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Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: AAF-5166-2020

ScopusID: 7007100192

Yoksis Researcher ID: 23501

Education Information

Doctorate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 1995 - 1999

Postgraduate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 1992 - 1995

Undergraduate, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey 1987 - 1992

Dissertations

Doctorate, Pastırma üretiminde starter kültür kullanım imkanlarının araştırılması, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 1999

Postgraduate, Trabzon hurmasının depolanması ve reçel, marmelat üretiminde kullanım imkanları, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 1995

Research Areas

Food Engineering, Food Science, Food Technology, Meat, Poultry and Game Technology, Engineering and Technology

Academic Titles / Tasks

Professor, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2023 - Continues

Professor, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2019 - 2023

Professor, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2013 - 2019

Associate Professor, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2007 - 2013

Assistant Professor, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2000 - 2007

Research Assistant, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 1993 - 2000

Academic and Administrative Experience

Bölüm Kalite Komisyonu Başkanı, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2023 - 2023

Scientific Award Committee Member, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2022 - 2023

Rektörlük Akademik Teşvik Değerlendirme Komisyonu Üyesi, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2022 - 2023

Bilim ve Araştırma Politikaları Kurulu Üyesi, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2022 - 2023

Ethics Committee Member, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2022 - 2023

Bölüm Akademik Teşvik Değerlendirme Komisyonu Üyesi, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2022 - 2023

Unit Accreditation Board Member, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - 2023

Fakülte Kurulu Üyesi, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - 2023

Head of Department, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - 2023

Head of Department, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - 2023

Bölüm Akademik Teşvik Değerlendirme Komisyonu Başkanı, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - 2022

Enstitü Yönetim Kurulu Üyesi, Ataturk University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, 2013 - 2016

Scientific Award Committee Member, Ataturk University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Anabilim Dalı, 2009 - 2013

BAP Subcommittee Member, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2009 - 2012

Fakülte Yönetim Kurulu Üyesi, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2005 - 2007

Fakülte Kurulu Üyesi, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2002 - 2005

Courses

Et ve Et Ürünlerinde Kalite Kontrolü ve Analiz Yöntemleri, Doctorate, 2024 - 2025, 2023 - 2024, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010

KANATLI ETİ İŞLEME TEKNOLOJİSİ, Postgraduate, 2023 - 2024, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009

Et Teknolojisinde Son Gelişmeler, Postgraduate, 2024 - 2025

KANATLI ETİ İŞLEME TEKNOLOJİSİ, Postgraduate, 2023 - 2024

KANATLI ETİ İŞLEME TEKNOLOJİSİ, Postgraduate, 2022 - 2023, 2021 - 2022, 2020 - 2021

ET BİLİMİ VE TEKNOLOJİSİ, Undergraduate, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020

ET BİYOKİMYASI VE KALİTESİ, Postgraduate, 2022 - 2023, 2021 - 2022, 2020 - 2021

ET ÜRÜNLERİNDE KALİTE KONTROLÜ VE ANALİZ YÖNTEMLERİ, Postgraduate, 2022 - 2023, 2021 - 2022

KIRMIZI ET ÜRÜNLERİ VE İŞLEME TEKNOLOJİLERİ, Postgraduate, 2022 - 2023, 2021 - 2022

GIDA ANALİZLERİ TEORİ VE UYGULAMALARI, Postgraduate, 2020 - 2021

Et Ürünleri İşleme Mühendisliği, Undergraduate, 2016 - 2017

Et Ürünleri İşleme Mühendisliği, Undergraduate, 2016 - 2017

Et Analizleri-II, Associate Degree, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013

Et Analizleri-II, Associate Degree, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013

Et Tesislerinin Kuruluşu ve Organizasyonu, Undergraduate, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009, 2007 - 2008, 2006 - 2007

Et Tesislerinin Kuruluşu ve Organizasyonu, Undergraduate, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012

SU ÜRÜNLERİ İŞLEME TEKNOLOJİSİ, Undergraduate, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012

Et Ürünleri İşleme Mühendisliği, Undergraduate, 2014 - 2015, 2013 - 2014

Et Analizleri-I, Associate Degree, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013

Et Ürünleri İşleme Mühendisliği, Undergraduate, 2014 - 2015, 2013 - 2014

SU ÜRÜNLERİ İŞLEME TEKNOLOJİSİ, Undergraduate, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012,

2010 - 2011, 2009 - 2010

Et Analizleri-I, Associate Degree, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013

Besin Kimyası ve Analizleri, Undergraduate, 2015 - 2016, 2014 - 2015, 2013 - 2014

Et Bilimi ve Teknolojisi, Undergraduate, 2014 - 2015, 2013 - 2014

Et Bilimi ve Teknolojisi, Undergraduate, 2014 - 2015, 2013 - 2014

Ürün Geliştirme, Undergraduate, 2012 - 2013, 2010 - 2011, 2009 - 2010, 2008 - 2009, 2007 - 2008

GIDA ANALİZLERİ-II, Undergraduate, 2002 - 2003, 2001 - 2002

Meslek Tarihi ve Deontolojisi, Undergraduate, 2001 - 2002

GIDA ANALİZLERİ-I, Undergraduate, 2001 - 2002, 2000 - 2001

Advising Theses

Aksu M. İ., Enkapsüle Ahududu (*Rubus idaeus* L.) Tozunun Nugget Kalite ve Raf Ömrü Üzerine Etkilerinin İncelenmesi, Postgraduate, H.ARSLAN(Student), 2024

Aksu M. İ., Güçlü C., Geleneksel Kars Gravyer peynirlerinin maya florasının tanımlanması ve çeşitli kalite özellikleri, Postgraduate, T.ÜRVELLİ(Student), 2022

Aksu M. İ., Pastırma üretim aşamalarında fosfolipit fraksiyonundaki yağ asidi kompozisyonunun belirlenmesi, Postgraduate, M.DOĞAN(Student), 2016

Aksu M. İ., Dilimlenmiş ve vakum ambalajlanmış sığır etinin raf ömrü üzerine ısırgan otu (*Urtica dioica* L.) su ekstraktının etkisi, Postgraduate, H.ALİNEZHAD(Student), 2015

Aksu M. İ., Pastırmanın serbest amino asit kompozisyonu ve diğer bazı kalitatif özellikleri üzerine farklı nitrit seviyelerinin etkileri, Postgraduate, E.ERDEMİR(Student), 2012

Aksu M. İ., Sırt, bohça, şekerpare ve kuşgözü pastırma çeşitlerinin kalite özellikleri, Postgraduate, N.ÇAKICI(Student), 2012

Aksu M. İ., Bazı pastırma çeşitlerinin (sırt, bohça, şekerpare) serbest amino asit kompozisyonu, Postgraduate, S.CEYLAN(Student), 2009

Aksu M. İ., Sığır kıymasının kalite özellikleri ve raf ömrüne ısırgan otu (*Urtica dioica* L.) ve modifiye atmosferde ambalajlamanın etkileri, Postgraduate, E.ALP(Student), 2008

Aksu M. İ., Et teknolojisinde yüksek basınç uygulamaları, Postgraduate, H.ÖZLÜ(Student), 2006

Aksu M. İ., Vitamin E ve farklı depolama şartlarının kavurmanın lipid oksidasyonu ile renk ve duyu özelliklerine etkisi, Postgraduate, M.ADIGÜZEL(Student), 2005

Jury Memberships

Post Graduate, Post Graduate, Eskişehir Osmangazi Üniversitesi, July, 2024

Post Graduate, Post Graduate, Eskişehir Osmangazi Üniversitesi, July, 2024

Post Graduate, Post Graduate, Eskişehir Osmangazi Üniversitesi, July, 2024

Appointment to Academic Staff-Professorship, Appointment to Academic Staff-Professorship, Atatürk Üniversitesi, February, 2024

Post Graduate, Post Graduate, Eskişehir Osmangazi Üniversitesi, July, 2023

Associate Professor Exam, Associate Professor Exam, Eskişehir Osmangazi Üniversitesi, May, 2023

Appointment to Academic Staff - Associate Professorship, Appointment to Academic Staff - Associate Professorship, Eskişehir Osmangazi Üniversitesi, April, 2023

Appointment to Academic Staff - Associate Professorship, Appointment to Academic Staff - Associate Professorship, Eskişehir Osmangazi Üniversitesi, January, 2023

Appointment to Academic Staff - Associate Professorship, Appointment to Academic Staff - Associate Professorship, Eskişehir Osmangazi Üniversitesi, January, 2023

Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2015

Doctorate, Doctorate, Atatürk Üniversitesi, August, 2014

Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2014
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2014
Doctorate, Doctorate, Atatürk Üniversitesi, June, 2014
Post Graduate, Post Graduate, Atatürk Üniversitesi, April, 2013
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, July, 2012
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2012
Doctorate, Doctorate, Atatürk Üniversitesi, March, 2012
Doctorate, Doctorate, Atatürk Üniversitesi, June, 2011
Doctorate, Doctorate, Atatürk Üniversitesi, May, 2011
Doctoral Examination, Doctoral Examination, Atatürk Üniversitesi, June, 2010
Post Graduate, Post Graduate, Atatürk Üniversitesi, May, 2010
Doctoral Examination, Doctoral Examination, Atatürk Üniversitesi, February, 2010
Post Graduate, Post Graduate, Atatürk Üniversitesi, June, 2009
Post Graduate, Post Graduate, Atatürk Üniversitesi, June, 2009
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2009
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, March, 2009
Doctorate, Doctorate, Atatürk Üniversitesi, October, 2008
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2008
Doctoral Examination, Doctoral Examination, Atatürk Üniversitesi, July, 2008
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2007
Doctorate, Doctorate, Atatürk Üniversitesi, April, 2007
Doctorate, Doctorate, Atatürk Üniversitesi, October, 2006
Doctorate, Doctorate, Atatürk Üniversitesi, June, 2006
Doctorate, Doctorate, Atatürk Üniversitesi, October, 2004
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2004
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2004
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2003
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, July, 2002
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2002
Doctorate, Doctorate, Atatürk Üniversitesi, May, 2002

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Properties of encapsulated raspberry powder and its efficacy for improving the pH, colour quality and shelf life of modified atmosphere packaged chicken nuggets**
Aksu M. İ., Arslan H.
British Poultry Science, vol.65, no.5, pp.559-573, 2024 (SCI-Expanded)
- II. **Properties of encapsulated raspberry powder and its efficacy for improving the color stability and amino acid composition of pastırma cemen pastes with different pH during long term cold-storage**
AKSU M. İ., KONAR N., Turan E., Tamtürk F., Serpen A.
Journal of Food Science and Technology, 2024 (SCI-Expanded)
- III. **High-Pressure Homogenization of Pomegranate Juice: Impact on Physicochemical, Antioxidant, Antimicrobial, and In Vitro Bioaccessibility Properties**
Turan E., ASLANTAŞ R., BİLGİN J., AKSU M. İ.
Food Science and Nutrition, 2024 (SCI-Expanded)
- IV. **Freeze-dried pomegranate extract as a natural and novel ingredient in cemen paste and pastırma quality during refrigerated storage**
Aksu M. İ., Turan E., Erdemir E., Öz F.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.249, no.5, pp.1329-1341, 2023 (SCI-Expanded)

- V. **Utilization of spray-dried raspberry powder as a natural additive to improve oxidative stability, microbial quality and overcome the perception of discoloration in vacuum-packed ground beef during chilled storage**
AKSU M. İ., Turan E., GÜLBANDILAR A., Tamturk F.
MEAT SCIENCE, vol.197, 2023 (SCI-Expanded)
- VI. **Chemical, microbial, color, oxidative and sensory properties of clean-label pastirma produced with raspberry water extracts as a novel ingredient**
AKSU M. İ., Erdemir E., Turan E., ÖZ F.
MEAT SCIENCE, vol.186, 2022 (SCI-Expanded)
- VII. **The effect of potassium lactate on the free amino acid composition, lipid oxidation, colour, microbiological, and sensory properties of ready-to-eat pastirma, a dry-cured and dried meat product**
AKSU M. İ., Erdemir E.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.59, no.4, pp.1288-1298, 2022 (SCI-Expanded)
- VIII. **Properties of black carrot extract and its efficacy for improving the storage quality of vacuum packaged fresh meat products**
AKSU M. İ., Turan E.
PACKAGING TECHNOLOGY AND SCIENCE, vol.35, no.4, pp.339-349, 2022 (SCI-Expanded)
- IX. **Red raspberry (*Rubus ideaus* L.) extracts: A novel ingredient in cemen paste**
AKSU M. İ., Turan E., ŞAT İ. G., Erdemir E.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.11, 2021 (SCI-Expanded)
- X. **Effects of lyophilized black carrot (*Daucus carota* L.) water extract on the shelf life, physico-chemical and microbiological quality of high-oxygen modified atmosphere packaged (HiOx-MAP) ground beef**
AKSU M. İ., Turan E.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.58, no.9, pp.3514-3524, 2021 (SCI-Expanded)
- XI. **Effects of lyophilized red cabbage water extract and pH levels on the quality properties of pastirma cemen paste during chilled storage**
AKSU M. İ., Turan E., ŞAT İ. G.
JOURNAL OF STORED PRODUCTS RESEARCH, vol.89, 2020 (SCI-Expanded)
- XII. **Effects of red beet extracts on protein and lipid oxidation, colour, microbial, sensory properties and storage stability of Turkish pastirma**
AKSU M. İ., Erdemir E., Turan E., ŞAT İ. G.
JOURNAL OF STORED PRODUCTS RESEARCH, vol.89, 2020 (SCI-Expanded)
- XIII. **Effects of cemen paste with lyophilized red cabbage water extract on the quality characteristics of beef pastirma during processing and storage**
AKSU M. İ., Erdemir E., ÖZ F., Turan E., GÜRSES M.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.44, no.11, 2020 (SCI-Expanded)
- XIV. **Improvement of quality properties of cemen paste of pastirma by lyophilized red cabbage water extract**
Aksu M. İ., Turan E., ŞAT İ. G., Erdemir E., ÖZ F., GÜRSES M.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.44, no.9, 2020 (SCI-Expanded)
- XV. **THE EFFECTS OF DIFFERENT COOKING METHODS ON SOME QUALITY CRITERIA AND MINERAL COMPOSITION OF BEEF STEAKS**
ÖZ F., Aksu M. İ., Turan M.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.4, 2017 (SCI-Expanded)
- XVI. **CHANGES IN THE COMPOSITION OF FREE AMINO ACID DURING PRODUCTION OF PASTIRMA CURED WITH DIFFERENT LEVELS OF SODIUM NITRITE**
Erdemir E., Aksu M. İ.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.2, 2017 (SCI-Expanded)
- XVII. **Changes in the Total Lipid, Neutral Lipid, Phospholipid and Fatty Acid Composition of Phospholipid**

Fractions during Pastirma Processing, a Dry-Cured Meat Product

Aksu M. İ., Dogan M., Sirkecioğlu A. N.

KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES, vol.37, no.1, pp.18-28, 2017 (SCI-Expanded)

- XVIII. **Changes in the Physico-chemical and Microbial Quality during the Production of Pastirma Cured with Different Levels of Sodium Nitrite**
Aksu M. İ., Erdemir E., Cakici N.
KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES, vol.36, no.5, pp.617-625, 2016 (SCI-Expanded)
- XIX. **THE EFFECT OF DIRECT ADDITION OF CONJUGATED LINOLEIC ACID ON THE FORMATION OF HETEROCYCLIC AROMATIC AMINES IN BEEF CHOPS**
ÖZ F., KIZIL M., ÇAKMAK I., AKSU M. İ.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.39, no.6, pp.2820-2833, 2015 (SCI-Expanded)
- XX. **EFFECT OF LYOPHILIZED WATER EXTRACT OF URTICA DIOICA L. ON THE SHELF LIFE OF VACUUM-PACKAGED BEEF STEAKS**
Aksu M. İ., Alinezhad H., Erdemir E.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.39, no.6, pp.3059-3066, 2015 (SCI-Expanded)
- XXI. **A survey of the physico-chemical and microbiological quality of different pastirma types: a dry-cured meat product**
Cakici N., Aksu M. İ., Erdemir E.
CYTA-JOURNAL OF FOOD, vol.13, no.2, pp.196-203, 2015 (SCI-Expanded)
- XXII. **The impact of slaughter age on performance, carcass traits, properties of cut-up pieces of carcasses, and muscle development in broiler chickens**
ÇOBAN Ö., LAÇIN E., AKSU M. İ., KARA A., SABUNCUOĞLU N.
EUROPEAN POULTRY SCIENCE, vol.78, 2014 (SCI-Expanded)
- XXIII. **Effects of supplementing broiler diets with *Saccharomyces cerevisiae* at different levels and frozen storage on the meat quality traits of breasts and drumsticks**
Aksu M. İ., Karaoğlu M. M., Esenbuğa N., Macit M., Er H. O.
EUROPEAN POULTRY SCIENCE, vol.78, 2014 (SCI-Expanded)
- XXIV. **A survey of selected minerals in ready-to-eat pastirma types from different regions of Turkey using ICP/OES**
Aksu M. İ., Erdemir E.
TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.38, no.5, pp.564-571, 2014 (SCI-Expanded)
- XXV. **Effect of thyme oil (*Thymbra spicata* l. Var. *Spicata*) on meat quality in Japanese quails**
Aksu T., Aksu M. İ., Onel S. E., Yakan A., Kaya D. A., Baylan M.
EUROPEAN POULTRY SCIENCE, vol.78, 2014 (SCI-Expanded)
- XXVI. **EFFECTS OF LYOPHILIZED WATER EXTRACT OF *SATUREJA HORTENSIS* ON THE SHELF LIFE AND QUALITY PROPERTIES OF GROUND BEEF**
Aksu M. İ., Özer H.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.37, no.5, pp.777-783, 2013 (SCI-Expanded)
- XXVII. **The effects of different breeding methods on fattening performance and parameters related to slaughter, carcass and some meat quality in broiler chickens Farkli yetiştirme metotları etlik piliçlerde besi performansı, kesim ve karkas özellikleri ile bazı et kalite parametreleri üzerine etkisi**
Laçin E., Çoban Ö., Aksu M. İ., Sabuncuoglu N., Das H.
Kafkas Üniversitesi Veteriner Fakültesi Dergisi, vol.19, no.2, pp.283-289, 2013 (SCI-Expanded)
- XXVIII. **The Effects of Different Breeding Methods on Fattening Performance and Parameters Related to Slaughter Carcass and Some Meat Quality in Broiler Chickens**
LAÇIN E., ÇOBAN Ö., AKSU M. İ., SABUNCUOĞLU ÇOBAN N., DAŞ H.
Kafkas Üniversitesi Veteriner Fakültesi Dergisi, 2013 (SCI-Expanded)
- XXIX. **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)
- XXX. **Effects of Sodium Tripolyphosphate and Modified Atmosphere Packaging on the Quality Characteristics and Storage Stability of Ground Beef**
Aksu M. İ., Alp Erbay E.
FOOD TECHNOLOGY AND BIOTECHNOLOGY, vol.50, no.1, pp.81-87, 2012 (SCI-Expanded)
- XXXI. **A study on possibility of Rosa canina seed use as feed ingredient in diets of Morkaraman male lambs**
Esenbuğa N., Macit M., Karaoglu M., Aksakal V., Yörük M. A., Gül M., Aksu M. İ., Bilgin Ö. C.
TROPICAL ANIMAL HEALTH AND PRODUCTION, vol.43, no.7, pp.1379-1384, 2011 (SCI-Expanded)
- XXXII. **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)
- XXXIII. **Utilization of Thymus Vulgaris L. in the production of sucuk**
Öz F., Kaya M., Aksu M. İ.
Journal of Food Processing and Preservation, vol.35, no.4, pp.483-487, 2011 (SCI-Expanded)
- XXXIV. **Free amino acids profile and quantities of 'sirt', 'bohca' and 'sekerpare' pastirma, dry cured meat products**
Ceylan S., Aksu M. İ.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.91, no.5, pp.956-962, 2011 (SCI-Expanded)
- XXXV. **Effects of different fat sources and levels on the fatty acid composition in different tissues of laying hens**
Çelebi Ş., Utlu N., Aksu M. İ.
JOURNAL OF APPLIED ANIMAL RESEARCH, vol.39, no.1, pp.25-28, 2011 (SCI-Expanded)
- XXXVI. **Effects of organically-complexed minerals on meat quality in chickens**
Aksu T., Aksu M. İ., Yoruk M. A., Karaoglu M.
BRITISH POULTRY SCIENCE, vol.52, no.5, pp.558-563, 2011 (SCI-Expanded)
- XXXVII. **Effects of water extract of Urtica dioica L. and modified atmosphere packaging on the shelf life of ground beef**
Alp Erbay E., Aksu M. İ.
MEAT SCIENCE, vol.86, no.2, pp.468-473, 2010 (SCI-Expanded)
- XXXVIII. **Effect of breed on fattening performance, slaughter and meat quality characteristics of Awassi and Morkaraman lambs**
Esenbuğa N., Macit M., Karaoglu M., Aksakal V., Aksu M. İ., Yörük M. A., Gül M.
LIVESTOCK SCIENCE, vol.123, pp.255-260, 2009 (SCI-Expanded)
- XXXIX. **Fatty Acid Composition of Beef Intermuscular, Sheep Tail, Beef Kidney Fats and Its Effects on Shelf Life and Quality Properties of Kavurma**
Aksu M. İ.
JOURNAL OF FOOD SCIENCE, vol.74, no.2, 2009 (SCI-Expanded)
- XL. **Effect of Urtica dioica L. on the growth of Staphylococcus aureus in traditional dry fermented sausage ("sucuk")**
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Türkiye 8. Gıda Kongresi, Bursa, Turkey, 26 - 28 May 2004, pp.76

XXVI. Broiler Göğüs ve Baget Etlerinin Bazı Kalite Özellikleri üzerine Rasyonda Probiyotik Kullanımının Etkileri

AKSU M. İ., Karaoğlu M., KAYA M., ESENBÜĞA N., KURBANOĞLU E. B.

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XXVII. Broiler Göğüs ve Baget Etlerinin Bazı Kalite Özellikleri üzerine Rasyonda Probiyotik Kullanımının Etkileri

AKSU M. İ., Karaoğlu M., KAYA M., ESENBÜĞA N., KURBANOĞLU E. B.

Türkiye 8. Gıda Kongresi, Bursa, Turkey, 26 - 28 May 2004, pp.78

XXVIII. Modifiye Atmosferde Ambalajlanan Dondurulmuş Çözündürülmüş Etlerden Üretilen Pastırmanın Mikrobiyolojik Özelliklerine Etkisi

KAYA M., AKSU M. İ.

13. Biyoteknoloji Kongresi, Çanakkale, Turkey, 25 - 29 August 2003, pp.18

XXIX. Probiyotik Bakterilerin Sucuk Üretiminde Kullanım İmkanları

Öztürk Er H., KAYA M., AKSU M. İ.

13. Biyoteknoloji Kongresi, Çanakkale, Turkey, 25 - 29 August 2003, pp.50

XXX. Türk Sucuğu Üretiminde Isırgan Otu (*Urtica Dioica L.*) Kullanımının Sucuğun Mikrobiyolojik Özelliklerine Etkisi

AKSU M. İ., KAYA M.

Türkiye 7. Gıda Kongresi, Ankara, Turkey, 22 - 24 May 2002, pp.847

XXXI. Türk Sucuğu Üretiminde Isırgan Otu (*Urtica Dioica L.*) Kullanımının Sucuğun Mikrobiyolojik Özelliklerine Etkisi

AKSU M. İ., KAYA M.

Türkiye 7. Gıda Kongresi, Ankara, Turkey, 22 - 24 May 2002, pp.847

XXXII. Pastırma ve Çemende *Escherichia coli* O157:H7 nin İnhibisyonu Üzerine Araştırmalar

AKSU M. İ., KAYA M., ÖZ F.

12. Biyoteknoloji Kongresi, Balıkesir, Turkey, 17 - 21 September 2001, pp.23-24

XXXIII. Farklı Oranlarda Sarımsak İçeren Çemenlerde *Escherichia coli* O157:H7'nin İnhibisyonu

Aksu M. İ., Kaya M., Öz F.

12. Biyoteknoloji Kongresi, Balıkesir, Turkey, 17 - 21 September 2001, pp.93

XXXIV. Dilimlenmiş ve Vakum Uygulanarak Ambalajlanmış Pastırmalarda *Listeria monocytogenes*'in Gelişme Durumu

KAYA M., AKSU M. İ.

10. KÜKEM Kongresi, Mersin, Turkey, 25 - 27 September 1997, pp.3

XXXV. Sucuk Üretiminde Starter Kültür Kullanımının ve Farklı Nitrit Dozlarının *L. monocytogenes*'in Gelişimi Üzerine Etkileri

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XXXVII. Parça Halinde İşlenen Kür Edilmiş Çiğ Et Ürünleri

KAYA M., AKSU M. İ., Gökalp H. Y.

Et ve Et Ürünleri Sempozyumu, İstanbul, Turkey, 17 - 18 October 1996, pp.26-34

Supported Projects

Aksu M. İ., Arslan H., Project Supported by Higher Education Institutions, ENKAPSÜLE BİTKİSEL EKSTRAKTLARIN NUGGET KALİTESİ VE RAF ÖMRÜ ÜZERİNE ETKİLERİ, 2023 - 2024

Karaduman Y., Aksu M. İ., Konar N., Atalar İ., Olgun M., Development Agency, TR-41 Bölgesinde Buğdayın Teknolojik Kalitesinin İyileştirilmesi ve Buğday Kalite Haritalarının Oluşturulması, 2022 - 2024

Atalar İ., Konar N., Aksu M. İ., Project Supported by Higher Education Institutions, Sakaroz İkamesi Olarak Otolize ve Kurutulmuş Saccharomyces cerevisiae Kullanımı ile Fonksiyonel Şekerlemeler Geliştirilmesi In vitro Biyoerişilebilirlik ve Biyoyararlılık Yaklaşımı, 2022 - 2024

Aksu M. İ., Konar N., Project Supported by Higher Education Institutions, Farklı pH ve ahududu ekstrakt seviyelerinin pastırma çemeni kalitesi üzerine etkilerinin belirlenmesi , 2020 - 2021

Aksu M. İ., Project Supported by Higher Education Institutions, SIĞIR KIYMASININ ÇEŞİTLİ KALİTE ÖZELLİKLERİ VE RAF ÖMRÜ ÜZERİNE AHUDUDU EKSTRAKTININ ETKİSİ, 2020 - 2021

AKSU M. İ., Project Supported by Higher Education Institutions, FARKLI ORANLARDA POTASYUM LAKTAT VE SODYUM KLORÜR İLE KÜRLENEN ETLERDEN ÜRETİLEN PASTIRMALARIN KALİTE ÖZELLİKLERİNİN BELİRLENMESİ, 2014 - 2016

Aksu M. İ., TUBITAK Project, Farklı meyve ve sebze su ekstraktları ile üretilen çemenlerin pastırma kalitesi üzerine etkisi, 2014 - 2016

AKSU M. İ., Project Supported by Higher Education Institutions, SIĞIR ETLERİNİN FOSFOLİPİD KOMPOZİSYONU ÜZERİNE FARKLI PIŞIRMA YÖNTEMLERİNİN ETKİSİ, 2014 - 2015

AKSU M. İ., Project Supported by Higher Education Institutions, PASTIRMA ÜRETİM AŞAMALARINDA FOSFOLİPİD VE FOSFOLİPİDLERİN YAĞ ASİDİ KOMPOZİSYONUNDAKİ DEĞİŞİMLERİN BELİRLENMESİ, 2013 - 2014

AKSU M. İ., Project Supported by Higher Education Institutions, SIĞIR BİFTEKLERİNİN RAF ÖMRÜ ÜZERİNE URTİCA DİOİCA L. SU EKSTRAKTININ ETKİSİ, 2013 - 2014

AKSU M. İ., Project Supported by Higher Education Institutions, PASTIRMA ÜRETİMİNDE LAKTAT KULLANIMININ ÜRÜN KALİTE ÖZELLİKLERİ VE RAF ÖMRÜNE ETKİSİ, 2012 - 2014

AKSU M. İ., Project Supported by Higher Education Institutions, TASARIM VE PLANLAMA AR-GE, SÜREKLİ EĞİTİM VE DANIŞMANLIK MERKEZİ ETÜD PROJESİ, 2011 - 2012

AKSU M. İ., Project Supported by Higher Education Institutions, SIRT, BOHÇA ŞEKERPARE VE KUŞGÖMÜ PASTIRMA ÇEŞİTLERİNİN KALİTE ÖZELLİKLERİ, 2011 - 2012

AKSU M. İ., Project Supported by Higher Education Institutions, PASTIRMA ÜRETİMİNDE NİTRİT KULLANIMININ SERBEST AMİNO ASİT KOMPOZİSYONU ÜZERİNE ETKİSİ, 2011 - 2012

Activities in Scientific Journals

Bioactives, Scientific Committee Membership, 2024 - Continues

International Journal of Agriculture Forestry and Life Sciences, Editor, 2022 - Continues

Journal of Food Technology , Committee Member, 2006 - Continues

FRONTIERS IN MICROBIOLOGY, Committee Member, 2021 - 2024

Asian Journal of Poultry Science, Committee Member, 2007 - 2017

RESEARCH JOURNAL OF MICROBIOLOGY, Committee Member, 2007 - 2017

ATATÜRK UNIVERSITY JOURNAL OF AGRICULTURAL FACULTY, Publication Committee Member, 2010 - 2016

American Journal of Food Technology, Committee Member, 2006 - 2016

JOURNAL OF MUSCLE FOODS, Assistant Editor/Section Editor, 2008 - 2010

JOURNAL OF MUSCLE FOODS, Committee Member, 2007 - 2010

Memberships / Tasks in Scientific Organizations

TMMOB Ziraat Mühendisleri Odası Erzurum Şubesi, Member, 1995 - Continues, Turkey

Scientific Refereeing

Discover Food, Journal Indexed in AHCI, November 2024
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, November 2024
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, October 2024
FOOD PACKAGING AND SHELF LIFE, Journal Indexed in SCI-E, October 2024
JOURNAL OF FOOD ENGINEERING, SCI Journal, October 2024
Discover Food, Journal Indexed in ESCI, September 2024
FOOD AND BIOPRODUCTS PROCESSING: TRANSACTIONS OF THE INSTITUTION OF OF CHEMICAL ENGINEERS, PART C, SCI Journal, September 2024
METABOLITES, SCI Journal, September 2024
FOOD BIOSCIENCE, SCI Journal, September 2024
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, August 2024
JOURNAL OF FOOD ENGINEERING, SCI Journal, August 2024
FOOD CONTROL, SCI Journal, August 2024
Discover Food, Journal Indexed in ESCI, August 2024
FOOD RESEARCH INTERNATIONAL, SCI Journal, August 2024
MEAT SCIENCE, SCI Journal, August 2024
FOOD BIOSCIENCE, Journal Indexed in SCI-E, July 2024
Processes, SCI Journal, July 2024
Brazilian Journal of Food Technology, Journal Indexed in ESCI, July 2024
Niğde Ömer Halisdemir Üniversitesi Mühendislik Bilimleri Dergisi, National Scientific Refreed Journal, July 2024
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, June 2024
LWT - FOOD SCIENCE AND TECHNOLOGY, SCI Journal, June 2024
JOURNAL OF FOOD ENGINEERING, SCI Journal, May 2024
SCIENTIFIC REPORTS, Journal Indexed in SCI-E, April 2024
International Food Innovation and Sustainability Congress (IFIS_2024), Conference Paper (Abstract), April 2024
JOURNAL OF FOOD ENGINEERING, Journal Indexed in SCI-E, April 2024
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, Journal Indexed in SCI-E, April 2024
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CYTA - JOURNAL OF FOOD, Journal Indexed in SCI-E, March 2024
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, March 2024
Chemistry, Journal Indexed in ESCI, March 2024
SCIENTIFIC REPORTS, Journal Indexed in SCI-E, March 2024
FOOD SCIENCE & NUTRITION, Journal Indexed in SCI-E, March 2024
JOURNAL OF FOOD ENGINEERING, SCI Journal, March 2024
Animals, SCI Journal, February 2024
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, February 2024
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, Journal Indexed in SCI-E, February 2024
FOODS, SCI Journal, January 2024
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, Journal Indexed in SCI-E, January 2024
LWT - FOOD SCIENCE AND TECHNOLOGY, SCI Journal, January 2024
International Food Innovation and Sustainability Congress (IFIS_2024), Conference Paper (Full Text), January 2024
FOOD AND BIOPRODUCTS PROCESSING: TRANSACTIONS OF THE INSTITUTION OF OF CHEMICAL ENGINEERS, PART C, Journal Indexed in SCI-E, January 2024
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, January 2024
FOOD TECHNOLOGY AND BIOTECHNOLOGY, Journal Indexed in SCI-E, January 2024
JOURNAL OF CLEANER PRODUCTION, SCI Journal, December 2023
MEAT SCIENCE, SCI Journal, December 2023
FOOD SCIENCE & NUTRITION, Journal Indexed in SCI-E, November 2023
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, Journal Indexed in SCI-E, November 2023
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, Journal Indexed in SCI-E, November 2023
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, November 2023

PACKAGING TECHNOLOGY AND SCIENCE, Journal Indexed in SCI-E, November 2023
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, November 2023
FOODS, SCI Journal, November 2023
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, SCI Journal, October 2023
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, SCI Journal, October 2023
Bioengineering, Journal Indexed in SCI-E, October 2023
TÜBİTAK International Bilateral Joint Cooperation Program Project, TÜBİTAK – MoESTD (Serbia) Joint Cooperation Program, TÜBİTAK, Turkey, October 2023
Project Supported by Higher Education Institutions, BAP MSc, Eskisehir Osmangazi University, Turkey, October 2023
TÜBİTAK International Bilateral Joint Cooperation Program Project, TÜBİTAK – MoESTD (Serbia) Joint Cooperation Program, TÜBİTAK, Turkey, October 2023
TÜBİTAK International Bilateral Joint Cooperation Program Project, TÜBİTAK – MoESTD (Serbia) Joint Cooperation Program, TÜBİTAK, Turkey, October 2023
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, SCI Journal, September 2023
NFS Journal, SCI Journal, September 2023
FOODS, SCI Journal, September 2023
FOODS, SCI Journal, June 2023
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, June 2023
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, June 2023
FRONTIERS IN MICROBIOLOGY, Journal Indexed in SCI-E, June 2023
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, June 2023
PLOS ONE, Journal Indexed in SCI-E, May 2023
JOURNAL OF FOOD ENGINEERING, SCI Journal, May 2023
FOODS, SCI Journal, May 2023
SUSTAINABILITY, Journal Indexed in SCI-E, May 2023
FOODS, SCI Journal, April 2023
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, April 2023
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, March 2023
FOODS, SCI Journal, March 2023
JOURNAL OF FOOD QUALITY, SCI Journal, March 2023
JOURNAL OF FOOD ENGINEERING, SCI Journal, March 2023
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, February 2023
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, February 2023
CYTA - JOURNAL OF FOOD, Journal Indexed in SCI-E, February 2023
Black Sea Journal of Agriculture, National Scientific Refreed Journal, February 2023
FOODS, SCI Journal, January 2023
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, Journal Indexed in SCI-E, December 2022
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, December 2022
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, November 2022
FOODS, SCI Journal, November 2022
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JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, October 2022
FOOD CHEMISTRY, SCI Journal, October 2022
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, October 2022
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, September 2022
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, September 2022
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, Journal Indexed in SCI-E, September 2022
FOODS, SCI Journal, September 2022
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, September 2022
Food and Health, National Scientific Refreed Journal, September 2022
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, June 2022

SUSTAINABILITY, SCI Journal, June 2022
FRONTIERS IN MICROBIOLOGY, SCI Journal, June 2022
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, May 2022
FOOD CHEMISTRY, SCI Journal, May 2022
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, May 2022
MOLECULES, SCI Journal, May 2022
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, Journal Indexed in SCI-E, May 2022
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, April 2022
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, April 2022
Applied food research, Journal Indexed in ESCI, March 2022
applied food research, Journal Indexed in ESCI, February 2022
FRONTIERS IN MICROBIOLOGY, SCI Journal, February 2022
FRONTIERS IN NUTRITION, SCI Journal, January 2022
JOURNAL OF AGRICULTURAL SCIENCES, Other journals, December 2021
JOURNAL OF FOOD ENGINEERING, SCI Journal, November 2021
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, Journal Indexed in SCI-E, November 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, November 2021
FRONTIERS IN MICROBIOLOGY, Journal Indexed in SCI-E, November 2021
JOURNAL OF FOOD ENGINEERING, SCI Journal, October 2021
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JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, October 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, August 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, August 2021
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, August 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, June 2021
ANIMAL SCIENCE JOURNAL, SCI Journal, June 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, May 2021
JOURNAL OF FOOD ENGINEERING, SCI Journal, May 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, May 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, April 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, March 2021
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, SCI Journal, March 2021
TUBITAK Project, 1505 - University-Industry Cooperation Support Program, Eskisehir Osmangazi University, Turkey, March 2021
International Journal of Food Science, Other Indexed Journal, February 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, January 2021
JOURNAL OF FOOD ENGINEERING, SCI Journal, January 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, December 2020
JOURNAL OF FOOD ENGINEERING, SCI Journal, November 2020
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, November 2020
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, November 2020
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, November 2020

Tasks In Event Organizations

Aksu M. İ., AKKÖSE A., INTERNATIONAL FOOD INNOVATION AND SUSTAINABILITY CONGRESS, Scientific Congress, İstanbul, Turkey, Mayıs 2024
Aksu M. İ., 7th International Conference on Engineering Science, Scientific Congress, Ankara, Turkey, Şubat 2024
Aksu M. İ., TÜRKİYE 10.GIDA KONGRESİ, Scientific Congress, Erzurum, Turkey, Mayıs 2008

Metrics

Publication: 133

Citation (WoS): 1466

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H-Index (WoS): 23

H-Index (Scopus): 23

Congress and Symposium Activities

9th INTERNATIONAL AEGEAN CONGRESSES, Attendee, İzmir, Turkey, 2024

2nd International Eurasian Conference on Science, Engineering and Technology (EurasianSciEnTech 2020) , Attendee, Gaziantep, Turkey, 2020

Türkiye 12.Gıda Kongresi, Attendee, Edirne, Turkey, 2016

1st Black Sea Association of Food Science and Technology, B-FoST Congress, Attendee, Ohrid, Macedonia, 2016

1. Uluslararası Turizm ve Gıda Güvenliği Kongresi, Attendee, Antalya, Turkey, 2016

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

Pamukkale Gıda Sempozyumu-III, Kurutulmuş ve Yarı Kurutulmuş Gıdalar, Session Moderator, Denizli, Turkey, 2015

5. Food Safety Congress, Attendee, İstanbul, Turkey, 2015

International VETİstanbul Group Congress 2015, Working Group, Sankt-Peterburg, Russia, 2015

2nd International Congress on Food Technology, Attendee, İzmir, Turkey, 2014

The 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus, Attendee, Struga, Macedonia, 2013

59th ICoMIST International Congress of Meat Science and Technology, Attendee, İzmir, Turkey, 2013

I. International Scientific Conference on Young Researchers, Attendee, Baku, Azerbaijan, 2013

Uluslararası Türk ve Akraba Toplulukları Zootekni Kongresi, Working Group, Isparta, Turkey, 2012

International Food Congress, Working Group, İzmir, Turkey, 2011

1st International Poultry Meat Congress, Attendee, İzmir, Turkey, 2011

Traditional Foods From Adriatic to Caucasus (1. Uluslararası Adriyatik'ten Kafkaslara Geleneksel Gıdalar Sempozyumu), Attendee, Tekirdağ, Turkey, 2010

International Rural Development Symposium'09, Attendee, Erzurum, Turkey, 2009

3rd International Congress on Food and Nutrition, Attendee, Antalya, Turkey, 2009

2nd International Congress on Food and Nutrition, Attendee, İstanbul, Turkey, 2007

2nd International Congress on Food and Nutrition, Attendee, İstanbul, Turkey, 2007

Türkiye 8. Gıda Kongresi, Attendee, Bolu, Turkey, 2006

Non Academic Experience

Ohio State University, USA