

MUHAMMED YÜCEER, Ph.D.

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.,** Unakıtan, 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. Büyükcan, 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.