



TAGEM
R&D AND INNOVATION

WESTERN MEDITERRANEAN AGRICULTURAL
RESEARCH INSTITUTE/ ANTALYA

ÖMER ŞERİF AYDIN

Food Engineer

EDUCATION

- PhD** 2021-Continou Uludağ University
Food Engineering
 - MSc** 2015-2016 Uludağ Üniversitesi
Food Engineering
 - Bachelor's Degree** 1995-2000 Ankara Üniversitesi
Food Engineering
- LANGUAGE** English / YDS 72

CAREER

- 2017-2022 Researcher , Central Research Institute of Food and Feed Control - BURSA
- 2014-2017 Engineer, Bursa-Yıldırım Directorate of Provincial Agriculture and Forestry - BURSA
- 2009-2014 Mühendis, Food Control Laboratory Directorate - KOCAELİ
- 2004-2009 Mühendis, Kocaeli Directorate of Provincial Agriculture and Forestry KOCAELİ
- 2000-2004 Engineer, Private Sector BURSA


ABOUT ME

He was born in 197 in Artvin. In 2000, he graduated from Ankara. He worked in the private sector for about 5 years. He continues to work in the Ministry of Agriculture and Forestry. He has been involved in varios Project.

CONTACT

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▪ **PROJECTS**

▪ **Projects Conducted**

- Determining the amount of Nisin in Cheese and Cream (TAGEM)
- Investigation of Invertase (Beta-Fructofutanosidase) Diastase and HMF Amounts of Various Honey Species Produced in Turkey and with Commercial Potential (TAGEM- Assistant Researcher)

▪ **Ongoing Projects**

- Establishment of Turkish Traditional Cheese Inventory (TAGEM- Assistant Researcher)



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▪ **PUBLICATIONS**

▪ **INTERNATIONAL ARTICLES AND PAPERS**

▪ **Articles Published in International Journals**

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

1. 3rd International Congress on Food Technology/ Rapid Determination of Vitamin E in Vegetable Oil by Reverse Phase- High Performance Liquid Chromatography/October 2018

▪ **NATIONAL ARTICLES AND PAPERS**

▪ **Articles Published in National Journals**

1. Influence of Different Cooking Methods on Polycyclic Aromatic Hydrocarbons Formation in Various Meat Types

▪ **National Papers, Seminars, etc.**

1. 5, National Agriculture Congress/Determination of Vitamin E and Vitamin K in Black Seed (Nigella Sativa) by RP-HPLC / September 2018



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▪ **OTHER PUBLICATIONS**

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

1. Influence of Different Cooking Methods on Polycyclic Aromatic Hydrocarbons Formation in Various Meat Types



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

2. Reichert-Meissl Number training in Butter-Clarified Butter ,2011
3. Method Validation and Measurement Uncertainty, 2012
4. Controller Course, 2014
5. ISO 9001:2015 Quality Management System, 2015
6. Occupational Health and Safety Training ,2015
7. Bandrolled Product Monitoring System Applications Training, 2015
8. HACCP Basic Training, 2016
9. On site Training for Laboratory Staff: Analysis methods used for vitamins in feed, in compliance with the EU standarts,2018
10. Bakery Training of Enhancing YOUTH (18-26) Employability in Bakery Sector,2018
- 11.
12. ISO/IEC17025:2017 and Internal Audit Training according to ISO 19011, 2019
13. Validation and Verification of Methods in Chemical and Physical Analysis, 2019
14. Basic First Aid Training, 2021