



TAGEM
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE OF FOOD AND
FEED CONTROL/ BURSA

Neslihan TURAN, PhD

Food Engineer

EDUCATION

- PhD**
2015-2022
Yildiz Technical University
Food Engineering Department
 - MSc**
2008-2011
Ankara University
Food Engineering Department
 - Bachelor's Degree**
1999-2004
Hacettepe University
Food Engineering Department
- LANGUAGE** English YDS 87,5
IELTS 6,5 (Academic, 2022)


CAREER

- 2013-2014 (6 ay) Visiting Researcher-Lethbridge Research Center, Lethbridge-Alberta-Canada
- 2012- Researcher, Central Research Institute of Food and Feed Control - BURSA
- 2007-2012 Food Controller, Ankara Provincial Directorate of Agriculture
- 2004-2007 Food Controller, İstanbul Provincial Directorate of Agriculture


ABOUT ME

I was born in Ankara in 1981. After completing my first and secondary education in Ankara, I was graduated from Hacettepe University Food Engineering Department with the degree of BSc in 2004. I completed my postgraduate studies at Ankara University and my PhD studies at Yıldız Technical University. I worked as a food controller in İstanbul and Ankara Provincial Directorates of Agriculture. In 2012, I was appointed to the Central Research Institute of Food and Feed Control. Between 2013 and 2014, I worked for 6 months on gene expression as a visiting researcher at the Lethbridge Research Center. I still continue to work in the additives and mycotoxin department.

CONTACT

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▪ **PROJECTS**

▪ **Projects Conducted**

1. Investigation of Some Bioactive Peptides Found in Traditional Cheese Varieties (2019-2022).

▪ **Ongoing Projects**



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▪ **PUBLICATIONS**

▪ **INTERNATIONAL ARTICLES AND PAPERS**

▪ **Articles Published in International Journals**

1. Neslihan TURAN, M. Zeki DURAK. 2022. The functionality, bioavailability, and bioactive peptides in white cheeses produced in Turkey. European Food Research and Technology DOI: 10.1007/s00217-022-03992-2.
2. Neslihan TURAN, M. Zeki DURAK. 2022. The identification of antioxidant and ACE-I peptides in different Turkish ripened cheeses. Journal of Food Science and Technology DOI: 10.1007/s13197-022-05414-3.
3. M Zeki Durak and Neslihan Atlıhan Turan. 2020. Antihypertensive Peptides in Dairy Products. 2020 -7(2). AJBSR.MS.ID.001139. ISSN: 2642-1747.
4. Hongwei Huo, Neslihan Atlıhan and Zhen-Xiang Lu "New biotechnology enhances the application of cisgenesis in plant breeding", Plant Genetics and Genomics, 11 Aug 2014.

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

1. Arzu Yavuz, İsmail Azar, Ali Özcan, Vesile Çetin, Neslihan Turan. A multiclass method for the determination of veterinary drug residues in bovine meat using LC-MS/MS, 3rd RIBMINS Scientific Conference, Bucharest/Roman.03/2023.
2. Neslihan Atlıhan, Ayşe Avcı and Sedat Dönmez "Some Characteristics of an Inulinase Producing *Clostridium* sp. Isolated from Jarussalem artichoke (*Helianthus tuberosus*)", 8th International Symposium on Anaerobic Microbiology (ISAM8), 12-15 June 2013, Innsbruck, Austria.

▪ **NATIONAL ARTICLES AND PAPERS**

▪ **Articles Published in National Journals**

1. Neslihan TURAN, M. Zeki DURAK. 2020. Peynirlerde Bulunan Biyoaktif Peptitler. Gıda ve Yem Bilimi - Teknolojisi Dergisi 23: 1-9 (2020/1). ISSN 1303-3107.
2. Vesile Çetin, Ali Özcan, İsmail Azar, Arzu Yavuz, Neslihan Turan, 2018. Bazı karma yemlerde çeşitli anabolic steroidlerin tespiti. Gıda ve Yem Bilimi-Teknolojisi dergisi 20:22-29- (2018/2).

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



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▪ **OTHER PUBLICATIONS**

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

1. Turan, N. 2022. Determination of Bioactive Peptide Profiles of Some Traditional Cheeses. Doctoral Thesis. Yıldız Technical University, Institute of Science and Technology.
2. Atlıhan, N. 2011. Some properties of inulinase of a Clostridium species isolated from Jerusalem artichoke. Master of Science Thesis. Ankara University, Institute of Science and Technology.



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

1. HACCP, 2005, Chamber of Food Engineers, İstanbul
2. HACCP Basic Principles, 2007, Tarım Ve Köy İşl. Bak. Ankara İl Müd.
3. Gıda Kaynaklı Zehirlenmeler Ve Sanitasyon, 2009, Tarım Ve Köy İşl. Bak. Ankara İl Müd.
4. Irradiation in Food, 2009, Universidade de Evora, Evora, Portugal
5. Developing and Strengthened Food Radiation Practise, 2009, Instituto de Tecnologia Nuclear, Sacavem, Portugal
6. Training on Auditing HACCP Systems, 2010, Campden BRI, Warwickshire, UK
7. TS EN ISO /IEC 17025 General requirements for the adequacy of test and calibration laboratories, 2013, BGYKMAE, Bursa, Türkiye
8. General calibration, metrology and measurement uncertainty, Balance calibration, Temperature calibration, Volume glass vessels and piston burette-pipette calibration, 2013, KAL-MET, Bursa, Türkiye
9. Hazardous chemicals and fire, 2013, BGYKMAE, Bursa, Türkiye
10. Fire and Fire Protection, 2013, BGYKMAE, Bursa, Türkiye
11. Project Cycle Management and Logical Framework Approach, 2015, BGYKMAE, Bursa, Türkiye
12. 2. International Course On Safety And Additives, 2015, Ministry Of Food Agriculture And Livestock Menemen, İzmir, Turkey
13. AB, Horizon 2020, and COST Projects Tarining, 2016, Prof.Dr. Fahrettin GÖĞÜŞ, BGYKMAE, Bursa, Türkiye
14. Analysis Methods used for Antibiotics Residues in Animal Products in compliance with the EU standards, 2018, LABERCA, Nantes, France
15. Analysis Methods used for Antibiotics Residues in Animal Products in compliance with the EU standards, 2018, BGYKMAE, Bursa, Türkiye
16. Sensory Analysis Tarining, 2019, BGYKMAE, Bursa, Türkiye
17. First Aid Certificate, 2021, KIZILAY
18. LC-MS/MS multi-mycotoxins methods for the analysis of the nuts and dried fruits, 11-15/07/2022, Vniversitat De Valencia, Valencia, Spain
19. Traceability of measurements and Measurement Uncertainty (online), 25-26/01/2023, TURKAK.