



**TAGEM**  
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE OF FOOD AND  
FEED CONTROL / BURSA

## Özlem ASLAN Msc. Food Engineer

### EDUCATION

- **MSc:** Uludağ University, -Institute of science –Food Microbiology Department-2014
- **Bachelor's Degree:** Aegan University, Department Of Engineering, Food Microbiology Department ,2000

### CAREER

- 2004/ - Central Research Institute of Food and Feed Control Bursa

### ABOUT ME


I was born in 1978 Bursa. I was graduated from Aegan University, Food Microbiology Department in 2000. I completed my master's degree at Uludağ University, the Department of Food Microbiology

I have been working in Bursa Food and Feed Control Central Research Institute Microbiology Department since 2004. TUBITAK, TAGEM etc. took part in many projects on platforms.

### CONTACT

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### ▪ **PROJECTS:**

1. Bebka- Calibration training project 2000/2021
2. Tübitak 4004- Importance of traditional fermented foods for intestinal health,2018-2020
3. Tagem ARGE- Probiotic isolation from local sources and obtaining pilot scale biotechnological commercial product.2018/2020
4. BAP- Possibilities of Evaluation of Dry Stevia Stevia Rebaudiana Waste Stalks in Alfalfa Medicago Sativa L and Sorghum Sorghum Bicolor L Silages.2016/2019
5. TAGEM AR-GE Research of Traditional Cheese Microbia, Selection of Appropriate Starter Culture Combination and Transferring to Industrial Production Project. 2018-2021
6. TAGEM- Isolation and Identification of Lactic Acid Bacteria from Traditional Mihaliç Cheese and Investigation of the Possibilities of Using the Strains Obtained as Starter Culture. 2017-2018
7. TAGEM- Determination of *Staphylococcus aureus* and Enterotoxin Content of Ready Meals from Different Companies at Different Times (Master's Thesis)2011/2012
- 8-TAGEM- Investigation of the Efficacy of Combined Applications of Temperature and Lysozyme on Inhibition of *Alycyclobacillus acidoterrestris* in Apple Juices. 2012/2013



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▪ **PUBLICATIONS**

1. Evaluation of ready meals in terms of *S.aures* and enterotoxin content, 2017.



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### ▪ **TRAININGS:**

1. TS EN ISO /IEC 17025 General Conditions for Competence of Experiment and Calibration Laboratories. BGYKMAE. Nisan-2013.
2. Training on General Requirements for Experiment and Calibration Laboratories Qualification / Quality Management System TS-EN-ISO-17025. BGYKMAE. June2003.
3. Regulation on Emergencies at Workplaces, Emergency and Emergency Plan. BGYKMAE – Dr. Gülnur F. BİRİCİK. February-2016.
4. VITEK 2 Compact instrument application training. BIOMERIEUX EDUGATION. 02 Haziran 2009.
5. Food Microbiology Workshop. BIOMERIEUX EDUGATION. 18-19 Haziran 2009.
6. VIDAS ADVANCED. TRAINING. BIOMERIEUX EDUGATION. 29-30 November 2010.
7. Training of Bentley Milk Ins. Equipment FTS/FCM Combi 400 (bentley Nexgen 400). BENTLEY MERKİM. 04 May 2013.
8. National Academic R&D Project Support Program. Presentation and Project Proposal Preparation Training Program. TÜBİTAK (Research Support Program Head.). 8-9 March2014.
9. TAGEM/ULAK-BİM Scan Education O.EREN BGYKMAE. 09.05.2014.
10. TS EN ISO 17025 General Conditions Training for the Competence of Experiment and Calibration Laboratories. BGYKMAE. Nisan-2019
11. International online course on food safety 2021
12. TS EN ISO/IEC 17025: 2017 Standard training, Internal technical training, Risk analysis training for experimental laboratories, December 2018
13. TS EN ISO 17025 Training of standart documentation, April 2016
14. First aid training, April2014
15. General calibration-balance calibration, temperature and volume vessel calibration training, March 2013
16. Infrastructure projects writing training, December 2011