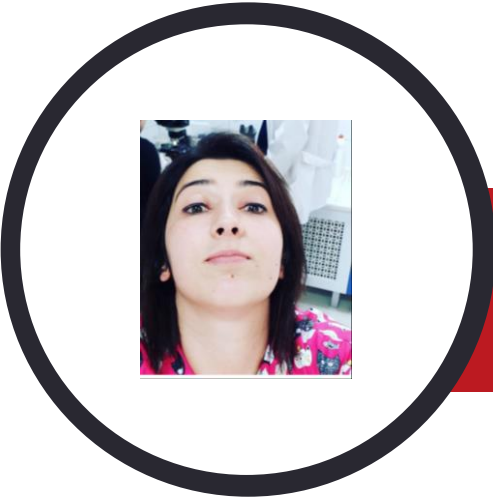




TAGEM
R&D AND INNOVATION

RESEARCH INSTITUTE OF FOOD AND FEED
CONTROL/BURSA



Özlem IŞIK, MSc Food Engineer

EDUCATION

- PhD**
2017-Ongoing Hacettepe University
Food Engineering
 - MSc**
2013-2015 University of Strathclyde
Physics-Nanoscience
 - Bachelor's Degree**
2008-2012 Ankara University
Food Engineering
- LANGUAGE** English TOEFL IBTS 84 / YDS 85

CAREER

- 2015-Ongoing Researcher, Research Institute of Food and Feed Control, BURSA
- 2012-2013 Engineer, Private Sector, MANISA

ABOUT ME


I was born in Antalya in 1989. I graduated from Ankara University Faculty of Engineering in 2012. I continued my academic career with a master's degree on 'Applications of Nanotechnology in Food and Food Packaging' at the University of Strathclyde (UK) with a MEB scholarship between 2013-2015.

Later, I worked in the fields of Food Biotechnology, Food Microbiology and Starter Culture. Since 2017, I have been carrying out my doctoral studies in the field of microbiota of fermented foods at Hacettepe University.

CONTACT

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Özlem IŞIK, MSc Food Engineer



▪ **PROJECTS**

▪ **Projects Conducted**

1. Microbiota, Metagenomic Analysis and Metabolic Characterization of Traditional Tarhana Varieties, TAGEM, 2018-2021

Projects Involved

1. Development of Yoghurt and Cheese Culture Unique to Our Country and Production in Pilot Scale, 15.12.2017 - 15.03.2021.
2. Investigation of Traditional Cheese Microbiota, Selection of Appropriate Starter Culture Combination and Transfer to Industrial Production, 2021
3. Probiotic Isolation from Domestic Sources and Production of Pilot Scale Biotechnological Commercial Product, 2021
4. Increasing the Employability of Youth (18-26) in the Bread

▪ **Projects Ongoing**

1. Kastamonu Fresh Tarhana Production Using Starter Culture and Comparison of Some Metabolic Properties with Traditional Tarhana Samples

