

Asst. Prof. MUTLU ÇELİK

Personal Information

Email: mutlu.celik@kocaeli.edu.tr

Web: <https://avesis.kocaeli.edu.tr/mutlu.celik>

International Researcher IDs

ORCID: 0000-0002-8188-7453

Publons / Web Of Science ResearcherID: F-5732-2018

Yoksis Researcher ID: 34788



Education Information

Doctorate, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, Turkey 2002 - 2007

Undergraduate, Hacettepe University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1996 - 2000

Foreign Languages

English, C1 Advanced

Research Areas

Food Engineering

Academic Titles / Tasks

Assistant Professor, Kocaeli University, İzmit Meslek Yüksekokulu, Gıda İşleme Bölümü, 2018 - Continues

Assistant Professor, Kocaeli University, Gıda İşleme Bölümü, 2008 - 2018

Assistant Professor, University of Florida, Institute Of Food And Agricultural Sciences , Food Science And Human Nutrition Department , 2015 - 2016

Research Assistant, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, 2002 - 2008

Academic and Administrative Experience

Kocaeli Üniversitesi, Gıda ve Tarım Meslek Yüksekokulu, Gıda İşleme Bölümü, 2016 - Continues

Kocaeli Üniversitesi, Gıda ve Tarım Meslek Yüksekokulu, Gıda İşleme Bölümü, 2013 - 2016

Kocaeli Üniversitesi, Gıda ve Tarım Meslek Yüksekokulu, 2009 - 2010

Courses

Su Ürünleri İşleme Teknolojisinde Isıl Olmayab İşlem Teknikleri, Postgraduate, 2019 - 2020
SU ÜRÜNLERİNDE FİZİKSEL VE KİMYASAL KALİTE PARAMETRELERİNİN BELİRLENMESİ, Postgraduate, 2017 - 2018,
2016 - 2017
HİJYEN VE SANİTASYON, Undergraduate, 2017 - 2018
TOPLUMSAL DUYARLILIK, Associate Degree, 2017 - 2018
MESLEKİ TEKNİK İNGİLİZCE (Tıbbi ve Aromatik Bitkiler), Associate Degree, 2017 - 2018
MESLEKİ TEKNİK İNGİLİZCE (Gıda Teknolojisi), Associate Degree, 2017 - 2018
BESLENME İLKELERİ, Associate Degree, 2017 - 2018, 2016 - 2017
PROJE, Associate Degree, 2016 - 2017
MESLEKİ TEKNİK İNGİLİZCE, Associate Degree, 2016 - 2017
GIDA MEVZUATI, Undergraduate, 2016 - 2017
Yüksek Lisans Seminer, Postgraduate, 2016 - 2017
GENEL MİKROBİYOLOJİ, Associate Degree, 2016 - 2017
PROJELENDİRME VE ÜRÜN GELİŞTİRME, Associate Degree, 2016 - 2017
TEMEL HESAPLAMA İLKELERİ, Associate Degree, 2016 - 2017
TEMEL BİLGİ TEKNOLOJİLERİ KULLANIMI, Associate Degree, 2016 - 2017
GIDALARDA SOĞUKTA VE DONDURARAK MUHAFAZA TEKNİĞİ, Associate Degree, 2016 - 2017

Advising Theses

Çelik M., Postgraduate, B.Sertyeleser(Student), 2019

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Shelf-life Estimation of Mullet (*Mugil cephalus*) Fillets by Mathematical Models Based on Some Biochemical Parameters and Sensory Evaluation**
Pilavtepe-Celik M., Buzrul S.
KAFKAS UNIVERSİTESİ VETERİNER FAKULTESİ DERGİSİ, vol.27, no.5, pp.625-631, 2021 (SCI-Expanded)
- II. **Correlation of Mullet (*Mugil cephalus*) Fillet Color Changes with Chemical and Sensory Attributes during Storage at 0 degrees C**
Pilavtepe-Celik M., Yagiz Y., Marshall M. R., Balaban M. O.
JOURNAL OF AQUATIC FOOD PRODUCT TECHNOLOGY, vol.30, no.4, pp.439-450, 2021 (SCI-Expanded)
- III. **Infrared Assisted Microwave Cooking of Atlantic Salmon (*Salmo salar*)**
Pilavtepe-Celik M., Özer N. P., Özkoç S. Ö., Seyhun N., Dede N.
TURKISH JOURNAL OF FISHERIES AND AQUATIC SCIENCES, vol.14, pp.659-665, 2014 (SCI-Expanded)
- IV. **Physiological changes of *Escherichia coli* O157:H7 and *Staphylococcus aureus* following exposure to high hydrostatic pressure**
Pilavtepe-Celik M., Yousef A., ALPAS H.
JOURNAL FÜR VERBRAUCHERSCHUTZ UND LEBENSMITTELSICHERHEIT-JOURNAL OF CONSUMER PROTECTION AND FOOD SAFETY, vol.8, no.3, pp.175-183, 2013 (SCI-Expanded)
- V. **High hydrostatic pressure (HHP) inactivation of foodborne pathogens in low-acid juices**
Pilavtepe-Celik M.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.48, no.4, pp.673-677, 2013 (SCI-Expanded)
- VI. **Multi-pulsed high hydrostatic pressure treatment for inactivation and injury of *Escherichia coli***
Pilavtepe-Celik M., Buzrul S., ALPAS H., Largeteau A., Demazeau G.
JOURNAL FÜR VERBRAUCHERSCHUTZ UND LEBENSMITTELSICHERHEIT-JOURNAL OF CONSUMER PROTECTION AND FOOD SAFETY, vol.6, no.3, pp.343-348, 2011 (SCI-Expanded)
- VII. **Development of a new mathematical model for inactivation of *Escherichia coli* O157:H7 and *Staphylococcus aureus* by high hydrostatic pressure in carrot juice and peptone water**

Pilavtepe-Celik M., Buzrul S., ALPAS H., Bozoglu F.

JOURNAL OF FOOD ENGINEERING, vol.90, no.3, pp.388-394, 2009 (SCI-Expanded)

VIII. **Image Analysis Based Quantification of Bacterial Volume Change with High Hydrostatic Pressure**

Pilavtepe-Celik M., Balaban M. O., ALPAS H., Yousef A. E.

JOURNAL OF FOOD SCIENCE, vol.73, no.9, 2008 (SCI-Expanded)

Articles Published in Other Journals

I. **Freshness Assessment of Mullet (Mugil cephalus) Fillets Stored at 4°C by Image Analysis Correlated to Chemical and Sensory Attributes**

Çelik M.

Yuzuncu Yil University Journal of Agricultural Sciences, vol.28, pp.228-236, 2018 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

I. **SOĞUKTA DEPOLANAN DENİZ SALYANGOZUNUN (RAPANA VENOSA VALENCIENNES, 1846) TAZELİĞİNİN BELİRLENMESİNDE BİLGİSAYARLI RESİM ANALİZİNİN KULLANILMASI**

Çelik M., Sertyeleser B.

13. Türkiye Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020

II. **BİTKİSEL SIVI EKSTRAKTLARIN SU ÜRÜNLERİ ÜZERİNDEKİ ANTİMİKROBİYEL ETKİSİ**

Çelik M., Acar İ.

13. Türkiye Gıda Kongresi, Çanakkale, Turkey, 21 - 23 October 2020

III. **Freshness assessment of Mullet (Mugil cephalus) fillets stored at 4°C by image analysis correlated to chemical and sensory attributes**

ÇELİK M.

1. International Agricultural Science Congress, 9 - 12 May 2018

IV. **Factorial Design for Optimizing Infrared Heating Conditions of Atlantic Salmon (Salmo salar) and Impact of Optimum Conditions on Lipid Quality**

SEYHUN N., ÇELİK M., ÖZKOÇ S. Ö., ÖZER N. P., DEDE N.

I. International Agricultural Science Congress, 9 - 12 May 2018

V. **Deniz Salyangozunda (Rapana venosa) Tazelik ve Kalite Belirlenmesinde Alternatif Yöntemler**

ÇELİK M., Sertyeleser B.

19. Ulusal Su Ürünleri Sempozyumu, Turkey, 12 September 2017

VI. **Freshness determination of Vermilion Snapper (Rhombolites aurorubens) during storage in ice by image analysis correlated to sensory attributes**

ÇELİK M., Balaban M., Yavuz Y., Marshall M.

IFT 17, 25 - 28 June 2017

VII. **Correlation of Mullet Mugil cephalus fillet color changes with chemical and sensory attributes during storage in ice**

ÇELİK M., Yavuz Y., Marshall M. R., Balaban M. O.

30th EFFOST International Conference, 28 - 30 November 2016

VIII. **Soğukta Depolanan Kefal Mugil cephalus Filetolarının Tazeliğinin Duyusal ve Kimyasal Analizler İle Belirlenmesi**

ÇELİK M., Yavuz Y., Marshall M. R.

Türkiye 12. Gıda Kongresi, Turkey, 4 - 08 October 2016

IX. **Su Ürünlerinin Kalite Değerlendirmesinde Bilgisayarlı Resim Analizinin Kullanımı**

ÇELİK M.

Türkiye 12. Gıda Kongresi, Turkey, 4 - 08 October 2016

X. **Comparison of proximate composition and amino acid profile of Atlantic Salmon Salmo salar cooked**

with three different methods

ÖZKOÇ S. Ö., ÇELİK M., SEYHUN N., ÖZER N. P., DEDE N.

29th EFFoST International Conference, Atina, Greece, 10 - 12 November 2015

- XI. **Effect of infrared assisted microwave cooking on fatty acid composition and lipid quality of Atlantic salmon *Salmo salar***
ÇELİK M., SEYHUN N., ÖZER N. P., ÖZKOÇ S. Ö., DEDE N.
28th EFFoST Conference, 25 - 28 November 2014
- XII. **Escheri chi a coli nin Vurgulu Yüksek Hidrostatik Basınca VYHB Bağlı Hasarlanması ve İnaktivasyonu**
ÇELİK M., Buzrul S., ALPAS H., Largeteau A., Demazeau G.
Türkiye 11. Gıda Kongresi, Turkey, 10 - 12 October 2012
- XIII. **Kızılötesi Pişirmenin Atlantik Somon Balığı *Salmo salar* Filetolarının Tekstür ve Renk Özelliklerine Etkisi**
ÖZER N. P., ÖZKOÇ S. Ö., SEYHUN N., ÇELİK M., DEDE N.
Türkiye 11. Gıda Kongresi Bildiri, Turkey, 10 - 12 October 2012
- XIV. **Farklı Pişirme Yöntemlerinin Atlantik Somon Balığının *Salmo salar* Yağ Asitleri Kompozisyonu ve Yağ Kalitesi Üzerine Etkileri**
DEDE N., SEYHUN N., ÖZKOÇ S. Ö., ÖZER N. P., ÇELİK M.
Türkiye 11. Gıda Kongresi, Turkey, 10 - 12 October 2012
- XV. **Atlantik Somon Balığının *Salmo salar* Kızılötesi Destekli Mikrodalga Fırında Pişirme Koşullarının Optimizasyonu**
SEYHUN N., ÇELİK M., ÖZER N. P., ÖZKOÇ S. Ö., DEDE N.
Türkiye 11. Gıda Kongresi, Turkey, 10 - 12 October 2012
- XVI. **Effect of İnfrared Heating Conditions on Cooking Quality of Atlantic Salmon *Salmo salar***
SEYHUN N., ÖZER N. P., ÇELİK M., ÖZKOÇ S. Ö., DEDE N.
AQUA 2012 : Global Aquaculture, Prague, 1 - 05 September 2012
- XVII. **Optimization of Cooking Conditions of Atlantic Salmon *Salmo salar* in İnfrared Microwave Combination Oven**
ÖZER N. P., ÇELİK M., SEYHUN N., ÖZKOÇ S. Ö., DEDE N.
AQUA 2012 : Global Aquaculture, Prague, 1 - 05 September 2012
- XVIII. **Optimization of cooking conditions of Atlantic salmon *Salmo salar* in infrared microwave combination oven**
ÖZER N. P., ÇELİK M., SEYHUN N., ÖZKOÇ S. Ö., DEDE N.
AQUA, 1 - 05 September 2012
- XIX. **Effect of infrared heating conditions on cooking quality of Atlantic salmon *Salmo salar***
SEYHUN N., ÖZER N. P., ÇELİK M., ÖZKOÇ S. Ö., DEDE N.
AQUA, 1 - 05 September 2012
- XX. **High hydrostatic pressure HHP inactivation of foodborne pathogens in low acid juices**
ÇELİK M.
Advanced Non-thermal Processing in Food Technology, 7 - 10 May 2012
- XXI. **Morphological changes of high hydrostatic pressure HHP treated *Escherichia coli* O157 H7 and *Staphylococcus aureus* cells**
ÇELİK M., ALPAS H., Yousef A. E.
Gıda Güvenliği Kongresi, 3 - 04 May 2012
- XXII. **Membrane integrity examination of high hydrostatic pressure HHP treated *Staphylococcus aureus* and *Escherichia coli* O157 H7 cells by using fluorescent microscopy**
ÇELİK M., ALPAS H., Yousef A. E.
IFT, 6 - 09 June 2009
- XXIII. **Use of Weibull Model for the inactivation of foodborne pathogens in carrot juice by high hydrostatic pressure HHP**
ÇELİK M., ALPAS H., BOZOĞLU T. F., Balaban M. O.
Joint 21st AIRAPT and 45th EHRPG, 17 - 21 September 2007

- XXIV. **Machine vision based quantification of bacterial volume change with high hydrostatic pressure**
ÇELİK M., Balaban M. O., ALPAS H.
IFT, 28 July - 01 August 2007
- XXV. **Evaluation of structural changes induced by high hydrostatic pressure HHP in pressure resistant foodborne pathogens**
ÇELİK M., ALPAS H., BOZOĞLU T. F.
IFT, 24 - 28 June 2006
- XXVI. **Effect of high hydrostatic pressure HHP for sensitizing *Listeria monocytogenes* in carrot juice**
ÇELİK M., ALPAS H., BOZOĞLU T. F.
IFT, 24 - 28 June 2006
- XXVII. **High hydrostatic pressure HHP inactivation kinetics of *Escherichia coli* O157 H7 and *Listeria monocytogenes* in broth and low acid foods**
ÇELİK M., ALPAS H., BOZOĞLU T. F.
TUBITAK, 1st International Food and Nutrition, 15 - 18 June 2005

Supported Projects

ÇELİK M., Waris F., Project Supported by Higher Education Institutions, Aloe Vera Bitkisinin Soğukta Depolanan Levrek (*Dicentrarchus labrax*) Dilimlerinin Kalitesi Üzerine Etkileri, 2022 - 2023

ÇELİK M., ACAR İ., Project Supported by Higher Education Institutions, BİTKİSEL SIVI EKSTRAKTLARIN (ASATİM) TÜTSÜLENMİŞ SOMON (*Salmo salar*) BALIĞI ÜZERİNDEKİ ANTİMİKROBİYAL ETKİSİ, 2021 - 2022

Çelik M., Seyhun N., Özer N. P., Project Supported by Higher Education Institutions, Buzda Depolanan Deniz Salyangozunun Tazeliğinin Bilgisayarlı Resim Analizi ile Belirlenmesi, 2017 - 2019

Seyhun N., Çelik M., Özer N. P., Project Supported by Higher Education Institutions, Efficacy of encapsulated curcumin on shelf life and quality parameters of rainbow trout (*Oncorhynchus mykiss*), 2017 - 2019

ÇELİK M., ÖZER N. P., SEYHUN N., SERTYELESER B., Project Supported by Higher Education Institutions, BUZDA DEPOLANAN DENİZ SALYANGOZUNUN TAZELİĞİNİN BİLGİSAYARLI RESİM ANALİZİ İLE BELİRLENMESİ, 2017 - 2018

ÇELİK M., TUBITAK Project, Balıkların tazeliğini belirlemek için bilgisayarlı resim analizinden (BRA) elde edilen deri ve et renginin duyuşal ve kimyasal verilerle korelasyonu, 2015 - 2016

Metrics

Publication: 36
Citation (WoS): 76
Citation (Scopus): 85
H-Index (WoS): 4
H-Index (Scopus): 5