



TAGEM
R&D AND INNOVATION

FIELD CROP CENTRAL RESEARCH INSTITUTE /
ANKARA

ARZU ÖZER

Food Engineer, MSc

EDUCATION

- PhD**
2020-ongoing
Ankara University
Department of Food Engineering
 - MSc**
2016-2019
Ankara University
Department of Food Engineering
 - Bachelor's Degree**
2006-2011
Pamukkale University
Department of Food Engineering
- LANGUAGE** English YDS 71.25

CAREER

- 2013-2014 Food Engineer-District Directorate of Agriculture,
Karatay/KONYA-Control Department
- 2014- Researcher- Central Research Institute for Field
Crops ANKARA- Quality and Technology Department

ABOUT ME

She was born in 1987 in Ankara. She graduated from Pamukkale University Engineering Faculty in 2011. She started her career as a Food Engineer in Karatay District Agricultural Directorate in 2013 then completed her master's degree in 2019 with a thesis on "Improving the functional properties of hulles barley and its use in cookies".

The researcher has been continuing her doctorate program at Ankara University since 2020 and has been conducting a thesis on extruded snacks production.

CONTACT

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ARZU ÖZER, MSc Food Engineer



■ **PROJECTS**

■ **Projects Conducted**

1. The National Cereal Research Programme on Winter Bread Wheat Quality (Researcher) (2013-2017)
2. The National Cereal Research Programme on Spring Bread Wheat Quality (Researcher)(2013-2017)
3. The National Cereal Research Programme on Winter Durum Wheat Quality (Researcher) (2013-2017)
4. The National Cereal Research Programme on Spring Durum Wheat Quality (Researcher) (2013-2017)
5. The National Cereal Research Programme on Winter Barley Quality (Researcher) (2013-2017)
6. The National Cereal Research Programme on Spring Barley Quality (Researcher) (2013-2017)
7. The National Food Legumes Quality Researches (Researcher) (2014-2018)
8. Improvement of functional properties of hull-less barley and investigation of its possible usability in cookies (Researcher) (BAP) (2018-2019)

■ **Ongoing Projects**

1. Determination of Technological and Some Nutritional Properties of Extruded Products Developed from Different Cereal Flours
2. Middle Anatolian barley quality studies (2018-2022)



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■ **PUBLICATIONS**

■ **INTERNATIONAL ARTICLES AND PAPERS**

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

1. Külen, S., Avcıoğlu, R., Özer, A., Şanal, T., Keçeli, A., 2018. Relationship Between Alkaline Water Retention Capacity and Other Quality Parameters in Some Chickpea (cicer Arietinum L.) Line and Varieties, International Agricultural, Biological and Life Science Conference, September 2-5, 2018, Edirne, TURKEY, p.333. (Poster Presentation)
2. Özer, A., Yılmaz, Ö., Güler, S., Küçüközdemir, Ü., 2018. Effect of Addition of Whole Triticale Flour on Textural Properties and Colour of Cookies, 2nd International Conference on Triticale and Wheat Biology Breeding and Production, June 25-28, 2018, Erzurum, TURKEY, p.50. (Poster Presentation)
3. Güler, S., Özer, A., Yılmaz, Ö. Küçüközdemir, Ü., 2018. Physical and Chemical Properties of Cookies Enriched with Whole Triticale Flour, 2nd International Conference on Triticale and Wheat Biology Breeding and Production, June 25-28, 2018, Erzurum, TURKEY, p.51. (Poster Presentation)
4. Şanal, T., Külen, S., Avcıoğlu, R., Özer, A., 2018. Determination Of Textural Properties And Quality Parameters Of Wheat Bread Enriched with Different Levels of Lentil Flours, 13th International Gluten Workshop, March 14-17, 2018, Mexico. (Poster Presentation)
5. Külen, S., Avcıoğlu, R., Özer, A., Şanal, T., 2018. Examination Of Some Textural Properties Of Breads Made From Chickpea Flour, 13th International Gluten Workshop, March 14-17, 2018, Mexico. (Poster Presentation)

■ **NATIONAL ARTICLES AND PAPERS**

■ **National Papers, Seminars, etc.**

1. Özer, A., Yılmaz, Ö., Mehmetoğlu, S., 2020. Ankara marketlerinde satılan bebek bisküvilerinin bazı kimyasal ve tekstürel özellikleri ile HMF içeriklerinin belirlenmesi, Türkiye 13. Gıda Kongresi; 21-23 Ekim 2020, Çanakkale, s.273. (poster presentation)
2. Yılmaz, Ö., Özer, A., Koyuncu, O., 2020. Farklı arpa ve yulaf çeşitlerinin kavuzlarındaki bazı lif bileşenlerinin (Hs, Adf, Ndf, Adl) içeriklerinin belirlenmesi, Türkiye 13. Gıda Kongresi; 21-23 Ekim 2020, Çanakkale, s.284. (poster presentation)