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Education Information

Doctorate, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2009 - 2014
Postgraduate, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2006 - 2007
Undergraduate, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2001 - 2005

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, YEMEKLİK OLEOJELLERİN HAZIRLANMASI ve GIDA ÜRÜNÜ OLARAK KULLANIMLARININ ARAŞTIRILMASI (TUBİTAK-COST işbirliği 112O038' nolu proje kapsamında desteklenmiştir.) , Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2014
Postgraduate, Çanakkale İlinde Üretilen Natürel Zeytinyağlarının Karakterizasyonu (TÜBİTAK-TOVAG 105 O 369' nolu proje tarafından desteklenmiştir.) , Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2007

Research Areas

Food Engineering, Food Science, Engineering and Technology

Academic Titles / Tasks

Associate Professor, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2020 - Continues
Assistant Professor, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2018 - 2020
Assistant Professor, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2015 - 2018
Lecturer PhD, Canakkale Onsekiz Mart University, Bayramiç Meslek Yüksekokulu, Gıda İşleme, 2014 - 2015
Lecturer, Canakkale Onsekiz Mart University, Bayramiç Meslek Yüksekokulu, Gıda İşleme, 2009 - 2014

Academic and Administrative Experience

Academic and Administrative Experience

Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2019 - Continues
Canakkale Onsekiz Mart University, Bayramiç Meslek Yüksekokulu, Gıda İşleme, 2010 - 2015

Courses

Ekolojik Tarım ve Gıda, Undergraduate, 2020 - 2021
Katı Yağ Üretim Tekniklei, Postgraduate, 2019 - 2020
Poultry Meat and Products Technology, Undergraduate, 2019 - 2020
Zeytinyağı Üretiminde Özel Konular, Doctorate, 2019 - 2020
Food Industry Machines, Undergraduate, 2019 - 2020
Gıdalarda Termaz Analiz Yöntemleri, Postgraduate, 2019 - 2020
Geleneksel Gıdalar, Undergraduate, 2019 - 2020

Advising Theses

Öğütcü M., Acar Ü., Determination of effects of supplementation different ratio poppy seed oil on fillet quality of rainbow trout (Oncorhynchus mykiss), Postgraduate, E.Örnek(Student), 2021
Öğütcü M., Arifoğlu N., DETERMINATION OF CHARACTERISTICS OF TİRE MEATBALL, Postgraduate, S.Gevrek(Student), 2019
Öğütcü M., Karabayır A., DETERMINATION EFFECT OF THE ADDED DIFFERENT LEVEL OF POMEGRANATE SEED OIL ON QUAIL (COTURNIX COTURNIX JAPONICA) GROWTH PERFORMANCE AND EGG QUALITY, Postgraduate, E.DİNCER(Student), 2019

Published journal articles indexed by SCI, SSCI, and AHCI

I. **Comparative analysis of essential oil oleogels containing beeswax and sunflower wax with petrolatum gels**
Çokay H., Çelebi Uzkuç N. M., Yüceer Y., Öğütcü M.
EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, vol.0, pp.1-11, 2024 (SCI-Expanded)

II. **Determining the structure and stability of essential oil-sunflower wax and beeswax oleogels**
Çokay H., ÖĞÜTCÜ M.
JAOCS, Journal of the American Oil Chemists' Society, vol.100, no.12, pp.993-1002, 2023 (SCI-Expanded)

III. **Development and characterisation of olive oil based spreads containing different seasonings**
Öğütcü M., Albayrak E., Çokay H., Yakar E.
RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol.100, pp.39-48, 2023 (SCI-Expanded)

IV. **Effects of dietary fish oil replacement by poppy seed oil on growth performance and fillet quality of rainbow trout (Oncorhynchus mykiss)**
Örnek E., Acar Ü., Öğütcü M.
Aquaculture Research, vol.00, pp.1-12, 2021 (SCI-Expanded)

V. **Assessment of effects of pomegranate seed oil on egg quality of Japanese (Coturnix coturnix japonica) quail**
Öğütcü M., Dincer E., Karabayır A.
RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol.97, no.4, pp.35-42, 2020 (SCI-Expanded)

VI. **Effect of Disinfectant Added Drinking Water on the Growth Performance of Different Hen Strains**
KARABAYIR A., ARİFOĞLU N., ÖĞÜTCÜ M.
PAKISTAN JOURNAL OF ZOOLOGY, vol.50, no.6, pp.2287-2293, 2018 (SCI-Expanded)

VII. **Physico-chemical, textural, microbial and sensory properties of Turkish Tire meatball**
ÖĞÜTCÜ M., Gevrek S., ARİFOĞLU N.

JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.42, no.10, 2018 (SCI-Expanded)

VIII. **Preventing oil leakage with natural wax additions during the storage of tahini halva**
Ogutcu M., Arifoglu N., Temizkan R., Yilmaz E.
RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol.95, no.2, pp.95-104, 2018 (SCI-Expanded)

IX. **INFLUENCE OF DISINFECTANT ADDED TO DRINKING WATER ON QUAIL GROWTH PERFORMANCE AND EGG QUALITY**
KARABAYIR A., ÖĞÜTCÜ M., ARİFOĞLU N.
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X. **Restriction of oil migration in tahini halva via organogelation**
ÖĞÜTCÜ M., ARİFOĞLU N., YILMAZ E.
EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, vol.119, no.9, 2017 (SCI-Expanded)

XI. **Influence of different antioxidants and pack materials on oxidative stability of cold pressed poppy seed oil**
Ogutcu M., Yilmaz E.
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XII. **WATER QUALITY CHARACTERIZATION OF EXTENSIVE LAYING HEN FARMS**
KARABAYIR A., ÖĞÜTCÜ M., ARİFOĞLU N.
FRESENIUS ENVIRONMENTAL BULLETIN, vol.26, no.11, pp.6687-6692, 2017 (SCI-Expanded)

XIII. **Textural properties and storage stability of organogels prepared from pomegranate seed oil with beeswax and sunflower wax**
Yilmaz E., Ogutcu M.
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XIV. **Influence of Storage on Physicochemical and Volatile Features of Enriched and Aromatized Wax Organogels**
ÖĞÜTCÜ M., YILMAZ E., Guneser O.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.92, no.10, pp.1429-1443, 2015 (SCI-Expanded)

XV. **Assessment of Thermal and Textural Characteristics and Consumer Preferences of Lemon and Strawberry Flavored Fish Oil Organogels**
YILMAZ E., ÖĞÜTCÜ M., ARİFOĞLU N.
JOURNAL OF OLEO SCIENCE, vol.64, no.10, pp.1049-1056, 2015 (SCI-Expanded)

XVI. **Physical Properties, Volatiles Compositions and Sensory Descriptions of the Aromatized Hazelnut Oil-Wax Organogels**
YILMAZ E., ÖĞÜTCÜ M., YÜCEER Y.
JOURNAL OF FOOD SCIENCE, vol.80, no.9, 2015 (SCI-Expanded)

XVII. **Characterization of Hazelnut Oil Oleogels Prepared with Sunflower and Carnauba Waxes**
ÖĞÜTCÜ M., YILMAZ E.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.18, no.8, pp.1741-1755, 2015 (SCI-Expanded)

XVIII. **Structure and Stability of Fish Oil Organogels Prepared with Sunflower Wax and Monoglyceride**
ÖĞÜTCÜ M., TEMİZKAN R., ARİFOĞLU N., YILMAZ E.
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XIX. **Preparation and Characterization of Virgin Olive Oil-Beeswax Oleogel Emulsion Products**
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XX. **Storage stability of cod liver oil organogels formed with beeswax and carnauba wax**
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XXI. **Oleogels as spreadable fat and butter alternatives: sensory description and consumer perception**
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RSC ADVANCES, vol.5, no.62, pp.50259-50267, 2015 (SCI-Expanded)

XXII. **The texture, sensory properties and stability of cookies prepared with wax oleogels**
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ÖĞÜTCÜ M., YILMAZ E.
JOURNAL OF APPLIED POLYMER SCIENCE, vol.132, no.4, 2015 (SCI-Expanded)

XXIV. **Comparative Analysis of Olive Oil Organogels Containing Beeswax and Sunflower Wax with Breakfast Margarine**
YILMAZ E., ÖĞÜTCÜ M.
JOURNAL OF FOOD SCIENCE, vol.79, no.9, 2014 (SCI-Expanded)

XXV. **Oleogels of virgin olive oil with carnauba wax and monoglyceride as spreadable products**
ÖĞÜTCÜ M., YILMAZ E.
GRASAS Y ACEITES, vol.65, no.3, 2014 (SCI-Expanded)

XXVI. **Properties and Stability of Hazelnut Oil Organogels with Beeswax and Monoglyceride**
YILMAZ E., ÖĞÜTCÜ M.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.91, no.6, pp.1007-1017, 2014 (SCI-Expanded)

XXVII. **Determining Frying Oil Degradation by Near Infrared Spectroscopy Using Chemometric Techniques**
ÖĞÜTCÜ M., Aydeniz B., BÜYÜKCAN M. B., YILMAZ E.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.89, no.10, pp.1823-1830, 2012 (SCI-Expanded)

XXVIII. **COMPARISON OF THE VIRGIN OLIVE OILS PRODUCED IN DIFFERENT REGIONS OF TURKEY**
ÖĞÜTCÜ M., YILMAZ E.
JOURNAL OF SENSORY STUDIES, vol.24, no.3, pp.332-353, 2009 (SCI-Expanded)

XXIX. **Path Analysis for the Behavior of Traditional Olive Oil Consumer in Çanakkale.**
ÖĞÜTCÜ M., YILMAZ E.
Food Sci. Technol. Res., vol.15, pp.19-26, 2009 (SCI-Expanded)

XXX. **Sensorial and physico-chemical characterization of virgin olive oils produced in Canakkale**
ÖĞÜTCÜ M., MENDEŞ M., YILMAZ E.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.85, no.5, pp.441-456, 2008 (SCI-Expanded)

Articles Published in Other Journals

I. **Optimization of Wax Addition Level in Sunflower Oil Oleogels via Response Surface Methodology**
Öğütcü M., Albayrak E., Karabayır E. S.
GIDA, vol.5, no.48, pp.901-912, 2023 (Peer-Reviewed Journal)

II. **Assessment of Consumer Preferences and Perceptions on Egg Consumption via Correspondence Analysis**
Öğütcü M., Elmas E. T.
Tavukçuluk Araştırma Dergisi, vol.17, no.1, pp.27-34, 2020 (Peer-Reviewed Journal)

III. **Future Projection of Olive Production in Çanakkale**
Öğütcü M., Kıraç A.
Journal of scientific reports-A (Online), vol.44, pp.33-43, 2020 (Peer-Reviewed Journal)

IV. **Effect of Microwave Heating on Quality Parameters of Hazelnut, Canola and Corn Oils**
ARİFOĞLU N., ÖĞÜTCÜ M.
AKADEMİK GIDA, vol.17, no.1, pp.23-29, 2019 (Peer-Reviewed Journal)

V. **Katı Yağ İçeriğinin Belirlenmesinde Yakın Kızıl Ötesi Spektroskopisinin (NIR) Kullanımı**
ÖĞÜTCÜ M., ARİFOĞLU N.
ÇOMÜ ZİRAAT FAKÜLTESİ DERGİSİ, vol.6, no.2, pp.109-114, 2018 (Peer-Reviewed Journal)

VI. **Preventing Phase Seperation Proble with Natural Waxes in Sesame Paste**
ÖĞÜTCÜ M., ARİFOĞLU N., ELMAS E. T., Yeniada F.
New Knowledge Journal of Science, vol.7, no.2, pp.119-126, 2018 (Peer-Reviewed Journal)

VII. **Effects of Orange Peel Oil on Quail (coturnix coturnix japonica) Growth-Performance, Egg Quality and Blood Parameters**

KARABAYIR A., ÖĞÜTCÜ M., ACAR Ü., ARİFOĞLU N.
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VIII. **Mineral Composition of Summer Halva**
ARİFOĞLU N., TÜRKER G., ÖĞÜTCÜ M., YILMAZ E.
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IX. **Factors Affecting Tahini Quality**
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Agriculture & Food, vol.5, no.1, pp.366-373, 2017 (Peer-Reviewed Journal)

X. **Physıcal Characterıstıcs And Mıneral Composıtıon Of Poultry Eggs From Layıng Hens Reared At Dıfferent Productıon Systems**
Karabayır A., Öğütcü M., Arifoğlu N.
Agriculture & Food , vol.5, pp.195-201, 2017 (Peer-Reviewed Journal)

XI. **Comparison of the Virgin Olive Oils Obtained From Different Points Of Common Oil Production Systems**
ÖĞÜTCÜ M., AYDENİZ B., YILMAZ E.
Gıda Teknolojisi Derneği - GIDA, vol.38, no.2, pp.79-85, 2013 (Peer-Reviewed Journal)

XII. **Yakın Kızılötesi Spektroskopisinin (NIR) Tekniğinin Yemeklik Yağ Sektöründeki Kullanımları**
ÖĞÜTCÜ M., YILMAZ E.
Dünya Gıda, vol.07, pp.34-39, 2012 (Peer-Reviewed Journal)

XIII. **Margarinlere Alternatif Olabilecek Yeni Bir Ürün: Oleojeller- II**
ÖĞÜTCÜ M., YILMAZ E.
Dünya Gıda, vol.02, pp.59-63, 2012 (Peer-Reviewed Journal)

XIV. **Çikolatada Bileşen Etkileşimleri ve Kaliteye Etkileri**
ÖĞÜTCÜ M., YILMAZ E.
Dünya Gıda, vol.05, pp.64-72, 2012 (Peer-Reviewed Journal)

XV. **Margarinlere Alternatif Olabilecek Yeni Bir Ürün: Oleojeller- I**
ÖĞÜTCÜ M., YILMAZ E.
Dünya Gıda, vol.01, pp.68-73, 2012 (Peer-Reviewed Journal)

XVI. **Zeytinyağı aromasının oluşumunda lipoksijenaz yolu reaksiyonları.**
YILMAZ E., ÖĞÜTCÜ M.
Zeytin Bilimi, vol.3, no.1, pp.51-58, 2012 (Peer-Reviewed Journal)

XVII. **Bazı meyvelerin antioksidan kapasiteleri üzerine bir araştırma.**
YILMAZ E., ÖĞÜTCÜ M.
Hasad Gıda, vol.268, pp.28-32, 2007 (Peer-Reviewed Journal)

XVIII. **Natürel zeytinyağlarının duyusal tanımlama testleriyle analizleri.**
YILMAZ E., ÖĞÜTCÜ M.
Hasad Gıda, vol.252, pp.30-38, 2006 (Peer-Reviewed Journal)

XIX. **Zeytinyağı aroma kimyası ve duyusal değerlendirilmesi.**
YILMAZ E., ÖĞÜTCÜ M.
AKADEMİK GIDA, vol.12, pp.43-46, 2004 (Peer-Reviewed Journal)

Refereed Congress / Symposium Publications in Proceedings

I. **EcoAgri Project–An Opportunity To Raise Awareness Towards Urban Agriculture**
Arabska E., Ivanova M., Karabayır A., Ali B., Alatürk F., Birer S., Öğütcü M., Arifoğlu N.
3rd International Conference on Awareness: Education, Science, Health and Arts - ICA2019, Çanakkale, Turkey, 5 - 07 December 2019, pp.148-149

II. **The Ecofar Project–A Challenge for the Further Sustainable Development of Agriculture Through Improving the Education of Young Eco-Farmers**
Arifoğlu N., Abersek B., Abersek M. K., Flogie A., Karabayır A., Ali B., Alatürk F., Öğütcü M., Birer S.

International scientific and practical conference Bulgaria of Regions'2019: Fiscal policy, globalization and economic growth: sustainable development challenges and perspectives, Plovdiv, Bulgaria, 22 November 2019, pp.683-691

III. **Determination of Enviromental Conditions of Turkish Patented White Nectarine (Bayramiç Beyazı)**
Kıraç A., Birer S., Öğütcü M.
International Conference on Science and Technology-ICONST-NST, Prizren, Kosovo, 26 - 30 August 2019, pp.8

IV. **Organic catering - a perspective for the sustainable development of the Turkish catering sector**
Arifoğlu N., Öğütcü M., Ormancı H. B., Karabayır A.
International scientific and practical conference "Bulgaria of regions Socio economic zoningtraditions, contemporary state and problems, Plovdiv, Bulgaria, 19 - 21 October 2018, pp.287-292

V. **Low cholesterol egg production**
Öğütcü M.
International scientific and practical conference "Bulgaria of regions Socio economic zoning-traditions, contemporary state and problems, Plovdiv, Bulgaria, 19 - 21 October 2018, pp.61

VI. **Development of Vocational Educational Training for Students with Dissabilities on Ecological Gardening**
Ivanova M., Arifoğlu N., Öğütcü M., Birer S., Mestav H. O.
International Conference on Science and Technology-ICONST, Prizren, Kosovo, 5 - 09 September 2018, pp.114

VII. **Effects of Pomegranate Seed Oil on Blood Parameters and Egg Quality of Japanese (Coturnix coturnix japonica) Quail**
ÖĞÜTCÜ M., Dincer E., KARABAYIR A.
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VIII. **Effects of Different Vegetable Oil on Egg Quality.**
Öğütcü M., Arifoğlu N., Dincer E.
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IX. **Fatty Acid Composition and Calorie Values ofChicken Breast and Thigh Meats from Different Breeding Systems**
Karabayır A., Öğütcü M.
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X. **MINERAL CONTENT OF SUN-DRIED EGGPLANT AND OKRA**
ARİFOĞLU N., ÖĞÜTCÜ M., TÜRKER G.
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XI. **Determination of the Mineral Composition of Turkish Tahini Halva**
ARİFOĞLU N., ÖĞÜTCÜ M.
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XII. **Edible Oil Organogels prepared with Natural Waxes and Their Apllication**
Öğütcü M., Yılmaz E.
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XIII. **Effect of Drinking Water Disinfection on Quail Meat Quality**
KARABAYIR A., ÖĞÜTCÜ M., ARİFOĞLU N.
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XIV. **Preventing Oil Leakage in Tahini Halva With Adding Shellac Wax**
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XV. **Kenaf Tohumu Yağının Bileşimi ve Fonksiyonel Özellikleri**
ÖĞÜTCÜ M.
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XVI. **Free radical scavenging capacity and total phenolics content of tahini halva**

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XVII. **Frying Performance of High Oleic Sunflower Oils**
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19th International Sunflower Conference, Edirne, Turkey, 29 May - 03 June 2016, pp.1100

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XIX. **Bitkisel yağların Depolama Stabilitesi Üzerine Farklı Antioksidan Katkılarının ve Ambalaj Materyallerinin Etkisi**
ÖĞÜTCÜ M., YILMAZ E.
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XX. **Orgnojellerin Gıda Endüstrisinde Uygulama Alanları**
ÖĞÜTCÜ M., YILMAZ E.
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XXI. **Thermal, textural and analytical properties of oleogels prepared from refined hazelnut oil and beeswax**
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XXIII. **Yağların Termal Analizinde Diferansiyal Taramalı Kalorimetrinin (DSC) Kullanımı**
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XXIV. **Geleneksel Triaçilgliserol (TAG) Kristal Ağına Alternatif Bir Yaklaşım**
Yılmaz E., Öğütcü M.
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XXV. **Kızartma Yağlarının Kalitelerinin Belirlenmesinde Yakın Kızılötesi Spektroskopisinin NIR Kullanımı**
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XXVI. **Determination of the Physico-Chemical Properties, Bitterness Value and NIR Spectra of Virgin Olive Oils Obtained from Different Sites within Different Oil Production Systems**
Yılmaz E., Öğütcü M., Aydeniz B.
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XXVII. **Natürel zeytinyağlarının antioksidan maddeleri ve antioksidan kapasiteleri**
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XXVIII. **Çanakkale ilinin zeytinyağcılık potansiyeli ve değerlendirilmesi**
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Supported Projects

ÖĞÜTCÜ M., ÇOKAY H., Project Supported by Higher Education Institutions, Uçucu Yağ Oleojellerinin Üretimi ve Karakteristik Özelliklerinin Belirlenmesi, 2021 - Continues
ÖĞÜTCÜ M., ACAR Ü., Örnek E., Project Supported by Higher Education Institutions, Gökkuşağı Alabalığı Oncorhynchus mykiss Yemlerine Farklı Oranlarda Katılan Haşhaş Yağının Et Kalitesi Üzerine Etkilerinin Belirlenmesi, 2019 - 2021
ÖĞÜTCÜ M., ALBAYRAK E., ÇOKAY H., Project Supported by Higher Education Institutions, Farklı Çeşni Maddeleri İçeren Zeytinyağı Temelli Sürülebilir Yeni Ürünlerin Geliştirilmesi ve Karakterizasyonu, 2019 - 2021
Karabayır A., Arifoğlu N., Öğütcü M., Birer S., Ali B., Alatürk F., EU Supported Other Project, Adult training course for small farmers on ecological and urban agriculture (ECOAGRI), 2018 - 2021
Karabayır A., Arifoğlu N., Öğütcü M., Ali B., Alatürk F., Birer S., EU Supported Other Project, ECOFAR-Development of managerial and entrepreneurial skills of young eco-farmers via joint vet curricula, enhanced qualification profile, assessment standard and sustainable cooperation synergies , 2018 - 2021
Arifoğlu N., Öğütcü M., Birer S., Mestav H. O., EU Supported Other Project, Supporting access to training and qualification of people with disabilities through development of VET course on Ecological Vegetable Gardening based on ECVET learning outcomes /ECOGARD/, 2017 - 2020
ÖĞÜTCÜ M., Dincer E., Project Supported by Higher Education Institutions, Bıldırcın Coturnix coturnix japonica yemlerine farklı oranlarda yapılan nar çekirdek yağı katkısının büyüme performansı ve yumurta kalitesi üzerine etkisinin belirlenmesi, 2018 - 2019
ÖĞÜTCÜ M., Gevrek S., Project Supported by Higher Education Institutions, Tire Köftesinin Karakteristik Özelliklerinin Belirlenmesi, 2018 - 2019
Albayrak E., Öğütcü M., Project Supported by Higher Education Institutions, Bıldırcın Coturnix coturnix japonica yemlerine farklı oranlarda yapılan nar çekirdek yağı katkısının büyüme performansı ve yumurta kalitesi üzerine etkisinin belirlenmesi, 2018 - 2019
Karabayır A., Öğütcü M., Arifoğlu N., Ormancı H. B., EU Supported Other Project, Empowering Public Food Procurement, 2017 - 2019
KARABAYIR A., ÖĞÜTCÜ M., ARİFOĞLU N., Project Supported by Higher Education Institutions, Portakal Kabuğundan Elde Edilen Ucucu Yağ Katkısının Bıldırcın Büyüme Performansı Bazı Kan Parametreleri ve Yumurta Kalitesine Etkisinin Belirlenmesi, 2017 - 2018
Öğütcü M., Arifoğlu N., Yılmaz E., TUBITAK Project, Organojelasyon Tekniğini Kullanarak Tahin Helvasında Yağ Sızması Probleminin Giderilmesi, 2015 - 2016
Yılmaz E., Other International Funding Programs, Yemeklik likit yağlardan oleojel ürünlerinin hazırlanması ve kahvaltılık margarin/sürülebilir ve fırıncılık şorteningi olarak kullanım potansiyellerinin araştırılması -(Bursiyer), 2012 - 2014
Yılmaz E., TUBITAK Project, Çanakkale İlinde Üretilen Natürel Zeytinyağlarının Duyusal ve Fiziko-Kimyasal Kalitelerinin Belirlenmesi - (Bursiyer), 2006 - 2008

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Öğütcü M., Vatan E., Fruit/Fruit aromatic, spicy, fibrous fermented beverage., Patent, CHAPTER A Human Needs, The Invention Registration Number: 2005 04120 , Standard Registration, 2008

Memberships / Tasks in Scientific Organizations

Euro Fed Lipid, Member, 2012 - Continues
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Metrics

Publication: 79
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