

ÖZGE SEÇMELER

E-mail: osecmeler@gmail.com, ozge.secmeler@altinbas.edu.tr

Phone No.: (216) 518 91 02- Cep: 0532 300 69 79
Adress: Çınar Mah. Bağdat Cad. Yıldız Sok. Aydoğmuş Apt.
17/7 34870 (Küçükyalı semti) Maltepe İstanbul-TURKEY



orcid.org/0000-0002-5348-2782

EDUCATION

- 2011-January 2017 **Yeditepe University, Istanbul-Turkey**
Biotechnology PhD Program
Thesis Supervisor: Özlem Güçlü Üstündağ
Thesis: *Recovery of Sterols from Plant Based Food Waste for the Development of Functional Food Ingredients*
- 2001-2003 **Middle East Technical University, Ankara-Turkey**
Food Engineering Dept., Master of Science,
Thesis Supervisor: Ali Esin
Co-supervisor: Gülüm Şumnu
Thesis: *Comparison of Microwave Drying and Microwave Mixed-Bed Drying of Red Peppers*
- 1996-2001 **Middle East Technical University, Ankara-Turkey**
Food Engineering Dept., Bachelor of Science

COMPETENCES

- Research experience in Instituto de la Grasa-CSIC, Sevilla, Spain
- Using chromatographic instruments (HPLC, GC, GCMS), development of analytical methods and validation, calculation of measurement uncertainty and calibration
- Installation of quality systems and laboratory accreditation (ISO 9001, ISO/IEC 17025), training staffs for laboratory accreditation and auditing

WORK and ACADEMIC EXPERIANCE

- 2017-continue **Altınbaş University, Istanbul-Turkey**
Faculty of Applied Sciences, Gastronomy Department
Assistant Professor
- 2015-2016 **Instituto de la Grasa-CSIC, Sevilla-Spain**
Study on PhD thesis using pilot plant
(TUBITAK Scholarship for PhD students-2211c, 2014-2016)
- 2011-2015 **Yeditepe University-Food Engineering Department**
Graduate Scholarship Students-Teaching Assistant of laboratory lectures
(Food Analysis, General Microbiology and Fluid Mechanics and Food Engineering Unit Operations laboratories and Laboratory Safety)
- 2003-2011 **Altıparmak Food (Honey Packaging Company)**
Laboratory Quality Management Specialist
ISO 17025 Installation of quality system and laboratory accreditation
Purchasing laboratory instruments and preparing their maintenance and training program
Calibration of laboratory instruments and training (Balance, Pipette, Water baths, Measurement Glass wares, Data loggers)
Method development and validation, Calculation of measurement uncertainty
Food sensory analysis (panelist),
Installation of quality systems (ISO 9001, BRC, ISO 22000)

2001-2002

İpekyolu Spice and Food Company.
Food Engineer- Installation of quality systems (HACCP and ISO 9001:2000)

PUBLICATIONS, POSTERS ve PROJECTS

Publications

Partitioning of predominant lipophilic bioactives (squalene, α -tocopherol and β -sitosterol) during olive oil processing. Özge Seçmeler, Özlem Güçlü Üstündağ, International Journal of Food Science and Technology, DOI:10.1111/ijfs.14029

Effect of subcritical water and steam explosion pretreatments on the recovery of sterols, phenols and oil from olive pomace. Özge Seçmeler, Özlem Güçlü Üstündağ, Juan Fernández-Bolaños, Guillermo Rodríguez-Gutiérrez, Food Chemistry, DOI: 10.1016/j.foodchem.2018.05.088

Behavior of lipophilic bioactives during olive oil processing. Özge Seçmeler, Özlem Güçlü Üstündağ, European Journal of Lipid Science and Technology, 2017/119(9)/DOI:10.1002/ejlt.201600404 (**International article**)

A Rapid in-house Validated GC-FID Method for Simultaneous Determination of Lipophilic Bioactives in Olive Oil: Squalene, α -tocopherol and β -sitosterol. Özge Seçmeler, Özlem Güçlü Üstündağ, European Journal of Lipid Science and Technology, 2017/119(1)/ DOI: 10.1002/ejlt.201500420, 28.Nisan.2016 (**International article**)

Valorization of wastes and byproducts of olive oil production (in Turkish). Özge Seçmeler, Özlem Güçlü Üstündağ, Dünya Gıda Dergisi, Mayıs.2015/90-98, Mayıs.2015 (**National article**)

Guide of good manufacturing practices for honey sector, no:1, 2009, as Balder-Bal working group assistant, Republic of Turkey Ministry of Food, Agriculture and Livestock (**Booklet**)

Oral Presentations

Investigation of green techniques for the recovery of sterols, phenols and oil from olive pomace: subcritical water and steam explosion pretreatments. Food Waste Recovery Workshop, ISEKI Food Conference, University of Hohenheim, Stuttgart-Germany, 2 July 2018

Distribution of lipophilic bioactives (squalene, α -tocopherol and β -sitosterol) between oil and waste streams during olive oil processing. The Food Factor I Barcelona Conference, Formatex Research Centre, Spain, 2-4 November 2016

Evaluating the effects of olive oil processing on the lipophilic olive bioactives: squalene, sterols and tocopherols. The International Conference on Food and Biosystem Engineering-FABE Greece, June 2013

Zeytinyağı Sektörü Atık ve Yan Ürünlerindeki Biyoaktif Maddelerin Değerlendirilmesi- II. ZEYTİN ve ZEYTİNYAĞI KONGRESİ, October 3, 2012

Method Selection in Honey Analysis, Method Validation and Measurement Uncertainty, Turkish National Metrology Institution (UME), 09.11.2007

Posters and abstracts

Distribution of lipophilic bioactives (squalene, α -tocopherol and β -sitosterol) between oil and waste streams during olive oil processing. Özge Seçmeler, Özlem Güçlü Üstündağ, The Food Factor I Barcelona Conference, Formatex Research Center, Spain, 2-4 November 2016, (**abstract book**)

Optimization and validation of a GC method for the simultaneous determination of β -sitosterol, squalene and α -tocopherol in olive oil. Özge Seçmeler, Özlem Güçlü Üstündağ, EuroFoodCHEM XVIII, Madrid, Spain, 13-16. October. 2015, (**poster**)

A rapid method for simultaneous determination of lipophilic bioactives in olive oil: squalene, α -tocopherol and β -sitosterol. Özge Seçmeler, Özlem Güçlü Üstündağ, ISNFF 2014, Annual Conference & Exhibition, Functional Foods, Nutraceuticals, Natural Health Products, and Dietary Supplements, Istanbul-Turkey, 14-17. October.2014, (**poster**)

Distribution of phenolics between Olive Oil and Waste Streams During Virgin Olive Oil Processing. Özge Seçmeler, Özlem Güçlü Üstündağ, 11. Euro Fed Lipid Congress 2013: Oils, Fats and Lipids: New Strategies for a High Quality Future, YABITED, Antalya-Turkey, October 27-30, 2013 (**Poster**)

Evaluating the effects of olive oil processing on the lipophilic olive bioactives: squalene, sterols and tocopherols. Özge Seçmeler, Özlem Güçlü Üstündağ, The International Conference on Food and Biosystem Engineering-FABE Greece, June 2013 (full text)

Projects

Determination of honey origin, TEYDEB, Altıparmak Food, 2004-2007 (researcher)

AS A TRAINER and LECTURER

Lecturer	Introduction to Gastronomy Food Safety and Sanitation Culinary Mathematics and Basic Statistical Analysis Culinary Chemistry Basic Principles of Nutrition
Teaching assistant	Food Analysis Laboratory General Microbiology Laboratory Fluid Mechanics Laboratory Food Engineering Unit Operations I Laboratory (Texture and rheometer) Food Engineering Unit Operations II Laboratory (Food Processes) Laboratory Safety Trainings
In-service training	Uygulamalı Ölçüm Belirsizliği Hesaplama Eğitimi Kalibrasyon Grafiği Analizi Eğitimi Kontrol Grafikleri Eğitimi Referans Malzeme Kullanımı Eğitimi ISO 17025 Genel Eğitimi İyi laboratuvar Uygulamaları (GLP) Eğitimi Uygulamalı Pipet Doğrulama Eğitimleri Hacim Kaplarının Kapasite belirlenmesi/Kalibrasyonu Laboratuvar Dokümantasyon Eğitimleri/Sistem bilgilendirme sunumları Piston Pipet Kullanımı ve Kalibrasyonu Genel Metroloji

PACKAGE PROGRAMES

MS-Office (Word, Excel, PowerPoint, Access, Outlook)
Statistical programs (SPSS, Design Expert, Minitab)

MEMBERSHIPS and ORGANIZATIONS

Food Engineering Organization	
TURKAK Technical Specialist	17025 Laboratory Accreditation
TURKLAB	TURKLAB – EUROLAB Istanbul 2011 Conference Organization Committee

REFERENCES

1. Assist. Prof. Özlem Güçlü Üstündağ, Yeditepe University Food Eng. Dept., +90 216 578 00 00 – 3187
2. Prof. Dr. Fatma Yeşim Ekinci, Yeditepe University Food Eng. Dept., +90 216 578 00 00 – 3285
3. Prof. Dr. Mustafa Özilgen, Yeditepe University Head of Food Eng. Dept, +90 216 578 04 86
4. Guiermo Rodriguez Gutierrez, Instituto de la Grasa-CSIC, Sevilla-Spain, +34 954611550
5. Maria Victoria Ruiz Mendez, Instituto de la Grasa-CSIC, Sevilla-Spain, +34 954611550
6. Özen Altıparmak, Altıparmak Food Co., +90 (216) 643 02 02

TRAININGS and SEMINERS TAKEN

Training of trainers	09/2017
Laboratory Quality Control, <i>Kalite Rehberi</i>	15/05/2010
Method Validation and Measurement Uncertainty, <i>Kalite Rehberi</i>	08-09/05/2010
Reference Standards and PT schemes	15.09.2010
Advanced Excel Training, <i>ODTÜ Mezunlar Derneği</i> , 10 hours	08.02-01/03.2010
GCMSMS Seminar	06/05/2010
Use of Reference Materials and the estimation of measurement, <i>JRC-UME-IRMM</i> , 2 days	04-05/05/2010
Workshop on Antioxidant Measurement Methods	21/04/2010
Chemwell Tam Otomatik ELISA Cihazı kullanımı	20.04.2010
Laboratory Auditing Training, <i>TURKAK</i> , 2 days	15-16/03/2010
Mass Spectrometry Basics and Xevo user Training	15-19/02/2010
Statistical analysis with SPSS	13-14-21-22/01/2010
Chemical Laboratories Measurement Uncertainty, <i>Gıda Güvenliği ve Hijyen Akademisi</i> , 2 days	19-20/12/2009
Importance of Quality and Quality Assurance in Chemical, <i>UME-JRC-IRMM (Trainmic)</i>	12-13/11/2009
Waters Laboratory Informatics Seminar	07/10/2008
Calibration of weighing balance Euromet cg 18, <i>TURKLAB</i>	18.11.2008
ISO 17025:2005 Auditing Training (15 hours)	14-16.11.2007
Veterinary Drug Residues and Mycotoxins in Animal Based Foodstuff, <i>Sincer & R-Biopharm</i>	16-17.10.2007
Calibration of weighing balance and temperature, <i>AB MEDA Programı Projesi</i>	10-12.04.2007
Calibration of Volumetric Glass wares- <i>UME</i>	09-10.04.2007
Integrated Quality Management Systems (150 hours)	10.2006-03.2007
TR7 PT Statistics Training, <i>Project of AB MEDA Program</i>	12-14.03.2007
Accreditation of PT Providers and Quality Management Training, <i>Project of AB MEDA</i>	14-15.02.2007
LCMSMS Basic Training, <i>Likrom</i>	25.01.2007
Eurochem, Introduction to Quality Systems Workshop, <i>UME</i>	15-16.05.2006
Calculation of Measurement Uncertainty and Calibration, <i>UME</i>	09-10.10.2005
Calibration of Manual Weighing Balances, <i>UME</i>	21-23.10.2005
GC Training, <i>Dolunay Training Centre</i>	29-30.03.2004
Introduction to HPLC, <i>Dolunay Training Centre</i>	03.10.2003
Separation Techniques and Method Development, <i>Dolunay Training Centre</i>	13-14.10.2003