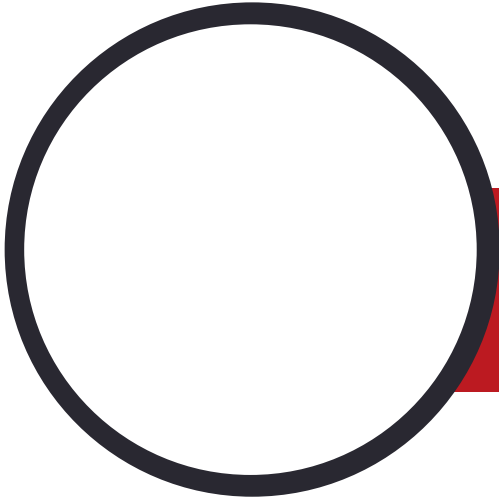




TAGEM
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE FOR FIELD CROPS
ANKARA/TURKEY

Asiye SEİS SUBAŞI, PhD

Food Engineer

EDUCATION

- PhD**
2020
Ankara University
Department of Food Engineering
- Bachelor's Degree**
2003
Selcuk University
Department of Food Engineering

LANGUAGE English KPDS 81

CAREER

- 2009-Still** Researcher, Central Research Institute for Field Crops, Quality and Technology Department, Ankara, Turkey
- 2004-2009** Food Engineer, Provincial Directorate of Agriculture, Düzce, Turkey
- 2003-2004** Food Engineer, Private Sector, Düzce, Turkey

ABOUT ME

I was born in 1981 in Düzce. I graduated from Selçuk University Department of Food Engineering in 2003. I completed doctoral studies in Ankara University, Department of Food Engineering with thesis on "The Effects of Sourdough Prepared with Lactic Starter on the Quality and Some Nutritional Properties of Whole Wheat Bread" in 2020.

I am working on quality, technology and nutritional characteristics of grains.

CONTACT



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Asiye SEİS SUBAŞI, PhD Food Engineer



■ **PROJECTS**

■ **Projects Conducted**

1. Determination of the Effects of Sourdough Produced with Lactic Starter on Quality and Some Nutritional Properties of Whole Wheat Bread (2015-2019), Project Leader, TAGEM
2. Investigation of Use Potential of Thermal Source Local Fungal Amylase Enzyme in Improving Bread Quality Using Biotechnological Processes (2016-2019), Project Leader, TAGEM
3. Developing of Suitable Varieties of Oat for Human Nutrition (2015-2019), Researcher, TÜBİTAK 1003
4. Determination of Yield and Quality Characteristics of Organically Grown Bread Wheat Varieties in Ankara Ecological Conditions (2012-2018), Researcher, TAGEM
5. National Winter Bread Wheat Quality Research (2013-2017), Researcher, TAGEM
6. National Spring Wheat Quality Research (2013-2017), Researcher, TAGEM
7. National Winter Durum Wheat Quality Research (2013-2017), Researcher, TAGEM
8. National Spring Durum Wheat Quality Research (2013-2017), Researcher, TAGEM
9. National Winter Barley Quality Research (2013-2017), Researcher, TAGEM
10. National Spring Barley Quality Research (2013-2017), Researcher, TAGEM
11. National Food Legumes Quality Research (2014-2018), Researcher, TAGEM
12. Revision on Turkish *Crambe* L. (Brassicaceae) Species and Specifying the Appropriate Species for Cultivation by Determining Fatty Acid Compositions (2012-2015), Researcher, TAGEM
13. Genetic and Morphological Characterization of *Carthamus* Species in Anatolian Natural Flora and Investigation of Possibilities of Breeding Materials (2011-2013), Researcher, TAGEM

■ **Ongoing Projects**

1. Development of Gluten-Free Sorghum Sourdough Bread (2022-2023), Researcher, TAGEM
2. Middle Anatolian Bread Wheat Quality Studies (2018-2022), Researcher, TAGEM



Asiye SEİS SUBAŞI, PhD Food Engineer



■ **PUBLICATIONS**

■ **INTERNATIONAL ARTICLES AND PAPERS**

■ **Articles Published in International Journals**

1. Ünal, A., **Seis Subaşı, A.**, Malkoç, S., Ocak, İ., Korcan, S.E., Yetilmezer, E., Yurdugül, S., Yaman, H., Şanal, T., Keçeli, A. 2021. Potential of fungal thermostable alpha amylase enzyme isolated from hot springs of Central Anatolia (Turkey) in wheat bread quality. Food Bioscience, 45, 101492.
2. Arslan, Y., Güler, S., **Seis Subaşı, A.**, Subaşı, İ., Tarıkahya Hacıoğlu, B., Katar, D., Bülbül, A.S. 2018. Effects of Different Pre-Treatments on Wild Safflower (Carthamus spp.) Seed Germination. Research Journal of Biology Sciences, 11(1), 38-41.

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

1. Kahraman, T., **Subaşı, A. S.**, Yıldız, Ö., Büyükkileci, C., Sanal, T. 2019. Evaluation of Oat (Avena sativa L.) Genotypes for Yield and Some Quality Parameters in Trakya-Marmara Region. Turkey 13th National, 1th International Field Crops Conference, 1-4 November, Antalya, p:78, (*Oral presentation*).
2. Karaduman, Y., Güler, S., **Seis Subaşı, A.**, Akın, A., Taşpınar, K., Morgounov, A. 2019. Technological and nutritional properties of isogenic wheat lines carrying purple pericarp (Pp) alleles. Overview of wheat diversity and human health, October 22-24, İstanbul, p:80, (*Poster presentation*).
3. Güler, S., **Seis Subaşı, A.**, Çetiner, B. 2019. "Evaluation of Landraces and Modern Wheats". 1st International Congress on Sustainable Life, March 15-16, Ankara, p:47, (*Oral presentation*).
4. İmamoğlu, A., Pelit, S., Yıldız, Ö., Büyükkileci, C., **Seis Subaşı A.**, Özderen T., Şanal, T. 2018. Determination of oat (Avena sativa L.) genotypes suitable for human nutrition in Aegean Region. IGAP2018 – 1st International GAP Agriculture and Livestock Congress, April 25-27, Şanlıurfa, p:586-592, (*Oral presentation*).
5. Güler, S., **Seis Subaşı, A.**, Ermişer, D., Şanal, T., Akar, T., Sayım, İ., Aydoğan, S., Ergün, N. 2017. Diastatic power of barley genotypes grown in different locations of Turkey. 16th European Young Cereal Scientists and Technologists Workshop, 18-21 April, Thessaloniki, Greece, (*Oral presentation*).
6. Kahraman, T., Kurt, C., **Seis Subaşı, A.**, Sanal, T. 2017. Evaluation of Some Oat (Avena sativa L.) Genotypes in Terms of Human Nutrition Grown under Trakya-Marmara Region. 2. International Balkan Agriculture Congress, 16-18 May, Tekirdağ, p:236, (*Poster presentation*).



Asiye SEİS SUBAŞI, PhD Food Engineer



■ NATIONAL ARTICLES AND PAPERS

■ Articles Published in National Journals

1. Kahraman, T., **Subaşı, A. S.**, Yıldız, Ö., Büyükkileci, C., Sanal, T. 2019. Trakya-Marmara Bölgesinde Yulaf (*Avena sativa* L.) Genotiplerinin Tane Verimi ve Bazı Kalite Özellikleri Yönünden Değerlendirilmesi. Türk Tarım- Gıda Bilim ve Teknoloji Dergisi, 7(sp2), 145-151.
2. Kahraman, T., Kurt, C., **Seis Subaşı, A.**, Özderen, T., Yıldız, Ö., Büyükkileci, C., Sanal, T. 2017. Trakya-Marmara Bölgesi'nde İnsan Beslenmesine Uygun Yulaf (*Avena sativa* L.) Genotiplerinin Belirlenmesi. Tarla Bitkileri Merkez Araştırma Enstitüsü Dergisi, 26 (Özel Sayı), 105–111.
3. Keçeli, A., Kaplan Evlice, A., Pehlivan, A., Şanal, T., Karaca, K., Külen, S., **Seis Subaşı, A.**, Salantur, A. 2017. Ekmeklik Buğdayda (*Triticum aestivum* L.) Zeleny Sedimentasyon Analizi ve Diğer Kalite Parametreleri ile İlişkisinin İncelenmesi. KSÜ Doğa Bil. Derg., 20 (Özel Sayı), 292-296.
4. Arslan Y., Katar, D., Güler, S., **Subaşı, A.S.**, Subaşı, İ., Bülbül, A. 2012. Çimlenme ve Erken Fide Gelişimi Döneminde Aspir (*Carthamus tinctorius* L.) Çeşitlerinin Tuza Toleransının Belirlenmesi. Selçuk Tarım ve Gıda Bilimleri Dergisi, 26 (2), 6-11.

■ National Papers, Seminars, etc.

1. Kahraman, T., Kurt, C., **Seis Subaşı, A.**, Özderen, T., Yıldız, Ö., Ceylan Büyükkileci, C., Şanal, T. 2017. Trakya-Marmara Bölgesinde İnsan Beslenmesine Uygun Yulaf Genotiplerinin Belirlenmesi. 12. Tarla Bitkileri Kongresi, 12-15 Eylül, Kahramanmaraş, (*Oral presentation*).
2. Keçeli, A., Kaplan Evlice, A., Pehlivan, A., Şanal, T., Karaca, K., Külen, S., **Seis Subaşı, A.**, Salantur, A. 2017. Ekmeklik Buğdayda (*Triticum aestivum* L.) Zeleny Sedimentasyon Analizi ve Diğer Kalite Parametreleri ile İlişkisinin İncelenmesi. 12. Tarla Bitkileri Kongresi, 12-15 Eylül, Kahramanmaraş, (*Oral presentation*).
3. Öner, G., Sivri Özey, D., İmamoğlu, A., **Seis Subaşı, A.**, Kahraman, T. 2017. Bazı yulaf genotiplerinin yağ asidi kompozisyonunun belirlenmesi ve insan beslenmesine uygunluğu açısından değerlendirilmesi. YABİTED III. Bitkisel Yağ Kongresi, 13-14 Nisan, İzmir, (*Poster presentation*).
4. **Seis Subaşı, A.**, Şanal, T., Subaşı, İ. 2015. Aspir (*Carthamus Tinctorius* L.)'de Yağ Oranının NIRS (Near-Infrared Reflectance Spectroscopy) ile Belirlenmesi. YABİTED II. Bitkisel Yağ Kongresi, 7-9 Mayıs, Tekirdağ, (*Poster presentation*).

■ OTHER PUBLICATIONS

■ Ph.D. Thesis, Master Thesis, Reports, Books etc.

1. **Seis Subaşı, A.** 2020. The Effects of Sourdough Produced with Lactic Starter on Quality and Some Nutritional Properties of Whole Wheat Bread, PhD Thesis, Ankara University, Department of Food Engineering, 165p, Ankara.



Asiye SEİS SUBAŞI, PhD Food Engineer



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

1. “Internal Audit” Training Program, 04-05.04.2019 (2 days), Sart Consultancy, Ankara.
2. “Internal Quality Control” Training Program, 02-03.04.2019 (2 days), Sart Consultancy, Ankara.
3. “Traceability of Measurements” Training Program, 29.03.2019-01.04.2019 (4 days), Sart Consultancy, Ankara.
4. “Method Validation and Measurement Uncertainty Calculation” Training Program, 25-28.03.2019 (4 days), Sart Consultancy, Ankara.
5. “TSE EN ISO/IEC 17025:2017 “General Requirements for Competence of Experiment and Calibration Laboratories” Training program, 04-06.03.2019 (3 days), Sart Consultancy, Ankara.
6. “Application of Near- Infrared Technology on Cereal Quality Course”, General Directorate of Agricultural Research and Policies, CIMMYT, ICARDA, 25-29.04.2016, Ankara.
7. Laboratory Chemicals Training, Merck Milipore Turkey, 11.06.2012, Ankara.
8. International Winter Wheat Improvement Program (IWWIP) Training Course on “Wheat Grain Quality”, General Directorate of Agricultural Research and Policies, CIMMYT, ICARDA, 21-25.05.2012, Ankara