



**TAGEM**  
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE OF FOOD AND  
FEED CONTROL / BURSA

## NURAY YAĞMUR, PhD

### Chemist

#### EDUCATION

- **Assoc. prof**
- **PhD** 2018- 2022 Bursa Uludağ University  
Institute of Science
- **MSc**
- **Bachelor's Degree** 2004-2008 Ankara University  
Faculty of Science

**LANGUAGE** English KPDS 73/ ÜDS 66,25 / YÖKDİL 63,75  
German

#### CAREER

- 2017-... / Chemist / Bursa Food and Feed Control Central  
Research Institute- BURSA
- 2010-2017 / Research Assistant / Afyon Kocatepe University-  
AFYONKARAHİSAR

#### ABOUT ME


She was born in 1986 in Zonguldak. She graduated from Ankara University Faculty of Science in 2008. She started her professional education in the Department of Analytical Chemistry at Bursa Uludağ University Institute of Science in 2018 to do an Integrated Ph.D. and completed her education in 2022.

She carried out her doctoral thesis project "Investigation of Antioxidant Properties of Microencapsulated Microalgae-Antioxidant Pair and Their Usability in Food Field".

#### CONTACT

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**TAGEM**  
R&D AND INNOVATION

▪ **PROJECTS**

▪ **Projects Conducted**

1. Investigation of Antioxidant Properties of Microencapsulated Microalgae-Antioxidant Pair and Their Usability in Food Field (Academic Career / Doctorate Thesis Project – Project Leader)

▪ **Ongoing Projects**

▪



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### ▪ **PUBLICATIONS**

#### ▪ **INTERNATIONAL ARTICLES AND PAPERS**

##### ▪ **Articles Published in International Journals**

1. Yağmur, N. & Şahin S., 2020. Encapsulation of ellagic acid from pomegranate peels in microalgae optimized by response surface methodology and an investigation of its controlled released under simulated gastrointestinal studies. *Journal of Food Science*, Vol. 85, Iss. 4, 2020. doi: 10.1111/1750-3841.15085.
2. Yağmur, N., Şahin, S., Korkmaz, E., 2020. Microencapsulation of ellagic acid extracted from pomegranate peel onto Spirulina: Characterization, loading and storage stability properties. *Journal of Food Processing and Preservation*, Vol. 45, Iss. 1, 2020. doi: 10.1111/JFPP.15086.
3. Yağmur, N., Şahin, S. and Akyıldız, G. (2023), The effect of pomegranate peel extracts coated with Spirulina microalgae supplementation on physicochemical, microbiological and sensorial properties of yoghurts during storage. *Int J Food Sci Technol*. Accepted Author Manuscript. <https://doi.org/10.1111/ijfs.16445>.

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

#### ▪ **NATIONAL ARTICLES AND PAPERS**

##### ▪ **Articles Published in National Journals**

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



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▪ **OTHER PUBLICATIONS**

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

- 1) Yağmur, N. 2022. The evaluation of encapsulation pomegranate peel extract onto microalgae by analytical methods. *PhD Thesis*, Bursa Uludağ University, Graduate School of Natural and Applied Sciences Department of Chemistry, Bursa.



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**TAGEM**  
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- **Membership, Training, Course, Meeting, Congress, Symposium and Other Activities**