

Assoc. Prof. MUHAMMED YÜCEER



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International Researcher IDs

ScholarID: E7AbX3cAAAAJ

ORCID: 0000-0001-6709-1347

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

ScopusID: 55832211200

Yoksis Researcher ID: 13365

Education Information

Doctorate, Canakkale 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 Yıl University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1998 - 2002

Biography

Dr. Muhammed Yuceer is an academician (Associate Professor in the Department of Food Processing, Canakkale Onsekiz Mart University, Canakkale, Turkey). He earned his bachelor's degree from Yuzuncu Yil University's department of food engineering (2002), 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 Canakkale Onsekiz Mart University (2013) on the 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 Canakkale 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** over >15 years. Dr. Yuceer is on the Editorial Board in several Journals such as Academic editors in Journal of Food Biochemistry and Journal of Food Processing and Preservation. He has participated in several European or National Research Programs and in more than 10 R&D Projects with companies. He has authored numerous articles in high impact journals listed in the JCR-SCI.

His research area/interests include food and bioprocess engineering, functional food ingredients, egg chemistry, functional egg products, application of novel processing methods in egg science, membrane as a clean technology in

agro-food industries, sustainability in agro-food sector and shelf life extension of foods as well as functional foods. Dr. Yuceer's **current 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 >22 years of wide experience in egg research and has >6 invention patents. Yuceer is married and is a father of three children. For further information please visit: www.muhammedyuceer.com

Muhammed Yüceer, Ph.D. in Egg Science

[innoyum](#) team have been involved in investigations through diverse long-term R&D projects financed by public Institutions (EU, National, and local) as well as in more specific projects financed by private companies.

Our research interests are focused on;

1. Valorization and obtain bioactive compounds from food waste (egg, fruit and vegetables) and by-products, such as lysozyme, natural eggshell membrane.
2. Sustainable, antimicrobial, biodegradable and active packaging systems such as non-composites based on bio-plastics edible coatings.
3. The optimization of sustainable postharvest technologies to preserve / enhance quality and safety of egg, fresh-cut, and minimally processed fruit and vegetables, including by-products revalorization, enhance storage stability and shelf life of perishable food products.
4. Novel non-thermal food preserving techniques such as ultrasound, ozone, electrolyzed water, chlorine dioxide, membrane filtration, modified atmosphere packaging.
5. Development of innovative e-solutions and application practices for the HoReCa (Hotel, Restaurant, Cafe) sector.

Foreign Languages

English, C1 Advanced

Arabic, C1 Advanced

Russian, A1 Beginner

Certificates, Courses and Trainings

Other, Sustainable Food Production and Consumption: new Deep Tech Approaches, Methods and Tools, Inspire & RIS Inspire programme of EIT Food, 2023

Vocational Training, LIVE Seminar: Whole Grain Baking, BAKER Academy, 2023

Other, Herkes İçin Yapay Zeka - Artificial Intelligence for Everyone, Ecodation Technology Software Co., 2023

Logistics, FDA Detention processes: Steps to quickly move detained products into US commerce, Merieuc NutriSciences, 2023

Establishing and Managing a Company, Devlet Teşvikleri ve Hibeleri Eğitimi - Government Incentives and Grants

Training, Government Incentives and Grants Training - Baskent University, Baskent University Information, Innovation and Technology Transfer Office, Turkish Patent Movement, Patent Movement Association, 2022

Personal Evolution, Yaratıcı Drama Eğitimi - Creative Drama Education, Afyon Kocatepe University, 2022

Vocational Training, Süt Endüstrisinde Buhar Kullanımı, Enerji Verimliliği ve Enerji Tasarrufu - Steam Usage, Energy Efficiency and Energy Saving in Dairy Industry, MaxVal & Packaged Milk and Dairy Products Manufacturers Association (ASÜD), 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

Other, AB Programlarına Yönelik Proje Yazma Eğitimi - Project Writing Training for EU Programs, Çanakkale Onsekiz Mart University, Project Coordination Unit, 2017

Education Management and Planning, Girişimcilik Eğitim Programı - Entrepreneurship Training Program, KOSGEB (T.R. Small and Medium Enterprises Development and Support Administration), 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 - Target Market Definition Training, South Marmara Development Agency, 2016

Vocational Training, Gıda Üretiminde Püskürtme Teknolojileri Semineri - Spraying Technologies Seminar in Food Production, 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 - Agricultural and Food Sciences Research Project Preparation and Execution Training, Çanakkale Onsekiz Mart Üniversitesi, 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 Detection Systems - Egg Automatic Grading & Packaging Machines, MOBA Technical Training Center, Barneveld, Netherlands, 2012

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

Other, Gıda İşletmelerinde CIP Sistemi - CIP Process in Food Industry, Sealed Air-Diversey, 2012

Quality Management, Bilirkişi Uzmanlık Eğitimi - Expert Expertise Training, Chamber of Food Engineers, Ankara Headquarters, 2012

Quality Management, 5S İşyeri Organizasyonu Eğitimi - 5S Workplace Organization Training, Sigma Center Consultancy Education Ltd. Sti., 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 - Occupational Health and Safety Expertise (Class C), Mavi Akademy-ÇASGEM (180 hours), 2012

Quality Management, Yalın 6 Sigma Yeşil Kuşak Uzmanlık Eğitimi - Lean 6 Sigma Specialist Training (Green Belt), Sigma Center Consultancy Education Ltd. Sti. (96 hours), 2012

Health&Medicine, İlk Yardım Eğitimi Sertifikası - First Aid Training Certificate, Balıkesir İl Sağlık Müdürlüğü, 2009

Quality Management, F4ST-Tarlardan 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) - F4ST FIELD TO FORK FOOD SAFETY EXPERT TRAINING PROGRAM (e-learning), Quality System Laboratories Group and EU Leonardo da Vinci Type B Pilot Project (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, Avrupa Birliği'ne Proje Yazma Teknikleri Atölye Çalışması - Project Writing Techniques Workshop for the European Union, Istanbul Chamber of Industry / Enterprise Europe Network, 2008

Other, ABB Flow Master Training, ABB Enstrümantasyon, 2008

Quality Management, İstatiksel Proses Kontrol - Statistical Process Control, Bureau Veritas/Bursa, 2008

Quality Management, Ölçüm Cihazları-Yeni Jenerasyon Basınçlı Hatlarda Sıcaklık,Nem,td Debi Ölçüm Transmitterleri - Measuring Devices-Temperature, Humidity, td Flow Transmitters in New Generation Pressure Lines, Tesco AG, 2007

Other, Ar&Ge Uzmanlık Eğitimi - R&D Specialization Training, TÜSSİDE/TÜBİTAK, 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 - General Hygiene and Personnel Hygiene in Food Factories, 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 - ISO 9000:2000 Management System Training, TMMOB, Chamber of Food Engineers, Istanbul Branch, 2003

Finance, Dış Ticaret Eğitimi - Foreign Trade Education, 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, Istanbul 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

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

Member of the Senate, Canakkale Onsekiz Mart University, Rektörlüğe Bağlı Bölümler, Rektörlük, 2022 - 2023

Fund Management Executive Board Member, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, 2022 - 2023

Director of Vocational School, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, 2022 - 2023

Courses

Quality Management System and Standards, Associate Degree, 2023 - 2024

Special Foods Technology, Associate Degree, 2022 - 2023

Food Industry Machinery, Associate Degree, 2022 - 2023

Protein Engineering, Undergraduate, 2022 - 2023

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

Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, June, 2023
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Çanakkale Onsekiz Mart Üniversitesi, June, 2023
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Çanakkale Onsekiz Mart Üniversitesi, January, 2023
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Çanakkale Onsekiz Mart Üniversitesi, October, 2022
Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Çanakkale Onsekiz Mart Üniversitesi, September, 2022
Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Çanakkale Onsekiz Mart Üniversitesi, August, 2022
Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, August, 2022
Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, August, 2022
Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Çanakkale Onsekiz Mart Üniversitesi, August, 2022
Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, 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., Online Training - "Food Safety Quality Standards and Practices in Eggs and Egg Products", 2023 - 2023
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

- I. **The shellac and shellac nanocomposite coatings on enhanced the storage stability of fresh eggs for sustainable packaging**
Şahansoy H., CANER C., YÜCEER M.
International Journal of Biological Macromolecules, vol.261, 2024 (SCI-Expanded)
- II. **Combined effect of electrolyzed water (EW) and sonication with equilibrium modified atmosphere packaging for prolonging storage stability of fresh strawberry**
CANER C., Tiryaki K., Pala Ç., YÜCEER M.
Food Science and Technology International, 2024 (SCI-Expanded)
- III. **Combined effect of sonication and equilibrium-modified atmosphere packaging to improve storage stability of "Angelino" plums during extended storage**
Caner C., Alniak N. Y., Yüceer M.
Journal of Food Process Engineering, vol.46, no.7, 2023 (SCI-Expanded)
- IV. **Investigation the Reverse Osmosis and Ultrafiltration Treatments on Physicochemical, Techno-functional and Rheological Characteristics on Liquid Egg Albumen and Prepared Meringue Cookie Batter's**
Yüceer M.
ACTA ALIMENTARIA, vol.52, no.2, pp.317-329, 2023 (SCI-Expanded)
- V. **Effects of types and concentrations of modified Cloisite Clays on properties of chitosan nanocomposites for food packaging**
Caner C., Rahvalı F., Yüceer M., Oral A.
POLYMERS FOR ADVANCED TECHNOLOGIES, vol.34, no.7, pp.2248-2260, 2023 (SCI-Expanded)
- VI. **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.46, no.1, pp.1-6, 2023 (SCI-Expanded)
- VII. **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)
- VIII. **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)
- IX. **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)
- X. **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, vol.59, no.3, pp.927-934, 2022 (SCI-Expanded)
- XI. **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)
- XII. **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)
- XIII. **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, vol.45, no.3, 2021 (SCI-Expanded)

- XIV. **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, vol.44, no.9, 2020 (SCI-Expanded)
- XV. **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)
- XVI. **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)
- XVII. **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)
- XVIII. **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)
- XIX. **Comparison of flow behavior and physicochemical characteristics of low-cholesterol mayonnaises produced with cholesterol-reduced egg yolk**
Yuceer M., İlyasoğlu H., Özçelik B.
JOURNAL OF APPLIED POULTRY RESEARCH, vol.25, no.4, pp.518-527, 2016 (SCI-Expanded)
- XX. **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)
- XXI. **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)
- XXII. **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)
- XXIII. **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. **Improving food security as disaster relief using intermediate moisture foods and active packaging technologies**
Aydın A., YÜCEER M., ULUGERGERLİ E. U., CANER C.
Applied Food Research, vol.4, no.1, 2024 (Scopus)
- II. **Improvement of Structural Characteristics for Liquid Egg White by Enzyme Treatment**
Yüceer M., Caner C.
JOURNAL OF CULINARY SCIENCE & TECHNOLOGY, vol.22, no.1, pp.99-109, 2024 (ESCI)

- III. **Extraction, Purification and Dehydration with Spray Drying of Lysozyme from Egg White: Current Developments and Applications**
Yüceer M., Çelikten C., Mavuş R., Dişli E., Ağırak Akgün Ş., Sarı E.
International Journal of Life Sciences and Biotechnology, vol.6, no.1, pp.245-261, 2023 (Peer-Reviewed Journal)
- IV. **Intelligent packaging and applications in the food industry**
Yüceer M., Caner C.
Gıda ve yem bilimi-teknolojisi dergisi, no.30, pp.57-68, 2023 (Peer-Reviewed Journal)
- V. **Food Safety, Control-Monitoring Systems and Cold Chain Applications in the Storage of Eggs and Products**
Yüceer M.
Yumurta Üreticileri Merkez Birliği Dergisi, no.62, pp.32-34, 2023 (Non Peer-Reviewed Journal)
- VI. **Importance, Packaging, Nutrition and Technological Value of Consuming Eggs and Egg Products**
Yüceer M.
Food Sektör, vol.23, no.23, pp.32-34, 2023 (Non Peer-Reviewed Journal)
- VII. **Egg Bioactive Components (3) Ovomucin**
Yüceer M.
Yumurta Üreticileri Merkez Birliği Dergisi, vol.13, no.61, pp.48-49, 2022 (Non Peer-Reviewed Journal)
- VIII. **Value Added Applications of Some Eggs and Derivatives**
Yüceer M.
Catering Guide, vol.18, no.98, pp.44-45, 2022 (Non Peer-Reviewed Journal)
- IX. **Egg Bioactive Components (2): Lysozyme**
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Çanakkale 1. Asliye Hukuk Mahkemesi (Asliye Ticaret Mahkemesi sıfatıyla), pp.4, Çanakkale, 2022
- VI. **Expert Report**
Yüceer M.
Çanakkale 2. Sulh Hukuk Mahkemesi, pp.10, Çanakkale, 2022
- VII. **Expert Report**

- Yüceer M.
Çanakkale 1. Asliye Hukuk Mahkemesi, pp.4, Çanakkale, 2022
- VIII. **Bilirkişi Raporu**
YÜCEER M.
Çanakkale 1. İcra Dairesi, pp.1, Çanakkale, 2016
- IX. **Bilirkişi Raporu**
YÜCEER M.
Gökçeada Asliye Hukuk Mahkemesi, pp.7, Çanakkale, 2015
- X. **Bilirkişi Raporu**
YÜCEER M.
Burhaniye Asliye Hukuk Mahkemesi (İş Mahkemesi Sıfatıyla), pp.2, Balıkesir, 2014
- XI. **Bilirkişi Raporu**
YÜCEER M.
Çanakkale Cumhuriyet Başsavcılığı, pp.3, Çanakkale, 2014
- XII. **Bilirkişi Raporu**
YÜCEER M.
Çanakkale Sulh Ceza Hakimliği, pp.2, Çanakkale, 2014
- XIII. **Bilirkişi Raporu**
YÜCEER M.
Çanakkale Cumhuriyet Başsavcılığı, pp.3, Çanakkale, 2014
- XIV. **Bilirkişi Raporu**
YÜCEER M.
Çanakkale 2. Asliye Hukuk Mahkemesi, pp.2, Çanakkale, 2014
- XV. **Bilirkişi Raporu**
YÜCEER M.
Bayramiç Asliye Ceza Mahkemesi, pp.2, Çanakkale, 2014
- XVI. **Bilirkişi Raporu**
YÜCEER M.
Bayramiç Asliye Ceza Mahkemesi, pp.4, Çanakkale, 2014
- XVII. **Bilirkişi Raporu**
YÜCEER M.
Gönen Asliye Hukuk Mahkemesi, pp.4, Balıkesir, 2013

Supported Projects

YÜCEER M., Project Supported by Higher Education Institutions, Mikrobiyal Transglutaminaz Enziminin Yumurta Ürünleri ve Model Gıdada Etkisinin Belirlenmesi, 2023 - Continues

YÜCEER M., TUBITAK Project, Yumurta Kabuğu ve Membran Zarı Ayrımını Sağlayan Makine Geliştirilmesi (İTÜ Çekirdek-ikinci aşama değerlendirme), 2018 - Continues

YÜCEER M., TUBITAK Project, Hayvansal Kaynaklı Tıbbi Amaçlı Özel Gıda Ürünü Geliştirilmesi, 2017 - Continues

Yüceer M., Caner C., Uysal Pala Ç., Erasmus Project, Strategies to Improve the Qualification of Hotel Restaurant Catering Staff on Food Safety and Hygiene Practices, 2022 - 2024

Yüceer M., Mavuş R., TUBITAK Project, Design a Spray Drying System and Manufacturing a Prototype for Dehydrating Liquid Lysozyme, 2020 - 2022

YÜCEER M., MAVUŞ R., KAHRAMAN AVCI A., Project Supported by Higher Education Institutions, Pastörize Sıvı Yumurta Ürünlerinin Konsantrasyonunda Membran Filtrasyon Tekniklerinin Kullanımı ve Uygulama Potansiyeli, 2020 - 2021

Yüceer M., Mavuş R., TUBITAK Project, Fully Automatic Production Line Design and Prototype Manufacturing for Lysozyme Separation, 2020 - 2021

Yüceer M., Çolakoğlu S., Tarhan Kuzu K., CB Strateji ve Bütçe Başkanlığı (Kalkınma Bakanlığı) Projesi, Çanakkale Bölgesinde Mesleki Eğitim Atölyesi ve Gıda İşleme/Analizi Laboratuvar Kurulumu Projesi, 2019 - 2020

Yüceer M., CB Strateji ve Bütçe Başkanlığı (Kalkınma Bakanlığı) Projesi, Vocational Training Workshop and Food Processing/Analysis Laboratory Establishment Project in Çanakkale Region, 2019 - 2020

YÜCEER M., ŞEKER M., Project Supported by Higher Education Institutions, Pastörize Kabuklu Yumurta Kullanılarak Beze Üretimi ve Fiziko-Fonksiyonel Özelliklerinin Belirlenmesi, 2018 - 2020

Yüceer M., TUBITAK Project, Sıvı Yumurta Akından Ticari Lisozim Üretimi, 2019 - 2019

YÜCEER M., TEMİZKAN R., Project Supported by Higher Education Institutions, Sıvı Yumurta Sarısının Fonksiyonel ve Teknolojik Özelliklerinin İyileştirilmesi, 2017 - 2019

Yüceer M., Caner C., TUBITAK Project, Enzim Modifiye Yumurta Ürünlerinin Fonksiyonel ve Reolojik karakteristiklerinin Belirlenmesi, 2015 - 2019

YÜCEER M., CANER C., TEMİZKAN R., Project Supported by Higher Education Institutions, Sıvı Yumurta Ürünlerinin Ultrases Tekniği ile Muamelesi ve Fonksiyonel ile Reolojik Özelliklerinin Belirlenmesi, 2015 - 2018

Yüceer M., Caner C., Industrial Thesis Project, Extending Shelf Life of Egg Using Active Packaging and Novel Preserving Methods, 2010 - 2013

Patent

Yüceer M., A Method for Detection of Adulteration in Egg Products, Patent, CHAPTER C Chemistry; Metallurgy, The Invention Recourse Number: 2021/017164 , Standard Registration, 2021

Yüceer M., A Method to Prevent Caramelization in Egg White Powder Production, Patent, CHAPTER C Chemistry; Metallurgy, The Invention Recourse Number: 2021/004156 , Standard Registration, 2021

Yüceer M., Caner C., A Method of Ultrasonication of Liquid Egg, Patent, CHAPTER C Chemistry; Metallurgy, The Invention Registration Number: 000 , Standard Registration, 2021

Yüceer M., A Spreadable Egg Product Production Method, Patent, CHAPTER C Chemistry; Metallurgy, The Invention Recourse Number: 2020/18067 , Standard Registration, 2020

Yüceer M., New Method of Production Meringues Using Enzyme Modified Liquid Egg, Patent, CHAPTER C Chemistry; Metallurgy, The Invention Recourse Number: 2018/01572 , Standard Registration, 2018

Yüceer M., Eggshell and Membrane Separating Machine (COMMERCIALIZED), Patent, CHAPTER F Mechanical engineering; Lighting; Heating; Weaponry; Destroyed Materials, The Invention Recourse Number: 2018/017746 , Standard Registration, 2018

Student Project

R & D Project, Development of a New and Functional Egg White-Based Spray Coating Solution for the Preservation of Fruit Slices, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2018 - 2019

Activities in Scientific Journals

JOURNAL OF FOOD BIOCHEMISTRY, Committee Member, 2022 - Continues

European Journal of Agriculture and Food Sciences, Committee Member, 2022 - Continues

JOURNAL OF FOOD PROCESSING AND PRESERVATION, Committee Member, 2022 - Continues

European Journal of Engineering and Technology Research, Committee Member, 2022 - Continues

Food Sektör Gıda - Market ve Teknolojisi Dergisi, Publication Committee Member, 2022 - Continues

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

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

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

International Journal of Food Engineering and Technology (IJFET), 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

Food, Food Operators, Service Providers and Vocational Education Association (YEMEKDER), Member, 2022 - Continues, Turkey
Turkish Egg Producers, Processors and Industry Association (YUSAD), Member, 2021 - Continues, Turkey
Food Engineers Association (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, United States Of America
Institute of Food Technologists (IFT), Member, 2004 - Continues, United States Of America
Poultry Science Association (PSA), Member, 2003 - Continues, United States Of America
World's Poultry Science Association (WPSA), Member, 2003 - Continues, United States Of America
TMMOB, Gıda Mühendisleri Odası, Member, 2002 - Continues
International Egg Commission (IEC), Member, 2008 - 2009
Society of Manufacturing Engineers (SME), Member, 2006 - 2007, United States Of America

Scientific Refereeing

JOURNAL OF AGRICULTURE AND FOOD RESEARCH, SCI Journal, April 2024
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, SCI Journal, March 2024
INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, SCI Journal, February 2024
JOURNAL OF FOOD SAFETY, SCI Journal, February 2024
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, SCI Journal, December 2023
FOOD INNOVATION AND ADVANCES, Other journals, December 2023
INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, SCI Journal, December 2023
JOURNAL OF AGRICULTURE AND FOOD RESEARCH, SCI Journal, December 2023
JOURNAL OF FOOD ENGINEERING, SCI Journal, October 2023
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, SCI Journal, September 2023
JOURNAL OF AGRICULTURE AND FOOD RESEARCH, SCI Journal, September 2023
JOURNAL OF AGRICULTURE AND FOOD RESEARCH, SCI Journal, August 2023
Project Supported by Higher Education Institutions, BAP Research Project, Ankara University, Turkey, August 2023
FOOD PACKAGING AND SHELF LIFE, SCI Journal, July 2023
INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY, SCI Journal, July 2023
Project Supported by Other Private Institutions, Republic of Turkey Ministry of Industry and Technology, General Directorate of Strategic Research and Productivity, Turkey, July 2023

FOOD BIOSCIENCE, SCI Journal, June 2023
FOOD BIOSCIENCE, SCI Journal, June 2023
FOOD BIOSCIENCE, SCI Journal, June 2023
Project Supported by Higher Education Institutions, BAP Research Project, Selcuk University, Turkey, June 2023
JOURNAL OF AGRICULTURE AND FOOD RESEARCH, SCI Journal, May 2023
FOOD BIOSCIENCE, SCI Journal, May 2023
Project Supported by Private Organizations in Other Countries, World's Poultry Science Association, Poland, May 2023
FOOD BIOSCIENCE, SCI Journal, April 2023
TROPICAL ANIMAL HEALTH AND PRODUCTION, SCI Journal, April 2023
FOOD BIOSCIENCE, SCI Journal, April 2023
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, SCI Journal, April 2023
FOOD BIOSCIENCE, SCI Journal, April 2023
JOURNAL OF COATINGS TECHNOLOGY AND RESEARCH, SCI Journal, April 2023
FOOD BIOSCIENCE, SCI Journal, April 2023
FOOD SCIENCE & NUTRITION, SCI Journal, April 2023
JOURNAL OF AGRICULTURE AND FOOD RESEARCH, SCI Journal, April 2023
POULTRY SCIENCE, SCI Journal, April 2023
TUBITAK Project, 1011 - International Scientific Research Projects Participation Program (UBAP), Canakkale Onsekiz Mart University, Turkey, April 2023
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI Journal, February 2023
BRITISH POULTRY SCIENCE, SCI Journal, February 2023
ACTA ALIMENTARIA, SCI Journal, February 2023
JOURNAL OF FOOD ENGINEERING, SCI Journal, February 2023
JOURNAL OF AGRICULTURE AND FOOD RESEARCH, SCI Journal, February 2023
LWT - FOOD SCIENCE AND TECHNOLOGY, SCI Journal, February 2023
FOOD BIOPHYSICS, SCI Journal, October 2022
CURRENT RESEARCH IN FOOD SCIENCE (CRFS), SCI Journal, October 2022
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, 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
FOOD RESEARCH INTERNATIONAL, SCI Journal, May 2022
BRAZILIAN JOURNAL OF POULTRY SCIENCE, 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
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, March 2022
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, SCI Journal, March 2022
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, March 2022
JOURNAL OF FOOD ENGINEERING, SCI Journal, March 2022
ITALIAN JOURNAL OF FOOD SCIENCE, SCI Journal, March 2022
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, SCI Journal, March 2022
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, March 2022
FOODS, National Scientific Refreed Journal, March 2022
KAFKAS UNIVERSITESI VETERINER FAKULTESI DERGISI, SCI Journal, February 2022
JOURNAL OF PHARMACY AND PHARMACOLOGY, SCI Journal, February 2022
JOURNAL OF FOOD ENGINEERING, SCI Journal, February 2022
LWT-FOOD SCIENCE AND TECHNOLOGY, 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
Project Supported by Higher Education Institutions, BAP Guided, Selcuk University, Turkey, November 2021
TUBITAK Project, 1501 - Industry R & D Projects Support Program, ***, 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
AKADEMİK GIDA, National Scientific Refreed Journal, April 2021
FOOD CHEMISTRY, SCI Journal, April 2021
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, SCI 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
BMJ-Business & Management Studies: An International Journal, Other Indexed Journal, May 2020
FOOD PACKAGING AND SHELF LIFE, SCI Journal, May 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
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
JOURNAL OF FOOD PROCESSING AND PRESERVATION, SCI Journal, February 2019
FOOD AND BIOPROCESS TECHNOLOGY, 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
Journal of Bioprocessing & Biotechniques, Other Indexed Journal, May 2018
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, May 2018
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, SCI Journal, May 2018
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, May 2018
POULTRY SCIENCE, 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 & Industrial Microbiology, Other Indexed Journal, February 2018
FOOD AND BIOPROCESS TECHNOLOGY, SCI Journal, February 2018
FOOD RESEARCH INTERNATIONAL, SCI Journal, February 2018
JOURNAL OF FOOD RESEARCH, 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 Agricultural Studies, Other Indexed Journal, March 2017
Journal of Food Processing & Technology , SCI 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
Project Supported by Other Official Institutions, Ministry of Science, Technology and Industry, Turkey, 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

***Production of Concentrated Egg Whites and Enriched Functional Sports Drink Using Membrane Filtration Technique, Project Consultancy, Çanakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2022 - Continues
*** Use of Innovative Techniques in Detection of Adulteration in Whole Liquid Eggs, Project Consultancy, Çanakkale

Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2020 - Continues
Machine that Separates Egg Shell from membrane, Project Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2023 - 2028
***Development of a Long Shelf Life Egg Protein Based Sports Drink Product, Project Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2023 - 2024
*** 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

Ca22134 - Sustainable Network For Agrofood Loss And Waste Prevention, Management, Quantification And Valorisation (Foodwastop), COST Association, Belgium, <https://www.cost.eu/actions/CA22134/#tabs+Name:Description>, 2024 - Continues
Ulusal Gıda Kodeks Komisyonu Yumurta Alt Komisyonu, Ministry of Agriculture and Forestry, National Food Codex Commission Egg Subcommittee, Turkey, <https://www.tarimorman.gov.tr/GKGM/Duyuru/451/Acik-Cagri-Ulusal-Gida->

Kodeks-Komisyonu-Alt-Komisyonlari, 2023 - Continues

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

Other, Vocational Course, The International Center For Advanced Mediterranean Agronomic Studies in Zaragoza, Spain, 2015 - 2015

Metrics

Publication: 155

Citation (WoS): 408

Citation (Scopus): 461

H-Index (WoS): 12

H-Index (Scopus): 12

Congress and Symposium Activities

ANUGA FoodTech 2024 Fair, Attendee, Cologne, Germany, 2024

YUMURPIYAT, Invited Speaker, Antalya, Turkey, 2024

XI. Food Technology International Symposium (MURCIA FOOD BE 2023) , Invited Speaker, Murcia, Spain, 2023

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

Sustainability in the HORECA sector, Conference, The National Technological Center for Canning (CTNC) - El Centro Tecnológico Nacional de la Conserva (CTNC) , Spain, May 2023

Quality of Eggs and Egg Products (Chemistry, Biochemistry and Microbiology), Seminar, Association of Food Engineers, Turkey, May 2023

Development of Value-Added Egg Products, Seminar, Association of Food Engineers, Turkey, May 2023

Egg and Egg Products Preservation Techniques, Seminar, Association of Food Engineers, Turkey, May 2023

Egg Processing Technology (Breaking, Pasteurization, Drying, Freezing, Advanced Processing), Seminar, Association of Food Engineers, Turkey, May 2023

Egg Products Technology Training, Seminar, Association of Food Engineers, Turkey, April 2023

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
food Safety, Seminar, Yaşar Üniversitesi, 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, Glopep, Turkey, January 2021

Awards

Yüceer M., Yazıcı G. N., Çatak Ş., Tekeli N. E., Rosetti G., Tuna U., EIT Food - RIS Inspire – Sustainable Food Production and Consumption: new Deep Tech approaches, Methods and Tools, 'Ris Inspire – Sustainable ' Of The European Union, European Innovation And Technology Institute, November 2023

Yüceer M., Yüceer M., ISIF'23 SILVER MEDAL - Ministry of Industry and Technology, Turkish Patent and Trademark Agency, International Federation of Inventors' Association (IFIA), World Intellectual Property Organization (WIPO), European Patent Office (EPO) and Turkish Technology Team Foundation The 8th Istanbul International Inventions Fair (8th Istanbul International Inventions Fair, ISIF'2023), which was held this year with the support of the international jury, as a result of the evaluations made between April 27 and May 01, 2023, the patent titled 'A Method for Detection of Adulteration in Egg Products' is ISIF'. As a result of the evaluations made among 424 inventions by the international jury in 2023, Assoc. Prof. Dr. Muhammed YÜCEER received SILVER MEDAL, 8th Istanbul International Inventions Fair., 8Th Istanbul International Inventions Fair, May 2023

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., 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., 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., 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 Ayıran 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 -Arı 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, TEKNOFEST, Turkey, İstanbul, 2023 - 2023

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

Non Academic Experience

Court, Ministry, T.C. Ministry of Justice, Bursa Expert Regional Board

Business Establishment Private, A.B Foods Inc., R&D, Quality, Production