



TAGEM
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE OF
FOOD AND FEED CONTROL / BURSA

HAKİME GÜL YAVUZ, MSc

Food Engineer

EDUCATION

- Master of Science** University of Illinois at Urbana-Champaign
2017-2019 Food Science and Human Nutrition
- Bachelor's Degree** Pamukkale University
2007-20011 Faculty of Engineering/Department of
Food Engineering
- LANGUAGE** IELTS 6.0

CAREER

- 2020 - Food Engineer/Researcher, Central Research Institute
Of Food And Feed Control, Bursa

ABOUT ME


She was born in Denizli in 1989. She graduated from Pamukkale University at Food Engineering Faculty in 2011. After she had won the MEB YLSY scholarship in 2015, she started her Master's education at the University of Illinois at Urbana-Champaign in 2017 as part of the scholarship.


During her master's education, she researched on the Rheology and Microstructure Investigation of Gel Structures Formed by Ethanol Effect of Vegetable Origin Proteins and graduated in 2019.

She has been working as an engineer/researcher at the Additives and Residues Department at the Central Research Institute Of Food And Feed Control since 2020 .

CONTACT

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▪ **PROJECTS**

▪ **Projects Conducted**

▪ **Ongoing Projects**

- PRIMA –TUBİTAK(119N503) (2021-2023), Mediterranean Citrus: innovative soft processing solutions for S.M.A.R.T (Sustainable, Mediterranean, Agronomically evolved, nutRitionally enriched, Traditional) products, (**Researcher**)

▪ **PUBLICATIONS**

▪ **INTERNATIONAL ARTICLES AND PAPERS**

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

- Yavuz, H. G., et al. (2021). *Utilization of citrus waste and by-products, X International Symposium on Food Technologies (online)*, May 17-19, Murcia, Spain.
- Kreidly, N., Yavuz, H. G., and Padua, G.W. (2019). *Effect of Ethanol and Protein Content on The Gelation of Almond, Lentil, and Pea Proteins*, Award Winners and Abstracts of the 33rd Annual Symposium of The Protein Society, June 30-July 3, Seattle, Washington, *Protein Science*, 28(S1), 12–211. doi:10.1002/pro.3710
- Kreidly, N., Yavuz, H. G., and Padua, G.W. (2019). *Rheological Assessment of Ethanol Induced Plant Protein Gels*, AOCs Annual Meeting & Expo, May 5-8, St. Louis, Missouri, USA.
- Yemiş, O., & Arslantürk (Yavuz), H. G. (2015). *Effect of storage temperature and time on the haze formation in clarified pomegranate (Punicagranatum L.) juice*, *International Conference on Food and Biosystems Engineering*, May 28-31, Mykonos Island, Greece.

▪ **NATIONAL ARTICLES AND PAPERS**

▪ **Articles Published in National Journals**

- Yemiş, O., & Arslantürk (Yavuz), H. G. (2016). *Haze formation of clear pomegranate juice and concentrates*. *Akademik Gıda*, 14(3), 275-283.

▪ **OTHER PUBLICATIONS**

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

- Yavuz, H.G., (2019) *Rheological And Microstructural Characterization of Pea, Lentil And Almond Protein Gels*, Master of Science Thesis University of Illinois at Urbana-Champaign, IL, USA.