



TAGEM
R&D AND INNOVATION

INTERNATIONAL AGRICULTURAL RESEARCH
AND TRAINING CENTER/İZMİR

HURİYE BAYRAM, PhD

Food Engineer

EDUCATION

- PhD**
2013-2020 Ege University
Seafood Processing Department
 - MSc**
2006-2009 Süleyman Demirel University
Food Engineering Department
 - Bachelor's Degree**
1998-2003 Ege University
Food Engineering Department
- LANGUAGE** English KPDS 78 / YDS 65 / ÜDS 65

CAREER


- 2014-... Quality Manager, International Agricultural Research and Training Center – İZMİR
- 2007-2014 Engineer, Food Control Laboratory – İZMİR
- 2004-2007 Engineer, Provincial Directorate of Agriculture and Rural Affairs – BURDUR

ABOUT ME


She graduated from Ege University, Faculty of Engineering, Department of Food Engineering in 2003. She started her career as a Food Inspector in 2004 and continued in İzmir Food Control Laboratory in 2007. Since 2014, she has been working as a Quality Manager in the Plant, Soil, Fertilizer and Irrigation Water Laboratory of the International Agricultural Research and Training Center.

Her main areas of expertise are quality management system, accreditation, sensory (organoleptic) evaluation of foods, food analysis, microbial fertilizers and fertilizer analysis.

CONTACT

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▪ **PROJECTS**

▪ **Projects Conducted**

1. Applications of EU Regulations on Sensory Analysis of Olive Oil (ZEYDAM). Project No: 2011-1-TR1-LEO03-EU Project. LLP-LdV-VETPRO, Project Leader, 2011-2012.

▪ **Ongoing Projects**

1. The Collection, Evaluation and Selection of Rhizobium Strains of Aegean Region, GDAR, Researcher, 2018-2021.
2. Determination of Agricultural Nitrate and Phosphorus Pollution Using ArcSWAT Method in Menemen Plain - Example of Seyrek Secondary Irrigation Area, GDAR, Researcher, 2020-2022.



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■ **PUBLICATIONS**

■ **INTERNATIONAL ARTICLES AND PAPERS**

■ **Articles Published in International Journals**

1. T.Dinçer, O.Y. Akagündüz, H. Sargın and **H. Bayram**, 2015. Functional Properties Of Gelatin Recovered From Scale Of Farmed Sea bass, Turkish Journal of Veterinary and Animal Sciences, DOI: 10.3906/vet-1406-68, 39: 102-109.

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

1. T.Dinçer, O.Y. Akagündüz, H. Sargın and **H. Onaç Bayram**, 2013. Gelatin production by using sea bass (*Dicentrarchus labrax*) scales and determination of some functional properties of the prepared gelatin, the 43rd WEFTA Meeting Tromsø, Norway, 9-11 October 2013 (Oral Presentatiton).
2. **H.Onaç**, E.Küçüköner, B.Erbay, 2010, "Using Some Food Additives to Improve Shelf Life of the Walnut Paste", The 1st International Symposium on Traditional Foods from Adriatic to Caucasus, 14-17 April, p.750, 2010 (Poster Presentation).

■ **NATIONAL ARTICLES AND PAPERS**

■ **Articles Published in National Journals**

1. **H.Onaç Bayram**, R.B.Baran, 2014. Pollen Count Analysis in Honey, Analiz'35 Journal of İzmir Food Control Laboratory, V.22, p.22
2. **H.Onaç Bayram**, 2014. Applied Technical Education in Sensory Analysis, Analiz'35 Journal of İzmir Food Control Laboratory, V.21, p.24-25
3. **H.Onaç Bayram**, 2012. ZEYDAM, Mesleki Eğitimde Kalite İyileştirmeleri, Sonuçları ve Yararları, Analiz'35 Journal of İzmir Food Control Laboratory, V.15, p.12-13
4. **H.Bayram**, N.Baran Elçi, 2012, ZEYDAM Project, Analiz'35 Journal of İzmir Food Control Laboratory,V.14, p.37
5. **H.Bayram**, R.B.Baran, N.Baran Elçi, 2012. ZEYDAM Project, Analiz'35 Journal of İzmir Food Control Laboratory, V.14, p.36
6. **H.Bayram**, M.E.Harunoğlu, 2012, ZEYDAM Project, Analiz'35 Journal of İzmir Food Control Laboratory, V.14, p.32-34
7. **H.Bayram**, R.B.Baran, N.Özkan, 2012. Sensory Evaluation of Virgin Olive Oil, Analiz'35 Journal of İzmir Food Control Laboratory, V.13, p.32-34
8. **H.Bayram**, 2011. ZEYDAM Project, Analiz'35 Journal of İzmir Food Control Laboratory, V.11, p.18-19
9. **H.Bayram**, 2009, Functional Foods, Cardiovascular Diseases and Hyper Tension, Analiz'35 Journal of İzmir Food Control Laboratory, V.3, p.15
10. **H.Onaç**, 2009. Funcional Foods and Cancer, Analiz'35 Journal of İzmir Food Control Laboratory,V.2,p.4-5
11. **H.Onaç**, 2009. Functional Foods and Cancer, Analiz'35 Journal of İzmir Food Control Laboratory, V.1,p.10.



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▪ **National Papers, Seminars, etc.**

1. E. Küçüköner, Z. Tarakçı, **H.Onaç**, 2006. Sağlıklı Beslenmede Fonksiyonel Gıdaların Yeri Türkiye 9. Gıda Kongresi, Bolu. 711. İzzet Baysal Üniversitesi, 2006 (Oral Presentation).

▪ **OTHER PUBLICATIONS**

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

1. Using Some Food Additives To Improve Shelf Life Of The Walnut Paste, Master Thesis Project, Süleyman Demirel University Scientific Research Project Coordination Unit, Isparta, 2007-2009.
2. Monitoring Quality Changes Under Chilled Storage Conditions Of Some Commercial Fish Species In Turkey, PhD Thesis, Ege University, İzmir, 2017-2020.



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

1. Spanish Course (B2), 108 hours, OBEM Education Center, İzmir-TÜRKİYE, 2014.
2. Expert Diploma in the Organoleptic Assessment of Virgin Olive Oils, 327 hours, International Olive Council (COI), Jaén University, Jaén - SPAIN, 2013.
3. Intensive Spanish Course (A1), 100 hours, Center for Advanced Studies in Modern Languages, Jaén University, Jaén - İSPANYA, 2013.
4. Good Laboratory Practises , 2 months, Max Rubner Institute, Federal Research Institute of Nutrition and Food, Hamburg - GERMANY, 2013.
5. Training on Sensory Analysis of Olive Oil, 1 week, National Association for Olive Oil Tasters, İperia - ITALY, 2012.
6. Academic English Course, 3 levels, Akademik Batı Dilleri Eğitim Kurumu, İzmir - TÜRKİYE, 2008 – 2009.
7. Technology and Quality of Cereals, Field Crops Central Research Institute, Department of Quality Assesment and Food, Ankara - TÜRKİYE, 2009.
8. German Language Course, 10 levels, DAS- Akademie, İzmir - TÜRKİYE, 2001-2003.