

Asst. Prof. SERKAN KORAL

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Education Information

Doctorate, Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Bölümü/İşleme Abd, Turkey 2006 - 2012

Postgraduate, Karadeniz Technical University, Rize Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü/İşleme Abd, Turkey 2003 - 2006

Undergraduate, Karadeniz Technical University, Rize Su Ürünleri Fakültesi, Su Ürünleri, Turkey 1997 - 2001

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, TÜRKİYE'DE GELENEKSEL YÖNTEMLERLE İŞLENMİŞ BALIK ÜRÜNLERİNDE BİYOJENİK AMİN MİKTARLARININ TESPİTİ VE OLUŞUMUNA NEDEN OLAN FAKTÖRLERİN İNCELENMESİ, Karadeniz Technical University, Sürmene Deniz Bilimleri Fakültesi, Balıkçılık Teknolojisi Bölümü/İşleme Abd, 2012

Postgraduate, TAZE ve TÜTSÜLENMİŞ KEFAL (Mugil so-iuy, Basilewski,1855) ve PALAMUT (Sarda sarda, Bloch, 1838) BALIKLARININ ODA ve BUZDOLABI KOŞULLARINDAKİ KALİTE DEĞİŞİMLERİNİN BELİRLENMESİ, Karadeniz Technical University, Rize Su Ürünleri Fakültesi, Su Ürünleri/İşleme Abd, 2006

Research Areas

Agricultural Sciences, Seafood, Seafood Processing Technologies

Academic Titles / Tasks

Assistant Professor, Recep Tayyip Erdogan University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü, 2013
- Continues

Research Assistant, Recep Tayyip Erdogan University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü, 2006
- 2013

Research Assistant, Karadeniz Technical University, Rize Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi Bölümü, 2004 - 2006

Academic and Administrative Experience

Recep Tayyip Erdogan University, Fen Bilimleri Enstitüsü, 2015 - Continues

Recep Tayyip Erdogan University, Su Ürünleri Fakültesi, Avlama Ve İşleme Teknolojisi, 2013 - Continues

Recep Tayyip Erdogan University, Recep Tayyip Erdoğan Üniversitesi İktisadi İşletmesi, 2013 - Continues

Recep Tayyip Erdogan University, Merkezi Araştırma Laboratuvarı, 2013 - Continues

Courses

SU ÜRÜNLERİ EKONOMİSİ VE PAZARLAMA, Undergraduate, 2013 - 2014

SU ÜRÜNLERİ BESİN KİMYASI, Undergraduate, 2014 - 2015

SU ÜRÜNLERİ İŞLEME TEKNOLOJİSİ, Undergraduate, 2013 - 2014

Advising Theses

KORAL S., DOĞU KARADENİZ BÖLGESİ'NDEKİ DENİZ SALYANGOZUNUN (*Rapana venosa*, Valenciennes, 1846)

MEVSİMSSEL BİYOKİMYASAL KOMPOZİSYONU VE ET KALİTESİ DEĞİŞİMİNİN BELİRLENMESİ, Postgraduate, A.KIRAN(Student), 2015

Jury Memberships

Post Graduate, Yüksek Lisans Savunma Sınavı, Recep Tayyip Erdoğan Üniversitesi, February, 2016

Doctorate, Doktora Yeterlilik Sınavı, Sinop Üniversitesi, February, 2016

Doctorate, Doktora tezi savunma sınav jürisi, Sinop Üniversitesi Fen Bilimleri Enstitüsü, November, 2015

Post Graduate, Tez Savunma sınavı Jüri Üyesi, RTEU Fen Bilimleri Enstitüsü, December, 2013

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Effects of the Depuration Process on Microbiological Quality and Nutritional Composition of Mediterranean Mussel (*Mytilus galloprovincialis* Lamarck, 1819)**
Caglak E., Karsli B., Koral S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.26, no.4, pp.479-490, 2017 (SCI-Expanded)
- II. **The Effect of Different Packaging Methods on Microbiological Quality Criteria and Changes in Biogenic Amines of Marinated Shad (*Alosa immaculata*, Bennett, 1838)**
ERDEM M. E., Koral S., Isidan S.
JOURNAL OF AGRICULTURAL SCIENCES-TARIM BİLİMLERİ DERGİSİ, vol.23, no.4, pp.404-414, 2017 (SCI-Expanded)
- III. **The Effect of Depuration on Bacterias, Mineral Matters, Fatty Acids and Amino Acids in Carpet Shell (*Ruditapes decussatus* Linnaeus, 1758) and The Evaluation of Quality Indexes in Terms of Human Health**
ÇAĞLAK E., KORAL S., KARSLI B.
FRESENIUS ENVIRONMENTAL BULLETIN, vol.25, pp.6172-6183, 2016 (SCI-Expanded)
- IV. **Quality Changes and Shelf Life of Cultured and Wild Hot-Smoked Mediterranean Horse Mackerel (*Trachurus mediterraneus*) at Refrigerated (4 +/- 1 degrees C) Conditions**
Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.25, no.7, pp.1021-1033, 2016 (SCI-Expanded)
- V. **THE EFFECT OF DEPURATION ON BACTERIAS, MINERAL MATTERS, FATTY ACIDS AND AMINO ACIDS IN CARPET SHELL (*RUDITAPES DECUSSATUS* LINNAEUS, 1758) AND THE EVALUATION OF QUALITY INDEXES IN TERMS OF HUMAN HEALTH**

Caglak E., Koral S., Karsli B.

FRESENIUS ENVIRONMENTAL BULLETIN, vol.25, pp.6172-6183, 2016 (SCI-Expanded)

- VI. **QUALITY CHANGES OF SPOTLESS SHAD DURING STORAGE AT DIFFERENT CONDITIONS**
Koral S., KÖSE S., Yavuz F., Sen Y. E.
ITALIAN JOURNAL OF FOOD SCIENCE, vol.28, no.2, pp.230-247, 2016 (SCI-Expanded)
- VII. **Effects of different processing techniques on the carpet shell (*Ruditapes decussatus* Linnaeus, 1758)**
Caglak E., Karsli B., KORAL S.
JOURNAL OF FOOD SAFETY AND FOOD QUALITY-ARCHIV FÜR LEBENSMITTELHYGIENE, vol.66, no.5, pp.141-148, 2015 (SCI-Expanded)
- VIII. **DIFFERENT PACKAGING METHODS EFFECTS ON SENSORY QUALITY AND CHEMICAL CRITERIA OF MARINATED SHAD (*ALOSA IMMACULATA*, B., 1838)**
Erdem M. E., Koral S., ISIDAN S.
ITALIAN JOURNAL OF FOOD SCIENCE, vol.27, no.3, pp.330-335, 2015 (SCI-Expanded)
- IX. **Quality Changes and Shelf-Life of Cultured and Wild Hot-Smoked Mediterranean Horse Mackerel (*Trachurus mediterraneus*, Steindachner, 1868) at Frozen Storage (-20 +/- 2 degrees C)**
Koral S., TUFAN B., BAŞÇINAR N., KÖSE S.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.15, pp.495-504, 2015 (SCI-Expanded)
- X. **Investigation of the contents of biogenic amines and some food safety parameters of various commercially salted fish products**
Koral S., TUFAN B., SCAVNICAR A., KOCAR D., POMPE M., KÖSE S.
FOOD CONTROL, vol.32, no.2, pp.597-606, 2013 (SCI-Expanded)
- XI. **The Variations in Proximate Chemical Composition and Fatty Acid Profile in Different Parts of the Thornback Ray (*Raja clavata*) Caught from Black Sea, Turkey**
TUFAN B., Koral S., KÖSE S.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.22, no.1, pp.83-95, 2013 (SCI-Expanded)
- XII. **Biogenic amine contents of commercially processed traditional fish products originating from European countries and Turkey**
KÖSE S., Koral S., TUFAN B., POMPE M., SCAVNICAR A., KOCAR D.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.235, no.4, pp.669-683, 2012 (SCI-Expanded)
- XIII. **The effect of filleting and ice application on the quality and safety of Atlantic bonito (*Sarda sarda*) at refrigerated storage**
Koral S., KÖSE S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.47, no.1, pp.210-220, 2012 (SCI-Expanded)
- XIV. **Commercial test kits and the determination of histamine in traditional (ethnic) fish products- evaluation against an EU accepted HPLC method**
KÖSE S., KAKLIKKAYA N., Koral S., TUFAN B., Buruk K. C., AYDIN F.
FOOD CHEMISTRY, vol.125, no.4, pp.1490-1497, 2011 (SCI-Expanded)
- XV. **Changes during fishing season in the fat content and fatty acid profile of edible muscle, liver and gonads of anchovy (*Engraulis encrasicolus*) caught in the Turkish Black Sea**
TUFAN B., Koral S., KÖSE S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.46, no.4, pp.800-810, 2011 (SCI-Expanded)
- XVI. **The Effect of Storage Temperature on the Chemical and Sensorial Quality of Hot Smoked Atlantic Bonito (*Sarda sarda*, Bloch, 1838) Packed in Aluminium Foil**
Koral S., KÖSE S., TUFAN B.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.10, no.4, pp.439-443, 2010 (SCI-Expanded)
- XVII. **Fatty acid profile and proximate composition of Pacific mullet (*Mugil so-iuy*) caught in the Black Sea**
KÖSE S., Koral S., ÖZOĞUL Y., TUFAN B.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.45, no.8, pp.1594-1602, 2010 (SCI-Expanded)
- XVIII. **Investigating the Quality Changes of Raw and Hot Smoked Garfish (*Belone belone euxini*, Gunther,**

1866) at Ambient and Refrigerated Temperatures

Koral S., KÖSE S., TUFAN B.

TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.9, no.1, pp.53-58, 2009 (SCI-Expanded)

Articles Published in Other Journals

- I. **Doğu Karadeniz Bölgesi'ndeki Kara Midyenin (*Mytilus galloprovincialis* Lamarck, 1819) Mevsimsel Olarak Biyokimyasal Kompozisyonundaki Değişiminin Belirlenmesi**
KORAL S., Süleyman B.
Yunus Araştırma Bülteni, vol.16, no.3, pp.243-253, 2016 (Scopus)
- II. **EVALUATION OF BIOGENIC AMINE DEVELOPMENT OF ANCHOVY (*Engraulis encrasicolus*) MUSCLE COMPARED TO ITS QUALITY CHANGES AT DIFFERENT CHILLING CONDITIONS**
KORAL S., KOSE S.
JOURNAL OF FOOD AND HEALTH SCIENCE, vol.1, no.3, pp.150-165, 2015 (Peer-Reviewed Journal)
- III. **The Determination of Quality Changes of Vacuum-Packaged Rainbow Trout (*Oncorhynchus mykiss*) Surimi Kept in Refrigerator**
KORAL S., ERDEM M. E.
Research Journal of Biology Sciences, vol.4, no.1, pp.85-90, 2011 (Peer-Reviewed Journal)
- IV. **TÜTSÜLENMİŞ HAMSİNİN (*Engraulis encrasicolus*, L. 1758) BUZDOLABI KOŞULLARINDA (+4 C±1) DEPOLANMASI ESNASINDA KALİTE DEĞİŞİMLERİNİN BELİRLENMESİ**
KORAL S., KOSE S.
Türk Sucul Yaşam dergisi, vol.3, no.4, pp.551-554, 2005 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. **Influence of Depuration on Fatty Acid Composition of Warty Venus (*Venus verrucosa*)**
ÇAĞLAK E., KARSLI B., KORAL S., ÖĞRETMEN Ö. Y.
13 th International Symposium on Fisheries and Aquatic Sciences (FABA), Ankara, Turkey, 21 - 23 November 2018, pp.137
- II. **Influence of Depuration on Fatty Acid Composition of Warty Venus (*Venus verrucosa*)**
Çağlak E., Karşlı B., Koral S., Öğretmen Ö. Y.
International Symposium on Fisheries and Aquatic Sciences (FABA), Ankara, Turkey, 21 - 23 November 2018, pp.137
- III. **Determination of Suitability and Nutritional Properties of Lakerda Made from the Cultured Russian Sturgeon (*Acipenser gueldenstaedtii*, Brandt and Ratzenburg, 1833).**
KORAL S., Onay Ağırbaş D.
VII International Scientific Agriculture Symposium "Agrosym 2016", Saray Bosna, Bosnia And Herzegovina, 6 - 09 October 2016, pp.413
- IV. **Determining the quality changes of salted anchovies produced from previously frozen raw material for a year**
Köse S., KORAL S., TUFAN B.
World Seafood Congress, Grimsby, United Kingdom, 5 - 09 September 2015, pp.1
- V. **Farklı Tuzlama ve Depolama Yöntemlerinin Hamsi (*Engraulis encrasicolus*) Balığının Besin Değeri Değişimine Etkisinin Belirlenmesi**
KORAL S., koçali M., Kiran A., Süleyman B.
18 Su Ürünleri Sempozyumu, İzmir, Turkey, 1 - 04 September 2015, pp.378
- VI. **Kidonya (*Venus verrucosa* Linnaeus, 1758)'nın Yağ Asidi İçeriğine Depurasyon Süresinin Etkisi**
KARSLI B., ÇAĞLAK E., KORAL S.
18. Su Ürünleri Sempozyumu, İzmir, Turkey, 1 - 04 September 2015, pp.144

- VII. **Doğu Karadeniz Bölgesindeki Kara Midye (*Mytilus galloprovincialis*) ve Deniz Salyangozundaki (*Rapana venosa*) Pestisit Türlerinin ve Miktarlarının Mevsimsel Olarak Karşılaştırılması**
KORAL S., Başkurt R., Kiran A., Süleyman B.
18 Su Ürünleri Sempozyumu, İzmir, Turkey, 1 - 04 September 2015, pp.383
- VIII. **The Effect of Depuration on Fatty Acids Composition in Carpet Shell (*Ruditapes decussatus*, Linnaeus, 1758)**
KORAL S., KARSLI B., ÇAĞLAK E.
International Conference on Marine Science & Aquaculture, Kota Kinabalu, Malaysia, 17 - 19 March 2015, pp.80
- IX. **The Effect of Depuration on Amino Acid Composition in Carpet Shell (*Ruditapes decussatus*, Linnaeus, 1758)**
KARSLI B., ÇAĞLAK E., KORAL S.
International Conference on Marine Science & Aquaculture, Kota Kinabalu, Malaysia, 17 - 19 March 2015, pp.82
- X. **The Effect of Depuration on Heavy Metals in Carpet Shell (*Ruditapes decussatus*, Linnaeus, 1758)**
ÇAĞLAK E., KORAL S., KARSLI B.
International Conference on Marine Science & Aquaculture, Kota Kinabalu, Malaysia, 17 - 19 March 2015, pp.81
- XI. **Quality Changes and Shelf-Life of Cultured and Wild Hot-Smoked Mediterranean Horse Mackerel (*Trachurus mediterraneus*, Steindachner, 1868) at Frozen Storage (-20±2°)**
KORAL S., TUFAN B., Başçınar N., KOSE S.
International Symposium on Fisheries and Aquatic Sciences, Trabzon, Turkey, 25 - 27 September 2014, pp.157
- XII. **Comparison of Quality Changes and Biogenic Amine Contents of Dry Salted Bonito at Different Storage Temperatures, and to Identify the Effect of Salt Ratio and Using Previously Frozen Raw Material on the Storage Quality**
KORAL S., KOSE S.
International Symposium on Fisheries and Aquatic Sciences, Trabzon, Turkey, 25 - 27 September 2014, pp.155
- XIII. **Quality Changes And Shelf Life Of Cultured And Wild Hot-Smoked Mediterranean Horse Mackerel (*Trachurus Mediterraneus*) At Refrigerated (4±1 °C) Conditions**
Köse S., KORAL S., TUFAN B., Başçınar N.
65th Pacific Fisheries Technologists Conference, Monterey, United States Of America, 23 - 26 February 2014, pp.42
- XIV. **Effects of Depuration Periods on the Mineral Substances in Black Mussels (*Mytilus galloprovincialis* Lamarck, 1819)**
ÇAĞLAK E., KARSLI B., KORAL S., MÜEZZİNOĞLU N.
The First International Biology Congress in Kyrgyzstan, Bishkek, Kyrgyzstan, 24 - 26 September 2012, pp.75
- XV. **Zeytinyağı ve Çörek Otu Yağı ile Tuzlanmış Havuz Balığının *Carasius carasius* Kalite Değişimleri Üzerine Bir Araştırma**
ÇAĞLAK E., KARSLI B., ŞİŞMANLAR ALTIKAYA E., KORAL S., ÇAĞLAK S.
16. Ulusal Su Ürünleri Sempozyumu (Makale olarak yayımlandı), Antalya, Turkey, 25 - 27 October 2011
- XVI. **Dumanlanmış Vatoz Balığının Kalite Değişimleri Üzerine Bir Araştırma**
ÇAĞLAK E., ŞİŞMANLAR ALTIKAYA E., KARSLI B., KORAL S., ÇAĞLAK S.
16. Su Ürünleri Sempozyumu, Antalya, Turkey, 25 - 27 October 2011, pp.121
- XVII. **Doğu Karadeniz Bölgesinde Ticari Olarak Avcılığı Yapılan Mezgit (*Merlangius Merlangus Euxinus*, Normdan, 1840) Balığının Mevsimsel Olarak Yağ Asidi Kompozisyonunun Belirlenmesi**
TUFAN B., KOSE S., KORAL S.
16. Su Ürünleri Sempozyumu., Antalya, Turkey, 25 - 27 October 2011, pp.133
- XVIII. **Taze Hamsi Balığının Buzdolabı Koşullarında Buz Ekleyerek ve Su-Buz Karışımı Kullanarak Muhafazasının Kalite Değişimleri Üzerine Etkisinin Belirlenmesi**
KORAL S., KOSE S., TUFAN B.
16. Su Ürünleri Sempozyumu., Antalya, Turkey, 25 - 27 October 2011, pp.128
- XIX. **Zeytinyağı ve Çörek Otu Yağı İle Tuzlanmış Havuz Balığının (*Carasius carasius*) Kalite Değişimleri Üzerine Bir Araştırma**
ÇAĞLAK E., KARSLI B., ŞİŞMANLAR ALTIKAYA E., KORAL S., ÇAĞLAK S.
16. Su Ürünleri Sempozyumu, Antalya, Turkey, 25 - 27 October 2011, pp.122

- XX. **The Variations in Proximate Content and Fatty Acid Profile in Different Parts of the Thornback Ray (Raja clavata) caught from Black Sea, Turkey**
TUFAN B., KORAL S., KOSE S.
V. Internatiolan Conference of Aquaculture&Fishery, Belgrad, Serbia And Montenegro, 1 - 03 June 2011, pp.201
- XXI. **Biogenic amine contents of traditional fish products of European and Turkish origin**
KOSE S., KORAL S., POMPE M., TUFAN B., SCAVNICAR A.
2nd International congress on seafood technology, 10 - 13 May 2010, pp.502
- XXII. **Determining The Quality Changes Of Salted Anchovies Produced From Raw Material Previously Frozen For A Year**
KOSE S., KORAL S., TUFAN B.
2nd International congress on seafood technology, 10 May - 13 October 2010, pp.150
- XXIII. **"Geleneksel Su Ürünlerinde Nitrosamin Miktarlarının Araştırılması"**
Köse S., Yaylı N., Yaşar A., KORAL S., POMPE M., TUFAN B., SCAVNICAR A.
Kromatografi2009 Kongresi, Trabzon, Turkey, 26 - 29 September 2009, pp.9-11
- XXIV. **Investigating suitability of commercial histamine test kits for monitoring histamine in traditional fish products**
KOSE S., KORAL S., KAKLIKKAYA N., BURUK K. C., Tufan B., AYDIN F.
IFT Conference 2009, California, United States Of America, 5 - 10 June 2009, pp.500
- XXV. **"Investigating Some Quality Parameters Of Several Traditional Fish Products In Relation To Food Safety"**
KOSE S., Üzen F., Tufan B., KORAL S., Genç S., Yaşar A.
59th Pacific Fisheries Technologists Conference, San Fransisco, United States Of America, 3 - 06 February 2008, pp.128
- XXVI. **Comparison Of Seven Commercial Test Kits And Hplc Analytical Methods For Application To Salted And Fermented Fish Products**
KOSE S., KAKLIKKAYA N., KORAL S., Tufan B., Genç S., BURUK K. C., AYDIN F.
Recent Advances in Food Analysis (RAFA conference), Prague, Czech Republic, 7 - 09 September 2007, pp.114
- XXVII. **Taze Balık Sevkiyatında Alternatif Bir Yöntemin Denenmesi Ve Normal Yöntemlerle Karşılaştırılması**
TUFAN B., KOSE S., KORAL S., Ayaydın İ.
14. Su Ürünleri Sempozyumu., Muğla, Turkey, 4 - 07 September 2007, pp.174
- XXVIII. **Doğu Karadeniz'de 2004 Yılı Avlanma Sezonunda Avlanan Pasifik Kefali (Mugil so-iuy Basilewski, 1855)'nin Bazı Populasyon Parametreleri**
GÖZLER A. M., Engin S., KORAL S., ŞAHİN C., AĞIRBAŞ E.
XIII. Ulusal Su Ürünleri Sempozyumu, Çanakkale, Turkey, 1 - 04 September 2007, pp.12
- XXIX. **Doğu Karadeniz'de 2004 Yılı Avlanma Sezonunda Avlanan Pasifik Kefali (Mugil so-iuy Basilewski, 1855)'nin Bazı Populasyon Parametreleri**
GÖZLER A. M., Engin S., KORAL S., ŞAHİN C., AĞIRBAŞ E.
XIII. Ulusal Su Ürünleri Sempozyumu, Çanakkale, Turkey, 1 - 04 September 2007, pp.12
- XXX. **A survey to investigate the knowledge of young generation in Turkey relating to health aspects of fish consumption**
KOSE S., Çan G., KORAL S.
56th Pacific Fisheries Technologists Meeting, Trabzon, Turkey, 20 - 23 February 2005, pp.455

Supported Projects

ŞAHİN C., BALTA F., KAYIŞ Ş., ARIMAN KARABULUT H., DELİHASAN SONAY F., KURTOĞLU İ. Z., KALAYCI F., KORAL S., YEŞİLÇİÇEK T., CEYLAN Y., Project Supported by Higher Education Institutions, Su Ürünleri Fakültesi Kapalı Devre Akvaryum Sisteminin Kurulması Ve Karadeniz Araştırma Gemisinin Örnekleme Özelliklerinin Geliştirilmesi, 2016 - 2018
GEDİK K., KORAL S., Project Supported by Higher Education Institutions, Midye ve Salyangoz Dokularındaki Ağır Metallerin Biyoelverişliliği: İn Vitro Sindirim Modeli İle İnsan Sağlığı Açısından Değerlendirilmesi, 2016 - 2017

TERZİ E., AKSU İ., KORAL S., BORAN Ü., Project Supported by Higher Education Institutions, Doğu Karadeniz Bölgesindeki Kara Midye (*Mytilus galloprovincialis* Lamarck 1819) ve Deniz Salyangozundan (*Rapana venosa*) İzole Edilen *Escherichia coli* İzolatlarında Antibiyotik Direncinin Fenotipik ve Genotipik Olarak Belirlenmesi, 2015 - 2017
AĞIRBAŞ E., KORAL S., KALAYCI F., EU Framework Program Project, Pescalex Leonarda da Vinci Project (Provision of online blended learning Voll learning modules for aquaculture-Excellence in fish health management/fish pathology), 2008 - 2010
KORAL S., EU Framework Program Project, Truefood. AB 6. Çerveye Projesi. Proje adı: Traditional United Europe Food. EU 6th Frame Program. Integrated Project. TRUEFOOD, 2006 - 2010

Memberships / Tasks in Scientific Organizations

TEMA, Member, 2005 - Continues

Scientific Refereeing

Project Supported by Higher Education Institutions, November 2015
Project Supported by Higher Education Institutions, October 2015
Turkish Journal of Fisheries and Aquatic Sciences, SCI Journal, May 2014
TUBITAK Project, February 2014
Turkish Journal of Zoology, SCI Journal, December 2013
Yunus Araştırma Bülteni, National Scientific Refreed Journal, October 2013
Project Supported by Higher Education Institutions, October 2013
Turkish Journal of Fisheries and Aquatic Sciences, SCI Journal, June 2013

Metrics

Publication: 52
Citation (WoS): 168
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