

Prof. ZAYDE AYVAZ

Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: E-4827-2012

ScopusID: 36615144100

Yoksis Researcher ID: 13842

Education Information

Post Doctorate, Ohio State University, United States Of America 2022 - 2023

Associate Degree, Anadolu University, Open Education Faculty, 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

Undergraduate, Firat University, Faculty Of Aquaculture, 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 paketlenmiş ve buzdolabı koşullarında depolanmalarının karşılaştırmalı olarak incelenmesi, Ankara University, Fen Bilimleri Enstitüsü, Su Ürünleri Mühendisliği Bölümü, 2010

Research Areas

Food Hygiene and Technology, Behavioural Sciences, Production Management, Marketing, Management and Organization, Logistics Management, Management and Manager Development, Quality and Production Management, Engineering Administration, Import-Export, Strategic Marketing and Brand Management, Entrepreneurship and Innovation Management, Seafood, Seafood Processing Technologies, Marine Sciences and Technology, Computer Vision,

Artificial Intelligence, Computer Learning and Pattern Recognition, Optimization Theory and Methods, Production Planning and Control, Ergonomics and Occupational Safety, Quality and Reliability, Strategic planning, Supply Chain and Logistics Management, Food Science, Food Technology, Food Biochemistry, Biosensor, Ecology, Statistical Analysis and Applications

Academic Titles / Tasks

Professor, Canakkale Onsekiz Mart University, Deniz Bilimleri ve Teknolojisi Fakültesi, Su Ürünleri Endüstrisi Mühendisliği, 2020 - Continues

Professor, Ohio State University, 2022 - 2023

Associate Professor, Canakkale Onsekiz Mart University, Deniz Bilimleri ve Teknolojisi Fakültesi, Su Ürünleri Endüstrisi Mühendisliği, 2013 - 2020

Associate Professor, Firat University, Faculty Of Aquaculture, Avlama Ve İşleme Teknolojisi , 2013 - 2013

Research Assistant PhD, Firat University, Faculty Of Aquaculture, 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, Postgraduate, 2018 - 2019

Gıda İşlemede Su Aktivitesi ve Etkileri, Doctorate, 2014 - 2015

Bilgisayarlı Görüntüleme Teknolojileri ve Gıda Kalite Kontrolü, Postgraduate, 2014 - 2015

Besin Mikrobiyolojisi, Undergraduate, 2014 - 2015

Gıda Mikrobiyolojisi, Undergraduate, 2013 - 2014

Gıda Güvenlik Sistemleri, Undergraduate, 2013 - 2014

Su Ürünlerinin Raf Ömrünün Belirlenmesi, Postgraduate, 2014 - 2015

Su Ürünlerinde Tütsüleme Teknolojisi, Postgraduate, 2014 - 2015

Advising Theses

AYVAZ Z., The Determination of Liquid Smoke Condensates' Effect on "Lakerda" with Computer Based Image Analysis Technology, Postgraduate, B.Selçuk(Student), 2019

AYVAZ Z., Color Changes Monitoring of Some Saltwater and Freshwater Fish with Computer Based Image Analysis during +4°C Storage, Postgraduate, M.Erdağ(Student), 2019

Jury Memberships

Post Graduate, Post Graduate, Ankara Üniversitesi, January, 2024

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, Canakkale Onsekiz Mart Üniversitesi, August, 2019

Post Graduate, Tez Savunma Jürisi, Canakkale Onsekiz Mart Üniversitesi, August, 2019

Post Graduate, Tez Savunma Jürisi,, Çanakkale Onsekiz Mart Üniversitesi, January, 2019

Appointment to Academic Staff-Assistant Professorship, 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

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Machine Learning-Assisted Near- and Mid-Infrared spectroscopy for rapid discrimination of wild and farmed Mediterranean mussels (*Mytilus galloprovincialis*)**
AYVAZ H., TEMİZKAN R., KAYA B., Salman M., Menevseoglu A., AYVAZ Z., Gunes N., Ali Dogan M., Mortaş M.
Microchemical Journal, vol.196, 2024 (SCI-Expanded)
- II. **Anthocyanins: Metabolic Digestion, Bioavailability, Therapeutic Effects, Current Pharmaceutical/Industrial Use, and Innovation Potential**
Ayvaz H., Cabaroglu T., Akyildiz A., Uysal Pala Ç., Temizkan R., Ağçam E., Ayvaz Z., Durazzo A., Lucarini M., Direito R., et al.
ANTIOXIDANTS, vol.12, no.1, pp.1-39, 2023 (SCI-Expanded)
- III. **Monitoring Color and Quality Parameters of Salted and Smoke-Flavored Atlantic Bonito Cutlets**
Selcuk B. B., Ayvaz Z.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.31, no.10, pp.1038-1048, 2022 (SCI-Expanded)
- IV. **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. B.
FOOD CONTROL, vol.127, 2021 (SCI-Expanded)
- V. **The Use of Color to Determine Fish Freshness: European Seabass (*Dicentrarchus labrax*)**
Erdag M., Ayvaz Z.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.30, no.7, pp.847-867, 2021 (SCI-Expanded)
- VI. **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, vol.29, no.9, pp.865-870, 2020 (SCI-Expanded)
- VII. **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 (SCI-Expanded)
- VIII. **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 (SCI-Expanded)
- IX. **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 (SCI-Expanded)
- X. **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 (SCI-Expanded)
- XI. **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 (SCI-Expanded)
- XII. **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 (SCI-Expanded)
- XIII. **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 (SCI-Expanded)
- XIV. **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 (SCI-Expanded)
- XV. **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 (SCI-Expanded)
- XVI. **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 (SCI-Expanded)
- XVII. **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 (SCI-Expanded)
- XVIII. **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 (SCI-Expanded)
- XIX. **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 (SCI-Expanded)
- XX. **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 (SCI-Expanded)
- XXI. **Determination Shelf Life and PAHs Content of Smoked Anchovy (*Engraulis encrasicolus*, Linnaeus, 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 (SCI-Expanded)
- XXII. **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 (SCI-Expanded)
- XXIII. **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 (SCI-Expanded)

Articles Published in Other Journals

- I. **Satisfaction and Employment Research of Fisheries Technology Graduates: The Case Study of the ÇOMÜ GUBY**
Zorlu Ö., ERGÜN S., AYVAZ Z.
Ziraat Mühendisliği, vol.2022, no.375, pp.18-27, 2022 (Peer-Reviewed Journal)
- II. **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 (Peer-Reviewed Journal)

- III. **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 (Peer-Reviewed Journal)
- IV. **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 (Peer-Reviewed Journal)
- V. **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 (Peer-Reviewed Journal)
- VI. **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 (Peer-Reviewed Journal)
- 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 (Peer-Reviewed Journal)
- VIII. **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 (Peer-Reviewed Journal)
- IX. **GELENEKSEL BİR ÜRÜN OLARAK "MİDYE DOLMA" VE GELECEK ÖNERİLERİ**
AYVAZ Z.
Ziraat Mühendisliği, no.366, pp.21-27, 2018 (Peer-Reviewed Journal)
- X. **Hidrojen Peroksit (H₂O₂)'ın Su Ürünlerinde Kullanımı**
Atar H. H., Akbaş S., AYVAZ Z.
Ziraat Mühendisliği, no.366, pp.14-20, 2018 (Peer-Reviewed Journal)
- XI. **HİDROJEN PEROKSİT (H₂O₂)'İN SU ÜRÜNLERİNDE KULLANIMI**
ATAR H. H., akbaş s., AYVAZ Z.
Ziraat Mühendisliği, no.366, pp.14-20, 2018 (Peer-Reviewed Journal)
- XII. **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 (Peer-Reviewed Journal)
- XIII. **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 (Peer-Reviewed Journal)
- XIV. **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 (Peer-Reviewed Journal)
- XV. **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 (Peer-Reviewed Journal)

- XVI. **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 (Peer-Reviewed Journal)
- XVII. **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 (Peer-Reviewed Journal)
- XVIII. **Sustainable Seafood Industry**
Atar H. H., ALÇİÇEK Z.
Research Journal of Biological Sciences, vol.2, no.2, pp.35-40, 2009 (Scopus)
- XIX. **Seafood consumption and health**
Atar H. H., ALÇİÇEK Z.
TAF Preventive Medical Bulletin, vol.8, no.2, pp.173-176, 2009 (Scopus)
- XX. **Farklı sıvı tütsülerin buzdolabı koşullarında depolanan vakum paketlenmiş gökkuşığı alabalığı (Oncorhynchus mykiss, Walbaum, 1792) filetoları üzerine duyuşal kalite açısından etkileri**
ALÇİÇEK Z., Bekcan S.
Ziraat Mühendisliği Dergisi, vol.353, pp.18-21, 2009 (Peer-Reviewed Journal)
- XXI. **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 (Peer-Reviewed Journal)
- XXII. **Su Ürünleri Sektöründe Sürdürülebilirlik**
ATAR H. H., AYVAZ Z.
Research Journal of Biological Sciences, vol.2, no.2, pp.35-40, 2009 (Scopus)
- XXIII. **İklim Deęişikliğinin Su Kaynaklarına ve Su Canlılarına Etkisi.**
Atar H. H., ALÇİÇEK Z.
Ziraat Mühendisliği Dergisi, vol.351, pp.4-7, 2008 (Peer-Reviewed Journal)
- XXIV. **Denizlerdeki Tehlike: Biyo- İstila**
Keskin E., ALÇİÇEK Z.
Ziraat Mühendisliği Dergisi, vol.350, pp.24-27, 2008 (Peer-Reviewed Journal)
- XXV. **Yunuslar**
ALÇİÇEK Z., Keskin E.
Ziraat Mühendisliği Dergisi, vol.350, pp.54-56, 2008 (Peer-Reviewed Journal)

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. **From Printer to Table: Transforming Seafood Production with 3D Printing Technology**
ATAR H. H., AYVAZ Z.
4th International Congress on Engineering and Life Science, Comrat, Moldova, 17 - 19 November 2023
- II. **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
- 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. **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
- 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. **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
- VII. **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
- VIII. **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
- IX. **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
- 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. **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

XII. 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

XIII. 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

XIV. 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

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. 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

XVII. 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

XVIII. CONSUMER PREFERENCE FOR SEAFOOD: THE MYTHS AND REALITIES

AYVAZ Z.

Fifth International Conference Sustainable Postharvest and Food Technologies - INOPTEP , 2017, Vršac, Serbia, 23 - 28 April 2017, pp.4

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. 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

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. SALMON REDNESS AND ITS EFFECT ON PUBLIC PERCEPTION OF QUALITY

AYVAZ Z.

Fifth International Conference Sustainable Postharvest and Food Technologies - INOPTEP , 2017, Vršac, Serbia, 23 - 28 April 2017, pp.5

XXIII. 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.

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