

Curriculum Vitae
MUHAMMED YÜCEER, Ph.D.

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Carrier Objective: To make the best use of my technical and experimental skills and contribute to the development and better understanding of science for benefit

Summary: Dr. Muhammed Yuceer is an academician (Assistant Professor in the Department of Food Processing, Canakkale Onsekiz Mart University, Canakkale, Turkey). He received his bachelor's degree from Yuzuncu Yil University's department of food engineering (2002) in Van, and his master's degree from Istanbul Technical University's department of food engineering (2007) in Istanbul where his research involved studying cholesterol reduced liquid egg yolk, in particular, its rheology and characterization. Yuceer obtained his Ph.D. in Food Engineering Department of Canakkale Onsekiz Mart University (2013) under the guidance of Professor Cengiz Caner on the subject of extending the shelf life of egg using active packaging and novel preserving methods. His career began in 2002, the R&D department of A.B Foods Company, which manufacturers' egg products (liquid, frozen, powder), cakes, cake-gel, pastry products and processing aids for the food industry. Before joining the University of Canakkale Onsekiz Mart, he was a Deputy Director of Factory Manager (Prod. -Quality-R&D Manager) for A.B Foods Company, as an egg-processing expert for 10 years. Dr. Yuceer is on the Editorial Board in several Journals. He has authored numerous articles and his current research interests include an application of novel processing methods in egg science and shelf life extension of foods as well as functional foods. Dr. Yuceer's research focused on the application of novel techniques (antimicrobial packaging, edible coating, ozone, ultrasound, etc.) and processing aids (enzymes) in egg & egg products. He has deep knowledge on egg processing with over ten years of wide experience in egg research. Yuceer is married and is a father of two children.

PERSONAL INFORMATION

Date of birth	21 Nov.1980
Citizenship	Turkish, Ankara - Kızılcahamam
Military State	Completed
Languages	• Turkish - native tongue, • English – upper-Intermediate-advanced, • Arabic - upper-Intermediate, • Russian – beginner.
Membership in scientific and professional societies (Involvement)	• International Society of Food Engineering -ISFE, • Institute of Food Technologists -IFT, • World's Poultry Science Association -WPSA, • Poultry Science Association -PSA, • International Association for Food Protection -IAFP, • Institute of Packaging Professionals -IoPP, • Society of Manufacturing Engineers -SME, • International Egg Commission -IEC, • Union of Chambers of Turkish Engineers and Architects-TMMOB, Chamber of Food Engineers -GMO, (delegate) • Turkish Standardization Institute – TSE (Ayna Committee) • Consumers Association -TÜDER • Turkish Society of Microbiology.
Personal Interests-Hobbies	I have great interest in history, particularly cultural, and playing table

	tennis and travelling accordingly. I also enjoy to taking photograph and organize readings about science & technology.
Personal Skills- Specialties	Leadership qualities, quick learner, soft skills, ability to work in a team. Innovative creative solutions, crisis management, team spirit, well-team player, team leader, strong insights, and quick response, solution- action-customer oriented.
Technical Skills	Specialists in liquid egg processing, pasteurization systems, well versed in egg processing techniques, food preservation techniques and egg science technology
Professional Areas	Research & Development new product development and quality management, Egg product (liquid, ESL, frozen and powder) development and processing, Advanced Processing Methods in Egg Science, Food Rheology, Membrane filtration and know-how for lysozyme production, Experience in manufacturing of egg products, cake additives (improver agent like cake gel), baking powder, ice-cream cornet, phosphate products, sport drinks, marmalade, sauce, sponge cake and cake mixes, phosphoric acid (food grade and technical grade) and feed phosphates additives processing and quality assurance, wastewater treatment.
Current research	Egg white and shell egg proteins purification and extraction, edible coating applications, novel processing techniques (ozone, ultrasound, manosound) and enzyme applications in egg processing. Goal: Currently, I am working on the application of ultrasound as a novel technology to maintain egg's freshness and increase functional & technological properties while preserve egg's interior quality which are normally degraded during conventional storage period.

PERSONAL QUALITIES

I consider myself as a flexible person with efforts to learn new technologies; I am open to communication, precise and systematic. I am currently studying technology news and foreign languages. I possess abilities to present skills and knowledge.

PROFESSIONAL EDUCATION

Degree	Date	Collage Name
Ph.D.	02/02/2009 13/09/2013	Canakkale Onsekiz Mart University, Engineering Faculty, Department of Food Engineering, Çanakkale/Turkey
M.Sc.	23/07/2003 14/12/2007	Istanbul Technical University, Chemical and Metallurgical Faculty, Department of Food Engineering, Istanbul/Turkey
B.Sc.	31/08/1998 10/06/2002	Yuzuncu Yıl University, Agriculture Faculty, Department of Food Engineering, Van/Turkey

COMPUTER SKILLS

Programs	Harward Graphic, Matlab, Mathematica, RheoWin, Texture Analyzer, SPSS, Statistical Analysis Software (SAS), Sigma plot, AutoCAD, Solid work, Minitab, EndNote, Mendeley, MS Office (Word, Excel, Power point).
Equipment's	ICP-MS, Rheometer, Viscometer, Spectrophotometer, Texture Analyzer.

EXECUTIVE AND OPERATING TRAININGS

Training	Trainer Company	Date	Place
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The Creative Enterprise Programme	British Council & Nesta	17-19.12.2018	İzmir
Advanced Course on Hygienic Design	EHEDG (European Hygienic Engineering and Design Group)	21-22.04.2016	Istanbul
Target Market (Trade-Map) Training	Guney Marmara Development Agency	21.12.2016	Canakkale
Omnia Service (Egg Grading and Packaging Machine)	MOBA Technical Training Center	19-23.11.2012 (5 days)	Barneveld, The Netherlands
Omnia Detection Systems (Egg Grading and Packaging Unit)	MOBA Technical Training Center	26-30.11.2012 (5 days)	Barneveld, The Netherlands
Vocational Retraining for Authority	Union of Chambers of Turkish Engineers and Architects, Chamber of Food Engineers	20.10.2012	Ankara
CIP Training for Food Plants	Sealed Air-Diversey	01.10.2012	Bandırma
5S / Organization of Workplace	Sigma Center Management Systems	13.09.2012	Bandırma
Product Technical Training Certificate (AE, VAULT and RIO Series)	MIOX Engineering Corporation	15-26.07.2012	Albuquerque NM, USA
Class C Certification for Occupational Health and Safety Specialist	Mavi Akademi Training Consulting Co.	17.06-01.07.2012 (90+90 hrs)	Bursa
ISO 9001:2008 Quality Management System Internal Auditor Training	PersonaTR International Personnel Training and Certification Co.	01.06-31.05.2012 (12 hrs)	Bandırma
Lean 6 Sigma Training (Green Belt)	Sigma Center Management Systems	11.04.2012 (96 hrs)	Web based
BRC and ISO 22000 Food Safety Management System Internal Audit Training Course	Meyer Quality Certification Co.	30.09.2011	Bandırma
Lifelong Learning Program (LLP) “Leonardo da Vinci” (2009-1-TR1-KEO05-08647)	F4ESL From Farm to Fork European Food Safety Legislation E-Learning Program	13.06-15.08.2011 (1 semst., 27 hrs,3)	Web based
First Aid Training	Balıkesir Province, Local Health Authority	03-04.10.2009	Bandırma
Industrial Water Processing/Conditioning for Food Plants	Polarsu-Nalco Water Technology Co.	07.07.2009	Bandırma
Food Safety System in EU	F4ST (EU Leonardo da Vinci)	10.11.2008 (1 semst.)	Web based
Integrated Pest Management	Rota-Evergreen Pest Management & Exterminating	24.04.2008	Bandırma
ABB Flow Master Training Course	ABB Instrumentation Group	05.03.2008	Istanbul
SPC-Statistical Process Control	Bureau Veritas	21-22.02.2008	Bursa

Measurement Devices- New Generation of Temperature, RH and Flow Meters Training	Tesco AG	09.11.2007	Istanbul
R&D Engineering Specialized Certificate Program	Scientific and Technological Research Council of Turkey, TUSSIDE-Turkish Institute for Industrial Management	29.10.2007 - 04.11.2007	Gebze/ Kocaeli
ABB Instrumentation Training Course	ABB Automation Products GmbH.	23.01.2007	Istanbul
ISO 22000:2005 Food Safety System Internal Training	Academy Consultancy	2007	Bandırma
Vocational Retraining for Authority	Union of Chambers of Turkish Engineers and Architects, Chamber of Food Engineers	09.12.2006	Ankara
ISO 14001:2004 Environmental Management System Internal Auditor Training	Yonetim Academy Co.	10- 11.02.2006	Bandırma
Business English (BSWADV17B)- Upper Int./Lower Advanced Be3	British Council	31.05.2005 -	Istanbul
Speaking Skills (SP4B14E)-Lower Advanced	British Council	13.03.2005 -	Istanbul
BRC Quality and Food Safety Management System Training	Okyanus Consultancy	15.10.2005	Istanbul
Personal and Process Hygiene in Food Plants.	Johnson Diversey	20.09.2005	Bandırma
Business English (BE3C09E)- Upper Intermediate	British Council	12.09.2004 -	Istanbul
ISO 9000:2000 Management System Auditor Training	Union of Chambers of Turkish Engineers and Architects, Chamber of Food Engineers	19- 20.04.2003	Istanbul
International Trade Training	Inanc Foreign Trade Group	04.01.2003 -	Istanbul
HACCP (Hazard Analysis of Critical Control Point) Auditor Training	Union of Chambers of Turkish Engineers and Architects, Chamber of Food Engineers	05- 06.10.2002	Ankara

WORKSHOPS-COURSES			
Workshop/Event Name	Company	Date	Place
Spray Technologies in Food Production	Spraying Systems Co.	12.05.2016	Istanbul
Food Rheology from Laboratory to Food Industry Workshop Program	Yıldız Technical university, Department of Food Engineering & Anton Paar Ltd.	19.11.2015	Istanbul
Technical Training Rheology Course of Complex Fluids, Gels and Soft Solids	TA Instruments, A Division of Waters Ltd.	23-24.09.2015	London-UK
AFCO 2015 - Fermentation Methods and Scale-up Strategies Workshop	Akdeniz University, Faculty of Engineering, Dept. of Food Engineering.	04-07.08.2015	Antalya

New Technologies and Regulatory Updates in Development and Manufacturing of Biologicals	GE Healthcare.	16.04.2015	Istanbul
Advanced Course on Predictive Microbiology	CIHEAM - IAMZ Mediterranean Agronomic Institute of Zaragoza.	9-13.02.2015	Zaragoza, Spain
Workshop on Preparing & Implementation of Agriculture and Food Science Research Projects	Canakkale Onsekiz Mart University with collaborated TUBITAK-BIDEP 2237	09-11.09.2014	Canakkale
TRFOODMICRORISK 2014 - Predictive Modeling and Foodborne Microbial Risk Assessment Workshop by Prof. József Baranyi, Prof. Mark Tamplin and Dr. Marian Ellouze.	Yıldız Technical university, Department of Food Engineering	12-13.05.2014	Istanbul
International Workshop on Food Packaging: Balancing Functionality with Low Environmental Impact.	Izmir Institute of Technology & The University of Reading, U.K. supt. by British Council	31.01.2014	Izmir
Balıkesir Agriculture and Animal Workshop	South Marmara Development Agency	16.05.2012	Balıkesir
Food Microbiology Workshop	BioMerieux Industry	16.11.2011	Balıkesir
Sensory Evaluation Workshop	ETOL d.d.	06-07.05.2010	Istanbul
Project Application Methodology Workshop for EU	Istanbul Commercial Office / Enterprise Europe Network	06-07.03.2008	Istanbul

PROJECTS		
Type	Project Title	Year
Undergraduate project	Drying of <i>Chalcalburnus tarichi</i> in Atmospheric	2001
Undergraduate project	Malt Production Technique in Brewing Industry.	2001
Undergraduate project	Prion Diseases and Food Safety.	2002
Graduate Project (M.Sc. Degree Thesis)	Production of Cholesterol Reduced Egg Yolk and Using in Production of Low-Light Mayonnaise	2005-2007
Istanbul Technical University, Project Developing Center-G3p	Production of Cholesterol Reduced Egg Yolk (CREY).	2006-2007
Ministry of Science, Industry and Technology, Industrial Thesis Program (SAN-TEZ Project) Grant Number nr: 00729.STZ.2010-2)	Extending Shelf Life of Egg Using Active Packaging and Novel Preserving Methods.	2010-2013
Graduate Project (Ph.D. Degree Thesis)	Extending Shelf Life of Egg Using Active Packaging and Novel Preserving Methods.	2010-2013
Industrial Consulting project (Canakkale Onsekiz Mart University) - Mikron Pasteurized Liquid Egg	Pasteurized Liquid Egg Production and Process Optimization	2014-2015
Industrial Consulting project (Canakkale Onsekiz Mart University) - DIBAKO Sterile Liquid Egg	All Pasteurized Liquid Egg Product and Derivatives Process Optimization	2015-2017
Turkish Scientific and Technical Research Council (TUBITAK 1001 Project No. 314O376)-Project Manager	Functional and Rheological Characteristics of Enzyme Modified Egg Products	2015-2019

Canakkale Onsekiz Mart University, Scientific Research Project (FBA-2015-656) - Project Manager	Effects of Ultrasound Treatment on Liquid Egg Products Rheological Behavior's and Functional Properties	2015-2018
Turkish Scientific and Technical Research Council (TUBITAK 1511 Project No. 1150574) - Consultant	Development of Animal-based Special Food Products for Medical Use	2017-2019

RESEARCH ACTIVITY & PUBLICATIONS – PUBLISHED ACADEMIC ARTICLES

1. **Yüceer, M.** & Caner, C. 2019. The Effects of Ozone, Ultrasound, and Coating with Shellac and Lysozyme-Chitosan on Fresh Egg during Storage at Ambient Temperature. Part 1: Interior Quality Changes. *International Journal of Food Science & Technology*, In Press.
2. **Yüceer, M.** and Caner, C. 2019. An Assessment and Review of the Halal Food Certification Process Requirements of Industrial Egg Products. *Journal of Halal Life Style* 1:23-34.
3. **Yüceer, M. and Caner, C.** 2018. Ultrasound; a Novel and Innovative Processing Method for Egg and Egg Products Preservation. Mini Review. *Journal of Chemical Biology and Pharmaceutical Chemistry* 1(1):1-3.
4. **Yuceer, M., Ilyasoglu H., Ozcelik, B.** 2016. Comparison of Flow Behavior and Physicochemical Characteristic of Low-Cholesterol Mayonnaises Produced with Cholesterol Reduced Egg Yolk, *Journal of Applied Poultry Research*, 25(4): 518-527.
5. **Yuceer, M., Aday, M. S. and Caner, C.** 2016. Ozone treatment of shell eggs to preserve functional quality and enhance shelf life during storage. *Journal of the Science of Food and Agriculture*, 96(8): 2755-2763.
6. **Caner, C. and Yuceer, M.** 2015. Efficacy of Various Protein-Based coating on enhancing the Shelf Life of Fresh Eggs during Storage. *Poultry Science*, 94(7):1665-77.
7. **Caner, C. and Yuceer, M.** 2015. Maintaining Functional Properties of Fresh Eggs by Ultrasound Treatment. *Journal of the Science of Food and Agriculture*, 95(14):2880-2891.
8. **Yuceer, M. and Caner, C.** 2014. Antimicrobial Lysozyme-Chitosan Coatings Affect Functional properties and Shelf Life of Chicken Eggs during Storage. *Journal of the Science of Food and Agriculture* 94(1):153-162.
9. **Yuceer, M. and Caner, C.** 2016. Effects of Gaseous Ozone Treatment on microbial Quality of Fresh Eggs during Storage. *Academic Food Journal* 41(1):1-8.
10. **Yuceer, M. and Caner, C.** 2013. Effect of Lysozyme-Chitosan Based Coatings on Microbial Quality of Fresh Eggs. *Academic Food Journal* 11(1): 40-45.
11. **Yuceer, M., Temizkan, R. ve Caner, C.** 2012. Eggs as a Functional Food: Its Components and Functional Properties. *Academic Food Journal* 10(4): 70-76.
12. **Yüceer, M.,** 2017. Böcek Menşeli Protein Kaynaklarının Helal Gıda Sektöründeki Yeri. Helal Yaşam Rehberi Dergisi (Helal ve Sağlıklı Ürünleri Araştırma Dergisi), 11:56(13-15).

RESEARCH ACTIVITY & PRESENTATIONS CONFERENCE ARTICLES

1. **Yüceer, M.** 2019. Effect of Ultrasound Processing on The Physico-Functional Characteristics of Liquid Egg Yolk. XVIII European Symposium on The Quality of Eggs and Egg Products. 23-26 June, 2019. (oral presentation), Cesme-Izmir, Turkey, pp: 89-91.
2. **Yüceer, M. & Caner, C.** 2019. Physicochemical and Functional Properties of Protease, Lipase and Phospholipase A2 Enzyme-Modified Liquid Egg's White. XVIII European Symposium on The Quality of Eggs and Egg Products. 23-26 June, 2019. (oral presentation), Cesme-Izmir, Turkey, pp: 88-89.
3. **Aşık, H. Yüceer, M. & Caner, C.** 2019. Rheological Behaviors of Modified Liquid Egg Albumen with Lipase Enzyme. XVIII European Symposium on The Quality of Eggs and Egg Products. 23-26 June, 2019. (oral presentation by Yüceer, M.), Cesme-Izmir, Turkey, pp: 75-78.
4. **Yüceer, M. & Caner, C.** 2019. Innovative Eggs and Egg Products. XVIII European Symposium

on The Quality of Eggs and Egg Products. 23-26 June, 2019. (poster presentation), Cesme-Izmir, Turkey, pp: 110-112.

5. Aşık, H. **Yüceer, M.** & Caner, C. 2019. Effects of Lipase Enzyme on Physico-Functional Quality of Liquid Egg White. 4th International Anatolian Agriculture Food, Environment, and Biology Conference (TAGID 2019). 20-22 April, 2019. (poster presentation), Afyonkarahisar, Turkey, pp: 1043-1044.
6. **Yüceer, M. & Caner, C.** 2018. Rheological Characterization of Protease Treated Liquid Egg White. The International Symposium on Food Rheology and Texture. 19-21 Oct, 2018. (poster presentation) Istanbul, Turkey.
7. **Yüceer, M. & Caner, C.** 2018. Ultrasound Treatment of Fresh Eggs- Effects on Bacterial Quality. International Poultry Science Congress of WPSA Turkish Branch. 09-12 May, 2018. (oral presentation) Niğde, Turkey, pp: 206-212.
8. **Yüceer, M.** 2018. Emerging and New Non-Thermal Food Preservation Technologies in Egg Processing – Trends and Future Industrial Perspectives- An Overview. International Poultry Science Congress of WPSA Turkish Branch. 09-12 May, 2018. (poster presentation) Niğde, Turkey, pp: 683-689.
9. **Yüceer, M. & Caner, C.** 2018. Liquid Egg White Enzyme Modification Using Protease- Effects on Physio-Chemical Characteristics. International Poultry Science Congress of WPSA Turkish Branch. 09-12 May, 2018. (poster presentation) Niğde, Turkey, pp: 650-658.
10. **Yüceer, M. & Caner, C.** 2018. The Edible Coatings for Maintaining Eggs Quality and Minimize Eggshell Breakage- A-Review. International Poultry Science Congress of WPSA Turkish Branch. 09-12 May, 2018. (poster presentation) Niğde, Turkey, pp: 672-680.
11. **Yüceer, M.**, Unakitan, A., Altaş, Y. and Uzer, O. L., 2017. Implementing A 5S Project to Reduce Waste Process in Egg Processing Plant. XVII. European Symposium on the Quality of Eggs and Egg Products. 03-05 September 2017. (poster presentation) Edinburgh, Scotland.
12. **Yüceer, M.**, Temizkan, R. Büyükcın, M. B. and Caner, C., 2017. Color Changes of Coated, Ozone and Ultrasound Treated Eggs during Long Term Storage. XVII. European Symposium on the Quality of Eggs and Egg Products. 03-05 September 2017. (poster presentation) Edinburgh, Scotland.
13. **Yüceer, M.**, Caner, C. and Temizkan, R., 2017. Physicochemical Characteristics, Functional Properties and Rheological Behaviors of Ultrasound Treated Liquid Whole Egg. XVII. European Symposium on the Quality of Eggs and Egg Products. 03-05 September 2017. (oral presentation) Edinburgh, Scotland.
14. **Yüceer, M.**, 2017. Recent Technological Developments and Innovations in Halal Food Processing Industry. The 9th International Halal and Tayyib Conference, 23-24 October, 2017. (invited speaker), Istanbul.
15. **Yüceer, M.** and Caner, M. 2017. Halal Certification Process in Egg and Egg Products. International 4th Halal and Healthy Food Congress. 03-05 November, 2017 (poster presentation), Ankara, Turkey
16. **Yüceer, M.** and Caner, M. 2017. Halal and Healthy Food for A Good Life. International 4th Halal and Healthy Food Congress. 03-05 November, 2017 (poster presentation), Ankara, Turkey
17. **Yuceer, M.**, Caner, C., Aldemir, H. ve Temizkan, R. Fosfolipaz Enziminin Sıvı Yumurta Akı Fonksiyonel Kalitesine Etkisi. 9. Gıda Mühendisliği Kongresi (poster presentation), p:178, 12-14.11.2015, Selçuk, İzmir.
18. **Yuceer, M.**, Caner, C. ve Temizkan, R. Sıvı Yumurta Kalitesine Termal İşleme Tekniklerine Alternatif Olarak Yeni Tekniklerin Kullanımı ve Etkinliği. 9. Gıda Mühendisliği Kongresi (poster presentation), p:179, 12-14.11.2015, Selçuk, İzmir.
19. **Bacak, Ş.**, Yuceer, M. and Caner, C. 2015. Consumer Perception and Behaviours towards Halal Food Consumption in Canakkale (poster presentation). International 3rd Halal and Healthy Food Congress, pp:132-133, 30-31 Oct, Istanbul, Turkey
20. **Yuceer, M.**, Temizkan, R., Aldemir, H. and Caner, C., 2015. Enzyme Modified Liquid Egg White Rheological Characterization. 6. National Veterinary Food Hygiene Congress (oral presentation), p:IX, 7-11 Oct., Van, Turkey

21. **Yuceer, M.**, Temizkan, R., Aldemir, H. and Caner, C., 2015. Application of Pulsed Light Technique on Foods. 6. National Veterinary Food Hygiene Congress (poster presentation), p:244-245, 7-11 Oct., Van, Turkey
22. **Yuceer, M.**, Temizkan, R., Aldemir, H. and Caner, C., 2015 Non-Thermal New Techniques in Food Processing. 6. National Veterinary Food Hygiene Congress (poster presentation), p:242-243, 7-11 Oct., Van, Turkey
23. **Yuceer, M.**, Temizkan, R., Buyukcan, B. and Caner, C. 2015. FT-NIR Application as An Alternative Tool for Evaluation of Ozone-Treated Eggs Freshness during Storage. XVI. European Symposium on the Quality of Eggs and Egg Products, (Oral Presentation). World's Poultry Science Journal, Book of Abstracts Vol. 71, Supp .1, 10-13 May 2015. France-Nantes.
24. **Yuceer, M.**, Temizkan, R. and Caner, C. 2015. Evaluating of Color Changes in Various Edible Coated Eggs during Storage. XVI. European Symposium on the Quality of Eggs and Egg Products, Poster Presentation. 10-13 May 2015. France-Nantes.
25. **Yuceer, M.**, Temizkan, R. and Caner, C. 2015. Investigating FT-NIR Spectral and Color Properties of Lysozyme-Chitosan Coated Egg Freshness during Storage. XVI. European Symposium on the Quality of Eggs and Egg Products, Poster Presentation. 10-13 May 2015. France-Nantes.
26. **Yuceer, M.** and Caner, C. 2014. The Use of Natural Antimicrobials in Egg and Egg Products. 7th International Conference and Exhibition on Nutraceuticals and Functional Foods, 14-17 Oct. 2014. Istanbul.
27. **Yuceer, M.** and Ozcelik B. 2014. Evaluation of the physicochemical properties of cholesterol reduced egg yolk cross-linked with β -cyclodextrine. 7th International Conference and Exhibition on Nutraceuticals and Functional Foods, 14-17 Oct. 2014. Istanbul
28. **Yuceer, M.** and Ozcelik, B. 2014. New Developments in Processing of Cholesterol Reduced Egg Products. 7th International Conference and Exhibition on Nutraceuticals and Functional Foods, 14-17 Oct. 2014. Istanbul.
29. **Yuceer, M.** and Caner, C. 2014. Potential Application of Novel Processing Techniques in Egg Processing. 7th International Conference and Exhibition on Nutraceuticals and Functional Foods, 14-17 Oct. 2014. Istanbul.
30. **Yuceer, M.** and Caner, C. 2010. Traditional Egg and Egg Products. 15-17 April, *The 1st International Traditional Foods from Adriatic to Caucasus*. Tekirdag, Turkiye.
31. **Yuceer, M.** and Caner, C. 2010. Various Coating Improves Chicken Egg Quality and Minimizes Eggshell Breakage. 16-18 September, *VI. International Packaging Congress*. Istanbul, Turkiye.
32. **Yuceer, M.**, Caner, C. and Kartal, S. 2010. Microwave Susceptors: Innovative Active Packaging. 16-18.09.2010, *VI. International Packaging Congress*. Istanbul, Turkiye.
33. Temizkan, R., Buyukcan, M. B., **Yuceer, M.** ve Caner, C. 2013. Biopolymer-Based Nano composites in Food Packaging 09-11 May, *VII. International Packaging Congress*. İzmir, Turkiye.
34. **Yuceer, M.** and Caner, C. 2009. Novel Techniques of Measurement of Chemical and Physical Properties in Shell Eggs during Storage Period. 21-25 June, *The XIII European Symposium on the Quality of Eggs and Egg Products*. Turku. Finland.
35. **Yuceer, M.** and Ozcelik, B. 2009. "Rheological Properties of Egg Yolk Cholesterol and Fat Reduced Mayonnaise." Poster presentation. *3rd International Congress on Food and Nutrition*. 22-25 April, Antalya, Turkiye.
36. **Yuceer, M.** and Ozcelik, B. 2008. "Production of Cholesterol Reduced Pasteurized Egg Yolk by Adsorption of Cholesterol with Beta-Cyclodextrine." Poster presentation. *IFT'08 Annual Meeting& Food Expo*. June 28-July 1, New Orleans, USA.
37. **Yuceer, M.** 2009. "Production of Cholesterol Reduced Egg Yolk Adsorption with Beta-Cyclodextrine." 21-25 June, *The XIII European Symposium on the Quality of Eggs and Egg Products*. Turku. Finland.
38. **Yuceer, M.** and Ozcelik, B. 2009. "Purification of Egg Albumins and Functional Characterization" II. Traditional Foods Symposium. 27-29 May. Van, Turkiye.
39. **Yuceer, M.** and Caner, C. 2011 "Effect of Lysozyme-Chitosan Based Coatings on Quality Criteria of Fresh Eggs." 24-27 Nov. 7. Food Engineering Congress. Ankara, Turkiye.
40. **Yuceer, M.** and Caner, C. 2009. "Emerging Techniques on Processing of Egg and Egg Products"

06-08 Nov., 6. Food Engineering Congress, Antalya, Turkiye.

PATENTS

1. **Yuceer, M.** and Caner, C. 2018. New Method of Production Meringues Using Enzyme Modified Liquid Egg. 2018/01572.
2. **Yuceer, M.** Caner, C. and Temizkan, R. 2018. A Method of Ultrasonication of Liquid Egg. 2018/08369.
3. **Yuceer, M.** Eggshell and Membrane Separating Machine. 2018/017746.

ATTENDED CONFERENCES, PANEL & SEMINARS

Name of Organization	Date
Antalya Industrial Zone R&D and Innovation Competition	29-30/03/2018
Trakya Project, R&D and Innovation Competition	07.11.2017
International 4 th Halal and Healthy Food Congress, Ankara, Turkiye	03-05.11.2017
International 3 rd Halal and Healthy Food Congress, Istanbul, Turkiye	30-31.10.2015
6. National Veterinary Food Hygiene Congress, Van, Turkiye	07-11.10.2015
XVI. European Symposium on the Quality of Eggs and Egg Products, Nantes, France	10-13.05.2015
Advanced Rheology Course- Gareth H. McKinley - MIT (Massachusetts Institute of Technology) and Massimo Baiardo - TA Instruments, Istanbul, Turkiye	20.10.2014
7 th International Conference and Exhibition on Nutraceuticals and Functional Foods, Istanbul, Turkiye	14-17.10.2014
II. Traditional Food Symposium, Van, Turkiye	27-29.05.2009
2 nd International Congress on Food and Nutrition, Istanbul, Turkiye	24-26.10.2007
The National Egg Quality School, Indianapolis, IN, USA	16-19.05.2016

ORGANIZATION COMMITTEE MEMBER OF CONFERENCES, PANEL & SEMINARS

2nd International Conference on Obesity and Weight Loss, Amsterdam, Netherlands	15-17.10.2018
International 4 th Halal and Healthy Food Congress, Ankara, Turkiye	03-05.11.2017
International 3 rd Halal and Healthy Food Congress, Istanbul, Turkiye	30-31.10.2015

JOURNALS REFEREE-PEER REVIEWERS – Previous Review Experience (Invited reviewer in the following international indexed scientific journals)

✓ International Journal of Life Sciences and Biotechnology (Editor)
✓ Journal of Chemical Biology & Pharmaceutical Chemistry – Editor (Feb, 2018-)
✓ Catering Guide (Sept 10, 2018-) Associate Editor
✓ International Journal of Agricultural Science and Food Technology (IJASFT) – Editorial Board Member, Reviewer (Dec, 2017)
✓ World Journal of Food Science and Technology Editorial Member (Jan. 31, 2018 – Dec. 31, 2020)
✓ SciFed Journal of Protein Science – Editorial Board Member
✓ Advances in Food Technology and Nutrition Sciences Open Journal (AFTNSOJ) – Editorial Board Member

✓ The Journal of Biotechnology and Food Processing Techniques – Editorial Board Member
✓ Nutrition and Food Technology: Open Access – Editorial Board Member
✓ International Journal of Food Engineering and Technology – Editorial Board Member
✓ Journal of Agricultural Studies – Editorial Board Member, Reviewer (March, 2017)
✓ Journal of Food Research – Editorial Team Member - Reviewer (July, and Oct., 2015, 2017, Feb, 2018)
✓ Journal of Nutrition and Public Health – Editorial Board Member - Reviewer (Feb, 2018)
✓ International Journal of Food Science and Nutrition Engineering (Committee Member, 2017)
✓ International Journal of Innovative Studies in medical Science (IJISMS) – Editorial Board member
✓ International Journal of Food science and Biotechnology – Reviewer (31 Dec, 2018 – 31 Dec, 2020)
✓ Journal of Food Engineering – Reviewer (July, 2016, 2017)
✓ Journal of Food, Nutrition and Population Health – Reviewer (Feb, 2018)
✓ Journal of Food Processing & Technology – Reviewer (Oct., 2015 – Feb., 2017 - March, 2017)
✓ Journal of Food and Nutrition Sciences – Peer Reviewer
✓ International Journal of Nutrition and Food Sciences
✓ International Journal of Food Properties – Reviewer (March, 2016, Dec, 2017)
✓ Journal of Food Science and Engineering – Reviewer (May, 2016)
✓ Poultry Science – Reviewer (2017)
✓ International Journal of Agricultural Science and Food Technology– Reviewer (2017)
✓ Food and Bioprocess Technology – Reviewer (2017)
✓ Journal of the Science of Food and Agriculture – Reviewer (March, Aug., and Oct., 2015 – Nov., 2016)
✓ Journal of Food Science and Toxicology – Reviewer (Nov, 2017)
✓ Journal of Food & Industrial Microbiology – Reviewer (March, 2017)
✓ International Journal of Food and Allied Sciences – Reviewer (Nov., 2016)
✓ Journal of Applied Sports Science – Editorial Board Member
✓ American Journal of Sports Science – Reviewer
✓ Food and Nutrition Science – Reviewer
✓ International Journal of Food Engineering and Technology – Reviewer (June, 2016)
✓ Journal of Food Nutrition and Population Health- Reviewer (Feb., 2017)
✓ International Journal of Scientific & Engineering Research (March, 2017)
✓ Journal of Chemical Biology & Pharmaceutical Chemistry - Reviewer (Feb, 2018)
✓ International Journal of Food Science and Biotechnology -Reviewer (Jan. 31, 2018-Dec. 31, 2020)
✓ Journal of Food Processing and Preservation- Reviewer (Feb, 2019)
✓ GIDA - Reviewer (Feb, 2019)
✓ Food and Bioprocess Technology - Reviewer (Feb, 2019)
✓ Journal of Food Research - Reviewer (Aug, 2019)
✓ Food and Bioprocess Technology - Reviewer (Sep, 2019)

Awards and Honors	
✓ TUBİTAK- Encouragement Award for International Scientific Publications	2014
✓ TUBİTAK- Encouragement Award for International Scientific Publications	2015
✓ TUBİTAK- Encouragement Award for International Scientific Publications	2015
✓ TUBİTAK- Encouragement Award for International Scientific Publications	2017
✓ Travel Grant for Advanced Course of Predictive Microbiology – IAMZ- Mediterranean Agronomic Institute of Zaragoza (CIHEAM), Zaragoza, Spain (Scholarship-travel award + registration fee)	2015
✓ The Academic Incentive Awards Program of Canakkale Onsekiz Mart University	2016

✓ First Prize Award in Trakya Project, R&D and Innovation Competition (Organized by Trakya Development Agency & Union of Trakya Universities) – 07.11.2017. The project received the first prize and 25.000 TL commercialization award.	2017
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EDUCATIONAL ACTIVITIES (Associate Degree courses taught over the past two years)	
✓ Food Additives and Toxicology	
✓ Food Industry Machineries	
✓ Food Chemistry	
✓ Food Preservation	
✓ Food Packaging	
✓ General/Basic Microbiology	
✓ Technology of Meat and Meat Products I	
✓ Laboratory Techniques I	
✓ Vocational English	

INDUSTRIAL CONSULTANCY SERVICES	
Name of Company	Date
A.B Gıda San. ve Tic.A.S. (A.B Foods Inc.) – Egg, Liquid, Powder, Frozen Eggs and Bakery Products	02.2013-10.2013
Mikron Ins. Elek. Elektr. Gıda San.Tic.Ltd.Şti. (Mikron Pasteurized Liquid Egg)	13.11.2014-13.11.2015
Dibako Gıda İçecek Makine Turz. San. ve Tic. Ltd. Şti. (DIBAKO Sterile Egg & Liquid Egg)	16.06.2015-up to date

PROFESSIONAL WORK EXPERIENCE			
Date	Company	Position	Responsibilities
Nov 2013-up to date	Çanakkale Onsekiz Mart University, Department of Food Processing	Assist. Prof. Dr.	Researcher, Academician, Senior Consultant, Scientist and Reviewer at Canakkale Onsekiz Mart University, Canakkale - Turkey.
Research areas: Egg Science and Technology (Egg and Egg Products, Egg Processing), Thermal and Non-Thermal Emerging Food Preservation Techniques (active packaging, coating application, antimicrobial coating, ozone, ultrasound, electrolyzed water etc.), Food Defense, Food Safety, Quality Control and Quality Management Systems, Functional Food, Rheology and filtration, Industrial Food Production, Separation and Purification Process for Bioactive Substances of foods and eggs. Control and System Engineering for Food Industry.			
July 2005 - Aug 2013	A.B Gıda San. ve Tic. A. S. (A.B Foods Inc.) www.abfoods.com.tr www.lick.com.tr www.pastorizeyumurta.com www.yumurtaaki.com	Plant Production-R&D Manager (Deputy Director of Factory Manager)	
Production planning, SPC and Lean Six Sigma application on processing database, manage 5S (Organization of Workplace) project in whole plant, process control, plant engineer, process optimization, R&D specialist. Full traceability with egg and egg products. Production supervision systems with SCADA. Processing lines: Pasteurized liquid egg (whole, yolk, white and other blends-salted, sugared, stabilized, concentrated by UF and RO, ESL, scramble, functional etc.), spray dried egg powder (whole, yolk and white with different blend and mixtures-high gel, high whip, free flowing, stabilized, functional,			

etc.), egg shell powder, sports drinks with different flavor (strawberry, banana and pineapple), cake products (sponge cake, cupcakes etc.), cake mixes, bread mixes, flour production and others. Development engineer, production planning of egg products (pasteurized liquid egg, frozen egg, egg powder), sport drinks and cake & pastry products (sponge cake, cake mixes-sponge cake, muffin cake, brownie cake, bread cake mixes, baking powder etc.), ice-cream cornet and waffle manufacturing, adapting the processing plant and management to quality management system. Product development and experience about food grade phosphoric acid and feed phosphate additive in processing and quality assurance side. Water (R/O) and waste water treatment application and process design and optimization. CIP unit optimization and experiments with electrolyzed oxidized- E.O.- water (Miox-mixed oxidant solution) in order to replace hot sanitation with E.O. to save money and time in egg processing plant. Quality Management: - Quality documentations and Certifications - Process Controls - Hygiene, food safety, occupational health and safety management and Environmental studies. Development and production engineer, quality assurance about production of egg products (pasteurized liquid egg, frozen egg, egg powder), adapting the processing plant and management to quality management system (HACCP, ISO 9001, ISO 14001, GMP, GMP⁺, BRC, ISO 22000 and OHSAS 18001), HALAL and KOSHER certification, production planning, product development, Experience about baking powder, sponge cake mixes, food grade phosphoric acid and feed phosphate additive processing and quality assurance. Water (MF, UF, R/O) and wastewater treatment application and process design. Lysozyme, Scrambled Egg, Sport Drinks production. Other Experience: Hygiene Controls (warehouses, production, suppliers, distributors, sales points) - Physical, Chemical and Microbiological Laboratory • Customer Complaints • Incoming material and Process Quality Controls with Planning • Water, air and steam Quality Control • Pest Controls (IPM-Integrated Pest Management) • Adapting Preventive Maintenance Program in facility • Raw material improvements • National and International Food Regulations • Supplier Audits • Shelf Life Tests • Accelerated Shelf Life Tests • Final Product Tests • Improvement of productivity and reducing cost of processing cost on egg products • GMP⁺ Food/Feed Safety Assurance System • AIB Food Safety Audits experience • Tesco Audits experience • Sedex Audits experience.			
Aug. 2002 - July 2005 (Resignation as quality-R&D manager)	A.B Gıda San. ve Tic. A. S. (A.B Foods Inc.) www.abfoods.com.tr	International Trade Assistant	
To participate in the development and implementation of export compliance processes and procedures. To handle the export documentation procedures in terms of INCOTERMS Regulations. To arrange and participate in international exhibitions throughout the world. To keep the relationships with current customers and enlarge the customer portfolio. To arrange details of shipments with forwarders, carriers as necessary for exports. Export and import cereals, feed phosphate and egg products. Communicating and corporation with foreign authorities. Giving trial orders to suppliers• Preparing the contracts as per international rules • Banking operations, Letters of Credit (L/C), cash against document payments• Chartering vessels for bulk cargoes • Obtaining related official permissions from authorities such as ministry of health and ministry of agriculture• Planning every step of loading and discharging operations at ports • All import and logistics operations such as giving shipping instructions, controlling the shipping documents, giving instructions to custom agency, applying insurance policy for cargoes • Controlling the survey reports• Controlling all suppliers accounts preparing credit and debit notes• Establishing and developing contracts with potential suppliers and customers• Reporting the monthly performance of suppliers• Controlling all the import documents and related invoices that occur during the import process• Managing the whole import operation process• Preparing export documents, informing the buyers for the situation of their orders.			
Aug. 2001 - Sept. 2001	Teksut Sut Mamulleri A. S. (Teksut Dairy Products Industry)	Intern Food Engineer	Production of dairy products (milk, butter, yoghurt, ayran, curd, cream, white pickled cheese, kashar cheese and various type of traditional Turkish cheeses). Company web site: www.teksut.com.tr

July. 2001 - Aug. 2001	Yuzuncu Yıl University, Department of Food Eng., Cereal Science Application Laboratory	Intern Food Engineer	Production and evaluate functional quality parameters of different types of biscuit, cake and snacks. University web site: www.yyu.edu.tr
June 2001- July 2001	Aytac Dis Tic. Yat. San. A. S. (Aytac Food Co.)	Intern Food Engineer	Production of Halal meat, and poultry products (whole and part chicken), poultry and bovine feed production, waste water treatment. Web site: www.aytac.com.tr

OVERSEAS EXPERIENCE		
Country	Year	Reason of Travel
Kazakhstan (Almaty)	1999	Kazakh Ablai Khan University of International Relations and World Languages (http://en.ablaikhan.kz/en/ms/centr_mprog.php) Touristic visit and to learn Russian and Kazakh languages (35 days) with Prof.Dr. İsa YÜCEER
Egypt (Cairo)	2002	Agrentina fair in Cairo with Mr. Abdullah UNAKITAN (4 days)
Alger (Algier)	2002	Agro fair in Algier with Mr. Kemal UNAKITAN and Abdullah UNAKITAN (3 days)
The Netherlands (Utrecht)	2006	Visiting engineering companies with Mr. Abdullah UNAKITAN (2 days)
Belgium (Brugge)	2007	Visiting machinery and equipment producers (3 days)
Italy (Brescia)	2009	Visit some companies for business project with Mr. Abdullah UNAKITAN (2 days)
Syria (Damascus)	2011	IBATECH Fair participant in a Food-Bakery fair with Mr. Abdullah UNAKITAN (4 days)
USA (NM, Albuquerque)	2012	Miox Company electrolyzed water unit technical training (14 days)
The Netherlands (Barneveld)	2012	Moba Company technical training for Omnia Service and Omnia Egg Detection Systems (14 days)
Spain (Zaragoza)	2015	Predictive Microbiology advanced course on IAMZ-CIHEAM for 1 week.
France (Nantes)	2015	XVI. European Symposium on the Quality of Eggs and Egg Products oral presentation.
UK (London)	2015	Technical Training Rheology Course of Complex Fluids, Gels a Soft Solids on TA Instruments.
USA (IN, Indianapolis)	2016	The National Egg Quality School for 1 week.

DECLARATION

I hereby declare that the above information is true to the best of my knowledge and belief.

Thanks & Best Regards,

Date: 01.09.2019

Muhammed Yüceer