



TAGEM
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE of FOOD and
FEED CONTROL / BURSA



PINAR MANARGA BİRLİK, MSc Food Engineer

EDUCATION

- **PhD**
 - **MSc** Ege University
2010-2014 Food Engineering
 - **Bachelor's Degree** Celal Bayar University
1999-2004 Food Engineering
- LANGUAGE** English

CAREER

- 2011- Researcher, Central Research Institute of Food and Feed Control- BURSA
- 2009-2011 Food Engineer, Food Control Laboratory-İZMİR
- 2005-2009 Food Engineer, Directorate of Provincial Agriculture And Forestry - KOCAELİ
- 2004-2005 Food Engineer, Private Sector-Dried Food, İZMİR

ABOUT ME


She was born in 1982 in Izmir. She graduated from Celal Bayar University, Faculty of Engineering, Department of Food Engineering in 2004 and completed her master's degree at Ege University.

Since 2011, she has been working on Instrumental Food Analysis, Food and Feed Additives, Vitamin Analysis at the Food and Feed Control Central Research Institute.

CONTACT

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▪ **PROJECTS**

▪ **Projects Conducted**

1. **2012-2014** Investigation of Changes of Peroxidase and Lipoxygenase Enzymes During Boiling and Storage in Frozen Peas and Green Beans Production / (EBILTEM-Project Leader)
2. **2013** Investigation of Bisphenol A Amount in Oily Tuna Cans and Metal Packages Used (TAGEM-Researcher)
3. **2016-2018** Comparison of Products Obtained from Organic and Conventional Production Methods and Hybrid and Standard Seeds in terms of Nutrient Content and Food Safety (Researcher)
4. **2017** Investigation of Liquid Form Energy Drinks in terms of Inositol, Taurine and Glucoronolactone Compositions / (TAGEM-Project Leader)
5. **2017-2018** The Effect of Squalene and ADEK Vitamins on Quality in Organic Olive Oil (TAGEM-Researcher)
6. **2017** Determination of Some Properties of Different Commercial Lacquers Used In Cans and Migration Profiles In Food Simulants (TAGEM-Researcher)
7. **2019-2021** The Effect of Phenolic Substance Amount on Quality in Olive Oils Obtained at Different Harvest Times (TAGEM-Researcher)
8. **2020** Determining the amount of Nisin in Cheese and Cream (TAGEM-Researcher)

▪ **Ongoing Projects**

1. **2018-** Innovative and sustainable grazing-based dairy systems integrating cows and young stock, H2020 Core Organic Cofund (ERA COFUND CORE-Araştırmacı)
2. **2020-** Çiçek ve Salgı Ballarının Ayırt Edilmesinde Yeni Fizikokimyasal Parametrelerin Kullanılabilirliğinin Belirlenmesi (TAGEM-Araştırmacı)
3. **2021-** Türkiye’de Bazı Yem Hammaddelerinin Karakteristik Özelliklerinin Mikroskopik Yöntemle Belirlenmesi ve Yem Mikroskopi Atlasının Oluşturulması (TAGEM-Araştırmacı)
4. **2021-** Organomin Organik Vitamin ve Minerallerce Zenginleştirilmiş Maya Üretim Optimizasyonu ve Ürün Geliştirilmesi (TAGEM/Özel Sektör İşbirliği- Araştırmacı)



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▪ **PUBLICATIONS**

▪ **INTERNATIONAL ARTICLES AND PAPERS**

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

1. Investigation of Oxidative Stability, Squalen and Some Quality Parameters of Organically Grown Olive Oils Extracted in Different Harvesting Season, International Congress on Agriculture and Forestry Research (AGRIFOR), May 2019
2. Investigation of The Liquid Form of EnergyDrinksComposition in Terms of Inositol, Taurine and Glucuronolactone, 1. International / 11. National Food Engineering Congress, November 2019
3. Rapid Determination of Vitamin E in Vegetable Oils by Reverse Phase – High Performance Liquid Chromatography, 3rd International Congress on FoodTechnology, October 2018

▪ **NATIONAL ARTICLES AND PAPERS**

▪ **Articles Published in National Journals**

1. LC-MS/MS ile Enerji İçeceklerinde Taurin, İnositol ve Glukoronolaktonun Belirlenmesinde Metot Validasyon Çalışmaları, Gıda ve Yem Bilimi-Teknolojisi, 23; 39-48 (2020)
2. Yağlı Ton Balığı Konserveleri ve Kullanılan Metal Ambalajlarda Bisfenol (A) Miktarının Araştırılması, Gıda ve Yem Bilimi-Teknolojisi, 19; 1-8 (2018)

▪ **National Papers, Seminars, etc.**

1. Çörekotunda (*NigellaSativa*) Vitamin E ve Vitamin K'nın RP-HPLC ile Belirlenmesi, 5.Ulusal Tarım Kongresi, Eylül 2018
2. Dondurulmuş Bezelye Üretiminde Haşlama İşleminin Enzimler ve Askorbik Asit Üzerine Etkileri, 9. Gıda Mühendisliği Kongresi, Kasım 2015
3. Dondurulmuş Taze Fasulye Üretiminde Haşlama İşleminin Enzimler ve Askorbik Asit Üzerine Etkileri, 11. Türkiye Gıda Kongresi, Ekim 2012



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▪ **OTHER PUBLICATIONS**

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

Investigation of Changes of Peroxidase and Lipoxygenase Enzymes During Boiling and Storage in Frozen Peas and Green Beans Production / Master Thesis

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