



TAGEM
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE OF FOOD AND
FEED CONTROL / BURSA

Banu Bilge OVALI, PhD Agricultural Engineer

EDUCATION

- PhD** University of Uludağ
Faculty of Agriculture, Food Eng.
 - MSc** University of Uludağ
Faculty of Agriculture
 - Bachelor's Degree** University of Uludağ
1984-1988 Faculty of Agriculture
- LANGUAGE** English

CAREER

- 1998--- Agricultural Engineering, Central Research Institute of Food and Feed Control /BURSA
- 1988-1998 Research Assistant. Uludağ University Fa. Of Agriculture Food Eng. /BURSA

ABOUT ME


I was born in 1967 in Balıkesir. In 1988, I graduated from Uludağ University, Faculty of Agriculture. I finished my masters degree (MSc) in 1992 and PhD in 1996, in University of Uludağ.

I was Assoc. Prof 1988-1998 in University of Uludağ. I have been working in **Central Research Institute Of Food And Feed Control / Bursa** since 1998.

CONTACT

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▪ **PROJECTS**

▪ **Projects Conducted**

1. ÇOPUR,Ö.U.,F. BAŞOĞLU ve B.B. İŞGÖZ. 1995. A Research on Analytical and Technological Properties of Tomato Juices Obtained from Palps with Different Pore Diameters. U.Ü. Proje No: 93/39
2. OVALI, B.B. 2002. Different Evaluation Possibilities of Mussel Meat (*Mytilus galloprovincialis*). Bursa Gıda Kontrol ve Merkez Araştırma Ens. Central Research Institute of Food and Feed Control. Bursa.
3. OVALI, B.B. 2004. Research on the Heavy mettals and Microbiological Criteries Hunt of Some Fish in Marmara Sea. Research Institute of Food and Feed Control. Bursa.
4. OVALI, B.B. 2017. Let's Consume Reilable Food, Prevent Waste. Bursa Governorship, Bursa Chamber of Commerce and Industry, Bursa Metropolitan Municipality, Uludağ Üiversity, Bursa Health Department, Bursa Education Directorate, Bursa Agriculture and Forest Department and Chamber of Food Engineers.



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▪ **PUBLICATIONS**

▪ **INTERNATIONAL ARTICLES AND PAPERS**

▪ **Articles Published in International Journals**

▪ **International Papers, Seminars, etc.**

1. B.B. İŞGÖZ. 1988. Recombination on the Bacteria. Bursa I. International Food Symp. 4-6 April 438-441.

National Papers, Seminars, etc.

1. İŞGÖZ, B.B. K. ÇETİN. Production of Enzymes from Marine Organisms And their Application in the Food Industry. II. Seafoods Symp. June 14-16. Erzurum.
2. YÜCEL, A. B.B. İŞGÖZ K. ÇETİN. 1996. Roles of Gums in Meat Industry. Meat and Meat Products Symp., October 17-18 İstanbul.
3. YILDIZHAN, B., A. YÜCEL, B.B. İŞGÖZ. 1996. Properties of Chemical and Microbiological of Raw Hamburgers were Consumed in Bursa. Meat and Meat Products Symp., October 17-18 İstanbul.
4. OVALI, B.B. 1997. Factors Affecting Microbiological Quality of Seafoods. Workshop 97 İstanbul.
5. OVALI, B.B. 1999. Hygienic Quality and Quality Control of Foods Produced for Mass Control System and Kitchen Administration for Military. Mass Nutrition New Millenium. 16-17 November İstanbul.
6. GÜNŞEN, U., B.B. OVALI., Y. COŞKUN. 2006. Determination of the Presence of Some Anabolic residues in Meat Product by Elisa Technique. II. National Veterinary Food Hygien Symp.

▪ **NATIONAL ARTICLES AND PAPERS**

1. B.B. İŞGÖZ, D. GÖÇMEN., Ö. TIRYAKIOĞLU. 1992. A Research on the Microbiological Qualities of the Cream Puffies Presenting to the Consumption in Bursa. Journal of u.ü. 9.91-98
2. İŞGÖZ, B.B. A. YÜCEL., 1993. The Hygienic Significance Parasites in Marine Animals. Journal of Agric., U.Ü 9, 213-220.
3. İŞGÖZ, B.B., A. YÜCEL. 1993. Food poisoning Caused by the Seafood. Journal of Agric., U.Ü. 219-229.
4. İŞGÖZ, B.B., A. KUNDAKÇI. 1993. The Production of Quality Meat and Contamination Sources in meat industry. Journal of Agric., U.Ü. Bursa 10, 271-279.
5. YÜCEL, A. B.B. İŞGÖZ, K. ÇETİN. 1994. The Technology of Products of Animals. Üniv. Of Uludağ Fac. Of Agric. No:59, 144 p.
6. YÜCEL, A., B.B. İŞGÖZ K. ÇETİN. 1995. Food Microbiology II. Üniv. Of Uludağ Fac. Of Agric. No:66, 75 p.
7. OVALI, B.B. T. ÖZCAN. 1997. Brucellosis: Significance and Risks on Milk Technology. Milk Teach. 5: 32-34.



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8. ÖZCAN, T. B.B. OVALI. 1997. A Research on the Compound of Curd Cheese Consumption in Bursa. Journal of Vet. 4: 63-65.
9. OVALI, B.B.A.YÜCEL. 1998. The Effects of GdL, Citric Acid and Salt Concentrations on Quality of Canned Shrimp. (PhD Thesis). Food Tech. 8: 72-78.
10. OVALI, B.B. 2002. General and Problems Meat and Meat Product Industry in Turkey. Journal of Food and Feed 1: 36-42.
11. OVALI, B.B. 2002. Different Evaluations (*Mytilus galloprovincialis*) of Mussel Meat. Central Research Institute of Food and Feed Control. Bursa.
12. ALKIN, E., B.B. OVALI. 2002. The Problem of PSE DFD on Poultry. Journal of Poultry, 4:45-52.
13. GÜNŞEN, U., A. AYDIN, B.B. OVALI, Y. COŞKUN. 2006. Determination of Species Assessment in Raw Meat and Heat Treatment Product by Elisa Technique

7 OTHER PUBLICATIONS

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

1. Research on the quality of Stuffed and Unfilled Green Olives Produced from Gemlik and Çelebi Varieties. 1992. (MSc Thesis)
2. The Effects of GdL, Citric Acid and Salt Concentrations on Quality of Canned Shrimp. (PhD Thesis). 1996.
3. Animal Products Technology. 1994 U.Ü. Book Number : 59
4. Food Microbiology II. 1995. U.Ü Book Number : 65
5. Central Research Institute of Food and Feed Control. Bursa. 2017 Booklet
6. Central Research Institute of Food and Feed Control. Bursa Bulletin. Since 2017 (4 per year)



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

▪ **Education**

- Food Technology Equipm qnts 1998
- TSE EN ISO 9000:2000 İnternal Examination Education 2002
- ISO 9001: 2000 KYS Basic Education 2002
- General Requirements for test Calibration Laboratory Qualification 2002
- Quality Manangement System TS-- EN ISO-17025 2003
- Method Validation and Measurrement Uncertainty 2003/2008/2012
- Eliza Education 2004
- AB 6.th Framework Program İntroduction 2005
- Fire and Fire Protection 2005
- First Aid 2009
- EFQM i 2009
- TSE EN ISO/IEC17025 General Requirements for test Calibration Laboratory Qualification 2012
- Quality and Success 2012
- Anger Management 2013
- Hazardous Chemicals and Fire 2013
- First Aid 2013
- Emergency and Plan 2016
- TS EN ISO 17025 Standard and Documentation 2016
- Regulation on Emergencies at Workplaces 2017
- Dergipark UDS TÜBİTAK 2018
- Article Writing 2018
- Zero Waste 2018