



CENTRAL RESEARCH INSTITUTE OF FOOD AND FEED CONTROL / BURSA

GÜLNUR F. BİRİCİK ŞAHİN, PhDAgricultural Engineer

EDUCATION

Assoc. prof

PhD Uludağ University –

2004 Institute of Science and Technology

Food Engineering

MSc Uludağ University 1989 Institute of Science and

Technology - Agricultural Products

Bachelor's Degree Uludağ University

1983-1987 Faculty of Agriculture - Food Science

and Technology

LANGUAGE English KPDS 55/ÜDS 51

CAREER

- 1999- /Phd Agriculture Engineer/ Central Research Institute of Food and Feed Control /BURSA
- 1998-1999/ Agriculture Engineer / Atatürk Horticultural Central Research Institute /YALOVA
- 1996-1998/ Technical Teacher / Karacabey Vocational High School /BURSA
- 1993-1996/Technical Teacher / Yalova Anatolian Vocational and Vocational School for Girls/YALOVA
- 1993/Technical Teacher / Vocational School for Girls in Istanbul Selcuk/İSTANBUL

ABOUT ME

I was born in 1966 in Bursa. In 1987, I graduated from Uludag University, Faculty of Agriculture, Department of Food Science and Technology. After completing my Master's in 1989, I started working in the private sector for a short time and then in the public sector. In 2004, I completed her doctoral thesis with a Research on the Composition of Olive Varieties (Samanlı, Domat, Manzanilla, Ascolana) selected in the Olive Adaptation Trial in the Marmara Region. I continues to work on Mineral Analysis in the Department of Packaging Technologies and Minerals at Bursa Food and Feed Control Central Research Institute, where I am still working.

CONTACT

- Adalet Mh. 1. Hürriyet Cd. No:128
 Osmangazi / BURSA
 16160 TÜRKİYE
- gulnur.biricik@tarimorman.gov.tr

0 224 246 47 20





PROJECTS

Projects Conducted

- 1. Investigation of Residues from Some Plastic-Based Materials Used in the Serving of Baby and Small Children's Foods That May Transfer to Food (Researcher) TAGEM/HSGYAD/Ü/18/A3/P1/291
- 2. Determination of the Effects of Different Applications Against Storage Loss in Kiwi Fruit on Fruit Quality (Researcher) TAGEM/BBAD/A/19/A1/P6/09
- 3. Determination of Quality Characteristics of Gedelek Gherkin Pickles, One of Our Traditional Products (Researcher)TAGEM-2018/HSGYAD/16/A05/P02/112.
- 4. Research on Optimization in Some Stages of Refining in Sunflower Oil Production Technology (Researcher)-TAGEM-2017 / HSGGYAD / 14 / A05 / P01 / 44
- Determination of Feed Value of Cotton Seed Meal with Different Protein Content (Researcher)-TAGEM-2017/HSGYAD/13/A05/P01/35
- 6. Investigation of Migration Status of Pans Coated with Fluoropolymers (Researcher)-TAGEM-2019 / HSGGYAD / 16 / A05 / P01 / 99
- 7. **BİRİCİK, G.F.**, N. ÇÖPLÜ VE A.F. DAĞDELEN. 2015. Food Contact with Food may be late to the substances and materials Amount of aluminum and its risks. Food and Feed Control Research Institute -Food and Feed Science Technology 7: 1-8-Bursa (Project Leader) TAGEM/GY/11/03/01/180
- 8. OVALI B.B., ERYİĞİT A., TÜMER N., **BİRİCİK G.F.**, ÖZGÜVEN N. Determination of microbiological and heavy metal content Some of the fish that hunt in the Marmara sea. Central Research Institute of Food and Feed Control. BURSA ,2004.
- 9. **BiRiCiK G.F.** Olive adaptation of the Marmara Region Selected Essays of Olives (Samanli, Domat, Manzanilla, Ascolana) Composition and green olives in brine to Compliance. Central Research Institute of Food and Feed Control. BURSA, 2003.
- 10. ÇETİN K., **BİRİCİK G.F.**, ERDOĞAN S., AKSU Ş., ÖZELKÖK S., SOYERGİN S. Technological Applications of Different Cultures mushrooms (Agaricus bisporus) Freezing Compliance and Changes Occurring During Storage Effects on . Atatürk Horticultural Central Research Institute (Researcher) YALOVA, 2000
- 11. ERDOĞAN S.S., **BİRİCİK G.F.**, ERENOĞLU B. Some Species and Cultivars of Small Fruits (Raspberry, Blackberry, Currant, Gooseberry) Freeze Storage Research. Atatürk Horticultural Central Research Institute YALOVA, 2000.
- 12. ERDOĞAN S.S., **BİRİCİK G.F.**, ERENOĞLU B. Hybridization with the Acquired Strawberry Path Type and type of deep freezing Compliance Investigation. Atatürk Horticultural Central Research Institute YALOVA, 2000.
- 13. **BİRİCİK G.F.**, BAŞOĞLU F. Identification of Microorganisms load with the paint used in confectionery A Study on the (master's thesis), Institute of Science and Technology Agricultural Products Technology Department. BURSA,1989.

Ongoing Projects





PUBLICATIONS

- INTERNATIONAL ARTICLES AND PAPERS
- Articles Published in International Journals
- 1. KILINÇ A., UÇURUM H. Ö.., BİRİCİK G. F., BERKER M., TOKAT İ.E.2021"Properties of Traditionally Fermented Gedelek Gherkin Pickles". Journal of Food and Feed Science Technology (2021): 57-68
- 2- BİRİCİK, G.F., N. ÇÖPLÜ VE A.F. DAĞDELEN. 2015. Food Contact with Food may be late to the substances and materials Amount of aluminum and its risks. Food and Feed Control Research Institute -Food and Feed Science Technology 7: 1-8-Bursa
- 3- GÜLDAŞ M., DAĞDELEN A.F., BİRİCİK G.F. 2008 Determination and comparison of some trace elements in different chocolate types produced in Turkey. Journal of Food, Agriculture & Environment Vol.6 (3&4): -. 2008
- 4- BİRİCİK G.F., F. BAŞOĞLU. 2005. Marmara Region experiment in selected olive adaptation of Olives Technology magazine Food Control and Research Institute, Year. 4, Sayı: 8, 2005/2, BURSA, s. 1 10

International Papers, Seminars, etc.

- 1. ALKIN E., BİRİCİK G.F., KADIOĞLU B. 2021.Effects of Heavy Metals in Foods on Human Health(ICOM AS)-2021(ORAL PRESENTATION)
- 2. DAĞDELEN, F., GÜZELSOY, N., BİRİCİK, G., ÇÖPLÜ, N. 2011. The comparison of methanol and hot water extraction on total phenolic contents and antioxidant activity of selected Turkish herbs. 4th International Congress on Food and Nutrition, İstanbul.
- 3. GÜZELSOY N.A., BİRİCİK G., ÇÖPLÜ N., DAĞDELEN A.F. 2011. The Quantity Of Aluminium Migration InTo Foodstuff From Food Contact Materials. 4th International Congress on Food and Nutrition İstanbul
- 4. ERSOY M., BİRİCİK G.F., İZGİ B.2010Macro elements of bread and bakery products . 5th National Congress of Analytical Chemistry . Erzurum
- 5. BİRİCİK G.F., F. BAŞOĞLU. 2007. Determination Of Mineral Contents In Some Olives (Samanlı, Domat, Manzanilla, Ascolana) Varieties. 4th BLACK SEA BASIN CONFERENCE ON ANALYTICAL CHEMISTRY19-23 September 2007 Sunny Beach, BULGARIA

NATIONAL ARTICLES AND PAPERS

Articles Published in National Journals

- 1- ERSOY M., BİRİCİK G.F., İZGİ B.2010Macro elements of bread and bakery products . 5th National Congress of Analytical Chemistry . Erzurum
- 2- ERDOĞAN S.S., BİRİCİK G.F., ERENOĞLU B. 2004 Hybridization Road with Acquired Strawberry Freeze Storage Types and type . National Kiwi and Small Fruits Symposium Proceedings, Karadeniz Technical University ORDU, s. 309 315
- 3- ERDOĞAN S.S., BİRİCİK G.F., ERENOĞLU B. 2004 Some Species and Cultivars of Small Fruits (Raspberry, Blackberry, Currant, Gooseberry) Freeze Storage Research on . National Kiwi and Small Fruits Symposium Proceedings, Karadeniz Technical University ORDU, s. 392 398
- 4- BİRİCİK G.F., F. BAŞOĞLU. 1990. Detection of Microbial Load with Paint Used in Research on confectionery . (Journal of Food Technology Association), Year: 15, 90/2, ANKARA, s. 67 72





OTHER PUBLICATIONS

- Ph.D. Thesis, Master Thesis, Reports, Books etc.
- 1- BİRİCİK G.F.,2006. Table Olive Production. Food Production and Storage Technologies. YAYÇEP publications, publication series No. 47, edition number: 1, s.97-129. ANKARA
- 2- Biricik, G. F., F. BAŞOĞLU. (2004). Composition and process suitability of some olive varieties which were raised as economically viable(Ph.D. Thesis)
- 3- BİRİCİK G.F., F. BAŞOĞLU. 1989. A research on the determination of microorganism loads with dyes used in confectionery (Master Thesis)





•	Membership.	Training, Course	, Meeting, Congres	s. Symposium a	nd Other Activities
	THICH INCLUDE:	rranning, course	, ivicetilis, collsics	3, 3 7 111 2 0314111 4	ila Otlici Activitics