

Prof. ZAYDE AYVAZ

Personal Information

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Education Information

Associate Degree, Anadolu University, Açıköğretim Fakültesi, Fotoğrafçılık Ve Kameramanlık, Turkey 2012 - 2015

Post Doctorate, Auckland Institute of Technology, Food Science, New Zealand 2011 - 2012

Doctorate, Ankara University, Fen Bilimleri Enstitüsü, Turkey 2007 - 2010

Under Graduate, Firat University, Su Ürünleri Fakültesi, Turkey 2002 - 2006

Foreign Languages

English, C1 Advanced

Certificates, Courses and Trainings

Occupational Health and Safety, Laboratuvar Kullanımı, University of Auckland, 2012

Education Management and Planning, Gıda Mikrobiyolojisi, Ankara İl Kontrol Laboratuvarı, 2009

Dissertations

Doctorate, Farklı oranlarda tuzlanarak sıcak tütsüleme ve sıvı tütsüleme teknikleri uygulanmış alabalık (*Oncorhynchus mykiss*) filetolarının vakum paketli ve buzdolabı koşullarında depolanmalarının karşılaştırmalı olarak incelenmesi, Ankara University, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Bölümü, 2010

Research Areas

Agricultural Sciences, Seafood, Seafood Processing Technologies, Food Engineering, Food Science, Food Microbiology, Food Regulations and Quality Control, Food Hygiene and Sanitation, Food Additives, Food Biochemistry, Food Technology, Aquaculture Products Technology, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Food Packaging, Engineering and Technology

Academic Titles / Tasks

Professor, Canakkale Onsekiz Mart University, 2020 - Continues

Associate Professor, Canakkale Onsekiz Mart University, Deniz Bilimleri Ve Teknolojisi Fakültesi, Deniz Teknoloji Mühendisliği, 2013 - 2020

Associate Professor, Firat University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi , 2013 - 2013
Research Assistant PhD, Firat University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi, 2010 - 2013
Research Assistant PhD, Auckland Institute of Technology, Chemical And Material Engineering, Food Science, 2011 - 2012
Research Assistant, Ankara University, Ziraat Fakültesi, Su Ürünleri Mühendisliği, 2007 - 2010

Courses

Gıdalarda Renk ve Önemi, Post Graduate, 2018 - 2019
Gıda İşlemede Su Aktivitesi ve Etkileri, Doctorate, 2014 - 2015
Bilgisayarlı Görüntüleme Teknolojileri ve Gıda Kalite Kontrolü, Post Graduate, 2014 - 2015
Besin Mikrobiyolojisi, Under Graduate, 2014 - 2015
Gıda Mikrobiyolojisi, Under Graduate, 2013 - 2014
Gıda Güvenlik Sistemleri, Under Graduate, 2013 - 2014
Su Ürünlerinin Raf Ömrünün Belirlenmesi, Post Graduate, 2014 - 2015
Su Ürünlerinde Tütsüleme Teknolojisi, Post Graduate, 2014 - 2015

Advising Theses

AYVAZ Z., The Determination of Liquid Smoke Condensates' Effect on "Lakerda" with Computer Based Image Analysis Technology, Post Graduate, B.Selçuk(Student), 2019
AYVAZ Z., Color Changes Monitoring of Some Saltwater and Freshwater Fish with Computer Based Image Analysis during +4°C Storage, Post Graduate, M.Erdağ(Student), 2019

Jury Memberships

Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, January, 2021
Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, January, 2021
Post Graduate, Tez Savunma Jürisi, Çanakkale Onsekiz Mart Üniversitesi, August, 2019
Post Graduate, Tez Savunma Jürisi, Çanakkale Onsekiz Mart Üniversitesi, August, 2019
Post Graduate, Tez Savunma Jürisi, Çanakkale Onsekiz Mart Üniversitesi, January, 2019
Appointment Academic Staff, Akademik Kadro Atama Jüri Üyeliği, Çanakkale Onsekiz Mart Üniversitesi, November, 2018
Doctorate, Tez Savunma, Çanakkale Onsekiz Mart Üniversitesi, July, 2017
Post Graduate, Tez Savunma, Çanakkale Onsekiz Mart Üniversitesi, June, 2016
Post Graduate, Tez Savunma Jürisi, Çanakkale Onsekiz Mart Üniversitesi, August, 2015
Post Graduate, Tez Savunma Jürisi, Çanakkale Onsekiz Mart Üniversitesi, July, 2015

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **Detection of einkorn flour adulteration in flour and bread samples using Computer-Based Image Analysis and Near-Infrared Spectroscopy**
AYVAZ H., YILMAZ F., POLAT H., AYVAZ Z., Barış Tuncel N.
Food Control, vol.127, 2021 (Journal Indexed in SCI Expanded)
- II. **Anthocyanins, Vibrant Color Pigments, and Their Role in Skin Cancer Prevention**
Diaconeasa Z., Stirbu I., Xiao J., Leopold N., AYVAZ Z., Danciu C., AYVAZ H., Stanila A., Nistor M., Socaciu C.
BIOMEDICINES, vol.8, no.9, 2020 (Journal Indexed in SCI)
- III. **Investigation of the Effect of Different Immersion Times of Anchovy Fillets in Liquid Smoke Flavoring on Color by Image Analysis**

Çakır F., Ayvaz Z.

JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, 2020 (Journal Indexed in SCI)

- IV. **Color assessment by different techniques of gilthead seabream (*Sparus aurata*) during cold storage**
ŞENGÖR G. F. , Balaban M. O. , Topaloglu B., AYVAZ Z., Ceylan Z., Dogruyol H.
FOOD SCIENCE AND TECHNOLOGY, vol.39, no.3, pp.696-703, 2019 (Journal Indexed in SCI)
- V. **Effects of Different Brining Methods on Some Physical Properties of Liquid Smoked King Salmon**
AYVAZ Z., Balaban M. O. , Kong K. J. W.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.1, 2017 (Journal Indexed in SCI)
- VI. **Effects of dry brining, liquid smoking and high-pressure treatment on the physical properties of aquacultured King salmon (*Oncorhynchus tshawytscha*) during refrigerated storage**
Kong K. J. W. , Alcicek Z., Balaban M. O.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.95, no.4, pp.708-714, 2015 (Journal Indexed in SCI)
- VII. **Method to Measure the Force to Pull and to Break Pin Bones of Fish**
Balaban M. O. , Jie H., Yee Y. Y. , Alcicek Z.
JOURNAL OF FOOD SCIENCE, vol.80, no.2, 2015 (Journal Indexed in SCI)
- VIII. **Characterization of Green Lipped Mussel Meat. Part II: Changes in Physical Characteristics as a Result of Brining and Liquid Smoke Application**
Alcicek Z., Balaban M. O.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.24, no.1, pp.15-30, 2015 (Journal Indexed in SCI)
- IX. **Use of polarized light in image analysis: Application to the analysis of fish eye color during storage**
Balaban M. O. , Alcicek Z.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.60, no.1, pp.365-371, 2015 (Journal Indexed in SCI)
- X. **Characterization of Green Shelled Mussel Meat. Part I: Quantification of Color Changes During Brining and Liquid Smoke Application Using Image Analysis**
Alcicek Z., Balaban M. O.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.24, no.1, pp.2-14, 2015 (Journal Indexed in SCI)
- XI. **Color Change of the Snapper (*Pagrus auratus*) and Gurnard (*Chelidonichthys kumu*) Skin and Eyes during Storage: Effect of Light Polarization and Contact with Ice**
Balaban M. O. , Stewart K., Fletcher G. C. , Alcicek Z.
JOURNAL OF FOOD SCIENCE, vol.79, no.12, 2014 (Journal Indexed in SCI)
- XII. **Effects of Different Liquid Smoke Flavor Levels on the Shelf Life of Venus Clam (*Chamelea Gallina*, L 1758) Meat**
Alcicek Z.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.38, no.3, pp.964-970, 2014 (Journal Indexed in SCI)
- XIII. **Image analysis method to quantify the effect of different treatments on the visual meat/shell ratio of half-shelled green lipped mussels (*Perna canaliculus*)**
Kim M. G. , Alcicek Z., Balaban M. O. , Atar H. H.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.94, no.6, pp.1149-1153, 2014 (Journal Indexed in SCI)
- XIV. **ESTIMATION OF WHOLE VOLUME OF GREEN SHELLED MUSSELS USING THEIR GEOMETRICAL ATTRIBUTES OBTAINED FROM IMAGE ANALYSIS**
Alcicek Z., Balaban M. O.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.17, no.9, pp.1987-1997, 2014 (Journal Indexed in SCI)
- XV. **Development and application of "The Two Image" method for accurate object recognition and color analysis**
Alcicek Z., Balaban M. O.
JOURNAL OF FOOD ENGINEERING, vol.111, no.1, pp.46-51, 2012 (Journal Indexed in SCI)
- XVI. **The effects of thyme (*Thymus vulgaris* L.) oil concentration on liquid-smoked vacuum-packed rainbow trout (*Oncorhynchus mykiss* Walbaum, 1792) fillets during chilled storage**
Alcicek Z.
FOOD CHEMISTRY, vol.128, no.3, pp.683-688, 2011 (Journal Indexed in SCI)

- XVII. **Determination Shelf Life and PAHs Content of Smoked Anchovy (*Engraulis encrasicolus*, Linneaus, 1758) Nugget with Different Level Liquid Smoke Flavors during Chilled Storage**
Alcicek Z.
JOURNAL OF ANIMAL AND VETERINARY ADVANCES, vol.10, no.20, pp.2691-2695, 2011 (Journal Indexed in SCI)
- XVIII. **The Effects of Salting on Chemical Quality of Vacuum Packed Liquid Smoked and Traditional Smoked Rainbow Trout (*Oncorhynchus mykiss*) Fillets During Chilled Storage**
Alcicek Z., Atar H. H.
JOURNAL OF ANIMAL AND VETERINARY ADVANCES, vol.9, no.22, pp.2778-2783, 2010 (Journal Indexed in SCI)
- XIX. **The Effect of Liquid Smoking of Anchovy (*Engraulis encrasicolus*, L. 1758) Fillets on Sensory, Meat Yield, Polycyclic Aromatic Hydrocarbon (PAH) Content, and Chemical Changes**
Alcicek Z., Zencir O., Cakirogullari G. C. , Atar H. H.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.19, no.3, pp.264-273, 2010 (Journal Indexed in SCI)

Articles Published in Other Journals

- I. **The First Record of Color and Area of *Diplodus vulgaris* by Using Computer-Based Image Analysis**
Ayvaz Z., Atar H. H.
Journal of Veterinary Medicine and Animal Sciences, vol.3, no.1, pp.1043, 2020 (Refereed Journals of Other Institutions)
- II. **Monitoring Color Values of The Fillet and Skin of Seabass and Seabream Pre-treated with Bleaching Agent Solutions**
Atar H. H. , Ayvaz Z.
International Journal of Image Processing (IJIP), vol.14, no.4, pp.45-57, 2020 (Refereed Journals of Other Institutions)
- III. **Determination of the production process and some quality properties of Biga cheese dessert**
Arslan A., Yıldız Tiryaki G., Ayvaz Z., Ayvaz H.
International Journal of Agriculture Forestry and Life Sciences, vol.4, no.2, pp.206-214, 2020 (Refereed Journals of Other Institutions)
- IV. **Bilgisayarlı Görüntüleme Teknolojileri ile Hamsi (*Engraulis encrasicolus*) ve Sardalye (*Sardina pilchardus*)’nın kalite parametrelerinin incelenmesi**
AYVAZ Z., GÜNDÜZ H., ERDAĞ M., SELCUK B. B. , Ak E.
ÇOMÜ Ziraat Fakültesi Dergisi, vol.7, pp.387-400, 2019 (Other Refereed National Journals)
- V. **Ankara ve Çanakkale’de Su Ürünleri Tüketim Tercihleri ve Alışkanlıkları**
Bayraktar S., ERGÜN S., AYVAZ Z.
ACTA AQUATICA TURCICA, vol.15, no.2, pp.213-226, 2019 (International Refereed University Journal)
- VI. **Determination of the effect of different frequency ultrasound waves on the color and shelf life of vacuum packaged marinated anchovy (*Engraulis encrasicolus*)**
AYVAZ Z., ÇAKIR F., Gündüz H., Erdağ M.
Turkish Journal of Agriculture - Food Science and Technology, vol.7, no.3, pp.405-416, 2019 (Refereed Journals of Other Institutions)
- VII. **Farklı Yoğunluktaki Ses Dalgalarının Vakum Ambalajlanmış Hamsi (*Engraulis encrasicolus*) Marinatının Rengine ve Raf Ömrüne Etkisinin Belirlenmesi**
AYVAZ Z., ÇAKIR F., GÜNDÜZ H., Erdağ M.
Turkish Journal of Agriculture - Food Science and Technology, vol.7, no.3, pp.405, 2019 (Refereed Journals of Other Institutions)
- VIII. **GELENEKSEL BİR ÜRÜN OLARAK “MİDYE DOLMA” VE GELECEK ÖNERİLERİ**
AYVAZ Z.
Ziraat Mühendisliği, no.366, pp.21-27, 2018 (Other Refereed National Journals)
- IX. **Hidrojen Peroksit (H₂O₂)’ün Su Ürünlerinde Kullanımı**
Atar H. H. , Akbaş S., AYVAZ Z.

Ziraat Mühendisliği, no.366, pp.14-20, 2018 (Other Refereed National Journals)

- X. **HİDROJEN PEROKSİT (H₂O₂)'İN SU ÜRÜNLERİNDE KULLANIMI**
ATAR H. H. , akbaş s., AYVAZ Z.
Ziraat Mühendisliği, no.366, pp.14-20, 2018 (Other Refereed National Journals)
- XI. **The Use of Computer-Based Image Analysis on Colour Determination of Liquid Smoked Trout (Oncorhynchus mykiss) Treated with Different Dry Salt-Sugar Mixtures**
AYVAZ Z., ÇAKIR F., Gündüz H., ERDAĞ M.
Turkish Journal of Agriculture - Food Science and Technology, vol.5, no.12, pp.1528-1535, 2017 (Refereed Journals of Other Institutions)
- XII. **The Use of Computer-Based Image Analysis on Colour Determination of Liquid Smoked Trout (Oncorhynchus mykiss) Treated with Different Dry Salt-Sugar Mixturess**
AYVAZ Z., ÇAKIR F., GÜNDÜZ H., ERDAĞ M.
Turkish Journal of Agriculture- Food Science and Technology, vol.5, no.12, pp.1528-1535, 2017 (Refereed Journals of Other Institutions)
- XIII. **The use of liquid smoke condensate in foods and its effect on health**
AYVAZ Z., Atar H. H.
Journal of Community Medicine & Health Education, vol.6, no.1, pp.52, 2016 (Refereed Journals of Other Institutions)
- XIV. **Sıvı Tütsülenerek Marine Edilmiş Hamsi (Engraulis encrasicolus L., 1758)'nin Organoleptik Karakteristiği ve PAH İçeriğinin Belirlenmesi**
ALÇİÇEK Z., Atar H. H.
Ziraat Mühendisliği Dergisi, vol.355, pp.18-21, 2010 (Other Refereed National Journals)
- XV. **Ankara Üniversitesi Ziraat Fakültesi Öğrencilerinin Su Ürünleri Tüketim Alışkanlıklarının Değerlendirilmesi**
Yavuzcan Yıldız H., Atar H. H. , ALÇİÇEK Z.
Ziraat Mühendisliği Dergisi, vol.354, pp.10-17, 2010 (Other Refereed National Journals)
- XVI. **Kekik bitkisi (Thymus vulgaris) ile tütsülenmiş alabalık (Oncorhynchus mykiss)'ta duyuşal parametre deęişimleri**
ALÇİÇEK Z., Bekcan S.
Ziraat Dünyası Dergisi, vol.512, pp.62-63, 2010 (Other Refereed National Journals)
- XVII. **Sustainable Seafood Industry**
Atar H. H. , ALÇİÇEK Z.
Research Journal of Biological Sciences, vol.2, no.2, pp.35-40, 2009 (Other Refereed National Journals)
- XVIII. **Seafood consumption and health**
Atar H. H. , ALÇİÇEK Z.
TAF Preventive Medical Bulletin, vol.8, no.2, pp.173-176, 2009 (Other Refereed National Journals)
- XIX. **Farklı sıvı tütsülerin buzdolabı koşullarında depolanan vakum paketlenmiş gökkuşuğı alabalığı (Oncorhynchus mykiss, Walbaum, 1792) filetoları üzerine duyuşal kalite açısından etkileri**
ALÇİÇEK Z., Bekcan S.
Ziraat Mühendisliği Dergisi, vol.353, pp.18-21, 2009 (Other Refereed National Journals)
- XX. **Farklı tuz oranları ile sıvı tütsülenmiş alabalıkların duyuşal özellikleri ve et veriminin incelenmesi**
ALÇİÇEK Z., Bekcan S., Atar H. H.
Ziraat Mühendisliği Dergisi, vol.352, pp.18-23, 2009 (Other Refereed National Journals)
- XXI. **Su Ürünleri Sektöründe Sürdürülebilirlik**
ATAR H. H. , AYVAZ Z.
Research Journal of Biological Sciences, vol.2, no.2, pp.35-40, 2009 (Other Refereed National Journals)
- XXII. **İklim Deęişiklięinin Su Kaynaklarına ve Su Canlılarına Etkisi.**
Atar H. H. , ALÇİÇEK Z.
Ziraat Mühendisliği Dergisi, vol.351, pp.4-7, 2008 (Other Refereed National Journals)
- XXIII. **Denizlerdeki Tehlike: Biyo- İstila**
Keskin E., ALÇİÇEK Z.

Ziraat Mühendisliği Dergisi, vol.350, pp.24-27, 2008 (Other Refereed National Journals)

XXIV. **Yunuslar**

ALÇIÇEK Z., Keskin E.

Ziraat Mühendisliği Dergisi, vol.350, pp.54-56, 2008 (Other Refereed National Journals)

Books & Book Chapters

I. Measurement of Visual Attributes of Fresh and Processed Seafood (Ch:4)

Balaban M. O. , AYVAZ Z.

in: Handbook of Seafood: Quality and Safety Maintenance and Applications, İsmail Yüksel Genç, Eduardo Esteves and Abdullah Diler, Editor, Nova Sci Nova Science Publishers Inc., *, 2016

II. Quality Evaluation of Seafoods

Balaban M., Misimi E., AYVAZ Z.

in: Computer Vision Technology for Food Quality Evaluation, Sun, Da-Wen, Editor, Elsevier, pp.243-270, 2016

III. Quality Evaluation of Seafoods (Ch.:10)

Balaban M. O. , Misimi E., AYVAZ Z.

in: Computer Vision Technology for Food Quality Evaluation, Da-Wen Sun, Editor, Elsevier Science, Oxford/Amsterdam , Cambridge, Ma, pp.243-270, 2016

Refereed Congress / Symposium Publications in Proceedings

I. The Determination of Freezing/Thawing Effect on the Color Change of Anchovy and Sardine: A Preliminary Study

Atar H. H. , Balaban M. Ö. , AYVAZ Z.

5th International Agriculture Congress, İstanbul, Turkey, 21 - 24 August 2019, pp.11

II. THE EFFECTS OF DIFFERENT IMMERSION TIME WITH WATER-BASED LIQUID SMOKE APPLICATIONS ON THE COLOR OF ANCHOVY FILLETS

ÇAKIR F., AYVAZ Z.

2. International Conference on "Agriculture, Forestry & Life Sciences", Prag, Czech Republic, 18 - 20 April 2019, pp.54

III. Monitoring The Effect Of Different Commercial Vinegars On The Color Of Anchovy And Sardine Fillets

ÇAKIR F., AYVAZ Z.

2. International Conference on "Agriculture, Forestry & Life Sciences", Prag, Czech Republic, 18 - 20 April 2019, pp.56

IV. Investigation of Color Changes of Anchovy and Sardine Fillets Treated with Different Oils and Liquid by Computer-Based Image Analysis Technology

ÇAKIR F., AYVAZ Z.

2. International Conference on "Agriculture, Forestry & Life Sciences", Prag, Czech Republic, 18 - 20 April 2019, pp.59

V. Monitoring of the Effect of Different Acetic Acid Ratios on the Color of Marinated Anchovy Fillets and Skin during 24 Hours

ÇAKIR F., AYVAZ Z.

2. International Conference on "Agriculture, Forestry & Life Sciences", Prag, Czech Republic, 18 - 20 April 2019, pp.55

VI. Effect of Dry Salting on the Color of Sardine

ÇAKIR F., AYVAZ Z.

2. International Conference on "Agriculture, Forestry & Life Sciences", Prag, Czech Republic, 18 - 20 April 2019, pp.57

- VII. **Investigation of Color Changes of Anchovy and Sardine Fillets Treated with Different Oils and Liquid by Computer-Based Image Analysis Technology**
ÇAKIR F., AYVAZ Z.
2. International Conference on "Agriculture, Forestry & Life Sciences", Prag, Czech Republic, 18 - 20 April 2019, pp.59
- VIII. **Effect of Dry Salting on the Color of Sardine**
ÇAKIR F., AYVAZ Z.
2. International Conference on "Agriculture, Forestry & Life Sciences", Prag, Czech Republic, 18 - 20 April 2019, pp.57
- IX. **THE EFFECTS OF DIFFERENT IMMERSION TIME WITH WATER-BASED LIQUID SMOKE APPLICATIONS ON THE COLOR OF ANCHOVY FILLETS**
ÇAKIR F., AYVAZ Z.
2. International Conference on "Agriculture, Forestry & Life Sciences", Prag, Czech Republic, 18 - 20 April 2019, pp.54
- X. **Monitoring The Effect Of Different Commercial Vinegars On The Color Of Anchovy And Sardine Fillets**
ÇAKIR F., AYVAZ Z.
2. International Conference on "Agriculture, Forestry & Life Sciences", Prag, Czech Republic, 18 - 20 April 2019, pp.56
- XI. **Monitoring Of Color Changes In Different Processes Of Anchovy And Sardine Fillets Dipped In Orange Oil, Lemon Oil And Liquid Smoke**
ÇAKIR F., AYVAZ Z.
2. International Conference on "Agriculture, Forestry & Life Sciences", Prag, Czech Republic, 18 - 20 April 2019, pp.58
- XII. **Monitoring of the Effect of Different Acetic Acid Ratios on the Color of Marinated Anchovy Fillets and Skin during 24 Hours**
ÇAKIR F., AYVAZ Z.
2. International Conference on "Agriculture, Forestry & Life Sciences", Prag, Czech Republic, 18 - 20 April 2019, pp.55
- XIII. **Monitoring Of Color Changes In Different Processes Of Anchovy And Sardine Fillets Dipped In Orange Oil, Lemon Oil And Liquid Smoke**
ÇAKIR F., AYVAZ Z.
2. International Conference on "Agriculture, Forestry & Life Sciences", Prag, Czech Republic, 18 - 20 April 2019, pp.58
- XIV. **Monitoring Color Values of Fillet and Skin of Seabass and Seabream pre-treated with Bleaching Agent Solutions**
Atar H. H. , AYVAZ Z.
International Congress on Engineering and Life Sciences, Kastamonu, Turkey, 11 - 14 April 2019, pp.657
- XV. **The Efficiency of Different Disinfectants on Fish Eviscerating Knives**
Atar H. H. , AYVAZ Z.
International Congress on Engineering and Life Sciences, Kastamonu, Turkey, 11 - 14 April 2019, pp.640-643
- XVI. **Quality Index Method (QIM) in Aquatic Products**
AYVAZ Z., ERDAĞ M.
4th International Scientific Research Congress, Yalova, Turkey, 14 - 17 February 2019, pp.453-459
- XVII. **CONSUMER PREFERENCE FOR SEAFOOD: THE MYTHS AND REALITIES**
AYVAZ Z.
Fifth International Conference Sustainable Postharvest and Food Technologies - INOPTTEP , 2017, Vršac, Serbia, 23 - 28 April 2017, pp.4
- XVIII. **SALMON REDNESS AND ITS EFFECT ON PUBLIC PERCEPTION OF QUALITY**
AYVAZ Z.
Fifth International Conference Sustainable Postharvest and Food Technologies - INOPTTEP , 2017, Vršac, Serbia, 23

- 28 April 2017, pp.5

- XIX. MONITORING THE COLOR CHANGE OF FOUR DIFFERENT FRESH SEAFOOD STORED IN CHILLED CONDITIONS: A PRELIMINARY STUDY**
ERDAĞ M., AYVAZ Z.
Fifth International Conference Sustainable Postharvest and Food Technologies - INOPTEP , 2017, Vršac, Serbia, 23
- 28 April 2017, pp.102
- XX. THE EFFECT OF USING TWO DIFFERENT COMMERCIAL LIQUID SMOKE CONDENSATES ON COLOR PROPERTIES OF SALTED BONITO: A PRELIMINARY STUDY**
ERDAĞ M., SELCUK B. B. , AYVAZ Z.
Fifth International Conference Sustainable Postharvest and Food Technologies - INOPTEP , 2017, Vršac, Serbia, 23
- 28 April 2017, pp.101
- XXI. THE EFFECT OF LIQUID SMOKE CONDENSATE ON SALTED BONITO (SARDA SARDA) COLOR: A PRELIMINARY STUDY**
SELCUK B. B. , AYVAZ Z.
Fifth International Conference Sustainable Postharvest and Food Technologies - INOPTEP , 2017, Vršac, Serbia, 23
- 28 April 2017, pp.286
- XXII. A PRELIMINARY STUDY ON THE EFFECT OF SALTING METHOD ON THE COLOR AND AREA of SALTED ATLANTIC BONITO (Sarda sarda)**
SELCUK B. B. , AYVAZ Z.
Fifth International Conference Sustainable Postharvest and Food Technologies - INOPTEP , 2017, Vršac, Serbia, 23
- 28 April 2017, pp.287
- XXIII. Yeni Nesil Taşınabilir Ve Mikro Kızılötesi Spektrometrelerle Balların Botanik Orijinlerinin Ve Fizikokimyasal Karakteristiklerinin Belirlenmesi**
AYVAZ H., YILDIZ TİRYAKİ G., AYVAZ Z.
IV. Uluslararası Gıda Ar-Ge Proje Pazarı, İzmir, Turkey, 24 May 2016
- XXIV. Geleneksel Midye Dolmanın "yemeye Hazır (ready-to-eat)" Ticari Bir Ürün Olarak Değerlendirilmesi**
AYVAZ Z., AYVAZ H.
IV. Uluslararası Gıda Ar-Ge Proje Pazarı, İzmir, Turkey, 24 May 2016
- XXV. Yeni Nesil Taşınabilir Ve Mikro Kızılötesi Spektrometrelerle Balların Botanik Orijinlerinin Ve Fizikokimyasal Karakteristiklerinin Belirlenmesi**
AYVAZ H., YILDIZ TİRYAKİ G., AYVAZ Z.
IV. Uluslararası Gıda Ar-Ge Proje Pazarı, İzmir, Turkey, 24 May 2016
- XXVI. Yeni Nesil Taşınabilir Ve Mikro Kızılötesi Spektrometrelerle Balların Botanik Orijinlerinin Ve Fizikokimyasal Karakteristiklerinin Belirlenmesi**
AYVAZ H., YILDIZ TİRYAKİ G., AYVAZ Z.
IV. Uluslararası Gıda Ar-Ge Proje Pazarı, İzmir, Turkey, 24 May 2016
- XXVII. Kahverengi Şeker-tuz Karışımıyla Tuz Oranı Azaltılan Sıvı Tütsülenmiş Füme Alabalık Üretimi**
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