

## Prof. Fehmi Yazıcı

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### International Researcher IDs

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### Education Information

Doctorate, Ohio State University, United States Of America 1992 - 1996

Postgraduate, Ondokuz Mayıs University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli), Turkey 1989 - 1991

Undergraduate, Ondokuz Mayıs University, Ziraat Fakültesi, Tarım Ürünleri Teknolojisi Pr., Turkey 1985 - 1989

### Foreign Languages

English, B2 Upper Intermediate

### Dissertations

Doctorate, Calcium Fortification of Soy Milk, Ohio State University, 1996

### Research Areas

Food Engineering, Food Technology

### Academic Titles / Tasks

Professor, Ondokuz Mayıs University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2010 - Continues

Associate Professor, Ondokuz Mayıs University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2004 - 2010

Assistant Professor, Ondokuz Mayıs University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 1997 - 2004

Research Assistant, Ohio State University, College Of Food, Agricultural, And Environmental Sciences, Food Science And Technology, 1992 - 1996

### Academic and Administrative Experience

Ondokuz Mayıs University, 2020 - Continues

Ondokuz Mayıs University, 2010 - 2016

Ondokuz Mayıs University, 2012 - 2015

## Courses

GIDA KİMYASI I, Undergraduate, 2015 - 2016, 2013 - 2014  
GIDA KİMYASI II, Undergraduate, 2015 - 2016, 2013 - 2014  
TEKNİK İNGİLİZCE II, Undergraduate, 2015 - 2016, 2013 - 2014  
GIDA BİYOKİMYASI, Undergraduate, 2015 - 2016, 2013 - 2014  
TEKNİK İNGİLİZCE I, Undergraduate, 2015 - 2016, 2013 - 2014

## Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Physicochemical Properties and Characterization of a New Product: Spray Dried Hempseed Milk**  
Mortaş M., Beşir Özgeçen A., Tok Z., ÇAKIR KELEŞ M., Yazıcı F.  
PLANT FOODS FOR HUMAN NUTRITION, vol.78, no.2, pp.358-365, 2023 (SCI-Expanded)
- II. **Conjugated linoleic acid strengthens the apoptotic effect of cisplatin in A549 cells**  
Yüce M., Gumuskaptan C., Çon A. H., Yazıcı F.  
PROSTAGLANDINS & OTHER LIPID MEDIATORS, vol.166, 2023 (SCI-Expanded)
- III. **Correlation between acrylamide content and colour in some baked products**  
Abdulazeez Z. M., Mustafa A. M. I., Yazıcı F.  
CZECH JOURNAL OF FOOD SCIENCES, vol.41, no.2, pp.137-143, 2023 (SCI-Expanded)
- IV. **Usage of color measurements obtained by modified Seliwanoff test to determine hydroxymethylfurfural**  
Beşir Özgeçen A., Yazıcı F., ODABAŞ M. S.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.248, no.12, pp.2995-3002, 2022 (SCI-Expanded)
- V. **Improving the production of conjugated linoleic acid from sunflower oil by lactic acid bacteria spp: Effect of calcium carbonate supplementation in fermentation medium**  
Zongo K., Yazıcı F., Çon A. H.  
INDIAN JOURNAL OF BIOCHEMISTRY & BIOPHYSICS, vol.59, no.7, pp.741-750, 2022 (SCI-Expanded)
- VI. **DETERMINATION OF BISPHENOL A IN PLASTIC-PACKAGED FOODS BY LIQUID CHROMATOGRAPHY COUPLED WITH FLUORESCENT DETECTION**  
Abdulazeez Z. M., Yazıcı F., Aksoy A., Tokur O.  
FRESENIUS ENVIRONMENTAL BULLETIN, vol.31, no.6, pp.5933-5939, 2022 (SCI-Expanded)
- VII. **Evaluating of Microwave Drying for Hawthorn Slice as Alternative to Convective Drying**  
Beşir Özgeçen A., GÖKMEN S., Gul L. B., Yazıcı F., GÜL O.  
BRAZILIAN ARCHIVES OF BIOLOGY AND TECHNOLOGY, vol.65, 2022 (SCI-Expanded)
- VIII. **Potential Use of High Pressure Homogenized Hazelnut Beverage for a Functional Yoghurt-Like Product**  
GÜL O., ATALAR İ., Mortaş M., SARICAOĞLU F. T., Beşir Özgeçen A., Gul L. B., Yazıcı F.  
ANAIIS DA ACADEMIA BRASILEIRA DE CIENCIAS, vol.94, no.1, 2022 (SCI-Expanded)
- IX. **Improved physicochemical, rheological and bioactive properties of ice cream: Enrichment with high pressure homogenized hazelnut milk**  
ATALAR İ., Kurt A., GÜL O., Yazıcı F.  
INTERNATIONAL JOURNAL OF GASTRONOMY AND FOOD SCIENCE, vol.24, 2021 (SCI-Expanded)
- X. **A novel spectrophotometric method based on Seliwanoff test to determine 5-(Hydroxymethyl) furfural (HMF) in honey: Development, in house validation and application**  
Beşir Özgeçen A., Yazıcı F., Mortaş M., GÜL O.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.139, 2021 (SCI-Expanded)
- XI. **Estimating Hydroxymethylfurfural (HMF) Concentration Via Modified Seliwanoff Test Using Artificial**

## **Neural Network (ANN)**

Beşir Özgeçen A., Yazıcı F., ODABAŞ M. S.

BRAZILIAN ARCHIVES OF BIOLOGY AND TECHNOLOGY, vol.64, 2021 (SCI-Expanded)

- XII. **Total conjugated linoleic acid content of ruminant milk: The world status insights**  
Zongo K., Krishnamoorthy S., Moses J. A., Yazıcı F., Çon A. H., Anandharamakrishnan C.  
FOOD CHEMISTRY, vol.334, 2021 (SCI-Expanded)
- XIII. **Effect of different binders on reconstitution behaviors and physical, structural, and morphological properties of fluidized bed agglomerated yoghurt powder**  
ATALAR İ., Yazıcı F.  
DRYING TECHNOLOGY, vol.37, no.13, pp.1656-1664, 2019 (SCI-Expanded)
- XIV. **Influence of thermosonication (TS) process on the quality parameters of high pressure homogenized hazelnut milk from hazelnut oil by-products**  
ATALAR İ., Gul O., SARICAOĞLU F. T., Beşir Özgeçen A., Gul L. B., Yazıcı F.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.56, no.3, pp.1405-1415, 2019 (SCI-Expanded)
- XV. **Effect of thermal treatment on microbiological, physicochemical and structural properties of high pressure homogenised hazelnut beverage**  
ATALAR İ., Gul O., Mortaş M., Gul L. B., Saricaoglu F. T., Yazıcı F.  
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, vol.11, no.6, pp.561-570, 2019 (SCI-Expanded)
- XVI. **Application of TOPSIS methodology to determine optimum hazelnut cake concentration and high pressure homogenization condition for hazelnut milk production based on physicochemical, structural and sensory properties**  
Gul O., ATALAR İ., Mortaş M., SARICAOĞLU F. T., Yazıcı F.  
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.4, pp.2404-2415, 2018 (SCI-Expanded)
- XVII. **Effect of multi-pass high pressure homogenization on physicochemical properties of hazelnut milk from hazelnut cake: An investigation by response surface methodology**  
Gul O., ATALAR İ., Saricaoglu F. T., Yazıcı F.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.5, 2018 (SCI-Expanded)
- XVIII. **Effect of ultrasound treatment on the properties of nano-emulsion films obtained from hazelnut meal protein and clove essential oil**  
Gul O., Saricaoglu F. T., Beşir Özgeçen A., ATALAR İ., Yazıcı F.  
ULTRASONICS SONOCHEMISTRY, vol.41, pp.466-474, 2018 (SCI-Expanded)
- XIX. **The combined effect of probiotic cultures and incubation final pH on the quality of buffalo milk yogurt during cold storage**  
AKGÜN A., Yazıcı F., GÜLEÇ H. A.  
FOOD SCIENCE & NUTRITION, vol.6, no.2, pp.492-502, 2018 (SCI-Expanded)
- XX. **Influence of top spray fluidized bed agglomeration conditions on the reconstitution property and structure modification of skim yoghurt powder**  
ATALAR İ., Yazıcı F.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.1, 2018 (SCI-Expanded)
- XXI. **Effect of high pressure homogenization (HPH) on microstructure and rheological properties of hazelnut milk**  
Gul O., Saricaoglu F. T., Mortaş M., ATALAR İ., Yazıcı F.  
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.41, pp.411-420, 2017 (SCI-Expanded)
- XXII. **EVALUATION OF COLOR, LIPID OXIDATION AND MICROBIAL QUALITY IN MEATBALLS FORMULATED WITH BEE POLLEN DURING FROZEN STORAGE**  
Turhan S., Saricaoglu F. T., Mortaş M., Yazıcı F., Gençcelep H.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.3, 2017 (SCI-Expanded)
- XXIII. **Effect of brewing process and sugar content on 5-hydroxymethylfurfural and related substances from Turkish coffee**  
Mortaş M., Gul O., Yazıcı F., Dervisoglu M.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.20, no.8, pp.1866-1875, 2017 (SCI-Expanded)

- XXIV. **Effect of reduced fat content on the physicochemical and microbiological properties of buffalo milk yoghurt**  
AKGÜN A., Yazıcı F., GÜLEÇ H. A.  
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.74, pp.521-527, 2016 (SCI-Expanded)
- XXV. **Comparative Analysis of Aflatoxin M1 in Marketed Butter by ELISA and HPLC**  
Aksoy A., Atmaca E., Yazıcı F., Güvenç D., Gul O., Dervisoglu M.  
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, vol.22, no.4, pp.619-621, 2016 (SCI-Expanded)
- XXVI. **Natamycin content and quality evaluation of yoghurt from small- and large-scale brands in Turkey**  
Dervisoglu M., Gul O., AYDEMİR O., Yazıcı F., KAHYAOĞLU T.  
FOOD ADDITIVES & CONTAMINANTS PART B-SURVEILLANCE, vol.7, no.4, pp.254-260, 2014 (SCI-Expanded)
- XXVII. **Evaluation of the Nutritional and Storage Quality of Meatballs Formulated with Bee Pollen**  
Turhan S., Yazıcı F., Saricaoglu F. T., Mortaş M., Gençcelep H.  
KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES, vol.34, no.4, pp.423-433, 2014 (SCI-Expanded)
- XXVIII. **Toxic and essential elements in butter from the Black Sea region, Turkey**  
Dervisoglu M., Gul O., Yazıcı F., Güvenç D., Atmaca E., Aksoy A.  
FOOD ADDITIVES & CONTAMINANTS PART B-SURVEILLANCE, vol.7, no.1, pp.49-53, 2014 (SCI-Expanded)
- XXIX. **New approaches to determination of HMF**  
ORAL R. A., Mortaş M., Dogan M., SARIOĞLU K., Yazıcı F.  
FOOD CHEMISTRY, vol.143, pp.367-370, 2014 (SCI-Expanded)
- XXX. **Evaluation of Chemical and Microbiological Characteristics and Fatty Acid Profiles of Butter Samples Collected from the Black Sea Region of Turkey**  
Dervisoglu M., Gul O., Güvenç D., Yazıcı F., Atmaca E., Aksoy A.  
ASIAN JOURNAL OF CHEMISTRY, vol.25, no.18, pp.10185-10190, 2013 (SCI-Expanded)
- XXXI. **Levels of Organochlorine Pesticide Residues in Butter Samples Collected from the Black Sea Region of Turkey**  
Aksoy A., Dervisoglu M., Güvenç D., Gul O., Yazıcı F., Atmaca E.  
BULLETIN OF ENVIRONMENTAL CONTAMINATION AND TOXICOLOGY, vol.90, no.1, pp.110-115, 2013 (SCI-Expanded)
- XXXII. **Effect of whey pH at drainage on physicochemical, biochemical, microbiological, and sensory properties of Mozzarella cheese made from buffalo milk during refrigerated storage**  
Yazıcı F., Dervisoglu M., Akgun A., Aydemir O.  
JOURNAL OF DAIRY SCIENCE, vol.93, no.11, pp.5010-5019, 2010 (SCI-Expanded)
- XXXIII. **A Survey on Selected Chemical, Biochemical and Sensory Properties of Kes Cheese, A Traditional Turkish Cheese**  
Dervisoglu M., Tarakci Z., Aydemir O., Temiz H., Yazıcı F.  
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.12, no.2, pp.358-367, 2009 (SCI-Expanded)
- XXXIV. **Effect of the Addition of Blueberries on Selected Physicochemical and Sensory Properties of Yoghurts**  
Cinbas A., Yazıcı F.  
FOOD TECHNOLOGY AND BIOTECHNOLOGY, vol.46, no.4, pp.434-441, 2008 (SCI-Expanded)
- XXXV. **Partial purification of pepsin from turkey proventriculus**  
Temiz H., Okumus E., Aykut U., Dervisoglu M., Yazıcı F.  
WORLD JOURNAL OF MICROBIOLOGY & BIOTECHNOLOGY, vol.24, no.9, pp.1851-1855, 2008 (SCI-Expanded)
- XXXVI. **Impact of whey pH at drainage on the physicochemical, sensory, and functional properties of mozzarella cheese made from buffalo milk**  
Yazıcı F., Akbulut C.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.55, no.24, pp.9993-10000, 2007 (SCI-Expanded)
- XXXVII. **Note. The effect of citrus fibre on the physical, chemical and sensory properties of ice cream**  
Dervisoglu M., Yazıcı F.  
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.12, no.2, pp.159-164, 2006 (SCI-Expanded)
- XXXVIII. **A survey on the some chemical and biochemical properties of civil cheese, a traditional Turkish**

## **cheese**

Sengul M., Gurses M., Dervisoglu M., Yazıcı F.

INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.9, no.4, pp.791-801, 2006 (SCI-Expanded)

- XXXIX. **Effect of heat treatment and starter culture on proteolysis and lipolysis of Kulek cheese during ripening**

Dervisoglu M., Yazıcı F., Aydemir O.

ITALIAN JOURNAL OF FOOD SCIENCE, vol.18, no.2, pp.139-149, 2006 (SCI-Expanded)

- XL. **The effect of soy protein concentrate addition on the physical, chemical, and sensory properties of strawberry flavored ice cream**

Dervisoglu M., Yazıcı F., Aydemir O.

EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.221, no.3-4, pp.466-470, 2005 (SCI-Expanded)

- XLI. **Production of a high nutritional value, aromatised yogurt with the addition of non-fat wheat germ**

Ayar A., Elgun A., Yazıcı F.

AUSTRALIAN JOURNAL OF DAIRY TECHNOLOGY, vol.60, no.1, pp.14-18, 2005 (SCI-Expanded)

- XLII. **Effect of pH on microflora of Civil cheese during refrigerated storage**

Yazıcı F.

ACTA ALIMENTARIA, vol.33, no.2, pp.201-206, 2004 (SCI-Expanded)

- XLIII. **A note on the total and heme iron contents of ready-to-eat doner kebabs**

Turhan S., Altunkaynak T., Yazıcı F.

MEAT SCIENCE, vol.67, no.2, pp.191-194, 2004 (SCI-Expanded)

- XLIV. **Effect of some protein based fat replacers on physical, chemical, textural, and sensory properties of strained yoghurt**

Yazıcı F., Akgun A.

JOURNAL OF FOOD ENGINEERING, vol.62, no.3, pp.245-254, 2004 (SCI-Expanded)

- XLV. **Effect of pH adjustment on some chemical, biochemical, and sensory properties of Civil cheese during storage**

Yazıcı F., Dervisoglu M.

JOURNAL OF FOOD ENGINEERING, vol.56, no.4, pp.361-369, 2003 (SCI-Expanded)

- XLVI. **Utilization of soy yoghurt in tarhana production**

Koca A. F., Yazıcı F., Anıl M.

European Food Research and Technology, vol.215, no.4, pp.293-297, 2002 (SCI-Expanded)

- XLVII. **Proteolysis in Golot cheese**

Yazıcı F., Dervisoglu M.

Acta Alimentaria, vol.31, no.3, pp.307-313, 2002 (SCI-Expanded)

- XLVIII. **Ripening changes of Kulek cheese in wooden and plastic containers**

Dervisoglu M., Yazıcı F.

Journal of Food Engineering, vol.48, no.3, pp.243-249, 2001 (SCI-Expanded)

## **Articles Published in Other Journals**

- I. **Morphologic and chemical characterizations of some salep orchids**

Çalışkan Ö., Beşir Özgeçen A., Anıl M., Gülser C., Yazıcı F., Kurt D.

Eurasian Journal of Soil Sciences, vol.12, 2023 (Scopus)

- II. **Kenevirde THC ve CBD Faktörlerinin Değerlendirilmesi**

BEŞİR A., YAZICI BEKTAŞ N., MORTAŞ M., YAZICI F.

Osmaniye Korkut Ata Üniversitesi Fen Bilimleri Enstitüsü Dergisi (Online), 2022 (Peer-Reviewed Journal)

- III. **A Plant-Based Milk Type: Hemp Seed Milk Bitkisel Sütlerden Biri: Kenevir Tohumu Sütü**

Besir A., Awad N., Mortaş M., Yazıcı F.

Akademik Gıda, vol.20, no.2, pp.170-184, 2022 (Scopus)

- IV. **Bitkisel Sütlerden Biri: Kenevir Tohumu Sütü**

BEŞİR A., Awad N., MORTAŞ M., YAZICI F.

AKADEMIK GIDA, vol.20, pp.170-184, 2022 (Scopus)

- V. **Investigation Properties of Ayran (Yoghurt Drink) Produced from Different Ratio of Cow and Hemp Seed Milk Mixtures**  
BEŞİR A., MORTAŞ M., YAZICI F.  
European Food Science and Engineering, 2022 (Peer-Reviewed Journal)
- VI. **Evaluation of THC and CBD Factors in Cannabis**  
BEŞİR A., YAZICI BEKTAŞ N., MORTAŞ M., YAZICI F.  
Osmaniye Korkut Ata Üniversitesi Fen Bilimleri Enstitüsü Dergisi (Online), 2022 (Peer-Reviewed Journal)
- VII. **Effect of Cayenne Pepper Addition on Physicochemical, Microbiological and Sensory Properties of Drinkable Yoghurt-Ayran**  
akçay f., BEŞİR A., YAZICI F.  
ACTA UNIVERSITATIS CIBINIENSIS. SERIES E: FOOD TECHNOLOGY, vol.24, no.1, pp.79-87, 2020 (Peer-Reviewed Journal)
- VIII. **Application of Ultrasound Technology at Honey**  
MORTAŞ M., YAZICI F.  
Mellifera, vol.13, no.25, pp.2-5, 2013 (Peer-Reviewed Journal)
- IX. **The Consumption Preferences of Milk and Dairy Products of Undergraduate Students**  
MORTAŞ M., YAZICI F.  
Journal of Food Science and Engineering, vol.2, pp.10-114, 2012 (Peer-Reviewed Journal)
- X. **Review on keş Keş Peyniri Üzerine Derleme**  
TARAKÇI Z., DERVİŞOĞLU M., TEMİZ H., AYDEMİR O., YAZICI F.  
Gıda, 2010 (Peer-Reviewed Journal)
- XI. **Süt alkali proteinazı plazmin**  
AYDEMİR O., DERVİŞOĞLU M., TEMİZ H., YAZICI F.  
Gıda, vol.33, pp.235-240, 2008 (Peer-Reviewed Journal)
- XII. **Physical Chemical Nutritional and Organoleptic Characteristics of Fruit Added Yogurts**  
AYAR A., SERT D., kalyoncu h., YAZICI F.  
Journal of Food Technology, vol.4, no.1, pp.44-49, 2006 (Peer-Reviewed Journal)
- XIII. **Samsun ve Yöresinde Süt Endüstrisi**  
YAZICI F., AYKUT U., dervişoğlu m.  
Anadolu Tarım Bilimleri Dergisi, vol.18, no.3, pp.80-84, 2003 (Peer-Reviewed Journal)
- XIV. **Production of ice cream with cola extract Kolali Dondurma Üretimi**  
Dervişoğlu M., Yazıcı F.  
Turkish Journal of Agriculture and Forestry, vol.25, no.4, pp.283-289, 2001 (Scopus)

## **Refereed Congress / Symposium Publications in Proceedings**

- I. **KENEVİR TOHUMU VE ÜRÜNLERİNİN ETİK AÇIDAN DEĞERLENDİRİLMESİ**  
MORTAŞ M., BEŞİR A., YAZICI F.  
3. ULUSLARARASI TARIM ve GIDA ETİĞİ KONGRESİ, Turkey, 05 November 2021
- II. **A New Colorimetric Method From Qualitative to Quantitative**  
BEŞİR A., YAZICI F., MORTAŞ M., GÜL O.  
ICOFAAS, Antalya, Turkey, 8 - 11 November 2019
- III. **Effect of low and high temperature on the properties of hazelnut milk obtained from hazelnut cake**  
ATALAR İ., GÜL O., MORTAŞ M., YAZICI F.  
The 4th International Symposium on Traditional Foods From Adriatic to Caucasus, 19 - 21 April 2018
- IV. **Production of spicy (hot) Ayran and assessment of some properties**  
akçay f., BEŞİR ÖZGEÇEN A., YAZICI F.  
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Kyrenia, Cyprus (Kkctc), 19 -

21 April 2018

- V. **Investigating the effect of fortification hazelnut milk on the physicochemical, microbiological and sensory properties of yoghurt-like product**  
GÜL O., ATALAR İ., SARICAOĞLU F. T., MORTAŞ M., GÜL L. B., YAZICI F.  
The 4th International Symposium on Traditional Foods From Adriatic to Caucasus, Kyrenia, Cyprus (Kkctc), 19 - 21 April 2018
- VI. **Hazelnut Milk from Hazelnut Cake and Development of Hazelnut Milk-Based Dairy Products**  
GÜL O., ATALAR İ., MORTAŞ M., SARICAOĞLU F. T., KURT A., YAZICI F.  
IX. International Congress on Hazelnut, 15 - 19 August 2017
- VII. **Elektrohidrodinamik Atomizasyonun Gıda Alanındaki Uygulamaları**  
BEŞİR A., YAZICI F.  
Türkiye 12. Gıda Kongresi, Turkey, 5 - 07 October 2016
- VIII. **Gıda Endüstrisinde Moleküler Baskılama Teknolojisi**  
BEŞİR A., YAZICI F.  
Kromatografi 2016, Turkey, 31 August - 02 September 2016
- IX. **Effects of Concentration and High Pressure Homogenization on Hazelnut Milk from Cold Press Hazelnut Oil Cake**  
GÜL O., MORTAŞ M., ATALAR İ., DERVİŞOĞLU M., YAZICI F.  
ISEKI\_Food Conference 2016, 6 - 08 June 2016
- X. **Comparative Analysis of Aflatoxin M1 in Marketed Butter by ELISA and HPLC**  
AKSOY A., ATMACA E., YAZICI F., GÜVENÇ D., GÜL O., DERVİŞOĞLU M.  
3rd International VetIstanbul Group Congress 2016, 17 - 20 May 2016
- XI. **Evaluation of the Nutritional and Storage Quality of Akçaabat Meatballs Formulated with Bee Pollen**  
TURHAN S., YAZICI F., SARICAOĞLU F. T., MORTAŞ M., GENÇCELEP H.  
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, 1 - 04 October 2015
- XII. **Evaluation of Colour Lipid Oxidation and Microbial Quality in Akçaabat Meatballs Formulated with Bee Pollen during Frozen Storage**  
TURHAN S., SARICAOĞLU F. T., MORTAŞ M., YAZICI F., GENÇCELEP H.  
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- XIII. **Evaluation of Colour Lipid oxidation and Microbial Quality in Akçaabat meatballs Formulated with Bee Pollen during Frozen Sorage**  
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- XIV. **Evaluation of the nutritional Storage Quality of Akçaabat meatballs Formulated with Bee Pollen**  
TURHAN S., YAZICI F., SARICAOĞLU F. T., MORTAŞ M., GENÇCELEP H.  
The 3rd International Symposium on Tradional Foods from Adriatic to Caucasus, 1 - 04 October 2015
- XV. **Traditional Sweet Water Buffalo Turkish Delight**  
BİRCAN M., YAZICI F.  
The 3rd International Symposium on Tradional Foods from Adriatic to Caucasus, 1 - 04 October 2015
- XVI. **Soğukta muhafaza edilen Akçaabat köftelerinin lipit oksidasyonu renk stabilitesi ve mikrobiyolojik kalitesi üzerine polen ilavesinin etkisi**  
TURHAN S., YAZICI F., SARICAOĞLU F. T., MORTAŞ M., GENÇCELEP H.  
4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014
- XVII. **Trace metal levels in butter samples collected from the Black Sea Region of Turkey**  
DERVİŞOĞLU M., GÜL O., YAZICI F., GÜVENÇ D., ATMACA E., AKSOY A.  
4th International Congress on Food and Nutrition together with 3rd Safe Consortium International Congress on Food Safety, 12 - 14 October 2011, pp.217
- XVIII. **Levels of organochlorine pesticide residues in butter samples collected from the black sea region of Turkey**  
Aksoy A., Dervisoglu M., Guvenc D., Gul O., Yazıcı F., Atmaca E.  
47th Congress of the European-Societies-of-Toxicology, Paris, France, 28 - 31 August 2011

- XIX. **Effect of bluberry addition on microflora of yoghurt**  
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