



TAGEM
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE OF FOOD AND
FEED CONTROL / BURSA

Nagihan UĞUR, MSc Agricultural Engineer

EDUCATION

- PhD**
2018- Uludağ University
Graduate School of Natural and
Applied Science – Medicinal and
Aromatic Plants Departments
 - MSc**
2003-2005 Uludağ University
Agricultural Engineering – Plant
Disease Departments
 - Bachelor's Degree**
1999-2003 Uludağ University
Agricultural Engineering
- LANGUAGE** English YÖKDİL 60

CAREER


- 2011-... Researcher, Central Research Institute of Food and
Feed Control, Bursa
- 1999-2012 Engineer, Camber of Agriculture, Bursa


ABOUT ME

I was born in 1981 in Bursa. In 2003, she graduated from Atatürk University, Faculty of Agriculture. She continued her education in the Department of Plant Protection at the same university in 2003-2005. She worked as an agricultural consultant at Bursa Chamber of Agriculture between 2006-2011. She started to work at the Central Research Institute of Food and Feed Control in 2011 and still continues to work. She works as a researcher in the Department of Plant Products. She started her doctorate in Uludağ University Faculty of Agriculture, Field Crops Department, Medicinal and Aromatic Plants Department in 2018 and her doctorate is still continuing.

CONTACT

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Nagihan UĞUR, MSc

Agricultural Engineer



▪ **PROJECTS**

▪ **Projects Conducted**

1. Determination of Quality Characteristics of Kemalpaşa Dessert (Cheese Desert)
2. Determination of Quality Characteristics of Whole Wheat Bread
3. Development of Local Salted Yogurt as a Functional Product with the Addition of Enzyme Resistant Starch
4. Investigation of Short-Chain Fatty Acids Due to Fermentation of Different Food Sources
5. Researching Carrot Chips Production Opportunities
6. Fig Syrup and Fig Flour Production
7. Investigation of Chestnut Usage in Fig Leather Production
8. Let's Experiment for Safe Food
9. Produced with the invertase and Commercial Potential of Various types of honey in Turkey (beta fructofuranosidase), Investigation of Diastasis and HMF Quantity

▪ **Ongoing Projects**

1. Determination of Technological Properties of Istanbul Thyme (*Origanum vulgare subsp hirtum*) Genotypes Cultivated with Different Fertilizer Applications and Investigation of Use as Supplementary Food
2. Porttitor amet Colored Prebiotic Melted Cheese Production.



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▪ **PUBLICATIONS**

▪ **INTERNATIONAL ARTICLES AND PAPERS**

▪ **Articles Published in International Journals**

1. Evaluation of nutritional, color and volatiles properties of currant (*Ribes spp.*) cultivars in Turkey.

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

1. Food Composition of Pasta Which Was Added differnt Rate of Been Flour.
2. Organik and Conventional Wheat Flour of Dietary Fiber and Minerals Contentets.
3. Effect of Resistant Starch Addition on The Yield, Color and Sensory Properties of Salted Yogurt.
4. Proximate Composition Of Bursa Deveci Pear Molasses.

▪ **NATIONAL ARTICLES AND PAPERS**

▪ **Articles Published in National Journals**

1. Determination of Kemalpaşa Dessert (Cheese Dessert) Quality Criteria.
2. Investigation of the Effect of Addition of Enzyme Resistant Starch (EDN) in Salty Yogurt, a Local Product, on Mineral Substance, Efficiency, Color and Sensory Properties.
3. Determination of Ideal Production Parameters for Carrot Chips.

▪ **National Papers, Seminars, etc.**

▪ **OTHER PUBLICATIONS**

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

1. Studies on the biology of ring spot disease in olives in Bursa conditions