



**TAGEM**  
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE OF FOOD AND  
FEED CONTROL / BURSA



## ERGÜN AYANOĞLU, PhD

### Veterinary Medicine

#### EDUCATION

- PhD** 2015-2021 University of Uludag  
Food Hygiene and Technology.
  - MSc** 2002-2007 University of Kırıkkale  
Faculty of Veterinary Medicine
  - Bachelor's Degree** 2002-2007 University of Kırıkkale  
Faculty of Veterinary Medicine
- LANGUAGE** English YÖKDİL 85 / YDS 67

#### CAREER

- 2014-Ongoing, Researcher /Central Research Institute of Food and Feed Control, Bursa
- 2012-2014 Veterinary Medicine/Ministry of Food, Agriculture and Livestock Provincial Directorate of Bursa
- 2011-2012 Veterinary Medicine/Ministry of Food, Agriculture and Livestock Provincial Directorate of İstanbul
- 2008-2011 , Veterinary Medicine/ Food Sector, Balıkesir
- 2007-2008, , Food Control Officer ,Military Service, Ankara

#### ABOUT ME

I was born in 1984 in Balıkesir. I graduated from Kırıkkale University, Faculty of Veterinary Medicine in 2007. I completed my doctorate education on food hygiene and technology programme between 2015-2021.

I took part in many projects in the field of "Food Microbiology", and worked on "Traditional Cheeses and their Microbiota".

#### CONTACT

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## Veterinary Medicine



### ▪ **PROJECTS**

#### ▪ **Projects Conducted**

1. TUBITAK - 1007 Development of Yoghurt and Cheese Culture Specific to Our Country and Its Production in Pilot Scale 2017-2021
2. TAGEM- A research about state of Bacillus cereus and its food poisoning enterotoxins in cooked Spaghetti Pasta in Convenience Food industry. 2016-2017
3. TAGEM- Isolation and identification of Lactobacillus species from traditionally produced sour-dough in Bursa province and Determination of some technological properties. 2016-2017
4. TAGEM investigation of the isolation, identification of lactic acid bacteria from traditional Mihaliç cheeses and the usage of the obtained strains as starter culture 2018-2020
5. TAGEM Investigation of Short-Chain Fatty Acids Formed by In Vitro Fermentation of Some Dietary Fiber Sources 2019-2020.
6. TAGEM AR-GE- Investigation of the Antifungal Effects of Bioactive Extracts Obtained from Different Natural Sources by Encapsulating Margarine. 2017-2021
7. TAGEM AR-GE Research of Traditional Cheese Microbia, Selection of Appropriate Starter Culture Combination and Transferring to Industrial Production Project. 2018-2021
8. TAGEM- Microbiota, Metagenomic Analysis and Metabolic Characterization of Traditional Tarhana Varieties. 2018 / -
9. TAGEM- Investigation of the effects of lactic acid bacteria isolated from Mihalic cheese on the degradation of some pesticides from different groups 2019-2021

#### ▪ **Ongoing Projects**

1. TAGEM Antibiotic Administration for Inhibition of Suppressing Companion Flora for Salmonella spp. 2019-



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### ▪ **PUBLICATIONS**

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

##### ▪ **Articles Published in International Journals**

1. Tavsanlı H., Mus T.E., Cetinkaya F., Ayanoglu E., Cibik R. (2021): Isolation of Lactobacillus delbrueckii spp. bulgaricus and Streptococcus thermophilus from nature: Technological characterisation and antibiotic resistance. Czech J. Food Sci., 39: 305–311.

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

1. Assessment of Risk Status of Bacillus cereus and Enterotoxins in Cooked Spaghetti Type Pasta Produced in the Catering Sector. - 4th International Food Congress - BURSA

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

##### ▪ **Articles Published in National Journals**

1. Investigation of the effects of lactic acid bacteria isolated from Mihalic cheese on the degradation of some pesticides from different groups

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

1. 10. National Molecular Biology and Biotechnology Congress. (2021) Comparison of Riboprinter and New Generation Sequence methods used for identification of lactic acid bacteria

## 2. **OTHER PUBLICATIONS**

### 3. **Ph.D. Thesis, Master Thesis, Reports, Books etc.**

1. Ph.D. Thesis 2021. Investigation of microbiyota of traditionnaly produced mihalic cheese by MALDI TOF MS and 16S rDNA sequencing



## ERGÜN AYANOĞLU, PhD Veterinary Medicine



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

1. Food Control Officer Certificate Course 2011. Ministry of Agriculture and Forestry.
2. Accredited Veterinarian Certificate Course 2011. Ministry of Agriculture and Forestry.
3. TS EN ISO 22000 ISO 22000:2005 Food Safety Management System Conditions Training.
4. Training on General Requirements for Experiment and Calibration Laboratories Qualification / Quality Management System TS-EN-ISO-17025. BGYKMAE.
5. VITEK 2 Compact instrument application training BIOMERIEUX.
6. VIDAS instrument Advanced. Training. BIOMERIEUX.
7. TEMPO instrument Advanced. Training. BIOMERIEUX.
8. Workshop on Collection of Microorganism Genetic Resources and Establishment of Gene Resources Regulation.
9. European Union, Horizon 2020 and COST Projects Training.
10. TS EN ISO/IEC 17025: 2017 Standard training, Internal technical training, Risk analysis training for experimental laboratories