



**TAGEM**  
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE OF FOOD AND  
FEED CONTROL / BURSA



## MÜGE NEBİOĞLU PhD

### Food Engineer

#### EDUCATION

- **Assoc. prof**
- **PhD**
- **MSc** Uludağ Üniversitesi  
2003-2006 Fen Bilimleri Enstitüsü
- **Bachelor's Degree** Uludağ Üniversitesi  
1999-2003 Ziraat Fakültesi
- **LANGUAGE** İngilizce YDS 70

#### CAREER

- 2003-2005 : Sofra Yemek Hiz. A.Ş.
- 2005 - 2007: Gıda, Tarım ve Hayvancılık Bakanlığı /Gıda Kontrol Genel Müdürlüğü /ANKARA
- 06/2007 - Devam: Tarım ve Orman Bakanlığı/ Gıda ve Yem Kontrol Merkez Araştırma Enstitüsü/BURSA
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#### ABOUT ME

She was born in Eskişehir in 1981. In 2003, she graduated from Uludag University, Faculty of Agriculture, Food Engineering. He started to work in the private sector in 2003 and was appointed to the Ministry of Agriculture and Forestry as a Food Engineer in 2005. she completed her master's degree in Food Engineering in 2006. He continues her professional work as an Engineer in the Oil Technology Unit at the Food and Feed Control Central Research Institute.

#### CONTACT

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### ▪ **PROJECTS**

#### ▪ **Projects Conducted**

1. The Effect of Different Malaxation Parameters on Phenolic Compounds, Sensory Properties and Rancimat Value in Extra Virgin Olive Oils (2014-2017 TAGEM)

2. Detection of 3-Mcpd and Glycidyl Esters in Bakery Products (2019-2021 TAGEM)

#### ▪ **Ongoing Projects**



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### ■ **PUBLICATIONS**

#### ■ **INTERNATIONAL ARTICLES AND PAPERS**

##### ■ **Articles Published in International Journals**

1. Chemical composition of tarhana produced with different formulas / Journal of food processing and Preservation Volume 31, Issue 1 February 2007 Pages 116–126
2. Fruit and Oil Characteristics of Olive Candidate Cultivars from Turkey , Academic Press Not Bot Horti Agrobo, 2016, 44(1):147-154. DOI:10.15835/nbha44110226

##### ■ **International Papers, Seminars, etc.**

1. M.NEBİOĞLU, Determination of the Effects of Different Malaxation Parameters on the Sensory Characters and Phenolic Compounds of Gemlik Type Extra Virgin Olive Oil-International Conference on Agriculture, Food, Veterinary and Pharmacy Sciences 2019
2. M.NEBİOĞLU, F.YEMİŞÇİOĞLU, Glycidol Ester (GE) in Foods - Disposal Methods with 3-MCPD Risk-Ege University
3. M. NEBİOĞLU, O. EREN, Detection of 3-mcpd and Glycidol Esters in Bakery Products, Poster Presentation, 6th Food Safety Congress, 03 May 2018,
4. O.KÖSEOĞLU, D.SEVİM, E. BÜYÜKGÖK, M.NEBİOĞLU, S.KANTARCI, M. ULAŞ, E.NASİBOV, Determination of the Minor Components and Stability of Virgin Olive Oils Obtained from Different Regions of Turkey- International Conference on Raw Materials to Processed Foods 11-13 April 2018
5. M.NEBİOĞLU, M.KIVRAK The Effects of Phenolic Compounds, Sensorial Characteristics and Rancimat Value of Different Malaxation Parameters in Extra Virgin Olive Oils EUROFED-LIPIDS 2017

#### ■ **NATIONAL ARTICLES AND PAPERS**

##### ■ **Articles Published in National Journals**

1. Determination of Oil Amounts and Fatty Acid Compositions of Olive Types Obtained by Gemlik and Edincik Water Hybridization Y Özdemir, Na Tangu, Ma Nebioğlu, S KayahanZeytin Bilimi, 41
2. Determination of Some Properties of Olive Oils Obtained from G20/1 and G20/7 Clone and Gemlik Olives Y Özdemir, Na Tangu, Ma Nebioğlu, E Güven Journal of Food and Feed Sciences
3. The Effect of Different Malacasion Parameters Used in Olive Oil Production from Gemlik and Memecik Varieties on the Amount and Sensory Profile of Phenolic Compounds-Food and Feed Technology Journal-2020

##### ■ **International Papers, Seminars, etc.**

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- **OTHER PUBLICATIONS**
- **Ph.D. Thesis, Master Thesis, Reports, Books etc.**

Aşan, M. (2006). The Food Law No 5179, Dated, 27.05.2004, on Law on Adoption of the Amended Decree Having The Force of Law Concerning the Production, Consumption and Inspection of Food,



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

1. Individual and Managenal Development; Management Center Turkey. 20-21.03.2003
2. Innovation and Creativity Development; Kayra Management Consulting. 06.03.2004
3. Preparing for the Future; Kayra Management Consulting. 18.04.2004
4. Coaching Skills; Kayra Management Consulting. 24.04.2004
5. Personal Development; Kayra Management Consulting. 25.04.2004
6. ISO 17020 Basic Training and Evaluation of the Existing Control System; GDPC. 04-08.09.2006
7. ISO 17020 Audit Edu. QMS Handbook in accordance with ISO 17020 for Turkey Hz. GDPC. 16-19.10.2006
8. ISO 9001:2000 KYS Basic Education. Documentation and Internal Inspection Training; KKG28-30.11.2006
9. TS EN ISO/IEC 17020 Working Gen. Criteria-Standard of Various Types of Inspection Bodies, TÜRKAK. 24.05.2007;
10. Quality Management System Basic Training; TSE. 07-09.05.2007
11. Quality Management System Documentation Training; TSE. 10-11.05.2007
12. Internal Quality Inspection Trainer; TSE. 14-16.05.2007
13. Process Management, Interaction and Improvement Techniques Edu.; TSE. 17-18.05.2007
14. Statistical Process Control Education; TSE. 21-23.05.2007
15. TS EN ISO/IEC 17025 Internal Audit Training,; TSE. 19.11.2007
16. TS EN ISO/IEC 17020; TURKAK/ANKARA.2008
17. Method Validation and Measurement Uncertainty; Expert Accreditation Consulting. 26-28.11.2008
18. Statistics I; TAGEM. 24-28.10.2010
19. Technical Course For Olive Oil Tasters; Organizzazione Nazionale Assaggiatory Olio Di Oliva.Italy12-16 September 2011
20. Advanced Technical Course For Olive Oil Tasters; Organizzazione Nazionale Assaggiatory Olio Di Oliva.Italy19-23 September 2011
21. Technical Course For Aspiring of Olive Oil Tasters; Organizzazione Nazionale Assaggiatory Olio Di Oliva.Italy12-16 May 2012
22. Professional Course For Olive Oil Tasters-1; Organizzazione Nazionale Assaggiatory Olio Di Oliva.Italy, 09-14 April 2013
23. Professional Course For Olive Oil Tasters-2; Organizzazione Nazionale Assaggiatory Olio Di Oliva.Italy12-15 June 2013
24. Professional Course for Olive Oil; Organizzazione Nazionale Assaggiatory Olio Di Oliva.Italy September 2015
25. Professional Course for Olive Oil; Organizzazione Nazionale Assaggiatory Olio Di Oliva.Italy September 2016
26. Professional Course for Olive Oil; Organizzazione Nazionale Assaggiatory Olio Di Oliva.Italy September 2017
27. Focus Group Course For Olive Oil (for only Teachers); Organizzazione Nazionale Assaggiatory Olio Di Oliva.Italy September 2018
28. Professional Course for Olive Oil; Organizzazione Nazionale Assaggiatory Olio Di Oliva.Italy December 2018