



TAGEM
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE OF FOOD AND
FEED CONTROL / BURSA



Mehmet Metin CIFCI, Msc. Expert Biologist

EDUCATION

- **MSc:** Necmettin Erbakan University, Faculty of Science Department Of Molecular Biology and Genetic. 2017
- **Bachelor's Degree:** Uludag University, Department Of Biology 2005-2009

CAREER

- 1998 / - Central Research Institute of Food and Feed Control Bursa

ABOUT ME


I was born in 1980 in Van-Erciş. He graduated from Uludag University, Faculty of Arts and Sciences, Department of Biology in 2009. He completed his master's degree at Necmettin Erbakan University, Department of Molecular Biology and Genetics.

He has been working in Bursa Food and Feed Control Central Research Institute Microbiology Department since 1998. He currently serves as the head of the department. TUBITAK, TAGEM etc. took part in many projects on platforms.

CONTACT

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

 mehmetmetin.cifci@tarimorman.gov.tr

 0 224 246 47 21



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▪ **PROJECTS:**

1. TUBITAK - 1003 Salmonella monitoring in food and poultry meat and developing a control program. 2014-2017
2. MINISTRY OF DEVELOPMENT- National Gene Bank Project for Starter Cultures. 2014-2017
3. TAGEM- Some Caterers Food Factory of Staphylococcal enterotoxin produced in Asset Investigation Regard. 2011-2012
4. TAGEM- Investigation of the Effect of Temperature and Lysozyme Inhibition Combined Application on Apple Waters Alicyclobacillus acidoterrestris. 2012-2013
5. TAGEM- Staphylococcus aureus enterotoxin and some parameters of the Quality Designation of Raw milk produced in Bursa region, and Testing Antibiotic Susceptibility of Isolated strains of Streptococcus, Staphylococcus aureus, and E.coli .2015-2016
6. TAGEM- A research about state of Bacillus cereus and its food poisoning enterotoxins in cooked Spaghetti Pasta in Convenience Food industry. 2016
7. TAGEM- Isolation and identification of Lactobacillus species from traditionally produced sour-dough in Bursa province and Determination of some technological properties. 2016-2017
8. TUBITAK - 1007 Development of Yoghurt and Cheese Culture Specific to Our Country and Its Production in Pilot Scale 2017-2021
9. TUBITAK -1007 SUB-PROJECT 1: Development of Country-Specific Cheese Starter Cultures. 2017-2021
10. TUBITAK -1007 SUB-PROJECT 2: Obtaining Yoghurt Starter Culture Specific to Our Country. 2017-2021
11. TUBITAK -1007 SUB-PROJECT 3: Country Specific Molecular identification and genetic characterization of yoghurt and cheeses with new generation sequencing. 2017-2021
12. TUBITAK -1007 SUB-PROJECT 4: Production of Country-Specific Cheese and Yoghurt Starter Cultures on an Industrial Scale. 2017-2021
13. TUBITAK -1007 SUB-PROJECT 5: Preservation of the Species Isolated in the Project Framework in the Gene Bank and Yoghurt and Cheese Production and Quality Control Based Analysis with Selected Species in Yoghurt and Cheese Work Packages. 2017-2021
14. TAGEM- Isolation and Identification of Lactic Acid Bacteria from Traditional Mihaliç Cheese and Investigation of the Possibilities of Using the Strains Obtained as Starter Culture. 2017-2018
15. TAGEM- Microbiota, Metagenomic Analysis and Metabolic Characterization of Traditional Tarhana Varieties. 2018 / -
16. TAGEM AR-GE- Investigation of the Antifungal Effects of Bioactive Extracts Obtained from Different Natural Sources by Encapsulating Margarine. 2017-2021
17. TAGEM AR-GE Research of Traditional Cheese Microbia, Selection of Appropriate Starter Culture Combination and Transferring to Industrial Production Project. 2018-2021
18. TAGEM - GUIDED - National Veterinary Antibiotic Resistance Monitoring Project 2017/ -
19. BAP- Identification of Lactobacillus Species Isolated From Sourdough Yeast Using Classical and Molecular Methods. 2016-2017
20. H2020 SUSFOOD 2 ERA-NET COFUND Processing Vegetables and Potatoes with Innovative Techniques. 2017



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▪ **PUBLICATIONS**

1. Sourdough Lactic Acid Bacteria- National Congress of Applied Biological Sciences-Papers KONYA
2. Assessment of Risk Status of Bacillus cereus and Enterotoxins in Cooked Spaghetti Type Pasta Produced in the Catering Sector. - 4th International Food Congress - BURSA



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■ **TRAININGS:**

3. Workshop on Investigation of Cleaner Production Opportunities in Industry. Ministry of Science, Industry and Technology. ANKARA. May-2016.
4. 2. Workshop on Collection of Microorganism Genetic Resources and Establishment of Gene Resources Regulation in Turkey. ANKARA, May-2017.
5. 3. Training on Identification of Microorganisms (L.A.B.) with 5S, 16S, 23S and 28S Sequence Analysis by Ribotyping Method. BGYKMAE. June-2017.
6. 4. Training of Microorganisms (L.A.B.), Full Genome Sequencing with Next Generation Sequencing with ILLUMINA Mini-SEG. BGYKMAE. August-2017.
7. 5. Training on Identification of Microorganisms (L.A.B.) by Protein Profiles Method in Maldi-TOF MS. BGYKMAE. April-2017.
8. 6. Training on Identification of Microorganisms (L.A.B.) by Species-Specific Primers Method in Real-Time PCR. BGYKMAE. September-2017.
9. 7. Training on Lyophilization of Microorganisms (L.A.B.) by CHRIST- Freeze Dry Method. BGYKMAE. July-2017.
10. 8. Training on Fermentation of Microorganisms (L.A.B.) with INFORS-LABFORS 5. BGYKMAE. July-2017.
11. 9. Training on Counting Microorganisms (L.A.B.) by Flow Cytometric Method on BD-FACS MicroCount. BGYKMAE. August-2017.
12. 10. General Requirements Training for TS EN ISO 17025 Experiment and Calibration Laboratories Competence. BGYKMAE. January-2010
13. 11. Training on Fermentation of Microorganisms (L.A.B.) with INFORS-LABFORS 5. BASEL-SWITZERLAND. November-2017.
14. 12. Training on Identification of Microorganisms (L.A.B.) by Protein Profiles Method in Maldi-TOF MS. LYON Marcy Etole-FRANCE. February-2018.
15. 13. Identification of Microorganisms (L.A.B.) by Ribotyping Method with 5S, 16S, 23S and 28S Sequence Analysis Training. GERMANY Braunschweig. DSMZ Institute Peter SCHUMAN. November-2018.
16. 14. European Union, Horizon 2020 and COST Projects Training. prof. Dr. Fahrettin Gogus. BGYKMAE. April-2013
17. 15. General Requirements for the Competence of TS EN ISO / IEC 17025 Experiment and Calibration Laboratories. BGYKMAE. April-2013.
18. 16. First Aid Training. BGYKMAE-KIZILAY. May 2009 January 2011 April 2013 December 2016.
19. 17. Training on General Requirements for Experiment and Calibration Laboratories Qualification / Quality Management System TS-EN-ISO-17025. BGYKMAE. July 2003.
20. 18. Regulation on Emergencies at Workplaces, Emergency and Emergency Plan. BGYKMAE – Dr. Gulnur F. BIRICIK. February-2016.
21. 19. Speed Reading Training. BİLGİ VİZYON Education Consultancy & Human Resources Co.Ltd. January 2001.
22. 20. VITEK 2 Compact instrument application training. BIOMERIEUX EDUGATION. 02 June 2009.
23. 21. Food Microbiology Workshop. BIOMERIEUX EDUGATION. 18-19 June 2009.
24. 22. VIDAS ADVANCED. TRAINING. BIOMERIEUX EDUGATION. 29-30 November 2010.
25. 23. Bentley Milk Analyzers FTS/FCM Combi 400 (bentley Nexgen 400). BENTLEY MERKİM. 04 May 2013.
26. 24. National Academic R&D Project Support Program. Presentation and Project Proposal Preparation Training Program. TÜBİTAK (Research Support Program Head). 8-9 March 2014.
27. 25. TAGEM/ULAK-BIM SCANNING TRAINING. O.EREN BGYKMAE. 09.05.2014.
28. 26. Civil Defense, Natural Disasters, Earthquake, Fire Training. Bursa Governorship Provincial Civil Defense Directorate. 18-19.09.2003.
29. 27. General Requirements Training for TS EN ISO 17025 Experiment and Calibration Laboratories Competence. BGYKMAE. April-2019