



TAGEM
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE OF FOOD AND
FEED CONTROL / BURSA

ALİ ÖZCAN

Veterinarian

EDUCATION

- **Ph.D.** Uludag University Faculty of Veterinary Medicine Food Hygiene and Technology, 2019-continues
- **Degree** Uludag University Faculty of Veterinary Medicine 2001
- **Bachelor degree** Uludag University Faculty of Veterinary Medicine 1995-2001
- **Language** English /YÖDİL 55

CAREER

- 1993-1997Çorum Provincial Control Laboratory
- 1997-2001 Bursa Provincial Control Laboratory
- 2001-2004 Bursa Food Control Central Research Institute
- 2004-2006 Erzurum Veterinary Control and Research Institute
- 2006-2012 Bursa Food Control Central Research Institute
- 2012-working Bursa Food and Feed Control Central Research Institute

ABOUT ME

Education and studies

- > He was born in 1977 in Trabzon.
- > He graduated from Erzincan Laborant Vocational High School in 1993.
- > 2001 Graduated from Uludag University Faculty of Veterinary Medicine.
- > In 2019, she started her PhD education at Uludağ University Faculty of Veterinary Medicine.
- > Project: TAGEM.R&D Projects, TÜBİTAK, BEBKA, worked on projects within the Ministry of Development.


Areas of expertise:

- > Veterinary drugs with LC MS/MS, (Hormone, Antibiotic, Anticoccidial)
- > Molecular Analysis with Real Time PCR (Meat-Milk Species Identification and GMO analysis)
- > NGS Whole Genome sequence analysis (Sequence analysis of 16S and needed specific gene regions in bacteria, metagenomic studies)
- > RiboPenter Identification analyzes (Microorganism identification analyzes)

CONTACT

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PATENTS

TR 2009/06650 B: PCR Buffer Used in Diagnosis of Foreign Tissues and Organs in Meat and Meat Products and Preparation Method of This Buffer

DOCUMENTS RECEIVED

Belge no-Türü	Konu
2020- Certificate of Appreciation	TAGEM General Directorate Performance Evaluation for the years 2017-2019
2019-17 Certificate of Appreciation	On the execution of business and transactions in 2019
2019- Certificate of Appreciation	Uludag University Science and Technology Application and Research Center Personnel Training
2017- Certificate of Achievement	TAGEM General Directorate Performance Evaluation for the years 2014-2016
2016-05 Certificate of Appreciation	Head of Department Due to his Services
2015-01 Certificate of Appreciation	Due to Department/Unit Studies
2013-01 Certificate of Appreciation	Due to Department/Unit Studies
2011-03 Certificate of Appreciation	Head of Department of the Year For His Service
2010-11 Certificate of Appreciation	Bursa Quality Achievement Award for Contribution

PROJECTS

Projects Conducted

Project number	Role in the Project	Project name	Start End Date
TAGEM/GY /08/03/01/140	Project manager	Effect of Modified Atmosphere Packaging on Extending Shelf Life and Histamine Formation Levels of Cold Stored Marinated Anchovy and Seafood Salad	2008-2010



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Project number	Role in the Project	Project name	Start End Date
TAGEM/GY /10/03/01/172	Project manager	Research on the Detection of Some Chemicals Injected into Red and White Fresh Meats	2010-2012
TR 41-12-SS-0012 (BEBKA)	Researcher	Animal Products Antibiotic Laboratory Project	2013-2014
TAGEM/-	Researcher	Detection and Prevalence of Anabolic Substances in Feeds	2014-2016
Kalkınma Bakanlığı	Researcher	National Starter Culture Gene Bank Project	2014-2017
TAGEM/HSGYAD /14/A05/P01/47	Project manager	Comparison of Chromatographic Methods with ELISA Method in Quantitative Gluten Analysis	2014-2016
TAGEM (Güdümlü)	Researcher	Comparison of Products Obtained from Organic and Conventional Production Methods and Hybrid and Standard Seeds in terms of Nutrient Content and Food Safety	2016-2017
TAGEM	Researcher	Determination of Food Nutrient Compositions for the National Food Composition Database (TURKOMP)	2014-2017
TAGEM/HSGYAD	Researcher	Investigation of Migration Status of Pans Coated with Fluoropolymers	2016-2018
TAGEM	Project manager	Investigation of Determination and Prevalence of Some Vegetable Alkaloid Levels in Feeds	2019-2020



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Ongoing projects

Project number	Role in the Project	Project name	Start End Date
TAGEM (Doktora Projesi)	Project manager	Genotypic Characterization of Some Lactic Acid Bacteria Isolated from Traditional Foods	2021-2022
TÜBİTAK/1007	Researcher	Developing Our Country-Specific Yoghurt and Cheese Culture and Production on a Pilot Scale	2018-2020
TAGEM AR-GE	Researcher	Investigation of Traditional Cheese Microbiota, Selection of Appropriate Starter Culture Combination and Transfer to Industrial Production Project	2018-2020
TAGEM	Researcher	Determination of Residue Status of Some Insecticides and Their Toxic Metabolites in Forage Corn and Corn Silage	2019-2020
TAGEM	Researcher	Determination of Processing Factor of Some Macrolide Group Antibiotic Residues in Block Type Processed Cheese	2021-2021
TAGEM	Researcher	Isolation and Identification of Lactic Acid Bacteria with Specific Technological Properties from Table Olives Obtained by Different Production Techniques and Evaluation of Their Use in Industrial Olive Production	2022-2026
TAGEM	Researcher	Kastamonu Fresh Tarhana Production Using Starter Culture and Comparison of Some Metabolic Properties with Traditional Tarhana Samples	2022-2023



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Ongoing projects

Project number	Role in the Project	Project name	Start End Date
TAGEM	Researcher	Lactobacillus delbrueckii subsp. bulgaricus Strains Determination of Phylogenetic Relationship with NGS (Next Generation Sequencing) Method and Metagenomic Studies	2022-2023

PUBLICATIONS

PAPERS OF INTERNATIONAL ARTICLES

Articles Published in International Journals

A. Articles Published in International Refereed Journals:

Articles published in journals within the scope of SCI, SCI-Expanded:

- A1.** Günşen, U., Özcan, A., & Aydın, A. (2011). Determination of some quality criteria of cold stored marinated anchovy under vacuum and modified atmosphere conditions. Turkish Journal of Fisheries and Aquatic Sciences, 11(2), 233-242.
- A2.** Gunsen, U., Ozcan, A., & Aydin, A. (2010). The effect of modified atmosphere packaging on extending shelf-lives of cold stored marinated seafood salad. Journal of Animal and Veterinary Advances, 9(15), 2017-2024.
- A3.** Gunsen, U., Aydin, A., & Ozcan, A. (2008). Determination of the toxin profile of Venus gallina, Venus verrucosa and. Archiv für Lebensmittelhygiene, 59(6), 233-238.
- A4.** Cetinkaya, F., Yibar, A., Soyutemiz, G. E., Okutan, B., Ozcan, A., & Karaca, M. Y. (2012). Determination of tetracycline residues in chicken meat by liquid chromatography-tandem mass spectrometry. Food Additives and Contaminants: Part B, 5(1), 45-49.
- A5.** Yibar, A., Özcan, A., & Karaca, M. Y. (2014). Determination of erythromycin, spiramycin, tilmicosin and tylosin in animal feedingstuffs by liquid chromatography-tandem mass spectrometry. Kafkas Üniversitesi Vet. Fakültesi Derg, 20, 439-444.



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International Papers, Seminars, etc.

B. Papers Presented at International Scientific Meetings and Published in Proceedings

- B1.** Gunsen, U., A. Aydin, and A. Ozcan, "Histamin Formation in Cold Stored Marinated Anchovy under Modified Atmosphere Packaging", 4th International Symposium on Food Packaging – Scientific Developments Supporting Safety and Quality, Prague, Czech Republic, Book of abstracts, 2008.
- B2.** Gunsen, U., A. Ozcan., "Determination of Presence of Some Anabolisan Residues in Meat Products by ELISA". 8th International Conference Of Food Physicists – Physics and Physical Chemistry of Food, Plovdiv, Bulgaria. Book of Abstracts, 2008.
- B3.** Günşen U., Aydin A., Özcan A., "Determination of Shelf Lives of Cold Stored Marinated Anchovy Under Vacuum And Modified Atmosphere Conditions", 4th Shelf life International Meeting, Zaragoza, ISpanya, 23-25 Haziran 2010, pp.5-5
- B4.** Günşen U., Özcan A., Aydin A., "The Effect Of Modified Atmosphere Packaging On Extended Shelf Life Of Cold Stored Marinated Seafood Salad", ILSI Europa 5th International Symposium on Food Packaging-Scientific Developments Supporting Safety and Innovation, Berlin, Almanyaya, 14-16 Kasım 2012, pp.136-136
- B5.** Ali Özcan, Uğur Günşen "A Study on the Method Validation of LC-MS/MS Reference Method to Determine the Amphenicol Residues in The Samples of Feedstuffs" 5th International Scientific Meeting Days of veterinary medicine 2014 Ohrid, Mac. Vet. Rev. 2014; Volume 37; Supplement 1; Pages: 1-90(69) Macedonia, September 5-7, 2014
- B6.** Ali Özcan, Uğur Günşen "A Study on the Method Validation of PCR Method to Determine the Ratio of Beef % in Fermented Meat Products" 1. İstanbul Kongresi Struga, Ohrid , Mekadonya Vetgroupist Kongre 2014



NATIONAL ARTICLES AND PAPERS

Articles Published in National Journals

C. Articles Published in National Refereed Journals:

- C1. Günşen U., A. Özcan and M.Y. Karaca, "Validation of HPLC Method, a Reference Method for Determining Domoic Acid Amount in Bivalve Mollusks", Akademik Gıda, 8 (4), 17-28 (2010).
- C2. Günşen U., A. Özcan, M.Y. Karaca and M. Kaygısız, "Determination of the Presence of Foreign Meat with Fraud Purposes in Meat Products Offered for Consumption by PCR Method", Journal of Bornova Veterinary Control and Research Institute, 31 (45), 21-27 (2009).
- C3. Ozcan A., Karaca M.Y., Bayraktar D." A Study on the Determination of Antibiotic and Anticoccidiostat Levels in Animal Feeds Sold in the Southern Marmara Region by LC-MS/MS Method", Journal of Food and Feed Science Technology, 8(11),1-15 (2011)
- C4. ÇETİN, V., ÖZCAN, A., AZAR, İ, YAVUZ, A., TURAN, N. "Detection of Various Anabolic Steroids in Some Mixed Feeds" Journal of Food and Feed Science Technology, (20), 22-29. (2018/2)
- C5. ÖZCAN, A., AZAR, İ, YAVUZ, A., YAVAŞ, H., TOKAT, E., ÇETİN, V., "Comparison of HPLC, LC-MS/MS Methods in Gluten Analysis with ELISA", "Food and Feed Science Technology Journal, (24) 30-54 (2020/2)
- C6. YAVUZ, A., AZAR, İ, ÖZCAN, A., ÇETİN, V., "Antibiotic Residues in Animal Foods", " Journal of Food and Feed Science Technology, (24) 8-15 (2020/2)
- C7. Yavuz, A. , Azar, I. , Özcan, A. & Ülkü, N. (2021). a Multiclass Method for The Analysis of Antibiotic Residues in Milk Powder and Whey Powder by UPLC-MS/MS . Food, 47 (1), 25-33. DOI: 10.15237/food.GD21124



National Papers, Seminars, etc.

D. Publications in the proceedings of national refereed conferences/symposiums:

- D1. Özcan A., Karaca M.Y., Kaygısız M., Günşen U. "Searching for Other Animal Meats Other than those specified in the Labels in Meat and Meat Products Offered for Sale by PCR" 3rd Veterinary Food Hygiene Congress, BURSA, 14 - 16 May 2009
- D2. Günşen U., Özcan A., Aydın A., "The Effect of Modified Atmosphere Packaging on Extending the Shelf Life of Marinated Seafood Salad Stored in Cold", III. National Veterinary Food Hygiene Congress, BURSA, TURKEY, 14-16 May 2009, pp.36-36
- D3. Özcan A., Eren O. Yıbar A. "Validation of the Quantitative Determination of Nitrofuran Residue Compounds in Honey", Chromatography Congress/BURSA, 19-22/06/2013, Page: 146,2013
- D4. Ali ÖZCAN, Uğur GÜNŞEN, "A Study on the Method Validation of the LC-MS/MS Reference Method Used in the Determination of Amphenicol Residues in Feedstuffs", 6th National Veterinary Food Hygiene Congress, Van, 07-11 October, Pages (208-209, 2015)
- D5. Azar, İ., Yavuz, A., Özcan, A. Method Validation Requirements in Mass Spectrometry. 10th Food Engineering Congress. 9-11 November 2017-Antalya
- D6. Yavuz, A., Azar, İ., Özcan, A. Legal Limits of Veterinary Drug Residues in Foods of Animal Origin. 10th Food Engineering Congress. 9-11 November 2017-Antalya
- D7. D. KIRAZ, R. YAMANE, Ö. KANER, A. ÖZCAN, M. M. ÇİFCİ, Ö. ASLAN, E. AYANOGLU, S. ANDIC, O. I. DOĞAN, R. A. UÇAR, B. T. KAYA, Comparison of Riboprinter and New Generation Sequence (NGS) Methods Used in the Identification of Lactic Acid Bacteria, 10th National Molecular Biology and Biotechnology Congress-Online 17/19 December 2021



OTHER PUBLICATIONS

Ph.D. Thesis, Master Thesis, Reports, Books etc.

Genotypic Characterization of Some Lactic Acid Bacteria Isolated from Traditional Foods

Membership, Training, Course, Meeting, Congress, Symposium and Other Activities

E. Trainings Received:

- E.1. GMO and Meat Species Analysis by Real-time PCR / Sincer Foreign Trade / 24-25 March 2010
- E.2. Histological Analysis of Meat Products / Selcuk University Faculty of Veterinary Medicine / 22-25 December 2008
- E.3. Participant Trainings/Ministry of Agriculture and Rural Affairs within the scope of the Veterinary Information System project
- E.4. General Directorate of Protection and Control - Koç system /May 2006
- E.5. KPDS English Education Course / T.R. Ministry of National Education / 15.01.2005-15.05.2006
- E.6. TS EN ISO 22000 Training / Bursa Food Control and Central Research Institute- Uludağ University Faculty of Agriculture / 11 January 2008
- E.8. TS EN ISO / IEC 17025 Internal Auditor Training / TSE / 19 November 2007
- E.9. Web Design (HTML, Frontpage XP, Network Connections, Internet) Course/ PERMEM / 07- 18/03/2005
- E.10. TS EN ISO / IEC 17025 'General Requirements for the Competence of Experiment and Calibration Laboratories'
- E.11. Themed Information Training /MDS Education and Consulting Ltd. Sti/ 24.10.2003
- E.12. Statistics and Trial Technique 1st Level Training /TAGEM/25-29 April 2005
- E.13. Basic English Course / Atatürk University -Language Education Research and Application Center / 02 October 2004-02 January 2005
- E.14. Method Validation and Measurement Uncertainty Training / Expert Accreditation Consulting / 26-28.11.2008
- E.15. Experimental Animal and Usage Training/ Uludağ University/16-20/06/2013
- E.16. Expert Mission on Light Microscopy and Polymerase Chain Reaction (PCR) Methods for the Determination of Constituents of Animal Origin for the Official Control of Feed/8-12September 2014



E. Trainings Received:

- E.17. Research Project Writing Training, TÜBİTAK-Uludağ University, 13-15/12/2013.
- E.18. Infrastructure Projects Project Writing Training, Ministry of Development-BEBKA, 12-16/12/2011
- E.19. Veterinary Controls Abroad in Livestock Meat Import, GKGM, 13.09.2012
- E.20. Time Management, Food and Feed Control Center Research Institute. Manager 28.09.2011
- E.21. Legislation and Practice Training on Feed Additives and Premixes, General Directorate of Food Control-Veterinary Health Products Manufacturers Association, 20/03/2014
- E.22. Safe Use of Industrial Gases and Gas Equipment, Linde Gaz A.Ş., 02.07.2015
- E.23. Regulation on Emergencies in the Workplace, Emergency and Emergency Plan Training, 18.03.2016
- E.24. Training on "Feed Legislation and Feed Control Activities"-ANTALYA-24/11/2012
- E.25. Practical training on "L-Cysteine and L.Cystine" analysis organized by Istanbul Food Control Laboratory, İSTANBUL-14.01.2014
- E.26. Classification of Microorganisms by Pibopreter Method GERMANY DSMZ Institute 26-30 December 2018
- E.27 Analytical Methods Used for the Determination of Hormone Residues in Muscles in Compliance with EU Conditions 13/04/2018 ANKARA
- E.28 Analytical Methods Used for Antibiotic Residues in Animal Products in Compliance with EU Conditions 27-30/03/2018 ANKARA
- E.29 Training on veterinary drug residues in feed, December 2017 HUNGARY
- E.30. Occupational Health and Safety training 08.02.2019, BURSA



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F. Seminars Attended:

- F.1. Problem Solving Techniques / Sigma CenterYönetim Sistemleri Ltd.Şti / 27-28 January 2009
- F.2. Total Quality Management / Sigma CenterYönetim Sistemleri Ltd.Şti / 17 December 2008
- F.3 EFSA, seminar on “Chemical Contaminants and New Risks in Food”. ANKARA-06-07 April 2011
- F.4. Reference Materials Seminar, 10.08.2019, İSTANBUL

G. Attended Workshops/Presentations:

- G.1. Veterinary Drug Residues and Mycotoxins in Animal Based Foodstuff /Sincer Foreign Trade-16 17 October, 2007
- G.2. First . Fishing Workshop, TAGEM, ANTALYA, 04-06/11/2013
- G.3. National Food Reference Laboratory, "Meat Species Determination Workshop" ANKARA-24-26 March 2010
- G.4. Istanbul Provincial Control Laboratory Directorate, "GMO Analysis, Species Quantification in Meats Method Workshop". ISTANBUL- 04 June 2010
- G.5. National Food Reference Laboratory, “Quantitative Meat Species Determination Workshop” ANKARA- 19 August 2010
- G.6. Ministry of Development, “Presentation of the National Starter Culture Gene Bank Project” ANKARA- 15.09.2013
- G.7. National Food Reference Laboratory, “GMO Analysis Workshop” ANKARA. 19/07/2013
- G.8. Animal Health and Food-Feed Department "Presentation of the National Starter Culture Gene Bank Project" ANKARA-07.06.2013
- G.9. Karacabey Tic. and San. Karacabey M.Y. “Workshop on Establishment of the Council for Innovations in the EU Dairy Sector” in which he also took part BURSA-20/06/2014
- G.10. TAIEX, “Workshop on Control of Contaminants in Feed” ANKARA 30 September - 1 October 2015