



TAGEM
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE OF FOOD AND
FEED CONTROL / BURSA



NURCAN AYŞAR GÜZELSOY, PhD

Food Engineer

EDUCATION

- PhD**
2016-2021
Uludağ University
Food Engineering Department
 - MSc**
2012-2015
Uludağ University
Faculty of Arts and Science
 - Bachelor's Degree**
1997-2002
Ege University
Food Engineering Department
- LANGUAGE** English YDS 87.5

CAREER

- 2006-..... Researcher, Central Research Institute of Food and Feed Control, Bursa
- 2004-2006 Food Controller, İstanbul Directorate of Provincial Agriculture and Forestry

ABOUT ME


I was born in 1979 in Bursa. In 2002, I graduated from Ege University, Faculty of Food Engineering. I continued my professional education at Uludağ University.

I started my duty as a food control officer at the İstanbul Directorate of Provincial Agriculture and Forestry. Since 2006, I've been involved in various national and international projects, as well as providing analysis services at the Central Research Institute of Food and Feed Control.

CONTACT

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▪ **PROJECTS**

▪ **Projects Conducted**

1. GDAR/ 2011-2013 “As, Hg, Cd, Pb content of fish oil food supplements offered for sale on Turkish Market” (Coordinator)
2. GDAR/ 2010-2014 “Determination of Basic Quality Characteristics of Some Herbs and Herbal Teas” (Researcher)
3. FAO-GEF/ 2012-2017 “Bioversity For Food and Nutrition Project” (Food composition analysis coordinator)
4. ERANET-SUSFOOD/ 2013-2016 “Novel multifunctional plant protein ingredients with bioprocessing” (Researcher)
5. GDAR/ 2014-2016 “Determination of residues from plastic and silicon food contact materials “ (Researcher)
6. GDAR/ 2014-2017 “National Food Composition Database –TURKOMP” (Researcher)
7. FAO/2016-2017 “Collection and compilation of analytical food composition data in the region of Europe and Central Asia” (Turkey Coordinator)
8. GDAR-RD/ 2017-2020 “Identification of Fingerprints of Some Monofloral Honey in Turkey: Investigation and Standardization of Chemical Contents and Medical Activities” (Researcher)
9. GDAR/ 2017-2020 “Determination of Allergens in Several Food Matrix with Proteomics Approach and Investigation of Heat Stability of Allergen Proteins” (Coordinator)
10. ERASMUS/ 2017-2020 “Best Innovative Approach to Minimize Post Harvest Losses within Food Chain for VET” (Researcher)
11. ERASMUS/ 2017-2019 “Enhancing YOUTH (18-26) Employability in Bakery Sector” (Researcher)

▪ **Ongoing Projects**

1. GDAR/ 2018 “Determination of geographical origins of olive oil produced in Turkey by metabolomics approach” (Researcher)
2. ERASMUS/ 2020 “Increasing Food-Literacy Competencies of Adults” (Researcher)



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▪ **PUBLICATIONS**

▪ **INTERNATIONAL ARTICLES AND PAPERS**

▪ **Articles Published in International Journals**

1. Ayşar Güzelsoy N., Çavuş F., Kaçar O. 2020. Discrimination of Thymus, Origanum, Satureja and Thymbra species from the family Labiatae by untargeted metabolomic analysis. Czech J. Food Sci., 38: 151-157.
2. Hunter, D., Borelli, T., Beltrame, D., Oliveira, C., Coradin, L., Wasike, V. W., Wasilwa, L., Mwai, J., Manjella, A., Samarasinghe, G., Madhujith, T., Nadeeshani, H., Tan, A., Ay, S. T., Güzelsoy, N., Lauridsen, N., Gee, E., Tartanac, F. 2019. The potential of neglected and underutilized species for improving diets and nutrition. Planta, 250(3), 709–729.
3. Elik, A., Yanik, D. K., Istanbulu, Y., Guzelsoy, N. A., Yavuz, A., Göğüş, F. 2019. Strategies to Reduce Post-Harvest Losses for Fruits and Vegetables. International Journal of Scientific and Technological Research, 5(3), 29-39.
4. Güzelsoy, N. A., Ucurum, Ö., Tokat, E., Tan, A., Tuğrul Ay, S. K. Özbek. 2017. Nutritional Properties of Some Wild Edible Species in Turkey. ANADOLU, J. of AARI, 27(2): 39-45.
5. Özbek, K., Tan, A., Karabak, S., Güzelsoy A.N. , Sarı, N., Duran, R., Taşçı, R., Güner, B., Yücearslan, H., Deniz, D., Aksoy, A. 2017. Biodiversity for Food and Nutrition Project: Black Sea Region Studies. ANADOLU, J. of AARI, 27 (2): 17 – 25.
6. Tan, A., Adanacioğlu, N., Karabak, S., Güzelsoy, N., Tan, A. Ş., Aykas, L. 2017. Sea Beets [Beta vulgaris subsp. maritima (L.) Arcang. Wild Edible Beets and Home Garden Beets of Turkey. ANADOLU, J. of AARI, 27 (2): 54-61.
7. Çınar, A., Tuğrul Ay, S., Ayas, F., Karabak, S., Güzelsoy, N., Uçurum, Ö. 2017. Foxtail lilly (Eremurus spectabilis M.Bieb) as priority species of biodiversity for “Food and Nutrition Project” of Turkey. ANADOLU, J. of AARI, 27(2): 69-73.

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

1. Ayşar Güzelsoy, N., Çavuş, F., Akgün, B., Şahan, Y. 2021. Effect of Thermal Processing on Food Allergens. Xth Food Technology International Symposium, 17-21 May 2021, Murcia, Spain.
2. Çavuş, F., Ayşar Güzelsoy, N., Akgün, B. 2021. Aroma Characterization Of Virgin Olive Oil From Five Turkish Olive Varieties By SPME/GC/QTOF MS. Xth Food Technology International Symposium, 17-21 May 2021, Murcia, Spain.
3. Ayşar Güzelsoy, N., Borelli, T., Güner, B., Hunter, D., Beltrame, D.M.O., Wasike, V., Samarasinghe, G., Salantur, A. 2019. Neglected no more: the importance of food composition data for the conservation and sustainable use of agricultural biodiversity. 13th International Food Data Conference, 14-18 Ekim 2019, Lizbon, Portekiz.
4. Ayşar Güzelsoy, N., Çavuş, F., Tan, A. 2019. Bioactive compounds content of Scolymus hispanicus L. grown in Aegean Region of Turkey. 13th International Food Data Conference, 14-18 Ekim 2019, Lizbon, Portekiz.
5. Ayşar Güzelsoy, N., Çavuş, F., Şahan, Y. 2019. Determination of Allergen Peptides in Turkish Hazelnut Cultivars with Proteomics Approach. 13th International Food Data Conference, 14-18 Ekim 2019, Lizbon, Portekiz.



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- Güzelsoy, N. A., Tan, A., Güner, B., Tuğrul Ay, S., Özbek, K., Karabak, S., Arslan, Y. 2017. Linking biodiversity to food and nutrition: Enhancing the contribution of wild edible plants to nutrition in Turkey . International Symposium: Biodiversity for Food and Nutrition, 27-28th November, 2017, Brasilia/Brasil.
- Özbek, K., Turgay, O. C., Taşkın, T. Guzelsoy Aysar, N. Deniz, D. 2017. İzmir-Menemen Karayolu Kenarında Yetiştirilen Bakla (Vicia Faba L.)Örneklerinde Ni, Cd, Cr, Cu, Fe, Mn, Pb, Zn Miktarlarının Araştırılması. 5 International Participation Soil and Water Resources Congress, Kırklareli.
- Güzelsoy, N. A., Tan, A., Güner, B. 2017. Nutrition Indicators for Biodiversity: Food composition & Food consumption. Poster presentation, International Symposium on Biodiversity and Edible Wild Species (BEWS2017), 3-5 April 2017, Antalya, Turkey.
- Güzelsoy, N. A., Ucurum, Ö., Eren, O., Tan, A., Özkan, İ., Güner, B. 2016. Proximate and Mineral Composition of Cowpea (Vigna unguiculata (L.) Walp) Landraces in Turkey. 15th International Cereal and Bread Congress, 18-21 April, 2016, İstanbul.
- Güzelsoy, N. A., Ucurum, Ö., Tokat, E., Tan, A., Ozbek, K., Özkan, İ. 2015. Nutrient content of selected biodiverse foods in Turkey. Oral presentation, 11th Food Data Conference, 3-5 November 2015, Hyderabad, India.
- Güzelsoy, N. A., Özkan, İ., Guner, B., Tan, A., Ozbek, K. 2015. The importance of food composition data in decision making for agriculture, nutrition and health. Oral presentation, Bioersivity for Improved Nutrition and Health Workshop, 2 November 2015, Hyderabad, India, p.3.

▪ NATIONAL ARTICLES AND PAPERS

▪ Articles Published in National Journals

- Çavuş, F., Us, M., Güzelsoy, N. A. 2018. Antep Fıstığı İçerisine Tağışış Amacı İle Katılan Bezelyenin Sıvı Kromatografi- Uçuş Zamanlı Kütle Spektrometresi İle Kemometrik Olarak Belirlenmesi. Gıda ve Yem Bilimi Teknolojisi, 34-41.
- Güzelsoy, N. A., İzgi, B. 2015. Balık Yağı Gıda Takviyelerinde Metal Bulaşanlarının (As, Hg, Cd, Pb) Belirlenmesinde Analitik Parametrelerin Optimizasyonu, Gıda ve Yem Bilimi- Teknoloji Dergisi, 15:19-26.

▪ National Papers, Seminars, etc.

- Çavuş, F., Güzelsoy, N. A. 2017. Gıdalarda Coğrafi Orjinin Belirlenmesine Yönelik Analiz Yöntemleri. 10. Gıda Mühendisliği Kongresi, 9-11 Kasım 2017, Antalya.
- Çavuş, F., Us, M., Güzelsoy, N. A. 2017. Jelatin Orijininin LC Q-TOF Kullanılarak Kemometrik Olarak Belirlenmesi. 10. Gıda Mühendisliği Kongresi, 9-11 Kasım 2017. Ersoy, M.,Güzelsoy N., İzgi, B. 2010. Trace Element Analysis of Blueberries (Vaccinum mrytillus). 1st Trace Element Analysis Congress, 22-25 Nisan 2010, Denizli, p.88.
- Ersoy, M., Güzelsoy N., İzgi, B.,2011. Multi-Element Analysis and Antioxidant Activity of blueberries. XII. National Spectroscopy Congress, 18-22 May 2011, Antalya, Poster Award.
- Güzelsoy, N., İzgi, B. 2009. Determination of Pb, Fe and Zn Content of Tomato Paste By Line Source and High Resolution Continuum Source AAS. 5th Black Sea Conference On Analytical Chemistry, Ordu, Turkey.



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▪ **OTHER PUBLICATIONS**

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

1. Investigation Of Allergen Peptides And Their Heat Stability Using Proteomics In Almond And Hazelnut (PhD Thesis, 2021)
2. Gee, E.; Borelli, T., Beltrame, D., Oliveira, C., Coradin, L., Wasike, V., Samarasinghe, G., Güner, B., Tan, A., Özbek, K., Ay, S. T., Karabak, S., Güzelsoy, N. A., Hunter, D. The ABC of mainstreaming biodiversity for food and nutrition, Chapter 5. in Biodiversity, Food and Nutrition, 2020.