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Education Information

Post Doctorate, Tokyo University, Faculty Of Agriculture, Aquatic Biochemistry, Japan 2010 - 2011

Doctorate, Kagoshima University, Faculty Of Agriculture, Biochemistry And Applied Biosciences, Japan 2006 - 2009

Postgraduate, Kagoshima University, Faculty Of Agriculture, Biochemistry And Applied Biosciences- Food Science And Nutrition, Japan 2004 - 2006

Undergraduate, Al-Fatah Üniversitesi, Agriculture Faculty, Food Science And Nutrition, Libya 1994 - 1999

Foreign Languages

Japanese, B2 Upper Intermediate

Turkish, A1 Beginner

Arabic, C1 Advanced

English, C1 Advanced

Certificates, Courses and Trainings

Other, ASM workshop on scientific writing and publishing, The American Society for Microbiology, 2015

Other, Use and data management of chromatography time of flight triplequad, Sciex company, 2014

Other, Training course on experimental animals (mice, rats, quails, rabbits, hamsters and guinea pigs), Erciyes University, 2013

Quality Management, HACCP planning course, World Food Safety Organization, 2013

Quality Management, HACCP and food safety, World Food Safety Organization, 2002

Other, Biofertilizers technology in arid and semi- arid zones., UNESCO, 2001

Academic Titles / Tasks

Assistant Professor, Yıldız Technical University, Faculty Of Chemical And Metallurgical Engineering, Department Of Food Engineering, 2018 - Continues

Assistant Professor, Erciyes University, Mühendislik Fakültesi, Gıda Mühendisliği , 2011 - 2017

Visiting Lecturer, Tokyo University, Faculty of Agriculture , Department of Aquatic Bioscience, 2010 - 2011

Assistant Professor, University of Miyazaki, Faculty of Agriculture, Biochemistry and Applied Biosciences, 2009 - 2010

Academic and Administrative Experience

Head of Department, Gheran Higher Institute of Agricultural Technologies-Tirpoli, Animal science , Animal Nutrition,

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Biofunctional Effects of Pistacia vera Addition on the quality of Simit Kebab**
Ahhmed A.
Journal Of Food Safety, no.6, pp.20-27, 2019 (SCI-Expanded)
- II. **Simultaneous extraction of phenolics and essential oil from peppermint by pressurized hot water extraction**
ÇAM M., Yuksel E., ALASALVAR H., Basyigit B., SEN H., YILMAZTEKİN M., AHHMED A., SAĞDIÇ O.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.56, no.1, pp.200-207, 2019 (SCI-Expanded)
- III. **Targeting the pains of food insecurity and malnutrition among internally displaced persons with nutrient synergy and analgesics in organ meat**
Fayemi P. O., Muchenje V., Yetim H., AHHMED A.
FOOD RESEARCH INTERNATIONAL, vol.104, pp.48-58, 2018 (SCI-Expanded)
- IV. **Green Tea Seed Isolated Saponins Exerts Antibacterial Effects against Various Strains of Gram Positive and Gram Negative Bacteria, a Comprehensive Study In Vitro and In Vivo**
Khan M. I., Ahhmed A., Shin J. H., Baek J. S., Kim M. Y., Kim J. D.
EVIDENCE-BASED COMPLEMENTARY AND ALTERNATIVE MEDICINE, vol.2018, 2018 (SCI-Expanded)
- V. **Investigation of lactic acid bacterial strains for meat fermentation and the product's antioxidant and angiotensin-I-converting-enzyme inhibitory activities**
Takeda S., Matsufuji H., NAKADE K., TAKENOYAMA S., Ahhmed A., SAKATA R., Kawahara S., Muguruma M.
ANIMAL SCIENCE JOURNAL, vol.88, no.3, pp.507-516, 2017 (SCI-Expanded)
- VI. **Differences in gelling properties induced by transglutaminase in chicken muscles are explained by determining myosin heavy chain mRNA ratios using RT-PCR technique**
Ahhmed A., Birisik C., KANEKO G., USHIO H., MUGURUMA M., Yetim H., SAKATA R.
FLEISCHWIRTSCHAFT, vol.95, no.7, pp.98-104, 2015 (SCI-Expanded)
- VII. **Proteins degradation value in cured meat product made from M-Cutaneous-omo brachialis muscle of bovine**
Ahhmed A., KANEKO G., USHIO H., Karaman S., INOMATA T., SAKATA R., Yetim H.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.238, no.3, pp.387-396, 2014 (SCI-Expanded)
- VIII. **Traditional cured meat-making process degrades the proteins of M. latissimus dorsi of bovine.**
AHHMED A.
INTERNATIONAL FOOD RESEARCH JOURNAL, vol.21, no.1, pp.139-148, 2014 (SCI-Expanded)
- IX. **Industrial application of microbial transglutaminase in preserving quality of meat cuts at freezing temperatures**
Ahhmed A.
FLEISCHWIRTSCHAFT, vol.94, no.7, pp.99-106, 2014 (SCI-Expanded)
- X. **Changes in physicochemical properties of proteins in Kayserian Pastirma made from the M. semimembranosus muscle of cows during traditional processing.**
AHHMED A., Kaneko G., ushio h., Yetim H., Karaman S., Inomata T., Muguruma M., Sakata R.
Food Science and Human Wellness, vol.2, pp.46-55, 2013 (SCI-Expanded)
- XI. **Canada saw the meat experts: Montreal was the cross-point for meat researchers from all over the world in 2012.**
AHHMED A., Sakata R.
FLEISCHWIRTSCHAFT, vol.2, pp.118-125, 2013 (SCI-Expanded)
- XII. **A combination of soybean and skimmed milk reduces osteoporosis in rats**
Muguruma M., Ahhmed A., Kawahara S., KUSUMEGI K., HISHINUMA T., OHYA K., NAKAMURA T.
JOURNAL OF FUNCTIONAL FOODS, vol.4, no.4, pp.810-818, 2012 (SCI-Expanded)
- XIII. **The investigation of probiotic potential of lactic acid bacteria isolated from traditional Mongolian**

dairy products

Takeda S., YAMASAKI K., TAKESHITA M., KIKUCHI Y., TSEND-AYUSH C., DASHNYAM B., Ahhmed A., Kawahara S., Muguruma M.

ANIMAL SCIENCE JOURNAL, vol.82, no.4, pp.571-579, 2011 (SCI-Expanded)

XIV. EFFECTS OF OSMOTIC DEHYDRATION SHEETS ON FRESHNESS PARAMETERS OF THUNNUS THYNNUS STORED AT COLD TEMPERATURES

Saito K., Hamada-Sato N., Ahhmed A., Kawahara S., Muguruma M.

JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.34, no.6, pp.1103-1120, 2010 (SCI-Expanded)

XV. A review of meat protein hydrolysates and hypertension

Ahhmed A., Muguruma M.

MEAT SCIENCE, vol.86, no.1, pp.110-118, 2010 (SCI-Expanded)

XVI. Changes in water-holding capacity and textural properties of chicken gizzard stored at 4 degrees C

Tomisaka Y., Ahhmed A., Tabata S., Kawahara S., Muguruma M.

ANIMAL SCIENCE JOURNAL, vol.81, no.3, pp.362-368, 2010 (SCI-Expanded)

XVII. Impact of transglutaminase on the textural, physicochemical, and structural properties of chicken skeletal, smooth, and cardiac muscles

Ahhmed A., Nasu T., Muguruma M.

MEAT SCIENCE, vol.83, no.4, pp.759-767, 2009 (SCI-Expanded)

XVIII. Evaluation of the performance of osmotic dehydration sheets on freshness parameters in cold-stored beef biceps femoris muscle

SAITO K., Ahhmed A., Kawahara S., Sugimoto Y., Aoki T., Muguruma M.

MEAT SCIENCE, vol.82, no.2, pp.260-265, 2009 (SCI-Expanded)

XIX. Identification of pro-drug type ACE inhibitory peptide sourced from porcine myosin B: Evaluation of its antihypertensive effects in vivo

Muguruma M., Ahhmed A., Katayama K., Kawahara S., Maruyama M., NAKAMURA T.

FOOD CHEMISTRY, vol.114, no.2, pp.516-522, 2009 (SCI-Expanded)

XX. Effects of Humidity-stabilizing Sheets on the Quality of Bigeye Tuna Meat (Thunnus obesus) during Refrigerated Storage

SAITO K., Ahhmed A., Kawahara S., Sugimoto Y., Aoki T., Muguruma M.

FOOD SCIENCE AND TECHNOLOGY RESEARCH, vol.15, no.3, pp.283-292, 2009 (SCI-Expanded)

XXI. A Cattle Heart Protein Hydrolysate Ameliorates Hypercholesterolemia Accompanied by Suppression of the Cholesterol Absorption in Rats and Caco-2 Cells

NAKADE K., KANEKO H., OKA T., Ahhmed A., Muguruma M., NUMATA M., NAGAOKA S.

BIOSCIENCE BIOTECHNOLOGY AND BIOCHEMISTRY, vol.73, no.3, pp.607-612, 2009 (SCI-Expanded)

XXII. Dependence of microbial transglutaminase on meat type in myofibrillar proteins cross-linking

Ahhmed A., Kuroda R., Kawahara S., Ohta K., Nakade K., Aoki T., Muguruma M.

FOOD CHEMISTRY, vol.112, no.2, pp.354-361, 2009 (SCI-Expanded)

XXIII. Identification of an antihypertensive peptide derived from chicken bone extract

Nakade K., Kamishima R., Inoue Y., Ahhmed A., Kawahara S., Nakayama T., Maruyama M., NUMATA M., Ohta K., Aoki T., et al.

ANIMAL SCIENCE JOURNAL, vol.79, no.6, pp.710-715, 2008 (SCI-Expanded)

XXIV. Porcine skeletal muscle troponin is a good source of peptides with angiotensin-I converting enzyme inhibitory activity and anti hypertensive effects in spontaneously hypertensive rats

Katayama K., Anggraeni H. E., Mori T., Ahhmed A., Kawahara S., SUGIYAMA M., Nakayama T., Maruyama M., Mugurumat M.

JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.56, no.2, pp.355-360, 2008 (SCI-Expanded)

XXV. Inconsistency in the improvements of gel strength in chicken and pork sausages induced by microbial transglutaminase

KAWAHARA S., Ahhmed A., OHTA K., NAKADE K., MUGURUMA M.

ASIAN-AUSTRALASIAN JOURNAL OF ANIMAL SCIENCES, vol.20, no.8, pp.1285-1291, 2007 (SCI-Expanded)

XXVI. Differentiation in improvements of gel strength in chicken and beef sausages induced. by

transglutaminase

Ahhmed A., KAWAHARA S., OHTA K., NAKADE K., SOEDA T., MUGURUMA M.

MEAT SCIENCE, vol.76, no.3, pp.455-462, 2007 (SCI-Expanded)

XXVII. Effects of a humidity-stabilizing sheet on the color and K value of beef stored at cold temperatures

SAITO K., Ahhmed A., TAKEDA H., KAWAHARA S., IRIE M., MUGURUMA M.

MEAT SCIENCE, vol.75, no.2, pp.265-272, 2007 (SCI-Expanded)

XXVIII. Effect of existence of exogenous protein on physicochemical properties of heat- and transglutaminase-induced bovine collagen-peptide gel

ERWANTO Y., KAWAHARA S., KATAYAMA K., Ahhmed A., YAMAUCHI K., CHIN K., MUGURUMA M.

JOURNAL OF FOOD SCIENCE, vol.70, no.9, 2005 (SCI-Expanded)

Articles Published in Other Journals

I. Solubility, Stability and Blood Pressure Lowering-Properties of Fresh and Cured Beef Proteins

Ahhmed A.

ACTA SCIENTIFIC NUTRITIONAL HEALTH, no.3, pp.1-11, 2019 (Peer-Reviewed Journal)

II. Principals of Halal meat products and bioactive properties of their proteins

Ahhmed A., Yılmaz M. T., Sağdıç O., Arıcı M., Yetim H., Sakata J.

Bulletin of Meat and Meat Products, vol.59, no.1, pp.17-22, 2018 (Peer-Reviewed Journal)

III. Principals of Halal meat products and bioactive properties of their proteins

Ahhmed A.

Bulletin of Meat and Meat Products, no.59, pp.17-22, 2018 (Peer-Reviewed Journal)

IV. Practices in Halal meat production in accord to Syaria law

AHHMED A., Yetim H., motoyama M., Sakata R.

Chikusan konsarutanto (Animal Industry Consultant), vol.599, pp.30-34, 2014 (Non Peer-Reviewed Journal)

V. Meat Products in Islamic Countries.

AHHMED A., Yetim H., Motoyama M., Sakata R.

Nihon Shokuniku Kakou Jouhou (Japan Meat Processing Information), vol.770, pp.2-6, 2014 (Non Peer-Reviewed Journal)

VI. Muscle structure discrepancies and physicochemical changes in proteins of Turkish cured beef cuts.

AHHMED A., Kaneko G., Karaman S., Yetim H., Ushio H., Sakata R.

The Japanese Journal of Animal Hygiene, vol.28, pp.4-16, 2012 (Non Peer-Reviewed Journal)

VII. Comparative study on antihypertensive activity of meat hydrolysates sourced from bovine, porcine and poultry.

Kubota D., AHHMED A., Kawahara, ., Muguruma M.

Bulletin of the Faculty of Agriculture, University of Miyazaki, vol.58, pp.44-50, 2012 (Non Peer-Reviewed Journal)

VIII. Expression and postmortem proteolysis of cytoskeletal protein talin in chicken meat.

Tomisaka Y., AHHMED A., Kawahara S., Muguruma M.

Journal of Warm Regional Society of Animal Science, vol.54, pp.39-48, 2011 (Non Peer-Reviewed Journal)

IX. Evaluation of the Organoleptic Properties of Newly Improved Soft Meat Loaf

Kuroda R., AHHMED A., Namba Y., Kawahara S., Nakade K., NUMATA M., NAKAMURA T., IRIE M., HARADA ., HARADA ., et al.

Nihon Souchi Gakkai Kyushu Shibukaiho, vol.52, pp.23-28, 2009 (Non Peer-Reviewed Journal)

X. The improvement of textural properties of chicken meat loaf manufactured for elderly people.

Kuroda R., AHHMED A., Namba Y., Kawahara S., Nakade K., NUMATA ., NAKAMURA ., Masakazu I., HARADA ., Muguruma M.

Journal of Warm Regional Society of Animal Science Japan, vol.52, pp.23-28, 2009 (Non Peer-Reviewed Journal)

XI. Effects of fermented apple solution on the textural properties of beef loin steak.

AHHMED A., Kuroda R., Matsumoto N., Kawahara S., Muguruma M.

Bulletin of the Faculty of Agriculture, University of Miyazaki, vol.55, pp.109-120, 2009 (Non Peer-Reviewed)

Journal)

XII. Effects of sweet potato litters as supplemental feed on beef cattle

Takenoyama, S., Kawahara S., AHMED A., Muguruma M.

Bulletin of the Faculty of Agriculture, Miyazaki University, vol.54, pp.77-84, 2008 (Non Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

I. Why killing the animals by stunning is inhuman and not Halal?

Yetim H., Ahhmed A.

the 5th World Halal Summit 2019, İstanbul, Turkey, 28 November - 01 December 2019, vol.5, no.5, pp.1-3

II. Possibility of using textiles as casing materials in fermented sausages

Yetim H., Bozkurt F., Ahhmed A.

1st International/11th national food engineering congress, , Antalya, Turkey, 7 - 09 November 2019, vol.1, no.70, pp.70

III. Hydronium ions effect on Corchorus-olitorius mucilage used in beef preservation

Ahhmed A.

65th International Congress of Meat Science and Technology, Berlin, Germany, 4 - 09 August 2019, pp.331-332

IV. Promotion of health benefits and quality of beef-burgers by Aloysia Citrodora

Awad N., Çam M., Sağdıç O., Arıcı M., Takeda S., Sakata R., Yetim H., Ahhmed A.

FOOMA, Tokyo, Japan, 9 - 12 July 2019, no.26, pp.105-108

V. Do medicinal herbs always enhance the protein bioactivities of meat products?

Ahhmed A., Awad N., Arıcı M., Muguruma M., Sağdıç O.

3 Global Summit on Nutritional Science & Food Chemistry, Osaka, Japan, 10 - 12 June 2019, no.3, pp.45

VI. Characterization of proteins in gastrocnemius muscle derived from beef as affected by heat at divergent temperatures

BEKİROĞLU H., ORDU H. R., YILMAZ B., YILDIRIM S., AHMED A., SAĞDIÇ O.

2. ULUSLARARASI HAYVANSAL GIDALAR KONGRESİ, Bafra, Cyprus (Kktc), 08 November 2018, pp.36-37

VII. EFFECT OF HEAT TREATMENT ON RHEOLOGICAL PROPERTIES OF ACTOMYOSIN

AHHMED A., ÖZMEN D., Bursa K., TOKER Ö. S., Sakata R.

The International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 October 2018, pp.74

VIII. Enhancement of physicochemical and bioactive properties of Turkish beef burgers by Arum palaestinum

Awad N., Çam M., Sağdıç O., Arıcı M., T. Yılmaz M., Naji A., Törnük F., Yetim H., Ahhmed A.

6th International Conference on Agriculture and Food,, Burgas, Bulgaria, 20 - 24 June 2018, no.6, pp.38-39

IX. The industrial application of corchorus olitorius mucilage in preserving quality of prime beef steaks stored at low temperatures

Ahhmed A., Awad N., Çam M., T. Yılmaz M., Arıcı M., Sağdıç O., Törnük F., Mohaisen M., Yetim H., Sakata R.

Academic Plaza: the 37th International Food Machinery and Technology exhibition (FOOMA 2018), Tokyo, Japan, 12 - 15 June 2018, no.37, pp.83-86

X. Accreditation of Halal meat products and diversity of their protein properties

Ahhmed A., Yilmaz M. T., Sağdıç O., Arıcı M., Yetim H., Sakata R.

59th meeting of Japan Society for Meat Science and Technology, Tokyo, Japan, 27 - 30 March 2018, no.59, pp.1-5

XI. Why Mulukhiya might worth a better renown?

AHHMED A., Awad N., Dasdelen M., Cil E., Cam M.

the 1st International symposium on medicinal, aromatic and dye plants (REYHAN 2017), Malatya, Turkey, 05 October 2017, pp.27

XII. The changes in physicochemical properties of Turkish cooked salami at the point of sale (pos).

Sakata R., Khademi K., Awad N., Cam M., Yetim H., AHMED A.

In Proceeding of the 63rd International congress of meat science and technology,, Cork, Ireland, 13 August 2017, pp.176-179

- XIII. **The production of colored cheese using phytochemicals of vegetables: Ideas worth sharing.**
AHHMED A., Awad N., Cankurt H., Cam M., Yetim H., Takeda S., Sakata R.
the 36th International Food Machinery and Technology exhibition (FOOMA 2017), Tokyo, Japan, 13 June 2017, pp.80-83
- XIV. **Recovery of collagen from chicken bones for food applications.**
AHHMED A., Cam M., Yetim H., Muguruma M., Takeda S., Sakata R.
In Proceeding of the 19th International scientific-practical conference (dedicated to the memory of Vasily Matveevich Gorbатов), Moscow, Russia, 08 December 2016, pp.12-17
- XV. **Pro-drug type anti-hypertensive components in meat products.**
Ozer N., AHHMED A.
In proceeding of the 10th conference of young scientists and specialists, Moscow, Russia, 27 October 2016, pp.1-4
- XVI. **In vitro ACE inhibitory activity of beef dry muscle (m. semimembranosus).**
Ozer N., Yetim H., Cam M., Karaman S., Muguruma M., Takeda S., Sakata R., AHHMED A.
In Proceeding of the 10th International Conference: 10th Aegean Analytical Chemistry Days, Çanakkale, Turkey, 29 September 2016
- XVII. **Evaluation of antihypertensive activity of proteins in fermented Turkish sucuk.**
Ozcan C., AHHMED A., Yetim H.
In proceeding of the 62nd International congress of meat science and technology, Bangkok, Thailand, 14 August 2016, pp.87-90
- XVIII. **The Halal meat industry: challenges of the authorization, validation and production opportunities.**
AHHMED A., Sakata R., Nasr B., Yetim H.
In Proceeding of the 62nd International congress of Meat Science and Technology, Bangkok, Thailand, 14 August 2016, pp.220-223
- XIX. **Technological assessment on chicken bone tissue for functional food applications.**
AHHMED A., Cam M., Karaman S., Ozturk I., Konca Y., Yetim H., Sakata R.
In Proceeding of the Academic Plaza: the 35th International Food Machinery and Technology exhibition (FOOMA 2016), Tokyo, Japan, 07 June 2016, pp.71-73
- XX. **Instant peppermint and spearmint teas: antioxidant capacity and alpha glucosidase inhibition potentials.**
Cam M., Başıyigit B., Güvendioğlu E., Alaşalvar H., Dinç M., Yilmaztekin M., Ozturk I., AHHMED A.
In Proceeding of the 6th International Conference on Food Function, Seoul, South Korea, 22 November 2015, pp.59
- XXI. **Effects of pistachio supplementation on total fat content and fatty acid composition of simit kebab.**
Birisik C., Capar T., Ekici L., AHHMED A., Yalcin H., Yetim H.
In Proceeding of The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 01 October 2015, pp.135
- XXII. **Health and potential forces of pastirma proteins: nutraceutical applications.**
AHHMED A., Birisik C., Ozer N., Yetim H.
In Proceeding of the 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 01 October 2015, pp.10
- XXIII. **Production of Instant Spearmint-Lemon Tea.**
Cam M., Güvendioğlu E., Yilmaztekin M., Dinç M., Başıyigit B., Alaşalvar H., AHHMED A., Ozturk I.
In Proceeding of The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 01 October 2015, pp.54
- XXIV. **Phytochemicals in Callistemon citrinus: a novel therapeutic approach against MCF-7 cell line.**
Fayemi P., AHHMED A., Birisik C., Ceylan D., Ozcan S., Muchenje V., Ozturk I., Cam M., Huseyin A., Yerer M., et al.
In proceeding of the First International Conference on Natural Products for Cancer Prevention and Therapy, İstanbul, Turkey, 31 August 2015, pp.68
- XXV. **Turkish fermented sucuk: a source of antihypertensive peptides.**
Birisik C., AHHMED A., Yetim H.
In Proceeding of the 61st International congress of Meat Science and Technology, Clermont Ferrand, France, 23

August 2015, pp.66-69

- XXVI. **Meat and dry-cured meat products are source of inhibitory peptides for minimizing lifestyle-related diseases**
AHHMED A., Birisik C., Ozer N., Yetim H., Sakata R.
the Academic Plaza: The 34th International Food Machinery and Technology exhibition (FOOMA 2015), Tokyo, Japan, 09 June 2015, pp.50-53
- XXVII. **P-P-M- of Nutrition Horizon.**
AHHMED A.
the monthly cycle of talks of Erciyes University rector., Kayseri, Turkey, 13 November 2014, pp.1
- XXVIII. **Inducible changes in properties of muscle protein by pomegranate peels extracts.**
AHHMED A., Birisik C., Cam M., Sakata R., Yetim H.
In Proceeding of the 7th International Conference and Exhibition on Nutraceuticals and Functional Foods,, İstanbul, Turkey, 14 October 2014, pp.352
- XXIX. **Pistachio vera Supplementation on the simit kebabs phenolic content and antioxidant activity.**
Birisik C., Capar T., Ekici L., AHHMED A., Yalcin H., Yetim H.
In Proceeding of the 7th International Conference and Exhibition on Nutraceuticals and Functional Foods,, İstanbul, Turkey, 14 October 2014, pp.52
- XXX. **Improvement in functional properties of dry cured meat by fermented soy paste.**
AHHMED A., Birisik C., Karaman S., Ozturk I., Bilegn I., Kaneko G., Ushio H., Sakata R., Yetim H.
In Proceeding of the 60th International congress of Meat Science and Technology,, Punta Del Este, Uruguay, 17 August 2014, pp.151-154
- XXXI. **The distinctiveness of quality parameters and marbling value in Sucuk (Sudjuk). Pastirma production system**
AHHMED A., Birisik C., Karaman S., Bilgen M., Yetim H., Sakata R.
the Academic Plaza: The 33rd International Food Machinery and Technology exhibition, Tokyo, Japan, 10 June 2014, pp.84-88
- XXXII. **Possible intelligent food technology in the near future: misconception on functional food.**
AHHMED A., Birisik C., Ucuncuoglu D., Yetim H.
Proceeding of the 2nd International Food Congress: Novel Approaches in Food Industry,, İzmir, Turkey, 26 May 2014, pp.180
- XXXIII. **Traditional Anatolian Pastirma: should it be valued as a unique meat product?.**
AHHMED A., Ozturk I., TÖRNÜK F., Karaman S., Ozbek M., Kaneko G., Ushio H., Sakata R., Yetim H.
In Proceeding of the 2nd International Symposium on "Traditional Foods from Adriatic to Caucasus", Struga, Macedonia, 24 October 2013, pp.1
- XXXIV. **Diversity in meat textural and quality parameters of dromedary camel.**
AHHMED A., Karaman S., TOKER Ö. S., Kaneko G., Ushio H., Sakata R., Cam M., Saki S., Yetim H.
In Proceeding of the 59th International congress of Meat Science and Technology,, İzmir, Turkey, 18 August 2013, pp.91-94
- XXXV. **Are the application of genomics and proteomics in meat industry worthy?**
AHHMED A., Yetim H.
the graduate course during the 59th International congress of Meat Science and Technology, İzmir, Turkey, 18 August 2013, pp.1-10
- XXXVI. **Processing development of Turkish cured meat products by a combination of traditional and modern methods: Pastirma production system.**
AHHMED A., Ozturk I., DASKIN P., TÖRNÜK F., Karaman S., Yetim H.
In Proceeding of the Academic Plaza: International Food Machinery and Technology Exhibition (FOOMA 2013), Tokyo, Japan, 11 June 2013, pp.239-242
- XXXVII. **Libyan and Turksih meat products as a Muslim food culture.**
AHHMED A., Yetim H., Karaman S., Inomata T., Kaneko G., Ushio H., Sakata R.
1st lcoal meeting of Faculty of Agriculture on ethical foods, (Meiji University), Nagoya, Japan, 17 December 2012, pp.1

- XXXVIII. **Physicochemical Changes in muscle proteins of cured beef products made from M. Cutaneous-omo Brachialis muscle: part II.**
 AHHMED A., Kaneko G., Ushio H., Kawahara S., Kawahara M., SAKATA R., WATABE S.
 In Proceeding of the 58th International Congress of Meat Science and Technology, Montreal, Canada, 12 August 2012, pp.29-32
- XXXIX. **Changes in physicochemical properties of proteins in Kayserian pastirma made from M. mimebranosus muscle of bovine during traditional processing: part I.**
 AHHMED A., Watabe S., Ushio H., Kaneko G., Inomata T., Sakata R., Yetim H.
 In Proceeding of the 58th International Congress of Meat Science and Technology, Montreal, Canada, 12 August 2012, pp.22-26
- XL. **Influences of the traditional cured meat-making process on the muscle proteins in M. Latissimus Dorsi of bovine: Part III.**
 INOMATA T., Muguruma M., AHHMED A., Kawahara S., Karaman S., DAFSIN P., Yetim H., SAKATA R.
 In Proceeding of the 58th International Congress of Meat Science and Technology, Montreal, Canada, 12 August 2012, pp.111-114
- XLI. **Differences in myosin heavy chain mRNA expression levels among chicken muscles reflect differences in protein polymerization by transglutaminase.**
 AHHMED A., Tomisaka Y., Kaneko G., Watabe S., Muguruma M., Yetim H., Sakata R.
 The 57th International Congress of Meat Science and Technology, Gent, Belgium, 07 August 2011, pp.54
- XLII. **Transmutation in Talin2 and meat quality of chicken.**
 Tomisaka Y., AHHMED A., Kawahara S., Muguruma M.
 In Proceeding of the 56th International Congress of Meat Science and Technology, Jeju Island, South Korea, 15 August 2010, pp.79-80
- XLIII. **Transglutaminase polymerizes meat proteins at -35oC and may have industrial applications as a biological protective film.**
 AHHMED A., Albay N., Kawahara S., Fujino H., Muguruma M.
 In Proceeding of the 56th International Congress of Meat Science and Technology, Jeju Island, South Korea, 15 August 2010, pp.32-34
- XLIV. **Effects of wine residues as supplemental feed on the microflora, meat productivity, and meat quality of fattening pigs.**
 Takenoyama, S., Matsuba K., Imabayashi T., Murakami M., AHHMED A., Kawahara S., Muguruma M.
 In Proceeding of the 56th International Congress of Meat Science and Technology, Jeju Island, South Korea, 15 August 2010, pp.9-10
- XLV. **Use of meat hydrolyzate as supplemental feed and its effects on lifestyle-related diseases.**
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