

# Prof. CENGİZ CANER

## Personal Information

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## International Researcher IDs

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Yoksis Researcher ID: 9782

## 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., Kitosan ve kitosan-nanopartikül kaplamalar kullanılarak yumurtanın raf ömrünün artırılması, Postgraduate, B.MEDİNE(Student), 2022  
Caner C., Elektrolize su ve ultrases uygulamalarının modifiye atmosfer paketlenme ile taze çileğin depolama stabilitesine etkisi, Postgraduate, K.TİRYAKI(Student), 2022  
Caner C., Ultrases uygulamasının kabuklu yumurtanın depolama stabilitesine etkisi, Postgraduate, G.YILDIRIM(Student), 2022  
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., Doğal antimikrobiyal katkı kitosan ile çileğin raf ömrünün artırılması, Postgraduate, M.DURAN(Student), 2013  
CANER C., Aktif Ambalajlama Ve Yeni Muhafaza Yöntemleri İle Çileğin Raf Ömrünün Artırılması, Doctorate, M.Seçkin(Student), 2011  
CANER C., Kitosan/Montmorillonite Nanokompozitlerinin 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 Dayanarak Değerlendirilmesi, Postgraduate, M.Seçkin(Student), 2008  
CANER C., Yumurtaların Raf Ömrünü Artırmada Kitosan Kaplama Materyalinin Etkinliği, Postgraduate, Ö.CANSIZ(Student), 2006

## Published journal articles indexed by SCI, SSCI, and AHCI

- I. **The shellac and shellac nanocomposite coatings on enhanced the storage stability of fresh eggs for sustainable packaging**  
Şahansoy H., CANER C., YÜCEER M.  
International Journal of Biological Macromolecules, vol.261, 2024 (SCI-Expanded)
- II. **Combined effect of electrolyzed water (EW) and sonication with equilibrium modified atmosphere packaging for prolonging storage stability of fresh strawberry**  
CANER C., Tiryaki K., Pala Ç., YÜCEER M.  
Food Science and Technology International, 2024 (SCI-Expanded)
- III. **Disinfection of Clostridioides difficile on spinach with epigallocatechin-based antimicrobial solutions and sodium hypochlorite**  
Tosun M. N., Taylan Yalcın G., Korkmaz G., ZORBA M., CANER C., DEMİREL ZORBA N. N.  
International Journal of Food Microbiology, vol.402, 2023 (SCI-Expanded)
- IV. **Combined effect of sonication and equilibrium-modified atmosphere packaging to improve storage stability of "Angelino" plums during extended storage**

Caner C., Alniak N. Y., Yüceer M.

Journal of Food Process Engineering, vol.46, no.7, 2023 (SCI-Expanded)

- V. **Effects of types and concentrations of modified Cloisite Clays on properties of chitosan nanocomposites for food packaging**  
CANER C., Rahvali F., YÜCEER M., ORAL A.  
Polymers for Advanced Technologies, vol.34, no.7, pp.2248-2260, 2023 (SCI-Expanded)
- VI. **Development of novel biodegradable film based on chitosan with borax (sodium tetraborate) and boron nitride and their biological activity**  
KAYA B., DEMİREL ZORBA N. N., CANER C.  
International Journal of Food Science and Technology, vol.58, no.2, pp.890-897, 2023 (SCI-Expanded)
- VII. **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.16, no.4, pp.2961-2968, 2022 (SCI-Expanded)
- VIII. **The Effects of Sonication on the Stability of Eggs during Extended Storage**  
Yüceer M., Yıldırım G., Caner C.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, no.57, pp.6046-6054, 2022 (SCI-Expanded)
- IX. **Chitosan coatings and chitosan nanocomposite to enhance the storage stability of fresh eggs during storage**  
CANER C., Coşkun B. M., YÜCEER M.  
Journal of Food Processing and Preservation, vol.46, no.7, 2022 (SCI-Expanded)
- X. **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, vol.59, no.3, pp.927-934, 2022 (SCI-Expanded)
- XI. **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 (SCI-Expanded)
- XII. **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 (SCI-Expanded)
- XIII. **Evaluation of different ozonation on aflatoxin degradation and physicochemical characteristics of hazelnuts**  
Atakan O., CANER C.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.3, 2021 (SCI-Expanded)
- XIV. **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, vol.45, no.3, 2021 (SCI-Expanded)
- XV. **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 (SCI-Expanded)
- XVI. **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 (SCI-Expanded)

- XVII. **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 (SCI-Expanded)
- XVIII. **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 (SCI-Expanded)
- XIX. **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 (SCI-Expanded)
- XX. **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 (SCI-Expanded)
- XXI. **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 (SCI-Expanded)
- XXII. **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 (SCI-Expanded)
- XXIII. **Role of Ozone Concentrations and Exposure Times in Extending Shelf Life of Strawberry**  
Aday M. S., Büyükcan M. B., Temizkan R., Caner C.  
OZONE-SCIENCE & ENGINEERING, vol.36, no.1, pp.43-56, 2014 (SCI-Expanded)
- XXIV. **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 (SCI-Expanded)
- XXV. **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 (SCI-Expanded)
- XXVI. **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 (SCI-Expanded)
- XXVII. **Preparation and characterization of chitosan/montmorillonite-K10 nanocomposites films for food packaging applications**  
Kasırğa Y., Oral A., Caner C.  
POLYMER COMPOSITES, vol.33, no.11, pp.1874-1882, 2012 (SCI-Expanded)
- XXVIII. **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 (SCI-Expanded)
- XXIX. **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 (SCI-Expanded)
- XXX. **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 (SCI-Expanded)
- XXXI. **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 (SCI-Expanded)
- XXXII. **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 (SCI-Expanded)
- XXXIII. **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 (SCI-Expanded)
- XXXIV. **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 (SCI-Expanded)
- XXXV. **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 (SCI-Expanded)
- XXXVI. **Chitosan coating minimises eggshell breakage and improves egg quality**  
CANER C., Cansiz O.  
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.88, no.1, pp.56-61, 2008 (SCI-Expanded)
- XXXVII. **Geleceğin Gıda Ambalaj Teknolojisindeki Anahtar Yenilikler**  
Caner C., Aday M. S.  
ACTA HYDROCHIMICA ET HYDROBIOLOGICA JOURNAL FOR WATER AND WASTEWATER RESEARCH, vol.11, no.10, pp.50-54, 2007 (SCI-Expanded)
- XXXVIII. **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 (SCI-Expanded)
- XXXIX. **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 (SCI-Expanded)
- XL. **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 (SCI-Expanded)
- XLI. **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 (SCI-Expanded)
- XLII. **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 (SCI-Expanded)
- XLIII. **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 (SCI-Expanded)
- XLIV. **Mekanik Ayrılmış Kanatlı Etlerinde HACCP Modelinin Uygulanması**  
KARAKAYA M., SARICOBAN C., CANER C.  
Gıda, vol.38, no.3, pp.187-191, 2005 (SCI-Expanded)
- XLV. **Et Teknolojisinde Yüksek Hidrostatik Basınç Kullanımı**  
KARAKAYA M., CANER C., SARICOBAN C.  
Gıda, vol.29, no.6, pp.465-470, 2005 (SCI-Expanded)
- XLVI. **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 (SCI-Expanded)
- XLVII. **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 (SCI-Expanded)

**XLVIII. 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 (SCI-Expanded)

**XLIX. 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 (SCI-Expanded)

**L. 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 (SCI-Expanded)

**LI. 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 (SCI-Expanded)

## Articles Published in Other Journals

- I. Improving food security as disaster relief using intermediate moisture foods and active packaging technologies**  
Aydm A., YÜCEER M., ULUGERGERLİ E. U., CANER C.  
Applied Food Research, vol.4, no.1, 2024 (Scopus)
- II. Improvement of Structural Characteristics for Liquid Egg White by Enzyme Treatment**  
Yüceer M., Caner C.  
JOURNAL OF CULINARY SCIENCE & TECHNOLOGY, vol.22, no.1, pp.99-109, 2024 (ESCI)
- 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 (Peer-Reviewed Journal)
- 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 (Peer-Reviewed Journal)
- V. Microplastics and Food Safety Mikroplastikler ve Gıda Güvenliği**  
Atakan O., YÜCEER M., CANER C.  
Akademik Gıda, vol.19, no.4, pp.433-441, 2021 (Scopus)
- VI. Gıda Güvenliğinde Ozon Uygulaması ve Meyve Rengine Etkisi**  
Caner C.  
Catering Guide, vol.15, no.87, pp.22-24, 2020 (Peer-Reviewed Journal)
- VII. 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, no.1, pp.23-34, 2019 (Peer-Reviewed Journal)
- VIII. 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 (Peer-Reviewed Journal)
- IX. Ultrasound a Novel and Innovative Processing Method for Egg and Egg Products Preservation**

Yüceer M., Caner C.

PRUEBAS, vol.1, no.1, pp.1-4, 2018 (Non Peer-Reviewed Journal)

- X. **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 (Peer-Reviewed Journal)
- XI. **Ozon Uygulamasının Taze Yumurthanın Mikrobiyel Kalitesi Üzerine depolama Süresince Etkisinin Belirlenmesi**  
YÜCEER M., CANER C.  
GIDA / THE JOURNAL OF FOOD, vol.41, no.1, pp.15-22, 2016 (Peer-Reviewed Journal)
- XII. **Ozon Uygulamasının Taze Yumurthanın Mikrobiyel Kalitesi Üzerinde Depolama Süresince Etkisinin Belirlenmesi**  
YÜCEER M., CANER C.  
Gıda, vol.41, no.1, pp.15-22, 2016 (Peer-Reviewed Journal)
- XIII. **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 (Scopus)
- XIV. **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, no.1, pp.133-139, 2015 (Scopus)
- XV. **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 (ESCI)
- XVI. **Lizozim-Kitosan Bazlı Antimikrobiyal Kaplama Uygulamasının Taze Yumurthanın Mikrobiyolojik Kalitesi Üzerine Etkisi**  
YÜCEER M., CANER C.  
Akademik Gıda - Academic Food Journal, vol.11, no.1, pp.40-45, 2013 (Peer-Reviewed Journal)
- XVII. **Lizozim-Kitosan Bazlı Antimikrobiyal Kaplama Uygulamasının Taze Yumurthanın Mikrobiyolojik Kalitesi Üzerine Etkisi**  
YÜCEER M., CANER C.  
Gıda, vol.11, no.1, pp.40-45, 2013 (Peer-Reviewed Journal)
- XVIII. **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 (Peer-Reviewed Journal)
- XIX. **Aktif Ambalajlama ve Gıdalardaki Önemi**  
ADAY M. S., CANER C.  
Gıda, vol.15, no.9, pp.75-80, 2011 (Peer-Reviewed Journal)
- XX. **Ambalajlamada yeni teknolojiler: Akıllı gıda ambalajları**  
ADAY M. S., CANER C.  
Bilim ve Teknik, vol.43, no.1, pp.86-96, 2010 (Peer-Reviewed Journal)
- XXI. **Zeytinyağının Ambalajlanması ve zeytinyağı için uygun ambalaj materyalinin seçimi**  
ADAY M. S., CANER C.  
Hasad, vol.25, pp.26-31, 2010 (Peer-Reviewed Journal)
- XXII. **Ambalajlama ve bariyer teknolojisi**  
Kartal S., Aday M. S., Caner C.  
Ambalaj Plastik, vol.6, no.37, pp.66-69, 2010 (Peer-Reviewed Journal)
- XXIII. **Akıllı ambalajlama teknolojileri**  
ADAY M. S., CANER C.

- Ambalaj Plastik, vol.6, no.37, pp.52-55, 2010 (Peer-Reviewed Journal)
- XXIV. **Meyve ve sebzelerde dengemodifiye atmosfer ambalajlamaya etki eden faktörler**  
Kartal S., Aday M. S., Caner C.  
AKADEMİK GIDA, vol.8, no.6, pp.29-34, 2010 (Peer-Reviewed Journal)
- XXV. **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 (Peer-Reviewed Journal)
- XXVI. **Ambalajlamada Yeni Teknolojiler: Akıllı Gıda Ambalajları**  
Aday M. S., Caner C.  
Bilim ve Teknik, vol.43, pp.86-95, 2010 (Peer-Reviewed Journal)
- XXVII. **Meyve Ve Sebzelerde Denge Modifiye Atmosferde Ambalajlama**  
KARTAL S., CANER C.  
Ambalaj Bülteni, vol.2, pp.30-32, 2010 (Peer-Reviewed Journal)
- XXVIII. **Gıdalarda tekstür ve enstrümantal tekstür analizi**  
ADAY M. S., CANER C.  
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Yüceer M., Caner C., Uysal Pala Ç., Erasmus Project, Strategies to Improve the Qualification of Hotel Restaurant Catering Staff on Food Safety and Hygiene Practices, 2022 - 2024

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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

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CANER C., TUBITAK Project, Uçucu Yağ İlaveli Yenilebilir. Kaplamaların. Kavrulmuş Fındığın. Raf Ömrüne Etkisi, 2006 - 2008

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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 Arttırmada 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 International Funding Programs, Packaging materials for high-pressure processing foods, 1997 - 2001



## Patent

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## Activities in Scientific Journals

Food Sektor-Gıda, Scientific Committee Membership, 2013 - Continues

Journal Of Food Processing And Preservation, Scientific Committee Membership, 2010 - Continues

Akademik Gıda, 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

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Publication: 224

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H-Index (WoS): 25

H-Index (Scopus): 28

## 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 (Assoc.Prof.Dr. Muhammed YÜCEER), 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., Başaşehir Belediyesi - Başaşehir 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