



CENTRAL RESEARCH INSTITUTE OF FOOD AND FEED CONTROL / BURSA

Dr. H. RIZA AVCIFood Engineer, MSc, Ph.D.

EDUCATION

PhD Uludağ Universty 2016-2022 Department of Food Engineering

MSc Pamukkale Üniversitesi
2002-2005 Department of Food Engineering

Bachelor's Degree Pamukkale Üniversitesi
1995-2000 Department of Food Engineering

LANGUAGE English YDS (2014) 93,75

CAREER

- 2018-Continues / Food and Feed Control and Central Research Institute Department of Animal Products BURSA
- 2011-2018 / Food and Feed Control and Central
 Research Institute Department of Sample Acceptance
- 2006-2011 /Sevinç Patisseria and Food Company Ltd. Co. Production Manager IZMIR
- 2000 –2005 / Kömürcü Kardeşler Floury Products and Food Company Ltd. Co. Production Manager DENIZLI

ABOUT ME

I was born in 1978 in Dernizli. In 2000, I graduated from Pamukkale University, Dep. Of Food of Engineering. I continued my professional education on Cereal Science Department with the same universty as postgraduation student.

At the same time with postgraduation, worked on private companies as Operating Manager and Responsible Manager in Denizli. After finishing postgraduation, I continued my private sector jobs. In 2011, I was appointed to GYKMAE Bursa by winning of the the KPSS exam.

CONTACT

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PROJECTS

Projects Conducted

- 1. TAGEM / 2020-2021 "Investigation of the Possibilities of Using Buttermilk in Cream-Type Melting Cheese"
- 2. TAGEM / 2020-2021" Determination of the Functional Composition of Buttermilk and Investigation of the Possibilities of its Use in Kashar Cheese Production
- 3. FAO / 2016-2017 "Creation of an Electronic Database of Food Composition of European and Central Asian Countries (Assistant researcher).
- 4. TAGEM 2017-2018"Creation of an Inventory of Traditional Foods of the Marmara Region" (Assistant researcher).
- 5. TAGEM / 2020-2021 "Investigation of the Possibilities of Using Buttermilk in Cream-Type Melting Cheese"
- 6. TAGEM / 2020-2021" Determination of the Functional Composition of Buttermilk and Investigation of the Possibilities of its Use in Kashar Cheese Production



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PUBLICATIONS

- INTERNATIONAL ARTICLES AND PAPERS
- Articles Published in International Journals
- The Characterisation of Dairy Industry Waste Buttermilk from Different Butter Processing Procedures

Avci H. R., Özcan T.; Fresenius Environmental Bulletin, Cilt.29, Sa.7, Ss.5472-5478, 2020 (Sci İndekslerine Giren Dergi)

 Survival of Lactobacillus casei and functional characteristics of reduced sugar red beet root yoghurt with natural sugar substitutes

ÖZCAN T., Ozdemir T., Avci H. R. International Journal Of Dairy Technology, cilt.74, sa.1, ss.148-160, 2021 (SCI İndekslerine Giren Dergi)

International Papers, Seminars, etc.

"The effect of different butter production technologies on chemical composition and amino acid profile of buttermilk."

Avcı H. R., Özcan T., Polat F., Kaygısız M., Arıkan Aşan A. HEZARFEN Uluslararası Fen Matematik ve Mühendislik Bilimleri Kongresi, İzmir, Türkiye, 8 - 10 Kasım 2019, ss.23-35

OTHER PUBLICATIONS

- Ph.D. Thesis, Master Thesis, Reports, Books etc.
- 1. AVCI, H. R., (2022). "The investigation of the Effect of Buttermilk on the Functional and Technological Properties of Low-Fat Kashar Cheeses", Uludağ Üniversitesi Fen Bilimleri Enstitüsü Gıda Mühendisliği Ana Bilim Dalı, Bursa-TÜRKİYE
- 2. H.Rıza Avcı, 2005. The Identification of Some Chemical and Technological Properties of Some Wheat Flour Sold in Denizli Market (M.Sc. Thesis). Pamukkale Üniversitesi Fen Bilimleri Enstitüsü Gıda Mühendisliği Ana Bilim Dalı, Denizli-TÜRKİYE



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- Membership, Training, Course, Meeting, Congress, Symposium and Other Activities
- 1. **Scholarship:** The Universty of British Columbia, Vancouver-BC-CANADA Department of Food, Nutrition and Health/ 22.12.2013/22.03.2014.