

Prof. Sühendan MOL TOKAY

Personal Information

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International Researcher IDs

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Education Information

Doctorate, Istanbul University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü/ İşleme Teknolojisi Anabilim Dalı, Turkey 1995 - 1999

Postgraduate, Istanbul University, Su Ürünleri Fakültesi , Avlama Ve İşleme Teknolojisi Bölümü / İşleme Teknolojisi Anabilim Dalı, Turkey 1993 - 1995

Undergraduate, Istanbul University, Su Ürünleri Fakültesi , Avlama Ve İşleme Teknolojisi Bölümü / İşleme Teknolojisi Anabilim Dalı, Turkey 1989 - 1993

Foreign Languages

English, C1 Advanced

Certificates, Courses and Trainings

Security, TS EN ISO 22000 GIDA GÜVENLİĞİ YÖNETİM SİSTEMİ TEMEL EĞİTİMİ, TSE, 2011

Education Management and Planning, Food Technology, The Hebrew University of Jerusalem, 1999

Education Management and Planning, QUALITY EVALUATION OF SEAFOOD, FLORIDA UNIV. INSTITUTE OF FOOD AND AGRICULTURAL SCIENCES, 1998

Education Management and Planning, SU ÜRÜNLERİNDE KALİTE YÖNETİMİ, ANKARA ÜNİV. SU ÜRÜNLERİ ARAŞTIRMA VE UYGULAMA MERKEZİ, 1995

Dissertations

Doctorate, Modifiye Atmosferde Ambalajlama Tekniğinin Alabalık (*Oncorhynchus mykiss*, WALBAUM 1792) Ürünlerinin Kalite ve Dayanma Süresine Etkisi, , Istanbul University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü / İşleme Teknolojisi Anabilim Dalı, 1999

Postgraduate, Taze ve Soğukta Depolanan Gökkuşuğu Alabalığının (*Oncorhynchus mykiss*) Fiziksel ve Kimyasal Parametrelerinin İncelenmesi , Istanbul University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü/ İşleme Teknolojisi Anabilim Dalı, 1995

Research Areas

Agricultural Sciences, Seafood, Seafood Processing Technologies

Academic Titles / Tasks

Professor, Istanbul University, Faculty of Aquatic Sciences, Department of Fisheries and Seafood Processing Technology, 2009 - Continues

Associate Professor, Istanbul University, Faculty of Aquatic Sciences, Department of Fisheries and Seafood Processing Technology, 2003 - 2009

Assistant Professor, Istanbul University, Faculty of Aquatic Sciences, Department of Fisheries and Seafood Processing Technology, 2000 - 2003

Research Assistant, Istanbul University, Faculty of Aquatic Sciences, Department of Fisheries and Seafood Processing Technology, 1994 - 2000

Academic and Administrative Experience

İstanbul Üniversitesi, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü, 2005 - 2011

İstanbul Üniversitesi, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü, 2005 - 2011

İstanbul Üniversitesi, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü, 2004 - 2010

Courses

SEAFOOD PROCESSING TECHNOLOGY, Undergraduate, 2019 - 2020

SEAFOOD SAFETY AND HACCP SYSTEM , Undergraduate, 2020 - 2021

FUNDAMENTALS OF SEAFOOD SCIENCE, Undergraduate, 2020 - 2021

PROFESSIONAL ENGLISH IN FISHERIES AND AQUATIC SCIENCES VI, Undergraduate, 2017 - 2018, 2014 - 2015, 2013 - 2014

Su ürünlerinde gıda güvenliği ve HACCP sistemi, Undergraduate, 2017 - 2018, 2015 - 2016, 2014 - 2015

PROFESSIONAL ENGLISH IN SEA FOOD PROCESSING TECHNOLOGY, Undergraduate, 2015 - 2016

SU ÜRÜNLERİNDE AMBALAJLAMA YÖNTEMLERİ, Doctorate, 2015 - 2016

HACCP SİSTEMİNİN SU ÜRÜNLERİ İŞLEME TESİSLERİNE ADAPTASYONU, Doctorate, 2014 - 2015, 2013 - 2014

mikrobiyolojik analiz ve metodlar, Doctorate, 2014 - 2015, 2013 - 2014

MİKROBİYOLOJİK ANALİZ VE METOTLAR, Doctorate, 2012 - 2013

PROFESSIONAL ENGLISH IN FISHERIES AND AQUATIC SCIENCES VI, Undergraduate, 2012 - 2013

HACCP SİSTEMİNİN SU ÜRÜNLERİ İŞLEME TESİSLERİNE ADAPTASYONU, Doctorate, 2012 - 2013

PROFESSIONAL ENGLISH IN FISHERIES AND AQUATIC SCIENCES V, Undergraduate, 2012 - 2013, 2010 - 2011, 2009 - 2010, 2008 - 2009, 2007 - 2008, 2006 - 2007

SU ÜRÜNLERİNDE GIDA GÜVENLİĞİ VE HACCP, Undergraduate, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009, 2007 - 2008

SU ÜRÜNLERİNDE AMBALAJLAMA YÖNTEMLERİ, Doctorate, 2012 - 2013

PROFESSIONAL ENGLISH IN FISHERIES AND AQUATIC SCIENCES VI, Undergraduate, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009, 2007 - 2008, 2006 - 2007

SU ÜRÜNLERİ İŞLEME TEKNOLOJİSİ, Undergraduate, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2006 - 2007

SU ÜRÜNLERİNDE FİZİKSEL VE KİMYASAL BOZULMA PARAMETRELERİNİN BELİRLENMESİ, Postgraduate, 2011 - 2012

PROFESSIONAL ENGLISH IN FISHERIES AND AQUATIC SCIENCES, Undergraduate, 2011 - 2012

SU ÜRÜNLERİNDE FİZİKSEL VE KİMYASAL BOZULMA PARAMETRELERİNİN BELİRLENMESİ, Postgraduate, 2010 - 2011

SU ÜRÜNLERİNDE FİZİKSEL VE KİMYASAL BOZULMA PARAMETRELERİNİN BELİRLENMESİ, Postgraduate, 2010 - 2011

SU ÜRÜNLERİNDE AMBALAJLAMA YÖNTEMLERİ, Doctorate, 2010 - 2011
SU ÜRÜNLERİNDE ALTERNATİF ÜRÜNLER, Undergraduate, 2008 - 2009, 2006 - 2007

Advising Theses

MOL TOKAY S., Listeria monocytogenes'in sous vide somonda inhibisyonu, Doctorate, H.Doğruiyol(Student), 2017
MOL TOKAY S., Nisin ve Işınlama Uygulamalarının Birlikte Kullanılmasının Soğukta Depolanan Balığın Raf Ömrüne Etkisi, Postgraduate, Z.Ceylan(Student), 2014
MOL TOKAY S., Vakumda Pişirme ve Işınlamanın Birlikte Kullanımının balığın Raf Ömrüne Etkisi, Postgraduate, H.Doğruiyol(Student), 2013
MOL TOKAY S., Işınlanmış Balıkta Doz Tahmininde Kullanılmak Üzere DNA Temelli Moleküler Metodolojilerin Geliştirilmesi, Doctorate, e.şakalar(Student), 2013
MOL TOKAY S., İstanbul Piyasasında Hazır Yemek Olarak Satılmakta olan Su Ürünlerinde Riskli Mikroorganizmaların Belirlenmesi, Doctorate, D.ÜÇOK(Student), 2009
MOL TOKAY S., Vakum Ambalajda Pişirilmiş (Sous-vide) Balıkta Kalite ve Raf Ömrünün Belirlenmesi, Postgraduate, S.ÖZTURAN(Student), 2009
MOL TOKAY S., Kerevit İşleme Sisteminde Uygulanan İşlemlerin Ürün Kalitesine Etkisi, Doctorate, Ö.AKKUŞ(Student), 2007
MOL TOKAY S., İstanbul Piyasasında Satılan Balık Yumurtası Çeşitlerinin Besin Değerinin Belirlenmesi, Postgraduate, S.TURAN(Student), 2006
MOL TOKAY S., İstanbul'da Sabit Pazar Koşullarında Satışa Sunulan Su Ürünlerinin Kalite Düzeylerin Belirlenmesi, Postgraduate, Ş.YASEMİN(Student), 2004
MOL TOKAY S., Bazı Avrupa Ülkeleri ve Türkiye'de Önemli Toptan ve Perakende Satış Noktaları Üzerine Araştırmalar, Postgraduate, Ö.ERCÜMENT(Student), 2003
MOL TOKAY S., İstanbul Balık Hali'nin Hijyenik Durumunun Belirlenmesi, Postgraduate, D.ÜÇOK(Student), 2003

Jury Memberships

Associate Professor Exam, Associate Professor Exam, Munzur Üniversitesi, October, 2019
Associate Professor Exam, Associate Professor Exam, Fırat Üniversitesi, March, 2019
Associate Professor Exam, Associate Professor Exam, Munzur Üniversitesi, May, 2018
Appointment to Academic Staff-Assistant Professorship, profesörlük atama, muğla sıtkı koçman üniversitesi, March, 2018
Appointment to Academic Staff-Assistant Professorship, Yard Doç. kadro atama, istanbul üniversitesi, February, 2018
Doctoral Examination, Doktora yeterlik, Akdeniz üniversitesi, January, 2018
Doctorate, Doktora tez savunması, Akdeniz üniversitesi, January, 2018
Post Graduate, yüksek lisans tez savunması, muğla sıtkı koçman üniv., February, 2017
Post Graduate, tez savunma sınavı, Sakarya Üni. Gıda enstitüsü ABD, June, 2016
Doctoral Examination, doktora yeterlik sınavı, SDÜ su ürünleri fakültesi, December, 2015
Associate Professor Exam, doçentlik sözlü sınavı, Sinop Üniversitesi Turizm İşletmeciliği ve Otelcilik Yüksekokulu, September, 2015
Appointment to Academic Staff-Assistant Professorship, doçentlik kadrosuna atama , muğla sıtkı koçman üni., July, 2015
Associate Professor Exam, DOÇENTLİK SINAV JÜRİSİ, Sinop Üniversitesi Su Ürünleri Fakültesi, April, 2015
Associate Professor Exam, DOÇENTLİK SINAV JÜRİSİ, Muğla Sıtkı Koçman Üniversitesi, April, 2015
Associate Professor Exam, DOÇENTLİK SINAV JÜRİSİ, Sinop Üniversitesi Turizm İşletmeciliği ve Otelcilik Yüksekokulu, April, 2015
Associate Professor Exam, DOÇENTLİK SINAV JÜRİSİ, Mersin Su Ürünleri Fakültesi, March, 2015
Associate Professor Exam, doçentlik dosya incelemesi, firat üniv., April, 2014
Associate Professor Exam, doçentlik dosyası inceleme , mersin üniv, April, 2014
Appointment to Academic Staff-Assistant Professorship, profesör kadrosuna atanma, ÇUKUROVA ÜNİVERSİTESİ, March,

2013

Doctorate, TEZ SAVUNMA JÜRİSİ, İSTANBUL ÜNİVERSİTESİ, January, 2013

Associate Professor Exam, DOÇENTLİK SINAV JURİSİ, ÜNİVERSİTELERARASI KURUL BAŞK., November, 2012

Doctorate, TEZ SAVUNMA JÜRİSİ, İSTANBUL ÜNİVERSİTESİ, July, 2012

Doctorate, TEZ SAVUNMA JÜRİSİ, İSTANBUL ÜNİVERSİTESİ, March, 2012

Appointment to Academic Staff-Assistant Professorship, profesörlük ataması, ege üniversitesi, November, 2011

Appointment to Academic Staff-Assistant Professorship, profesör kadrosuna atama, istanbul üniversitesi, November, 2011

Appointment to Academic Staff-Assistant Professorship, kadroya atanma, personel daire başkanlığı, November, 2011

Doctorate, TEZ SAVUNMA JÜRİSİ, KTÜ, October, 2010

Doctorate, TEZ SAVUNMA JÜRİSİ, İSTANBUL ÜNİVERSİTESİ, June, 2010

Post Graduate, TEZ SAVUNMA JÜRİSİ, İSTANBUL ÜNİVERSİTESİ, June, 2010

Post Graduate, TEZ SAVUNMA JÜRİSİ, İSTANBUL ÜNİVERSİTESİ, July, 2009

Post Graduate, TEZ SAVUNMA JÜRİSİ, İSTANBUL ÜNİVERSİTESİ, July, 2009

Doctoral Examination, DOKTORA YETERLİK, İSTANBUL ÜNİVERSİTESİ, January, 2009

Post Graduate, TEZ SAVUNMA JÜRİSİ, İSTANBUL ÜNİVERSİTESİ, July, 2006

Post Graduate, TEZ SAVUNMA JÜRİSİ, İSTANBUL ÜNİVERSİTESİ, June, 2005

Post Graduate, TEZ SAVUNMA JÜRİSİ, İSTANBUL ÜNİVERSİTESİ, June, 2004

Post Graduate, TEZ SAVUNMA JÜRİSİ, İSTANBUL ÜNİVERSİTESİ, September, 2003

Post Graduate, TEZ SAVUNMA JÜRİSİ, İSTANBUL ÜNİVERSİTESİ, September, 2002

Post Graduate, TEZ SAVUNMA JÜRİSİ, İSTANBUL ÜNİVERSİTESİ, June, 2002

Post Graduate, TEZ SAVUNMA JÜRİSİ, İSTANBUL ÜNİVERSİTESİ, March, 2002

Post Graduate, TEZ SAVUNMASI, İSTANBUL ÜNİVERSİTESİ, October, 2001

Post Graduate, TEZ SAVUNMASI, İSTANBUL ÜNİV., July, 2001

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Evaluation of Health Risks Attributed to Toxic Trace Elements and Selenium in Farmed Mediterranean Mussels from Türkiye and Bulgaria**
Dogruyol H., Mol S., Ulusoy Ş., Atanasoff A.
BIOLOGICAL TRACE ELEMENT RESEARCH, 2024 (SCI-Expanded)
- II. **Effects of Air and Helium Cold Plasma on Sensory Acceptability and Quality of Fresh Sea Bass (*Dicentrarchus labrax*)**
Mol S., Akan T., Kartal S., Cosansu S., Tosun Ş. Y., Üçok Alakavuk D., Ulusoy Ş., Dogruyol H., Bostan K.
FOOD AND BIOPROCESS TECHNOLOGY, vol.16, no.3, pp.537-548, 2023 (SCI-Expanded)
- III. **Sous-vide cooking: Effects on seafood quality and combination with other hurdles**
Coşansu S., Mol S., Haskaraca G.
International Journal of Gastronomy and Food Science, vol.29, 2022 (SCI-Expanded)
- IV. **Seafood Safety, Potential Hazards and Future Perspective**
Mol S., COŞANSU AKDEMİR S.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.22, no.6, pp.1-20, 2022 (SCI-Expanded)
- V. **Increasing the quality of cold-stored Atlantic Salmon (*Salmo salar* Linnaeus, 1758) via single and combined use of natural preservatives: chitosan, nisin and garlic essential oil**
Tosun Ş. Y., Mol S., Üçok Alakavuk D., Ulusoy Ş., Doğruyol H.
ARCHIV FÜR LEBENSMITTELHYGIENE, vol.73, no.3, pp.86-92, 2022 (SCI-Expanded)
- VI. **Trace elements in seabass, farmed by Turkey, and health risks to the main consumers: Turkish and Dutch populations**
ULUSOY Ş., Mol S.
ENVIRONMENTAL MONITORING AND ASSESSMENT, vol.194, no.3, 2022 (SCI-Expanded)
- VII. **Reduction of Salmonella Enteritidis in Fish by Microwave Cooking**

Alakavuk D., Ulusoy Ş., COŞANSU AKDEMİR S., Mol S.

TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.21, no.11, pp.535-540, 2021 (SCI-Expanded)

- VIII. **Determination of the Risky Microorganisms in Frozen Ready-to-Eat Seafood Sold in Istanbul Market**
Üçok Alakavuk D., Mol Tokay S.
AQUATIC SCIENCES AND ENGINEERING, vol.36, no.4, pp.202-206, 2021 (AHCI)
- IX. **Increased thermal sensitivity of *Listeria monocytogenes* in sous-vide salmon by oregano essential oil and citric acid**
Dogruyol H., Mol S., Cosansu S.
FOOD MICROBIOLOGY, vol.90, 2020 (SCI-Expanded)
- X. **The Effect of Cooking Conditions on Aluminum Concentrations of Seafood, Cooked in Aluminum Foil**
Mol S., Ulusoy S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.29, no.2, pp.186-193, 2020 (SCI-Expanded)
- XI. **Effect of microwave cooking on foodborne pathogens in fish**
Ulusoy S., Alakavuk D., Mol S., COŞANSU AKDEMİR S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.43, no.8, 2019 (SCI-Expanded)
- XII. **Potential Health Risks of Heavy Metals to the Turkish and Greek Populations via Consumption of Spiny Dogfish and Thornback Ray from the Sea of Marmara**
Mol S., Kahraman A. E., Ulusoy S.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.19, no.2, pp.109-117, 2019 (SCI-Expanded)
- XIII. **Selenium-Mercury Balance in Commercial Fish Species from the Turkish Waters**
Ulusoy Ş., Mol Tokay S., Karakulak F. S., Kahraman A. E.
Biological Trace Element Research, vol.187, pp.1-7, 2018 (SCI-Expanded)
- XIV. **Seafood safety at home: Knowledge and practices**
Mol Tokay S., Akay K. U., Çelebi Güney G.
INTERNATIONAL JOURNAL OF GASTRONOMY AND FOOD SCIENCE, vol.13, pp.95-100, 2018 (SCI-Expanded)
- XV. **Potential health risks due to heavy metal uptake via consumption of *Thunnus thynnus* from the northern Levantine Sea**
Mol S., Karakulak F. S., Ulusoy S.
TOXIN REVIEWS, vol.37, no.1, pp.56-61, 2018 (SCI-Expanded)
- XVI. **Assessment of Potential Health Risks of Heavy Metals to the General Public in Turkey via Consumption of Red Mullet, Whiting, Turbot from the Southwest Black Sea**
Mol S., Karakulak F. S., Ulusoy Ş.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.17, no.6, pp.1135-1143, 2017 (SCI-Expanded)
- XVII. **EFFECT OF IRRADIATION ON SHELF LIFE AND MICROBIAL QUALITY OF COLD-STORED SOUS-VIDE MACKEREL FILLETS**
Dogruyol H., Mol S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.2, 2017 (SCI-Expanded)
- XVIII. **A new measurement approach of ionizing radiation in irradiated trout (*Oncorhynchus mykiss*) by Randomly Polymorphic DNA-Polymerase Chain Reaction**
Sakalar E., Mol S.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.53, no.5, pp.2492-2496, 2016 (SCI-Expanded)
- XIX. **Determination of irradiation dose and distinguishing between irradiated and non irradiated fish meat by real-time PCR**
Sakalar E., Mol S.
FOOD CHEMISTRY, vol.182, pp.150-155, 2015 (SCI-Expanded)
- XX. **Knowledge and Attitudes of Dietitians Concerning Seafood Consumption and Processing/Preservation Technologies**
Mol S., Erdogan B. E., Alakavuk D., Varlik C.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.15, no.1, pp.73-80, 2015 (SCI-Expanded)
- XXI. **Survey into the Characteristics, Working Conditions and Deficiencies of Turkish Seafood Processing Firms**

- Mol S., EYİ ERDOĞAN B., Ulusoy S.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.14, no.3, pp.705-712, 2014 (SCI-Expanded)
- XXII. **Effects of modified atmosphere packaging on some quality attributes of a ready-to-eat salmon sushi**
Mol S., Alakavuk U. D., Ulusoy S.
IRANIAN JOURNAL OF FISHERIES SCIENCES, vol.13, no.2, pp.394-406, 2014 (SCI-Expanded)
- XXIII. **The Effect of Lemon Juice on Shelf Life of Sous Vide Packaged Whiting (*Merlangius merlangus euxinus*, Nordmann, 1840)**
Cosansu S., Mol S., Alakavuk D., Ozturan S.
FOOD AND BIOPROCESS TECHNOLOGY, vol.6, no.1, pp.283-289, 2013 (SCI-Expanded)
- XXIV. **DETERMINATION OF THE QUALITY AND SHELF LIFE OF SOUS VIDE PACKAGED WHITING (*MERLANGIUS MERLANGUS EUXINUS*, NORDMAN, 1840) STORED AT COLD (4C) AND TEMPERATURE ABUSE (12C)**
Mol S., Ozturan S., COŞANSU AKDEMİR S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.36, no.6, pp.497-503, 2012 (SCI-Expanded)
- XXV. **DETERMINATION OF THE QUALITY AND SHELF LIFE OF SOUS VIDE PACKAGED BONITO (*SARDA SARDA*, BLOCH, 1793) STORED AT 4 AND 12C**
Mol S., Ozturan S., Cosansu S.
JOURNAL OF FOOD QUALITY, vol.35, no.2, pp.137-143, 2012 (SCI-Expanded)
- XXVI. **Levels of Selected Metals in Albacore (*Thunnus alalunga*, Bonnaterre, 1788) from the Eastern Mediterranean**
Mol S., Ozden O., Karakulak S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.21, no.2, pp.111-117, 2012 (SCI-Expanded)
- XXVII. **Factors Influencing the Consumption of Seafood in Istanbul, Turkey**
Erdogan B. E., Mol S., Cosansu S.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.11, no.4, pp.631-639, 2011 (SCI-Expanded)
- XXVIII. **Levels of Heavy Metals in Canned Bonito, Sardines, and Mackerel Produced in Turkey**
Mol S.
BIOLOGICAL TRACE ELEMENT RESEARCH, vol.143, no.2, pp.974-982, 2011 (SCI-Expanded)
- XXIX. **Heavy Metals in Mussels (*Mytilus galloprovincialis*) from Marmara Sea, Turkey**
Mol S., Alakavuk D. U.
BIOLOGICAL TRACE ELEMENT RESEARCH, vol.141, pp.184-191, 2011 (SCI-Expanded)
- XXX. **Effect of a *Pediococcus* spp. on the quality of vacuum-packed horse mackerel during cold storage**
Coşansu S., MOL TOKAY S., ÜÇÖK ALAKAVUK D., TOSUN Ş. Y.
JOURNAL OF AGRICULTURAL SCIENCE, vol.17, pp.59-66, 2011 (SCI-Expanded)
- XXXI. **Levels of selected trace metals in canned tuna fish produced in Turkey**
Mol S.
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.24, no.1, pp.66-69, 2011 (SCI-Expanded)
- XXXII. **The effect of lemon juice on bonito (*Sarda sarda*, Bloch, 1793) preserved by sous vide packaging**
Cosansu S., Mol S., Alakavuk D., Ozturan S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.46, no.2, pp.395-401, 2011 (SCI-Expanded)
- XXXIII. **Determination of trace metals in canned anchovies and canned rainbow trouts**
Mol S.
FOOD AND CHEMICAL TOXICOLOGY, vol.49, no.2, pp.348-351, 2011 (SCI-Expanded)
- XXXIV. **Effect of a *Pediococcus* Culture on the Sensory Properties and Ripening of Anchovy Marinade at 4 degrees C and 16 degrees C**
COŞANSU AKDEMİR S., Mol S., Alakavuk D.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.10, no.3, pp.373-380, 2010 (SCI-Expanded)
- XXXV. **Trace Metal Contents in Fish Species from Ataturk Dam Lake (Euphrates, Turkey)**
Mol S., Ozden O., Oymak S. A.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.10, no.2, pp.209-213, 2010 (SCI-Expanded)
- XXXVI. **Survival of *Salmonella* Enteritidis during salting and drying of horse mackerel (*Trachurus***

trachurus) fillets

Mol S., Cosansu S., Alakavuk D., Ozturan S.

INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, vol.139, no.1-2, pp.36-40, 2010 (SCI-Expanded)

- XXXVII. **EFFECT OF SODIUM METABISULFITE AND CITRIC ACID ON THE QUALITY OF CRAYFISH (ASTACUS LEPTODACTYLUS)**

Mol S., Turkmen O. A.

JOURNAL OF MUSCLE FOODS, vol.21, no.2, pp.327-342, 2010 (SCI-Expanded)

- XXXVIII. **Effects of Different Processing Technologies on the Chemical Composition of Seafoods**

Mol S., Alakavuk D. U., Tosun S. Y.

FOOD SCIENCE AND TECHNOLOGY RESEARCH, vol.14, no.5, pp.467-470, 2008 (SCI-Expanded)

- XXXIX. **Discrimination of penaeid shrimps with PCR-RFLP analysis**

Hisar S. A., Aksakal E., Hisar O., YANIK T., Mol S.

JOURNAL OF SHELLFISH RESEARCH, vol.27, no.4, pp.917-920, 2008 (SCI-Expanded)

- XL. **Seasonal variations in yield, fatty acids, amino acids and proximate compositions of sea urchin (Paracentrotus lividus) roe**

Mol S., Baygar T., Varlik C., Tosun S. Y.

JOURNAL OF FOOD AND DRUG ANALYSIS, vol.16, no.2, pp.68-74, 2008 (SCI-Expanded)

- XLI. **Comparison of proximate, fatty acid and amino acid compositions of various types of fish roes**

Mol S., Turan S.

INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.11, no.3, pp.669-677, 2008 (SCI-Expanded)

- XLII. **The effect of ascorbic acid, citric acid and salt on the quality of spiny dogfish (Squalus acanthias) fillet**

Sengoer G. F., Mol S., Uecok D.

JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.16, no.1, pp.103-113, 2007 (SCI-Expanded)

- XLIII. **Effect of psychrophilic bacteria to estimate fish quality**

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Non Academic Experience

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