



**TAGEM**  
R&D AND INNOVATION

VITICULTURE RESEARCH INSTITUTE/MANİSA

## KADİR EMRE ÖZALTIN, MSc.

Food Engineer

### EDUCATION

- PhD**  
2014–ongoing  
Manisa Celal Bayar University  
Gra. Sch. of Natural and App. Sci.  
Food Eng. Dept.
- MSc**  
2008–2011  
Atatürk University  
Gra. Sch. of Natural and App. Sci.  
Food Eng. Dept.
- Bachelor's Degree**  
2004–2008  
Atatürk University  
Fac. of Agricultural, Food Eng.  
Dept. Eng.

**LANGUAGE** English YDS 55

### CAREER

- 2015–ongoing, Researcher, Viticulture Research Institute - MANİSA
- 2011–2015 Researcher, Central Research Institute of Food and Feed Control - BURSA
- 2008–2010 Engineer, TUBITAK TOVAG No: 1070400 - ERZURUM
- 2008 (2 months) Engineer, GürSüt Inc. & Co. - İZMİR

### ABOUT ME

He was born in Kızıltepe in 1987. He graduated from Atatürk University, Faculty of Agriculture, Department of Food Engineering in 2008. He completed his MSc. degree in Food Engineering at the same university in 2011.

He worked at Bursa Food and Feed Control Central Research Institute between 2011 and 2015. He has been working in Viticulture Research Institute/Manisa since 2015.

He is still continuing his PhD. on the use of grape pomace in pestil (a fruit leather) production.

### CONTACT

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### ▪ **PROJECTS**

#### ▪ **Projects Conducted**

1. Determination of Drying Characteristics of Some Seedless Grape Varieties, TAGEM, Researcher, 2021.
2. Determination of The Usability of Grape Pomace in Pestil Production, TAGEM, Project Leader, 2020.
3. Determination of Jam and Marmalade Quality of Some Grape Varieties, TAGEM, Researcher, 2020.
4. Determination of Adaptations of Some Grape Varieties in Manisa – Alaşehir Conditions, TAGEM, Researcher, 2019.
5. Determination of Some Quality Parameters of Sour Grape Juice. TAGEM Project, TAGEM, Researcher, 2018.
6. Evaluation of Aegean Region Local Grape Varieties in Terms of Raisin and Must Properties, TAGEM, Researcher, 2017.
7. Biodiversity for Food and Nutrition Project, UNEP-FAO, Researcher, 2015.
8. The Some Physical, Chemical and Microbiological Properties of Civil Cheese, Whey Adding to Without Fat Milk, Atatürk University-BAP, Researcher, 2011.
9. Collection and Evaluation of Dry Bean Gene Resources from Northeastern Anatolia and Çoruh Valley, TUBITAK, Engineer, 2010.

#### ▪ **Ongoing Projects**

1. Investigation of Effects of Different Maceration, Acid Removal and Evaporation Applications on Quality and Amount of Toxic Compounds in Molasses Production, TAGEM.



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### ■ **PUBLICATIONS**

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

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

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

1. Candemir A., Güler A., Özaltın K.E. Determination of Drying Characteristics of Crimson Seedless Grape Variety, I. International/XI. National Food Engineering Congress, Antalya, 2019 – Poster Presentation.
2. Güler A., Candemir A., Özaltın K.E. Determination of The Correlations Between Total Phenolic Content and Antioxidant Activity in The Grape Juice, I. International/XI. National Food Engineering Congress, Antalya, 2019 – Poster Presentation.
3. Güler A., Özaltın K.E., Candemir A. Organic Acid Compositions of Sultani Çekirdeksiz and Cabernet Sauvignon Sour Grape Juices, I. International/XI. National Food Engineering Congress, Antalya, 2019 – Poster Presentation.
4. Özaltın K.E., Candemir A., Güler A., Aşıklar F.B. Determination of Polyphenol and Sensory Properties of Carbonated Grape Juice Beverage Including Mesir Aroma Extract, International Agricultural, Biological and Life Science Conference, Edirne, 2018 – Poster Presentation.
5. Candemir A., Güler A., Aşıklar F.B., Özaltın K.E. The Effect of Brine Acidity on Colour of Brined Vine Leaf Production, International Agricultural, Biological and Life Science Conference, Edirne, 2018 – Poster Presentation.
6. Candemir A., Güler A., Özaltın K.E., Aşıklar F.B., Soltekin R.O. Effect of Dipping Pretreatment on Local Raisins, International Agricultural, Biological and Life Science Conference, Edirne, 2018 – Poster Presentation.
7. Güler A., Aşıklar F.B., Candemir A., Özaltın K.E., Çelik Ş. Quality Parameters and Suitability of Autumn Royal Grape Variety on Jam Production, International Agricultural, Biological and Life Science Conference, Edirne, 2018 – Poster Presentation.
8. Güler A., Özaltın K.E., Candemir A., Aşıklar F.B. 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, 2018 – Poster Presentation.
9. Aşıklar F.B., Güler A., Candemir A., Özaltın K.E. Suitability of Crimson Seedless Grape Variety's Koruk on Pickle Production, 6th International Conference on Sustainable Agriculture and Environment, Konya 2018 – Poster Presentation.
10. Özaltın K.E., Aşıklar F.B., Candemir A., Güler A. Traditional Grape Jam Production by Using Different Grape Varieties and Determination of Some Quality Parameters. 2nd International Balkan Agriculture Congress, Tekirdağ, 2017 – Poster Presentation.
11. Candemir A., Güler A., Özaltın K.E. Must Properties of Some Grape Varieties. 2nd International Balkan Agriculture Congress, Tekirdağ, 2017 – Poster Presentation.
12. Aşıklar F.B., Güler A., Candemir A., Özaltın K.E. Some Quality Parameters of Bornova Misketi Grape Juice. 2nd International Balkan Agriculture Congress, Tekirdağ, 2017 – Poster Presentation



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### ▪ **PUBLICATIONS**

#### ▪ **NATIONAL ARTICLES AND PAPERS**

##### ▪ **Articles Published in National Journals**

1. Özaltın K.E., Çağındı Ö. Usage of Grape Pomace in The Production of Grape Pestil, Bahçe, 47, Special Issue-2, 321-326, 2018.
2. Aşıklar F.B., Güler A., Candemir A., Özaltın K.E. Evaluation of Local Varieties in Particular Bornova Misketi, Apelasyon, 56, 2018.

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

1. Özaltın K.E., Güler A., Aşıklar F.B., Merken Ö. Manisa Yöresi Kuru Üzüm Örneklerinin Bazı Ağır Metal İçeriklerinin Belirlenmesi, Türkiye 12. Gıda Kongresi, Edirne, 2016 – Poster Presentation.
2. Aşıklar F.B., Güler A., Özaltın K.E., Candemir A. 2015 Yılında Üretilen Çekirdeksiz Kuru Üzümlerin Mikrobiyolojik ve Fizikokimyasal Özelliklerinin Belirlenmesi. Türkiye 12. Gıda Kongresi, Edirne, 2016 – Poster Presentation.
3. Yıldız H., Özaltın K.E. Üzüm ve Üzüm Ürünlerinde Bazı Biyoaktif Bileşenler, Türkiye 12. Gıda Kongresi, Edirne, 2016 – Poster Presentation.
4. Özaltın K.E., Güler A., Yıldız H. Üzüm Çekirdeğinin Gıdalarda Kullanımı, V. Ulusal Üzümsü Meyveler Sempozyumu, Adana, 2016 – Poster Presentation.
5. Aşıklar F.B., Candemir A., Güler A., Özaltın K.E. Üzüm Suyundan Mesir Aromalı Gazlı-Gazsız İçecek Üretimi. IV. Uluslararası Gıda Ar-Ge Proje Pazarı, 2016 – Poster Presentation.
6. Elkoca E., Dönmez M.F., Kantar F., Özaltın K.E. Eken C. Bazı Fasulye Genotiplerinin Yaprak Hale Yanıklığı (*Pseudomonas syringae* pv. *phaseolicola*) ve Adi Yaprak Yanıklığına (*Xanthomonas campestris* pv. *phaseoli*) Dayanıklılıkları. Türkiye 9. Tarla Bitkileri Kongresi, 2011 – Poster Presentation.
7. Elkoca E., Kantar F., Özaltın K.E., Eken C., Dönmez M.F. Kuzey Doğu Anadolu ve Çoruh Vadisi'nden Toplanan Fasulye (*Phaseolus vulgaris* L.) Genotiplerinin Seleksiyonu. Türkiye 9. Tarla Bitkileri Kongresi, 2011 – Poster Presentation.
8. Elkoca E., Eken C., Kantar F., Genç T., Dönmez M.F., Özaltın K.E. Fasulye (*Phaseolus vulgaris* L.) Genotiplerinin Sera ve Tarla Şartlarında *Rhizoctonia solani*'ye Reaksiyonları. GAP VI. Tarım Kongresi, 2011 – Poster Presentation.
9. Elkoca E., Eken C., Kantar F., Genç T., Özaltın K.E., Dönmez M.F. Organik Tarım için Kök Çürüklüğü Hastalığına Dayanıklı Fasulye Genotiplerinin Belirlenmesi. Türkiye IV. Organik Tarım Sempozyumu, 2010 – Poster Presentation.
10. Dönmez M.F., Elkoca E., Eken C., Kantar F., Özaltın K.E. Yaprak Hale Lekesi (*Pseudomonas syringae* pv. *phaseolicola*) ve Adi Yaprak Lekesine (*Xanthomonas axonopodis* pv. *phaseoli*) Dayanıklı Fasulye Genotiplerinin Seleksiyonu. Türkiye IV. Organik Tarım Sempozyumu, 2010 – Poster Presentation.



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▪ **OTHER PUBLICATIONS**

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

1. Özaltın K.E., Çağında Ö. Determination of The Usability of Grape Pomace in Pestil Production. Project result Report, Viticulture Research Institute-Manisa Publications, Publication no: 162, 2021.
2. Özaltın K.E. The some physical, chemical and microbiological properties of civil cheese, whey adding to without fat milk, Master's Thesis, Atatürk University, Gra. Sch. of Natural and App. Sci. Publications, 2011.



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

1. Occupational Health and Safety Training, Manisa Directorate of Provincial Agriculture and Forestry, 2016.
2. Food and Hygiene Training, Yunusemre Public Education Center, 2016.
3. Waters UPLC Training, Çanakkale Gıda Food Control Laboratory Directorate, 2016.
4. Research Project Preparation and Execution Training, Manisa Celal Bayar University, Dept. of Engineer, 2016.
5. Ansys Program Training, Ege University, Dept. of Engineer, Food Eng. Dept., 2015.
6. Method Validation and Measurement Uncertainty Training, İstanbul Food Control Laboratory Directorate, 2013.