

## **Assoc. Prof. MUSTAFA ÖĞÜTCÜ**

### **Personal Information**

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### **International Researcher IDs**

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### **Education Information**

Doctorate, Çanakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2009 - 2014

Postgraduate, Çanakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2006 - 2007

Undergraduate, Çanakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2001 - 2005

### **Foreign Languages**

English, B2 Upper Intermediate

### **Dissertations**

Doctorate, YEMEKLİK OLEJELLERİN HAZIRLANMASI ve GIDA ÜRÜNÜ OLARAK KULLANIMLARININ ARAŞTIRILMASI (TÜBİTAK-COST işbirliği 1120038' nolu proje kapsamında desteklenmiştir.) , Çanakkale 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.) , Çanakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2007

### **Research Areas**

Food Engineering, Food Science, Engineering and Technology

### **Academic Titles / Tasks**

Associate Professor, Çanakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2020 - Continues

Assistant Professor, Çanakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2018 - 2020

Assistant Professor, Çanakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2015 - 2018

Lecturer PhD, Çanakkale Onsekiz Mart University, Bayramiç Meslek Yüksekokulu, Gıda İşleme, 2014 - 2015

Lecturer, Çanakkale Onsekiz Mart University, Bayramiç Meslek Yüksekokulu, Gıda İşleme, 2009 - 2014

## **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

Kati Yağ Üretim Teknikleri, 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**

Öğütçü 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

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

Öğütçü 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.DİNÇER(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., Öğütçü 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  
Öğütçü 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., Öğütçü 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  
Öğütçü 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., ARIFOĞLU 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., ARIFOĞLU 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.  
FRESENIUS ENVIRONMENTAL BULLETIN, vol.27, no.5, pp.3051-3058, 2018 (SCI-Expanded)
- 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.  
RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol.94, no.1, pp.45-52, 2017 (SCI-Expanded)
- 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.  
RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol.93, no.4, pp.245-254, 2016 (SCI-Expanded)
- 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.  
JOURNAL OF OLEO SCIENCE, vol.64, no.7, pp.713-720, 2015 (SCI-Expanded)
- XIX. 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)
- XX. 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)
- XXI. 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)
- XXII. 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)
- XXIII. 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)
- 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  
Öğütçü 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  
Öğütçü 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  
Öğütçü M., Kiraç 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. Kati 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 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)
- VII. Effects of Orange Peel Oil on Quail (*coturnix coturnix japonica*) Growth-Performance, Egg Quality and Blood Parameters

- KARABAYIR A., ÖĞÜTCÜ M., ACAR Ü., ARIFOĞLU N.  
New Knowledge Journal of Science, vol.7, no.2, pp.127-136, 2018 (Peer-Reviewed Journal)
- VIII. **Mineral Composition of Summer Halva**  
ARIFOĞLU N., TÜRKER G., ÖĞÜTCÜ M., YILMAZ E.  
Agriculture & Food, vol.5, no.1, pp.188-194, 2017 (Peer-Reviewed Journal)
- IX. **Factors Affecting Tahini Quality**  
ÖĞÜTCÜ M., ARIFOĞLU N., Dincer E., YILMAZ E.  
Agriculture & Food, vol.5, no.1, pp.366-373, 2017 (Peer-Reviewed Journal)
- X. **Physical Characteristics And Mineral Composition Of Poultry Eggs From Laying Hens Reared At Different Production 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 Kızılıötesi 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 duyasal tanımlama testleriyle analizleri.**  
YILMAZ E., ÖĞÜTCÜ M.  
Hasad Gıda, vol.252, pp.30-38, 2006 (Peer-Reviewed Journal)
- XIX. **Zeytinyağı aroma kimyası ve duyasal 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 Environmental 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
- IV. **Organic catering - a perspective for the sustainable development of the Turkish catering sector**  
Arifoğlu N., Öğütçü 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**  
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
- VI. **Development of Vocational Educational Training for Students with Disabilities 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
- 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. **Fatty Acid Composition and Calorie Values of Chicken Breast and Thigh Meats from Different Breeding Systems**  
Karabayır A., Öğütçü M.  
INTERNATIONAL CONFERENCE on AGRICULTURAL SCIENCE and BUSINESS- 2018, Stara Zagora, Bulgaria, 10 - 12 May 2018, pp.71
- X. **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
- XI. **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
- XII. **Edible Oil Organogels prepared with Natural Waxes and Their Application**  
Öğütçü M., Yılmaz E.  
Jubilee International Scientific Conference Bulgaria of Regions "Sustainable regional development perspectives", Plovdiv, Bulgaria, 27 - 28 October 2017, pp.210-211
- XIII. **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
- XIV. **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
- XV. **Kenaf Tohumu Yağının Bileşimi ve Fonksiyonel Özellikleri**  
ÖĞÜTCÜ M.  
YABİTED III. Bitkisel Yağ Kongresi, İzmir, Turkey, 12 - 15 April 2017, pp.31
- XVI. **Free radical scavenging capacity and total phenolics content of tahini halva**

- ARIFOĞLU 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
- XVII. **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
- 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. **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
- XX. **Orgnojellerin Gıda Endüstrisinde Uygulama Alanları**  
ÖĞÜTCÜ M., YILMAZ E.  
YABİTED II. Bitkisel Yağ Kongresi, Tekirdağ, Turkey, 7 - 09 May 2015, pp.19
- XXI. **Thermal, textural and analytical properties of oleogels prepared from refined hazelnut oil and beeswax**  
Yılmaz E., Öğütçü 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
- XXII. **Characterization of the Oleogels of Olive Oil and Sunflower Wax**  
Yılmaz E., Öğütçü 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. **Yağların Termal Analizinde Diferansiyal Taramalı Kalorimetrinin (DSC) Kullanımı**  
Yılmaz E., Öğütçü M.  
YABİTED I. Bitkisel Yağ Kongresi, Adana, Turkey, 12 - 14 April 2012, pp.43
- XXIV. **Geleneksel Triaçilgiserol (TAG) Kristal Ağına Alternatif Bir Yaklaşım**  
Yılmaz E., Öğütçü M.  
YABİTED I. Bitkisel Yağ Kongresi, Adana, Turkey, 12 - 14 April 2012, pp.34
- XXV. **Kızartma Yağlarının Kalitelerinin Belirlenmesinde Yakın Kızılötesi Spektroskopisinin NIR Kullanımı**  
Yılmaz E., Öğütçü M., Dülger A.  
YABITED I. Bitkisel Yağ Kongresi, Adana, Turkey, 12 - 14 April 2012, pp.12
- 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., Öğütçü 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
- XXVII. **Natürel zeytinyağlarının antioksidan maddeleri ve antioksidan kapasiteleri**  
Yılmaz E., Öğütçü M.  
Ulusal Zeytin ve Zeytinyağı Sempozyumu ve Sergisi, İzmir, Turkey, 15 - 17 September 2006, pp.553-563
- XXVIII. **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
- XXIX. **Sterol konsantrasyonu ve kompozisyonunun zeytinyağı kalitesi üzerine etkileri. Ulusal Zeytin ve Zeytinyağı Sempozyumu ve Sergisi**  
Yılmaz E., Öğütçü M.  
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