



**TAGEM**  
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE OF FOOD AND  
FEED CONTROL / BURSA



## BERRA TÜRKÖL KAYA

Food Engineer, MSc

### EDUCATION

- **MSc** 2014 - 2019 Bursa Uludağ University  
Food Engineering
- **Bachelor's Degree** 2007 - 2012 Anadolu University  
Faculty of Management
- **Bachelor's Degree** 2006 - 2011 Ankara University  
Food Engineering
- **LANGUAGE** English YDS 72.5 / YÖKDİL 86.25

### CAREER

- 2019 - ongoing / Food Engineer/Bursa Central Research  
Institute of Food and Feed Control
- 2018 - 2019 / Food Engineer / Balıkesir Food Control  
Laboratory Directorate
- 2014 - 2018 / Food Engineer / Yıldırım Directorate of  
District Agriculture and Forestry
- 2013 - 2014 / Food Engineer / Bursa Directorate of  
Provincial Agriculture and Forestry
- 2011 - 2012 / Project Application Engineer / Aslanoba  
Food Industry and Trade Corporation (Juss Fruit Juice)

### ABOUT ME

She was born in Ankara in 1988. She graduated from Ankara University at Faculty of Engineering (Food Engineering) in 2011 and also Anadolu University at Faculty of Management in 2012.


Firstly, she worked as a Project Application Engineer at Aslanoba Food Industry and Trade Corporation (Juss Fruit Juice). Secondly, she worked at Bursa Directorate of Provincial Agriculture and Forestry and then Yıldırım Directorate of District Agriculture and Forestry.

Afterwards, she had been as a researcher at Balıkesir Food Control Laboratory Directorate. She has been working as a researcher / food engineer Bursa Central Research Institute of Food and Feed Control.

### CONTACT

Adalet Mh. 1. Hürriyet Cd. No:128  
Osmangazi / BURSA  
16160 TÜRKİYE

 [berra.turkol@tarimorman.gov.tr](mailto:berra.turkol@tarimorman.gov.tr)

 0 224 246 47 20



# BERRA TÜRKOL KAYA

## Food Engineer, MSc



### ▪ **PROJECTS**

#### ▪ **Projects Conducted**

1. Master Thesis Project: A Research On The Production Of Kombucha Beverage Fortified With Different Plant Extracts/2019
2. Investigation of Traditional Cheese Microbiota, Selection of Starter Culture Combination, and Industrial Project for Transfer to Production /2020 (researcher)
3. Probiotic bacterial strains isolation from local sources and Modeling for Industrial Biotechnological Commercial Product /2020 (researcher)

### **PUBLICATIONS**

#### **INTERNATIONAL ARTICLES AND PAPERS**

##### • **Articles Published in International Journals**

1. Tamer, C.E., Temel, Ş.G., Suna, S., Özkan Karabacak, A., Özcan, T., Yılmaz Ersan, L., Türkol, B., Çopur, Ö.U. 2021. Evaluation of bioaccessibility and functional properties of kombucha beverages fortified with different medicinal plant extracts. *Turkish Journal of Agriculture And Forestry*, 45: 13-32.

##### • **International Papers, Seminars, etc.**

1. Tamer, C.E., Suna, S., Özkan Karabacak, A., Türkol, B. Kombucha tea and its health promoting effects. International Nutrition & Diagnostics Conference (INDC). 3-6 Ekim 2016, Hotel Duo, Prague, Czech Republic.

#### **NATIONAL ARTICLES AND PAPERS**

##### • **Articles Published in National Journals**

##### • **National Papers, Seminars, etc.**

1. Tamer, C.E., Türkol, B. 2017. An overview of medicinal and aromatic plants (MAPs). 4. Uluslararası Gıda Kongresi. 28-29 Eylül 2017, Merinos Atatürk Kongre ve Kültür Merkezi Orhangazi Salonu, Bursa.