

## Assoc. Prof. MUHAMMED YÜCEER



### Personal Information

**Mobile Phone:** [+90 536 457 2877](tel:+905364572877)

**Office Phone:** [+90 286 218 0018](tel:+902862180018) Extension: 30025

**Fax Phone:** [+90 286 218 0549](tel:+902862180549)

**Email:** [myuceer@comu.edu.tr](mailto:myuceer@comu.edu.tr)

**Other Email:** [myuceer@gmail.com](mailto:myuceer@gmail.com)

**Web:** <http://muhammedyuceer.com>

**Address:** Çanakkale Onsekiz Mart Üniversitesi, ÇTBMYO Gıda İşleme Bölümü, Terzioğlu Kampüsü (Adliye girişi) Merkez, 17020 - ÇANAKKALE



### International Researcher IDs

**ScholarID:** E7AbX3cAAAAJ

**ORCID:** 0000-0001-6709-1347

**Publons / Web Of Science ResearcherID:** I-1111-2013

**ScopusID:** 55832211200

**Yoksis Researcher ID:** 13365

### Education Information

Doctorate, Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2009 - 2013

Postgraduate, Istanbul Technical University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Turkey 2003 - 2007

Undergraduate, Van Yüzüncü Yıl University, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1998 - 2002

### Biography

Dr. Muhammed Yuceer is an academician (Associate Professor in the Department of Food Processing, Canakkale Onsekiz Mart University, Canakkale, Turkey). He earned his bachelor's degree from Yuzuncu Yil University's department of food engineering (2002), and his master's degree from Istanbul Technical University's department of food engineering (2007) in Istanbul where his research involved studying cholesterol reduced liquid egg yolk, in particular, its rheology and characterization. Yuceer obtained his Ph.D. in Food Engineering Department of Canakkale Onsekiz Mart University (2013) on the extending the shelf life of egg using active packaging and novel preserving methods. His career began in 2002, the R&D department of A.B Foods Company, which manufacturers' egg products (liquid, frozen, powder), cakes, cake-gel, pastry products and processing aids for the food industry. Before joining the University of Canakkale Onsekiz Mart, he was a Deputy Director of Factory Manager (Prod. -Quality-R&D Manager) for A.B Foods Company, as an **egg-processing expert** over >15 years. Dr. Yuceer is on the Editorial Board in several Journals such as Academic editors in Journal of Food Biochemistry and Journal of Food Processing and Preservation. He has 6 patents related to his field, 1 of which is commercialized. He has carried out 4 BAP, 1 European Union and 3 TÜBİTAK projects, and has completed >10 university-industry R&D projects. He has authored numerous articles in high impact journals listed in the JCR-SCI.

His research area/interests include food and bioprocess engineering, functional food ingredients, egg chemistry, functional egg products, application of novel processing methods in egg science, membrane as a clean technology in

agro-food industries, sustainability in agro-food sector and shelf life extension of foods as well as functional foods. Dr. Yuceer's **current research** focused on the application of novel techniques (antimicrobial packaging, edible coating, ozone, ultrasound, etc.) and processing aids (enzymes) in egg & egg products. He has deep knowledge of egg processing with >23 years of wide experience in egg research and has >6 invention patents. He has participated in several European or National Research Programs and >10 R&D Projects with companies. Yuceer is married and is a father of three children. For further information please visit: [www.muhammedyuceer.com](http://www.muhammedyuceer.com)

Muhammed Yüceer, Ph.D. in Egg Science

[innoyum](http://www.innoyum.com) team have been involved in investigations through diverse long-term R&D projects financed by public Institutions (EU, National, and local) as well as in more specific projects financed by private companies.

Our research interests are focused on;

1. Valorization and obtain bioactive compounds; obtaining, extracting, process development, machine design and optimization of high value-added bioactive compounds from food and egg industry wastes (obtaining natural eggshell membrane, collagen, etc. from waste eggshells with a patented technique).
2. Extraction of bioactive components (lysozyme, ovalbumin, etc.) in foods and mainly eggs and their products using innovative green technologies, development of their functional properties and design, installation and implementation of new commercial processes.
3. Sustainable, antimicrobial, biodegradable and active packaging systems such as non-composites based on bio-plastics edible coatings.
3. The optimization of sustainable postharvest technologies to preserve / enhance quality and safety of egg, fresh-cut, and minimally processed fruit and vegetables, including by-products revalorization, enhance storage stability and shelf life of perishable food products. Enzyme applications in liquid egg and egg powder products, etc.
4. Minimal processing, hurdle technology/Novel non-thermal food preserving techniques and applications such as Ultrasound (US) technology, Ultraviolet (UV-C) light, ozone, electrolyzed water, chlorine dioxide, membrane filtration, modified atmosphere packaging (MAP).
5. Development of innovative e-solutions (learning management systems) and application practices for the HoReCa (Hotel, Restaurant, Cafe) sector.
7. Developing different foods and egg products for disaster victims and products with long shelf life (>5 years) with high storage stability.
8. Collaboration studies with international and national industrial enterprises; R&D and P&D projects, process optimization, reducing product/process losses, carrying out efficiency studies, and carrying out quality-oriented studies.
9. New product development studies; egg spreads, egg-based liquid and powder sports products, vegan products, enzyme modified egg products, etc.
10. Method development studies; detection of adulteration in egg products, etc.

**Dr. Muhammed Yüceer, M.Sc., Ph.D.**

Associate Professor

Founder & CEO

Dept. of Food Processing

Innoyum Biotechnology

Canakkale Onsekiz Mart University

*Innovative Egg Processing Solutions*

017020 Canakkale, Turkiye

[www.innoyum.com](http://www.innoyum.com)

E-mail: [myyuceer@gmail.com](mailto:myyuceer@gmail.com)

E-mail: [myuceer@comu.edu.tr](mailto:myuceer@comu.edu.tr)

E-mail: [myuceer@innoyum.com](mailto:myuceer@innoyum.com)

Web: [www.muhammedyuceer.com](http://www.muhammedyuceer.com)

Phone: +905364572877

[Scopus](#) | [Research gate](#) | [Orcid ID](#) | [Google scholar](#) | [LinkedIn](#) | [Facebook](#) | [WhatsApp](#) |

## Foreign Languages

English, C1 Advanced

Arabic, C1 Advanced

Russian, A1 Beginner

## Certificates, Courses and Trainings

Other, Sustainable Food Production and Consumption: new Deep Tech Approaches, Methods and Tools, Inspire & RIS Inspire programme of EIT Food, 2023

Vocational Training, LIVE Seminar: Whole Grain Baking, BAKER Academy, 2023

Other, Herkes İçin Yapay Zeka - Artificial Intelligence for Everyone, Ecodation Technology Software Co., 2023

Logistics, FDA Detentionprocesses: Steps to quickly move detained products into US commerce, Merieuc NutriSciences, 2023

Establishing and Managing a Company, Devlet Teşvikleri ve Hibeleri Eğitimi - Government Incentives and Grants

Training, Government Incentives and Grants Training - Baskent University, Baskent University Information, Innovation and Technology Transfer Office, Turkish Patent Movement, Patent Movement Association, 2022

Personal Evolution, Yaratıcı Drama Eğitimi - Creative Drama Education, Afyon Kocatepe University, 2022

Vocational Training, Süt Endüstrisinde Buhar Kullanımı, Enerji Verimliliği ve Enerji Tasarrufu - Steam Usage, Energy Efficiency and Energy Saving in Dairy Industry, MaxVal & Packaged Milk and Dairy Products Manufacturers Association (ASÜD), 2022

Other, Proje Yönetim Sertifikası-Seviye C, International Project Management Association (IPMA), 2018

Health&Medicine, Olympus Mikroskopi Semineri-Mikroskopide Güncel Uygulamalar ve Yeni Trendler- Mikroskop

Sistemleri, İncekaralar Laboratuvar Cihazları Pazarlama A.Ş.-Olympus Mikroskopi Çözümleri, 2018

Other, PCM & PRAG, Çalışma ve Sosyal Güvenlik Bakanlığı, Avrupa Birliği ve Mali Yardımlar Dairesi, 2017

Other, Yatırımcılar için Devlet Destekleri Eğitimi, Güney Marmara Kalkınma Ajansı, 2017

Education Management and Planning, Girişimcilik Eğitim Programı - Entrepreneurship Training Program, KOSGEB (T.R. Small and Medium Enterprises Development and Support Administration), 2017

Other, AB Programlarına Yönelik Proje Yazma Eğitimi - Project Writing Training for EU Programs, Çanakkale Onsekiz Mart University, Project Coordination Unit, 2017

Other, Proje Hazırlama ve Yürütme Eğitimi, Çanakkale Onsekiz Mart Üniversitesi, Proje Koordinasyon Merkezi, 2016

Finance, Hedef Pazar Seçimi Eğitimi - Target Market Definition Training, South Marmara Development Agency, 2016

Vocational Training, Gıda Üretiminde Püskürtme Teknolojileri Semineri - Spraying Technologies Seminar in Food Production, Spraying Systems Co., 2016

Education Management and Planning, The National Egg Quality School (IN, Indianapolis) 16-19.05.2016, North Carolina Department of Agriculture & Consumer Services, USA-Amerika Birleşik Devletleri, 2016

Other, Food Rheology From Laboratory to Food Industry, Anton Paar Türkiye Ofisi ve Yıldız Teknik Üniversitesi, Gıda Mühendisliği Bölümü, 2015

Other, Rheology of Complex Fluids, Gels and soft solids by Peter Hodder, London,UK, 23-24.09.2015, TA Instruments, A Division of Waters Ltd. İngiltere, 2015

Other, AFCO 2015 - Fermentation Methods and Scale-up Strategies Workshop 4-7.08.2015, Akdeniz Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, 2015

Health&Medicine, New Technologies and Regulatory Updates in Development and Manufacturing of Biologicals, GE Healthcare, 2015

Education Management and Planning, Advanced Course on Predictive Microbiology, 9-13.02.2015, CIHEAM - Mediterranean Agronomic Institute of Zaragoza, Zaragoza, Spain, 2015

Education Management and Planning, İleri Reoloji Eğitimi - Advanced Rheology Course, Gareth H. McKinley - MIT (Massachusetts Institute of Technology) ve Massimo Baiardo - TA Instruments, 2014

Education Management and Planning, Tarım ve Gıda Bilimleri Araştırma Projesi Hazırlama ve Yürütme Eğitimi - Agricultural and Food Sciences Research Project Preparation and Execution Training, Çanakkale Onsekiz Mart Üniversitesi, 2014

Education Management and Planning, TRFOODMICRORISK 2014 - 1. Predictive Modelling and Foodborne Microbial Risk Assessment Workshop, Prof. József Baranyi, Prof. Mark Tamplin at Yıldız Teknik University, 2014

Education Management and Planning, International Workshop on Food Packaging:Balancing Functionality with Low Environmental Impact, Institute of Technology & The University of Reading,U.K. supt. by British Council, 2014

Other, Omnia Service - Egg Automatic Grading & Packaging Machines, MOBA Technical Training Center, Barneveld, Netherlands, 2012

Other, Omnia Detection Systems - Egg Automatic Grading & Packaging Machines, MOBA Technical Training Center, Barneveld, Netherlands, 2012

Quality Management, Bilirkişi Uzmanlık Eğitimi - Expert Expertise Training, Chamber of Food Engineers, Ankara Headquarters, 2012

Other, Gıda İşletmelerinde CIP Sistemi - CIP Process in Food Industry, Sealed Air-Diversey, 2012

Quality Management, 5S İşyeri Organizasyonu Eğitimi - 5S Workplace Organization Training, Sigma Center Consultancy Education Ltd. Sti., 2012

Other, Product Technical Training Certificate (AE, VAULT and RIO Series), MIOX Engineering Corporation, Albuquerque, NM, United States, 2012

Occupational Health and Safety, C Sınıfı İş Sağlığı ve Güvenliği Uzmanlığı - Occupational Health and Safety Expertise (Class C), Mavi Akademy-ÇASGEM (180 hours), 2012

Quality Management, Yalın 6 Sigma Yeşil Kuşak Uzmanlık Eğitimi - Lean 6 Sigma Specialist Training (Green Belt), Sigma Center Consultancy Education Ltd. Sti. (96 hours), 2012

Health&Medicine, İlk Yardım Eğitimi Sertifikası - First Aid Training Certificate, Balıkesir İl Sağlık Müdürlüğü, 2009

Quality Management, F4ST-Tarlardan Çatala Gıda Güvenliği Programı - Avrupa Birliği'nde Gıda Güvenliği, F4ST, Kalite Sistem Laboratuvarları, 2008

Quality Management, F4ST TARLADAN ÇATALA GIDA GÜVENLİĞİ UZMANI EĞİTİM PROGRAMI (e-learning) - F4ST FIELD

TO FORK FOOD SAFETY EXPERT TRAINING PROGRAM (e-learning), Quality System Laboratories Group and EU Leonardo da Vinci Type B Pilot Project (TR/06/B/F/PP-178050), 2008

Occupational Health and Safety, İşyerlerinde İş Sağlığı ve Güvenliği, Sigma Center Danışmanlık Eğitim Ltd. Şti., 2008

Quality Management, Entegre Pest-Haşere Yönetimi, Evergreen-Rota Haşere Mücadele Ltd. Şti., 2008

Other, ABB Flow Master Training, ABB Enstrümantasyon, 2008

Other, Avrupa Birliği'ne Proje Yazma Teknikleri Atölye Çalışması - Project Writing Techniques Workshop for the European Union, Istanbul Chamber of Industry / Enterprise Europe Network, 2008

Quality Management, İstatiksel Proses Kontrol - Statistical Process Control, Bureau Veritas/Bursa, 2008

Quality Management, Ölçüm Cihazları-Yeni Jenerasyon Basınçlı Hatlarda Sıcaklık,Nem,td Debi Ölçüm Transmitterleri - Measuring Devices-Temperature, Humidity, td Flow Transmitters in New Generation Pressure Lines, Tesco AG, 2007

Other, Ar&Ge Uzmanlık Eğitimi - R&D Specialization Training, TÜSSİDE/TÜBİTAK, 2007

Quality Management, ISO 22000:2005 Gıda Güvenliği Yönetim Sistemi Eğitimi, Yönetim Akademisi, 2007

Quality Management, Bilirkişi Meslek İçi Eğitim Semineri (belge no:2006/00057), TMMOB, Gıda Mühendisleri Odası, 2006

Quality Management, ISO 14001:2004 Çevre Yönetim Sistemi İç Tetkikçi (sertifika no:YA24B06101), Yönetim Akademisi, 2006

Quality Management, BRC Kalite ve Gıda Güvenliği Yönetim Sistemi (sertifika no:2318-2005/977), Okyanus Danışmanlık, 2005

Quality Management, Gıda Fabrikalarında Genel Hijyen ve Personel Hijyeni - General Hygiene and Personnel Hygiene in Food Factories, Johnson Diversey, 2005

Foreign Language, Business English (BSWADV17B)-Upper Int./Lower Advanced Be3, British Council, 2005

Foreign Language, Speaking Skills (SP4B14E)-Lower Advanced, British Council, 2005

Foreign Language, Business English (BE3C09E)- Upper Intermediate, British Council, 2004

Quality Management, ISO 9000:2000 Yönetim Sistemi Eğitimi - ISO 9000:2000 Management System Training, TMMOB, Chamber of Food Engineers, Istanbul Branch, 2003

Finance, Dış Ticaret Eğitimi - Foreign Trade Education, İnanç Dış Ticaret, 2003

Quality Management, HACCP (Hazard Analysis of Critical Control Point) Eğitimi, TMMOB, Gıda Mühendisleri Odası, 2002

IT, Cisco Networking Academy Program (CNAP)-sertifika no:119537-233482-547535 ve 209136-233482-547535, Cisco Systems Networking Academy, 2001

## **Dissertations**

Doctorate, Active Packaging and New Preservation Methods for Extending Shelf Life of Eggs ( This project supported by SAN-TEZ; 00729.STZ.2010-2 gram a. grant by Ministry of Industry and Science), Canakkale Onsekiz Mart University, Mühendislik Fakültesi, Gıda Mühendisliği, 2013

Postgraduate, Kolesterolü Azaltılmış Yumurta Sarısı Üretimi ve Düşük Kolesterolü Mayonez Üretiminde Kullanımı, Istanbul Technical University, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Bölümü, 2007

## **Research Areas**

Food Engineering, Food Science, Food Chemistry, Food Regulations and Quality Control, Food Hygiene and Sanitation, Food Technology, Processing of Eggs, Food Processing (pasteurisation, sterilisation, refrigeration, lyophilisation, etc.), Engineering and Technology

## **Academic Titles / Tasks**

Associate Professor, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, 2021 - Continues

Assistant Professor, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme,

2018 - 2021

Assistant Professor, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme,  
2013 - 2018

## Academic and Administrative Experience

Deputy Head of Department, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, 2018 - Continues

Kalite, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, 2016 - Continues

Fund Management Executive Board Member, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, 2022 - 2023

Member of the Senate, Canakkale Onsekiz Mart University, Rektörlüğe Bağlı Bölümler, Rektörlük, 2022 - 2023

Director of Vocational School, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, 2022 - 2023

## Courses

Fundamentals of Food Chemistry, Undergraduate, 2024 - 2025

Sustainable Food Systems, Undergraduate, 2024 - 2025

Quality Management System and Standards, Associate Degree, 2023 - 2024

Egg Science and Technology, Undergraduate, 2024 - 2025

Special Foods Technology, Associate Degree, 2022 - 2023

Food Industry Machinery, Associate Degree, 2022 - 2023

Protein Engineering, Undergraduate, 2022 - 2023

Sports Nutrition, Undergraduate, 2020 - 2021

Hygienic Design and Principles, Undergraduate, 2020 - 2021

Nutrition, Food and Dietetic Biochemistry, Undergraduate, 2020 - 2021

Fluid Dynamics and Rheological Applications, Undergraduate, 2020 - 2021

Functional Foods, Undergraduate, 2018 - 2019

Genel Mikrobiyoloji, Associate Degree, 2018 - 2019

Gıda Katkı Maddeleri ve Toksikoloji, Associate Degree, 2018 - 2019

Foods for Special Medical Purposes (FSMPs), Undergraduate, 2018 - 2019

Gıda Kimyası, Associate Degree, 2018 - 2019

Gıda Endüstrisi Makineleri, Associate Degree, 2018 - 2019

Gıda Muhafazası, Associate Degree, 2018 - 2019

Gıda Mikrobiyolojisi, Associate Degree, 2018 - 2019

Kalite Yönetim Sistemi ve Standartları, Associate Degree, 2018 - 2019

Uzmanlık Alan Dersi, Postgraduate, 2018 - 2019, 2015 - 2016

Gıda Muhafaza, Associate Degree, 2017 - 2018

Packaging Technology, Associate Degree, 2017 - 2018

Mesleki Yabancı Dil II, Associate Degree, 2017 - 2018

Uzmanlık Alan Dersi, Postgraduate, 2017 - 2018

Gıda Kimyası, Associate Degree, 2017 - 2018

Mesleki Yabancı Dil I, Associate Degree, 2017 - 2018

Genel Mikrobiyoloji, Associate Degree, 2017 - 2018

Uzmanlık Alan Dersi, Postgraduate, 2017 - 2018

Mesleki Yabancı Dil I, Associate Degree, 2017 - 2018

Laboratuvar Teknikleri I, Associate Degree, 2017 - 2018

Mesleki İngilizce II, Associate Degree, 2015 - 2016

Mesleki Yabancı Dil II, Associate Degree, 2015 - 2016  
Seminer, Postgraduate, 2015 - 2016  
Mesleki Yabancı Dil I, Associate Degree, 2015 - 2016  
Mesleki İngilizce I, Associate Degree, 2015 - 2016  
Mesleki Yabancı Dil, Associate Degree, 2015 - 2016  
Genel Mikrobiyoloji , Associate Degree, 2014 - 2015  
Et ve Et Ürünleri Teknolojisi- I , Associate Degree, 2014 - 2015

## **Advising Theses**

Yüceer M., Rheological Behaviors of Lipase Enzyme Modified Liquid Egg White and Functional Characterization of the Produced Meringue, Postgraduate, H.Aşık(Student), 2019

## **Jury Memberships**

Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, June, 2023  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Çanakkale Onsekiz Mart Üniversitesi, June, 2023  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Çanakkale Onsekiz Mart Üniversitesi, January, 2023  
PhD Thesis Monitoring Committee Member, PhD Thesis Monitoring Committee Member, Çanakkale Onsekiz Mart Üniversitesi, October, 2022  
Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Çanakkale Onsekiz Mart Üniversitesi, September, 2022  
Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Çanakkale Onsekiz Mart Üniversitesi, August, 2022  
Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Çanakkale Onsekiz Mart Üniversitesi, August, 2022  
Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, August, 2022  
Post Graduate, Post Graduate, Çanakkale Onsekiz Mart Üniversitesi, August, 2022  
Appointment to Academic Staff-Assistant Professorship, Appointment Academic Staff, Çanakkale Onsekiz Mart Üniversitesi, August, 2022  
Competition, University4Society Çanakkale, University4Society, April, 2019  
Post Graduate, Yüksek Lisans Tez Savunma, Çanakkale Onsekiz Mart Üniversitesi, June, 2014  
Post Graduate, Yüksek Lisans Tez Savunma, Çanakkale Onsekiz Mart Üniversitesi, May, 2014

## **Taught Courses And Trainings**

Yüceer M., Strategies to Improve the Qualification of Hotel Restaurant Catering Staff on Food Safety and Hygiene Practices (HORECA-FS), 2024 - 2024  
Yüceer M., Online Training - "Food Safety Quality Standards and Practices in Eggs and Egg Products", 2023 - 2023  
Yüceer M., R&D, Innovation and New Product Development Process Management Training, 2019 - 2019  
Yüceer M., Hygienic Design Training in the Food Industry, 2019 - 2019  
Yüceer M., ISO 9001:2015 Quality Management and ISO 22000:2005 Food Safety Management System, 2019 - 2019  
Yüceer M., Production Management and Statistical Process Control Training (Practice Training), 2019 - 2019  
Yüceer M., Traceability and Product Recall Training in the Food Industry (Practice Training), 2019 - 2019  
Yüceer M., Traditional Food Processing Technologies, Innovative Technologies and Application Training in the Food Industry, 2019 - 2019



Yüceer M., Project Preparation and Management Training (Practice Training), 2019 - 2019

Yüceer M., Food Safety and HACCP Training (Practical Training), 2019 - 2019

Yüceer M., 5S (Workplace Organization) Training, 2019 - 2019

## Education Infrastructure Information

Yüceer M., Food Processing Department Laboratory and Vocational Training Workshop, January 2019

## Published journal articles indexed by SCI, SSCI, and AHCI

- I. **The shellac and shellac nanocomposite coatings on enhanced the storage stability of fresh eggs for sustainable packaging**  
Şahansoy H., CANER C., YÜCEER M.  
International Journal of Biological Macromolecules, vol.261, 2024 (SCI-Expanded)
- II. **Combined effect of electrolyzed water (EW) and sonication with equilibrium modified atmosphere packaging for prolonging storage stability of fresh strawberry**  
CANER C., Tiryaki K., Pala Ç., YÜCEER M.  
Food Science and Technology International, 2024 (SCI-Expanded)
- III. **Combined effect of sonication and equilibrium-modified atmosphere packaging to improve storage stability of “Angelino” plums during extended storage**  
Caner C., Alniak N. Y., Yüceer M.  
Journal of Food Process Engineering, vol.46, no.7, 2023 (SCI-Expanded)
- IV. **Effects of types and concentrations of modified Cloisite Clays on properties of chitosan nanocomposites for food packaging**  
CANER C., Rahvali F., YÜCEER M., ORAL A.  
Polymers for Advanced Technologies, vol.34, no.7, pp.2248-2260, 2023 (SCI-Expanded)
- V. **Investigation of the effects of reverse osmosis and ultrafiltration treatments on physicochemical, techno-functional, and rheological characteristics of liquid egg albumen and prepared meringue cookie batter**  
YÜCEER M.  
Acta Alimentaria, vol.52, no.2, pp.294-304, 2023 (SCI-Expanded)
- VI. **Characterization of pasteurized and sonicated whole shell egg and evaluating egg's interior quality during storage period**  
YÜCEER M.  
Journal of Food Process Engineering, vol.46, no.1, 2023 (SCI-Expanded)
- VII. **Investigate the enzyme-texturized egg albumen on the functionality, sensorial and textural characteristics of cooked meringue cookies during storage**  
YÜCEER M., CANER C.  
Journal of Food Measurement and Characterization, vol.16, no.4, pp.2961-2968, 2022 (SCI-Expanded)
- VIII. **Chitosan coatings and chitosan nanocomposite to enhance the storage stability of fresh eggs during storage**  
CANER C., Coşkun B. M., YÜCEER M.  
Journal of Food Processing and Preservation, vol.46, no.7, 2022 (SCI-Expanded)
- IX. **The Effects of Sonication on the Stability of Eggs during Extended Storage**  
Yüceer M., Yıldırım G., Caner C.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, no.57, pp.6046-6054, 2022 (SCI-Expanded)
- X. **The enhancement of the physicochemical and functional characterisation of egg white proteins using different enzymes during storage**  
YÜCEER M., CANER C.



ACTA ALIMENTARIA, vol.51, no.1, pp.145-154, 2022 (SCI-Expanded)

- XI. **Effectiveness of enzymes on structural, functional and creep-recovery behavior of freshly prepared meringue's batter using liquid egg albumen**  
Yüceer M., Caner C.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.59, no.3, pp.927-934, 2022 (SCI-Expanded)
- XII. **Effects of protease-hydrolyzed egg white on the meringue batter properties and meringue textural and sensory properties during storage**  
Yüceer M., Caner C.  
International Journal of Gastronomy and Food Science, vol.25, 2021 (SCI-Expanded)
- XIII. **The impact of coatings and novel processing techniques on the functionality of table eggs during extended storage period at ambient temperature**  
YÜCEER M., CANER C.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.45, no.3, 2021 (SCI-Expanded)
- XIV. **Evaluation of physicochemical properties on meringue prepared from phospholipase A(2)enzyme-hydrolyzed liquid egg albumen**  
YÜCEER M.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.246, no.9, pp.1847-1856, 2020 (SCI-Expanded)
- XV. **Texture, rheology, storage stability, and sensory evaluation of meringue's prepared from lipase enzyme-modified liquid egg white**  
YÜCEER M., Asik H.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.44, no.9, 2020 (SCI-Expanded)
- XVI. **Structural and rheological characterization of liquid egg white modified with phospholipase A(2) enzyme**  
YÜCEER M.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.44, no.6, 2020 (SCI-Expanded)
- XVII. **The effects of ozone, ultrasound and coating with shellac and lysozyme-chitosan on fresh egg during storage at ambient temperature. Part II: microbial quality, eggshell breaking strength and FT-NIR spectral analysis**  
Yüceer M., Caner C.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.55, no.4, pp.1629-1636, 2020 (SCI-Expanded)
- XVIII. **The effects of ozone, ultrasound and coating with shellac and lysozyme-chitosan on fresh egg during storage at ambient temperature - part 1: interior quality changes**  
Yüceer M., Caner C.  
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, vol.55, no.1, pp.259-266, 2020 (SCI-Expanded)
- XIX. **Comparison of flow behavior and physicochemical characteristics of low-cholesterol mayonnaises produced with cholesterol-reduced egg yolk**  
Yuceer M., İlyasoğlu H., Özçelik B.  
JOURNAL OF APPLIED POULTRY RESEARCH, vol.25, no.4, pp.518-527, 2016 (SCI-Expanded)
- XX. **Ozone treatment of shell eggs to preserve functional quality and enhance shelf life during storage**  
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\*\*\* Spray Dryer System Design and Prototype Manufacturing for Powder Lysozyme Production from Liquid Lysozyme, Project Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2020 - 2022

\*\*\* Development A Spreadable Breakfast Product , Scientific Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2021 - 2021

\*\*\* Production of Value Added Industrial Lysozyme from Egg Products and Application Opportunities, Scientific Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2020 - 2021

\*\*\* Fully Automatic Production Line Design and Prototype Manufacturing for Lysozyme Separation, Project Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2020 - 2021

\*\*\* Reducing Quality Losses in Freezing Pasteurized Liquid Eggs, Industrial Solution Practices and Equipment Design, Scientific Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2019 - 2021

\*\*\* Optimization of Process Parameters and Process Design in Plate Heat Exchangers of Pasteurized Liquid Egg Plant, Scientific Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2018 - 2021

Güney Marmara Kalkınma Ajansı (GMKA), Other, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2018 - 2018

TÜBİTAK- Proje Danışmanlığı, Project Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2018 - 2018

\*\*\* Pasteurized Liquid Egg Production, Process Improvement and Process Optimization, Scientific Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2015 - 2017

\*\*\*\* Pasteurized Liquid Egg Production, Process Improvement and Process Optimization, Scientific Consultancy, Canakkale Onsekiz Mart University, Çanakkale Teknik Bilimler Meslek Yüksek Okulu, Gıda İşleme, Turkey, 2014 - 2015

## Tasks In Event Organizations

Yüceer M., 2nd International Meet on Food Science and Technology (FOODTECHMEET2023), Scientific Congress, Vancouver, Canada, Ağustos 2023

Yüceer M., Global Conference on Food Science and Technology (GCFST2022), Scientific Congress, Porto, Portugal, Nisan 2022

Yüceer M., I. FOOD-QUALITY Careers Day, Scientific Congress, Çanakkale, Turkey, Kasım 2019

Yüceer M., 2nd International Conference on Obesity and Weight Loss, Scientific Congress, Amsterdam, Netherlands, Ekim 2018

Yüceer M., International 4th Halal and Healthy Food Congress, Scientific Congress, Ankara, Turkey, Kasım 2017

Yüceer M., International 3rd Halal and Healthy Food Congress, Scientific Congress, İstanbul, Turkey, Ekim 2015

## Scientific Research / Working Group Memberships

Ca22134 - Sustainable Network For Agrofood Loss And Waste Prevention, Management, Quantification And Valorisation (Foodwastop), COST Association, Belçika, <https://www.cost.eu/actions/CA22134/#tabs+Name:Description>, 2024 - Continues

Ulusal Gıda Kodeks Komisyonu Yumurta Alt Komisyonu, Ministry of Agriculture and Forestry, National Food Codex Commission Egg Subcommittee, Türkiye, <https://www.tarimorman.gov.tr/GKGM/Duyuru/451/Acik-Cagri-Ulusal-Gida-Kodeks-Komisyonu-Alt-Komisyonlari>, 2023 - Continues

Eğitimci Havuzu, Gıda Mühendisleri Odası, Türkiye, [www.gidamo.org.tr](http://www.gidamo.org.tr), 2014 - Continues

Ayna Komitesi, Türk Standartları Enstitüsü, Türkiye, <http://www.tse.org.tr/hizmetlerimiz/ayna-komiteler>, 2011 - Continues

## Mobility Activity

Other, Scientific Research, DİBAKO Gıda İçecek Makine Turz. San. ve Tic. Ltd. Şti., Turkey, 2021 - 2022

Other, Vocational Course, The International Center For Advanced Mediterranean Agronomic Studies in Zaragoza, Spain, 2015 - 2015

## Metrics

Publication: 155

Citation (WoS): 433

Citation (Scopus): 477

H-Index (WoS): 12

H-Index (Scopus): 13

## Congress and Symposium Activities

IBAKTECH 2024, Attendee, İstanbul, Turkey, 2024

ICCI 2024, Attendee, İstanbul, Turkey, 2024

ANUGA FoodTech 2024 Fair, Attendee, Cologne, Germany, 2024

YUMURPIYAT, Invited Speaker, Antalya, Turkey, 2024

XI. Food Technology International Symposium (MURCIA FOOD BE 2023) , Invited Speaker, Murcia, Spain, 2023

7th International Food Safety Congress, Attendee, İstanbul, Turkey, 2022

5. Yumurta Zirvesi, Attendee, Antalya, Turkey, 2021

Afyonkarahisar Province Egg Industry Value Chain Analysis Workshop, Attendee, Afyonkarahisar, Turkey, 2021

World Food Safety Day Panel Discussion (Virtual Event), Invited Speaker, İstanbul, Turkey, 2021  
XVIII European Symposium on The Quality of Eggs and Egg Products, Attendee, İzmir, Turkey, 2019  
4th International Anatolian Agriculture Food, Environment, and Biology Conference (TAGID 2019), Attendee, Afyonkarahisar, Turkey, 2019  
The International Symposium on Food Rheology and Texture, Attendee, İstanbul, Turkey, 2018  
International 9th Halal and Tayyib Conference, Invited Speaker, İstanbul, Turkey, 2018  
International Poultry Science Congress of WPSA Turkish Branch, Attendee, Niğde, Turkey, 2018  
XVI. European Symposium on the Quality of Eggs and Egg Products, Attendee, Nantes, France, 2015

## Invited Talks

Egg and Egg Products Preservation Techniques, Seminar, Association of Food Engineers, Turkey, May 2023  
Quality of Eggs and Egg Products (Chemistry, Biochemistry and Microbiology), Seminar, Association of Food Engineers, Turkey, May 2023  
Egg Processing Technology (Breaking, Pasteurization, Drying, Freezing, Advanced Processing), Seminar, Association of Food Engineers, Turkey, May 2023  
Sustainability in the HORECA sector, Conference, The National Technological Center for Canning (CTNC) - El Centro Tecnológico Nacional de la Conserva (CTNC) , Spain, May 2023  
Development of Value-Added Egg Products, Seminar, Association of Food Engineers, Turkey, May 2023  
Egg Products Technology Training, Seminar, Association of Food Engineers, Turkey, April 2023  
Egg and Egg Products Training Seminar, Seminar, Pladis Group - Ülker Co., Turkey, October 2022  
R&D, Innovation Activities, Innovative Product Production and Entrepreneurship, Seminar, \*\*\*, Turkey, February 2022  
Adulteration in Eggs and Egg Products, Seminar, Chamber of Food Engineers-Istanbul Branch, Turkey, October 2021  
World Food Safety Day Panel, Conference, Association of Food Engineers, Turkey, June 2021  
food Safety, Seminar, Yaşar Üniversitesi, Turkey, April 2021  
Career Conversation Event (instagram-online), Seminar, COMU (Çanakkale Onsekiz Mart University), food Club, Turkey, April 2021  
Research and Innovation with Entrepreneurship in the Food Industry, Seminar, TMMOB Chamber of Food Engineers Istanbul Branch, Turkey, January 2021  
Sustainable Food Systems, Seminar, Glopec, Turkey, January 2021

## Awards

Yüceer M., Yazıcı G. N., Çatak Ş., Tekeli N. E., Rosetti G., Tuna U., EIT Food - RIS Inspire – Sustainable Food Production and Consumption: new Deep Tech approaches, Methods and Tools, 'Ris Inspire – Sustainable ' Of The European Union, European Innovation And Technology Institute, November 2023  
Yüceer M., Yüceer M., ISIF'23 SILVER MEDAL - Ministry of Industry and Technology, Turkish Patent and Trademark Agency, International Federation of Inventors' Association (IFIA), World Intellectual Property Organization (WIPO), European Patent Office (EPO) and Turkish Technology Team Foundation The 8th Istanbul International Inventions Fair (8th Istanbul International Inventions Fair, ISIF'2023), which was held this year with the support of the international jury, as a result of the evaluations made between April 27 and May 01, 2023, the patent titled 'A Method for Detection of Adulteration in Egg Products' is ISIF'. As a result of the evaluations made among 424 inventions by the international jury in 2023, Assoc. Prof. Dr. Muhammed YÜCEER received SILVER MEDAL, 8th Istanbul International Inventions Fair., 8Th Istanbul International Inventions Fair, May 2023  
Yüceer M., Caner C., Academic Performance Award (Associate Prof. Dr. Muhammed YÜCEER was deemed worthy of the Academic Performance Award for your National and/or International Level Awards and your Contribution to Science and the Development of Our University.), Çanakkale Onsekiz Mart Üniversitesi, May 2022  
Yüceer M., Academic Performance Award (You were deemed worthy of the Academic Performance Award for your contributions to science and the development of our university through your academic publications and studies in

2021.), Çankale Onsekiz Mart Üniversitesi, May 2022

Yüceer M., Caner C., ISIF'21 Silver Medal – The ISIF'20 International Inventions Fair organized by The Industry and Technology Ministry, the Turkish Patent and Trademark Agency, International inventors Union Federation (IFIA), the World Intellectual Property Organization (WIPO), European Patent Office (EPO) and Turkey Technology Team held with the Foundation's support, and this year the 6th of as a result of the evaluations made by the international jury between 21 - 26 September at ISIF'20 International Inventions Fair. The patent title: 'Method for Processing Liquid Eggs by An Ultrasound Technique' attended to the international invention fair (Assoc.Prof.Dr. Muhammed YÜCEER), 6Th Istanbul International Inventions Fair, September 2021

Yüceer M., ISIF'21 Bronze Medal – The ISIF'20 International Inventions Fair organized by The Industry and Technology Ministry, the Turkish Patent and Trademark Agency, International inventors Union Federation (IFIA), the World Intellectual Property Organization (WIPO), European Patent Office (EPO) and Turkey Technology Team held with the Foundation's support, and this year the 6th of as a result of the evaluations made by the international jury between 21 - 26 September at ISIF'20 International Inventions Fair. The patent title: 'A Spreadable Egg Product Production Method' attended to the international invention fair (Assoc.Prof.Dr. Muhammed YÜCEER), 6Th Istanbul International Inventions Fair, September 2021

Yüceer M., Patent Growth Acceleration Program (Dissemination of Patent Information and Acceleration of IP-based Commercialization in Developing Regions of Turkey) FINALISTI, entrepreneur candidates selected within the scope of the Patent Growth project were included in the startup acceleration program for two (2) months by mentors who are experts in their fields for the development of their projects. Our entrepreneur candidates in acceleration programs; They received training on business "critical verification, customer and market verification, ra analysis, business model development, patent strategy development, preparation and presentation of investor presentations. The business idea of Muhammed YÜCEER among 10 entrepreneurs selected among our entrepreneurs who participated in the startup acceleration program: Innoyum - From Egg Shell". Membrane Separating Machine; With the equipment to be developed, egg shells and egg membranes are effectively separated. With the technology to be developed, the membrane separated from egg shells, which creates environmental hazards, will be used in cosmetic and medical fields. For more information, website: <https://www.yyu.edu.tr/news/van-teknokent-ten-demo-day-activity/9936>, Amerika Birleşik Devletleri Ankara Büyükelçiliği, Van Yüzüncü Yıl Üniversitesi, Van Teknokent Ve Patent Effect, April 2021

Yüceer M., Caner C., The International Federation of Inventors (IFIA), organized OFEED 2020 Innovation Week International Fair, with 694 inventions from 27 countries were exhibited. In the international event held within the scope of "Innovation Week IWA 2020", Dr. Muhammed YÜCEER was awarded a silver medal with his patent: "Meringue Production Method with Liquid Egg Whites Fermented with Enzymes", The International Federation Of Inventors (Ifia) - Innovation Week Iwa 2020 - Ofeed 2020, December 2020

Yüceer M., 2. Champion in AKAGİM Project Market Competition organized by Ataşehir Municipality, Istanbul in 25 Dec, 2020. The project team (Dr. Muhammed Yüceer, Sefanur Yavuz, E. Lara Özmete) received the first prize award. Project Title: Natural eggshell membrane production for joint pain., Ataşehir Belediyesi - Akagim, December 2020

Yüceer M., European Institute of Innovation Technologies – Best Business Idea Award in the FOODATHON Program organized by The European Institute of Innovation & Technology (EIT) Food., The European Institute Of Innovation & Technology (Eit), December 2020

Yüceer M., Caner C., First Prize Award in 7th Innovation Competition organized by Başakşehir Living Hub., Istanbul in 24 Dec, 2020. The project team (Dr. Muhammed Yüceer, Prof.Dr. Cengiz Caner, Sefanur Yavuz, E. Lara Özmete) received the first prize award., Başakşehir Belediyesi - Başakşehir Living Hub. , December 2020

Yüceer M., Caner C., Silver Medal – The ISIF'20 International Inventions Fair organized by The Industry and Technology Ministry, the Turkish Patent and Trademark Agency, International inventors Union Federation (IFIA), the World Intellectual Property Organization (WIPO), European Patent Office (EPO) and Turkey Technology Team held with the Foundation's support, and this year the 5th of as a result of the evaluations made by the international jury between 05 August - 10 September at ISIF'20 International Inventions Fair. The patent title: 'Meringue Production with Liquid Egg Whites Fermented with Enzymes Method' attended to the international invention fair., 5Th Istanbul International Inventions Fair, September 2020

Yüceer M., 'Yumurta Kabuk/Zar Ayıran Makine Tasarım ve Optimizasyonu ile Doğal Yumurta Kabuğu Zarı Üretimi-innoyum' başlıklı girişimcilik projesi finalist olmaya hak kazanmıştır, Itu-Big-Bang-2018 (Start-Up Challenge) İtü -Arı Teknokent, November 2018

YÜCEER M., İTÜ Çekirdek girişimlerinden olan innoyum (Atık Yumurta Kabuğu Zarından Medikal ve Kozmetik Ürünler) BİG BANG için Girişimci akademisyen Muhammed Yüceer, gerçekleştirilen değerlendirme jürilerini başarıyla geçerek Finalist olmaya hak kazanmıştır, İTÜ ARI Teknokent'in Erken Aşama Kuluçka Merkezi İTÜ Çekirdek BİG BANG – 2018 Startup Challenge, November 2018

Yüceer M., Developing a New Novel Functional Egg based Protein Sport Drink, Trakya Kalkınma Ajansı, November 2017

Yüceer M., TUBITAK- International Scientific Publications Incentive Program (BYTP) Award, Tübitak, June 2017

Yüceer M., Çanakkale Onsekiz Mart University, Academic Encouragement Award, Çanakkale Onsekiz Mart Üniversitesi, December 2016

Yüceer M., TUBITAK- International Scientific Publications Incentive Program (BYTP) Award, Tübitak, June 2016

Yüceer M., TUBITAK- International Scientific Publications Incentive Program (BYTP) Award, Tübitak, June 2015

Yüceer M., Advanced Course of Predictive Microbiology (konaklama ve kayıt burs desteği), Mediterranean Agronomic Institute Of Zaragoza (Ciheam), Zaragoza, İspanya, February 2015

Yüceer M., TUBITAK- International Scientific Publications Incentive Program (BYTP) Award, Tübitak, June 2014

## **Visual Activities**

Yüceer M., Catering Guide, Journal Publishing, 2019 - Continues

## **Representation and Promotion Activities**

Institutional Representation, TEKNOFEST, Turkey, İstanbul, 2023 - 2023

Institutional Representation, Çanakkale Vocational School of Technical Sciences, Conference Hall, Turkey, Çanakkale, 2022 - 2022

## **Non Academic Experience**

Court, Ministry, T.C. Ministry of Justice, Bursa Expert Regional Board

Business Establishment Private, A.B Foods Inc., R&D, Quality, Production