Prof. MUHAMMET İRFAN AKSU

Personal Information

Email: mirfan.aksu@ogu.edu.tr
Other Email: miaksu@hotmail.com
Web: https://avesis.ogu.edu.tr/mirfan.aksu
Address: Eskişehir Osmangazi Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü Ali Numan Kıraç Kampüsü Odunpazarı/ESKİŞEHİR

International Researcher IDs
ScholarID: kHxmapkAAAAJ
ORCID: 0000-0001-9391-6955
Publons / Web Of Science ResearcherID: AAF-5166-2020
ScopusID: 7007100192
Yoksis Researcher ID: 23501

Education Information

Undergraduate, Ataturk University, Ziraat Fakültesi, Tarım Ürünleri Teknolojisi Bölümü, Turkey 1995 - 1999
Doctorate, Ataturk University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), Turkey 1995 - 1999
Postgraduate, Ataturk University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Yl) (Tezli), Turkey 1992 - 1995

Dissertations

Doctorate, Pastırma üretiminde starter kültür kullanım imkanlarının araştırılması, Ataturk University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr), 1999
Postgraduate, Trabzon hurmasının depolanması ve reçel, marmelat üretiminde kullanım imkanları, Ataturk University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Yl) (Tezli), 1995

Research Areas

Food Engineering, Meat, Poultry and Game Technology, Engineering and Technology

Academic Titles / Tasks

Professor, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2019 - Continues
Professor, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2013 - 2019
Associate Professor, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2007 - 2013
Assistant Professor, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2000 - 2007
Research Assistant, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 1993 - 2000

Academic and Administrative Experience

Rectorate Commissioner, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2023 - Continues

Rektörlük Akademik Teşvik Değerlendirme Komisyonu Üyesi, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2022 - Continues
Ethics Committee Member, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2022 - Continues
Bölüm Kalite Komisyonu Başkanı, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2021 - Continues
Head of Department, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - Continues
Fakülte Kurulu Üyesi, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - Continues
Head of Department, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - Continues
Scientific Award Committee Member, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2022 - 2023
Rektörlük Akademik Teşvik Değerlendirme Komisyonu Üyesi, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - 2022
Bölüm Akademik Teşvik Değerlendirme Komisyonu Başkanı, Eskisehir Osmangazi University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü, 2020 - 2021
Enstitü Yönetim Kurulu Üyesi, Ataturk University, Fen Bilimleri Enstitüsü, 2013 - 2016
Rectorate Commissioner, Ataturk University, Ziraat Fakültesi, Gıda Mühendisliği, 2010 - 2015
BAP Subcommittee Member, Ataturk University, Fen Bilimleri Enstitüsü, 2009 - 2014
Scientific Award Committee Member, Ataturk University, Fen Bilimleri Enstitüsü, 2009 - 2013
Fakülte Yönetim Kurulu Üyesi, Ataturk University, Ziraat Fakültesi, 2005 - 2007
Fakülte Kurulu Üyesi, Ataturk University, Ziraat Fakültesi, 2002 - 2005

Courses

KANATLI ETİ İŞLEME TEKNOLOJİSİ, Postgraduate, 2022 - 2023, 2021 - 2022, 2020 - 2021
ET BİYOKİMYASI VE KALİTESİ, Postgraduate, 2022 - 2023, 2021 - 2022, 2020 - 2021
Et Bilimi ve Teknolojisi, Undergraduate, 2022 - 2023, 2021 - 2022, 2020 - 2021, 2019 - 2020
Kırmızı Et Ürünleri Ve İşleme Teknolojileri, Postgraduate, 2022 - 2023, 2021 - 2022
Et Ürünlerinde Kalite Kontrolü Ve Analiz Yönt., Postgraduate, 2022 - 2023, 2021 - 2022
GIDA ANALİZLERİ, TEORİ VE UYGULAMALARI, Postgraduate, 2020 - 2021
Et Ürünleri İşleme Mühendisliği, Undergraduate, 2016 - 2017
Et Ürünleri İşleme Mühendisliği, Undergraduate, 2016 - 2017
Et Analizleri-II, Associate Degree, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013
Et Tesislerinin Kuruluşu ve Organizasyonu, Undergraduate, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010
Et ve Et Ürünlerinde Kalite Kontrolü ve Analiz Yöntemleri, Doctorate, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010
Su Ürünleri İşleme Teknolojisi, Undergraduate, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012
Et Ürünleri İşleme Mühendisliği, Undergraduate, 2014 - 2015, 2013 - 2014
Et Analizleri-I, Associate Degree, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013
Kanatlı Eti İşleme Teknolojisi, Postgraduate, 2015 - 2016, 2014 - 2015, 2013 - 2014, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009
Et Ürünleri İşleme Mühendisliği, Undergraduate, 2014 - 2015, 2013 - 2014
Besin Kimyası ve Analizleri, Undergraduate, 2015 - 2016, 2014 - 2015, 2013 - 2014
Su Ürünleri İşleme Teknolojisi, Undergraduate, 2015 - 2016, 2014 - 2015, 2012 - 2013, 2011 - 2012, 2010 - 2011
Et Bilimi ve Teknolojisi, Undergraduate, 2014 - 2015, 2013 - 2014
Et Bilimi ve Teknolojisi, Undergraduate, 2014 - 2015, 2013 - 2014
Ürün Geliştirme, Undergraduate, 2012 - 2013, 2011 - 2012, 2010 - 2011, 2009 - 2010, 2008 - 2009
Gıda Analizleri-II, Undergraduate, 2001 - 2002
Gıda Analizleri-I, Undergraduate, 2001 - 2002
Meslek Tarihi ve Deontolojisi, Undergraduate, 2000 - 2001

Advising Theses

Aksu M. İ., Güçlü C., Geleneksel Kars Gravyer peynirlerinin maya florasının tanımlanması ve karakterizasyonu, Postgraduate, T.ÜRAVELLİ(Student), 2020
Aksu M. İ., Pastırma üretim aşamalarında fosfolipit fraksiyonundaki yağ asidi kompozisyonunun belirlenmesi, Postgraduate, M.DOĞAN(Student), 2016
Aksu M. İ., Dilimlenmiş ve vakum ambalajlanmış sığır etinin raf ömrü üzerine ısırgan otu (Urtica dioica L.) su ekstraktının etkisi, Postgraduate, H.ALİNEZHAD(Student), 2015
Aksu M. İ., Pastırmanın serbest amino asit kompozisyonu ve diğer bazı kalitatif özellikleri üzerine farklı nitrit seviyelerinin etkileri, Postgraduate, E.ERDEMİR(Student), 2012
Aksu M. İ., Sırt, bohça, şekerpare ve kuşgömü pastırma çeşitlerinin kalite özellikleri, Postgraduate, N.ÇAKICI(Student), 2012
Aksu M. İ., Bazı pastırma çeşitlerinin (sırt, bohça, şekerpare) serbest amino asit kompozisyonu, Postgraduate, S.CEYLAN(Student), 2009
Aksu M. İ., Sığır kıymasının kalite özellikleri ve raf ömrüne ısırgan otu (Urtica dioica L.) ve modifiye atmosferde ambalajlamanın etkileri, Postgraduate, E.ALP(Student), 2008
Aksu M. İ., Et teknolojisinde yüksek basınç uygulamaları, Postgraduate, H.ÖZLÜ(Student), 2006
Aksu M. İ., Vitamin E ve farklı depolama şartlarının kavurmanın lipid oksidasyonu ile renk ve duyusal özelliklerine etkisi, Postgraduate, M.ADIGÜZEL(Student), 2005

Jury Memberships

Associate Professor Exam, Associate Professor Exam, Eskisehir Osmangazi University, May, 2023
Appointment to Academic Staff - Associate Professorship, Appointment to Academic Staff - Associate Professorship, Eskişehir Osmangazi Üniversitesi, April, 2023
Appointment to Academic Staff - Associate Professorship, Appointment to Academic Staff - Associate Professorship, Eskişehir Osmangazi Üniversitesi, January, 2023
Appointment to Academic Staff - Associate Professorship, Appointment to Academic Staff - Associate Professorship, Eskişehir Osmangazi Üniversitesi, January, 2023
Associate Professor Exam, Associate Professor Exam, Eskişehir Osmangazi Üniversitesi, December, 2022
Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Pamukkale Üniversitesi, January, 2022
Associate Professor Exam, Associate Professor Exam, Eskisehir Osmangazi University, December, 2021
Associate Professor Exam, Associate Professor Exam, Eskişehir Osmangazi Üniversitesi, December, 2021
Associate Professor Exam, Associate Professor Exam, Eskisehir Osmangazi University, July, 2021
Associate Professor Exam, Associate Professor Exam, Eskisehir Osmangazi University, April, 2021
Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Eskişehir Osmangazi Üniversitesi, February, 2021
Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Eskişehir Osmangazi Üniversitesi, February, 2021
Associate Professor Exam, Associate Professor Exam, Eskisehir Osmangazi University, December, 2020
Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Eskişehir Osmangazi Üniversitesi, June, 2020
Associate Professor Exam, Associate Professor Exam, Eskisehir Osmangazi University, May, 2020
Associate Professor Exam, Associate Professor Exam, Atatürk Üniversitesi, June, 2016
Associate Professor Exam, Associate Professor Exam, Atatürk Üniversitesi, June, 2016
Associate Professor Exam, Associate Professor Exam, Atatürk Üniversitesi, June, 2016
Doctoral Examination, Doctoral Examination, Atatürk Üniversitesi, August, 2015
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2015
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2015

Doctoral Examination, Doctoral Examination, Atatürk Üniversitesi, July, 2015
Doctoral Examination, Doctoral Examination, Atatürk Üniversitesi, July, 2015
Doctoral Examination, Doctoral Examination, Atatürk Üniversitesi, February, 2015
Associate Professor Exam, Associate Professor Exam, Atatürk Üniversitesi, October, 2014
Post Graduate, Post Graduate, Atatürk Üniversitesi, August, 2014
Doctoral Examination, Doctoral Examination, Atatürk Üniversitesi, August, 2014
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2014
Doctorate, Doctorate, Atatürk Üniversitesi, June, 2014
Appointment to Academic Staff-Professorship, Appointment Academic Staff, Çanakkale Onsekiz Mart Üniversitesi, March, 2014
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2013
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2012
Doctorate, Doctorate, Atatürk Üniversitesi, July, 2012
Doctorate, Doctorate, Atatürk Üniversitesi, November, 2011
Doctorate, Doctorate, Atatürk Üniversitesi, June, 2011
Doctoral Examination, Doctoral Examination, Atatürk Üniversitesi, July, 2010
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2010
Doctoral Examination, Doctoral Examination, Atatürk Üniversitesi, July, 2010
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2010
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2009
Post Graduate, Post Graduate, Atatürk Üniversitesi, June, 2009
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, February, 2009
Doctorate, Doctorate, Atatürk Üniversitesi, September, 2008
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2008
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2008
Doctoral Examination, Doctoral Examination, Atatürk Üniversitesi, June, 2008
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, June, 2008
Doctorate, Doctorate, Atatürk Üniversitesi, October, 2007
Post Graduate, Post Graduate, Atatürk Üniversitesi, February, 2007
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, February, 2007
Doctorate, Doctorate, Atatürk Üniversitesi, June, 2006
Doctorate, Doctorate, Atatürk Üniversitesi, June, 2006
Doctorate, Doctorate, Atatürk Üniversitesi, July, 2004
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2004
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, January, 2004
Post Graduate, Post Graduate, Atatürk Üniversitesi, July, 2003
Post Graduate, Post Graduate, Atatürk Üniversitesi, September, 2002
Doctorate, Doctorate, Atatürk Üniversitesi, June, 2002
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Atatürk Üniversitesi, March, 2002

Published journal articles indexed by SCI, SSCI, and AHCI

I. **Freeze-dried pomegranate extract as a natural and novel ingredient in cemen paste and pastırma quality during refrigerated storage**
Aksu M. İ., Turan E., Erdemir E., Öz F.
European Food Research and Technology, vol.249, no.5, pp.1329-1341, 2023 (SCI-Expanded)

II. **Utilization of spray-dried raspberry powder as a natural additive to improve oxidative stability, microbial quality and overcome the perception of discoloration in vacuum-packed ground beef during chilled storage**
AKSU M. İ., Turan E., GÜLBANDILAR A., Tamturk F.
MEAT SCIENCE, vol.197, 2023 (SCI-Expanded)

III. **Chemical, microbial, color, oxidative and sensory properties of clean-label pastırma produced with raspberry water extracts as a novel ingredient**
Aksu M. İ., Erdemir E., Turan E., Öz F.
Meat Science, vol.186, 2022 (SCI-Expanded)

IV. **Properties of black carrot extract and its efficacy for improving the storage quality of vacuum packaged fresh meat products**
AKSU M. İ., Turan E.
PACKAGING TECHNOLOGY AND SCIENCE, vol.35, no.4, pp.339-349, 2022 (SCI-Expanded)

V. **The effect of potassium lactate on the free amino acid composition, lipid oxidation, colour, microbiological, and sensory properties of ready-to-eat pastirma, a dry-cured and dried meat product**
Aksu M. İ., Erdemir E.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.59, no.4, pp.1288-1298, 2022 (SCI-Expanded)

VI. **Red raspberry (Rubus ideaus L.) extracts: A novel ingredient in cemen paste**
Aksu M. İ., Turan E., Şat İ. G., Erdemir E.
Journal of Food Processing and Preservation, vol.45, no.11, 2021 (SCI-Expanded)

VII. **Effects of lyophilized black carrot (Daucus carota L.) water extract on the shelf life, physico-chemical and microbiological quality of high-oxygen modified atmosphere packaged (HiOx-MAP) ground beef**
Aksu M. İ., Turan E.
Journal of Food Science and Technology, vol.58, no.9, pp.3514-3524, 2021 (SCI-Expanded)

VIII. **Effects of red beet extracts on protein and lipid oxidation, colour, microbial, sensory properties and storage stability of Turkish pastirma**
Aksu M. İ., Erdemir E., Turan E., Şat İ. G.
JOURNAL OF STORED PRODUCTS RESEARCH, vol.89, 2020 (SCI-Expanded)

IX. **Effects of lyophilized red cabbage water extract and pH levels on the quality properties of pastirma cemen paste during chilled storage**
Aksu M. İ., Turan E., Şat İ. G.
JOURNAL OF STORED PRODUCTS RESEARCH, vol.89, 2020 (SCI-Expanded)

X. **Effects of cemen paste with lyophilized red cabbage water extract on the quality characteristics of beef pastirma during processing and storage**
Aksu M. İ., Erdemir E., Öz F., Turan E., Gürses M.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.44, no.11, 2020 (SCI-Expanded)

XI. **Improvement of quality properties of cemen paste of pastirma by lyophilized red cabbage water extract**
Aksu M. İ., Turan E., Şat İ. G., Erdemir E., Öz F., Gürses M.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.44, no.9, 2020 (SCI-Expanded)

XII. **THE EFFECTS OF DIFFERENT COOKING METHODS ON SOME QUALITY CRITERIA AND MINERAL COMPOSITION OF BEEF STEAKS**
Öz F., Aksu M. İ., Turan M.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.4, 2017 (SCI-Expanded)

XIII. **CHANGES IN THE COMPOSITION OF FREE AMINO ACID DURING PRODUCTION OF PASTIRMA CURED WITH DIFFERENT LEVELS OF SODIUM NITRITE**
Erdemir E., AKSU M. İ.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.41, no.2, 2017 (SCI-Expanded)

XIV. **Changes in the Total Lipid, Neutral Lipid, Phospholipid and Fatty Acid Composition of Phospholipid**

Fractions during Pastirma Processing, a Dry-Cured Meat Product
Aksu M. İ., Dogan M., Sirkecioglu A. N.
KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES, vol.37, pp.18-28, 2017 (SCI-Expanded)

XV. **Changes in the Physico-chemical and Microbial Quality during the Production of Pastirma Cured with Different Levels of Sodium Nitrite**
Aksu M. İ., Erdemir E., Cakici N.
KOREAN JOURNAL FOR FOOD SCIENCE OF ANIMAL RESOURCES, vol.36, no.5, pp.617-625, 2016 (SCI-Expanded)

XVI. **EFFECT OF LYOPHILIZED WATER EXTRACT OF URTICA DIOICA L. ON THE SHELF LIFE OF VACUUM-PACKAGED BEEF STEAKS**
Aksu M. İ., Alinezhad H., Erdemir E.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.39, no.6, pp.3059-3066, 2015 (SCI-Expanded)

XVII. **THE EFFECT OF DIRECT ADDITION OF CONJUGATED LINOLEIC ACID ON THE FORMATION OF HETEROCYCLIC AROMATIC AMINES IN BEEF CHOPS**
Öz F., Kızıl M., Cakmak I. H., Aksu M. İ.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.39, no.6, pp.2820-2833, 2015 (SCI-Expanded)

XVIII. **A survey of the physico-chemical and microbiological quality of different pastirma types: a dry-cured meat product**
Cakici N., Aksu M. İ., Erdemir E.
CYTA-JOURNAL OF FOOD, vol.13, no.2, pp.196-203, 2015 (SCI-Expanded)

XIX. **The impact of slaughter age on performance, carcass traits, properties of cut-up pieces of carcasses, and muscle development in broiler chickens**
ÇOBAN Ö., LAÇİN E., AKSU M. İ., KARA A. A., Sabuncuoglu N.
EUROPEAN POULTRY SCIENCE, vol.78, 2014 (SCI-Expanded)

XX. **Effects of supplementing broiler diets with Saccharomyces cerevisiae at different levels and frozen storage on the meat quality traits of breasts and drumsticks**
AKSU M. İ., KARAOĞLU M. M., ESENBUĞA N., MACİT M., Er H. O.
EUROPEAN POULTRY SCIENCE, vol.78, 2014 (SCI-Expanded)

XXI. **Effect of thyme oil (Thymbra spicata l. Var. Spicata) on meat quality in Japanese quails**
Aksu T., AKSU M. İ., Onel S. E., Yakan A., Kaya D. A., Baylan M.
EUROPEAN POULTRY SCIENCE, vol.78, 2014 (SCI-Expanded)

XXII. **A survey of selected minerals in ready-to-eat pastirma types from different regions of Turkey using ICP/OES**
Aksu M. İ., Erdemir E.
TURKISH JOURNAL OF VETERINARY & ANIMAL SCIENCES, vol.38, no.5, pp.564-571, 2014 (SCI-Expanded)

XXIII. **EFFECTS OF LYOPHILIZED WATER EXTRACT OF SATUREJA HORTENSIS ON THE SHELF LIFE AND QUALITY PROPERTIES OF GROUND BEEF**
Aksu M. İ., Özer H.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.37, no.5, pp.777-783, 2013 (SCI-Expanded)

XXIV. **The Effects of Different Breeding Methods on Fattening Performance and Parameters Related to Slaughter, Carcass and Some Meat Quality in Broiler Chickens**
LAÇİN E., ÇOBAN Ö., Aksu M. İ., Sabuncuoglu N., Das H.
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, vol.19, no.2, pp.283-289, 2013 (SCI-Expanded)

XXV. **Effects of different finishing systems on carcass traits, fatty acid composition, and beef quality characteristics of young Eastern Anatolian Red bulls**
Yuksel S., YANAR M., Aksu M. İ., Kopuzlu S., KABAN G., Sezgin E., ÖZ F.
TROPICAL ANIMAL HEALTH AND PRODUCTION, vol.44, no.7, pp.1521-1528, 2012 (SCI-Expanded)

XXVI. **Effects of Sodium Tripolyphosphate and Modified Atmosphere Packaging on the Quality Characteristics and Storage Stability of Ground Beef**
Aksu M. İ., Alp Erbay E.
FOOD TECHNOLOGY AND BIOTECHNOLOGY, vol.50, no.1, pp.81-87, 2012 (SCI-Expanded)

XXVII. **FATTY ACID COMPOSITION, LEAN COLOR AND DRIP LOSS OF THE DIFFERENT MUSCLES FROM**

YOUNG HOLSTEIN FRIESIAN BULLS FINISHED ON DIETS CONTAINING VARIED PROPORTIONS OF WET SUGAR BEET PULP AND WHEAT STRAW
Yuksel S., Turgut L., YANAR M., AKSU M. İ., KABAN G., Unlu N.
BULGARIAN JOURNAL OF AGRICULTURAL SCIENCE, vol.17, no.5, pp.696-703, 2011 (SCI-Expanded)

XXVIII. **A study on possibility of Rosa canina seed use as feed ingredient in diets of Morkaraman male lambs**
ESENBUĞA N., MACİT M., Karaoglu M., Aksakal V., YÖRÜK M. A., GÜL M., Aksu M. İ., BİLGİN Ö. C.
TROPICAL ANIMAL HEALTH AND PRODUCTION, vol.43, no.7, pp.1379-1384, 2011 (SCI-Expanded)

XXIX. **UTILIZATION OF THYMUS VULGARIS L. IN THE PRODUCTION OF SUCUK**
ÖZ F., KAYA M., Aksu M. İ.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.35, no.4, pp.483-487, 2011 (SCI-Expanded)

XXX. **Free amino acids profile and quantities of 'sirt', 'bohca' and 'sekerpare' pastirma, dry cured meat products**
Ceylan S., Aksu M. İ.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.91, no.5, pp.956-962, 2011 (SCI-Expanded)

XXXI. **Effects of organically-complexed minerals on meat quality in chickens**
Aksu T., AKSU M. İ., YÖRÜK M. A., KARAOĞLU M. M.
BRITISH POULTRY SCIENCE, vol.52, no.5, pp.558-563, 2011 (SCI-Expanded)

XXXII. **Effects of different fat sources and levels on the fatty acid composition in different tissues of laying hens**
ÇELEBİ Ş., UTLU N., AKSU M. İ.
JOURNAL OF APPLIED ANIMAL RESEARCH, vol.39, no.1, pp.25-28, 2011 (SCI-Expanded)

XXXIII. **Effects of water extract of Urtica dioica L. and modified atmosphere packaging on the shelf life of ground beef**
Alp Erbay E., Aksu M. İ.
MEAT SCIENCE, vol.86, no.2, pp.468-473, 2010 (SCI-Expanded)

XXXIV. **Effect of breed on fattening performance, slaughter and meat quality characteristics of Awassi and Morkaraman lambs**
ESENBUĞA N., MACİT M., Karaoglu M., Aksakal V., Aksu M. İ., YÖRÜK M. A., GÜL M.
LIVESTOCK SCIENCE, vol.123, pp.255-260, 2009 (SCI-Expanded)

XXXV. **Fatty Acid Composition of Beef Intermuscular, Sheep Tail, Beef Kidney Fats and Its Effects on Shelf Life and Quality Properties of Kavurma**
AKSU M. İ.
JOURNAL OF FOOD SCIENCE, vol.74, no.2, 2009 (SCI-Expanded)

XXXVI. **Effect of Urtica dioica L. on the growth of Staphylococcus aureus in traditional dry fermented sausage ("sucuk")**
KABAN G., AKSU M. İ., KAYA M. D.
JOURNAL OF MUSCLE FOODS, vol.19, no.4, pp.399-409, 2008 (SCI-Expanded)

XXXVII. **Determination of biogenic amines in sucuk**
Genccelep H., Kaban G., Aksu M. İ., Öz F., Kaya M.
FOOD CONTROL, vol.19, no.9, pp.868-872, 2008 (SCI-Expanded)

XXXVIII. **Effects of dietary humate supplementation to broilers on performance, slaughter, carcass and meat colour**
ESENBUĞA N., MACİT M., Karaoglu M., Aksu M. İ., BİLGİN Ö. C.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.88, no.7, pp.1201-1207, 2008 (SCI-Expanded)

XXXIX. **Effect of Lactobacillus sakei and Staphylococcus xylosus on the inhibition of Escherichia coli O157 : H7 in pastirma, a dry-cured meat product**
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