



TAGEM
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE OF FOOD AND
FEED CONTROL / BURSA



Filiz ÇAVUŞ
Chemical Engineer

EDUCATION

- MSc** 2016-2018 Şeyh Edebali University - BİLECİK
Institute of Science - Chemical
- Bachelor's Degree** 1993-1999 Ankara University - ANKARA
Faculty of Science - Chemical

CAREER

- 2007- Engineer Gıda ve Yem Kontrol Merkez Araştırma
Enstitüsü Müdürlüğü - BURSA
- 2005-2007 Engineer Çorum Gıda Kontrol Laboratuvar
Müdürlüğü-ÇORUM
- 2004-2005 Engineer, Trabzon Gıda Kontrol Laboratuvar
Müdürlüğü-TRABZON

ABOUT ME


I was born in Bursa in 1976. In 1999, I graduated from Ankara University, Faculty of Science, Chemical Engineering. I started my career in the private sector in 2000. I have been working in the Ministry of Agriculture and Forestry since 2004.

Since 2007, I have been conducting food analysis in the fields of research and control at Central Research Institute of Food and Feed Control. In addition, I take part in TAGEM, TAGEM-ARGE, BEBKA Development Agency and European Union projects

CONTACT

Adalet Mh. 1. Hürriyet Caddesi No: 128
16160 Osmangazi/BURSA TÜRKİYE

 filiz.cavus@tarimorman.gov.tr

 0 224 246 47 20



Filiz ÇAVUŞ

Chemical Engineer



▪ **PROJECTS**

1. Determination of Origin of Edible Gelatin Used in Soft Confectionery by LC-QTOF, TAGEM_(2017-2018) Project leader
2. Produced and commercial potential of honey with some Monofloral Determination of Fingerprints in Turkey: Investigation of Chemical Ingredients and Standardization of Medical Activity _ TAGEM-ARGE, (2017-2020) Researcher
3. Increasing the Employability of the Youth (18-26) in the Bread Sector. Ulusal Ajans Erasmus+ (2017-2019). Researcher
4. Determination of Acrylamide Levels in Turkish Coffee and optimization of asparaginase enzyme application conditions to reduce acrylamide formation in coffee, TAGEM_(2017-2019) Researcher
5. Detection of Allergens in Some Foods Using Proteomics Technique and Investigation of Their Stability After Heat Treatment _ TAGEM_(2017-2020) Researcher
6. Investigation of Antifungal Effects of Encapsulated Bioactive Extracts Obtained from Different Natural Sources on Margarine _ TAGEM-ARGE, (2017-2020) Researcher
7. Determination of Chemical Composition of Some Currant Varieties and Investigation of Their Usability as Food Additives _ TAGEM_(2017-2019) Researcher
8. Green and Black Table Olives Production in Microwave Dryer and Determination of Product Quality by Applying Different Pre-Processes _ TAGEM_(2017-2019) Researcher
9. Development of New Table Black Olive Production Methods with Ethylene and CO2 Application _TAGEM_2017 Researcher
10. Establishment of Olive Oil Sensory Analysis Laboratory _BEBKA (2012-2014) Researcher
11. The Effect of Different Malaxation Parameters on the Phenolic Compounds, Sensory Properties, Ransimat Value in Natural Extra Virgin Olive Oils TAGEM_(2014-2016) Researcher

▪ **Ongoing Projects**

1. Determination of metabolomics approach of geographical origins of olive oil produced in Turkey, TAGEM _2019-2022 Project leader
2. Increasing Food Literacy Competencies of Adults Ulusal Ajans Erasmus+ (2020-2022). Researcher
3. Designing Innovative Processing Methods to Provide Sustainable and Quality Organic Fruit Products Sus Food 2 (2020-2023). Researcher



Filiz ÇAVUŞ

Chemical Engineer

TAGEM
R&D AND INNOVATION

▪ **PUBLICATIONS**

▪ **INTERNATIONAL ARTICLES AND PAPERS**

▪ **Articles Published in International Journals**

1. Application of l-asparaginase to produce high-quality Turkish coffee and the role of precursors in acrylamide formation
2. Discrimination of Thymus, Origanum, Satureja and Thymbra species from family Labiatae by untargeted metabolomic analysis. Czech J. Food Sci., 38: 151–157.
3. Evaluation of nutritional, color and volatiles properties of currant (Ribes spp.) cultivars in Turkey, Food Sci. Technol, ahead of print Epub July 17, 2020, <https://doi.org/10.1590/fst.29119>

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

1. Aroma Characterization Of Virgin Olive Oil From Five Turkish Olive Varieties By SPME/GC/QTOF MS- Murcia/SPAİN
2. Could we use antioxidants to produce foods with low acrylamide content?- Murcia/SPAİN
3. Effect of Thermal Processing on Food Allergens- Murcia/SPAİN
4. Determination of Active Pharmaceutical Ingredients in Food Supplements by LC Q TOF M _3. International Conference on Agriculture, Food, Veterinary and Pharmacy Sciences (ICAFOP / Trabzon)
5. Grown thyme to join the target of adulteration of olive leaves in Turkey for chemometric determined using ESI-QTOF LC method of screening with uncertain _3. International Conference on Agriculture, Food, Veterinary and Pharmacy Sciences (ICAFOP Trabzon)
6. LC QTOF MS based metabolomics approach for food safety_ IX Food Technology International Symposium_ SPAİN)
7. Phenolic Acids İn Coffee/4. Uluslararası Anadolu Tarım Gıda Çevre ve Biyoloji Kongresi
8. Determination of Allergen Peptides in Turkish Hazelnut Cultivars with Proteomics Approach/13th International Food Data Conference
9. Bioactive compounds content of Scolymus hispanicus L. grown in Aegean Region of Turkey/13th International Food Data Conference(2019)
10. Training Materials For Bakery Sector. 1st International / 11th National Food Engineering Congress , 7-9 November, Antalya, TURKEY
11. Determination of Volatile Aroma Compounds of Turkish Coffee Produced Using Home Type Coffee Roaster _ Hasat Uluslararası Tarım Ve Orman Kongresi(2019))
12. Optimization of Asparaginase Enzyme Application Conditions for the Production of Turkish Coffee Containing Low Level Acrylamide and High Level Pyrazine Group Components/HASAT Uluslararası Tarım ve Orman Kongresi(2019)



Filiz ÇAVUŞ Chemical Engineer



▪ International Papers, Seminars, etc.

13. Employibility in Bakery Sector. 9TH Food Technology International Symposium,14-15 May Murcia SPAIN
14. Determination of Volatile Compounds by GC/ QTOF-MS and Sensory Profile in Red and Black Currants.rd International Congress on Food Technology;Association of Food Technology/ Nevşehir Hacı Bektaşî Veli University/ Nevşehir/Turkey

▪ NATIONAL ARTICLES AND PAPERS

▪ Articles Published in National Journals

1. A New Table Olive Production Method for Different Palates Türk Tob Dergisi 2.15-20
2. Assesing Pistachio Nut (Pistacia vera L.)Adulteration with Green Pea (Pisum sativum L.)by Untargeted Liquid Chromatography-(quadrupole-time of flight)-Mass Spectrometry Method and Chemometrics_ Gıda ve Yem Bilimi Teknolojisi Dergisi 19:39-41
3. Determination of the Origin of Edible Gelatin Used in Soft Confectionery by LC QTOF. Gıda ve Yem Bilimi Teknolojisi Dergisi ,18 :2-10

International Papers, Seminars, etc.

1. Determination of Gelatin Origin Chemometrically Using LC QTOF _10.Gıda Mühendisliği Kongresi_ANTALYA (2017)
2. Determination of the Geographical Origins of Natural Extra Virgin Olive Oils Chemometrically Using Headspace Solid Phase Micro Extraction and GC-QTOF-MS _8.Ulusal Analitik Kimya Kongresi-ISPARTA(2016)
3. Determination of the Geographical Origins of Extra Virgin Olive Oils Chemometrically Using HPLC-ESI-TOF-MS _8.Ulusal Analitik Kimya Kongresi)2016)
4. Analysis Methods for Determining the Geographical Origin of Foods Congress_ ANTALYA (2017),

OTHER PUBLICATIONS

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

1. Determination of Gelatin Origin Chemometrically Using LC QTOF_ Master thesis



Filiz ÇAVUŞ
Chemical Engineer

TAGEM
R&D AND INNOVATION

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

1. Olive Oil Sensory Analysis Training