

**Dr. Mustafa Tahsin Yilmaz***Professor, Department of Industrial Engineering, King Abdulaziz University***Education**

<i>Degree</i>	<i>Field of Study</i>	<i>Institution</i>	<i>Year</i>
Ph.D.	Food Engineering	Selcuk University, Turkey	2009
M.Sc.	Food Engineering	Yüzüncü Yıl University, Turkey	2002
B.Sc.	Food Engineering	Yüzüncü Yıl University, Turkey	2000

**Academic Experience**

<i>From</i>	<i>To</i>	<i>Institution</i>	<i>Rank</i>	<i>Title (Chair, Coordinator, etc.)</i>	<i>Full or Part Time</i>
2018	Present	King Abdulaziz University	Professor		Full Time
2018	2019	Yıldız Technical University	Professor		Full Time
2011	2018	Yıldız Technical University	Assoc. Prof.		Full Time
2012	2013	University of Illinois at Urbana Champaign	Visiting Professor		
2009	2011	Erciyes University	Assist. Prof.		Full Time
2006	2009	Selcuk University	Research Assistant		Full Time

**Non Academic Industrial Experience** *(including Consultations)*

<i>From</i>	<i>To</i>	<i>Company/Entity</i>	<i>Title</i>	<i>Position Description (Brief)</i>	<i>Full or Part Time</i>
2003	2006	Yapilcan Medical Equipments Marketing & Trade Limited Company	Counsellor	Department of sales & counselling for designing and set up of “Quality Control and Analysis” laboratories	Full time

**Certifications and Professional Registrations**

1. Registered professional engineer in Turkey

**Current Membership in Professional Societies and Organizations****Honours and Awards**

1. Best oral presentation award prize to “Antibacterial effect of carvacrol loaded zein/polydopamine nanoparticles on Salmonella spp. and Pseudomonas aeruginosa”, EUROPEAN BIOTECHNOLOGY CONGRESS, RIGA, LATVIA, 05-07 MAY 2016.
2. THE SCIENTIFIC AND TECHNOLOGICAL RESEARCH COUNCIL OF TURKEY (TÜBİTAK) 2216 - Research Fellowship Programme for International Researchers, Supervisor, 2016.
3. Sabri Ülker Science Award, Sabri Ülker Food Research Foundation. Project name: “Use of Exopolysaccharide (EPS) Producing LAB For Production and Optimization of Easily Digestible and Synbiotic Ice Cream Without Stabilizer”, 2014.
4. Yıldız Technical University Academical Encouragement Certificate for achieving the first rank among all Associated Professors for publishing SCI papers in 2013 and 2014 (Received on 2014).
5. Post Doctoral Research Fellowship Award from Council of Higher Education of TURKEY (Illinois, USA, 2012-2014).

6.	Turkish Scientific and Technologic Research Association (TUBITAK) Academical Encouragement Prize for International SCI Journal Papers, each year between 2007-2017.
7.	University Academical Encouragement Certificate for achieving the first rank among all research assistants for publishing SCI papers in 2007 and 2009.
<b>Institutional and Professional Services</b> ( <i>administration, committees, units, etc.</i> )	
<b>Principal Publications/Presentations from the Past Five Years</b>	
1.	İspirli, H., Özmen, D., <b>Yilmaz, M.T.</b> , Sagdic, O., Dertli, E. 2020. "Impact of glucan type exopolysaccharide (EPS) production on technological characteristics of sourdough bread", Food Control, 107, 106812.
2.	<b>Yilmaz, M.T.</b> , Yilmaz, A., Akman, P.K., Bozkurt, F., Dertli, E., Basahel, A., Al-Sasi, B., Taylan, O., Sagdic, O. 2019. "Electrospraying method for fabrication of essential-oil-loaded-chitosan nanoparticle delivery systems as characterized by molecular, thermal, morphological and antifungal properties". Innovative Food Science and Emerging Technologies, 52, 166-178.
3.	Tatlisu, N.B., <b>Yilmaz, M.T.</b> , Arici, M. 2019. "Fabrication and characterization of thymol-loaded nanofiber mats as a novel antifungal surface material for coating cheese surface", Food Packaging and Shelf Life, 21, 100347.
4.	Yildirim, C., <b>Yilmaz, M.T.</b> , Arici, M. 2019. "Non-linear rheological (LAOS) behavior of sourdough-based dough". Food Hydrocolloids, 96, 481-492.
5.	Taylan, O., <b>Yilmaz, M.T.</b> , Dertli, E. 2019. "Partial characterization of a levan type exopolysaccharide (EPS) produced by <i>Leuconostoc mesenteroides</i> showing immunostimulatory and antioxidant activities". International Journal of Biological Macromolecules, 136, 436–444.
6.	Al-Amoudi, R.H., Taylan, O., Kutlu, G., Can, A.M., Sagdic, O., Dertli, E., <b>Yilmaz, M.T.</b> 2019. "Characterization of chemical, molecular, thermal and rheological properties of medlar pectin extracted at optimum conditions as determined by Box-Behnken and ANFIS models". Food Chemistry, 271, 650–662
7.	İspirli, H., Sagdic, O., <b>Yilmaz, M.T.</b> , Dertli, E. 2019. "Physicochemical characterisation of an $\alpha$ -glucan from <i>Lactobacillus reuteri</i> E81 as a potential exopolysaccharide suitable for food applications". Process Biochemistry, 79, 91-96.
8.	Meral, R., Alav, A., Karakas, C.Y., Dertli, E., <b>Yilmaz, M.T.</b> , Ceylan, Z. 2019. "Effect of electrospun nisin and curcumin loaded nanomats on the microbial quality, hardness and sensory characteristics of rainbow trout fillet". LWT - Food Science and Technology, 113, 108292.
<b>Recent Professional Development Activities</b> ( <i>Workshops, training, etc.</i> )	
1.	CHAIR of Track: Modelling and Simulation of Physical Properties of Foods–FoodOps 2019- I3M International Multidisciplinary Modeling & Simulation Multiconference, 18–20 September 2019, LISBON, PORTUGAL, Track Editor.
2.	CHAIR of Track: Modelling and Simulation of Food Properties –FoodOps 2018-The International Food Operations & Processing Simulation Workshop, 17–19 September 2018, BUDAPEST, HUNGARY, Track Editor.
3.	CHAIR of Track: Modelling and Simulation of Food Properties –FoodOps 2017-The International Food Operations & Processing Simulation Workshop, 18–20 September 2017, BARCELONA, SPAIN, Track Editor.
4.	CHAIR of Track: Modelling and Simulation of Food Properties –FoodOps 2016-The International Food Operations & Processing Simulation Workshop, 26–28 September 2016, LARNACA, CYPRUS, Track Editor.
5.	CHAIR–FoodOps 2015-Modelling and Simulation of Food Properties, The 1st International Food Operations & Processing Simulation Workshop (FoodOps), 21–23 September 2015, BERGEGGI, ITALY, Track Editor.
6.	MEMBER of Scientific Committee-Predictive Modelling and Foodborne Microbial Risk Assessment Workshop, 12-13 May, 2014, İstanbul, TURKEY. Member of Organisation and Scientific Committee.