



CENTRAL RESEARCH INSTITUTE OF FOOD AND FEED CONTROL / BURSA

Yıldıray İSTANBULLU, PhD Institute Director

EDUCATION

PhD Bursa Technical University 2017-2022 Biotechnology Engineering

MSc Uludağ University 2011-2013 Food Engineering

Bachelor's Degree Ankara Üniversitesi 1997-2002 Ziraat Fakültesi

LANGUAGE English KPDS 87,75 (Advance)

CAREER

- 2016-... Institute Director, Central Research Institute of Food and Feed Control BURSA
- 2004-2016 Quality Management Officer and International Projects Coordinator, Central Research Institute of Food and Feed Control BURSA

ABOUT ME

I was born in 1978 in Artvin. In 2002, he graduated from Gaziantep University, Food Engineering Department. I continued his professional education on Food Engineering at Uludağ University. He is still continuing his PhD in Biotechnology Engineering.

He has taken part in many national and international projects and has been working as the Institute Manager at the Food and Feed Control Central Research Institute since 2016.

CONTACT

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PROJECTS

Projects Conducted

- 1. Establishment of National Starter Culture Gene Bank, DPT Project
- 2. Reduce Post-Harvest Lossess, EU Project, Project Leader
- Food Legislation, Impact Analysis, Education and Cooperation System in Food Industry, EU Project,
 Project Leader
- 4. Production of New Multifunctional Plant Proteins by Bioprocessing, **HORIZON 2020, SUSFOOD ERA-NET EU Project, Project Leader**
- Use of New Mobile Technology for Sustainable Food Preferences, HORIZON 2020, SUSFOOD ERA-NET EU Project, Project Leader
- 6. Determination of Quality Parameters of Berries, HORIZON 2020, CORE ORGANIC+
- Mediterranean Citrus: Innovative Soft Processing Solutions for S.M.A.R.T (Sustainable, Mediterranean, Agronomically Evolved, Nutritionally Enriched, Traditional) Products. PRIMA (2020- ongoing). Project Country Leader
- 8. Increasing Social Participation of Young People through Employment in the Agriculture-Food Sector [AGRI-FOOD]. **EU Project,** (2020- ongoing). **Project Coordinator**
- Processing Vegetables and Potatoes with Innovative Techniques, ERA-NET (2018-ongoing). Project
 Country Leader
- Innovative Approaches to Reduce Post-Harvest Losses in the Food Chain, EU Project (2017-2019).
 Project Leader
- 11. Enhancing Youth(18-26) Employability in Bakery Sector. **EU Project** (2017-2019). **Project Coordinator**
- 12. Ecoberries 1 Development of Innovative Production and Packaging Technologies for Obtaining High Quality Organic Products, **HORIZON 2020**, **ERA-NET** (2015-2017). **Project Coordinator**





Ongoing Projects

- 1. Investigation of the Effects of Traditional Foodborne *Lactobacillus* Species on Some Pesticides Disintegration (Starting Date 2021).**TAGEM**, **Project Leader**
- Development of Yoghurt and Cheese Culture Specific to Turkey and Production at Pilot Scale,
 TUBITAK 1007 (2017-ongoing). Project Coordinator
- 3. Determination of Fingerprints of Monofloral Honey Produced in Turkey with Some Commercial Potential, Investigation of Chemical Contents and Medical Activity and Standardization ,TAGEM R&D (2017-ongoing). Project Coordinator

PUBLICATIONS

INTERNATIONAL ARTICLES AND PAPERS

Articles Published in International Journals

1. Elik, A., Yanik, D.K., Istanbullu, Y., Guzelsoy, N., Yavuz, A., Gogus, F. (2019) Strategies to Reduce Post-Harvest Losses for Fruits and Vegetables. International Journal of Scientific and Technological Research, 5: 29-39.

International Papers, Seminars, etc.

- 1. Akgun B., Güzelsoy N.A., Istanbullu Y., Yavuz A., Isık O. 2019 Post-harvest Food Losses: Causes and Solutions. 9TH Food Technology International Symposium, 14-15 May Murcia SPAIN.
- 2. Yavuz A., Istanbullu Y., Güzelsoy N.A., Çavuş F., Çöplü N., Işık Ö., Akgun B. 2019. Enhancing Youth (18-26) Employibility in Bakery Sector. 9TH Food Technology International Symposium, 14-15 May Murcia SPAIN.
- 3. Istanbullu Y., Güzelsoy N.A., Yavuz A., Martinez-Sanmartin A., Gögüs F., Budaklıer A., Schleining G., Chrysanthopoulou F., Lordachescu G. 2019. Best Innovative Approach to Minimize Post Harvest Losses within Food Chain for VET [POSTHARVEST]. 9TH Food Technology International Symposium, 14-15 May Murcia SPAIN.





NATIONAL ARTICLES AND PAPERS

Articles Published in National Journals

1. Akgün, B., Güzelsoy N., Yavuz, A., Istanbullu Y., Budaklıer, A. 2019. Alternative Techniques for Fruit and Vegetable Waste Valorization in Turkey. Gıda ve Yem Bilimi Teknolojisi Dergisi, 22: 45-53.

International Papers, Seminars, etc.

- Güzelsoy N.A., Istanbullu Y., Yavuz A., Akgun B. 2019. Vocational Education and Training Materials to Minimize Postharvest Losses within Food Chain. 1st International / 11th National Food Engineering Congress, 7-9 November Antalya, TURKEY.
- 3. Yavuz A., Istanbullu Y., Güzelsoy N.A., Çavuş F., Çöplü N., Işık Ö., Budaklıer A. 2019. Training Materials For Bakery Sector. 1st International / 11th National Food Engineering Congress, 7-9 November, Antalya, TURKEY.

OTHER PUBLICATIONS

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

- 1. Bioavailability and Food Interactions, Ph.D. Thesis
- 2. Applying of Excellence Model in Food Analysis Laboratory, MsC Thesis





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

- 1. 2014-Wageningen University, Netherlands, Establishment of Food Origin Determination Laboratory
- 2. 2013-GYEONGSANKBUK-DO Agricultural Research & Extension Service- South Korea Fruits, Vegetables, Medical Plants, Ornamental Plants Production and Cultivation, Plant protection, Food Processing Techniques, Traditional Korean Food Processing Techniques
- 3. 2013-DSMZ German Collection of Microorganisms and Cell Cultures Institute GermanyEstablishment of National Starter Culture Gene Bank
- 4. 2012-Central Research Institute of Food and Feed Control Method Validation and measurement uncertainty
- 5. 2012-Central Research Institute of Food and Feed Control TSE EN ISO/17025 General Requirements Standard Training for Sufficiency of Test and Calibration Laboratories