

Dr.Öğr.Üyesi Abdullatef AHHMED

Kişisel Bilgiler

E-posta: ahhmed@yildiz.edu.tr

Web: <https://avesis.yildiz.edu.tr/ahhmed>

Posta Adresi: Yıldız Teknik Üniversitesi Kimya-Metalurji Fakültesi Gıda Mühendisliği Bölümü- A 104

Eğitim Bilgileri

Post Doktora, Tokyo Üniversitesi, Faculty Of Agriculture, Aquatic Biochemistry, Japonya 2010 - 2011

Doktora, Kagoshima University, Faculty Of Agriculture, Biochemistry And Applied Biosciences, Japonya 2006 - 2009

Yüksek Lisans, Kagoshima University, Faculty Of Agriculture, Biochemistry And Applied Biosciences- Food Science And Nutrition, Japonya 2004 - 2006

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

Yabancı Diller

Japonca, B2 Orta Üstü

Türkçe, A1 Başlangıç

Arapça, C1 İleri

İngilizce, C1 İleri

Sertifika, Kurs ve Eğitimler

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

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

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

Kalite Yönetimi, HACCP planning course, World Food Safety Organization, 2013

Kalite Yönetimi, HACCP and food safety, World Food Safety Organization, 2002

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

Akademik Unvanlar / Görevler

Dr.Öğr.Üyesi, Yıldız Teknik Üniversitesi, Kimya-Metalurji Fakültesi, Gıda Mühendisliği Böl., 2018 - Devam Ediyor

Dr.Öğr.Üyesi, Erciyes Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği , 2011 - 2017

Ücr.Öğretim Görevlisi, Tokyo Üniversitesi, Faculty of Agriculture , Department of Aquatic Bioscience, 2010 - 2011

Dr.Öğr.Üyesi, University of Miyazaki, Faculty of Agriculture, Biochemistry and Applied Biosciences, 2009 - 2010

Mesleki Deneyim

Anabilim/Bilim Dalı Başkanı, Gheran Higher Institute of Agricultural Technologies-Tirpoli, Animal science , Animal Nutrition, 2001 - 2003

Quality Control Officer , Arab Beverages company , Quality control, Chemical analyses, 2000 - 2000

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- I. **Biofunctional Effects of Pistacia vera Addition on the quality of Simit Kebab**
Ahmed A.
Journal Of Food Safety, ss.20-27, 2019 (SCI Expanded İndekslerine Giren Dergi)
- 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., AHMED A., SAĞDIÇ O.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, cilt.56, ss.200-207, 2019 (SCI İndekslerine Giren Dergi)
- 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., AHMED A.
FOOD RESEARCH INTERNATIONAL, cilt.104, ss.48-58, 2018 (SCI İndekslerine Giren Dergi)
- 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. , Ahmed A., Shin J. H. , Baek J. S. , Kim M. Y. , Kim J. D.
EVIDENCE-BASED COMPLEMENTARY AND ALTERNATIVE MEDICINE, 2018 (SCI İndekslerine Giren Dergi)
- 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., Ahmed A., SAKATA R., Kawahara S., Muguruma M.
ANIMAL SCIENCE JOURNAL, cilt.88, ss.507-516, 2017 (SCI İndekslerine Giren Dergi)
- VI. **Differences in gelling properties induced by transglutaminase in chicken muscles are explained by determining myosin heavy chain mRNA ratios using RT-PCR technique**
Ahmed A., Birisik C., KANEKO G., USHIO H., MUGURUMA M., Yetim H., SAKATA R.
FLEISCHWIRTSCHAFT, cilt.95, ss.98-104, 2015 (SCI İndekslerine Giren Dergi)
- VII. **Proteins degradation value in cured meat product made from M-Cutaneous-omo brachialis muscle of bovine**
Ahmed A., KANEKO G., USHIO H., Karaman S., INOMATA T., SAKATA R., Yetim H.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, cilt.238, ss.387-396, 2014 (SCI İndekslerine Giren Dergi)
- VIII. **Industrial application of microbial transglutaminase in preserving quality of meat cuts at freezing temperatures**
Ahmed A.
FLEISCHWIRTSCHAFT, cilt.94, ss.99-106, 2014 (SCI İndekslerine Giren Dergi)
- IX. **A combination of soybean and skimmed milk reduces osteoporosis in rats**
Muguruma M., Ahmed A., Kawahara S., KUSUMEGI K., HISHINUMA T., OHYA K., NAKAMURA T.
JOURNAL OF FUNCTIONAL FOODS, cilt.4, ss.810-818, 2012 (SCI İndekslerine Giren Dergi)
- X. **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., Ahmed A., Kawahara S., Muguruma M.
ANIMAL SCIENCE JOURNAL, cilt.82, ss.571-579, 2011 (SCI İndekslerine Giren Dergi)
- XI. **EFFECTS OF OSMOTIC DEHYDRATION SHEETS ON FRESHNESS PARAMETERS OF THUNNUS THYNNUS STORED AT COLD TEMPERATURES**
Saito K., Hamada-Sato N., Ahmed A., Kawahara S., Muguruma M.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, cilt.34, ss.1103-1120, 2010 (SCI İndekslerine Giren Dergi)
- XII. **A review of meat protein hydrolysates and hypertension**
Ahmed A., Muguruma M.
MEAT SCIENCE, cilt.86, ss.110-118, 2010 (SCI İndekslerine Giren Dergi)
- XIII. **Changes in water-holding capacity and textural properties of chicken gizzard stored at 4 degrees C**
Tomisaka Y., Ahmed A., Tabata S., Kawahara S., Muguruma M.
ANIMAL SCIENCE JOURNAL, cilt.81, ss.362-368, 2010 (SCI İndekslerine Giren Dergi)

- XIV. **Impact of transglutaminase on the textural, physicochemical, and structural properties of chicken skeletal, smooth, and cardiac muscles**
Ahmed A., Nasu T., Muguruma M.
MEAT SCIENCE, cilt.83, ss.759-767, 2009 (SCI İndekslerine Giren Dergi)
- XV. **Evaluation of the performance of osmotic dehydration sheets on freshness parameters in cold-stored beef biceps femoris muscle**
SAITO K., Ahmed A., Kawahara S., Sugimoto Y., Aoki T., Muguruma M.
MEAT SCIENCE, cilt.82, ss.260-265, 2009 (SCI İndekslerine Giren Dergi)
- XVI. **Identification of pro-drug type ACE inhibitory peptide sourced from porcine myosin B: Evaluation of its antihypertensive effects in vivo**
Muguruma M., Ahmed A., Katayama K., Kawahara S., Maruyama M., NAKAMURA T.
FOOD CHEMISTRY, cilt.114, ss.516-522, 2009 (SCI İndekslerine Giren Dergi)
- XVII. **Effects of Humidity-stabilizing Sheets on the Quality of Bigeye Tuna Meat (Thunnus obesus) during Refrigerated Storage**
SAITO K., Ahmed A., Kawahara S., Sugimoto Y., Aoki T., Muguruma M.
FOOD SCIENCE AND TECHNOLOGY RESEARCH, cilt.15, ss.283-292, 2009 (SCI İndekslerine Giren Dergi)
- XVIII. **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., Ahmed A., Muguruma M., NUMATA M., NAGAOKA S.
BIOSCIENCE BIOTECHNOLOGY AND BIOCHEMISTRY, cilt.73, ss.607-612, 2009 (SCI İndekslerine Giren Dergi)
- XIX. **Dependence of microbial transglutaminase on meat type in myofibrillar proteins cross-linking**
Ahmed A., Kuroda R., Kawahara S., Ohta K., Nakade K., Aoki T., Muguruma M.
FOOD CHEMISTRY, cilt.112, ss.354-361, 2009 (SCI İndekslerine Giren Dergi)
- XX. **Identification of an antihypertensive peptide derived from chicken bone extract**
Nakade K., Kamishima R., Inoue Y., Ahmed A., Kawahara S., Nakayama T., Maruyama M., NUMATA M., Ohta K., Aoki T., et al.
ANIMAL SCIENCE JOURNAL, cilt.79, ss.710-715, 2008 (SCI İndekslerine Giren Dergi)
- XXI. **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., Ahmed A., Kawahara S., SUGIYAMA M., Nakayama T., Maruyama M., Mugurumat M.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, cilt.56, ss.355-360, 2008 (SCI İndekslerine Giren Dergi)
- XXII. **Inconsistency in the improvements of gel strength in chicken and pork sausages induced by microbial transglutaminase**
KAWAHARA S., Ahmed A., OHTA K., NAKADE K., MUGURUMA M.
ASIAN-AUSTRALASIAN JOURNAL OF ANIMAL SCIENCES, cilt.20, ss.1285-1291, 2007 (SCI İndekslerine Giren Dergi)
- XXIII. **Differentiation in improvements of gel strength in chicken and beef sausages induced. by transglutaminase**
Ahmed A., KAWAHARA S., OHTA K., NAKADE K., SOEDA T., MUGURUMA M.
MEAT SCIENCE, cilt.76, ss.455-462, 2007 (SCI İndekslerine Giren Dergi)
- XXIV. **Effects of a humidity-stabilizing sheet on the color and K value of beef stored at cold temperatures**
SAITO K., Ahmed A., TAKEDA H., KAWAHARA S., IRIE M., MUGURUMA M.
MEAT SCIENCE, cilt.75, ss.265-272, 2007 (SCI İndekslerine Giren Dergi)
- XXV. **Effect of existence of exogenous protein on physicochemical properties of heat- and transglutaminase-induced bovine collagen-peptide gel**
ERWANTO Y., KAWAHARA S., KATAYAMA K., Ahmed A., YAMAUCHI K., CHIN K., MUGURUMA M.
JOURNAL OF FOOD SCIENCE, cilt.70, 2005 (SCI İndekslerine Giren Dergi)

- I. **Solubility, Stability and Blood Pressure Lowering-Properties of Fresh and Cured Beef Proteins**
Ahhmed A.
ACTA SCIENTIFIC NUTRITIONAL HEALTH, no.7, ss.1-11, 2019 (Diğer Kurumların Hakemli Dergileri)
- 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, cilt.59, ss.17-22, 2018 (ESCI İndekslerine Giren Dergi)
- III. **Principals of Halal meat products and bioactive properties of their proteins**
Ahhmed A.
Bulletin of Meat and Meat Products, no.1, ss.17-22, 2018 (Diğer Kurumların Hakemli Dergileri)
- IV. **Practices in Halal meat production in accord to Syaria law**
AHHMED A., Yetim H., motoyama M., Sakata R.
Chikusan konsarutanto (Animal Industry Consultant), cilt.599, ss.30-34, 2014 (Hakemsiz Dergi)
- V. **Meat Products in Islamic Countries.**
AHHMED A., Yetim H., Motoyama M., Sakata R.
Nihon Shokuniku Kakou Jouhou (Japan Meat Processing Information), cilt.770, ss.2-6, 2014 (Hakemsiz Dergi)
- VI. **Traditional cured meat-making process degrades the proteins of M. latissimus dorsi of bovine.**
AHHMED A.
INTERNATIONAL FOOD RESEARCH JOURNAL, cilt.21, no.1, ss.139-148, 2014 (Hakemsiz Dergi)
- VII. **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, cilt.2, ss.46-55, 2013 (Hakemsiz Dergi)
- VIII. **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, cilt.2, ss.118-125, 2013 (Hakemsiz Dergi)
- IX. **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,, cilt.28, ss.4-16, 2012 (Hakemsiz Dergi)
- X. **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, cilt.58, ss.44-50, 2012 (Hakemsiz Dergi)
- XI. **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, cilt.54, ss.39-48, 2011 (Hakemsiz Dergi)
- XII. **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, cilt.52, ss.23-28, 2009 (Hakemsiz Dergi)
- XIII. **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, cilt.52, ss.23-28, 2009 (Hakemsiz Dergi)
- XIV. **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, cilt.55, ss.109-120, 2009 (Hakemsiz Dergi)
- XV. **Effects of sweet potato litters as supplemental feed on beef cattle**
Takenoyama, S., Kawahara S., AHHMED A., Muguruma M.
Bulletin of the Faculty of Agriculture, Miyazaki University, cilt.54, ss.77-84, 2008 (Hakemsiz Dergi)

Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar

- I. **Why killing the animals by stunning is inhuman and not Halal?**
Yetim H., Ahhmed A.
the 5th World Halal Summit 2019, İstanbul, Türkiye, 28 Kasım - 01 Aralık 2019, cilt.5, no.5, ss.1-3
- II. **Possibility of using textiles as casing materials in fermented sausages**
Yetim H., Bozkurt F., Ahhmed A.
1sr International/11th national food engineering congress, , Antalya, Türkiye, 7 - 09 Kasım 2019, cilt.1, no.70, ss.70
- III. **Hydronium ions effect on Corchorus-olitorius mucilage used in beef preservation**
Ahhmed A.
65th International Congress of Meat Science and Technology, Berlin, Almanya, 4 - 09 Ağustos 2019, ss.331-332
- IV. **Promotion of health benefits and quality of beef-burgers by Aloysia Citroedora**
Awad N., Çam M., Sağdıç O., Arıcı M., Takeda S., Sakata R., Yetim H., Ahhmed A.
FOOMA, Tokyo, Japonya, 9 - 12 Temmuz 2019, no.26, ss.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, Japonya, 10 - 12 Haziran 2019, no.3, ss.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., AHHMED A., SAĞDIÇ O.
2. ULUSLARARASI HAYVANSAL GIDALAR KONGRESİ, Bafra, Kıbrıs (Kktc), 08 Kasım 2018, ss.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, Türkiye, 19 Ekim 2018, ss.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, Bulgaristan, 20 - 24 Haziran 2018, no.6, ss.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, Japonya, 12 - 15 Haziran 2018, no.37, ss.83-86
- X. **Accreditation of Halal meat products and diversity of their protein properties**
Ahhmed A., Yılmaz M. T. , Sağdıç O., Arıcı M., Yetim H., Sakata R.
59th meeting of Japan Society for Meat Science and Technology, Tokyo, Japonya, 27 - 30 Mart 2018, no.59, ss.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, Türkiye, 05 Ekim 2017, ss.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., AHHMED A.
In Proceeding of the 63rd International congress of meat science and technology., Cork, İrlanda, 13 Ağustos 2017, ss.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, Japonya, 13 Haziran 2017, ss.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 Gorbatov), Moscow, Rusya, 08 Aralık 2016, ss.12-17

- XV. **Pro-drug type anti-hypertensive components in meat products.**
Ozer N., AHMED A.
In proceeding of the 10th conference of young scientists and specialists., Moscow, Rusya, 27 Ekim 2016, ss.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., AHMED A.
In Proceeding of the 10th International Conference: 10th Aegean Analytical Chemistry Days., Çanakkale, Türkiye, 29 Eylül 2016
- XVII. **Evaluation of antihypertensive activity of proteins in fermented Turkish sucuk.**
Ozcan C., AHMED A., Yetim H.
In proceeding of the 62nd International congress of meat science and technology., Bangkok, Tayland, 14 Ağustos 2016, ss.87-90
- XVIII. **The Halal meat industry: challenges of the authorization, validation and production opportunities.**
AHMED A., Sakata R., Nasr B., Yetim H.
In Proceeding of the 62nd International congress of Meat Science and Technology., Bangkok, Tayland, 14 Ağustos 2016, ss.220-223
- XIX. **Technological assessment on chicken bone tissue for functional food applications.**
AHMED 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, Japonya, 07 Haziran 2016, ss.71-73
- XX. **Instant peppermint and spearmint teas: antioxidant capacity and alpha glucosidase inhibition potentials.**
Cam M., Başığit B., Güvendioğlu E., Alaşalvar H., Dinç M., Yilmaztekin M., Ozturk I., AHMED A.
In Proceeding of the 6th International Conference on Food Function., Seoul, Güney Kore, 22 Kasım 2015, ss.59
- XXI. **Effects of pistachio supplementation on total fat content and fatty acid composition of simit kebab.**
Birisik C., Capar T., Ekici L., AHMED A., Yalcin H., Yetim H.
In Proceeding of The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus., Sarajevo, Bosna-Hersek, 01 Ekim 2015, ss.135
- XXII. **Health and potential forces of pastirma proteins: nutraceutical applications.**
AHMED A., Birisik C., Ozer N., Yetim H.
In Proceeding of the 3rd International Symposium on Traditional Foods from Adriatic to Caucasus., Sarajevo, Bosna-Hersek, 01 Ekim 2015, ss.10
- XXIII. **Production of Instant Spearmint-Lemon Tea.**
Cam M., Güvendioğlu E., Yilmaztekin M., Dinç M., Başığit B., Alaşalvar H., AHMED A., Ozturk I.
In Proceeding of The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus., Sarajevo, Bosna-Hersek, 01 Ekim 2015, ss.54
- XXIV. **Phytochemicals in Callistemon citrinus: a novel therapeutic approach against MCF-7 cell line.**
Fayemi P., AHMED 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, Türkiye, 31 Ağustos 2015, ss.68
- XXV. **Turkish fermented sucuk: a source of antihypertensive peptides.**
Birisik C., AHMED A., Yetim H.
In Proceeding of the 61st International congress of Meat Science and Technology., Clermont Ferrand, Fransa, 23 Ağustos 2015, ss.66-69
- XXVI. **Meat and dry-cured meat products are source of inhibitory peptides for minimizing lifestyle-related diseases**
AHMED A., Birisik C., Ozer N., Yetim H., Sakata R.
the Academic Plaza: The 34th International Food Machinery and Technology exhibition (FOOMA 2015), Tokyo, Japonya, 09 Haziran 2015, ss.50-53
- XXVII. **P-P-M- of Nutrition Horizon.**
AHMED A.

- the monthly cycle of talks of Erciyes University rector., Kayseri, Türkiye, 13 Kasım 2014, ss.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, Türkiye, 14 Ekim 2014, ss.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, Türkiye, 14 Ekim 2014, ss.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 Ağustos 2014, ss.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, Japonya, 10 Haziran 2014, ss.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, Türkiye, 26 Mayıs 2014, ss.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, Makedonya, 24 Ekim 2013, ss.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, Türkiye, 18 Ağustos 2013, ss.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, Türkiye, 18 Ağustos 2013, ss.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, Japonya, 11 Haziran 2013, ss.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 Iccocal meeting of Faculty of Agriculture on ethical foods, (Meiji University), Nagoya, Japonya, 17 Aralık 2012, ss.1
- XXXVIII. **Physicochemical Changes in muscle proteins of cured beef products made from M. Cutaneous-omo Brachialis muscle: part II.**
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