



**TAGEM**  
R&D AND INNOVATION

CENTRAL RESEARCH INSTITUTE OF FOOD AND  
FEED CONTROL / BURSA



## SERHAT KOÇER, M.Sc.

### Food Engineer

## EDUCATION

- PhD**  
2017-Continues  
Bursa Uludag University  
Department of Food Engineering
  - MSc**  
2010-2015  
Ankara University  
Department of Food Engineering
  - Bachelor's Degree**  
2005-2009  
Selçuk University  
Department of Food Engineering
- LANGUAGE** English  
YDS 84, IELTS ACADEMIC 6,0

## CAREER

- 2017- Continues, Researcher, Bursa Central Research Institute of Food and Feed Control- Bursa
- 2009-2017 Engineer, Ankara Food Control Laboratory- ANKARA
- 2007-2009 Engineer, Directorate of Agriculture- İSTANBUL
- 2006-2007 Engineer, Private Sector

## ABOUT ME


I was born in 1981 in Ankara. In 2004, I graduated from Selçuk University, Department of Food Engineering. I continued my professional education on Bursa Central Research Institute of Food Feed Control since 2017.

Expertise areas are Chromatographic Analysis, Food Additives, Food Quality Analysis, Honey Quality Analysis, Plant Based Products, Food waste and By-Products and their recovery extractions, ISO 17025 standart "General requirements for the competence of testing and calibration laboratories" National and International Projects Inspection and Application Procedures

## CONTACT

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## **PROJECTS**

### **Projects Conducted**

1. Determination of Hydrogen Peroxide Residue in Some Dried Fruits
2. Determining the Effects of Different Applications on Fruit Quality Against Storage Loss in Kiwi Fruits
3. Let's Experiment for Safe Food
4. Investigation of Invertase (Beta-Fructofuranosidase) Diastase and HMF Amounts of Various Honey Species Produced in Turkey and with Commercial Potential

### **Ongoing Projects**

1. Determination of Physicochemical Properties of Encapsulated Chestnut Shell Pigments Obtained by Different Extraction Techniques and Investigation of Usage Possibilities in Food Industry



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## **5. PUBLICATIONS**

### **6. INTERNATIONAL ARTICLES AND PAPERS**

#### **7. Articles Published in International Journals**

Suna, S., Avşar, B., Koçer, S., Çopur, Ö. U. (2021). Effects of different pretreatments on the physicochemical characteristics and quality criteria of chestnut (*Castanea sativa* Mill.) pickle: A new value-added product. *Journal of Food Processing and Preservation*, e15669.

### **8. NATIONAL ARTICLES AND PAPERS**

Koçer, S., Çopur, Ö. U., Tamer, C. E., Suna, S., Kadioğlu, B. (2020). Kestane Kabuğu Tozunun Bazı Fizikokimyasal Özelliklerinin Araştırılması. 13. Gıda Kongresi Çanakkale Oral Presentation.

Koçer, S., Akbal, A. (2020). Meyve ve Sebzelerde Enzimatik Esmerleşmeyi Etkileyen Faktörler. 13. Gıda Kongresi Çanakkale Poster Presentation.



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## **9. OTHER PUBLICATIONS**

### **10. Ph.D. Thesis, Master Thesis, Reports, Books etc.**

**Ph.D. Thesis** Extraction, Encapsulation And Determination Of Some Properties Of Chestnut Shells Pigments

### **11. M.Sc. Thesis** Determination of Hydrogen Peroxide Residue in Some Dried Fruits



## SERHAT KOÇER, M.Sc. Food Engineer



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

1. TUBITAK HORIZON 2020 Travel Support-2019
2. TUBITAK HORIZON 2020 GREEN DEAL Above-Threshold-Awards 2021
3. International Online Course on Food Safety 01-03.11.2021
4. Isotop Analyses of Wine BFR Berlin GERMANY 2018, Food Integrity Project( Horizon 2020)
5. Brokerage Event and Horizon Info Day Brussels BELGIUM 3-4/07/2019
6. Methods of Determination for Mycotoxins-02/03/2015-13/03/2015 JİFSAN, Maryland University, USA .
7. Analysis of food and feed contaminants – The legal and the scientific framework behind (including method validation and measurement uncertainty) 24/09-26/09 2014 Zagreb; CROATIA; JRC-EC
8. CONNECTS4ACTION" Strategies for improving communication between social and consumer scientists, food technology developers and consumers" as Participant ,May 2014 GREECE,October 2014 BELGIUM, November 2014 SWEDEN; FP-7 Project, EUFIC .
9. Quality Assurance in Analytical Measurementsfor Early Stage Researchers JRC-EC 29/09-01/10 2015 Geel, BELGIUM; JRC-EC .
10. Yeterlilik Testleri/Laboratuvarlar Arası Karşılaştırma ve P704 Prosedürü Hakkında Bilgilendirme Semineri TURKAK 2021
11. Metrolojik İzlenebilirlik TURKAK 2021
12. LC-MSMS Teknolojileri Semineri Ant Teknik 10.06.2017 ANKARA
13. Metod Validasyon ve Ölçüm Belirsizliği Hesaplaması- SART Danışmanlık 12-15.12.2016 ANKARA3. Uluslar Arası Laboratuvar Akreditasyonu Ve Güvenliği Sempozyumu ve Sergisi- TMMOB Kimya Müh. Odası İstanbul Şubesi 11-13.05.2016 İSTANBUL
14. Gıda Analizlerinde Kullanılan Analitik Sistemlerin Teorisi Ve Uygulama Alanlarına Yönelik Çözümler Semineri - Likrom 25.05.2015 ANKARA
15. Gıda Analiz Uygulamaları Semineri Redoks Lab. 25-26.03.2015 ANKARA
16. Çalışma Mevzuatı,Çalışanların Yasal Hak Ve Sorumlulukları, İş Kazaları Ve Meslek Hastalıklarından Doğan Hukuki Sonuçlar,Fiziksel, Kimyasal, Biyolojik, Psikososyal, Mekanik Ve Ergonomik Risk Etmenleri, Ekranlı Araçlar, İş Ekipmanları Ve Elektirikle Çalışma,Acil Durumlar Ve Yangın. İşte GÜVEN 04.02.2014 ANKARA
17. Metod Validasyonu ve Ölçüm Belirsizliğinin Hesaplanması/Değerlendirilmesi-SART Danışmanlık 13-15 Kasım 2012 ANKARA
18. Gıda Analizlerinde Yüksek Çözünürlüklü Kütle Spektrometre Cihazının Avantajları Çalıştay- Thermo Scientific -Hacettepe Üniv. Gıda Müh.-Redoks Lab. Cih.Ltd.Şti. 28.03.2012 ANKARA
19. DR CALUX(Dioksin) BASİC training- BDS BioDetection Systems 16-20.01.2012 ANKARA
20. TS EN İSO/TEC 17025:2010-TURKAK 11-12.10.2011 ANKARA
21. Proje Döngüsü Yönetimi ve Fon Kaynakları Eğitimi-UTEM 28.02.-11.03.2011 ANKARA
22. TS EN İSO/TEC 17025:2005-Ankara İl Kontrol Laboratuvar Müdürlüğü 10-11.05.2010 ANKARA
23. ISO 22000:2005 Dökümantasyon Eğitimi Akredite Eğitim Danışmanlık Belgelendirme 17.03.2007 MANİSA
24. ISO 22000:2005 Temel Eğitimi Akredite Eğitim Danışmanlık Belgelendirme 17.03.2007 MANİSA