



Lect. MÜGE CANATAR

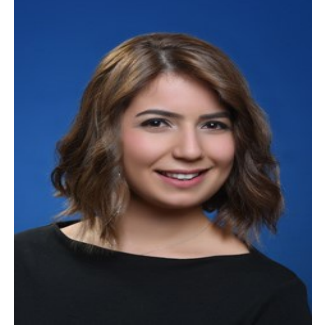
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International Researcher IDs

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Education Information

- I. Doctorate, Akdeniz University, Faculty Of Engineering, Department of Food Engineering, Turkey 2020 - Continues
- II. Postgraduate, Cukurova University, Mühendislik Fakültesi, Gıda Mühendisliği, Turkey 2015 - 2017
- III. Undergraduate, Cukurova University, Gıda Mühendisliği Bölümü, Turkey 2008 - 2012

Foreign Languages

- I. French, A2 Elementary
- II. English, B2 Upper Intermediate

Dissertations

- I. Postgraduate, QVEVRI WINE: KETENGÖMLEK ORGANIC WHITE WINE PRODUCTION WITH THE METHOD OF ANCIENT PERIOD, Cukurova University, 2017

Research Areas

Food Engineering

Academic Titles / Tasks

- I. Lecturer, Akdeniz University, Manavgat Vocational School, Department of Food Processing, 2018 - Continues
- II. Research Assistant, Kahramanmaraş Sutcu Imam University, Engineering Faculty, Food Engineering, 2014 - 2015

Courses

- I. **Associate Degree**
 - I. Yeni Gıda İşleme Teknolojileri, Associate Degree, 2023 - 2024

- II. Food Analysis, Associate Degree, 2022 - 2023
- III. Proses Tasarım, Associate Degree, 2023 - 2024
- IV. Endüstriyel Mikrobiyoloji, Associate Degree, 2022 - 2023
- V. Meyve ve Sebze Teknolojisi, Associate Degree, 2023 - 2024
- VI. Laboratuvar Teknikleri, Associate Degree, 2023 - 2024
- VII. Enstrümental Analiz, Associate Degree, 2023 - 2024
- VIII. Gıda Analizleri I, Associate Degree, 2023 - 2024
- IX. Fruit Juice Technology, Associate Degree, 2022 - 2023
- X. Special Foods Technology, Associate Degree, 2022 - 2023
- XI. Industrial Microbiology, Associate Degree, 2020 - 2021
- XII. Laboratory techniques, Associate Degree, 2021 - 2022
- XIII. Fruit and Vegetable Technology, Associate Degree, 2021 - 2022
- XIV. Instrumental Analysis, Associate Degree, 2020 - 2021

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Xylitol production by *Barnettozyma populi* Y-12728 with different immobilization strategies**
CANATAR M., YATMAZ H. A., TURHAN İ., YATMAZ E.
Innovative Food Science and Emerging Technologies, vol.97, 2024 (SCI-Expanded)
- II. **Inulinase and fructooligosaccharide production from carob using *Aspergillus niger* A42 (ATCC 204447) under solid-state fermentation conditions**
CANATAR M., TUFAN H. N. G., ÜNSAL S. B. E., KOC C. Y., OZCAN A., KUCUK G., BAŞMAK S., YATMAZ E., GERMEC M., YAVUZ İ., et al.
International Journal of Biological Macromolecules, vol.245, 2023 (SCI-Expanded)
- III. **Ethanol production by immobilized *Saccharomyces cerevisiae* cells on 3D spheres designed by different lattice structure types**
ERKAN ÜNSAL S. B., GÜRLER TUFAN H. N., CANATAR M., YATMAZ H. A., TURHAN İ., YATMAZ E.
Process Biochemistry, vol.125, pp.104-112, 2023 (SCI-Expanded)

Papers Published in Refereed Scientific Meetings

- I. **Tatlı Sorgumdan Biyoetanol Üretiminde Maya Türü ve Suşunun Biyoetanol Verimine Etkisi.**
ÜNAL M. Ü., CABAROĞLU T., ŞENER A., YÜCEL C., YÜCEL D., CANATAR M., CEMEK K.
2nd International Conference on Agriculture, Forest, Food, Food Sciences and Technologies, ÇEŞME-İZMİR, Turkey, 2 - 05 April 2018
- II. **Tatlı Sorgumdan Biyoetanol Üretiminde Sıcaklığın Etanol Verimine Etkisi**
ÜNAL M. Ü., CABAROĞLU T., ŞENER A., YÜCEL C., YÜCEL D., CANATAR M., CEMEK K.
2nd International Conference on Agriculture, Forest, Food, Food Sciences and Technologies, ÇEŞME-İZMİR, Turkey, 2 - 05 April 2018
- III. **Tatlı Sorgumdan Biyoetanol Üretiminde pH'nın Etanol Verimine Etkisi.**
ÜNAL M. Ü., CABAROĞLU T., ŞENER A., YÜCEL C., YÜCEL D., CANATAR M., CEMEK K.
2nd International Conference on Agriculture, Forest, Food, Food Sciences and Technologies, ÇEŞME-İZMİR, Turkey, 2 - 05 April 2018
- IV. **DETERMINATION OF AROMA COMPOUNDS OF RED WINE MADE FROM A NATIVE GRAPE VARIETY OF KUNTRA GROWN IN GALLIPOLI REGION OF TURKEY**
CABAROĞLU T., DARICI M., CANATAR M.
40TH WORLD VINE AND WINE CONGRESS, Sofya, Bulgaria, 29 May - 02 June 2017, pp.367-368
- V. **QVEVRI WINE: ORGANIC WHITE WINE PRODUCTION FROM KETENGÖMLEK, A NATIVE VARIETY OF**

CAPPADOCIA-TURKEY, WITH ANCIENT WINEMAKING METHOD

Canatar M., Cabarođlu T.

40TH WORLD VINE AND WINE CONGRESS, Sofija, Bulgaria, 29 May - 02 June 2017, pp.416-417

VI. Siyah ay ve Genel zellikleri

YABACI KARAOĐLAN S., CABAROĐLU T., SELLİ S., ELİK Z. D., CANATAR M., GELEN B.

4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, pp.1008-1012

VII. EFFECT OF SEPARATIONS OF FREE RUN AND PRESS FRACTIONS ON THE AROMA AND GENERAL COMPOSITION OF BOĐAZKERE RED WINE

DARICI M., CABAROĐLU T., CANATAR M.

36th World Congress of Vine and Wine, Bükreş, Romania, 2 - 07 June 2013, pp.1-4

Supported Projects

- I. ziyci H. R., Karhan M., Yatmaz H. A., Turhan İ., Yatmaz E., TUBITAK Project, Barnettozyma populi Y-12728 Mikroorganizması Kullanılarak Farklı Hidrolizatlardan Ksilitol retimi, Saflaştırılması ve Kristalleştirilmesi iin st ve Alt Akım Stratejileri (1220445), 2022 - 2025
- II. TUBITAK Project, Farklı Tatlı Sorgum (Sorghum Bicolor Var. Saccharatum (L.) Mohlenbr.) Genotiplerinin ukurova Ve Gap Blgelerinde Biyo-Etanol retim Potansiyellerinin Saptanması, 2015 - 2018

Metrics

Publication: 10

Citation (Scopus): 13

H-Index (Scopus): 2