

Assoc. Prof. MUSTAFA ÖĞÜTCÜ

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

Education Information

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

Post Graduate, Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2006 - 2007

Under Graduate, 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 1120038' nolu proje kapsamında desteklenmiştir.) , Canakkale Onsekiz Mart University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, 2014

Post Graduate, 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

Professional Experience

Deputy Head of Department, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2019 - Continues

Assistant Director of Vocational School, Canakkale Onsekiz Mart University, Bayramiç Meslek Yüksekokulu, Gıda İşleme, 2010 - 2015

Courses

Ekolojik Tarım ve Gıda, Under Graduate, 2020 - 2021
Katu Yağ Üretim Teknikleri, Post Graduate, 2019 - 2020
Poultry Meat and Products Technology, Under Graduate, 2019 - 2020
Zeytinyağı Üretiminde Özel Konular, Doctorate, 2019 - 2020
Food Industry Machines, Under Graduate, 2019 - 2020
Gıdalarda Termaz Analiz Yöntemleri, Post Graduate, 2019 - 2020
Geleneksel Gıdalar, Under Graduate, 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*), Post Graduate, E.Örnek(Student), Continues
Öğütçü M., Arifoğlu N., DETERMINATION OF CHARACTERISTICS OF TIRE MEATBALL, Post Graduate, 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, Post Graduate, E.DİNCER(Student), 2019

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

- I. **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 (Journal Indexed in SCI Expanded)
- II. **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.98, pp.35-42, 2020 (Journal Indexed in SCI Expanded)
- III. **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 (Journal Indexed in SCI)
- IV. **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 (Journal Indexed in SCI)
- V. **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 (Journal Indexed in SCI)
- VI. **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 (Journal Indexed in SCI)
- VII. **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 (Journal Indexed in SCI)
- VIII. **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 (Journal Indexed in SCI)

- IX. **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 (Journal Indexed in SCI)
- X. **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 (Journal Indexed in SCI)
- XI. **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 (Journal Indexed in SCI)
- XII. **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 (Journal Indexed in SCI)
- XIII. **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 (Journal Indexed in SCI)
- XIV. **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 (Journal Indexed in SCI)
- XV. **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 (Journal Indexed in SCI)
- XVI. **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 (Journal Indexed in SCI)
- XVII. **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 (Journal Indexed in SCI)
- XVIII. **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 (Journal Indexed in SCI)
- XIX. **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 (Journal Indexed in SCI)
- XX. **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 (Journal Indexed in SCI)
- XXI. **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 (Journal Indexed in SCI)
- XXII. **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 (Journal Indexed in SCI)
- XXIII. **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 (Journal Indexed in SCI)
- XXIV. **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 (Journal Indexed in SCI)
- XXV. **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 (Journal Indexed in SCI)
- XXVI. **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 (Journal Indexed in SCI Expanded)
- XXVII. **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 (Journal Indexed in SCI)

Articles Published in Other Journals

- I. **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 (Other Refereed National Journals)
- II. **Future Projection of Olive Production in Çanakkale**
Öğütcü M., Kırac A.
Journal of scientific reports-A (Online), vol.44, pp.33-43, 2020 (International Refereed University Journal)
- III. **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 (Other Refereed National Journals)
- IV. **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 (National Refreed University Journal)
- V. **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 (International Refereed University Journal)
- VI. **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 (International Refereed University Journal)
- VII. **Mineral Composition of Summer Halva**
ARİFOĞLU N., TÜRKER G., ÖĞÜTCÜ M., YILMAZ E.
Agriculture & Food, vol.5, no.1, pp.188-194, 2017 (Refereed Journals of Other Institutions)
- VIII. **Factors Affecting Tahini Quality**
ÖĞÜTCÜ M., ARİFOĞLU N., Dincer E., YILMAZ E.
Agriculture & Food, vol.5, no.1, pp.366-373, 2017 (Refereed Journals of Other Institutions)
- IX. **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 (Refereed Journals of Other Institutions)
- X. **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 (Other Refereed National Journals)

- XI. **Yakın Kızılötesi Spektroskopisinin (NIR) Tekniğinin Yemeklik Yağ Sektöründeki Kullanımları**
ÖĞÜTCÜ M., YILMAZ E.
Dünya Gıda, vol.07, pp.34-39, 2012 (Other Refereed National Journals)
- XII. **Çikolatada Bileşen Etkileşimleri ve Kaliteye Etkileri**
ÖĞÜTCÜ M., YILMAZ E.
Dünya Gıda, vol.05, pp.64-72, 2012 (Other Refereed National Journals)
- XIII. **Margarinlere Alternatif Olabilecek Yeni Bir Ürün: Oleojeller- II**
ÖĞÜTCÜ M., YILMAZ E.
Dünya Gıda, vol.02, pp.59-63, 2012 (Other Refereed National Journals)
- XIV. **Margarinlere Alternatif Olabilecek Yeni Bir Ürün: Oleojeller- I**
ÖĞÜTCÜ M., YILMAZ E.
Dünya Gıda, vol.01, pp.68-73, 2012 (Other Refereed National Journals)
- XV. **Zeytinyağı aromasının oluşumunda lipoksijenaz yolu reaksiyonları.**
YILMAZ E., ÖĞÜTCÜ M.
Zeytin Bilimi, vol.3, no.1, pp.51-58, 2012 (Other Refereed National Journals)
- XVI. **Bazı meyvelerin antioksidan kapasiteleri üzerine bir araştırma.**
YILMAZ E., ÖĞÜTCÜ M.
Hasad Gıda, vol.268, pp.28-32, 2007 (Other Refereed National Journals)
- XVII. **Natürel zeytinyağlarının duyuşal tanımlama testleriyle analizleri.**
YILMAZ E., ÖĞÜTCÜ M.
Hasad Gıda, vol.252, pp.30-38, 2006 (Other Refereed National Journals)
- XVIII. **Zeytinyağı aroma kimyası ve duyuşal değerlendirilmesi.**
YILMAZ E., ÖĞÜTCÜ M.
AKADEMİK GIDA, vol.12, pp.43-46, 2004 (Other Refereed National Journals)

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., Öğütçü 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., 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
- 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., Ormanci H. B. , Karabayır A.
International scientific and practical conference "Bulgaria of regions Socio economic zoning-traditions, 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 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
- 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.**
Öğütcü 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., Öğütcü 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**
Öğütcü 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**
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
- 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., Ögütcü 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., Ögütcü 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 Diferansiyel Taramalı Kalorimetrisinin (DSC) Kullanımı**
Yılmaz E., Ögütcü M.
YABİTED I. Bitkisel Yağ Kongresi, Adana, Turkey, 12 - 14 April 2012, pp.43
- XXIV. Geleneksel Triaçilgliserol (TAG) Kristal Ağına Alternatif Bir Yaklaşım**
Yılmaz E., Ögütcü 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., Ögütcü M., Dülger A.
YABİTED 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., Ögütcü 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., Ögütcü 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., Ögütcü M.
Ulusal Zeytin ve Zeytinyağı Sempozyumu ve Sergisi, İzmir, Turkey, 15 - 17 September 2006, pp.565-575
- XXX. Boza Üretiminde Bazı Modifikasyonlar**
GÜVEN S., VATAN E., ÖĞÜTCÜ M.
Geleneksel Gıdalar Sempozyumu, Van, Turkey, 23 - 24 September 2004, pp.339-342

Supported Projects

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 - Continues

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 - Continues

Karabayır A., Arifoğlu N., Ögütcü 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

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