



**TAGEM**  
R&D AND INNOVATION

VITICULTURE RESEARCH  
INSTITUTE/MANISA

## AHMET CANDEMİR, MSc.

Food Engineer

### EDUCATION

- PhD**  
2011-on going  
Ege University  
Graduate School of Natural and Applied Science – Food Eng.
  - MSc**  
2007-2011  
Ege University  
Graduate School of Natural and Applied Science - Food Eng.
  - Bachelor's Degree**  
2003-2007  
Manisa Celal Bayar University  
Food Engineer Dep.
- LANGUAGE** English YOKDİL 80 /

### CAREER

- 2011- on going – Researcher, Viticulture Research Institute - MANISA


### ABOUT ME

He was born in 1985. He graduated from bachelor degree of Manisa Celal Bayar University Food Engineering department in 2007. He graduated from MSc. degree in 2011 from Ege University Graduate School of Natural and Applied Science. He has been working at Manisa Viticulture Research Institute Food Technology Department since 2011 as a researcher in R&D topics such as grape products, drying and biochemical analyses. In addition, he contributes grape based food production (grape juice, grape molasses, verjuice etc.) at the Institute.

### CONTACT

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### ▪ **PROJECTS**

#### ▪ **Projects Conducted**

1. Determination of Drying Characteristics of Some Seedless Grape Varieties, TAGEM, **Project Leader**, 2021.
2. Determination of In Vitro Drought Stress Resistance of Some Local and Newly Developed Grape Varieties, TAGEM, **Researcher**, 2021.
3. Determination of Jam and Marmalade Quality of Some Grape Varieties, TAGEM, **Researcher**, 2020.
4. The Effect of Different Crown Temperatures on Vine Physiology, Yield and Berry Quality in Sultan 7 Grape Variety, TAGEM, **Researcher**, 2020.
5. Clone Selection for Bornova Muscat Grape Varietiy, TAGEM, **Researcher**, 2020.
6. Development of New Table and Drying Grape Varieties by Crossbreeding, TAGEM, **Researcher**, 2020
7. Evaluation of Aegean Region Local Grape Varieties in Terms of Raisin and Must Properties, TAGEM, **Project Leader**, 2018.
8. Determination of Some Quality Parameters of Sour Grape Juice, TAGEM, **Researcher**, 2018
9. Main Project: Physiological Studies for the Improvement of Yield and Quality in Viticulture in the Aegean Region Sub-Project: The Effects of Water Stress on Vineyard Development, Yield and Grape Quality in Some Table Grape Varieties, TAGEM, **Researcher**, 2018.
10. Main Project: Physiological Studies for the Improvement of Yield and Quality in Viticulture in the Aegean Region Sub-Project: Determination of Drought Tolerance in Sultani Seedless Grape Varieties Grafted on Different Vine Rootstocks in Vitro Conditions, TAGEM, **Researcher**, 2017.
11. Effects of plant density on wine quality in some grape varieties. TAGEM, **Researcher**, 2016.
12. Determination of Biochemical Characteristics of Some Grape Varieties and Clones Developing by Manisa Viticulture Research Station, TAGEM, **Researcher**, 2016.

#### ▪ **Ongoing Projects**

1. Investigation of the Effects of Different Maceration, Acid Removal and Evaporation Applications on Quality and Amount of Toxic Compounds in Molasses Production, TAGEM, **Researcher**.
2. Investigation of the Effects of Irrigation in Viticulture in Manisa Conditions with Multidisciplinary Approaches, TAGEM, **Researcher**.
3. Clone Selection for Bornova Muscat Grape Varieties (Stage II), TAGEM, **Researcher**.
4. MAIN PROJECT: "Creating Plant Irrigation Programs According to Water-Saving Irrigation Methods in Restricted Water Conditions" Effects of Different Irrigation Levels on Yield and Quality of 'Bornova Muscat' and 'Foça Karası' Grape Varieties Irrigated with Subsurface Drip Irrigation Method, TAGEM, **Researcher**.



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### ■ **PUBLICATIONS**

#### ■ **INTERNATIONAL ARTICLES AND PAPERS**

##### ■ **Articles Published in International Journals**

1. Güler, A., **Candemir, A.** 2020. Determination of physicochemical characteristics, organic acid and sugar profiles of Turkish grape juices. International Journal of Agriculture Environment and Food Sciences. Volume 4 (2). pp: 149-156
2. Güler, A., **Candemir, A.**, Merken, O., Aşıklar, F.,B., Dilli, Y., Yıldız, N. 2019. Determination of Physical, Biochemical and Antioxidant Properties and Mineral Compositions of Some New Developed Grape Varieties and Selected Clones From Turkey. Fresenius Environmental Bulletin. Volume 28 – No. 12A/2019 pages: 10146-10153.
3. Soltekin, O., **Candemir, A.**, Altındisli, A. 2016. Effects of cane girdling on yield, fruit quality and maturation of (*Vitis vinifera* L.) cv. Flame Seedless. BIO Web of Conferences 7, 01032.
4. Güler, A., and **Candemir, A.**, 2014. Total Phenolic and Flavonoid Contents, Phenolic Compositions and Color Properties of Fresh Grape Leaves, Turkish Journal of Agricultural and Natural Sciences. Special Issue 1. pp:778-782.
5. Simin, U., Güler, A., **Candemir, A.** 2014. Effect of Rootstocks on different physiological parameters in some grape cultivars. Turkish Journal of Agricultural and Natural Sciences. Special Issue 1. pp:1097-1100.

##### ■ **International Papers, Seminars, etc.**

1. **Candemir, A.**, Güler, A., Özaltın, K., E., Aşıklar, F., B. 2019. Determination of Drying Characteristics of Crimson Seedless Grape Variety. 1. International/11. National Food Engineering Congress. 7-9 November 2019. Antalya. (Poster Presentation).
2. Güler, A., Özaltın, K.,E., **Candemir A.** 2019. Organic Acid Compositions of Sultani Çekirdeksiz and Cabernet Sauvignon Sour Grape Juices. 1. International/11. National Food Engineering Congress. 7-9 November 2019. Antalya. (Poster Presentation).
3. Güler, A., **Candemir, A.**, Özaltın, K., E. 2019. Determination of The Correlations Between Total Phenolic Content and Antioxidant Activity in The Grape Juice. 1. International/11. National Food Engineering Congress. 7-9 November 2019. Antalya. (Poster Presentation).
4. Aşıklar, F.,B., Güler A., **Candemir, A.**, Özaltın K.,E. 2019. Suitability of Crimson Seedless Grape Variety's Koruk on Pickle Production. 6<sup>th</sup> International Conference on Sustainable Agriculture and Environment. October 3-5 2019. City of Konya – Turkey (Poster Presentation).
5. Soltekin, O., Güler, A., Candemir, A., Altındisli, A., Unal, A. 2019. Response of (*Vitis vinifera* L.) cv. Fantasy Seedless to water deficit treatments: Phenolic compounds and physiological activities. 42<sup>nd</sup> World Congress of Vine and Wine. B.O. Web of Conferences 15. 01001 (2019).
6. **Candemir, A.**, Güler, A., Özaltın K.,E., Aşıklar F.,B., Soltekin, O. 2018. Effect of Dipping Pretreatment on Local Raisins. International Agricultural Science Congress, 9-12 May 2018 Van/TURKEY – Poster Presentation.
7. **Candemir, A.**, Güler, A., Aşıklar F.,B.,Özaltın K.,E. 2018. The Effect of Brine Acidity on Colour of Brined Vine Leaf Production. International Agricultural, Biological and Life Science Conference, Edirne, Turkey,



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8. Güler, A., Aşıklar, F.B., Özaltın, K.E., **Candemir, A.**, Çelik,Ş. 2018. Quality Parameters and Suitability of Autumn Royal Grape Variety on Jam Production. International Agricultural, Biological and Life Science Conference, Edirne, Turkey, September 2-5 2018 – Poster Presentation.
9. Özaltın, K.E., **Candemir, A.**, Güler, A., Aşıklar, F.B. 2018. Determination of Polyphenol and Sensory Properties of Carbonated Grape Juice Beverage Including Mesir Aroma Extract. International Agricultural, Biological and Life Science Conference, Edirne, Turkey, September 2-5 2018 – Poster Presentation.
10. Güler, A., Özaltın K.,E.,**Candemir, A.**, Aşıklar F.,B. 2018. Determination of Changes in Total Phenolic on Flavonoid Contents, Anthocyanin and Antioxidant Capacity of Red Grape Juice During Storage. International Agricultural, Biological and Life Science Conference, Edirne, Turkey, September 2-5 2018 – Poster Presentation.
11. **Candemir, A.**, Güler, A.,. Karabat, S., 2014. Comparison of Quality Characteristics of Different Reigons Raisins, Balkan Agriculture Congress, 8-10 Sempember 2014 (poster presentation).
12. Güler A., **Candemir, A.**,. 2014. Total Phenolic and Flavonoid Contents, Phenolic Compositions and Color Properties of Fresh Grape Leaves, Balkan Agriculture Congress, 8-10 Sempember 2014 (poster presentation).
13. Aşıklar, F.B., Güler, A., **Candemir, A.**,. 2014. Current Problems in Raisin Production and Export, Balkan Agriculture Congress, 8-10 Sempember 2014 (poster presentation).
14. Güler, A., **Candemir, A.**,. 2013. Drying Kinetics of Sun Dried Black Corinth Raisins, The 2 ndInternational Symposium on Traditional Foods from Adriatic to Caucasus, Struga Ohrid/Macedonia (Poster Presentation).
15. Güler A., **Candemir A.**,. 2012. Total Phenolics, Antioxidant Activity and Mineral Contents of Some Aegean Region Wines, 35th World Congress of Wine and Vine 10 th General Assembly of OIV, 18-22 June, Izmir – Turkey.

### ▪ NATIONAL ARTICLES AND PAPERS

#### ▪ Articles Published in National Journals

1. Aşıklar, F.B., Güler, A., **Candemir, A.**, Özaltın, K.E. 2018. Bornova Misketi Özelinde Yerel Çeşitlerin Değerlendirilmesi. Apelasyon E Dergi. Temmuz 2018 / Sayı: 56. ISSN: 2149-4908.
2. Güler, A., Aşıklar, B., **Candemir, A.**,. 2014. Sofralık Üzüm Depolaması, Manisa İl Gıda Tarım Hayvancılık Müdürlüğü Dergisi, Yıl: 4, Sayı: 10 Eylül 2014.
3. Güler, A., **Candemir, A.**,. 2014. Çekirdeksiz Kuru Üzüm Üretiminde Bandırma Çözeltisinin Hazırlanması ve Bandırma İşlemi, Manisa Ticaret Borsası Dergisi, Yıl:1, Sayı: 2, Sayfa: 30-31.
4. **Candemir, A.**, Güler A.,. 2012. Çekirdeksiz Kuru Üzüm Üretiminde Bandırma Çözeltisi ve Sergiler, Manisa Tarım ve Gıda Dergisi, Mart Sayısı.

#### ▪ National Papers, Seminars, etc.

1. Aşıklar, F., B., Guler, A., Özaltın, K., E., ve **Candemir, A.** 2016. 2015 Yılında Üretilen Çekirdeksiz Kuru Üzümlerin Mikrobiyolojik ve Fizikokimyasal Özelliklerinin Belirlenmesi. Türkiye 12. Gıda Kongresi 05-07 Ekim 2016, Trakya Üniversitesi, Edirne (poster sunumu).
2. **Candemir A.**, Guler A.,. 2015. Üzüm Posası Ekstresinin Farklı Sıcaklık ve Sürelerde Demlenmesinin Toplam Fenolik Madde ve Antosiyanın İçeriğine Etkisinin Belirlenmesi, 2. İç Anadolu tarım ve Gıda Kongresi 28-30 Nisan 2015.



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3. Aşıklar, B., **Candemir A.**, Guler A.,. 2015. Üzüm Suyunun Bazı Biyokimyasal Özelliklerinin Belirlenmesi. VII. Bahçe Bitkileri Kongresi 25-29 Ağustos 2015. Çanakkale (poster sunumu).
4. **Candemir A.**, Aşıklar, B., Guler A.,. 2015. Sirkenin Bazı Biyokimyasal Özelliklerinin Belirlenmesi. VII. Bahçe Bitkileri Kongresi 25-29 Ağustos 2015. Çanakkale (poster sunumu).
5. Guler, A., **Candemir, A.**,. 2014. Çekirdeksiz Kuru Üzüm Üretim Prosesi ve Kaliteye Etkileri, Geleneksel Gıdalar Sempozyumu, 17- 19 Nisan 2014, Adana (Poster Bildiri).
6. **Candemir, A.**, Güler, A.,. 2014. Sofralık üzüm Muhafazası ve Bazı Hasat Sonrası Uygulamaları, 6. Geleneksel Gıdalar Sempozyumu, 17- 19 Nisan 2014, Adana (Poster Bildiri).
7. **Candemir, A.**, Güler, A., Soltekin, O.,. 2013. Üzüm Ürünlerinin Biyokimyasal Özelliklerinin Belirlenmesi, 8. Bağcılık ve Teknolojileri Sempozyumu, 25-28 Eylül 2013 Konya (Poster Bildiri).
8. Güler, A., **Candemir, A.**,. 2013. Çekirdeksiz Kuru Üzüm Üretiminde Alternatif Çeşitler Ve Kuru Üzüm Karakteristiklerinin Belirlenmesi, 8. Bağcılık ve Teknolojileri Sempozyumu, 25-28 Eylül 2013 Konya (Sözlü Bildiri).

### ▪ **OTHER PUBLICATIONS**

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

1. **Candemir, A.** 2011 Determination of the quality characteristics of the product obtained as a result of drying the sliced chestnut in fluidized bed and microwave dryer. MSc Thesis. Ege University Graduate School of Natural and Applied Science.
2. **Candemir, A.**, Güler, A., Özaltın, K.E., Aşıklar, B.,F., Dilli, Y., Soltekin, O., Teker, T., Yıldız, N. 2019. Evaluation of Aegean Region Local Grape Varieties in Terms of Drying and Must Properties. Project Result Report. Manisa Viticulture Research Institute Publications. No: 158.

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

1. UCTEA Chamber of Food Engineers