
- LXXIV. **Pastırmanın renk değerlerine transglutaminaz enziminin etkisi**
Hazar F. Y., KABAN G., KAYA M.
10.Gıda Mühendisliği Kongresi, Turkey, 9 - 11 November 2017
- LXXV. **Kür edilmiş et ürünlerinde nitrik oksit**
Sallan S., KABAN G., KAYA M.
10. Gıda Mühendisliği Kongresi, Turkey, 9 - 11 November 2017
- LXXVI. **Pastırmanın renk değerleri üzerine transglutaminaz enziminin etkisi**
HAZAR F. Y., KABAN G., KAYA M.
10. Gıda Mühendisliği Kongresi, Turkey, 9 - 11 November 2017
- LXXVII. **Isolated and characterization of enterococci from pastırma**
ERTEKİN Ö., KABAN G., KAYA M.
3rd International Symposium on Fermented Meat, France, 27 - 29 September 2017
- LXXVIII. **Genotypic identification of yeast from pastırma**
KAYA M., ÇINAR K., Fettahoğlu K., KABAN G.
3rd International Symposium on fermented meat, Clermont-Ferrand, France, 27 - 29 September 2017
- LXXIX. **Technological properties of coagulase negative Staphylococci isolated from sucuk, a traditional dry-fermented sausage**
KABAN G., GÜLLÜCE M., KARADAYI M., ÇINAR K., SAYIN B., KAYA M.
3rd International Symposium on Fermented Meat, Clermont-Ferrand, France, 27 - 29 September 2017
- LXXX. **Biogenic amines content and some qualitative properties of different pastırma types**
KABAN G., İŞÇİ G., Hazar F. Y., KAYA M.
3rd International Symposium on Fermented Meat, France, 27 - 29 September 2017
- LXXXI. **Assesment of waste breads in lactic acid production**
KAMİLOĞLU A., KABAN G., KAYA M.
II:International Conference on Advanced Engineering Technologies, Turkey, 21 - 23 September 2017
- LXXXII. **Formation of Aroma in Emulsified Meat Products**
ŞİŞİK OĞRAŞ Ş., KABAN G.
International congress on food of animal origin, 10 - 13 November 2016
- LXXXIII. **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, 10 - 13 November 2016
- LXXXIV. **Lactic acid bacteria in emulsified meat products**
ÇINAR K., FETTAHOĞLU K., KABAN G.
International Congress on Food of Animal Origin, 10 - 13 November 2016
- LXXXV. **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 (Kktc), 10 - 13 November 2016, pp.184
- LXXXVI. **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 (Kktc), 10 - 13 November 2016, pp.182
- LXXXVII. **The effects of different chloride salts on lypolytic and proteolytic properties of traditionally produced pastırma**
YALINKILIÇ B., KABAN G., KAYA M.

2nd Congress on Food Structure & Design, 26 - 28 October 2016

LXXXVIII. Effect 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 and design, 26 - 28 October 2016

LXXXIX. 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

XC. Pediococcus acidilactici S147'xxnin ısıtma işlem görmüş sucuğun bazı kalitatif özelliklerine etkisi

ÖZ E., KABİL E., KABAN G., KAYA M.

Türkiye 12. gıda kongresi, Turkey, 5 - 07 October 2016

XCII. L sakei nin Isıtma İşlem Görmüş Sucuğun Mikrobiyolojik ve Fizikokimyasal Özelliklerine Etkisi

YILMAZ Z. F., KABAN G.

TÜRKİYE 12. GIDA KONGRESİ, Turkey, 5 - 07 October 2016

XCIII. Yerel Lactobacillus plantarum Suşlarının Antagonistik Aktiviteleri ve Bazı Teknolojik Özellikleri

KAMILOGLU A., KABAN G., KAYA M.

12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.530

XCIV. Pastırma Üretim Aşamalarında Biyojen Aminler

Hazar F. y., Akdoğan A., KABAN G., KAYA M.

Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.508

XCV. Farklı Klorür Tuzlarının Sucuğun Uçucu Bileşikleri Üzerine Etkileri.

Şimşek D., KABAN G., KAYA M.

Türkiye 12. Gıda kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.511

XCVI. Pediococcus acidilactici S147'nin ısıtma işlem görmüş sucuğun bazı kalitatif özellikleri üzerine etkisi

ÖZ E., Kabil E., KABAN G., KAYA M.

Türkiye 12. Gıda kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.502

XCVII. Antagonistic activities of lactic acid bacteria isolated from Pastırma

Cinar K., KAYA M., KABAN G.

European Biotechnology Conference, Latvia, 5 - 07 May 2016, vol.231

XCVIII. Effects of Lactobacillus sakei S15 and Staphylococcus xylosus GM92 on volatile compounds and sensory characteristics of heat treated sucuk

KABAN G., YILMAZ Z. F., KAYA M.

International Conference on Food Microbiology, United Kingdom, 8 - 10 August 2016

XCVIII. Some technological properties of coagulase negative Staphylococci strains isolated from Pastırma

KABAN G., FETTAHOGLU K., KAYA M.

European Biotechnology Conference, Latvia, 5 - 07 May 2016, vol.231

XCIX. The use of Lactobacillus plantarum as starter culture in heat-treated sucuk

HAZAR F. Y., Yılmaz Z. F., FETTAHOGLU K., KABAN G.

European Biotechnology Conference, Latvia, 5 - 07 May 2016, vol.231

C. Farklı Klorür Tuzları Kullanılarak Üretilen Pastırmaların Uçucu Bileşikleri

KABAN G., YALINKILIC B., Hazar F. y., KAYA M.

9. Gıda Mühendisliği Kongresi, İzmir, Turkey, 12 - 14 November 2015, pp.131

CI. Pastırma Üretiminde KCl, CaCl₂ ve MgCl₂ Tuzlarının Kullanılabilme İmkanları

KAYA M., AKSU M. İ., KABAN G., YALINKILIC B.

9. Gıda Mühendisleri Kongresi, İzmir, Turkey, 12 - 14 November 2015, pp.7

CII. Sodyum Oranı Düşürülmüş Tuz Karışımlarının Pastırmanın Katepsin B, B+L ve H aktivitelerine etkileri

YALINKILIC B., FETTAHOGLU K., KABAN G., KAYA M.

9. Gıda Mühendisleri Kongresi, İzmir, Turkey, 12 - 14 November 2015, pp.125

CIII. Gıda Endüstrisinde Nanokapsülasyon

Kızılkaya P., KABAN G., KAYA M.

Mühendislikte Yeni Teknolojiler Sempozyumu, Bayburt, Turkey, 24 - 27 October 2015, pp.139

- CIV. **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., Yalınkılıç B.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, pp.169
- CV. **Effects of modified atmosphere packaging on color and sensory properties of pastırma produced with different chloride salts**
KABAN G., KAYA M., YALINKILIÇ B., FETTAHOĞLU K., ÇİNAR K.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1 - 04 October 2015, pp.165
- CVI. **Sucuktan bakteriyosin üreten laktik asit bakterilerinin izolasyonu ve moleküler karakterizasyonu**
GÜLLÜCE M., KAYA M., KABAN G., BARIŞ Ö., KARADAYI M., KAMILOĞLU A., GENÇ H., FETTAHOĞLU K., ALAYLAR B.
4. Ulusal Moleküler Biyoloji ve Biyoteknoloji Kongresi, Afyon, Turkey, 21 - 24 August 2015, pp.1
- CVII. **Microbial production of Riboflavin**
Sayin B., KABAN G.
European Biotechnology Congress, Bucharest, Romania, 7 - 09 May 2015, vol.208
- CVIII. **Pastırmadan Bakteriyosin Üreten Laktik Asit Bakterilerin İzolasyonu ve Moleküler Karakterizasyonu**
GÜLLÜCE M., KAYA M., KABAN G., KARADAYI M., BARIŞ Ö., KAMILOĞLU A., GENÇ H., FETTAHOĞLU K.
Türkiye Doğal Beslenme ve Yaşam Boyu Sağlık Zirvesi 2015, Turkey, 20 - 23 May 2015
- CIX. **Geleneksel Türk Et Ürünleri Sucuk, Pastırma ve Kavurmada Tuz Oranının Azaltılabilme İmkanları**
KAYA M., KABAN G., Yılmaz Z.
Türkiye Doğal Beslenme ve Yaşam Boyu Sağlık Zirvesi, Bilecik, Turkey, 21 - 23 May 2015, pp.359
- CX. **Pastırmadan Bakteriyosin Üreten Laktik Asit Bakterilerinin İzolasyonu ve Moleküler Karakterizasyonu**
GÜLLÜCE M., KAYA M., KABAN G., KARADAYI M., BARIŞ Ö.
Türkiye Doğal Beslenme ve Yaşam Boyu Sağlık Zirvesi, Bilecik, Turkey, 21 - 23 May 2015, pp.353
- CXI. **Isolation And Molecular Characterization Of Bacteriocin Producing Lactic Acid Bacteria From Pastırma**
GÜLLÜCE M., KAYA M., KABAN G., BARIŞ Ö., KARADAYI M., KAMILOĞLU A., GENÇ H., FETTAHOĞLU K., ALAYLAR B.
Türkiye Doğal Beslenme ve Yaşam Boyu Sağlık Zirvesi, Bilecik, Turkey, 21 - 23 May 2015, pp.1
- CXII. **A Bacteriocinogenic Lactic Acid Bacterium from Turkish Traditional fermented sucuk and Its Molecular Characterization**
GÜLLÜCE M., KAYA M., KABAN G., BARIŞ Ö., KARADAYI M., KAMILOĞLU A., GENÇ H., FETTAHOĞLU K., ALAYLAR B.
International Conference on Engineering and Natural Sciences (ICENS) 2015, 15 - 19 May 2015
- CXIII. **Isıl İşlem Görmüş Sucuk Üretiminde F Değeri Uygulanması**
Akdoğan A., KAYA M., KABAN G.
. 2. İç Anadolu Bölgesi Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.259
- CXIV. **ISIL İŞLEM GÖRMÜŞ SUCUK VE BAKTERİYOSİNOJENİK LAKTİK ASİT BAKTERİLERİ**
YILMAZ ORAL Z. F., KABAN G.
2. İç Anadolu Bölgesi Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.257
- CXV. **Gıdalarda tuz oranının azaltılmasına yönelik stratejiler ve ürün güvenliği**
KAYA M., KABAN G.
2. İç Anadolu Bölgesi Tarım ve Gıda Kongresi, Turkey, 28 - 30 April 2015
- CXVI. **Pastırma ve Benzeri Ürünlerde Proteolizis**
Hazar F. y., KABAN G., KAYA M.
2. İç Anadolu Bölgesi Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.261
- CXVII. **Fermente Et Ürünlerinde Enterokoklar ve Bakteriyosinler**
ertekin ö., KABAN G., KAYA M.
2. İç Anadolu Bölgesi Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.258
- CXVIII. **Farklı Bölgelere Ait Zeytinyağlarının Yağ Asidi Bileşimi**
Şişik Oğraş Ş., Kaban G., Kaya M.

2. İç Anadolu Bölgesi Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.11
- CXIX. **Parça Halde İşlenen Kuru Kür Edilmiş Et Ürünlerinde Lipolizis**
Kabil E., KAYA M., KABAN G.
2. İç Anadolu Bölgesi Tarım ve Gıda Kongresi, Nevşehir, Turkey, 28 - 30 April 2015, pp.260
- CXX. **Identification of Volatile Compounds of Olive Oil From Different Geographic Region**
ŞİŞİK OĞRAŞ Ş., KABAN G., KAYA M.
2nd International Congress on Food Technology, 5 - 07 November 2014
- CXXI. **Aroma Formation By Mold Starter Cultures In Fermented Sausages**
SAYIN B., YILMAZ Z. F., KABAN G.
2 nd International Congress on Food Technology, 5 - 07 November 2014
- CXXII. **Farklı Proses Şartlarında Üretilen Pastırmaların Uçucu Bileşikleri**
Hazar F. y., KABAN G., KAYA M.
3.Et Ürünleri Çalıştayı, Tokat, Turkey, 16 - 17 October 2014, pp.50
- CXXIII. **Isıl İşlem Görmüş Sucuk ve ısıl İşlem Koşulları**
Kabil E., KABAN G., KAYA M.
3.Et Ürünleri Çalıştayı, Tokat, Turkey, 16 - 17 October 2014, pp.57
- CXXIV. **Et Ürünleri İle İlgili Tebliğ ve Standartlar**
KAYA M., KABAN G.
. 3.Et Ürünleri Çalıştayı, Tokat, Turkey, 16 - 17 October 2014, pp.3
- CXXV. **Et Endüstrisinde Inovasyon**
YALINKILIC B., KABAN G., KAYA M.
3.Et Ürünleri Çalıştayı, Tokat, Turkey, 16 - 17 October 2014, pp.62
- CXXVI. **Probiotic meat products**
Sayin B., Kamiloglu A., KAYA M., KABAN G.
European Biotechnology Congress, Lecce, Italy, 15 - 18 May 2014, vol.185
- CXXVII. **Catalase positive cocci and volatile compounds in fermented sausages**
Kamiloglu A., Sayin B., KABAN G., KAYA M.
European Biotechnology Congress, Lecce, Italy, 15 - 18 May 2014, vol.185
- CXXVIII. **Farklı Nitrat Seviyelerinin Pastırmanın Bazı Kalitatif Özelliklerine Etkileri**
ÜNAL N., YALINKILIC B., KAYA M., KABAN G.
4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, pp.1055
- CXXIX. **Tebliğ ve Standartlarda Sucuk ve Pastırma**
KAYA M., KABAN G.
4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, pp.27
- CXXX. **Van Piyasasından Toplanan Otların Çökelek Peynirinin Mikrobiyolojik Kalitesi Üzerine Etkisinin Belirlenmesi**
Kavaz A., Bakırcı İ., Kaban G.
3. Geleneksel Gıdalar Sempozyumu, Konya, Turkey, 10 - 12 May 2012
- CXXXI. **FARKLI HAYVANSAL YAĞLAR KULLANILARAK ÜRETİLEN KAVURMALARIN YAĞ ASİDİ KOMPOZİSYONU**
ŞİŞİK OĞRAŞ Ş., YALINKILIÇ B., KABAN G., KAYA M.
III.GELENEKSEL GIDALAR SEMPOZYUMU, Konya, Turkey, 10 May 2012
- CXXXII. **Cağ Kebabı**
YALINKILIC B., KABAN G., KAYA M.
III.Geleneksel Gıdalar Sempozyumu, Konya, Turkey, 10 - 12 May 2012, pp.67
- CXXXIII. **Vakum Ambalajlanmış Taze Etlerde Clostridium estertheticum'un Kontrolü**
YALINKILIC B., KABAN G., KAYA M.
3.Gıda Güvenliği Kongresi, İstanbul, Turkey, 3 - 04 May 2012, pp.94
- CXXXIV. **Isıl İşlem Görmüş Sucuk Benzeri Ürünün Gıda Güvenliği Açısından Değerlendirilmesi**
KABAN G., YALINKILIC B., KAYA M.
3.Gıda Güvenliği Kongresi, İstanbul, Turkey, 3 - 04 May 2012, pp.69

- CXXXV. **FARKLI HAYVANSAL YAĞLAR KULLANILARAK ÜRETİLEN KAVURMALARIN UÇUCU BİLEŞİKLERİ**
ŞİŞİK OĞRAŞ Ş., KABAN G., KAYA M.
7. GIDA MÜHENDİSLİĞİ KONGRESİ, Turkey, 24 November 2011, pp.42
- CXXXVI. **Farklı Proses Şartlarında Olgunlaştırılan Sucukların Tekstürel Özellikleri**
KABAN G., KARAOĞLU M. M., KAYA M.
7. Gıda Mühendisliği Kongresi, Ankara, Turkey, 24 - 26 November 2011, pp.93
- CXXXVII. **Volatile Compounds of Hazelnut Oil**
Şişik Oğraş Ş., Kaban G., Kaya M.
9th Euro Fed Lipid Congress, Rotterdam, Netherlands, 18 - 21 October 2011, pp.342
- CXXXVIII. **The effects of different animal fats on sensory properties of kavurma A Turkish Meat product**
ŞİŞİK OĞRAŞ Ş., YALINKILIÇ B., KABAN G., KAYA M.
4th International Congress on Food and Nutrition, 12 - 14 October 2011
- CXXXIX. **Dilimlenmiş Salamlarda L.monocytogenes'in Gelişimi Üzerine L.Sakei nin Etkisi**
KAYA M., KABAN G., LUCKE F.
2.Gıda Güvenliği Kongresi, İstanbul, Turkey, 9 - 10 December 2010, pp.32
- CXL. **Heterocyclic aromatic amines in rainbow trout cooked by different methods to various levels.**
ÖZ F., KABAN G., KAYA M.
1st International Congress on Food Technology, 3 - 06 November 2010
- CXLI. **Farklı Oranlarda Portakal Lifi ve Kuyruk Yağı Kullanımının Sucuğun Tekstürel Özellikleri Üzerine Etkileri**
YALINKILIC B., KABAN G., KARAOĞLU M. M., KAYA M.
1. Et Ürünleri (Sucuk) Çalıştayı, Aydın, Turkey, 2 - 03 December 2010, pp.10
- CXLII. **Geleneksel Sucuklardan İzole Edilen Bakterilerin Sucuk Üretiminde Starter Kültür Olarak Kullanılabilme İmkanları**
KABAN G., KAYA M.
1. Et Ürünleri (Sucuk) Çalıştayı, Aydın, Turkey, 2 - 03 December 2010, pp.5
- CXLIII. **The use of Orange Fiber in Sucuk Production**
YALINKILIC B., KABAN G., KAYA M.
1st International Congress on Food Technology, Antalya, Turkey, 3 - 06 November 2010, pp.4
- CXLIV. **Heterocyclic aromatic amines in rainbow trout cooked by different methods to various levels.**
ÖZ F., KABAN G., KAYA M.
1st International Congress on Food Technology, Antalya, Turkey, 3 - 06 November 2010, pp.537
- CXLV. **Heterocyclic aromatic amines in chicken cooked by different techniques to various levels**
ÖZ F., KABAN G., KAYA M.
1st International Congress on Food Technology, Antalya, Turkey, 3 - 06 November 2010, pp.538
- CXLVI. **Heterocyclic aromatic amines in rainbow trout cooked by different methods to various levels.**
ÖZ F., KABAN G., KAYA M.
1st International Congress on Food Technology, Antalya, Turkey, 3 - 06 November 2010, pp.537
- CXLVII. **Sucuk Üretiminde Portakal Lifi Kullanımının Duyusal Özellikler Üzerine Etkisi**
YALINKILIC B., KABAN G., KAYA M.
1st International Congress of Traditional Foods from Adriatic to Caucasus, Tekirdağ, Turkey, 15 - 17 April 2010, pp.357
- CXLVIII. **Et Ürünlerinde Fonksiyonel Bileşiklerin Kullanımı**
YALINKILIC B., KABAN G., KAYA M.
6.Gıda Mühendisliği Kongresi, Antalya, Turkey, 6 - 08 November 2009, pp.235
- CXLIX. **Fonksiyonel Et Starter Kültürleri**
YALINKILIC B., KAYA M., KABAN G.
II. Geleneksel Gıdalar Sempozyumu, Van, Turkey, 27 - 29 May 2009, pp.857
- CL. **Pastırmada Koagülaz Negatif Stafilokoklar ve Fonksiyonları**
KABAN G., KAYA M., YALINKILIC B.
II. Geleneksel Gıdalar Sempozyumu, Van, Turkey, 27 - 29 May 2009, pp.116-121

- CLI. **The Effect of Starter Culture on Volatile Compounds in Sucuk**
KABAN G., KAYA M.
3rd International Congress on Food and Nutrition, Antalya, Turkey, 22 - 25 April 2009, pp.153
- CLII. **The Effect of Staphylococcus carnosus on Volatile Profile of Sucuk**
KABAN G., KAYA M.
First European Food Congress, Ljubljana, Slovenia, 4 - 09 November 2008, pp.81
- CLIII. **Potasyum Sorbat Uygulamasının Vakum ve Modifiye Atmosferde Ambalajlanmış Gökkuşluğu Alabalığı Oncorhynchus mykiss Filetolarının Raf Ömrü Üzerine Etkisi**
ÇARBAŞ A., KABAN G., KAYA M., YANIK T.
Türkiye 10. Gıda Kongresi, Turkey, 21 - 23 May 2008
- CLIV. **Emülsiyon Tipi Et Ürünlerinde Listeria monocytogenes ve Kontrolü.**
KAYA M., KABAN G.
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008, pp.837
- CLV. **Et ve Et Ürünlerinde Shiga Toxin Üreten Escherichia coli (STEC)**
KABAN G., KAYA M.
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008, pp.839
- CLVI. **Farklı pişirme metotlarının kuzu etinde heterosiklik aromatik amin oluşumu üzerine etkileri**
ÖZ F., KABAN G., KAYA M.
10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008, pp.507
- CLVII. **Farklı Pişirme Metotları ve Seviyelerinin Tavuk Pirzolarında Heterosiklik Aromatik Amin Oluşumu Üzerine Etkileri**
ÖZ F., KABAN G., KAYA M.
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008, pp.505
- CLVIII. **Staphylococcus carnosus'un Sucuğun Duyusal Özellikleri Üzerine Etkisi**
KABAN G., KAYA M.
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008, pp.509
- CLIX. **Farklı Pişirme Metotlarının Kuzu Etinde Heterosiklik Aromatik Amin Oluşumu Üzerine Etkileri.**
ÖZ F., KABAN G., KAYA M.
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008, pp.507
- CLX. **Effects of different cooking procedures and levels on the formation of heterocyclic aromatic amines in rainbow trouts.**
ÖZ F., KABAN G., KAYA M.
1st International Congress of Seafood Technology, İzmir, Turkey, 18 - 21 May 2008, pp.115-119
- CLXI. **Fermente ve Kuru Et Ürünlerinde Katalaz Pozitif Koklar**
KABAN G., KAYA M.
5. Gıda Mühendisliği Kongresi, Ankara, Turkey, 8 - 10 November 2007, pp.323-329
- CLXII. **Effects of Different Cooking Procedures on the Formation of Heterocyclic Aromatic Amines in Beef**
ÖZ F., KABAN G., KAYA M.
II. International Congress on Food and Nutrition, İstanbul, Turkey, 24 - 26 October 2007, pp.216
- CLXIII. **The possible use of Thymus vulgaris L. in the production of sucuk.**
ÖZ F., KAYA M., AKSU M. İ., KABAN G.
2nd International Food and Nutrition Congress, İstanbul, Turkey, 24 - 26 October 2007, pp.231-232
- CLXIV. **Volatile Compounds in Pastırma**
KABAN G., KAYA M.
II. International Congress on Food and Nutrition, İstanbul, Turkey, 24 - 26 October 2007, pp.216
- CLXV. **Effects of different cooking procedures on the formation of heterocyclic aromatic amines in beef.**
ÖZ F., KABAN G., KAYA M.
2nd International Food and Nutrition Congress, 24 - 26 September 2007
- CLXVI. **Pastırmadan Katalaz Pozitif Kokların İzolasyonu ve İdentifikasyonu**
KABAN G., AKSU M. İ., KAYA M.
Türkiye 9.Gıda Kongresi, Bolu, Turkey, 24 - 26 May 2006, pp.481-484

- CLXVII. **Sucuk Üretiminde Urtica dioica L.(Isırgan Otu) Kullanımının S.aureus Gelişimi Üzerine Etkisi**
KABAN G., AKSU M. İ., KAYA M.
Türkiye 9.Gıda Kongresi, Bolu, Turkey, 24 - 26 May 2006, pp.303-306
- CLXVIII. **HACCP in Sucuk Production**
KABAN G., ÖZ F., KAYA M.
I. International Food and nutrition Congress, İstanbul, Turkey, 15 - 18 June 2005, pp.124
- CLXIX. **Et ve et ürünlerinde HACCP uygulamaları**
KABAN G., ÖZ F., KAYA M.
1st International Food and Nutrition Congress,, İstanbul, Turkey, 15 - 18 June 2005, pp.124
- CLXX. **Polycyclic aromatic hydrocarbons in meat and meat products**
ÖZ F., KABAN G., KAYA M.
1st International Food and Nutrition Congress, İstanbul, Turkey, 15 - 18 June 2005, pp.143
- CLXXI. **Vakum ambalajlanmış gökkuşağı alabalığı filetolarında Lactobacillus sakei Lb 706 nın Listeria monocytogenes in davranışı üzerine etkisi**
ARAS HİSAR Ş., KABAN G., HİSAR O., YANIK T., KAYA M.
XIII. Ulusal Su Ürünleri Sempozyumu, Turkey, 1 - 03 June 2005
- CLXXII. **Sucuk Üretiminde Starter Kültür Kullanımının Staphylococcus aureus' un Gelişimi Üzerine Etkisi**
KABAN G., KAYA M.
Gıda Kongresi 2005, İzmir, Turkey, 19 - 21 April 2005, pp.187

Episodes in the Encyclopedia

- I. **Encyclopedia of Biotechnology in Agriculture and Food**
KABAN G., KAYA M., Lücke F.
Crc Hoover Press, pp.1-4, 2012

Peer Reviews in Scientific Publications

- I. FOOD CHEMISTRY, SCI Journal, April 2025
- II. JOURNAL OF FOOD COMPOSITION AND ANALYSIS, SCI Journal, April 2025
- III. JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, April 2025
- IV. QUALITY ASSURANCE AND SAFETY OF CROPS AND FOODS, SCI Journal, April 2025
- V. MEAT SCIENCE, SCI Journal, March 2025
- VI. POLYMERS, SCI Journal, March 2025
- VII. FOOD CHEMISTRY, SCI Journal, March 2025
- VIII. ACS OMEGA, SCI Journal, February 2025
- IX. FOOD SCIENCE & NUTRITION, SCI Journal, February 2025
- X. ANIMALS, SCI Journal, February 2025
- XI. BIOPOLYMERS, SCI Journal, December 2024
- XII. FOOD BIOSCIENCE, SCI Journal, December 2024
- XIII. Processes, SCI Journal, December 2024
- XIV. VETERINARY SCIENCES, SCI Journal, December 2024
- XV. ANTIBIOTICS, SCI Journal, September 2024
- XVI. ANTIBIOTICS, SCI Journal, August 2024
- XVII. GELS, SCI Journal, July 2024
- XVIII. MEAT SCIENCE, SCI Journal, July 2024
- XIX. CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION, SCI Journal, July 2024
- XX. JOURNAL OF BIOTECHNOLOGY, SCI Journal, June 2024

- XXI. SCIENTIFIC REPORTS, SCI Journal, June 2024
- XXII. FOOD BIOSCIENCE, SCI Journal, May 2024
- XXIII. FOOD CHEMISTRY, SCI Journal, May 2024
- XXIV. Processes, SCI Journal, May 2024
- XXV. MEAT SCIENCE, SCI Journal, April 2024
- XXVI. MEAT SCIENCE, SCI Journal, April 2024
- XXVII. MEAT SCIENCE, SCI Journal, April 2024
- XXVIII. Processes, SCI Journal, April 2024
- XXIX. GELS, SCI Journal, January 2024
- XXX. FOODS, SCI Journal, December 2023
- XXXI. APPLIED SCIENCES, SCI Journal, November 2023
- XXXII. FOOD BIOSCIENCE, SCI Journal, October 2023
- XXXIII. TURKISH JOURNAL OF AGRICULTURE AND FORESTRY, SCI Journal, October 2023
- XXXIV. JOURNAL OF BIOTECHNOLOGY, SCI Journal, September 2023
- XXXV. FOODS, SCI Journal, September 2023
- XXXVI. FOODS, SCI Journal, September 2023
- XXXVII. SUSTAINABILITY, SCI Journal, September 2023
- XXXVIII. FOODS, SCI Journal, August 2023
- XXXIX. FOODS, SCI Journal, July 2023
- XL. FOODS, SCI Journal, July 2023
- XLI. FOODS, SCI Journal, April 2023
- XLII. CHEMOSENSORS, SCI Journal, April 2023
- XLIII. FOODS, SCI Journal, April 2023
- XLIV. FOODS, SCI Journal, April 2023
- XLV. FOODS, SCI Journal, April 2023
- XLVI. LWT - FOOD SCIENCE AND TECHNOLOGY, SCI Journal, April 2023
- XLVII. FOOD RESEARCH INTERNATIONAL, SCI Journal, February 2023
- XLVIII. FOODS, SCI Journal, January 2023
- XLIX. FOODS, SCI Journal, January 2023
- L. FOODS, SCI Journal, December 2022
- LI. EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, SCI Journal, November 2022
- LII. FOOD RESEARCH INTERNATIONAL, SCI Journal, November 2022
- LIII. MEAT SCIENCE, SCI Journal, November 2022
- LIV. FOODS, SCI Journal, November 2022
- LV. CYTA - JOURNAL OF FOOD, SCI Journal, November 2022
- LVI. Processes, SCI Journal, October 2022
- LVII. FOODS, SCI Journal, September 2022
- LVIII. FOODS, SCI Journal, June 2022
- LIX. FOODS, SCI Journal, April 2022
- LX. FOODS, SCI Journal, January 2022
- LXI. FOOD RESEARCH INTERNATIONAL, SCI Journal, January 2022
- LXII. FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, SCI Journal, May 2021
- LXIII. INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, May 2021
- LXIV. FOOD CONTROL, SCI Journal, April 2021
- LXV. FOOD CONTROL, SCI Journal, April 2021
- LXVI. LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, April 2021
- LXVII. FOOD CONTROL, SCI Journal, March 2021
- LXVIII. LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, March 2021
- LXIX. FOOD CONTROL, SCI Journal, February 2021
- LXX. KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, SCI Journal, February 2021
- LXXI. LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, February 2021

- LXXII. JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, SCI Journal, February 2021
- LXXIII. LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, February 2021
- LXXIV. FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, SCI Journal, February 2021
- LXXV. FOOD CONTROL, SCI Journal, January 2021
- LXXVI. FOOD CONTROL, SCI Journal, December 2020
- LXXVII. KAFKAS UNIVERSİTESİ VETERİNER FAKÜLTESİ DERGİSİ, SCI Journal, September 2020
- LXXVIII. FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, SCI Journal, September 2020
- LXXIX. LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, August 2020
- LXXX. JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, SCI Journal, August 2020
- LXXXI. JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, SCI Journal, August 2020
- LXXXII. LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, July 2020
- LXXXIII. JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, SCI Journal, June 2020
- LXXXIV. JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, May 2020
- LXXXV. JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, SCI Journal, May 2020
- LXXXVI. Black Sea Journal of Agriculture, Other journals, October 2018
- LXXXVII. Turkish Journal of Agriculture - Food Science and Technology, Other Indexed Journal, June 2018
- LXXXVIII. Turkish Journal of Agriculture - Food Science and Technology, Other Indexed Journal, May 2018
- LXXXIX. Gıda, National Scientific Refreed Journal, May 2018
- XC. Journal of Food Safety, SCI Journal, April 2018
- XCI. CyTA-Journal of Food, SCI Journal, March 2018
- XCII. Kafkas Üniversitesi Veteriner Fakültesi Dergisi, SCI Journal, March 2018

Scientific Project Refereeing

- I. TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, June 2023
- II. TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, May 2023
- III. TUBITAK Project, 1001 - Program for Supporting Scientific and Technological Research Projects, May 2023
- IV. Project Supported by Other Official Institutions, December 2022
- V. TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, March 2022
- VI. TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, March 2022
- VII. TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, March 2022
- VIII. TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, March 2022
- IX. TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, March 2022
- X. TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, March 2022
- XI. TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, February 2022
- XII. TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, February 2022
- XIII. TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, February 2022
- XIV. TAGEM Tarımsal Araştırmalar ve Politikalar Genel Müdürlüğü Projesi, February 2022

Metrics

Publication: 302

Citation (WoS): 1317

Citation (Scopus): 1432

H-Index (WoS): 21

H-Index (Scopus): 22