CV of Şahnur IRMAK

General Information

Surname	:	**IRMAK**
Name	:	**Şahnur**
1. ***Birth Date***	:	**09/20/1962**
2. ***Marital status***	:	**Married**
3. ***Language***	:	**English**
4. ***Address***	:	**Olive Research Institute, Universite Caddesi, No:43, 35040 Bornova, Izmir/TURKEY** **Tel: +90 2324627073-135** **Fax:+90 2324357042**
5. ***Telephone GSM***	:	**+90 5054088108**
6. ***E-mail***	:	sahnurirmak@hotmail.com / sahnur.irmak@tarim.gov.tr

7. Education

Program	*Degree*
■ PhD at the Department of Food Engineering of the University of Ege, Izmir (2009-2015)	■ PhD
■ Master of Science in Food Engineering at the University of Trakya, Tekirdağ (1997 – 1999)	■ MSc.
■ Food Science and Technology in Agricultural Engineering at the University of Atatürk, Erzurum (1981–1986)	■ BSc.

8. Specifications and Duties:

- Food Chemistry, Food Technology, Food Preservation and Packaging, Table Olive Technology, Olive oil Technology, Sensory Analyses, Olive Oil and Table olive Tasting Panelist in Olive Research Institution, Table Olive Sensory Analyses

9. Work experience:

Period	:	2000- cont.
Position	:	Researcher (Food Science and Technology)
Place	:	REPUBLIC OF TURKEY MINISTRY OF AGRICULTURE and FOREST - OLIVE RESEARCH INSTITUTE – Department of Food Science Technology, Izmir/TURKEY

Period	:	1995– 2000
Position	:	Researcher (Food Science and Technology)

Place	:	REPUBLIC OF TURKEY MINISTRY OF FOOD, AGRICULTURE and LIVESTOCK – Central Food Research Institute, Mineral Substances Analyses- Bursa
Period	:	1990 - 1995
Place	:	REPUBLIC OF TURKEY MINISTRY OF FOOD, AGRICULTURE and LIVESTOCK – Provincial Directorate of Food, Agriculture and Livestock- Bingöl
Period	:	1988 - 1990
Place		Pınar Dairy Company, İzmir

10. Foreign Languages:

	Reading	*Speaking*	*Writing*
English	good	good	good

11. Courses, Meetings and etc.:

Courses, Meetings and etc.	*Type*	*Organizations*	*Place- Date*
■ On-site Training Program for ORS Table Olive Tasting Panel in Greece	■ Course-Traning	■ International Olive Council, PEMETE, Panhellenic Association Table Olives Processors, Athens, Greece	■ Thessaloniki ('KRINOS' Olive Centre at the American Farm School) 2015-2016
■ Tasting Panel for Turkish Table Olive,	■ Course-Training	■ International Olive Council-Olive Research Institute, İzmir-Turkey	■ Olive Research Institute, İzmir-Turkey, 2014-2015
■ On-site Training Program for Olive Research Station Olive oil Tasting Panel in IRTA	■ Course-Training	■ International Olive Council-IRTA-Reus, Spain	■ Reus-Barcelona-Spain 2013-2014
■ TS EN ISO/IEC 17025	■ Course	■ Olive Research Station	■ Izmir-Turkey (2013)
■ Tasting Panel for Turkish Virgin Olive Oil	■ Course-Training	■ Olive Research Station	■ Izmir-Turkey (2012)
■ Table Olive Technology	■ Course-Training	■ Instituto De La Grasa (Leonardo Da Vinci Program)	■ Sevilla, Spain (2008)
■ Training Regarding to Tasting of Virgin Olive Oil	■ Course-Training	■ National Olive And Olive Oil Council of Turkey	■ Izmir-Turkey (2010)
■ Heavy Metal Analyses	■ Course-Training	■ Shimadzu	■ Diusburg, Germany (1997)
■ Chromatographic analyses	■ Course	■ Central Food Research Institute	■ Bursa- Turkey (1997)
■ Statistics	■ Course	■ International Agricultural Research and Training Center	■ Izmir- Turkey (2002

11. Participation in Research Projects

11.1 As a leader

Title	Founding authority	Duration:
A Study on determining Sunflower Oil Refination Phases Which Produce With Physical and Chemical Refinetion Methods and Some Metal Amounts in Last Product	Republic Of Turkey Ministry Of Food, Agriculture and Livestock (Project Number: TAGEM/GY/98/07/01/007)	1997-1999
A Study on the influences of processing methods on the polyphenol contents and the determination of polyphenol quantities in some Turkish table olives varieties	Republic Of Turkey Ministry Of Food, Agriculture and Livestock (Project Number: TAGEM/GY/06/11/01/118	2006 - 2010
The Assestment of Table Olive Characteristics of New Olive Variety Candidates Obtained with Crossbreed - I	Republic Of Turkey Ministry Of Food, Agriculture and Livestock (Project Number: TAGEM/GY/11/03/01/190	2011 – 2015.
Investigating Production and Storage Facilities of Low Salty Black Olives	Republic Of Turkey Ministry Of Food, Agriculture and Livestock (Project Number: TAGEM/HSGYAD/13/A05/P01/22	2012- 2016
The Assestment of Table Olive Characteristics of New Olive Variety Candidates Obtained with Crossbreed - II	Republic Of Turkey Ministry Of Food, Agriculture and Livestock	2016 – Cont.
OLIVEN - Opportunities for olive oil value chain enhancement through the by-products valorisation	European Union ARIMNet2 Funding	2018-2020

12. As participant (Researcher)

Title	Founding authority	Duration
Determination of Lead and Pesticide residue levels in Dried Raisins Produced in The Aegean Region	Republic Of Turkey Ministry Of Food, Agriculture and Livestock (TAGEM)	1998 – 1999
Organic Olive Growing	Republic Of Turkey Ministry Of Food, Agriculture and Livestock (TAGEM) 111. 05. 2. 001	2007 - 2009

Impact on Ayvalik Olive Variety Fruits Disorders of Calcium and Boron Applications	Republic Of Turkey Ministry Of Food, Agriculture and Livestock (TAGEM)	2009-2013
Wealth Coming from Northeaster	İZKA (Izmir Development Agency)	2010-2011
Clonal selection in Domat olive varietiy-1	Republic Of Turkey Ministry Of Food, Agriculture and Livestock (TAGEM)	2015-2019
Preparing The Fertigating Programme for Gemlik olive variety	Republic Of Turkey Ministry Of Food, Agriculture and Livestock (TAGEM)	2014-Cont.

13. **Publications:**
14. **Published Papers**

Alpaslan, M., **Ş. Irmak** Ve Ş. Kurultay, 2001. Effect Of Physical And Chemical Refining Methods Of Sunflower Oil On The Amounts Of Some Metals. Energy Education Science And Technology 7 (2): 45&#821151.

Şahnur IRMAK, A Study on determining Sunflower Oil Refination Phases Which Produce With Physical and Chemical Refinetion Methods and Some Metal Amounts in Last Product (Tagem Production No: 65), Bursa, 2000

TAN,E. et al. **Ş.IRMAK** Determination of Lead and Pesticide residue levels in Dried Raisins Produced in The Aegean Region (Tagem Production) , Bursa, 2000

Irmak, Ş., Öztrük Güngör, F., Susamcı, E., 2010. Determination of Total Phenol Quantities of Some Turkish Table Olive Varieties and Effects of Processing Methods on These Compounds, Journal of Olive Research Institute, 1:2, 57-65.

Susamcı, E., Ötleş, **Ş., Irmak**, Ş., 2011, Interactions between Processing Methods, Sensory Properties, and Nutrition Ingredirnts of Table Olive , Olive Science, 2(2):65-74.

Şahnur IRMAK, Table olive, Problems, Health. Yaşar University 2. Olive Oil and ve Table Olive Semposium, 07-08 December 2011 page: 135-143, İzmir

Ölmez, H. A., Özkarakaş, İ., Özışık, S., Susamcı, E., **Irmak, Ş.**, Güngör, F.Ö., Altunoğlu, Y., Köseoğlu, O., Sevim, D., Büyükgök, E.B. “Hurma Olive Production Conditions in Turkey, Nutrient Content, Olive Oil and Brine Properties "”. Türkiye II. Olive ans olive oil congress, Şanlıurfa, 02 - 06 EKİM 2012 (Poster Presentation).

Feriste ÖZTÜRK GÜNGÖR. Mustafa Kemal ÜNAL, **Şahnur IRMAK**, Eyyüp KARTAL, Gönül TUSU. Variations in the Amount of Anthocyanin During Obtaining Black Olives from Gemlik Olive Grown in Different Regions. Poster Presentation, Kromatografi 2011, Dicle Üniversitesi, 7-10 Eylül 2011, Diyarbakır

Şahnur IRMAK, Harun DIRAMAN, Effects of table olive processing on total biophenolic matter, Poster Presentation , Oliveoil Health Symposium, 17-18 Nisan 2014, İZMİR

Şahnur IRMAK, An overview of table olive technology applied in Turkey, Oral presentation, 4.National Olive Student Congress, 28-30 Mayıs 2014, Konya

Şahnur IRMAK, The Changes on biophenolic substances in the table olive production, Poster Presentation, 4.National Olive Student Congress, 28-30 Mayıs 2014, Konya

Irmak Ş., Dıraman H.**,** Biophenolic profiles important Turkish olive cultivars (Ayvalık, Gemlik, Domat, Memecik and Uslu), Poster presentation, 12.Euro Fed Lipid Congess, 14-17 September,2014, Montpellier, France

ÖZTURK GUNGOR, F., Koseoglu, O., Kartal, E. , **IRMAK, Ş**., Unal, M.K., Effect of Growing Area and Processing on Anthocyanin Composition of Table Olives (Olea europaea L., cv. Gemlik), 12th Euro Fed Lipid Congress, 14-17 Eylül 2014, Montpellier, Fransa (Poster presentation).

Dıraman H., **Irmak Ş**., 2015, The Changes in biophenolic fractions of Turkish traditional style naturally turning black olives (Gemlik cv.), The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus " 01-04 October 2015 Sarajevo – BOSNIA and HERZEGOVINA

Erkan SUSAMCI, Ferişte ÖZTÜRK GÜNGÖR, **Şahnur IRMAK**, Handan ATAOL ÖLMEZ, Gönül TUSU, 2016, A Study on the Nutritional Value of Hurma Olives (Erkence cv.) that Lose the Bitterness on the Tree. Tarım Bilimleri Dergisi – Journal of Agricultural Sciences, 22. 471-479

Irmak Ş., Dıraman H., Ünal M.K., 2015, The Changes of Fatty Acid Profile of Gemlik Olive Cultivar Produced by Naturally Processing Methods and Exposed to Gamma Radiation, 13th Euro Fed Lipid Congress, Florence, ITALY

Irmak Ş., Sevim D., Dıraman H., 2015, Some physicochemical changes in oils that obtained from gemlik olives which produced with natural table olive processing methods and stored with gamma rays. Yabited 2.Wegetable oil Congress 7-9 Mayıs 2015 Namık Kemal Üniversitesi, Tekirdağ

Irmak Ş., 2015, Table olive producing and quality, Celal Bayar University - Akhisar MYO, Meeting of Olive Grower Presentations Book, 07 May 2015, ISBN 978-975-8628-39-1.

Irmak Ş., Dıraman H., 2016, The Biophenolic profile of fruits of domestic olive cultivars mostly used in the Turkish table olive sector, Kromatografi 2016, 31 Ağustos- 2 Eylül 2016, Malatya

Tokuşoğlu Ö, **Irmak, Ş.,** 2016, Special Fruit: Olive, Book Section, Innovative shelf-life researchs (vacuum & modified atmosphere packaging, Gamma irradiation applying) in table olive technology, 355-364, SİDAS press.

Irmak Ş., 2016, The Investigation of Black Table Olive Production with Less Salt Content and Storage Facilities, Food R&D Project Competition, İzmir

Irmak, Ş., Tokuşoğlu Ö. 2016, Saturated, Unsaturated, Trans-Fatty Acids and Total Oil Quality Indicators of Oils Obtained From Less Salty Black Table Olives Preserved with Vacuum, MAP and Gamma Irradiation Technologies, 6th International Conference and Exhibition on Nutrition, September 14-16, 2016 San Antonio, USA

Irmak, Ş., Tokuşoğlu Ö., 2017. Saturated and Unsaturated Fatty Acids Composition of Olive Oils Obtained from Less Salty Black Table Olives Preserved with Vacuum, MAP and Gamma Irradiation Techn.. J.Nutr Food Sci, 7:2

Irmak, Ş., Kadiroglu, P., Ötles, S., 2017, Evaluation of Olive Preservation Methods on Bioactive Constituents and Antioxidant Properties of Olive Oils, J Am Oil Chem Soc. Received: 6 October 2016 / Revised: 24 February 2017 / Accepted: 24 February 2017 © AOCS 2017, DOI 10.1007/s11746-017-2971-5

Irmak Ş., 2017, The effect of gamma rays in the preserve of black olives, Food R&D Project Competition, İzmir

Irmak Ş., Dıraman H, 2017, Natural black olive in brine and turning black olive processing methods and changes in the amount of oleic acid during shelf life, Yabited 3.Wegetable oil Congress May 14-15, 2017, İzmir

Şahnur IRMAK, 2017, Table Olive and Olive Oil Technology, Book Sections, İzmir, ISBN: 978-605-9175-73-9
Section 4.1; The Plant and Equipment
Section 4.2; Factors Affecting Table Olive Quality

Section 4.5.1.2: Natural Black olive in Brine with Air.
Section 4.5.1.4; Natural Dry Salted Black Olive
Section 4.5.2.5. Natural Black Turning Olive
Section 4.5.2.1. Ripe Olive
Section 4.5.2.2. Ripe Olive with Fermentation

Irmak, Ş., Tokuşoğlu Ö, 2017. The Effect on α-tocopherol, chlorophyll and carotenoid contents of oils obtained from less salty black table olives preserved with vacuum, MAP and gamma irradiation Technologies, Conferencess Nutrition & Food Science, May 29-31, Osaka - Japan

Irmak, Ş., 2018. Table Olives & Our Health & Quality, Journal of Nutrition and Dietetic Practice, Volume 2(1), 1-4p.

Irmak Ş., 2018. Quality Olive oil for Your Health. Lezzet Dergisi, Mayıs-Haziran Sayı;6

Irmak Ş., 2018. Table Olive Consumption. Apelasyon Dergisi. Haziran 2018 sayı:55.

http://apelasyon.com/Yazi/835-sofralik-zeytin-tuketimi

Telli Karaman H, Yaman Ş, **Irmak Ş**, Sefer F, Güloğlu U, Dıraman H. 2018. ‘‘Improvement of Olive Products Quality As a Traditional Food Source: Some Analitycal and Technological Properties of The Promising Hybrid (UM 66) from Domestic Olive Breeding Combination (Uslu x Memecik)’’(Poster Presantation. Abstract Referance:402). In Abstact Book page 208. The 4th International Symposium on “Traditional Foods from Adriatic to Caucasus” 19-21 April 2018 Kyrenia / Northern Cyprus.