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Research Areas

Food Engineering, Engineering and Technology

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Biotechnological Innovations Unleashing the Potential of Olive Mill Wastewater in Added-Value Bioproducts**
Sayın B., Kaban G.
FOODS, vol.13, no.14, pp.2245-2266, 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, vol.12, no.6, pp.4076-4085, 2024 (SCI-Expanded)
- III. **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)
- IV. **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)
- V. **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)
- VI. **Evaluation of Autochthonous Coagulase—Negative Staphylococci as Starter Cultures for the Production of Pastırma**
Fettahoğlu K., KAYA M., KABAN G.
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- VII. **The Effects of Sheep Tail Fat, Fat Level, and Cooking Time on the Formation of Nε-(carboxymethyl)lysine and Volatile Compounds in Beef Meatballs**
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- VIII. **The levels of heavy metal, acrylamide, nitrate, nitrite, N-nitrosamine compounds in brewed black tea and health risk assessment: Türkiye**
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- 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.
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- X. **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)
- XI. **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.
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- XII. **Efficiency of food additives and frying durations in reducing acrylamide and 5-hydroxymethylfurfural formation in tray *kadayif* dessert**
Seyyedcheraghi K., Kotancilar H. G., Kaban G.
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- XIII. **Fillet Quality in Rainbow Trout (*Oncorhynchus mykiss*) Raised on Different Dietary Oils Over a Long-Term Feeding Trial**
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- XIV. **Evaluating the effect of using mechanically deboned chicken meat as a partial or total replacer for emulsion-type chicken sausages**
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Cogent Food and Agriculture, vol.9, no.1, 2023 (SCI-Expanded)
- XV. **Effect of sodium replacement on the quality characteristics of pastirma (a dry-cured meat product)**
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FOOD SCIENCE AND HUMAN WELLNESS, vol.12, no.1, pp.266-274, 2023 (SCI-Expanded)
- XVI. **Dietary Acrylamide Exposure and Cancer Risk: A Systematic Approach to Human Epidemiological Studies**
BAŞARAN B., ÇUVALCI B., KABAN G.
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- XVII. **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.
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- XVIII. **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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- XIX. **Citric acid production by a novel autochthonous *Candida zeylanoides* isolate: optimization of process parameters**
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BIOTECHNOLOGY LETTERS, vol.44, no.7, pp.803-812, 2022 (SCI-Expanded)
- XX. **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.

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- XXI. **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.
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- XXII. **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.
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- XXIII. **Risk assessment of acrylamide and 5-hydroxymethyl-2-furfural (5-HMF) exposure from bread consumption: Turkey**
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- XXIV. **Effects of NaCl substitution with KCl on quality properties of heat-treated sucuk during the production stages**
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- XXV. **The effects of nitrite, sodium ascorbate and starter culture on volatile compounds of a semi-dry fermented sausage**
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- XXVI. **Effects of autochthonous strains on volatile compounds and technological properties of heat-treated sucuk**
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- XXVII. **Furosine and N-epsilon-carboxymethyl-lysine in cooked meat product (kavurma): Effects of salt and fat levels during storage**
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JOURNAL OF STORED PRODUCTS RESEARCH, vol.93, 2021 (SCI-Expanded)
- XXVIII. **The effects of transglutaminase on the qualitative properties of different pastirma types**
Hazar F. Y., KABAN G., KAYA M.
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- XXIX. **Probiotic properties of lactic acid bacteria strains isolated from pastirma**
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- XXX. **Technological properties of autochthonous Lactobacillus plantarum strains isolated from sucuk (Turkish dry-fermented sausage)**
Kamiloğlu A., KABAN G., KAYA M.
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- XXXI. **The effect of barberry (Berberis vulgaris L.) extract on the physicochemical properties, sensory characteristics, and volatile compounds of chicken frankfurters**
Jaberı R., KABAN G., KAYA M.
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- XXXII. **Effects of different internal temperature applications on quality properties of heat-treated sucuk during production**
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- XXXIII. **Microbiological properties and volatile compounds of salted-dried goose**
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- XXXV. **Nitrosamine formation in a semi-dry fermented sausage: Effects of nitrite, ascorbate and starter culture and role of cooking**
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- XXXVI. **Volatile compounds of pastirma under different curing processes**
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- XXXIX. **Genotypic Identification of Lactic Acid Bacteria in Pastirma Produced with Different Curing Processes**
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- XL. **Effects of vacuum and high-oxygen modified atmosphere packaging on physico-chemical and microbiological properties of minced water buffalo meat**
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- XLI. **Plasma polymerized linalool (ppLin): an antimicrobial and biocompatible coating**
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- XLVI. **Characteristics of Pastirma Types Produced from Water Buffalo Meat**
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- XLVII. **Volatile compounds of olive oils from different geographic regions in Turkey**
Ogras Ş., Kaban G., Kaya M.
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- XLVIII. **Volatile profile and fatty acid composition of kavurma (A cooked uncured meat product) produced with animal fat combinations**
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- XLIX. **The effects of different processing conditions on biogenic amine formation and some qualitative properties in pastA +/- rma**
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- LI. **Isolation and identification of lactic acid bacteria from pastirma**
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- LV. **Textural properties of fat - Reduced sucuk with orange fiber Portakal lifli yağı - Azaltılmış sucuğun tekstürel özellikleri**
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- LXI. **Changes of Volatile Compounds of Herby Cheese During the Storage Period**
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- LXXXVII. **Effect of Lactobacillus sakei Lb706 on behavior of Listeria monocytogenes in vacuum-packed rainbow trout fillets**
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Articles Published in Other Journals

- I. **Using Celery Powder in a Semi-Dry Fermented Sausage 'Heat-Treated Sucuk': Nitrosamine Formation, Lipid Oxidation, and Volatile Compounds**
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- II. **Volatile Compounds of Kavrurma Produced with Different Salt and Fat Levels**
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