


## PERSONAL INFORMATION

<b>Name/Family Name:</b>	Ahmet Faruk YEŞİLSU	
<b>Title:</b>	Food Engineer (MSc)	
<b>Department:</b>	Processing	
<b>E-mail:</b>	ahmetfaruk.yesilsu@tarim.gov.tr yesilsu@gmail.com	
<b>Phone:</b>	0462 341 10 53	
<b>Birth Date/Place:</b>	November 29, 1980 - Gölcük	



## EDUCATIONAL INFORMATION

<b>Bachelor's Degree</b>	
University Academic Unit Graduation Year	Ondokuz Mayıs University Faculty of Engineering / Department of Food Engineering 2002
<b>MSc</b>	
University Academic Unit Graduation Year	Ondokuz Mayıs University Faculty of Engineering / Department of Food Engineering 2006
<b>PhD</b>	
University Academic Unit Graduation Year	Çukurova University Institution of Science / Fishing and Fish Processing Technology Ongoing

## FOREIGN LANGUAGE

English	73 - Foreign Language Exam (YDS)
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## TASKS

Institution	Title	Year
Central Fisheries Research Institute, Trabzon Vezirköprü District Directorate of Agriculture, Samsun	Researcher Food Inspector	2010- Present 2004-2010

## PUBLICATIONS

### International Publications

#### **SCI, SCI-expanded, SCI and AHCI Papers:**

- Temiz, H., **Yeşilsu A.F.** 2010. Effect of Pekmez Addition on the Physical, Chemical, and Sensory Properties of Ice Cream. Czech Journal of Food Science, 28(6): 538-546.
- Özyurt, G., Özkutuk, A.S., Şimşek, A., **Yeşilsu, A.F.**, Erguven, M., 2014. Quality and shelf life of cold and frozen rainbow trout (*Oncorhynchus mykiss*) fillets: Effects of fish protein based biodegradable coatings. International Journal of Food Properties, 18(9), 1876-1887. <https://doi.org/10.1080/10942912.2014.971182>
- Özyurt, G., Şimşek, A., Karakaya, B. T., Aksun, E. T., and **Yeşilsu, A. F.** 2015. Functional, Physicochemical and Nutritional Properties of Protein from Klunzinger's Ponyfish Extracted by the pH Shifting Method. Journal of Food Processing and Preservation. 39(6), 1934-1943. <http://doi.org/10.1111/jfpp.12432>
- Alp Erbay, E., Dağtekin, B. B. G., Türe, M., **Yeşilsu, A.F.**, & Torres-Giner, S. 2017. Quality improvement of rainbow trout fillets by whey protein isolate coatings containing electrospun poly ( $\epsilon$ -caprolactone) nanofibers with *Urtica dioica* L. extract during storage. LWT-Food Science and Technology, 78, 340-351. <https://doi.org/10.1016/j.lwt.2017.01.002>

### **Other International Papers:**

**Yeşilsu, A.F. 2017.** Fortification of Foods with Fish Components. Editorial. Nutrition and Food Toxicology 1(6): 216-217.

**Yeşilsu, A.F., Türe, M., Alp-Erbay, E., Dagtekin, B.B., Eroglu, O. 2018.** Identification of Lactic Acid Bacteria from Spoiled Marinated Anchovy (*Engraulis encrasicolus*) Using 16S rRNA Gene Sequence Analysis. Genetics of Aquatic Organisms, 2: 11-15. [http://doi.org/10.4194/2459-1831-v2\\_1\\_05](http://doi.org/10.4194/2459-1831-v2_1_05)

### **International Symposiums, Meetings and Conferences:**

Alp, E., **Yeşilsu, A.F.**, Gözü-Dağtekin, B.B., Türe, M., **2014.** Electrospinning Parameters to Obtain Nanaofibers from Stinging Nettle (*Urtica dioica* L.) to Reinforce Edible Coatings for Fish: A Novel Method. International Symposium on Fisheries and Aquatic Sciences, 25-27, September 2014, Trabzon, Turkey, Symposium Abstract Book, 462-463. (Poster).

**Yeşilsu, A.F.**, and Temiz H. **2015.** Some Physicochemical and Sensory Properties of Ice Cream Used at Different Rates Mulberry Pekmez, The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus. TF3\_P297. p. 187 (Poster).

Kutlu, S., **Yeşilsu, A.F.**, Mısır-Balçık, G., Alp, E., Erteken, A., Türe, M., Dağtekin, M., **2015.** Determination of Storage Stability of Hot Smoked Atlantic Bonito and Trout with Different Wood Chips. 1st International Conference on Sea and Coastal Development in the Frame of Sustainability, (MACODESU-2015), 18-20 September 2015, Trabzon, Turkey. Abstract Book, p:189. (Poster).

Kutlu, S., Dağtekin, M., Mısır-Balçık, G., **Yeşilsu, A.F.**, Alp, E., Erteken, A., **2015.** Determination of Consumer Trends on Shad an Seabass Smoked with Beech and Oak Sawdust. 1st International Conference on Sea and Coastal Development in the Frame of Sustainability, (MACODESU-2015), 18-20 September 2015, Trabzon, Turkey. Abstract Book, p:186. (Poster).

**Yeşilsu, A.F.** and Özyurt, G. **2017.** Some Physical Properties of Microencapsulated Fish Oil with Bay Leaf Extracts ICENS May 3-7, 2017 Budapest, Hungary, 3rd International Conference on Engineering and Natural Sciences Book of Abstracts: 676

### **National Publications**

#### **National Papers:**

Temiz, H., Yeşilsu A.F. 2006. Vegetable Protein-Based Films and Coatings. Electronic Journal of Food Technologies, 2006(2): 41-50 (In turkish)

Kutlu, S., Yeşilsu, A.F. ve Firdin, Ş. 2011. Poisonings caused by seafoods. Yunus Research Bulletin. 2011 (3): 20-25. (In turkish) Akbulut, B., Janka, B. ve Yeşilsu, A.F. 2012. The Importance of Fatty Acids in Nutrition of Sturgeons, Yunus Research Bulletin, 2012(2): 17-23. (In turkish)

Yeşilsu, A.F. ve Özyurt, G. 2013. Turkish and global legislations for seafood safety and quality.. Journal of FisheriesSciences.com, 7(1): 58-71. (In turkish)

Yeşilsu, A.F. ve Özyurt, G. 2013. Using of Electronic Nose and Computer Vision Systems on Evaluation of Freshness of Fishery Products, Yunus Research Bulletin, 2013(3): 39-45. (In turkish)

Yeşilsu, A.F. ve Polat, A. 2014. Role of Enzymes on Spoiling of Fish Products. Electronic Journal of Food Technologies, 8(3): 10-21. (In turkish)

#### **National Symposiums, Meetings and Conferences:**

Temiz, H., **Yeşilsu, A. F.**, **2009.** Dondurmanın Fiziksel, Kimyasal ve Duyusal Özellikleri Üzerine Kayısı Pekmezinin Etkisi, Pamukkale Süt ve Süt Ürünleri Sempozyumu, , Denizli: 150-151.

Akbulut B., S. Kutlu, Aksungur N., E. Çakmak, **Yeşilsu A.F.** ve E. Alp. **2013.** Sivriburun Mersin Balıklarında Besleme Sıklığının Büyüme, Yem Değerlendirme, Et Verimi ve Et Kalitesine Etkisi. 17. Ulusal Su Ürünleri Sempozyumu, 3-6 Eylül, 2013, İstanbul. Bildiri Özetleri Kitabı.

Özyurt, G., Özkütük, A.S., Şimşek, A., **Yeşilsu A.F.** ve Ergüven, M. 2014. Balık Proteinlerinden Hazırlanan Yenilebilir Kaplamaların Soğukta ve Dondurularak Depolanan Gökkuşluğu Alabalığı (*Oncorhynchus mykiss*) Filetolarının Raf Ömrü ve Kaliteleri Üzerine Etkileri. 5. Doğu Anadolu Bölgesi Su Ürünleri Sempozyumu Bildiriler Kitabı, Elazığ.

## **PROJECTS**

1. Development of Farming Methods of Turbot (*Psetta maxima*) – Researcher - (2011-2013)
2. Development and Farming of Protection Strategy of Sturgeon ) – Researcher - (2011-2013)
3. Determination of Storage Stability and Consumer Acceptance of Some Smoked Fish Species in Eastern

Black Sea Preliminary) – Researcher - (2013-2015)

4. Determination of Quality Criterias and Shelf Life of Trout Coated with Whey Protein Isolated Nanocomposite Films) – Researcher - (2014-2015)
5. Examination of Oxidative Stability of Microencapsulated Anchovy Oil by Adding Natural Antioxidants) – Project Leader - (2015-2017)
6. Use of Alternative Marinating Sources in Utilization of Anchovies - Project Leader - (2016-2017)
7. Antimicrobial effects of Lactoferrin - Fish Gelatine Nanofiber Membranes - Researcher - (2017-2018)
8. Possibilities of using some phytobiotic added diets in nutrition of Black sea trout (*Salmo trutta labrax* Pallas, 1811) – Researcher (2017-2020)

## OTHER

### Administrative

Head of Training and Publication Unit

Responsible for IT Department

### Editorial

Turkish Journal of Fisheries and Aquatic Sciences – Manager Editor (2015-Ongoing)

Genetics of Aquatic Organisms - Manager Editor (2016-Ongoing)

Aquaculture Studies – Manager Editor (2018 – Ongoing)

Nutrition and Food Toxicology - Associate Editor (2017-Ongoing)

Journal of Recent Innovation in Food Science & Nutrition - Associate Editor (2017-Ongoing)

Turkish Journal of Fisheries and Aquatic Sciences – Technical Editor (2011-2015)

Yunus Research Bulletin - Technical Editor (2012-2015)