**CURRICULUM VITAE**

 1. Name and Surname: **Guner ARKUN** (OZAY)

 2. Date of Birth: 30/08/1955

 **3. Acedemic Title: Prof. Dr.**

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| --- | --- | --- | --- |
| Degree | Field | University | Year |
| Bachelor’s(first cycle) | Chemistry | Hacettepe University | 1979 |
| Master’s(second cylcle) | Food Hygiene and Technology | Istanbul University | 1985 |
| Ph.D.(thrd cycle) | Food Hygiene and Technology | Istanbul University | 1989 |

**5. Academic Titles and Years Received:**

**Assistant Professor:**

**Associate Professor: 1991**

**Full Professor: 2012**

**7. Scientific Publications**

**7.1. Scientific journal articles published in refereed international journals**

1. Özer, H., Oktay,H. İ. and Özay, G. (2012) Mycotoxins Risk and Toxigenic Fungi in Date, Prune and Dried Apricot among Mediterranean Crops. Phytopathologia Mediterranea. 51(1): 148-157.
2. **Ozay, G**., Seyhan, F., Pembeci, C., Saklar,S. and Yılmaz, A. (2008) *Factors Influencing Fungal and Aflatoxin Levels in Turkish Hazelnuts ( Corylus avellana L.) during Growth, Harvest, Drying and Storage: A 3-year Study.* Food Additives & Contaminants. Part A - Chemistry, Analysis, Control, Exposure & Risk Assessment, 25 (2): 209-218
3. **Ozay, G**., Seyhan, F., Yilmaz, A., Whitaker, T.B., Slate, A.B., and Giesbrecht, F., (2007). *Sampling Hazelnuts for Aflatoxin: Effect of Sample Size and Accept/Reject Limit on Reducing the Risk of Misclassifying Lots*. J. of AOAC International 90(4): 1028-1035
4. Seyhan, F., **Ozay, G**., Saklar, S., Ertas, E.,Satır, G. and Alasalvar, C. (2007). *Chemical Changes of Three Native Turkish Hazelnut Varieties (Corylus avellana L.) During Fruit Development*. Food Chemistry 105(2):590-596
5. **Ozay, G**., Seyhan, F., Yilmaz, A., Whitaker, T.B., Slate, A.B., and Giesbrecht, F. (2006) *Sampling Hazelnuts for Aflatoxin, Part I: Uncertainty Associated with Sampling, Sample Preparation, and Analysis*. J. of AOAC International 89 (4): 1004-1011
6. Özdemir M.,Seyhan,F.G., Bakan A.K. **Ozay, G**. Devres O. (2001) *Analysis of Internal Browning of Roasted Hazelnuts.* Food Chemistry*.* 73 (2): 191-196
7. Mahmutoğlu,T., Saygı,Y.B., Borcaklı,M.**Ozay, G**. (1996) *Effects of the Pretreatment-Drying Method Combinations on the Drying Rates,Quality and Storage Stability of Apricots*. Lebensmittel-Wissenschaft und-Technologie. V:29, Isuue:5-6 pp:418-424
8. **Ozay, G**. and Borcakli M. (1995) *Effect of Brine Replacement and Salt Concentration on the Fermentation of Naturally Black Olives.* Food research Int. V:28 Issue:6 pp. 553-559
9. **Ozay, G**., Aran N. and Pala M. (1995) Influence of harvesting and drying techniques on microflora and mycotoxin contamination of figs. Die Nahrung 39(2):156-165
10. Borcaklı, M., **Ozay, G**., Alperden, İ., Özsan, E. and Erdek, Y. (1993) *Changes in Chemical and Microbiological Composition of Two Varieties of Olives during Fermentation*. Grasas y Aceites, 44 (4-5) 253-258.
11. **Ozay, G.** and Alperden I. (1991) *Aflatoxin and Ochratoxin A contamination of dried figs* (*Ficus carina L.)* *from the 1988 crop*. Mycotoxin Research Vol. 7 85-91
12. **Ozay, G.** and Heperkan D. (1989) *Mould and Mycotoxin Contamination of Stored Corn in Turkey.* Mycotoxin Research 5:81-89

**7.2. Scientific presentations presented at and published in the proceedings of international scientific conferences**

1. Özer, H. , Oktay, H.İ. and **Ozay, G. (2011)** *Current Researches on Mycotoxins in Turkey.* MYCORED 2nd Mediterranean Workshop on Mycotoxicological Risks in Mediterranean Countries: Economic Impact, Prevention, Management and Control.14 October 2011, Istanbul Congres Center, İstanbul
2. Oktay, H.I., Logrieco, A., Mule, G., **Ozay, G.** (2011) Evaluating the Relation between Fumonisin B2 Production and Presence of the Fumonisin Biosynthetic Gene Orthologues in *Aspergillus niger* Aggregate. 4th International Congress on Food and Nutrition, 12-14 October 2011 Istanbul, Turkey.
3. Ozer,H., H.Oktay,H.I. and **Ozay,G.** (2011) *Mycotoxins in Turkish Food Products.* MYCORED International Workshop – Reduction of Mycotoxins in Production Chains of EU and Russia: Modern Investigations and Practical Features, Russia.

1. Oktay, H.I. Ozer, H. and **Ozay, G.** (2011) *A Survey of Ochratoxın A Contamination in Sultana Variety Grape and Raisin in a Two Year Study.* MycoRed AFRICA 2011 Conference: Mycotoxin reduction – Global solutions, South Africa,2011 (poster)
2. Ozer, H. H.Oktay,H.İ. and **Ozay,G.** (2011) *“Within-Lab Method Validation for Determination of Aflatoxins in Apricot Kernel”,* MycoRed AFRICA 2011 Conference: Mycotoxin reduction – Global solutions, South Africa, 2011 (poster)
3. **Ozay, G** and Özdemir, İ. (2011) *Green raisins*. INC XXX World Nut and Dried Fruit Congress. 20-22 May 2011 Budapest, Hungary
4. **Ozay, G.** and Özer, H. (2010) *Current Situation on the Occurrence of Mycotoxins and Toxigenic Fungi in Turkey.* Mycored Symposium - Mycotoxicological Risks in Mediterranean Countries: Economic Impact, Prevention, Management and Control. 25 -27 October 2010, Egypt.
5. **Ozay, G**. (2009) *Mycotoxigenic Moulds and Mycotoxins in Foodstuffs/Food Supply
(health and economic implications)*, UNIDO Programme, 2009
6. **Ozay, G**. (2005) *R&D Capability in Food Science and Technolgy: TUBITAK MRC Food Institute.* KU Lueven, Belgium
7. **Ozay, G**.& Bautrif, E. (2009*) Nuts and Dried Fruits: Safety, Nutrition and Quality*. INC World Nut and Dried Fruit Congress, Monaco
8. Pembeci,C.., Seyhan,F., O**zay,G.** (2008) *Determination of Aspergillus flavus and A. parasiticus Species and Their Aflatoxin Producing Potential in Hazelnuts grown in Turkey*. IUMS 12th International Congress of Mycology 5-9 August 2008, Istanbul
9. **Ozay, G**., (2008) *Food industry in Turkey*. New Technologies in Food and Textile Sectors. ODTÜ, Ankara
10. **Ozay, G**., (2008) *Food Industry and Recent Developments in Europe*. New Technologies in Food and Textile Sectors, ODTÜ Ankara.
11. Seyhan, F., Pembeci Kodolbaş, C., Özer, H., **Ozay, G**. (2008) *Aflatoxin Projects on Hazelnuts.* European Commission - Contaminants Experts Meeting, Brussels
12. Seyhan, F., Pembeci Kodolbaş, C., Özer, H., **Ozay, G**.(2008) *Effect of Furrther Processing on Reduction of Aflatoxin in Hazelnuts.* FVO Mission Meeting, Ankara.
13. Ferda Seyhan, F. Pembeci, C., Özer, H. **Ozay, G**. (2008) *Effect of Further Processing on Aflatoxin Reduction in Hazelnuts*. World Mycotoxin Forum. 17-18 November 2008 Noordwick, The Netherlands (poster)
14. **Ozay, G**.,(2007) *National Food Technology Platform – Turkey*. 1st Meeting of the National Food Technology Platforms, 14 April 2007 Rome, Italy
15. **Ozay, G**., Seyhan, F., Pembeci Kodolbaş, C., Saklar Ayyıldız, S., Yılmaz, A. (2007*)   Aflatoxins in Turkish Hazelnuts (Corylus Avellana L.):A Comprehensive Study from Orchard to the Storage.* 12. International IUPAC Symposium on Mycotoxin and Phycotoxins, 21-25 May 2007, Istanbul.
16. **Ozay, G**., Seyhan,F. (2007) *Prevention of Toxigenic Moulds in Grains, Nuts and Dried Foods.* Safoodnet –Food Safety and Hygiene Networking within New Memebr States and Associated Candidate Countries . 2nd Open Seminar. Risk Assesment of Microbial Problems and Preventive Actions in Food Industry. October 22-23 2007 Point Hotel, Istanbul.
17. **Ozay, G**. (2005) *Gender Action Plan of QualityLow inputFood Project*, EC Gender Network Meeting, EC DGR Brussels
18. **Ozay, G**. (2005) *Food Quality and Safety in Turkey*, JRC Infoday, 2005
19. **Ozay, G**., (2005) *Research Studies and Priorities on Food in Turkey*. A Regional Contribution to Food, Agriculture and Biotechnology Conference, Bukhares, Romania
20. **Ozay, G**., Özer, H. (2005) Mycotoxin Problems in Nuts and Dried Fruits in the Mediterranean Basin. Reduction of Mycotoxins in Trophical Agriculture with Emphasis on Health & Trade in Africa, 13-16 September 2005, Accra, Ghana.
21. **Ozay, G**. (2005) *R&D capabilities of FI.* UK-TURKEY R&D Collaboration day. 18 May 2005, University of Newcatle, UK
22. **Ozay, G**. (2005) *R&D capability in Food Science &Technology:TUBITAK MRC Food Institute*. HEATOX Workshop. 26 Nov. 2005, Istanbul
23. **Ozay, G.** (2004)*QUALITYLOWINPUTFOOD.* Workshop -Food Safety and Quality:State of Research in the Southern Mediterranean Countries. CIHEAM July 1-2, 2004 Bari, Italy.
24. **Ozay, G**. (2004) *Research Activities in Food Science & Technology Institute.* TRAINNET-Transnational Info Day 9-10 September 2004, Plovdiv, Bulgaria
25. **Ozay, G.** (2004) *Determination of the factors Affecting Aflatoxin Formation and Preventive Measures in Hazelnuts-Follow up*. European Dried Fruits and Nuts Meeting, Hamburg, 5 November 2004
26. **Ozay, G. (2003)** *Determination of the Factors Affecting Aflatoxin Formation and Preventive Measures in Hazelnuts.* European Dried Fruits and Nuts Meeting, Hamburg, 21 November 2003
27. **Ozay, G**., Seyhan, F. Saklar, S. Yılmaz,A. (2003) Hazelnut & Aflatoxins. 30 July 2003, Giresun, and 8 August 2003 Istanbul
28. **Ozay, G.,** Seyhan, F. (2003) *Determination of the factors Affecting Aflatoxin Formation and Preventive Measures in Hazelnuts* II. World Mycotoxin Forum, (17-18 Feb 2003), Noordwick, Hollanda **( 1. award amoung 60 posters )**
29. **Ozay, G**. (2003) *Aflatoxins in hazelnuts*. INC World Nut and Dried Fruit Congress 7-8 August 2003 , Conrad Hotel, İstanbul
30. **Ozay, G**. Seylam, A. (2003) *Dehydratation of Fruits and Vegetables in Turkey*. Thematic Network second Workshop Dehydraion of Fruits and Vegetables . 25-28 Apr. 2003,Tunisia.
31. **Ozay, G**., Seylam Küşümler, A. (2003) *Improving Quality Management in the Minimally-Processed (MP) Fruits and Vegetables Industry in Turkey*.
Minimally Processed Fruit and Vegetables, Thematic Network Workshop, 12-15 Dec, 2003. Mesagne, Italy
32. **Ozay, G**. ve A.S. Küşümler. (2002)*Cold Storage, Modified Atmosphere Packaging and Controlled Atmosphere Storage in Turkey*. Thematic Network-Preservation Technologies for Fresh Fruits and Vegetables: Cold Storage, Modified Atmosphere Packaging and Controlled Atmosphere Storage. January 17- 20 January 2002., Gebze
33. **Ozay, G**. and Küşümler, A..S. (2001) *Food Processing Sector in Turkey*. The Euro-Mediterranean food processing sector: industrial and technological outlook. Universidad de Cordoba, October 5 to 7, 2001.Codoba, Spain
34. **Ozay,G.** (2004) *Gender issues in Improving quality and safety and reduction of cost in the European organic and “low input” food supply chain*. Network on Gender Aspects in Food Quality and Safety Research. EC DGR 13 January, 2004.
35. **Ozay, G.** Yıldız,M. Mahidin, M.R., Yusuf, M.S.A., Yurdagül, M. and Gökçen, N. (1997) *Using of Palm Oil to Formulate Margarines for Turkish Market.* International Symposium on Oils and Fats in Central Asia. July 23-24, 1997 Tashkent, Uzbekistan
36. Damarlı, E., Gün,H., **Ozay, G**., Bülbül,S. And Oeschle,P. (1997) *An Alternative Method Instead of Methylene Bromure for Insect Disinfection of Dried Figs.:Controlled Atmodphere*. 1st International Symposium on Fig. June 24-28,1997, İzmir
37. **Ozay, G.** Yıldız,M. Mahidin, M.R., Yusuf, M.S.A., Yurdagül, M. and Gökçen, N. (1996) *Formulaton of trans-free fatty acid Margarine*. AOCS World Conference and Exhibiton on Oil Seeds and Edible Oil Processing. 6-10 October 1996 Istanbul
38. Borcaklı,M. **Ozay, G**., and Alperden,İ. (1993) *Starter Culture Application to Black Olives*. Sixth European Congress on Biotechnology. 13-17 June 1993. Firenze
39. Borcaklı,M. **Ozay, G.**, Alperden,İ. Özsan,E. and Erdek, Y. (1991) *Changes in Chemical and Microbiological Composition of Two Varieties of Olives During Fermentation*. The eight Consultation of the European Research Network on Olives. 1013 Sept. 1991 İzmir
40. **Ozay, G**. Alperden,İ. (1989). *The Efficiacy of UV light on Determination of Aflatoxin Concentration in Dried Figs.* International Dried Figs and Aflatoxin Symposium. April 4-8, 1989 Çeşme İzmir.
41. **Ozay, G**. (1988) *Agrofood Industry in Turkey*. In Plant Group Training Programme on Fruit and Vegetables Processing for LDC. September 4- October 17 1988, 1995 and 1996, Gebze
42. **Ozay, G**. (1988) *Chromatographic Techniques of Food Analyses*. In Plant Group Training Programme on Fruit and Vegetables Processing for LDC. September 4- October 17 1988, 1990, 1991, 1992, 1993,and 1994. Gebze
43. **Ozay, G**. Alperden,İ. (1988) *Research Studies on Mould and Mycotoxins at TUBITAK MRC.* International Dried Figs and Aflatoxin Symposium. May 9-11, 1988 Çeşme İzmir
44. **Ozay, G.** (1987) *Fish and Fishery Products.* In Plnt Group Training Programme on Food Processing Operations for LCD 2nd October-13th November 1987, Gebze
45. **Ozay, G**. (1983) *Chemical analyses of mycotoxins*. UNIDO Moulds and Mycotoxins regional Training Course. Silivri Istanbul
46. Yiğit,V. Karaali,A. and **Arkun(Özay), G.** (1982) *Effect of Some Herbicides Used for Sunflowers on the Quality of Their Residue Analyse*s. The fifth International Congress of Pesticide Chemistry. IUPAC August August 29-Sept. 4, Kyoto, Japan

**7.4. Scientific book(s) and chapter(s) in book(s) published by international publishers**

1. **Ozay, G**. and Ozer, H. (2008). *Mycotoxin Problems in Nuts and Dried Fruits from the Mediterranean Basin****.* In:** Mycotoxins Detection Methods, Management, Public Health and Agricultural Trade. Eds: J. Leslie, R. Bandyopadhyay, A. Visconti. CABI publishers, USA pp: 133-138
2. **Ozay, G**. (2004) *The Euro-mediterranean Food-processing Sector: Industrial and Technological Outlook.* (Eds.) G. Cano, M.T. Sanchez. Argos Impresores S.L. , Cordoba, Spain 123 p.

3. An Alternative Method Istead of Methyl Bromide for Insect disinfection of dried figs:Controlled Atmosphere (1998) Damarlı,E., Gun,H., Ozay,G. ….Eds: Aksoy,U., Ferguson,L. Hepaksoy,S. 1st International Symposium on Fog Book series: Acta Horticulturae 480: 209-214

4. Borcaklı, M., **Ozay, G**. and Alperden, İ. (1995) *Fermentation of Turkish Black Olives with Application of Starter Culture and Aeration.* In: Developments in Food Science 37 B.Food Flavors:Generation, Analysis and Process Influence. G. Charalambous (Ed.) Elsevier Science B.V., Amsterdam. Pp: 1849-1863

5.Borcaklı, M., Ozay, G. and Alperden, İ. (1993) Fermentation of Turkish Black Olives with Traditional and Aerated Systems. In: Food Flavors, Ingredients and Composition. G. Charalambous (Ed.) Developments in Food Science .Elsevier Science Publishers, Amsterdam. (32): 265-277.

**7.5. Scientific articles published in refereed national journals**

1. Özay, G. (2012) Gıda Güvenliği ve Sertifikasyon -1. Dünya Gıda 9:38-40
2. Özay, G. (2012) Gıda Güvenliği ve Sertifikasyon-2. Dünya Gıda 10:77- 79
3. Yilmaz, A. ve **Özay, G**. (2001) *Gıda ve Yemlerde Mikotoksinlerin Detoksifikasyonu*. Dünya Gıda 7:80-84
4. Gürcan, T. and **Özay, G.** (2001) *Türkiye’de Pazarlanan Sanayi Tipi Margarinlerin Fiziksel ve Kimyasal Özelliklerinin Belirlenmesi.* Dünya Gıda 9:82-85
5. Yıldız, M.,Gürcan,T., **Özay, G.** ve Pala, M. (1997) *Doğal Koşullarda Depolanan Türk Antepfıstıklarının (Pistachio vera L.) Çeşitlerindeki Kalite Değişimleri*. Gıda Teknolojisi 6(1):55-66
6. Borcaklı, M., **Özay, G**. ve Alperden, İ. (1994) *Çeşitli Proseslerin Siyah Zeytin Fermantasyonuna Etkileri* KÜKEM Dergisi 17(1):39-50
7. **Özay, G.** Borcaklı,M.,Alperden,İ, Özhan,E. ve Erdek, Y. (1994). *Farklı İki Tip Zeytin (Gemlik ve Edincik) Fermantasyonlarının Kimyasal ve Mikrobiyolojik Yönden İncelenmesi.* Gıda 19(1):37-43
8. **Özay, G.** (1993) *Gıdalarda Tarımsal İlaç Kalıntıları ve İnsan Sağlığı Açısından Taşıdığı Riskler*. Gıda Sanayii 7(2):19-28
9. **Özay, G**., Pala,M. ve Saygı,B. (1993) *Bazı Gıdaların Su aktivitesi (aw) Yönünden İncelenmesi*. Gıda 18(6):377-383
10. **Özay, G.** (1992)*Bazı Deniz Kabuklularında Saksitoksin (Paralytic Shellfish Poison) Kontaminasyonu ve İnsan Sağlığı Açısından Taşıdığı Riskler*. Gıda Sanayii 6(1):16-24
11. **Özay, G.** ve Alperden, İ. (1991) *Kuruincirlerde (Ficus carina L.) Aflatoksin ve Okratoksin A Oluşumu.* Gıda Sanayii 5(5):57-62
12. Wetherilt, H., Gürcan,T., Löker, M. ve **Özay, G**. (1991) *Türk Çaylarının Nesnel Kalite Parametrelerine Göre Değerlendirilmesi.* Gıda 16(3):209-216
13. **Özay, G**. ve Alperden İ. (1989) *Türkiyede Yetiştirilen Yerfıstıklarında (Arachis hypogaea L.) Mikotoksinler.* Gıda 14(5):267-273
14. **Özay, G.** ve Eke, D. (1988) *Depolama Aşamasındaki Mısırlarda Küf ve Mikotoksin Oluşumu* Gıda Sanayii 2(3):9-15
15. **Özay, G**. **(**1988)*Gıdalarda Mikotoksinlerin Detoksifikasyonu***.** Gıda 13(2):137-141
16. **Özay, G**. (1986) *Türk Antepfıstıklarında (Pistacia Vera) Aflatoksinler*. Ege Üniv. Müh Fak. Dergisi V.4 (2): 41-49
17. **Arkun (Özay), G**. (1983) *Mikotoksinlerin Genel Belirleme Yöntemleri*. KÜKEM Dergisi 6(2):92-94
18. **Arkun (Özay), G**. (1983) *Penicillum ve Fusarium Mikotoksinlerinin Saptanması* KÜKEM Dergisi 6(2):95-98

**7.6. Scientific presentations presented at and published in the proceedings of national scientific conferences**

1. Türüt, N., Oruç, E., Dinçel, E. ve **Özay, G. 2014.** Malatya tarhanası ile Uşak tarhanasının Üretim teknikleri ve ürün karakterizasyonu. 4. Geleneksel Gıdalar Sempozyumu. 17-19 Nisan 2014, Adana. Proceeding Book p:69-73
2. **Ozay, G**. (2011) *Gıda İşleme Teknolojilerinde Yeni Eğilimler*. Türkiye İhracatçilar Meclisi Strateji Çalıştayı. 8 Ağustos 2011 TİM Dış Ticaret Kompleksi, İstanbul.
3. **Ozay, G**. Ertaş, E. Bakan, A. (2010) *Mardin Yöresi Ürünlerin Değerlendirilme Olanakları***.** 14 Kasım 2010, Mardin
4. **Ozay, G**., Löker, A. (2007) *Ulusal Gıda Kompozisyon Veriabanı Projesi.* Tarım ve Köyişleri Bakanlığı "Gıda ve Yem" Program Değerlendirme Toplantısı, Antalya, 2007.
5. **Ozay, G**., (2007) *Avrupa Teknoloji Platformlari ve Gıda Sektörü*. İSO Teknotrend Toplantıları. Gıda Sektöründe Yeni Eğilimler, 14 Haziran 2007, İSO Odakule, İstanbul.
6. **Ozay, G**., *ETP "Food for Life".* Avrupa Teknoloji Platformları Konferansı, TÜBİTAK, Ankara, 2006.
7. **Ozay, G.** (2004)*TUBITAK MAM GE ve FP6 projeleri:*AB Altıncı Çerçeve programı TR-Access Sorunlar-Çözümler Toplantısı . 31 Mayıs 2004, Ankara
8. **Ozay, G**. (2004) *6. ÇP:Gıda Güvenliği ve Kalitesi*, 15 Temmuz 2004 ISO, Odakule
9. **Ozay, G**. (2003) *Türk Gıda İhraç Ürünlerinde Kalite Sorunu*. CNR Paneli, 12 Eylül 2003, İstanbul
10. Demirel, S. ve **Özay, G.** (2001) *Gıda Laboratuvarları ve Akreditasyon Süreci*. TMMOB IV. Ulusal Ölçümbilim Kongresi, 25-26 Ekim 2001, Eskişehir
11. **Özay, G.** (1998) *Hasattan – Ambalaja Kayısı İşleme Teknolojilerinin İyileştirilmesi* 1. Kayısı Şurası, 12 Haziran 1998, Malatya.
12. **Özay, G**. ve Açkurt,F. (1997) *Diyetle Alınan Yağlar ve Beslenmedeki Önemi*. II. Levazım Maliye Sempozyumu 26-27 Kasım 1977, İstanbul
13. Borcaklı,M. ve **Özay, G**. (1995) *Laktik Asit Bakterileri ile Aşılanan Siyah Zeytinlerin Düşük Tuzlu Salamurada Fermantasynu.* II. Ulusal Beslenme ve Diyetetik Kongresi. HÜ 12-14 Nisan 1995, Ankara
14. Borcaklı,M. ve **Özay, G**. (1994) *Starter Kültür İlavesi ile Havalandırmalı Siyah Zeytin Fermanatasyonu.* II. Gıda Mühendisliği Kongresi 21-23 Eylül 1994 Gaziantep
15. **Özay, G**., Borcaklı,M., Alperden,İ., Özsan,E., ve Erdek,Y. (1991) *Klasik ve Havalandırmalı Siyah Zeytin Fermanatsyonlarının İncelenmesi.* Bursa II. Uluslararası Gıda Sempozyumu 1-3 Ekim 1991, Bursa
16. Borcaklı, M., **Özay, G**., Alperden,İ. (1991) *Çeşitli Proseslerin Sofralık Siyah Zeytin Fermantasyonuna Etkisi.* VII. KÜKEM Kongresi 16-18 Eylül Adana
17. **Özay, G**. (1991) *“Red Tide” Kaynaklı Biyotoksinler ve İnsan Sağlığı Açısından Taşıdığı Riskler.* Türkiye’de Çevre Kirlenmesi Öncelikleri Sempozyumu Boğaziçi Üniv. 21-22 Mayıs 1991, İstanbul
18. **Özay, G**. (1989) *Kuru İncirlerde Aflatoksin Kontaminasyonu*. Gıdalarda Küfler ve Mikotoksinler Sempozyumu 12-13 Aralık İTO İstanbul
19. **Özay, G**. (1989) Çeşitli depolama Koşullarının Mısırda Aflatoksin ve Okratoksin A Oluşumu Üzerine Etkisi. Gıdalarda Küfler ve Mikotoksinler Sempozyumu 12-13 Aralık İTO İstanbul
20. **Özay, G. (**1988) Yeni Bir Besin Kaynağı: Balık Protein Konsantresi. Diabet Kongresi, İstanbul
21. Karaali, A. ve **Özay, G**. (1988) *Balık Yan Ürünlerinin Değerlendirilmesi*. Su ürünleri Semineri İTO 7-8 Nisan 1988, İstanbul
22. **Özay, G**. (1987) *Mikotoksinlere Genel Bakış*. Mısırda Küf ve Mikotoksinler Semineri TMO 21-22 Eylül, Ankara
23. **Özay, G**. (1987) *Mısırda Mikotoksin Oluşumu*. Mısırda Küf ve Mikotoksinler Semineri TMO 21-22 Eylül, Ankara **Ozay, G**. 1987.
24. **Özay, G.** (1987) *Mikotoksinli Ürünlerin Değerlendirilmesi*. Mısırda Küf ve Mikotoksinler Semineri TMO 21-22 Eylül, Ankara
25. **Özay, G**. (1987) *Gıdalarda Pestisit Kalıntıları ve İnsan Sağlığı Açısından Taşıdığı Riskler*. TÜBİTAK MAE Beslenme ve Gıda Teknolojisi Bölümü Blok Seminerleri
26. **Özay, G**. (1986) *Gıdalarda Mikotoksinlerin Detoksifikasyonu*. TÜBİTAK MAE Beslenme ve Gıda Teknolojisi Bölümü Sonbahar Dizi Seminerleri
27. **Özay, G**. (1986) *HPLC (High Pressure Liquid Chromatography ) Tekniği ve Gıda Analizlerinde Kullanımı.* TÜBİTAK MAE Beslenme ve Gıda Teknolojisi Bölümü İlkbahar Dizi Seminerleri
28. **Arkun (Özay), G.** (1983). *Penicillum ve Fusarium Mikotoksinlerinin Saptanması*. **3.**KÜKEM Kongresi.5-7 Eylül 1983, Istanbul.
29. **Arkun (Özay), G.** (1983)Mikotoksinlerin Genel Belirleme Yöntemleri**. 3.**KÜKEM Kongresi.5-7 Eylül 1983, Istanbul.
30. Alperden, İ., Karaali, A., **Arkun(Özay),G.** (1983) *Türkiye’de Besin Maddelerinde Saptanan Bazı Mikotoksinler.* Türk Gıda Maddelerinde Küfler ve Mikotoksinler. KÜKEM Kongresi, İstanbul
31. **Arkun(Özay), G.** ve Karaali, A. (1980) *Kolza Yağı ve Küspesinin Değerlendirilmesi*. VII. Bilim Kongresi, 6-10 Ekim 19080, Adana

**7.7. Other publications**

 **7.7.1. Other International publications**

1. European Technology Platform on Food for Life- **The Vision for 2020 and Beyond**. 38 p.2005, Brussels.
2. European Technology Platform on Food for Life- **Strategic Research Agenda 2007-2020**. 66 p. .2007, Brussels.
3. European Technology Platform on Food for Life- **Implementation Action Plan**. 70 p. 2008, Brussels.
4. Food Safety- Forming a European Platform for Protecting Consumers Against Health Risks- SAFEFOODERA.EU FP6 project No:515726, (2004.- 2008) Activitiy Report. 2008.
5. Improved Quality Management in the Euro-Mediterranean Fruits and Vegetables Processing Industry. Final Report, 2005
6. Overview of Gender Aspects in 12 Integrated Projects and Network of Excellence Selected for Funding Under the Thematic Priority 5. QualityLowInputFood: “Improving quality and safety and reduction of cost in the European organic and “low input” food supply chain”.2004., EC DGR Brussels.
7. A study on Palm Oil Utilisaiton in Shortening Production in Turkey. Final report. December 1999.31 p. Low trans/trans free Margarin Formulations for Turkish Market. 1996 Project final report.
8. Fermentation Technologies for Turkish Foodstuffs. NATO-TU-FERMENTECH NATO SfS Programme, Final Project Report, January 1993 Project reporter 111 p.
9. Moulds and Mycotoxins in Turkish Foodstuffs. NATO-TU MYCOTOXINS NATO SfS Programme (1981-1990), Final project report.

**7.7.2. Other National publications**

* 1. 9. Kalkınma Planı (2007-2013) . Gıda Güvenliği, Bitki ve Hayvan Sağlığı Özel İhtisas Komisyonu Raporu . 2006, 75 s.
	2. 8.Beş Yıllık Kalkınma Planı (2001-2005) . Gıda Sanayii Dondurulmuş Gıdalar Özel İhtisas Komisyonu Raporu. 2000, Ankara
	3. Özdemir, M., **Özay, G,** and Seyhan, F.G. (1998) Hasattan Ambalaja Fındık Işlemenin Kritik Kontrol Noktalarında Tehlike Analizi.TÜBİTAK-MAM, Gıda Bilimi ve Teknolojisi Araştırma Enstitüsü Yayınları No:131, 39 sayfa.
	4. **Özay, G**. (1994*) İnce Tabaka Kromatografisi ile Okratoksin A Analizi. “Fındık ve Fındık Ürünlerinde Kalite Kontrolü.* TUBITAK MAM Gıda ve Soğutma Teknolojileri Bölümü Yayını No:129 Gebze s:26-28
	5. **Özay, G**. (1994) *Su aktivitesinin (aw) Önemi ve Ölçümü*. “Fındık ve Fındık Ürünlerinde Kalite Kontrolü”. TUBITAK MAM Gıda ve Soğutma Teknolojileri Bölümü Yayını No:129 Gebze s:33-34
	6. **Özay, G**. (1994) *İnce Tabaka Kromatografisi ile Aflatoksinlerin Kantitatif Analizi (CB Yöntemi).* “Fındık ve Fındık Ürünlerinde Kalite Kontrolü”. TUBITAK MAM Gıda ve Soğutma Teknolojileri Bölümü Yayını No:129 Gebze s:18-25
	7. Karaali, A. ve **Özay, G**. (1988) *Balık Yan Ürünlerinin Değerlendirilmesi*. İTO (İstanbul Ticaret Odası) Yayını No:1988-21:123-137
	8. **Özay, G**. (1986) *Türk Peynirlerinde Mikotoksinler*. Diabet yıllığı 3 (Eds.) F. Biyal, F. Sipahioğlu. İ.Ü.Fen Fak. İstanbul 1986. S: 274-278
	9. Alperden, İ., Topal, Ş., Aran, N.,Eke, D. ve Ö**zay, G.** (1985) *Gıdalarda Küfler ve Mikotoksinler Araştırma Projesi Çalışmaları III.* TÜBİTAK MAE Beslenme ve Gıda Teknolojisi Bölümü Yayını No: 106, Gebze
	10. Alperden, İ., Arkun (Ö**zay) , G**., Eyyüpoğlu, Y. Ve Erdoğan,B. (1981) *Karbasan Ürünlerinin (artık ve balık yağının) değerlendirilmesi.* TÜBİTAK MAE Beslenme ve Gıda Teknolojisi Bölümü Yayını No: 81, Gebze
	11. Yiğit, V., Karaali, A., Sönmez, S., **Arkun (Özay), G** ve Özdemir C. (1980) Ayçiçeklerinde Yabancı Otlarla Savaşımda Kullanılan Bazı Herbisitlerin Yağ Kalitesi Üzerine Etkileri ve Kalıntı Analizleri. TÜBİTAK MAE Beslenme ve Gıda Teknolojisi Bölümü Yayın No:46, Gebze

 **8. Scientific projects**

**8.1. International projects:**

1. Innovation Serbia - Technical Assistance to Research and Development Institutes. World Bank Project (2013)
2. Novel Integrated Strategies for Worldwide Mycotoxin Reduction in the Food and Feed Chains- **MYCORED**. EU FP7 project (2009-2013), project partner.
3. Food Safety- Forming a European Platform for Protecting Consumers Against Health Risks- **SAFEFOODERA**.EU FP6 project No:515726, (2004.- 2008) project partner.
4. Sampling of Hazelnuts for Aflatoxin Analysis. INC-FTG project (2005), Project Coordinator
5. Food Safety and Hygiene Networking with New EU Member States and Associated Candidate Countries- **SAFOODNET** EU FP6 project (2006-2009) Project Partner
6. Improving Quality and Safety and Reduction of Cost in the European Organic and “low input” Food Supply Chains – **QualityLowInputFood** EU FP6 project. ( 2004-2009) project partner
7. Integration of Mycotoxins and Toxic Moulds in the Global System for Food Safety- **MYCOGLOBE**. EU FP6 project (2003-007)
8. **MONIQA-** Towards the Harmonization of Analytical Methods Regarding Monitoring the Hazards for Monitoring Food Quality and Safety in the Food Supply. (2007 -2012)
Governing Council Member
9. **EUROFIR -**European Food Information Resource Network. EU FP6 project NoE (2005-2012) Governing Council Member
10. Improved Quality Management in the Euro-Mediterranean Fruits and Vegetables Processing Industry. EU MEDA Project. ICA3-CT-2000-30004 2006, Project partner

10. UNIDO International Study Tour and Workshop on Food Safety and Preservation of Fruits and Vegetables . US/INT/02/131 December/2002- April/2003, Project Manager

11. In-Plant Group Training Programme in the Field of Fruit and Vegetables Processing UT/INT/96/115-XP/INT/96/035 September –November, 1996, Project Manager

12. Technical Support to UNIDO Integrated Programmes in the Field of Agro-related Industries:International Study Tour and Workshop Programme-Processing,Food Safety and Preservation of Fruit and Vegetables US/UC/INT/01/185 October/2001-April/2002, project coordinator

13. A study on Palm Oil Utilisation in Shortening Production in Turkey. (A collaqborative Project TUBITAK MRC FSTRI & PORIM, Malaysia & ALEMDAR KİMYA). 1998-1999. Project coordinator

14. 16. Low trans/trans free Margarin Formulations for Turkish Market. A collaborative Project TUBITAK MRC FSTRI & PORIM, Malaysia & Besler Gıda ) 1995-1996 Project coordinator..

15. Improvement of Processing Conditions and Quality of Major Turkish Export Food Commodities NATO-TU-Foods 1991-1995; BMZ/GTZ,Almanya -PN 96.2028.7-01.100 1992- 1997), Project manager (1996-1997)

16. Moulds and mycotoxins in stored corn in Turkey (1986) State Soil Products Office

17. Fermentation Technologies for Turkish Foodstuffs. NATO-TU-FERMENTECH NATO SfS Programme, (1987-1993), Project team member, Final Project reporter

18. Moulds and Mycotoxins in Turkish Foodstuffs. NATO-TU MYCOTOXINS NATO SfS Programme (1981-1990), Project team member

**8.2. National projects**

1. Concentrated milk production and new product developmen t. 8TUBITAK Project) 2013
2. TÜBİTAK MAM GIDA ENSTİTÜSÜ’nün Gıda Güvenliği Alanında Bilimsel ve Teknolojik Araştırma kapasitesinin geliştirilmesi:Gıda Güvenliği Mükemmeliyet Merkezi (CEFOSafe) TÜBİTAK-TOVAG-105O 355 (2006-2009), Proje yürütücüsü
3. Fındık İlave İşleme Süreçlerinin (Further processing) Aflatoksin Üzerine Etkisi. 2007-2008, Fındık Tanıtım Grubu.
4. Fındıklarda Aflatoksin Oluşumunda Etkin Faktörlerin ve Önleyici Tedbirlerin Belirlenmesi (2002-2005) Fındık Tanıtım Grubu, proje yürütücüsü
5. Antepfıstığının Kurutma, Depolama ve İşleme Koşullarının İyileştirilmesi. TÜBİTAK-TARP- 2038 (1998- 2001), proje yürütücüsü
6. Dondurma İşlemine Uygun Taze Fasulye ve Bezelye Çeşitlerinin Belirlenmesi. Özel sektör projesi (1995-1996), proje yürütücüsü
7. Marmara Denizinde Kum Midyesi Kalitesi, Yaşama Ortamı ve İstanbul Boğazı Çıkışı Karadeniz Midyelerinin Kalitelerinin Belirlenmesi (1987)
8. KARBASAN ürünlerinin (artık balık ve yağının) değerlendirilmesi. Özel sektör projesi (1980-1981)
9. Ayçiçeklerde Yabancı Otlarla Savaşımda Kullanılan Bazı Herbisitlerin Yağ Kalitesi Üzerine Etkileri ve Kalıntı Analizleri. (1979-1980)
10. **Administrative positions**

|  |  |
| --- | --- |
|  | Vice Dean, Faculty of Engineering and Arthitecture, İstanbul Aydin UniversityConsultant, President of TUBITAK Marmara Research Center Institute Director, TUBITAK Marmara Research Center, Food InstituteDeputy Director of the Institute, TUBITAK Marmara Research Center, Food Institute |

1. **Membership in Scientific and Professional Organisations, Scientific Activities**
2. Steering Committee Member for the "Global GMO Network Forum"., EC Joint Research Center JRC. ( 2011 -2012)
3. Chairperson of “International Food and Nutrition Congresses” (2005, 2007, 2009 and 2011)
4. FAO Programme Framework of Turkey, Working Group member (2011)
5. Ministry of Agriculture and Rural Affairs, Working Group member for revision of Master Plan for Agricultural Research. December 2010, Antalya
6. ISO (İstanbul Sanayi Odası) İnovasyon Ödülü Değerlendiriciliği, 2009
7. II. Geleneksel Gıdalar Sempozyumu Bilimsel Kurul Üyesi. 27-29 Mayıs 2009, Van
8. Governing Council Member of MONIQA project- Towards the Harmonization of Analytical Methods Regarding Monitoring the Hazards for Monitoring Food Quality and Safety in the Food Supply.(2007-2012)
9. Governing Council Member of EUROFIR project- European Food Information Resource Network (2005 -2012)
10. Member of EAFS (European Association for Food Safety) –SAFECONSORTIUM, Brussels (2004 - 2012)
11. Executive Board member of SAFECONSORTIUM, Brussels (2009 -2012 )
12. Scientific Committe Member of ISM (International Society of Mycotoxicology) Conference. 9-11 Sept. 2009, Tulln, Austria.
13. DPT 9.Kalkınma Planı (2007-2013) Gıda Güvenliği, Bitki ve Hayvan Sağlığı Özel İhtisas Komisyon üyeliği . 2006.
14. EC Sixth Framework Programme, Programme Committee, Food Expert from Turkey. (2005-2006)
15. Member of the “Network on Gender Aspects in Food Quality and Safety Research”, EC DG Research (2005-2006)
16. European Technology Platform - *Food for Life*. Food Safety Working Group Member, Brussels. (2005 -2013)
17. Working Group Member, Balkan priorities: TOWARDS FP7 – A regional contribution to Food, Agriculture and Biotehnology”:EC – Ministry of Education and Research Romania, 29-30 November 2005, Bukharest, Romania
18. Member of Campden BRI, UK (2004 - 2012)
19. Founder Member of ISM (International Society of Mycotoxicology) (2004 - ...)
20. Scientific Committee Member of International Tree Nut Council, Spain. (2003 - ...)
21. Scientific Committee Member of FRUCOM (2003 -...)
22. Founding Member of AAFFoSTI (Afro\_Asian Federation of Food Science Technology Institutions), India
23. DPT 8.Beş Yıllık Kalkınma Planı (2001-2005) . Gıda Sanayii-Dondurulmuş Gıdalar Özel İhtisas Komisyonu Üyeliği. 2000 Ankara
24. Turkish Delegate of IIR (International Insitute of Refrigeration), Paris (1996-2012)
25. Turkish delegate of IARW-WFLO (World Food Logistic Organisation) (1996-2012)
26. *4th International Congress on Food and Nutrition* & *3rd SAFE Consortium International* *Congress on Food Safety.* 12- 14 October, 2011 , Istanbul Congress Center, Istanbul, Turkey. Congress Chair.
27. *Mycored Workshop- 2nd Mediterranean Workshop on Mycotoxicological Risks in Mediterranean Countries: Economic Impact, Prevention, Management and Control.* 14 October 2011, Istanbul Congres Center, İstanbul. Workshop Organiser
28. *3rd International Congress on Food and Nutrition.* 22-25 April 2009, WOW Kremlin, Antalya, Turkey. Congress Chair.
29. *2nd Interntional Congress on Food and Nutrition.* 24-26 October 2007, Military Museum, Istanbul, Congress Chair.
30. *1st International Food and Nutrition Congress-Food Safety and Quality Through the Food Chain:Farm to Fork.*15-18 June 2005 Military Museum, Istanbul, Turkey. Congress Chair.
31. *1. Ulusal Gıda ve Beslenme Kongresi*. 29 Eylül- 1 Ekim 2003. Askeri Müze, İstanbul. Kongre Başkanı
32. *İstanbul İhracatçı Brilikleri- TÜBİTAK MAM Gıda Enstitüsü İşbirliği Geliştirme Çalıştayı*. 13 Ocak 2011, Gebze
33. *European Technology Platform - Food for Life Consultation Meeting in Turkey*. 8 November 2006. İstanbul Sanayi Odası, Odakule, İstanbul, Meeting organiser
34. *Balkan workshop on 7th Franework Programme: Food, Fisheries, Agriculture and Biotechnology.* Balkan priorities. April 11, 2007. Gebze, Kocaeli. Meeting organiser .
35. *International Workshop on Harmonisation of GMO Detection and Analysis*. JRC- TUBITAK MAM FI- TAIEX. 27- 28 April, 2009. Istanbul. Local Organiser of the Meeting
36. *Thematic Workshop: Preservation Technologies for Fresh Fruits and Vegetables: Cold Storage, Modified Atmosphere Packaging and Controlled Atmosphere Storage”.*January 17- 20, 2002, Gebze, Organiser of the Workshop
37. *Cold Chain Seminar IARW/WFLO.* May 22, 2002. Gebze