

Assoc. Prof. MUHAMMED YÜCEER



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International Researcher IDs

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Publons / Web Of Science ResearcherID: I-1111-2013

ScopusID: 55832211200

Yoksis Researcher ID: 13365

Education Information

Doctorate, Çanakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2009 - 2013

Postgraduate, Istanbul Technical University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2003 - 2007

Undergraduate, Van Yüzüncü Yil University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1998 - 2002

Biography

Dr. Muhammed Yuceer is an academician (Assistant Professor in the Department of Food Processing, Çanakkale Onsekiz Mart University, Çanakkale, Turkey). He received his bachelor's degree from Yuzuncu Yil University's department of food engineering (2002) in Van, and his master's degree from Istanbul Technical University's department of food engineering (2007) in Istanbul where his research involved studying cholesterol reduced liquid egg yolk, in particular, its rheology and characterization. Yuceer obtained his Ph.D. in Food Engineering Department of Çanakkale Onsekiz Mart University (2013) under the guidance of Professor Cengiz Caner on the subject of extending the shelf life of egg using active packaging and novel preserving methods. His career began in 2002, the R&D department of A.B Foods Company, which manufacturers' egg products (liquid, frozen, powder), cakes, cake-gel, pastry products and processing aids for the food industry. Before joining the University of Çanakkale Onsekiz Mart, he was a Deputy Director of Factory Manager (Prod. - Quality-R&D Manager) for A.B Foods Company, as an egg-processing expert for 10 years. Dr. Yuceer is on the Editorial Board in several Journals. He has authored numerous articles and his current research interests include an application of novel processing methods in egg science and shelf life extension of foods as well as functional foods. Dr. Yuceer's research focused on the application of novel techniques (antimicrobial packaging, edible coating, ozone, ultrasound, etc.) and processing aids (enzymes) in egg & egg products. He has deep knowledge of egg processing with over ten years of

wide experience in egg research and 6 patents. Yuceer is married and is a father of three children. For further information please visit: www.muhammedyuceer.com

My work is focusing on egg chemistry and functional egg products.

Muhammed Yüceer, PhD in Egg Science

Foreign Languages

English, C1 Advanced

Arabic, C1 Advanced

Russian, A1 Beginner

Certificates, Courses and Trainings

Personal Evolution, Yaratıcı Drama Eğitimi, Afyon Kocatepe University, 2022

Other, Proje Yönetim Sertifikası-Seviye C, International Project Management Association (IPMA), 2018

Health&Medicine, Olympus Mikroskopi Semineri-Mikroskopide Güncel Uygulamalar ve Yeni Trendler- Mikroskop Sistemleri, İncekaralar Laboratuvar Cihazları Pazarlama A.Ş.-Olympus Mikroskopi Çözümleri, 2018

Other, PCM & PRAG, Çalışma ve Sosyal Güvenlik Bakanlığı, Avrupa Birliği ve Mali Yardımlar Dairesi, 2017

Education Management and Planning, Girişimcilik Eğitim Programı, KOSGEB, 2017

Other, AB Programlarına Yönelik Proje Yazma Eğitimi, Çanakkale Onsekiz Mart Üniversitesi, Proje Koordinasyon Birimi, 2017

Other, Yatırımcılar için Devlet Destekleri Eğitimi, Güney Marmara Kalkınma Ajansı, 2017

Other, Proje Hazırlama ve Yürütme Eğitimi, Çanakkale Onsekiz Mart Üniversitesi, Proje Koordinasyon Merkezi, 2016

Finance, Hedef Pazar Seçimi Eğitimi, Güney Marmara Kalkınma Ajansı, 2016

Education Management and Planning, Gıda Üretiminde Püskürtme Teknolojileri Semineri, İstanbul, 12.05.2016, Spraying Systems Co., 2016

Education Management and Planning, The National Egg Quality School (IN, Indianapolis) 16-19.05.2016, North Carolina Department of Agriculture & Consumer Services, USA-Amerika Birleşik Devletleri, 2016

Other, Food Rheology From Laboratory to Food Industry, Anton Paar Türkiye Ofisi ve Yıldız Teknik Üniversitesi, Gıda Mühendisliği Bölümü, 2015

Other, Rheology of Complex Fluids, Gels and soft solids by Peter Hodder, London,UK, 23-24.09.2015, TA Instruments, A Division of Waters Ltd. İngiltere, 2015

Other, AFCO 2015 - Fermentation Methods and Scale-up Strategies Workshop 4-7.08.2015, Akdeniz Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2015

Health&Medicine, New Technologies and Regulatory Updates in Development and Manufacturing of Biologicals, GE Healthcare, 2015

Education Management and Planning, Advanced Course on Predictive Microbiology, 9-13.02.2015, CIHEAM - Mediterranean Agronomic Institute of Zaragoza, Zaragoza, Spain, 2015

Education Management and Planning, İleri Reoloji Eğitimi - Advanced Rheology Course, Gareth H. McKinley - MIT (Massachusetts Institute of Technology) ve Massimo Baiardo - TA Instruments, 2014

Education Management and Planning, Tarım ve Gıda Bilimleri Araştırma Projesi Hazırlama ve Yürütme Eğitimi, Çanakkale Onsekiz Mart Üniversitesi & TÜBİTAK-BİDEP-2237, 2014

Education Management and Planning, TRFOODMICRORISK 2014 - 1. Predictive Modelling and Foodborne Microbial Risk Assessment Workshop, Prof. József Baranyi, Prof. Mark Tamplin at Yıldız Teknik University, 2014

Education Management and Planning, International Workshop on Food Packaging:Balancing Functionality with Low Environmental Impact, Institute of Technology & The University of Reading,U.K. supt. by British Council, 2014

Other, Omnia Service - Egg Automatic Grading & Packaging Machines, MOBA Technical Training Center, Barneveld, Netherlands, 2012

Other, Omnia Detection Systems - Egg Automatic Grading & Packaging Machines, MOBA Technical Training Center, Barneveld, Netherlands, 2012

Other, Gıda İşletmelerinde CIP Sistemi, Sealed Air-Diversey, 2012

Quality Management, Bilirkişi Uzmanlık Eğitimi, Gıda Mühendisleri Odası, Ankara Genel Merkez, 2012

Quality Management, 5S İşyeri Organizasyonu Eğitimi, Sigma Center Danışmanlık Eğitim Ltd. Şti., 2012

Other, Product Technical Training Certificate (AE, VAULT and RIO Series), MIOX Engineering Corporation, Albuquerque, NM, United States, 2012

Occupational Health and Safety, C Sınıfı İş Sağlığı ve Güvenliği Uzmanlığı, Mavi Akademi-ÇASGEM (180 saat), 2012

Quality Management, Yalın 6 Sigma Yeşil Kuşak Uzmanlık Eğitimi, Sigma Center Danışmanlık Eğitim Ltd. Şti. (96 saat), 2012

Health&Medicine, İlk Yardım Eğitimi Sertifikası, Balıkesir İl Sağlık Müdürlüğü, 2009

Quality Management, F4ST-Tarladan Çatala Gıda Güvenliği Programı – Avrupa Birliği'nde Gıda Güvenliği, F4ST, Kalite Sistem Laboratuvarları, 2008

Quality Management, F4ST TARLADAN ÇATALA GIDA GÜVENLİĞİ UZMANI EĞİTİM PROGRAMI (e-learning), Kalite Sistem Laboratuvarlar Grubu ve AB Leonardo da Vinci B Tipi Pilot Projesi (TR/06/B/F/PP-178050), 2008

Occupational Health and Safety, İşyerlerinde İş Sağlığı ve Güvenliği, Sigma Center Danışmanlık Eğitim Ltd. Şti., 2008

Quality Management, Entegre Pest-Haşere Yönetimi, Evergreen-Rota Haşere Mücadele Ltd. Şti., 2008

Other, ABB Flow Master Training, ABB Enstrümantasyon, 2008

Other, Avrupa Birliği'ne Proje Yazma Teknikleri Atölye Çalışması, İstanbul Sanayi Odası / Enterprise Europe Network, 2008

Quality Management, İstatiksel Proses Kontrol, Bureau Veritas/Bursa, 2008

Quality Management, Ölçüm Cihazları-Yeni Jenerasyon Basınçlı Hatlarda Sıcaklık,Nem,td Debi Ölçüm Transmitterleri, Tesco AG/Tesco Ltd.Şti., 2007

Other, Ar&Ge Uzmanlık Eğitimi, TÜSSİDE/TÜBİTAK, Gebze., 2007

Quality Management, ISO 22000:2005 Gıda Güvenliği Yönetim Sistemi Eğitimi, Yönetim Akademisi, 2007

Quality Management, Bilirkişi Meslek İçi Eğitim Semineri (belge no:2006/00057), TMMOB, Gıda Mühendisleri Odası, 2006

Quality Management, ISO 14001:2004 Çevre Yönetim Sistemi İç Tetkikçi (sertifika no:YA24B06101), Yönetim Akademisi, 2006

Quality Management, BRC Kalite ve Gıda Güvenliği Yönetim Sistemi (sertifika no:2318-2005/977), Okyanus Danışmanlık, 2005

Quality Management, Gıda Fabrikalarında Genel Hijyen ve Personel Hijyeni, Johnson Diversey, 2005

Foreign Language, Business English (BSWADV17B)-Upper Int./Lower Advanced Be3, British Council, 2005

Foreign Language, Speaking Skills (SP4B14E)-Lower Advanced, British Council, 2005

Foreign Language, Business English (BE3C09E)- Upper Intermediate, British Council, 2004

Quality Management, ISO 9000:2000 Yönetim Sistemi Eğitimi, TMMOB, Gıda Mühendisleri Odası, İstanbul Şubesi, 2003

Finance, Dış Ticaret Eğitimi, İnanç Dış Ticaret, 2003

Quality Management, HACCP (Hazard Analysis of Critical Control Point) Eğitimi, TMMOB, Gıda Mühendisleri Odası, 2002

IT, Cisco Networking Academy Program (CNAP)-sertifika no:119537-233482-547535 ve 209136-233482-547535, Cisco Systems Networking Academy, 2001

Dissertations

Doctorate, Active Packaging and New Preservation Methods for Extending Shelf Life of Eggs (This project supported by SAN-TEZ; 00729.STZ.2010-2 gram a. grant by Ministry of Industry and Science), Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2013

Postgraduate, Kolesterolü Azaltılmış Yumurta Sarısı Üretimi ve Düşük Kolesterolü Mayonez Üretiminde Kullanımı, İstanbul Technical University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Bölümü, 2007

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Regulations and Quality Control, Food Hygiene and Sanitation, Food Technology, Processing of Eggs, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Engineering and Technology

Academic Titles / Tasks

Associate Professor, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, 2021 - Continues

Assistant Professor, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, 2018 - 2021

Assistant Professor, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, 2013 - 2018

Academic and Administrative Experience

Fund Management Executive Board Member, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, 2022 - Continues

Director of Vocational School, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, 2022 - Continues

Member of the Senate, Canakkale Onsekiz Mart University, Rektörlüğe Bağlı Bölümler, Rektörlük, 2022 - Continues

Director of Vocational School, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, 2022 - Continues

Deputy Head of Department, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, 2018 - Continues

Kalite, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, 2016 - Continues

Courses

Sports Nutrition, Undergraduate, 2020 - 2021

Hygienic Design and Principles, Undergraduate, 2020 - 2021

Nutrition, Food and Dietetic Biochemistry, Undergraduate, 2020 - 2021

Fluid Dynamics and Rheological Applications, Undergraduate, 2020 - 2021

Functional Foods, Undergraduate, 2018 - 2019

Genel Mikrobiyoloji, Associate Degree, 2018 - 2019

Gıda Katkı Maddeleri ve Toksikoloji, Associate Degree, 2018 - 2019

Foods for Special Medical Purposes (FSMPs), Undergraduate, 2018 - 2019

Gıda Kimyası, Associate Degree, 2018 - 2019

Gıda Endüstrisi Makineleri, Associate Degree, 2018 - 2019

Gıda Muhafazası, Associate Degree, 2018 - 2019

Gıda Mikrobiyolojisi, Associate Degree, 2018 - 2019

Kalite Yönetim Sistemi ve Standartları, Associate Degree, 2018 - 2019

Uzmanlık Alan Dersi, Postgraduate, 2018 - 2019, 2015 - 2016

Gıda Muhafaza, Associate Degree, 2017 - 2018

Packaging Technology, Associate Degree, 2017 - 2018

Mesleki Yabancı Dil II, Associate Degree, 2017 - 2018

Uzmanlık Alan Dersi, Postgraduate, 2017 - 2018

Gıda Kimyası, Associate Degree, 2017 - 2018
Mesleki Yabancı Dil I, Associate Degree, 2017 - 2018
Genel Mikrobiyoloji, Associate Degree, 2017 - 2018
Uzmanlık Alan Dersi, Postgraduate, 2017 - 2018
Mesleki Yabancı Dil I, Associate Degree, 2017 - 2018
Laboratuvar Teknikleri I, Associate Degree, 2017 - 2018
Mesleki İngilizce II, Associate Degree, 2015 - 2016
Mesleki Yabancı Dil II, Associate Degree, 2015 - 2016
Seminer, Postgraduate, 2015 - 2016
Mesleki Yabancı Dil I, Associate Degree, 2015 - 2016
Mesleki İngilizce I, Associate Degree, 2015 - 2016
Mesleki Yabancı Dil, Associate Degree, 2015 - 2016
Genel Mikrobiyoloji , Associate Degree, 2014 - 2015
Et ve Et Ürünleri Teknolojisi- I , Associate Degree, 2014 - 2015

Advising Theses

Yüceer M., Rheological Behaviors of Lipase Enzyme Modified Liquid Egg White and Functional Characterization of the Produced Meringue, Postgraduate, H.Aşık(Student), 2019

Jury Memberships

PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Çanakkale Onsekiz Mart Üniversitesi, October, 2022
Appointment Academic Staff, Appointment Academic Staff, Çanakkale Onsekiz Mart Üniversitesi, September, 2022
Appointment Academic Staff, Appointment Academic Staff, Çanakkale Onsekiz Mart Üniversitesi, August, 2022
Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, August, 2022
Appointment Academic Staff, Appointment Academic Staff, Çanakkale Onsekiz Mart Üniversitesi, August, 2022
Appointment Academic Staff, Appointment Academic Staff, Çanakkale Onsekiz Mart Üniversitesi, August, 2022
Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, August, 2022
Competition, University4Society Çanakkale, University4Society, April, 2019
Post Graduate, Yüksek Lisans Tez Savunma, Çanakkale Onsekiz Mart Üniversitesi, June, 2014
Post Graduate, Yüksek Lisans Tez Savunma, Çanakkale Onsekiz Mart Üniversitesi, May, 2014

Taught Courses And Trainings

Yüceer M., R&D, Innovation and New Product Development Process Management Training, 2019 - 2019
Yüceer M., Hygienic Design Training in the Food Industry, 2019 - 2019
Yüceer M., ISO 9001:2015 Quality Management and ISO 22000:2005 Food Safety Management System, 2019 - 2019

Education Infrastructure Information

Yüceer M., Food Processing Department Laboratory and Vocational Training Workshop, January 2019

Published journal articles indexed by SCI, SSCI, and AHCI

1. Characterization of Pasteurized and Sonicated Whole Shell Egg and Evaluating Egg's Interior Quality

during Storage Period

Yüceer M.

JOURNAL OF FOOD PROCESS ENGINEERING, vol.0, no.0, pp.1-10, 2022 (SCI-Expanded)

- II. **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)
- III. **Chitosan coatings and chitosan nanocomposite to enhancing storage stability of fresh egg during storage**
Caner C., Coşkun B. M. , Yüceer M.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.7, pp.1-13, 2022 (SCI-Expanded)
- IV. **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)
- V. **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)
- VI. **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)
- VII. **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, 2021 (SCI-Expanded)
- VIII. **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, 2021 (SCI-Expanded)
- IX. **Evaluation of physicochemical properties on meringue prepared from phospholipase A(2)enzyme-hydrolyzed liquid egg albumen**
YÜCEER M.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.246, no.9, pp.1847-1856, 2020 (SCI-Expanded)
- X. **Structural and rheological characterization of liquid egg white modified with phospholipase A(2) enzyme**
YÜCEER M.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.44, no.6, 2020 (SCI-Expanded)
- XI. **Texture, rheology, storage stability, and sensory evaluation of meringue's prepared from lipase enzyme-modified liquid egg white**
YÜCEER M., Asik H.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, 2020 (SCI-Expanded)
- XII. **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)
- XIII. **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)
- XIV. **Comparison of flow behavior and physicochemical characteristics of low-cholesterol mayonnaises produced with cholesterol-reduced egg yolk**
Yuceer M., Ilyasoglu H., Ozcelik B.
JOURNAL OF APPLIED POULTRY RESEARCH, vol.25, no.4, pp.518-527, 2016 (SCI-Expanded)
- XV. **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)
- XVI. **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)
- XVII. **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)
- XVIII. **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)

Articles Published in Other Journals

- I. **Value Added Applications of Some Eggs and Derivatives**
Yüceer M.
Catering Guide, vol.18, no.98, pp.44-45, 2022 (Non Peer-Reviewed Journal)
- II. **Improvement of Structural Characteristics for Liquid Egg White by Enzyme Treatment**
YÜCEER M., CANER C.
JOURNAL OF CULINARY SCIENCE & TECHNOLOGY, 2022 (ESCI)
- III. **EGG BIOACTIVE COMPONENTS (2): Lysozyme**
Yüceer M.
Yumurta Üreticileri Merkez Birliği Dergisi, no.58, pp.30-33, 2022 (Non Peer-Reviewed Journal)
- IV. **Pastörizasyon ve Ultrasonikasyon İşlemi Uygulanan Kabuklu Yumurta Kullanılarak Üretilen Beze Ürünlerinin Fiziki-fonksiyonel Özelliklerinin Belirlenmesi**
Yüceer M.
Catering Guide, vol.18, no.97, pp.56-59, 2022 (Peer-Reviewed Journal)
- V. **Microplastics and Food Safety**
Atakan O., Yüceer M., Caner C.
Akademik Gıda, vol.19, no.4, pp.433-441, 2021 (Peer-Reviewed Journal)
- VI. **Egg Alternatives and Use as a Natural Egg Substitute**
Yüceer M.
Yumurta, no.56, pp.8-10, 2021 (Non Peer-Reviewed Journal)
- VII. **Egg Bioactive Ingredients (1): Ovalbumin**
Yüceer M.
Yumurta Üreticileri Merkez Birliği Dergisi, no.57, pp.15-17, 2021 (Non Peer-Reviewed Journal)
- VIII. **New Trends in Packaging of Eggs and Egg Products and in the Pandemic**
Yüceer M.
Plastik & Ambalaj Teknolojisi Dergisi, vol.275, no.New Trends in Packaging of Eggs and Egg Products and in the Pandemic Process, pp.52-54, 2021 (Peer-Reviewed Journal)
- IX. **Egg Replacers and Use as Egg Substitute**
Yüceer M.
Yumurta Üreticileri Merkez Birliği Dergisi, no.56, pp.8-10, 2021 (Non Peer-Reviewed Journal)

- X. **Added Value from Waste - Eggshell Membrane**
Yüceer M.
Yumurta Üreticileri Merkez Birliği Dergisi, no.55, pp.42-45, 2021 (Non Peer-Reviewed Journal)
- XI. **Adding Value to the Egg**
Yüceer M.
Yumurta Üreticileri Merkez Birliği Dergisi, no.55, pp.8-10, 2021 (Non Peer-Reviewed Journal)
- XII. **Yeni Protein Kaynağı Arayışları**
YÜCEER M.
Helal Yaşam Rehberi, vol.15, no.78, pp.22-25, 2021 (Non Peer-Reviewed Journal)
- XIII. **Fresh Eggs But Which One: Organic, Cage, Free-Range? or Natural Egg?**
Yüceer M.
Yumurta Üreticileri Merkez Birliği Dergisi, vol.11, no.54, pp.46-47, 2021 (Non Peer-Reviewed Journal)
- XIV. **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)
- XV. **Adulterations in Eggs and Egg Products**
Yüceer M.
Yumurta Üreticileri Merkez Birliği Dergisi, vol.11, no.53, pp.44-47, 2021 (Non Peer-Reviewed Journal)
- XVI. **Sıvı Yumurta Sarısının Ultrases Tekniğiyle İşlenmesi ile Yapısal Özelliklerinin Karakterizasyonu ve Reolojik Davranışının Belirlenmesi**
YÜCEER M.
AKADEMIK GIDA, no.4, pp.402-410, 2020 (Peer-Reviewed Journal)
- XVII. **Yumurta ve Yumurta Ürünlerinin Pastacılık ve Fırıncılık Sektöründeki Fonksiyonel İşlevleri**
YÜCEER M.
Catering Guide, vol.15, no.85, pp.32, 2019 (Non Peer-Reviewed Journal)
- XVIII. **Endüstriyel Yumurta Ürünlerinin Helal Gıda Açısından Üretim Şartlarının İncelenmesi ve Değerlendirilmesi**
YÜCEER M., CANER C.
Journal of Halal Life Style, vol.1, no.1, pp.23-34, 2019 (Peer-Reviewed Journal)
- XIX. **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)
- XX. **Atık Gıdalar ve Gıdanın Geri Dönüşümü**
YÜCEER M.
Food Sektör, vol.19, no.109, pp.44, 2019 (Non Peer-Reviewed Journal)
- XXI. **Endüstriyel Sıvı Yumurta Ürünlerinde Enzim Kullanımı**
YÜCEER M.
Catering Guide, vol.15, no.80, pp.60-62, 2019 (Peer-Reviewed Journal)
- XXII. **Sıvı Yumurtada Ultrases Tekniği Kullanımının Ürünün Bazı Fiziksel ve Fonksiyonel Özellikleri Üzerindeki Etkisi**
YÜCEER M.
Gıda, vol.43, no.6, pp.1019-1029, 2018 (Peer-Reviewed Journal)
- XXIII. **Ultrasound a Novel and Innovative Processing Method for Egg and Egg Products Preservation**
YÜCEER M., CANER C.
Journal of Chemical Biology and Pharmaceutical Chemistry, vol.1, no.1, pp.1-4, 2018 (Non Peer-Reviewed Journal)
- XXIV. **Gıda katkı Maddelerinde Bağımlılık Etkisi**
YÜCEER M.
Helal Yaşam Rehberi Dergisi, vol.12, no.59, pp.14-15, 2018 (Non Peer-Reviewed Journal)
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JOURNAL OF FOOD PROCESSING AND PRESERVATION, Committee Member, 2022 - Continues

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ACTA Scientific Veterinary Sciences, Scientific Committee Membership, 2021 - Continues

International Journal of Nutrition and Food Sciences, Scientific Committee Membership, 2021 - Continues

International Journal of Food Engineering and Technology (IJFET), Scientific Committee Membership, 2021 - Continues

Journal of Food Technology and Food Chemistry, Scientific Committee Membership, 2021 - Continues

Research Journal of Food and Nutrition, Scientific Committee Membership, 2021 - Continues

Akademik Platform Helal Yaşam Dergisi, Editor, 2019 - Continues

Catering Guide, Editor, 2018 - Continues

International Journal of Food and Bioscience, Scientific Committee Membership, 2018 - Continues

International Journal of Life Sciences and Biotechnology, Scientific Committee Membership, 2018 - Continues

Journal of Food Processing & Technology, Scientific Committee Membership, 2018 - Continues

World Journal of Food Science and Technology , Committee Member, 2018 - Continues

International Journal of Food Science and Biotechnology, Scientific Committee Membership, 2018 - Continues

SciFed Journal of Protein Science, Scientific Committee Membership, 2017 - Continues

International Journal of Agricultural Science and Food Technology (IJASFT) , Committee Member, 2015 - Continues

Advances in Food Technology and Nutrition Sciences Open Journal (AFTNSOJ), Committee Member, 2014 - Continues

Journal of Food Research, Publication Committee Member, 2014 - Continues

Memberships / Tasks in Scientific Organizations

YUSAD-Turkish Egg Producers, Processors and Industry Association, Member, 2021 - Continues, Turkey

YEMEK, GIDA İŞLETMECİLERİ, SERVİS SAĞLAYICILARI VE MESLEKİ EĞİTİM DERNEĞİ, Member, 2021 - Continues, Turkey

Gıda Mühendisleri Derneği-Gıda Muhder, Member, 2021 - Continues, Turkey

International Society of Food Engineering (ISFE), Member, 2014 - Continues

Türk Mikrobiyoloji Cemiyeti, Member, 2014 - Continues

Institute of Packaging Professionals (IoPP), Member, 2013 - Continues

Consumer Association (TÜDER), Member, 2010 - Continues

International Association for Food Protection-IAFP, Member, 2005 - Continues
Institute of Food Technologists-IFT, Member, 2004 - Continues
Poultry Science Association-PSA, Member, 2003 - Continues
World's Poultry Science Association-WPSA, Member, 2003 - Continues
TMMOB, Gıda Mühendisleri Odası, Member, 2002 - Continues
International Egg Commission (IEC), Member, 2008 - 2009
Society of Manufacturing Engineers-SME, Member, 2006 - 2007

Scientific Refereeing

LWT - FOOD SCIENCE AND TECHNOLOGY, SCI Journal, October 2022
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, SCI Journal, October 2022
Acta Alimentaria, An International Journal of Food Science, Journal Indexed in SSCI, October 2022
FOOD BIOPHYSICS, SCI Journal, October 2022
CURRENT RESEARCH IN FOOD SCIENCE (CRFS), SCI Journal, October 2022
FOOD BIOPHYSICS, SCI Journal, August 2022
Project Supported by Other Official Institutions, ***, Turkey, July 2022
ASIA-PACIFIC JOURNAL OF SCIENCE AND TECHNOLOGY, Other Indexed Journal, June 2022
JOURNAL OF PHARMACY AND PHARMACOLOGY, SCI Journal, May 2022
BRAZILIAN JOURNAL OF POULTRY SCIENCE, SCI Journal, May 2022
FOOD RESEARCH INTERNATIONAL, SCI Journal, May 2022
ASIA-PACIFIC JOURNAL OF SCIENCE AND TECHNOLOGY, Other Indexed Journal, May 2022
ASIA-PACIFIC JOURNAL OF SCIENCE AND TECHNOLOGY, Other Indexed Journal, April 2022
TUBITAK Project, 1501 - Industry R & D Projects Support Program, ***, Turkey, April 2022
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, SCI Journal, March 2022
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, March 2022
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, March 2022
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, March 2022
JOURNAL OF FOOD ENGINEERING, SCI Journal, March 2022
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, SCI Journal, March 2022
ITALIAN JOURNAL OF FOOD SCIENCE, SCI Journal, March 2022
FOODS, National Scientific Refreed Journal, March 2022
JOURNAL OF PHARMACY AND PHARMACOLOGY, SCI Journal, February 2022
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, SCI Journal, February 2022
LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, February 2022
JOURNAL OF FOOD ENGINEERING, SCI Journal, February 2022
ITALIAN JOURNAL OF FOOD SCIENCE, Journal Indexed in SCI-E, January 2022
FOOD CHEMISTRY, SCI Journal, January 2022
PROCESSES, Journal Indexed in SCI-E, December 2021
TUBITAK Project, 1011 - International Scientific Research Projects Participation Program (UBAP), Canakkale Onsekiz Mart University, Turkey, December 2021
JOURNAL OF FOOD PROCESS ENGINEERING, SCI Journal, November 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, November 2021
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, SCI Journal, November 2021
TUBITAK Project, 1501 - Industry R & D Projects Support Program, ***, Turkey, November 2021
Project Supported by Higher Education Institutions, BAP Guided, Selcuk University, Turkey, November 2021
JOURNAL OF PHARMACY AND PHARMACOLOGY, SCI Journal, October 2021
INTERNATIONAL JOURNAL OF POLYMER SCIENCE, SCI Journal, October 2021
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, October 2021
LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, August 2021

JOURNAL OF FOOD SAFETY, SCI Journal, August 2021
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, May 2021
FOOD RESEARCH INTERNATIONAL, National Scientific Refreed Journal, May 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, May 2021
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, April 2021
FOOD CHEMISTRY, SCI Journal, April 2021
AKADEMİK GIDA, National Scientific Refreed Journal, April 2021
LWT-FOOD SCIENCE AND TECHNOLOGY, SCI Journal, March 2021
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, March 2021
GAZİ ÜNİVERSİTESİ MÜHENDİSLİK MİMARLIK FAKÜLTESİ DERGİSİ, National Scientific Refreed Journal, January 2021
JOURNAL OF FOOD PROCESS ENGINEERING, SCI Journal, June 2020
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, June 2020
Gazi Üniversitesi Mühendislik Mimarlık Fakültesi Dergisi, SCI Journal, May 2020
Acta Scientiarum Polonorum Technologia Alimentaria , Journal Indexed in AHCI, May 2020
Türk Kimya Dergisi, National Scientific Refreed Journal, May 2020
BMJ-Business & Management Studies: An International Journal, Other Indexed Journal, May 2020
FOOD PACKAGING AND SHELF LIFE, SCI Journal, May 2020
JOURNAL OF ANIMAL PHYSIOLOGY AND ANIMAL NUTRITION, SCI Journal, April 2020
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, April 2020
TUBITAK Project, 1002 - Quick Support Program, The Scientific and Technological Research Council of Turkey, Turkey, March 2020
TUBITAK Project, 1002 - Quick Support Program, The Scientific and Technological Research Council of Turkey, Turkey, February 2020
TUBITAK Project, 1002 - Quick Support Program, The Scientific and Technological Research Council of Turkey, Turkey, January 2020
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, November 2019
Nutrition and Food Processing, Other Indexed Journal, October 2019
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, September 2019
Journal of Erzincan University Journal of Science and Technology, Other Indexed Journal, September 2019
Project Supported by Other Official Institutions, ***, Turkey, September 2019
JOURNAL of FOOD RESEARCH, Other Indexed Journal, August 2019
TUBITAK Project, August 2019
TUBITAK Project, August 2019
POULTRY SCIENCE, SCI Journal, April 2019
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, February 2019
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, February 2019
Gıda, National Scientific Refreed Journal, February 2019
İZÜFBED (İstanbul Sabahattin Zaim Üniversitesi Fen Bilimleri Enstitüsü Dergisi), National Scientific Refreed Journal, December 2018
TUBITAK Project, November 2018
TUBITAK Project, November 2018
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, September 2018
Journal of Food, Nutrition and Population Health, Other Indexed Journal, September 2018
TUBITAK Project, June 2018
TUBITAK Project, June 2018
POULTRY SCIENCE, SCI Journal, May 2018
Journal of Bioprocessing & Biotechniques, Other Indexed Journal, May 2018
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, May 2018
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, May 2018
FOOD RESEARCH INTERNATIONAL, SCI Journal, April 2018
International Journal of Food and Allied Sciences, Other Indexed Journal, April 2018

International Journal of Food and Allied Sciences (IJFAAS), , Other Indexed Journal, March 2018
Çanakkale Onsekiz Mart Üniversitesi, İlahiyat Fakültesi, Dergisi, National Scientific Refreed Journal, March 2018
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, February 2018
FOOD RESEARCH INTERNATIONAL, SCI Journal, February 2018
Food & Industrial Microbiology, Other Indexed Journal, February 2018
Journal of Chemical Biology & Pharmaceutical Chemistry, Other Indexed Journal, February 2018
Journal of Food, Nutrition and Population Health, Other Indexed Journal, February 2018
Antalya Organize Sanayi Bölgesi, Ar-Ge ve İnovasyon Proje Pazarı, Other Journals, February 2018
Journal of Food Research, Other Indexed Journal, February 2018
Journal of Food Processing & Technology , SCI Journal, March 2017
Journal of Agricultural Studies, Other Indexed Journal, March 2017
Journal of Food & Industrial Microbiology, SCI Journal, March 2017
Journal of Food Processing & Technology , Other Indexed Journal, February 2017
Journal of Food Nutrition and Population Health , Other Indexed Journal, February 2017
International Journal of Food and Allied Sciences , Other Indexed Journal, November 2016
Bilirkişilik, Other Journals, November 2016
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, September 2016
JOURNAL OF FOOD ENGINEERING, SCI Journal, July 2016
SciencePG, International Journal of Food Engineering and Technology, Other Indexed Journal, June 2016
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, SCI Journal, March 2016
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, February 2016
TUBITAK Project, February 2016
Journal of Food Research, Other Indexed Journal, October 2015
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, August 2015
Journal of Food Research, SCI Journal, July 2015
Project Supported by Higher Education Institutions, June 2015
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, March 2015
Teknik Bilirkişilik, Other Journals, September 2014

Scientific Consultations

*** Use of Innovative Techniques in Detection of Adulteration in Whole Liquid Eggs, Scientific Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2020 - Continues
*** Spray Dryer System Design and Prototype Manufacturing for Powder Lysozyme Production from Liquid Lysozyme, Project Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2020 - 2022
*** Development A Spreadable Breakfast Product , Scientific Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2021 - 2021
*** Production of Value Added Industrial Lysozyme from Egg Products and Application Opportunities, Scientific Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2020 - 2021
*** Fully Automatic Production Line Design and Prototype Manufacturing for Lysozyme Separation, Project Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2020 - 2021
*** Reducing Quality Losses in Freezing Pasteurized Liquid Eggs, Industrial Solution Practices and Equipment Design, Scientific Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2019 - 2021
*** Optimization of Process Parameters and Process Design in Plate Heat Exchangers of Pasteurized Liquid Egg Plant, Scientific Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2018 - 2021
Güney Marmara Kalkınma Ajansı (GMKA), Other, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek

Yüksek Okulu, Gıda İşleme, Turkey, 2018 - 2018

TÜBİTAK- Proje Danışmanlığı, Project Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2018 - 2018

*** Pasteurized Liquid Egg Production, Process Improvement and Process Optimization, Scientific Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2015 - 2017

**** Pasteurized Liquid Egg Production, Process Improvement and Process Optimization, Scientific Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2014 - 2015

Tasks In Event Organizations

Yüceer M., 2nd International Meet on Food Science and Technology (FOODTECHMEET2023), Scientific Congress, Vancouver, Canada, Ağustos 2023

Yüceer M., Global Conference on Food Science and Technology (GCFST2022), Scientific Congress, Porto, Portugal, Nisan 2022

Yüceer M., I. FOOD-QUALITY Careers Day, Scientific Congress, Çanakkale, Turkey, Kasım 2019

Yüceer M., 2nd International Conference on Obesity and Weight Loss, Scientific Congress, Amsterdam, Netherlands, Ekim 2018

Yüceer M., International 4th Halal and Healthy Food Congress, Scientific Congress, Ankara, Turkey, Kasım 2017

Yüceer M., International 3rd Halal and Healthy Food Congress, Scientific Congress, İstanbul, Turkey, Ekim 2015

Scientific Research / Working Group Memberships

Eğitimci Havuzu, Gıda Mühendisleri Odası, Turkey, www.gidamo.org.tr, 2014 - Continues

Ayna Komitesi, Türk Standartları Enstitüsü, Turkey, <http://www.tse.org.tr/hizmetlerimiz/ayna-komiteler>, 2011 - Continues

Mobility Activity

Other, Scientific Research, DİBAKO Gıda İçecek Makine Turz. San. ve Tic. Ltd. Şti., Turkey, 2021 - 2022

Metrics

Publication: 136

Citation (WoS): 277

Citation (Scopus): 319

H-Index (WoS): 8

H-Index (Scopus): 9

Congress and Symposium Activities

7th International Food Safety Congress, Attendee, İstanbul, Turkey, 2022

5. Yumurta Zirvesi, Attendee, Antalya, Turkey, 2021

Afyonkarahisar Province Egg Industry Value Chain Analysis Workshop, Attendee, Afyonkarahisar, Turkey, 2021

World Food Safety Day Panel Discussion (Virtual Event), Invited Speaker, İstanbul, Turkey, 2021

XVIII European Symposium on The Quality of Eggs and Egg Products, Attendee, İzmir, Turkey, 2019

4th International Anatolian Agriculture Food, Environment, and Biology Conference (TAGID 2019), Attendee, Afyonkarahisar, Turkey, 2019

The International Symposium on Food Rheology and Texture, Attendee, İstanbul, Turkey, 2018
International 9th Halal and Tayyib Conference, Invited Speaker, İstanbul, Turkey, 2018
International Poultry Science Congress of WPSA Turkish Branch, Attendee, Niğde, Turkey, 2018
XVI. European Symposium on the Quality of Eggs and Egg Products, Attendee, Nantes, France, 2015

Invited Talks

Egg and Egg Products Training Seminar, Seminar, Pladis Group - Ülker Co., Turkey, October 2022
R&D, Innovation Activities, Innovative Product Production and Entrepreneurship, Seminar, ***, Turkey, February 2022
Adulteration in Eggs and Egg Products, Seminar, Chamber of Food Engineers-Istanbul Branch, Turkey, October 2021
World Food Safety Day Panel, Conference, Association of Food Engineers, Turkey, June 2021
Career Conversation Event (instagram-online), Seminar, COMU (Canakkale Onsekiz Mart University), food Club, Turkey, April 2021
Research and Innovation with Entrepreneurship in the Food Industry, Seminar, TMMOB Chamber of Food Engineers Istanbul Branch, Turkey, January 2021
Sustainable Food Systems, Seminar, Glogep, Turkey, January 2021

Awards

Yüceer M., Caner C., Academic Performance Award (Associate Prof. Dr. Muhammed YÜCEER was deemed worthy of the Academic Performance Award for your National and/or International Level Awards and your Contribution to Science and the Development of Our University.), Çanakkale Onsekiz Mart Üniversitesi, May 2022
Yüceer M., Academic Performance Award (You were deemed worthy of the Academic Performance Award for your contributions to science and the development of our university through your academic publications and studies in 2021.), Çankkale Onsekiz Mart Üniversitesi, May 2022
Yüceer M., ISIF'21 Bronze 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: 'A Spreadable Egg Product Production Method' attended to the international invention fair (Assoc.Prof.Dr. Muhammed YÜCEER), 6Th Istanbul International Inventions Fair, September 2021
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., Patent Growth Acceleration Program (Dissemination of Patent Information and Acceleration of IP-based Commercialization in Developing Regions of Turkey) FINALISTI, entrepreneur candidates selected within the scope of the Patent Growth project were included in the startup acceleration program for two (2) months by mentors who are experts in their fields for the development of their projects. Our entrepreneur candidates in acceleration programs; They received training on business "critical verification, customer and market verification, ra analysis, business model development, patent strategy development, preparation and presentation of investor presentations. The business idea of Muhammed YÜCEER among 10 entrepreneurs selected among our entrepreneurs who participated in the startup acceleration program: Innoyum - From Egg Shell". Membrane Separating Machine; With the equipment to be developed, egg shells and egg membranes are effectively separated. With the technology to be developed, the membrane separated from egg shells, which creates environmental hazards, will be used in cosmetic and medical fields. For more information,

website: <https://www.yyu.edu.tr/news/van-teknokent-ten-demo-day-activity/9936>, Amerika Birleşik Devletleri Ankara Büyükelçiliği, Van Yüzüncü Yıl Üniversitesi, Van Teknokent Ve Patent Effect, April 2021

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., 2nd Champion in AKAGİM Project Market Competition organized by Ataşehir Municipality, Istanbul in 25 Dec, 2020. The project team (Dr. Muhammed Yüceer, Sefanur Yavuz, E. Lara Özmete) received the first prize award. Project Title: Natural eggshell membrane production for joint pain., Ataşehir Belediyesi - Akagim, December 2020

Yüceer M., European Institute of Innovation Technologies – Best Business Idea Award in the FOODATHON Program organized by The European Institute of Innovation & Technology (EIT) Food,, The European Institute Of Innovation & Technology (Eit), December 2020

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., Başakşehir Belediyesi - Başakşehir Living Hub. , 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

YÜCEER M., İTÜ Çekirdek girişimlerinden olan innoyum (Atık Yumurta Kabuğu Zarından Medikal ve Kozmetik Ürünler) BİG BANG için Girişimci akademisyen Muhammed Yüceer, gerçekleştirilen değerlendirme jürilerini başarıyla geçerek Finalist olmaya hak kazanmıştır, İTÜ ARI Teknokent'in Erken Aşama Kuluçka Merkezi İTÜ Çekirdek BİG BANG – 2018 Startup Challenge, November 2018

Yüceer M., 'Yumurta Kabuk/Zar Ayırma Makine Tasarım ve Optimizasyonu ile Doğal Yumurta Kabuğu Zarı Üretimi-innoyum' başlıklı girişimcilik projesi finalist olmaya hak kazanmıştır, İtu-Big-Bang-2018 (Start-Up Challenge) İtü -Ari Teknokent, November 2018

Yüceer M., Developing a New Novel Functional Egg based Protein Sport Drink, Trakya Kalkınma Ajansı, November 2017

Yüceer M., TUBITAK- International Scientific Publications Incentive Program (BYTP) Award, Tübitak, June 2017

Yüceer M., Çanakkale Onsekiz Mart University, Academic Encouragement Award, Çanakkale Onsekiz Mart Üniversitesi, December 2016

Yüceer M., TUBITAK- International Scientific Publications Incentive Program (BYTP) Award, Tübitak, June 2016

Yüceer M., TUBITAK- International Scientific Publications Incentive Program (BYTP) Award, Tübitak, June 2015

Yüceer M., Advanced Course of Predictive Microbiology (konaklama ve kayıt burs desteği), Mediterranean Agronomic Institute Of Zaragoza (Ciheam), Zaragoza, İspanya, February 2015

Yüceer M., TUBITAK- International Scientific Publications Incentive Program (BYTP) Award, Tübitak, June 2014

Visual Activities

Yüceer M., Catering Guide, Journal Publishing, 2019 - Continues

Representation and Promotion Activities

Institutional Representation, Çanakkale Vocational School of Technical Sciences, Conference Hall, Turkey, Çanakkale, 2022 - 2022