



TAGEM
R&D AND INNOVATION

FIELD CROPS CENTRAL RESEARCH INSTITUTE/
ANKARA

Mehmet DOGAN, DVM, Ph.D. Veterinarian

EDUCATION

Assc. Prof.

Ph.D. University of Wisconsin - Madison
2016-2020 Animal & Dairy Sciences

Bachelor's Degree Selcuk University
2008-2013 Faculty of Veterinary Medicine

Bachelor's Degree Netkent Mediterranean Research
2021 – Ongoing and Science University

LANGUAGE English: YDS / IELTS

CAREER

2021 – Ongoing Researcher, Plant-Based Food Research Center in
Field Crops Central Research Institute (Food Safety
and Microbiology) – ANKARA

2016 – 2020 University of Wisconsin Madison, Madison, WI, USA
Research Assistant

2020 – 2020 University of Wisconsin Madison, Madison, WI, USA
Teaching Assistant

ABOUT ME

He was born in 1989 in Yozgat. In 2013, he graduated from Selcuk University, Faculty of Veterinary Medicine. He received his **Ph.D. degree** at the **University of Wisconsin – Madison**, Madison, WI, USA. He has been a researcher at the Plant-Based Food Research Center in Field Crops Central Research Institute since 2021.

He worked on the project "**Investigating the Effects of Food Grade Antimicrobial Ingredients on the Microbiota of a Meat Model System**". He also has some works on the shelf life extension of ready-to-eat meat products.

CONTACT

Bitkisel Gidalar Arastırma Merkezi
Sehit Cem Ersever Cad. No:9-11 Tarım
Kampusu Yenimahalle / Ankara
06170 TURKEY

dogan-m@tarimorman.gov.tr

0312 343 10 50



Mehmet DOĞAN, DVM, Ph.D.

Veterinarian



▪ **PROJECTS**

▪ **Projects Conducted**

1. Investigating the Effects of Food Grade Antimicrobial Ingredients on the Microbiota of a Meat Model System (2017-2020), University of Wisconsin – Madison, Madison, WI, USA.
2. Determination of Bartonella Henselae Seroprevalence in Cats in Konya Region By Indirect Fluorescent Antibody Test (2012 -2013), Selcuk University, Konya, TR

▪ **Ongoing Projects**

▪ **PUBLICATIONS**

▪ **INTERNATIONAL ARTICLES AND PAPERS**

▪ **Articles Published in International Journals**

- 1) Dogan, M. (2020). Investigating the Effects of Food Grade Antimicrobial Ingredients on the Microbiota of a Meat Model System (Doctoral dissertation, The University of Wisconsin-Madison).
- 2) Maden, M., Dođan, M., Altıntaş, G., Yıldız, E. E., Ekik, M., İnce, E. M., & Köse, S. İ. (2015). Prevalence of bartonella henselae in pet and stray cats from the aspect of public health: a research sample in the concept of one medicine-one health.



Mehmet DOGAN, DVM, Ph.D.

Veterinarian



▪ **SCHOLARSHIPS & AWARDS & HONORS**

1. Netkent Mediterranean Research and Science University, Full Scholarship for BS Degree in Information Systems and Management Engineering (2021).
2. Teaching Assistantship at University of Wisconsin Madison (2020).
3. Research Assistantship at University of Wisconsin Madison, Turkish Ministry of Education, Full Scholarship for Ph.D. Degree (2016 – 2020).
4. University of Wisconsin - Madison International Travel Award, 2018, Madison, WI, USA
5. University of Wisconsin - Madison International Travel Award, 2017, Madison, WI, USA
6. Turkish Government Success Scholarship for University, Undergraduate Scholarship (2011 – 2014).
7. TUBITAK (The scientific and Technological Research Council of TURKEY) 2209- A Research project
8. Support Program for Undergraduate Students – Scholarship (2012).
9. Selcuk University – Certificate of Honor, 2013, Selcuklu, Konya, TURKEY.
10. Selcuk University – Certificate of Honor, 2011, Selcuklu, Konya, TURKEY.
11. Selcuk University – Certificate of Honor, 2010, Selcuklu, Konya, TURKEY.



Mehmet DOGAN, DVM, Ph.D. Veterinarian



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

1. The 5th International Symposium on Bioinformatics (InSyB2021), 15-17 Dec 2021
2. Asian Productivity Organization - Digital Multicountry Workshop on Food Storage Models - 30 November–2 Dec 2021
3. Asian Productivity Organization - Workshop on Developing National Innovation Systems, 23-25 Nov 2021
4. 7th Sustainable Food Summit 19-20 Oct 2021
5. Pytobiomes Alliance - Sea-derived microalgae leads to healthier red meat and reduced methane emissions – Webinar, 13 Oct 2021
6. Reduction of Food Loss and Waste in Central Asia, Azerbaijan and Turkey Sub-regional Conference on Food Loss and Waste Reduction in Central Asia, Azerbaijan and Turkey, FAO-TURKEY PARTNERSHIP PROGRAMME ON FOOD AND AGRICULTURE (FTPP II), 2021.
7. BIOINFORANGE – Bioinfocongress, 24-26 Sep 2021
8. BIO TURKIYE – International Biotechnology Congress, 9-11 Sep 2021
9. International Conference: Ways to Enhance Cross Border Agri-Food Investments and Trade in OIC Countries – Islamic Organization for Food Security, 2021, Kazakhstan
10. Focused Group Training on Horizon Europe Cluster 6 - The Scientific and Technological Research Council of Turkey, 2021, Turkey
11. 3. Bioenergy Studies Symposium – TAGEM Research, Development & Innovation, 2021, Turkey
12. Horizon Europe, clusters of Food, Bioeconomy, Natural Resources, Agriculture and Environment Event, 22 Apr 2021
13. Negotiation Excellence Training – Netkent Mediterranean Research and Science University, 2021 (Taught by Theodor Sproll)
14. Chemical Safety Training – OSHA Certificate at University of Wisconsin – Madison, 2020, Madison, WI – USA.
15. Research Ethics and Career Development Training (3 months) at University of Wisconsin – Madison (The National Institutes of Health, NIH), 2019, Madison, WI, USA.
16. Process Expo 2019 Chicago, IL, USA.
17. The AMSA 72nd RMC – Reciprocal Meat Conference, 2019, Loveland, CO, USA.



Mehmet DOGAN, DVM, Ph.D. Veterinarian



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

18. Microbiota Analysis in R – Training – Biotechnology Center at University of Wisconsin – Madison, 2018, Madison, WI, USA
19. Microbiota Analysis with Mothur – Training – Biotechnology Center at University of Wisconsin – Madison, 2018, Madison, WI, USA.
20. Advanced Meat Microbiology and Food Safety for Processed Meats – Training – at University of Wisconsin – Madison, 2018, Madison, WI, USA.
21. The AMSA 71st RMC – Reciprocal Meat Conference, 2018, Kansas City, MO, USA.
22. The Beyond Fresh Meat Short Course at Tyson Discovery Center – Training, 2018, Chicago, IL, USA.
23. Bioinformatics for Microbiologists – Training – University of Wisconsin – Madison, 2017, Madison, WI, USA.
24. Python, Programming Language – Training – University of Wisconsin – Madison, 2017, Madison, WI, USA.
25. ICOMST – 63rd International Congress of Meat Science and Technology, 2017, Cork, Ireland.
26. The AMSA 70th RMC – Reciprocal Meat Conference at Texas A&M University, 2017, Collage Station, TX, USA.
27. Managing the Risk of E. Coli O157:H7 and other STEC's in Beef Products Produced by Small Meat Processors Short Course at Texas A&M University, 2017, Collage Station, TX, USA.
28. The Beyond Fresh Meats Short Course at Tyson Discovery Center, 2017, Springdale, AR, USA.
29. The second Annual Hormel National Barrow Show intercollegiate meat-judging contest at Hormel Foods R&D, 2016, Austin, MN, USA.
30. HACCP Training at University of Wisconsin – Madison, 2016, Madison, WI, USA.
31. Intensive English Program at the University of Georgia, 2016, Athens, Georgia, USA (6 Months).
32. Intensive English Program at the Hacettepe University, 2015, Cankaya, Ankara, TURKEY (8 Months).



Mehmet DOGAN, DVM, Ph.D. Veterinarian



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

33. 15th International Veterinary Medicine Students Scientific Congress – Oral Presentation - 3rd place, 2013, Avcilar, Istanbul, TURKEY.
34. SMIIC (The Standards and Metrology Institute for the Islamic Countries), Halal and Healthy Food Platform – International 2nd Halal and Healthy Food Congress, 2013, Selcuklu, Konya, TURKEY.
35. TSE (Turkish Standards Institute) – Halal Food Technical Inspection Expert Training, 2013, Selcuklu, Konya, TURKEY.
36. Intensive English Program at the Selcuk University, 2008, Selcuklu, Konya, TURKEY (1 year)

▪ Short Courses And Contests Being Helped With or Involved in

37. Biotech Studies, TAGEM Journals – Online International Webinar, 2021, Ankara, TURKEY
38. Food Safety Summit, University of Wisconsin – Madison, 2019, Madison, WI, USA.
39. Grandparents University, Short Course, University of Wisconsin – Madison, 2019, Madison, WI, USA.
40. Wisconsin State Fair Meat Product Contest, 2019, Milwaukee, WI, USA.
41. WAMP – Wisconsin Association of Meat Processors 80th Annual Convention, 2019, Madison, WI, USA.
42. WAMP – Wisconsin Association of Meat Processors 80th Annual Convention – Preconvention workshop, 2019, Madison, WI, USA.
43. FFA State Meat Judging Contest, University of Wisconsin – Madison, 2019, Madison, WI, USA.
44. DFV/AAMP IFFA International Competition for Sausage & Ham, 2019, Madison, WI, USA.
45. Advanced Meat Microbiology and Food Safety for Processed Meats – Food Research Institute, University of Wisconsin – Madison, 2018, Madison, WI, USA.
46. 79th AAMP-American Convention of Meat Processors and Suppliers' Exhibition, 2018, Kansas City, MO, USA
47. Wisconsin State Fair Meat Product Contest, 2018, Milwaukee, WI, USA
48. Viscofan USA, Inc. Ham Casing Technology Seminar – University of Wisconsin – Madison, 2018, Madison, WI, USA.
49. FA State Meat Judging Contest, University of Wisconsin – Madison, 2018, Madison, WI, USA.



Mehmet DOGAN, DVM, Ph.D.
Veterinarian



50. WAMP – Wisconsin Association of Meat Processors 79th Annual Convention, 2018, Kansas City, MO, USA.
51. State 4-H Meats Judging Contest UW Meat Science Laboratory – Madison, 2018, Madison, WI, USA.
52. Master Meat Crafter Graduation Program – University of Wisconsin – Madison, 2018, Madison, WI, USA.
53. Wisconsin Food Safety Summit – University of Wisconsin – Madison, 2017, Madison, WI, USA.
54. DNR Game Sausage Processing Program, 2017, Horicon, WI, USA.
55. 78th AAMP – American Convention of Meat Processors and Suppliers’ Exhibition, 2017, Lexington, KY, USA.
56. U.S. Meat Processing Seminar – University of Wisconsin Madison, 2017, Madison, WI, USA.
57. Wisconsin State Fair Meat Product Contest, 2017, Milwaukee, WI, USA.
58. Cooked & Emulsified Sausage School – University of Wisconsin Madison, 2017, Madison, WI, USA.
59. Viscofan USA, Inc. Fibrous Casing Technology Seminar – University of Wisconsin – Madison, 2017, Madison, WI, USA.
60. FFA State Meat Judging Contest – University of Wisconsin – Madison, 2017, Madison, WI, USA.
61. State 4-H Meats Judging Contest, QB and Skillathon – University of Wisconsin – Madison, 2017, Madison, WI, USA.
62. Jungbunzlauer (Bologna) Sensory Analyses – University of Wisconsin – Madison, 2017, Madison, WI, USA



▪ **LABORATORY SKILLS**

1) Bioinformatics/Computing;

- Python – Programming Language
- 16S rRNA Next Generation Sequencing Data Analysis
- Microbiota Analysis with Mothur and Statistical Analysis with R
- Basic computational for bioinformatics, e.g. the Linux command line environment, BLAST
- Proficient with Microsoft Office Applications such as Excel, Word, PowerPoint and comfortable with diverse web browsers

2) Wet Lab;

- Microbial culture preparation
- DNA extractions
- PCR Amplification of DNA
- Gel electrophoresis
- Bioscreen C analysis
- Bacterial Antimicrobial Activity Screening
- Physio-Chemical, Microbiological and Sensory Evaluation of Meat Products

3) Meat Product Processing:

- Meat products, production and processing

▪ **TEACHING**

- 1) Introduction to Meat Science and Technology - Teaching Assistant at University of Wisconsin Madison, 2020, WI, USA.
- 2) Teaching Rural Stem Teachers - the Wisconsin Idea in Supporting the Teacher Speakout at University of Wisconsin Madison, 2019, WI, USA.