

# Prof. Muhammet İrfan AKSU

## 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

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

Bilim ve Araştırma Politikaları Kurulu 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

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

Fakülte Kurulu Üyesi, 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

### Doctorate

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

### Postgraduate

Uzmanlık Alan Dersi I, Postgraduate, 2024 - 2025

KANATLI ETİ İŞLEME TEKNOLOJİSİ, Postgraduate, 2024 - 2025

UZMANLIK ALAN DERSİ, Postgraduate, 2023 - 2024, 2022 - 2023

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, 2022 - 2023, 2021 - 2022, 2020 - 2021

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

### Undergraduate

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

Et Ürünleri İşleme Mühendisliği, Undergraduate, 2016 - 2017

Et Ürünleri İşleme Mühendisliği, Undergraduate, 2016 - 2017

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 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  
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

### **Associate Degree**

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

### **Supervised 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.ÜRARELLİ(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 kavrmanın lipid oksidasyonu ile renk ve duyu özelliklerine etkisi, Postgraduate, M.ADIGÜZEL(Student), 2005

### **Jury Memberships**

Associate Professor Exam, Associate Professor Exam, Atatürk Üniversitesi, November, 2024  
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

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2009

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, March, 2009

Doctorate, Doctorate, Atatürk Üniversitesi, October, 2008

Doctoral Examination, Doctoral Examination, Atatürk Üniversitesi, July, 2008

Post Graduate, Post Graduate, 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. **Combined effects of encapsulated raspberry powder and phosphate on the lipid oxidation, microbiological properties and shelf life of modified atmosphere packaged chicken nuggets during chilled storage**  
ARSLAN H., AKSU M. İ.  
BRITISH POULTRY SCIENCE, 2025 (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, vol.62, pp.310-324, 2025 (SCI-Expanded)

- III. **High-Pressure Homogenization of Pomegranate Juice: Impact on Physicochemical, Antioxidant, Antimicrobial, and In Vitro Bioaccessibility Properties**  
Turan E., Aslantaş R., Bilgin J., Aksu M. İ.  
FOOD SCIENCE & NUTRITION, vol.12, no.12, pp.10315-10329, 2024 (SCI-Expanded)
- IV. **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)
- V. **Freeze-dried pomegranate extract as a natural and novel ingredient in cemen paste and pastirma 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)
- VI. **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)
- VII. **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)
- VIII. **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)
- IX. **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)
- X. **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)
- XI. **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)
- XII. **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)
- XIII. **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)
- XIV. **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)
- XV. **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)

- XVI. **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)
- XVII. **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)
- XVIII. **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)
- XIX. **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)
- XX. **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)
- XXI. **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)
- XXII. **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)
- XXIII. **The impact of slaughter age on performance, carcass traits, properties of cut-up pieces of carcasses, and muscle development in broiler chickens**  
ÇOBAN Ö., LAÇİN E., AKSU M. İ., KARA A., SABUNCUOĞLU N.  
EUROPEAN POULTRY SCIENCE, vol.78, 2014 (SCI-Expanded)
- XXIV. **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)
- XXV. **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)
- XXVI. **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)
- XXVII. **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)
- XXVIII. **The effects of different breeding methods on fattening performance and parameters related to**

**slaughter, carcass and some meat quality in broiler chickens Farkli{dotless} yetiştirme metotları{dotless}ni{dotless}n etlik piliçlerde besi performansı{dotless}, kesim ve karkas özellikleri ile bazı{dotless} et kalite parametreleri üzerine etkisi**

Laçın E., Çoban Ö., Aksu M. İ., Sabuncuoğlu N., Daş H.

Kafkas Üniversitesi Veteriner Fakültesi Dergisi, vol.19, no.2, pp.283-289, 2013 (SCI-Expanded)

- XXIX. **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)
- XXX. **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)
- XXXI. **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)
- XXXII. **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)
- XXXIII. **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)
- XXXIV. **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)
- XXXV. **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)
- XXXVI. **Effects of different fat sources and levels on the fatty acid composition in different tissues of laying hens**  
Çelebi Ş., Utlü N., Aksu M. İ.  
JOURNAL OF APPLIED ANIMAL RESEARCH, vol.39, no.1, pp.25-28, 2011 (SCI-Expanded)
- XXXVII. **Effects of organically-complexed minerals on meat quality in chickens**  
Aksu T., Aksu M. İ., Yoruk M. A., Karaoglu M.  
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Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008, pp.517
- XXI. **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
- XXII. **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
- XXIII. **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
- XXIV. **Broiler Karkas,Göğüs ve bagetlerin L\*,a\* ve b\* Değerleri Üzerine Rasyonda Koç Boynuz Hidrolizati (Ram Horn Hydrolysate,RHH) 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.77
- XXV. **Broiler Karkası İle Vakum ve Aerobik Ambalajlanmış Göğüs ve Baget Etlerinin Renk 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.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.  
Türkiye 8. Gıda Kongresi, Bursa, Turkey, 26 - 28 May 2004, pp.78
- 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 Ambalajlamanın 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**  
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- 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**  
KAYA M., Gökçalp H. Y., AKSU M. İ.  
Et ve Et Ürünleri Sempozyumu, İstanbul, Turkey, 17 - 18 October 1996, pp.65-72
- XXXVI. **Sucuk Üretiminde Starter Kültür Kullanımının ve Farklı Nitrit Dozlarının L. monocytogenes'in**

### **Gelişimi Üzerine Etkileri**

KAYA M., Gökalp H. Y., AKSU M. İ.

Et ve Et Ürünleri Sempozyumu, İstanbul, Turkey, 17 - 18 October 1996, pp.65-72

### **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**

Atalar İ., Konar N., Aksu M. İ., Project Supported by Higher Education Institutions, Yenilikçi Tekniklerle Yüksek Basınç ve Ultrason Soğuk Pres Atıklarından İzole Edilen Fındık Proteinlerinin Modifiye Edilerek Probiyotik Bakterilerin Enkapsülasyonunda Kullanılması ve Fonksiyonel Ürün Geliştirilmesi, 2022 - 2025

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 ŞEKERPAZE 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

## **Peer Reviews in Scientific Publications**

JOURNAL OF STORED PRODUCTS RESEARCH, SCI Journal, March 2025  
FOOD CONTROL, SCI Journal, March 2025  
JOURNAL OF FOOD ENGINEERING, SCI Journal, March 2025  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, March 2025  
ACS FOOD SCIENCE & TECHNOLOGY, Journal Indexed in ESCI, March 2025  
LWT - FOOD SCIENCE AND TECHNOLOGY, SCI Journal, February 2025  
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, SCI Journal, February 2025  
FOOD BIOSCIENCE, SCI Journal, February 2025  
DISCOVER APPLIED SCIENCES, Journal Indexed in ESCI, February 2025  
JOURNAL OF FOOD ENGINEERING, SCI Journal, February 2025  
DISCOVER FOOD, Journal Indexed in ESCI, January 2025  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, January 2025  
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, SCI Journal, January 2025  
Discover Food, Journal Indexed in ESCI, December 2024  
FOOD AND BIOPROCESS TECHNOLOGY, Journal Indexed in SCI-E, December 2024  
LWT - FOOD SCIENCE AND TECHNOLOGY, SCI Journal, December 2024  
JOURNAL OF FOOD ENGINEERING, SCI Journal, December 2024  
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, SCI Journal, November 2024  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, November 2024  
Discover Food, Journal Indexed in ESCI, November 2024  
FOOD CHEMISTRY, 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  
International Food Innovation and Sustainability Congress (IFIS\_2024), Conference Paper (Abstract), April 2024  
SCIENTIFIC REPORTS, Journal Indexed in SCI-E, 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  
International Food Innovation and Sustainability Congress (IFIS\_2024), Conference Paper (Abstract), April 2024  
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  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, February 2024  
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, Journal Indexed in SCI-E, February 2024  
Animals, SCI Journal, 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  
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 THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, June 2023  
FRONTIERS IN MICROBIOLOGY, Journal Indexed in SCI-E, June 2023  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, 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

JOURNAL OF FOOD PROCESSING AND PRESERVATION, Journal Indexed in SCI-E, April 2023  
FOODS, SCI Journal, 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  
FOODS, SCI Journal, November 2022  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, Journal Indexed in SCI-E, November 2022  
FOODS, SCI Journal, October 2022  
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  
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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  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, SCI Journal, October 2021  
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 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, 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  
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

### **Scientific Project Refereeing**

TUBITAK Project, 2209-B - Sanayiye Yönelik Lisans Araştırma Projeleri Destekleme Programı, February 2025  
Project Supported by Higher Education Institutions, BAP MSc, December 2024  
TÜBİTAK International Bilateral Joint Cooperation Program Project, TÜBİTAK – MoESTD (Serbia) Joint Cooperation Program, October 2023  
TÜBİTAK International Bilateral Joint Cooperation Program Project, TÜBİTAK – MoESTD (Serbia) Joint Cooperation Program, October 2023  
TÜBİTAK International Bilateral Joint Cooperation Program Project, TÜBİTAK – MoESTD (Serbia) Joint Cooperation Program, October 2023  
Project Supported by Higher Education Institutions, BAP MSc, October 2023  
TUBITAK Project, 1505 - University-Industry Cooperation Support Program, March 2021

### **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: 134  
Citation (WoS): 1464  
Citation (Scopus): 1674  
H-Index (WoS): 23  
H-Index (Scopus): 24

### **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

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

International Food Congress, Working Group, 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, Visiting Scientist