

Prof. CENGİZ CANER

Personal Information

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Education Information

Doctorate, Michigan State University, Fen Bilimleri , School of Packaging (Ambalaj), United States Of America 1997 - 2002

Postgraduate, Clemson University, Fen Bilimleri , Ambalaj Bilimi Ve Teknolojisi, United States Of America 1995 - 1997

Undergraduate, Ankara University, Gıda Mühendisliği, Turkey 1987 - 1991

Dissertations

Doctorate, Effect of High Pressure Processing for Packaged Foods on the Mass Transfer and Mechanical Characteristics of the Flexible Packaging Materials , Michigan State University, Fen Bilimleri Enstitüsü, Ambalaj Bölümü, 2002

Postgraduate, Chitosan Film Mechanical and Permeation Properties as Affected by Solvent, Plasticizers, and Storage Time , Clemson University, Fen Bilimleri Enstitüsü, Ambalaj Bilimi Ve Teknolojisi, 1997

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Technology, Fruits, Vegetables and Nuts, Processing of Eggs, Food Packaging, Engineering and Technology

Academic Titles / Tasks

Professor, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2011 - Continues

Associate Professor, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2006 - 2011

Assistant Professor, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2003 - 2006

Research Assistant PhD, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2003 - 2003

Courses

Gıda Kimyası, Undergraduate, 2021 - 2022

Yeni Ürün Geliştirme, Undergraduate, 2021 - 2022

Alternatif Gıda İşleme Metotları, Postgraduate, 2021 - 2022

Aktif ve Akıllı Ambalajlama , Doctorate, 2021 - 2022

Food Packaging, Undergraduate, 2021 - 2022

Gıda Ambalajlama, Undergraduate, 2021 - 2022

Gıda Koruma ve Depolama Stabilitesi, Postgraduate, 2021 - 2022

Ambalajlama Teknikleri, Postgraduate, 2021 - 2022

Gıda Ambalajlama Teknolojisi ve Raf Ömrü, Doctorate, 2021 - 2022

Advising Theses

- Caner C., Elektrolize Su Ve Ultrases Uygulamalarının Modifiye Atmosfer Paketleme İle Taze Çileğin Depolama Stabilesine Etkisi, Postgraduate, K.TİRYAKİ(Student), 2021
- Caner C., Ozon Uygulamasının Fındıktaki Aflatoksin Miktarına Ve Bazı Kalite Kriterlerine Etkisi, Postgraduate, O.ATAKAN(Student), 2018
- Caner C., Kitosan/ Farklı Tip Cloisite ile Nanokompozit Filmlerin Hazırlanması ve Karakterizasyonu, Postgraduate, F.RAHVALI(Student), 2016
- Caner C., Hiperspektral Görüntüleme ile Farklı Biyobozunur Kaplamalar ile Kaplanmış Taze Kayısların Kalite Kriterlerinin Değerlendirilmesi, Doctorate, M.BURAK(Student), 2016
- CANER C., Aktif Ambalajlama ve Yeni muhafaza yöntemleri ile yumurtanın kalitesinin artırılması, Doctorate, M.YÜCEER(Student), 2013
- CANER C., Antimikrobiyel Kitosan Kaplama İle Çileğin Raf Ömrünün Artırılması, Postgraduate, M.DURAN(Student), 2013
- CANER C., Aktif Ambalajlama Ve Yeni Muhafaza Yöntemleri İle Çileğin Raf Ömrünün Arttırılması, Doctorate, M.Seçkin(Student), 2011
- CANER C., Kitosan/Montmorillonite Nanokompazitlerinin Hazırlanması ve Karakterizasyonu, Postgraduate, Y.KASIRGA(Student), 2010
- CANER C., Çileğin Kalitesinin Muhafazasında Mikroperfore Filmler, Postgraduate, S.KARTAL(Student), 2009
- CANER C., Farklı Kaplama Materyallerinin Kiraz Kalitesi ve Tüketici İstekleri Üzerine Etkisinin Kinetik Modelleye Dayanılarak Değerlendirilmesi, Postgraduate, M.Seçkin(Student), 2008
- CANER C., Yumurtaların Raf Ömrünü Artırmada Kitosan Kaplama Materyalinin Etkinliği, Postgraduate, Ö.CANSIZ(Student), 2006

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **Chitosan coatings and chitosan nanocomposite to enhancing storage stability of fresh egg during storage**
Caner C., Coşkun B. M. , Yüceer M.
Journal Of Food Processing And Preservation, vol.0, no.0, 2022 (Journal Indexed in SCI)
- II. **Development of novel biodegradable film based on chitosan with borax (sodium tetraborate) and boron nitride and their biological activity**
Kaya B., Demirel Zorba N. N. , Caner C.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.57, pp.1-8, 2022 (Journal Indexed in SCI)
- III. **The enhancement of the physicochemical and functional characterisation of egg white proteins using different enzymes during storage**
YÜCEER M., CANER C.
ACTA ALIMENTARIA, vol.51, no.1, pp.145-154, 2022 (Journal Indexed in SCI)
- IV. **Investigate the Enzyme-Texturized Egg Albumen on the Functionality, Sensorial and Textural Characteristics of Cooked Meringue Cookies during Storage**
Yüceer M., Caner C.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.0, no.0, 2022 (Journal Indexed in SCI)
- V. **Effects of protease-hydrolyzed egg white on the meringue batter properties and meringue textural and sensory properties during storage**
Yüceer M., Caner C.
International Journal of Gastronomy and Food Science, vol.25, 2021 (Journal Indexed in SCI Expanded)
- VI. **Effectiveness of enzymes on structural, functional and creep-recovery behavior of freshly prepared meringue's batter using liquid egg albumen**
Yüceer M., Caner C.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, 2021 (Journal Indexed in SCI)
- VII. **Evaluation of different ozonation on aflatoxin degradation and physicochemical characteristics of**

hazelnuts

Atakan O., CANER C.

JOURNAL OF FOOD PROCESSING AND PRESERVATION, 2021 (Journal Indexed in SCI)

- VIII. **The impact of coatings and novel processing techniques on the functionality of table eggs during extended storage period at ambient temperature**
YÜCEER M., CANER C.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, 2021 (Journal Indexed in SCI)
- IX. **The effects of ozone, ultrasound and coating with shellac and lysozyme-chitosan on fresh egg during storage at ambient temperature. Part II: microbial quality, eggshell breaking strength and FT-NIR spectral analysis**
Yüceer M., Caner C.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.55, no.4, pp.1629-1636, 2020 (Journal Indexed in SCI)
- X. **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**
YÜCEER M., CANER C.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.55, no.1, pp.259-266, 2020 (Journal Indexed in SCI)
- XI. **Efficacy evaluation of ultrasound treatment on the postharvest storability of white nectarine by both physicochemical and image processing analyses**
TEMİZKAN R., Atan M., BÜYÜKCAN M. B. , CANER C.
POSTHARVEST BIOLOGY AND TECHNOLOGY, vol.154, pp.41-51, 2019 (Journal Indexed in SCI)
- XII. **Ozone treatment of shell eggs to preserve functional quality and enhance shelf life during storage**
YÜCEER M., ADAY M. S. , CANER C.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.96, no.8, pp.2755-2763, 2016 (Journal Indexed in SCI)
- XIII. **Potential of antimicrobial active packaging 'containing natamycin, nisin, pomegranate and grape seed extract in chitosan coating' to extend shelf life of fresh strawberry**
Duran M., ADAY M. S. , DEMİREL ZORBA N. N. , TEMİZKAN R., BÜYÜKCAN M. B. , CANER C.
FOOD AND BIOPRODUCTS PROCESSING, vol.98, pp.354-363, 2016 (Journal Indexed in SCI)
- XIV. **Maintaining functional properties of shell eggs by ultrasound treatment**
CANER C., YÜCEER M.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.95, no.14, pp.2880-2891, 2015 (Journal Indexed in SCI)
- XV. **Efficacy of various protein-based coating on enhancing the shelf life of fresh eggs during storage**
CANER C., YÜCEER M.
POULTRY SCIENCE, vol.94, no.7, pp.1665-1677, 2015 (Journal Indexed in SCI)
- XVI. **Individual and combined effects of ultrasound, ozone and chlorine dioxide on strawberry storage life**
ADAY M. S. , CANER C.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.57, no.1, pp.344-351, 2014 (Journal Indexed in SCI)
- XVII. **Antimicrobial lysozyme-chitosan coatings affect functional properties and shelf life of chicken eggs during storage**
YÜCEER M., CANER C.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.94, no.1, pp.153-162, 2014 (Journal Indexed in SCI)
- XVIII. **Role of Ozone Concentrations and Exposure Times in Extending Shelf Life of Strawberry**
ADAY M. S. , BÜYÜKCAN M. B. , TEMİZKAN R., CANER C.
OZONE-SCIENCE & ENGINEERING, vol.36, no.1, pp.43-56, 2014 (Journal Indexed in SCI)
- XIX. **MAINTAINING THE QUALITY OF STRAWBERRIES BY COMBINED EFFECT OF AQUEOUS CHLORINE DIOXIDE WITH MODIFIED ATMOSPHERE PACKAGING**
ADAY M. S. , BÜYÜKCAN M. B. , CANER C.

- JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.37, no.5, pp.568-581, 2013 (Journal Indexed in SCI)
- XX. **The shelf life extension of fresh strawberries using an oxygen absorber in the biobased package**
ADAY M. S. , CANER C.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.52, no.2, pp.102-109, 2013 (Journal Indexed in SCI)
- XXI. **An innovative technique for extending shelf life of strawberry: Ultrasound**
ADAY M. S. , TEMİZKAN R., BÜYÜKCAN M. B. , CANER C.
LWT-FOOD SCIENCE AND TECHNOLOGY, vol.52, no.2, pp.93-101, 2013 (Journal Indexed in SCI)
- XXII. **Preparation and characterization of chitosan/montmorillonite-K10 nanocomposites films for food packaging applications**
KASIRGA Y., ORAL A., CANER C.
POLYMER COMPOSITES, vol.33, no.11, pp.1874-1882, 2012 (Journal Indexed in SCI)
- XXIII. **Use of microperforated films and oxygen scavengers to maintain storage stability of fresh strawberries**
KARTAL S., ADAY M. S. , CANER C.
POSTHARVEST BIOLOGY AND TECHNOLOGY, vol.71, pp.32-40, 2012 (Journal Indexed in SCI)
- XXIV. **Effect of oxygen and carbon dioxide absorbers on strawberry quality**
ADAY M. S. , CANER C., Rahvalı F.
POSTHARVEST BIOLOGY AND TECHNOLOGY, vol.62, no.2, pp.179-187, 2011 (Journal Indexed in SCI)
- XXV. **Sorption Phenomena in Packaged Foods: Factors Affecting Sorption Processes in Package-Product Systems**
Caner C.
PACKAGING TECHNOLOGY AND SCIENCE, vol.24, no.5, pp.259-270, 2011 (Journal Indexed in SCI)
- XXVI. **The Applications of 'Active Packaging and Chlorine Dioxide' for Extended Shelf Life of Fresh Strawberries**
ADAY M. S. , CANER C.
PACKAGING TECHNOLOGY AND SCIENCE, vol.24, no.3, pp.123-136, 2011 (Journal Indexed in SCI)
- XXVII. **Understanding the Effects of Various Edible Coatings on the Storability of Fresh Cherry**
ADAY M. S. , CANER C.
PACKAGING TECHNOLOGY AND SCIENCE, vol.23, no.8, pp.441-456, 2010 (Journal Indexed in SCI)
- XXVIII. **Consumer Complaints and Accidents Related to Food Packaging**
CANER C., Pascall M. A.
PACKAGING TECHNOLOGY AND SCIENCE, vol.23, no.7, pp.413-422, 2010 (Journal Indexed in SCI)
- XXIX. **Maintaining Quality of Fresh Strawberries Through Various Modified Atmosphere Packaging**
CANER C., ADAY M. S.
PACKAGING TECHNOLOGY AND SCIENCE, vol.22, no.2, pp.115-122, 2009 (Journal Indexed in SCI)
- XXX. **Extending the quality of fresh strawberries by equilibrium modified atmosphere packaging**
CANER C., ADAY M. S. , Demir M.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.227, no.6, pp.1575-1583, 2008 (Journal Indexed in SCI)
- XXXI. **Chitosan coating minimises eggshell breakage and improves egg quality**
CANER C., Cansız O.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.88, no.1, pp.56-61, 2008 (Journal Indexed in SCI)
- XXXII. **Effectiveness of chitosan-based coating in improving shelf-life of eggs**
Caner C., CANSIZ O.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.87, no.2, pp.227-232, 2007 (Journal Indexed in SCI)
- XXXIII. **Properties of Turkish-style sucuk made with different combinations of beef and hen meat**
SARICOBAN C., KARAKAYA M., Caner C.
JOURNAL OF MUSCLE FOODS, vol.17, no.1, pp.1-8, 2006 (Journal Indexed in SCI)
- XXXIV. **Whey protein isolate coating and concentration effects on egg shelf life**
Caner C.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.85, no.13, pp.2143-2148, 2005 (Journal Indexed in SCI)

- XXXV. **Effect of packaging materials and storage conditions on sunflower oil quality**
KUCUK M., Caner C.
JOURNAL OF FOOD LIPIDS, vol.12, no.3, pp.222-231, 2005 (Journal Indexed in SCI)
- XXXVI. **The effect of edible eggshell coatings on egg quality and consumer perception**
Caner C.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.85, no.11, pp.1897-1902, 2005 (Journal Indexed in SCI)
- XXXVII. **Effect of high-pressure processing on the migration of antioxidant Irganox 1076 from polypropylene film into a food simulant**
Caner C., HARTE B.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.85, no.1, pp.39-46, 2005 (Journal Indexed in SCI)
- XXXVIII. **The effect of high-pressure food processing on the sorption behaviour of selected packaging materials**
Caner C., HERNANDEZ R., PASCALL M., BALASUBRAMANIAM V., HARTE B.
PACKAGING TECHNOLOGY AND SCIENCE, vol.17, no.3, pp.139-153, 2004 (Journal Indexed in SCI)
- XXXIX. **Development of a liquid extraction method and comparison with dynamic thermal stripping-thermal desorption (DTS-TD) method: Sorption of D-limonene by flexible packaging films**
Caner C.
PACKAGING TECHNOLOGY AND SCIENCE, vol.17, no.2, pp.105-111, 2004 (Journal Indexed in SCI)
- XL. **High-pressure processing effects on the mechanical, barrier and mass transfer properties of food packaging flexible structures: A critical review**
Caner C., HERNANDEZ R., HARTE B.
PACKAGING TECHNOLOGY AND SCIENCE, vol.17, no.1, pp.23-29, 2004 (Journal Indexed in SCI)
- XLI. **The use of mechanical analyses, scanning electron microscopy and ultrasonic imaging to study the effects of high-pressure processing on multilayer films**
Caner C., HERNANDEZ R., PASCALL M., REIMER J.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.83, no.11, pp.1095-1103, 2003 (Journal Indexed in SCI)
- XLII. **Effect of high-pressure processing on the permeance of selected high-barrier laminated films**
Caner C., HERNANDEZ R., PASCALL M.
PACKAGING TECHNOLOGY AND SCIENCE, vol.13, no.5, pp.183-195, 2000 (Journal Indexed in SCI)
- XLIII. **Chitosan film mechanical and permeation properties as affected by acid, plasticizer, and storage**
Caner C., VERGANO P., WILES J.
JOURNAL OF FOOD SCIENCE, vol.63, no.6, pp.1049-1053, 1998 (Journal Indexed in SCI)

Articles Published in Other Journals

- I. **Improvement of Structural Characteristics for Liquid Egg White by Enzyme Treatment**
YÜCEER M., CANER C.
JOURNAL OF CULINARY SCIENCE & TECHNOLOGY, 2022 (Journal Indexed in ESCI)
- II. **Microplastics and Food Safety**
Atakan O., Yüceer M., Caner C.
Akademik Gıda, vol.19, no.4, pp.433-441, 2021 (Other Refereed National Journals)
- III. **DETERMINATION OF PHYSICO-CHEMICAL, ANTIOXIDANT, ANTIMICROBIAL AND ANTIQUORUM SENSING PROPERTIES OF CHITOSAN FILMS INCORPORATED WITH ETHYL PYRUVATE FILMS**
Kaya B., Demirel Zorba N. N., Caner C.
The journal of Food, vol.46, no.6, pp.1425-1439, 2021 (Other Refereed National Journals)
- IV. **The Importance of Egg Tray as a Packaging and Current Developments in the Industry**
Yüceer M., Caner C.
Plastik & Ambalaj Teknolojisi Dergisi, vol.26, no.270, pp.62-67, 2021 (Other Refereed National Journals)

- V. **Gıda Güvenliğinde Ozon Uygulaması ve Meyve Rengine Etkisi**
Caner C.
Catering Guide, vol.15, no.87, pp.22-24, 2020 (Other Refereed National Journals)
- VI. **Endüstriyel Yumurta Ürünlerinin Helal Gıda Açısından Üretim Şartlarının İncelenmesi ve Değerlendirilmesi**
YÜCEER M., CANER C.
Journal of Halal Life Style, vol.1, no.1, pp.23-34, 2019 (Other Refereed National Journals)
- VII. **Endüstriyel Yumurta Ürünlerinin Helal Gıda Açısından Üretim Şartlarının İncelenmesi ve Değerlendirilmesi - An Assessment and Review of the Halal Food Certification Process Requirements of Industrial Egg Products**
YÜCEER M., CANER C.
Journal of Halal Life Style, vol.1, pp.23-34, 2019 (Refereed Journals of Other Institutions)
- VIII. **Ultrasound a Novel and Innovative Processing Method for Egg and Egg Products Preservation**
YÜCEER M., CANER C.
Journal of Chemical Biology and Pharmaceutical Chemistry, vol.1, no.1, pp.1-4, 2018 (Non-Refreed Journal)
- IX. **Ultrasound; a Novel and Innovative Processing Method for Egg and Egg Products Preservation. Mini Review**
CANER C., YÜCEER M.
Journal of Chemical Biology and Pharmaceutical Chemistry, vol.1, pp.1-4, 2018 (Journal Indexed in ESCI)
- X. **Ozon Uygulamasının Taze Yumurtanın Mikrobiyel Kalitesi Üzerine depolama Süresince Etkisinin Belirlenmesi**
YÜCEER M., CANER C.
GIDA / THE JOURNAL OF FOOD, vol.41, no.1, pp.15-22, 2016 (Other Refereed National Journals)
- XI. **Ozon Uygulamasının Taze Yumurtanın Mikrobiyel Kalitesi Üzerinde Depolama Süresince Etkisinin Belirlenmesi**
YÜCEER M., CANER C.
Gıda, vol.41, no.1, pp.15-22, 2016 (Other Refereed National Journals)
- XII. **Investigation Of The Morphological And Color Changes Of Damaged Green Plums During Storage Time Using Digital Image Processing Techniques**
Sinecen M., TEMİZKAN R., CANER C.
GAZI UNIVERSITY JOURNAL OF SCIENCE, vol.28, pp.133-139, 2015 (International Refereed University Journal)
- XIII. **Investigation of the Morphological and Color Changes of Damaged Green Plums During Storage Time Using Digital Image Processing Techniques**
SİNECEN M., TEMİZKAN R., CANER C.
GAZI UNIVERSITY JOURNAL OF SCIENCE, vol.28, no.1, pp.133-139, 2015 (Journal Indexed in ESCI)
- XIV. **Lisozim-Kitosan Bazlı Antimikrobiyal Kaplama Uygulamasının Taze Yumurtanın Mikrobiyolojik Kalitesi Uzerine Etkisi**
YÜCEER M., CANER C.
Akademik Gıda - Academic Food Journal, vol.11, no.1, pp.40-45, 2013 (Other Refereed National Journals)
- XV. **Lisozim-Kitosan Bazlı Antimikrobiyal Kaplama Uygulamasının Taze Yumurtanın Mikrobiyolojik Kalitesi Üzerine Etkisi**
YÜCEER M., CANER C.
Gıda, vol.11, no.1, pp.40-45, 2013 (Other Refereed National Journals)
- XVI. **Fonksiyonel Gıda olarak Yumurta: Bileşenleri ve Fonksiyonel Özellikleri**
YÜCEER M., CANER C., TEMİZKAN R.
Akademik Gıda - Academic Food Journal, vol.10, no.4, pp.70-76, 2012 (Other Refereed National Journals)
- XVII. **Aktif Ambalajlama ve Gıdalardaki Önemi**
ADAY M. S. , CANER C.
Gıda, vol.15, no.9, pp.75-80, 2011 (Other Refereed National Journals)
- XVIII. **Ambalajlamada yeni teknolojiler: Akıllı gıda ambalajları**
ADAY M. S. , CANER C.

- Bilim ve Teknik, vol.43, no.1, pp.86-96, 2010 (Other Refereed National Journals)
- XIX. **Ambalajlama ve bariyer teknolojisi**
KARTAL S., ADAY M. S. , CANER C.
Ambalaj Plastik, vol.6, no.37, pp.66-69, 2010 (Other Refereed National Journals)
- XX. **Akıllı ambalajlama teknolojileri**
ADAY M. S. , CANER C.
Ambalaj Plastik, vol.6, no.37, pp.52-55, 2010 (Other Refereed National Journals)
- XXI. **Meyve ve sebzelerde denge modifiye atmosfer ambalajlamaya etki eden faktörler**
KARTAL S., ADAY M. S. , CANER C.
AKADEMİK GIDA, vol.8, no.6, pp.29-34, 2010 (Other Refereed National Journals)
- XXII. **Ambalajlamada Yeni Teknolojiler: Akıllı Gıda Ambalajları**
ADAY M. S. , CANER C.
Bilim ve Teknik, vol.43, pp.86-95, 2010 (Other Refereed National Journals)
- XXIII. **Zeytinyağının ambalajlanması ve zeytinyağı için uygun ambalaj materyalinin seçimi**
ADAY M. S. , CANER C.
Hasad Gıda, vol.25, no.1, pp.26-31, 2010 (Other Refereed National Journals)
- XXIV. **Instrumental and sensory measurements of ezine cheese texture**
ADAY M. S. , CANER C., YÜCEER Y.
AKADEMİK GIDA, vol.8, no.3, pp.6-10, 2010 (Other Refereed National Journals)
- XXV. **Meyve Ve Sebzelerde Denge Modifiye Atmosferde Ambalajlama**
KARTAL S., CANER C.
Ambalaj Bülteni, vol.2, pp.30-32, 2010 (Other Refereed National Journals)
- XXVI. **Gıdalarda tekstür ve enstrümantal tekstür analizi**
ADAY M. S. , CANER C.
AKADEMİK GIDA, vol.6, no.5, pp.26-35, 2008 (Other Refereed National Journals)
- XXVII. **Biyobozunur polimerler**
ADAY M. S. , CANER C.
Ambalaj Plastik, vol.4, no.21, pp.80-84, 2008 (Other Refereed National Journals)
- XXVIII. **İzlenebilirlik ve RFID sistemi**
ADAY M. S. , CANER C.
Gıda Teknolojisi, vol.12, no.6, pp.77-80, 2008 (Other Refereed National Journals)
- XXIX. **Biodegradable Polymers**
ADAY M. S. , CANER C.
Ambalaj Plastik, vol.4, no.21, pp.80-84, 2008 (Other Refereed National Journals)
- XXX. **Polimer Moleküllerinde Görülen Kimyasal Etkileşimler**
CANER C.
Ambalaj Plastik, vol.4, pp.128-130, 2008 (Other Refereed National Journals)
- XXXI. **Geleceğin gıda ambalaj teknolojisindeki anahtar yenilikler**
CANER C., ADAY M. S.
Gıda Teknolojisi, vol.11, no.10, pp.50-54, 2007 (Other Refereed National Journals)
- XXXII. **Gıdalarda Tekstür Ve Etki Eden Etmenler**
ADAY M. S. , CANER C.
AKADEMİK GIDA, vol.5, no.25, pp.28-33, 2007 (Other Refereed National Journals)
- XXXIII. **Ambalaj üzerinde Bulunan Bazı Semboller ve Anlamları**
CANER C.
Ambalaj Bülteni, vol.2, pp.44-49, 2007 (Other Refereed National Journals)
- XXXIV. **Future of Food Packaging**
CANER C., Singh P.
Ambalaj Bülteni, vol.3, pp.36-37, 2007 (Other Refereed National Journals)
- XXXV. **Food Packaging and High Pressure Processing**
CANER C., PASCALL M.

- Ambalaj Bülteni, vol.4, pp.54-55, 2007 (Other Refereed National Journals)
- XXXVI. **Geleceğin Gıda Ambalaj Teknolojisindeki Anahtar Yenilikler**
CANER C., ADAY M. S.
Gıda, vol.11, no.10, pp.50-54, 2007 (Other Refereed National Journals)
- XXXVII. **Gıda ambalaj materyallerinde migrasyon ve kaynakları**
ADAY M. S., CANER C.
AKADEMİK GIDA, vol.4, no.19, pp.43-47, 2006 (Other Refereed National Journals)
- XXXVIII. **Gıdaların Etiketlenmesi ve Çizgi Kod Sistemi (BARKOD)”**
Peker Y., CANER C.
AKADEMİK GIDA, vol.4, no.21, pp.37-41, 2006 (Other Refereed National Journals)
- XXXIX. **Yüksek Basınç Gıda İşlemi**
CANER C.
AKADEMİK GIDA, vol.3, no.14, pp.38-41, 2005 (Other Refereed National Journals)
- XL. **Et Teknolojisinde Yüksek Hidrostatik Basınç Kullanımı**
KARAKAYA M., CANER C., SARICOBAN C.
Gıda, vol.29, no.6, pp.465-470, 2005 (Other Refereed National Journals)
- XLI. **Mekanik Ayrılmış Kanatlı Etlerinde HACCP Modelinin Uygulanması**
KARAKAYA M., SARICOBAN C., CANER C.
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- XLII. **Meyve ve Sebzelelerin Ürün Kalitesini ve Raf Ömrünü Artırmak İçin Yenebilir Filmler ve Kaplamalar**
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- CANER C., YÜCEER M., TUBITAK Project, Enzim Modifiye Yumurta Ürünlerinin Fonksiyonel ve Reolojik karakteristiklerinin Belirlenmesi, 2015 - 2019
- CANER C., Project Supported by Higher Education Institutions, Ozon Uygulamasının Taze Eriğin Kalite Kriterlerinin Muhafazasındaki Etkinliği, 2014 - 2019
- YÜCEER M., CANER C., TEMİZKAN R., Project Supported by Higher Education Institutions, Sıvı Yumurta Ürünlerinin Ultrases Tekniği ile Muamelesi ve Fonksiyonel ile Reolojik Özelliklerinin Belirlenmesi, 2015 - 2018
- CANER C., TEMİZKAN R., Project Supported by Higher Education Institutions, Beyaz Nektarin Kalitesinin Isıl Olmayan Muhafaza Yöntemleriyle Korunması ve Görüntü İşleme Teknikleriyle Değerlendirilmesi, 2016 - 2017
- CANER C., BÜYÜKCAN M. B. , Project Supported by Higher Education Institutions, Taze kayısıların kalite özelliklerinin termal olmayan tekniklerle muhafazası ve sayısal görüntüleme ile değerlendirilmesi, 2015 - 2016
- CANER C., TEMİZKAN R., ÖZSOY N., Project Supported by Higher Education Institutions, Gıdalarda Mikotoksin Analiz Laboratuvarı Altyapı Projesi, 2015 - 2015
- CANER C., DURAN M., Project Supported by Higher Education Institutions, Doğal Antimikrobiyal Katkılı Kitosan Kaplama İle Çileğin Raf Ömrünün Arttırılması, 2012 - 2013
- YÜCEER M., CANER C., Industrial Thesis Project, Yumurtanın Aktif Ambalajlama ve Yeni Muhafaza Yöntemleri ile Raf Ömrünün Arttırılması, 2010 - 2013
- CANER C., ADAY M. S. , Project Supported by Higher Education Institutions, AKTİF AMBALAJLAMA VE YENİ MUHAFAZA YÖNTEMLERİ İLE ÇİLEĞİN RAF ÖMRÜNÜN ARTIRILMASI, 2010 - 2011
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- CANER C., Project Supported by Other Official Institutions, Fındıkların Uçucu Yağ İçeren Yenilebilir Protein Filmlerle Kaplanması Depolama Sırasındaki Oksidatif Stabilitate ve Duyusal Kalite Üzerine Etkisi, 2006 - 2009
- CANER C., TUBITAK Project, Uçucu Yağ İlaveli Yenilebilir. Kaplamaların. Kavrulmuş Fındığın. Raf Ömrüne Etkisi, 2006 - 2008
- CANER C., TUBITAK Project, Farklı Kaplama Materyallerinin Kiraz Kalitesi ve Tüketici İstekleri Üzerine Etkisinin Kinetik Modelleye Dayanılarak Değerlendirilmesi, 2006 - 2008
- CANER C., Project Supported by Other Official Institutions, Ayçiçeği yağının oksidasyon stabilitesi üzerine çeşitli tohum ekstraktlarının etkisi, 2006 - 2007
- İŞLETEN HOŞOĞLU M., CANER C., CB Strateji ve Bütçe Başkanlığı (Kalkınma Bakanlığı) Projesi, Ezine Peynirinin Duyusal ve Kimyasal Aroma Profilinin Belirlenmesi, 2005 - 2007

CANER C., TUBITAK Project, Yumurtaların Raf Ömrünü Artırmada Kitosan Kaplama Materyalinin Etkinliği, 2005 - 2006
CANER C., Project Supported by Higher Education Institutions, Peynir Altı Tozu kaplama materyalinin yumurtanın raf ömrüne etkisi, 2004 - 2006
CANER C., Other Supported Projects, Packaging materials for high-pressure processing foods, 1997 - 2001

Patent

Yüceer M., CANER C., A Method of Ultrasonication of Liquid Egg, Patent, CHAPTER C Chemistry; Metallurgy, The Invention Registration Number: 000 , Initial Registration, 2021

Activities in Scientific Journals

Food Sektor-Gıda, Scientific Committee Membership, 2013 - Continues
Akademik Gıda, Scientific Committee Membership, 2010 - Continues
Journal Of Food Processing And Preservation, Scientific Committee Membership, 2010 - Continues

Memberships / Tasks in Scientific Organizations

Gıda Guvenligi Dernegi (TFSA), Member of Science Committee, 2010 - Continues, Turkey

Tasks In Event Organizations

Caner C., VII. International Packaging Congress and Exhibition, İzmir, Türkiye, 9 - 11 Mayıs 2013, Scientific Congress, İzmir, Turkey, Mayıs 2013
Caner C., VI. International Packaging Congress and Exhibition, İstanbul, Türkiye, 16 - 18 Eylül 2010, Scientific Congress, İstanbul, Turkey, Eylül 2010
Caner C., V. International Packaging Congress and Exhibition, İzmir, Türkiye, 22 - 24 Kasım 2007, Scientific Congress, Turkey, Kasım 2007

Citations

Total Citations (WOS):1446
h-index (WOS):21

Scholarships

Yurt Dışı Lİsansüstü Eğitim, Ministry of Education, 1995 - 2000

Awards

Yüceer M., Caner C., ISIF'21 Silver Medal – The ISIF'20 International Inventions Fair organized by The Industry and Technology Ministry, the Turkish Patent and Trademark Agency, International inventors Union Federation (IFIA), the World Intellectual Property Organization (WIPO), European Patent Office (EPO) and Turkey Technology Team held with the Foundation's support, and this year the 6th of as a result of the evaluations made by the international jury between 21 - 26 September at ISIF'20 International Inventions Fair. The patent title: 'Method for Processing Liquid Eggs by An Ultrasound Technique' attended to the international invention fair., 6Th Istanbul International Inventions Fair,

September 2021

Yüceer M., Caner C., First Prize Award in 7th Innovation Competition organized by Başakşehir Living Hub., Istanbul in 24 Dec, 2020. The project team (Dr. Muhammed Yüceer, Prof.Dr. Cengiz Caner, Sefanur Yavuz, E. Lara Özmete) received the first prize award., Başakşehir Belediyesi - Başakşehir Living Hub. , December 2020

Yüceer M., Caner C., The International Federation of Inventors (IFIA), organized OFEED 2020 Innovation Week International Fair, with 694 inventions from 27 countries were exhibited. In the international event held within the scope of "Innovation Week IWA 2020", Dr. Muhammed YÜCEER was awarded a silver medal with his patent: "Meringue Production Method with Liquid Egg Whites Fermented with Enzymes" , The International Federation Of Inventors (Ifia) - Innovation Week Iwa 2020 - Ofeed 2020, December 2020

Yüceer M., Caner C., Silver Medal – The ISIF'20 International Inventions Fair organized by The Industry and Technology Ministry, the Turkish Patent and Trademark Agency, International inventors Union Federation (IFIA), the World Intellectual Property Organization (WIPO), European Patent Office (EPO) and Turkey Technology Team held with the Foundation's support, and this year the 5th of as a result of the evaluations made by the international jury between 05 August - 10 September at ISIF'20 International Inventions Fair. The patent title: 'Meringue Production with Liquid Egg Whites Fermented with Enzymes Method' attended to the international invention fair., 5Th Istanbul International Inventions Fair, September 2020

Caner C., Graduate Student Thomas Graduate Fellowship Research Award, Michigan State Universitesi, September 2000

Caner C., ABD`de master sırasındaki üstün başarı ödülü, Milli Eğitim Bakanlığı, July 1996