



TO MAGNIFICO RETTORE OF UNIVERSITA' DEGLI STUDI DI MILANO

ID CODE 4598

I the undersigned asks to participate in the public selection, for qualifications and examinations, for the awarding of a type B fellowship at **Dipartimento di Scienze per gli Alimenti, la Nutrizione e l'Ambiente**

Scientist- in - charge: Prof.ssa Monica Laureati

Feyza TATAR TURAN

CURRICULUM VITAE

PERSONAL INFORMATION

| | |
|---------------|-------------|
| Surname | TATAR TURAN |
| Name | Feyza |
| Date of birth | 17.03.1988 |

PRESENT OCCUPATION

| | |
|------------------|--------------------|
| Appointment | Structure |
| Assist. Prof.Dr. | Beykent University |

EDUCATION AND TRAINING

| Degree | Course of studies | University | year of achievement of the degree |
|----------------|---|--------------------------|-----------------------------------|
| Degree | | Ondokuz Mayıs University | 2006 - 2010 |
| Specialization | | | |
| PhD | Encapsulation Technology for Foods Food Hydrocolloids Edible Films and Coatings Starter in Food Production Alcohol Chemistry and Technology Food Engineering Modeling and Simulation | Ondokuz Mayıs University | 2012 - 2017 |



| | | | |
|-----------------------------------|---|--------------------------|-------------|
| | Natural Antioxidants Food Contaminants Engineering Properties of Foods | | |
| Master | Meat Chemistry and Biochemistry Mathematical Applications in Food Engineering Experimental Design and Analysis of Food Engineering Nutritional Losses in Food Processing Rheology of Foods Processed Food Proteins Food Emulsions Organic Food Production Transport Phenomena in Food Engineering | Ondokuz Mayıs University | 2010 - 2012 |
| Degree of medical specialization | | | |
| Degree of European specialization | | | |
| Other | | | |

REGISTRATION IN PROFESSIONAL ASSOCIATIONS

| Date of registration | Association | City |
|----------------------|-------------|------|
| | | |

FOREIGN LANGUAGES

| Languages | level of knowledge |
|-----------|--|
| English | Professional working proficiency (IELTS 7.0, Date: 19.01.2019) |



AWARDS, ACKNOWLEDGEMENTS, SCHOLARSHIPS

| Year | Description of award |
|------|--|
| 2010 | Highest Ranking Student Award (Bachelor degree) in the Food Engineering Department and Faculty of Engineering |
| 2011 | TUBITAK Project Scholarship (Subject: The Production of Microencapsulated Foods from Hemicelluloses Derived from Plant Wastes) |

TRAINING OR RESEARCH ACTIVITY

| |
|-------------------------|
| description of activity |
|-------------------------|

PROJECT ACTIVITY

| Year | Project |
|-----------|--|
| 2009-2011 | Ondokuz Mayıs University Scientific Research Project: Production of Hazelnut Protein and Use in Gluten Free Diet Products |
| 2010-2012 | TUBITAK Project: The Production of Microencapsulated Foods from Hemicelluloses Derived from Plant Wastes (Project Assistant) |
| 2013-2015 | TUBITAK Project: The Production of Fruit Powder an Microcapsules with Ultrasonic Nozzle (Project Assistant) |

PATENTS

| |
|--------|
| Patent |
| |
| |

CONGRESSES AND SEMINARS

| Date | Title | Place |
|------------|--|--------------------------|
| 12.06.2011 | Coating Materials for Microencapsulation | Ondokuz Mayıs University |
| 07.06.2013 | Encapsulation of Phenolics Compounds | Ondokuz Mayıs University |

PUBLICATIONS

| |
|--|
| Articles in reviews |
| Tatar F, Cengiz A., Kahyaoglu T (2014) Effect of Hemicellulose as a Coating Material on Water Sorption Thermodynamics of the Microencapsulated Fish Oil and Artificial Neural Network (ANN) Modeling of Isotherms. Food and Bioprocess Technology. DOI: 10.1007/s11947-014-1291-0 |
| Tatar, F., Tunç, M.T., Dervisoglu, M., Cekmecelioglu, D., Kahyaoglu, T., (2014). Evaluation of hemicellulose as a coating material with gum arabic for food microencapsulation. Food Research International 57(0), 168-175, 2014. |
| Tatar Turan, F., Cengiz, A., Kahyaoglu, T., (2015). Evaluation of ultrasonic nozzle with spray-drying as a novel method for the microencapsulation of blueberry's bioactive compounds. Innovative Food Science & |



| |
|--|
| Emerging Technologies 32, 136-145. |
| Tatar, F., Tunc, M.T., Kahyaoglu, T., (2015). Turkish Tombul hazelnut (<i>Corylus avellana</i> L.) protein concentrates: functional and rheological properties. <i>Journal of Food Science Technology</i> 52(2), 1024-1031. |
| Tatar, F., Kahyaoglu, T., (2015). Microencapsulation of Anchovy (<i>Engraulis encrasicolus</i> L.) Oil: Emulsion Characterization and Optimization by Response Surface Methodology. <i>Journal of Food Processing and Preservation</i> 39(6), 624-633. |
| Tatar Turan, F., Cengiz, A., Sandıkçı, D., Dervisoglu, M., Kahyaoglu, T., (2016). Influence of ultrasonic nozzle in spray-drying and storage on the properties of blueberry powder and microcapsule. <i>Journal of the Science of Food and Agriculture</i> , DOI: 10.1002/jsfa.7605 |
| Tatar Turan, F., Kahyaoglu, T., (Accepted article, 18.06.2020). The effect of ultrasonic spray nozzle on carbohydrate and protein based coating materials for blueberry extract microencapsulation. <i>Journal of the Science of Food and Agriculture</i> . |

| |
|---|
| Congress proceedings |
| Kahyaoglu T., Dervişoğlu M., Tatar F., Tunç M.T. and Cekmecelioglu D. The microencapsulation fish (<i>Engraulis encrasicolus</i> L.) oil by various wall materials. XIX International Conference on Bioencapsulation, Amboise, France, 5-8 October, 2011. |
| Tunç M.T., Tatar F., Kahyaoglu T. Optimization of the ultrasonic emulsification for microencapsulation of fish oil by response surface methodology. 4th International Congress on Food and Nutrition together with 3rd SAFE Consortium International Congress on Food Safety, İstanbul, Turkey, 12-14 October, 2011. |
| Tatar F., Tunç M.T., Cengiz A., Kahyaoglu T. Ultrasound assisted extraction of polyphenols from blueberry fruits grown in the Black Sea Region of Turkey. The II. International Symposium on Traditional Foods from Adriatic to Caucasus. Struga/Macedonia, 24-26 October, 2013. |
| Tatar F., Tunc M.T., Dervisoglu M. ve Cekmecelioglu D. Effect of hemicellulose as a coating material of Anchovy (<i>Engraulis encrasicolus</i> L.) oil microencapsulation. IFT's 2013 Annual Meeting. USA, 13-16 July, 2013. |
| Tatar F., Tunç M.T., Cengiz A., Dervisoglu M., Kahyaoglu T. Influence of spray drying conditions on the functional properties of blueberry powder. 1st Congress on Food Structure Design, Porto, Portugal, 15-17 October, 2014 |
| Cengiz Alime, Tatar Feyza, Sandikci Dilara, Dervisoglu Muhammet, Kahyaoglu Talip. Effects of Spray Drying Conditions on the Encapsulation Efficiency of Blueberry Microcapsules. The 6th International Symposium on "Delivery of Functionality in Complex Food Systems: Physically inspired approaches from nanoscale to microscale", Paris, France, 14-17 July, 2015. |

OTHER INFORMATION

| |
|---|
| PhD Thesis Title: The Use of Ultrasonic Nozzle on The Production of Blueberry Powder and Microcapsule |
| Master Thesis Title: The Use of Hemicellulose as a Wall Material in Fish Oil Microencapsulation |

Declarations given in the present curriculum must be considered released according to art. 46 and 47 of DPR n. 445/2000.

The present curriculum does not contain confidential and legal information according to art. 4, paragraph 1, points d) and e) of D.Lgs. 30.06.2003 n. 196.

Place and date: İstanbul/Turkey, 18.06.2020

SIGNATURE