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Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Large-scale purification of a bacteriocin produced by *Leuconostoc mesenteroides* subsp *cremoris* using diatomite calcium silicate**
Dundar H., ÇELİKBIÇAK Ö., SALİH B., BOZOĞLU T. F.
TURKISH JOURNAL OF BIOLOGY, vol.38, no.5, pp.611-618, 2014 (SCI-Expanded)

Articles Published in Other Journals

- I. **Detection of gamma irradiated spices with OSL method and its reliability**
AYGÜN Ş. G., BOZOĞLU T. F., BULUR E.
Natural Science and Discovery, vol.2, pp.11-19, 2016 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

- I. **An explorative study regarding the individual response to terrorism risk perception on food chain security - a social-cognitive perspective in case of Romania and Turkey**
Stanescu D. F., Stanciugelu I., ALPAS H., BOZOĞLU T. F.
International Political Science Conference on Governing for the Future - Interdisciplinary Perspectives for a Sustainable World, Bucharest, Romania, 9 - 12 June 2016, pp.203-209
- II. **Optimization of growth and aflatoxin B1 detoxification conditions of *Rhodococcus erythropolis* in naturally contaminated groundnut meal**
DOĞAN Ö. B., ÖNAL ULUSOY B., BOZOĞLU T. F., SAĞDIÇOĞLU CELEP A. G., ÇEKMECELİOĞLU D.
VII th International Bioengineering Congress, 19 - 21 November 2015
- III. **antioxidant activities of *salvia fructosa* and its effects on HT 29 cell line**
ALTAY A., İRTEM KARTAL D., SAĞDIÇOĞLU CELEP A. G., GÜRAY N. T., BOZOĞLU T. F.
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- IV. **Food Allergies, Intolerances and Food-Borne Intoxications**
BOZOĞLU T. F.
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- V. **Inactivation Mechanisms of Different Mycotoxins**
BOZOĞLU T. F.
NATO Advanced Research Workshop on Advances in Food Security and Safety against Terrorist Threats and Natural Disasters, Cairo, Egypt, 13 - 15 April 2010, pp.197-204
- VI. **The effects of nisin oil wax coating and yoghurt on the quality of refrigerated chicken meat**
Göğüş U., Bozoglu T. F., Yurdugül S.
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- VII. **Effects of lactic acid nisin and coating on some quality criteria of refrigerated *Sardina pilchardus***
Göğüş U., Bozoğlu T. F., Yurdugül S.
Food Innovations for an Expanding Europe, Warszawa, Poland, 27 - 29 October 2004, pp.54
- VIII. **A comparative study as related to the effects of glucose monohydrate hot water and sodium pyrophosphate on some quality criteria of deboned and matured brisket**
Göğüş U., Bozoğlu T. F., Alpas H.
International Association for Food Protection, 92nd Annual Meeting, Maryland, United States Of America, 14 - 17 August 2005, pp.170

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