

## Assoc. Prof. MUSTAFA ÖĞÜTCÜ

### Personal Information

**Email:** mogutcu@comu.edu.tr

**Web:** <https://avesis.comu.edu.tr/mogutcu>

**Address:** Çanakkale Onsekiz Mart Üniversitesi Terzioğlu Yerleşkesi Mühendislik Fakültesi Gıda Mühendisliği Bölümü Çanakkale

### International Researcher IDs

ORCID: 0000-0001-8686-2768

Yoksis Researcher ID: 23290

### 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 (TÜBİTAK-COST işbirliği 1120038' 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, Food Technology, Fats Technology, 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

Deputy Head of Department, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2019 - 2024  
Canakkale Onsekiz Mart University, Bayramiç Meslek Yüksekokulu, Gıda İşleme, 2010 - 2015

## Courses

### Doctorate

Zeytinyağı Üretiminde Özel Konular, Doctorate, 2019 - 2020

### Postgraduate

Katı Yağ Üretim Teknikleri, Postgraduate, 2019 - 2020

Gıdalarda Termaz Analiz Yöntemleri, Postgraduate, 2019 - 2020

### Undergraduate

Ekolojik Tarım ve Gıda, Undergraduate, 2020 - 2021

Poultry Meat and Products Technology, Undergraduate, 2019 - 2020

Food Industry Machines, Undergraduate, 2019 - 2020

Geleneksel Gıdalar, Undergraduate, 2019 - 2020

## Supervised Theses

Öğütücü M., Bazı Gıda Atıklarından Elde Edilen Ekstraktların Balık Yağı Oksidatif Kararlılığına Etkisi, Postgraduate, E.SULTAN(Student), 2024

Öğütücü 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

Öğütücü M., Arifoğlu N., DETERMINATION OF CHARACTERISTICS OF TİRE MEATBALL, Postgraduate, S.Gevrek(Student), 2019

Öğütücü 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. **Rapid identification of organogelator types in oleogel using a near-infrared spectroscopy-based SIMCA model**  
AYVAZ H., ALBAYRAK E., ÖĞÜTCÜ M.  
International Journal of Food Science and Technology, vol.60, no.1, 2025 (SCI-Expanded)
- II. **Optimization of organogels prepared with turpentine oil and wax mixtures via response surface methodology and determination of vaporization kinetic parameters**  
ÖĞÜTCÜ M., Dincer Albayrak E., Toklucu A. K.  
Journal of the Science of Food and Agriculture, vol.104, no.11, pp.6431-6438, 2024 (SCI-Expanded)
- III. **Assessment and comparative analysis of the antioxidant capacity of some food waste for fish oils**  
Karabayır E. S., Öğütücü M.  
GRASAS Y ACEITES, vol.75, no.2, pp.1-13, 2024 (SCI-Expanded)
- IV. **Comparative analysis of essential oil oleogels containing beeswax and sunflower wax with petrolatum gels**  
Cokay H., Uzkuc N. M., Yuceer Y. K., ÖĞÜTCÜ M.  
EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, vol.126, no.5, 2024 (SCI-Expanded)
- V. **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)

- VI. **Development and characterisation of olive oil based spreads containing different seasonings**  
ÖĞÜTCÜ M., Albayrak E. (, Cokay H., YAKAR E.  
RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol.100, no.1, pp.39-48, 2023 (SCI-Expanded)
- VII. **Effects of dietary fish oil replacement by poppy seed oil on growth performance and fillet quality of rainbow trout (<i>Oncorhynchus mykiss</i>)**  
Ornek E., ACAR Ü., ÖĞÜTCÜ M.  
AQUACULTURE RESEARCH, vol.52, no.7, pp.3026-3037, 2021 (SCI-Expanded)
- VIII. **Assessment of effects of pomegranate seed oil on egg quality of Japanese (Coturnix coturnix japonica) quail**  
Öğütçü M., Dincer E., Karabayır A.  
RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol.97, no.4, pp.35-42, 2020 (SCI-Expanded)
- IX. **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)
- X. **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)
- XI. **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)
- XII. **INFLUENCE OF DISINFECTANT ADDED TO DRINKING WATER ON QUAIL GROWTH PERFORMANCE AND EGG QUALITY**  
KARABAYIR A., ÖĞÜTCÜ M., ARİFOĞLU N.  
FRESENIUS ENVIRONMENTAL BULLETIN, vol.27, no.5, pp.3051-3058, 2018 (SCI-Expanded)
- XIII. **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)
- XIV. **Influence of different antioxidants and pack materials on oxidative stability of cold pressed poppy seed oil**  
Ogutcu M., Yilmaz E.  
RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol.94, no.1, pp.45-52, 2017 (SCI-Expanded)
- XV. **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)
- XVI. **Textural properties and storage stability of organogels prepared from pomegranate seed oil with beeswax and sunflower wax**  
Yilmaz E., Ogutcu M.  
RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol.93, no.4, pp.245-254, 2016 (SCI-Expanded)
- XVII. **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)
- XVIII. **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)
- XIX. **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)
- XX. **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)
- XXI. **Structure and Stability of Fish Oil Organogels Prepared with Sunflower Wax and Monoglyceride**  
ÖĞÜTCÜ M., TEMİZKAN R., ARİFOĞLU N., YILMAZ E.  
JOURNAL OF OLEO SCIENCE, vol.64, no.7, pp.713-720, 2015 (SCI-Expanded)
- XXII. **Preparation and Characterization of Virgin Olive Oil-Beeswax Oleogel Emulsion Products**  
ÖĞÜTCÜ M., ARİFOĞLU N., YILMAZ E.  
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.92, no.4, pp.459-471, 2015 (SCI-Expanded)
- XXIII. **Storage stability of cod liver oil organogels formed with beeswax and carnauba wax**  
ÖĞÜTCÜ M., ARİFOĞLU N., YILMAZ E.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.50, no.2, pp.404-412, 2015 (SCI-Expanded)
- XXIV. **Comparison of the Pomegranate Seed Oil Organogels of Carnauba Wax and Monoglyceride**  
ÖĞÜTCÜ M., YILMAZ E.  
JOURNAL OF APPLIED POLYMER SCIENCE, vol.132, no.4, 2015 (SCI-Expanded)
- XXV. **Oleogels as spreadable fat and butter alternatives: sensory description and consumer perception**  
YILMAZ E., ÖĞÜTCÜ M.  
RSC ADVANCES, vol.5, no.62, pp.50259-50267, 2015 (SCI-Expanded)
- XXVI. **The texture, sensory properties and stability of cookies prepared with wax oleogels**  
YILMAZ E., ÖĞÜTCÜ M.  
FOOD & FUNCTION, vol.6, no.4, pp.1194-1204, 2015 (SCI-Expanded)
- XXVII. **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)
- XXVIII. **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)
- XXIX. **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)
- XXX. **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)
- XXXI. **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)
- XXXII. **Path Analysis for the Behavior of Traditional Olive Oil Consumer in Canakkale**  
Oguetue M., YILMAZ E.  
FOOD SCIENCE AND TECHNOLOGY RESEARCH, no.1, pp.19-26, 2009 (SCI-Expanded)
- XXXIII. **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. **Determination of Perceptions and Purchasing Factors of Turkish Consumers on Essential Oils**  
Işık B., Gürdal R., Elmas E. T., Öğütcü M.  
Eurasian Journal of Food Science and Technology, vol.8, no.1, pp.33-42, 2024 (Peer-Reviewed Journal)
- II. **Microorganisms and Effects on the Olive Oil Quality**  
Aydın A., Uymaz Tezel B., Öğütcü M.

TURKISH JOURNAL OF AGRICULTURE: FOOD SCIENCE AND TECHNOLOGY, vol.12, no.1, pp.100-108, 2024 (Peer-Reviewed Journal)

- III. **Optimization of Wax Addition Level in Sunflower Oil Oleogels via Response Surface Methodology**  
ÖĞÜTCÜ M., ALBAYRAK E., KARABAYIR E. S.  
GIDA, vol.5, no.48, pp.901-912, 2023 (Peer-Reviewed Journal)
- IV. **Future Projection of Olive Production in Çanakkale**  
Öğütçü M., Kırac A.  
Journal of scientific reports-A (Online), vol.44, pp.33-43, 2020 (Peer-Reviewed Journal)
- V. **Assessment of Consumer Preferences and Perceptions on Egg Consumption via Correspondence Analysis**  
Öğütçü M., Elmas E. T.  
Tavukçuluk Araştırma Dergisi, vol.17, no.1, pp.27-34, 2020 (Peer-Reviewed Journal)
- VI. **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)
- VII. **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)
- VIII. **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.  
New Knowledge Journal of Science, vol.7, no.2, pp.127-136, 2018 (Peer-Reviewed Journal)
- IX. **Preventing Phase Separation Problem 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)
- X. **Mineral Composition of Summer Halva**  
ARİFOĞLU N., TÜRKER G., ÖĞÜTCÜ M., YILMAZ E.  
Agriculture & Food, vol.5, no.1, pp.188-194, 2017 (Peer-Reviewed Journal)
- XI. **Factors Affecting Tahini Quality**  
ÖĞÜTCÜ M., ARİFOĞLU N., Dincer E., YILMAZ E.  
Agriculture & Food, vol.5, no.1, pp.366-373, 2017 (Peer-Reviewed Journal)
- XII. **Physical Characteristics And Mineral Composition Of Poultry Eggs From Laying Hens Reared At Different Production Systems**  
Karabayır A., Öğütçü M., Arifoğlu N.  
Agriculture & Food, vol.5, pp.195-201, 2017 (Peer-Reviewed Journal)
- XIII. **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)
- XIV. **Yakın Kızılötesi Spektroskopisinin (NIR) Tekniğinin Yemeklik Yağ Sektöründeki Kullanımları**  
ÖĞÜTCÜ M., YILMAZ E.  
Dünya Gıda, vol.07, pp.34-39, 2012 (Peer-Reviewed Journal)
- XV. **Margarinlere Alternatif Olabilecek Yeni Bir Ürün: Oleojeller- II**  
ÖĞÜTCÜ M., YILMAZ E.  
Dünya Gıda, vol.02, pp.59-63, 2012 (Peer-Reviewed Journal)
- XVI. **Çikolata Bileşen Etkileşimleri ve Kaliteye Etkileri**  
ÖĞÜTCÜ M., YILMAZ E.  
Dünya Gıda, vol.05, pp.64-72, 2012 (Peer-Reviewed Journal)
- XVII. **Margarinlere Alternatif Olabilecek Yeni Bir Ürün: Oleojeller- I**  
ÖĞÜTCÜ M., YILMAZ E.  
Dünya Gıda, vol.01, pp.68-73, 2012 (Peer-Reviewed Journal)

- XVIII. **Zeytinyağı aromasının oluşumunda lipoksijenaz yolu reaksiyonları.**  
YILMAZ E., ÖĞÜTCÜ M.  
Zeytin Bilimi, vol.3, no.1, pp.51-58, 2012 (Peer-Reviewed Journal)
- XIX. **Bazı meyvelerin antioksidan kapasiteleri üzerine bir araştırma.**  
YILMAZ E., ÖĞÜTCÜ M.  
Hasad Gıda, vol.268, pp.28-32, 2007 (Peer-Reviewed Journal)
- XX. **Natürel zeytinyağlarının duyuşal tanımlama testleriyle analizleri.**  
YILMAZ E., ÖĞÜTCÜ M.  
Hasad Gıda, vol.252, pp.30-38, 2006 (Peer-Reviewed Journal)
- XXI. **Zeytinyağı aroma kimyası ve duyuşal değeriendirilmesi.**  
YILMAZ E., ÖĞÜTCÜ M.  
AKADEMİK GIDA, vol.12, pp.43-46, 2004 (Peer-Reviewed Journal)

## **Papers Published in Refereed Scientific Meetings**

- I. **Fonksiyonel Bir Gıda Olarak Probiyotik Zeytinyağı**  
Aydın A., Uymaz Tezel B., Öğütçü M.  
13. Gıda Mühendisliği Kongresi, Ankara, Turkey, 2 - 04 November 2023, pp.44
- II. **EcoAgri Project–An Opportunity To Raise Awareness Towards Urban Agriculture**  
Arabska E., Ivanova M., Karabayır A., Ali B., Alatürk F., Birer S., Öğütçü M., Arifoğlu N.  
3rd International Conference on Awareness: Education, Science, Health and Arts - ICA2019, Çanakkale, Turkey, 5 - 07 December 2019, pp.148-149
- III. **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., Öğütçü 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
- IV. **Determination of Enviromental Conditions of Turkish Patented White Nectarine (Bayramiç Beyazı)**  
Kıraç A., Birer S., Öğütçü M.  
International Conference on Science and Technology-ICONST-NST, Prizren, Kosovo, 26 - 30 August 2019, pp.8
- V. **Organic catering - a perspective for the sustainable development of the Turkish catering sector**  
Arifoğlu N., Öğütçü M., Ormanci 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
- VI. **Low cholesterol egg production**  
Öğütçü 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
- VII. **Effects of Pomegranate Seed Oil on Blood Parameters and Egg Quality of Japanese (Coturnix coturnix japonica) Quail**  
ÖĞÜTCÜ M., Dincer E., KARABAYIR A.  
International Conference on Science and Technology, Prizren, Kosovo, 5 - 09 September 2018, pp.50
- VIII. **Effects of Different Vegetable Oil on Egg Quality.**  
Öğütçü M., Arifoğlu N., Dincer E.  
International Conference on Science and Technology-ICONST, Prizren, Kosovo, 5 - 09 September 2018, pp.941
- IX. **Development of Vocational Educational Training for Students with Dissabilities on Ecological Gardening**  
Ivanova M., Arifoğlu N., Öğütçü M., Birer S., Mestav H. O.  
International Conference on Science and Technology-ICONST, Prizren, Kosovo, 5 - 09 September 2018, pp.114
- X. **Fatty Acid Composition and Calorie Values ofChicken Breast and Thigh Meats from Different**

## **Breeding Systems**

Karabayır A., Öğütcü M.

INTERNATIONAL CONFERENCE on AGRICULTURAL SCIENCE and BUSINESS- 2018, Stara Zagora, Bulgaria, 10 - 12 May 2018, pp.71

- XI. **MINERAL CONTENT OF SUN-DRIED EGGPLANT AND OKRA**  
ARİFOĞLU N., ÖĞÜTCÜ M., TÜRKER G.  
Jubilee International Scientific Conference "Organic Farming and Sustainable Development", Plovdiv, Bulgaria, 22 - 24 February 2018, pp.29
- XII. **Determination of the Mineral Composition of Turkish Tahini Halva**  
ARİFOĞLU N., ÖĞÜTCÜ M.  
Jubilee International Scientific Conference Bulgaria of Regions "Sustainable regional development perspectives", Plovdiv, Bulgaria, 27 - 28 October 2017, pp.256-257
- XIII. **Edible Oil Organogels prepared with Natural Waxes and Their Application**  
Öğütcü M., Yılmaz E.  
Jubilee International Scientific Conference Bulgaria of Regions "Sustainable regional development perspectives", Plovdiv, Bulgaria, 27 - 28 October 2017, pp.210-211
- XIV. **Effect of Drinking Water Disinfection on Quail Meat Quality**  
KARABAYIR A., ÖĞÜTCÜ M., ARİFOĞLU N.  
2nd INTERNATIONAL BALKAN AGRICULTURE CONGRESS, Tekirdağ, Turkey, 16 - 18 May 2017, pp.426
- XV. **Preventing Oil Leakage in Tahini Halva With Adding Shellac Wax**  
ÖĞÜTCÜ M., ARİFOĞLU N., YILMAZ E.  
2nd INTERNATIONAL BALKAN AGRICULTURE CONGRESS, Tekirdağ, Turkey, 16 - 18 May 2017, pp.570
- XVI. **Kenaf Tohumu Yağının Bileşimi ve Fonksiyonel Özellikleri**  
ÖĞÜTCÜ M.  
YABİTED III. Bitkisel Yağ Kongresi, İzmir, Turkey, 12 - 15 April 2017, pp.31
- XVII. **Free radical scavenging capacity and total phenolics content of tahini halva**  
ARİFOĞLU N., ÖĞÜTCÜ M., TÜRKER G., YILMAZ E.  
63rd Scientific Conference with International Participation Food Science, Engineering and Technology, Plovdiv, Bulgaria, 21 - 22 October 2016, vol.1, pp.15
- XVIII. **Characterization of Sunflower Oil Oleogels Prepared with Beeswax and Sunflower Wax**  
ÖĞÜTCÜ M., AYDENİZ GÜNEŞER B., YILMAZ E.  
19th International Sunflower Conference, Edirne, Turkey, 29 May - 03 June 2016, pp.1096
- XIX. **Frying Performance of High Oleic Sunflower Oils**  
AYDENİZ GÜNEŞER B., ÖĞÜTCÜ M., YILMAZ E.  
19th International Sunflower Conference, Edirne, Turkey, 29 May - 03 June 2016, pp.1100
- XX. **Bitkisel yağların Depolama Stabilitesi Üzerine Farklı Antioksidan Katkılarının ve Ambalaj Materyallerinin Etkisi**  
ÖĞÜTCÜ M., YILMAZ E.  
YABİTED II. Bitkisel Yağ Kongresi, Tekirdağ, Turkey, 7 - 09 May 2015, pp.9
- XXI. **Orgnojellerin Gıda Endüstrisinde Uygulama Alanları**  
ÖĞÜTCÜ M., YILMAZ E.  
YABİTED II. Bitkisel Yağ Kongresi, Tekirdağ, Turkey, 7 - 09 May 2015, pp.19
- XXII. **Characterization of the Oleogels of Olive Oil and Sunflower Wax**  
Yılmaz E., Öğütcü M.  
11th Euro Fed Lipid Congress and 30th ISF lecture series Oils, Fats and Lipids: New Strategies for a High Quality Future, Antalya, Turkey, 27 - 30 October 2013, pp.276
- XXIII. **Thermal, textural and analytical properties of oleogels prepared from refined hazelnut oil and beeswax**  
Yılmaz E., Öğütcü M.  
11th Euro Fed Lipid Congress and 30th ISF lecture series Oils, Fats and Lipids: New Strategies for a High Quality Future, Antalya, Turkey, 27 - 30 October 2013, pp.96

- XXIV. **Yağların Termal Analizinde Diferansiyal Taramalı Kalorimetrimin (DSC) Kullanımı**  
Yılmaz E., Öğütcü M.  
YABİTED I. Bitkisel Yağ Kongresi, Adana, Turkey, 12 - 14 April 2012, pp.43
- XXV. **Kızartma Yağlarının Kalitelerinin Belirlenmesinde Yakın Kızılötesi Spektroskopisinin NIR Kullanımı**  
Yılmaz E., Öğütcü M., Dülger A.  
YABİTED I. Bitkisel Yağ Kongresi, Adana, Turkey, 12 - 14 April 2012, pp.12
- XXVI. **Geleneksel Triaçilgliserol (TAG) Kristal Ağına Alternatif Bir Yaklaşım**  
Yılmaz E., Öğütcü M.  
YABİTED I. Bitkisel Yağ Kongresi, Adana, Turkey, 12 - 14 April 2012, pp.34
- XXVII. **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.  
International Congress on Food and Nutrition together with 3rd SAFE Consortium International Congress on Food Safety, İstanbul, Turkey, 12 - 14 October 2011, pp.350
- XXVIII. **Sterol konsantrasyonu ve kompozisyonunun zeytinyağı kalitesi üzerine etkileri. Ulusal Zeytin ve Zeytinyağı Sempozyumu ve Sergisi**  
Yılmaz E., Öğütcü M.  
Ulusal Zeytin ve Zeytinyağı Sempozyumu ve Sergisi, İzmir, Turkey, 15 - 17 September 2006, pp.565-575
- XXIX. **Çanakkale ilinin zeytinyağcılık potansiyeli ve değerlendirilmesi**  
YILMAZ E., ÖĞÜTCÜ M.  
Ulusal Zeytin ve Zeytinyağı Sempozyumu ve Sergisi, İzmir, Turkey, 15 - 17 September 2006, pp.529-536
- XXX. **Natürel zeytinyağlarının antioksidan maddeleri ve antioksidan kapasiteleri**  
Yılmaz E., Öğütcü M.  
Ulusal Zeytin ve Zeytinyağı Sempozyumu ve Sergisi, İzmir, Turkey, 15 - 17 September 2006, pp.553-563
- XXXI. **Boza Üretiminde Bazı Modifikasyonlar**  
GÜVEN S., VATAN E., ÖĞÜTCÜ M.  
Geleneksel Gıdalar Sempozyumu, Van, Turkey, 23 - 24 September 2004, pp.339-342

## Supported Projects

- Ayvaz H., Öğütcü M., TÜBİTAK - AB COST Project, Yakın ve Orta Kızılötesi Spektroskopisi ile Oleojellerin Karakterizasyonu ve Potansiyel Yağ/Jelator Tagsisinin Tespiti: Oleomargarin Uygulaması, 2024 - 2026
- Ayvaz H., Öğütcü M., TUBİTAK Project, Natürel Sızma Zeytinyağlarında Dip Yağ Tagsisinin Kızılötesi Spektroskopisi ve Kemometrik Teknikler ile Belirlenmesi, 2024 - 2025
- ÖĞÜTCÜ M., ÇOKAY H., Project Supported by Higher Education Institutions, Uçucu Yağ Oleojellerinin Üretimi ve Karakteristik Özelliklerinin Belirlenmesi, 2021 - 2024
- ÖĞÜTCÜ M., ACAR Ü., Örnek E., Project Supported by Higher Education Institutions, Gökkuşluğu 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
- Karabıyır A., Arifođlu 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
- Karabıyır A., Arifođlu 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
- Arifođlu 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, Bildircin 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., Öğütücü M., Project Supported by Higher Education Institutions, Bildircin Coturnix coturnix japonica yemlerine farklı oranlarda yapılan nar çekirdek yağı katkısının büyüme performansı ve yumurta kalitesi üzerine etkisinin belirlenmesi, 2018 - 2019

Karabayır A., Öğütücü 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 Bildircin Büyüme Performansı Bazı Kan Parametreleri ve Yumurta Kalitesine Etkisinin Belirlenmesi, 2017 - 2018

Öğütücü M., Arifoğlu N., Yılmaz E., TUBİTAK Project, Organojelasyon Tekniğini Kullanarak Tahin Helvasında Yağ Sızması Probleminin Giderilmesi, 2015 - 2016

Yılmaz E., TÜBİTAK - AB COST Project, Yemeklik likit yağlardan oleojel ürünlerinin hazırlanması ve kahvaltılık margarin/sürülebilir ve fırıncılık şorteningi olarak kullanım potansiyellerinin araştırılması -(Bursiyer), 2012 - 2014

Yılmaz E., TUBİTAK Project, Çanakkale İlinde Üretilen Natürel Zeytinyağlarının Duyusal ve Fiziko-Kimyasal Kalitelerinin Belirlenmesi - (Bursiyer), 2006 - 2008

## Patent

Öğütücü 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

Bitkisel yağ derneği (YABİTED), Member, 2012 - Continues

## Metrics

Publication: 85

Citation (WoS): 893

Citation (Scopus): 1160

H-Index (WoS): 15

H-Index (Scopus): 17