

Asst. Prof. EVREN GÖLGE

Personal Information

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International Researcher IDs

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Publons / Web Of Science ResearcherID: B-1619-2018

ScopusID: 23093344600

Yoksis Researcher ID: 105183

Biography

Evren GÖLGE (Ph.D. & MBA) graduated from Food Engineering Department of Middle East Technical University (Ankara) in 2000. He attended Master of Business Administration programme at Başkent University (Ankara) and completed in 2003. He earned his Ph.D. degree with the dissertation namely "STUDY OF REMOVAL OF HEAVY METALS FROM AQUEOUS SOLUTIONS BY UTILIZING HAZELNUT SHELL IN MODEL SYSTEMS" in the field of food quality control from Aegean University (İzmir) in 2012. He had worked at Food Engineering Department of Sivas Cumhuriyet University till 2021. He is currently working as assistant professor at Nanotechnology Engineering Department. Administratively, he has undertaken Vice Dean of Engineering Faculty position between 2016-2020 and Vice Chair of Food and Nanotechnology Engineering Departments.

He has been lecturing on the topics i.e. Nanomaterials, Fluid and Mass Transfer, Thermodynamics, Food Chemistry, Instrumental Food Analyses, Engineering Economics. He has published 9 papers in SCI journals, 7 papers in the national peer-reviewed journals and co-authored 2 books on food safety practices and level of awareness of food safety among dairy farmers and in milk collection centers. His research interests focused on food science, quality control systems and food safety, non-thermal processing of food, detection of food contaminants, utilization of low cost adsorbents in food industry. He is married and has one daughter. He is currently on sabbatical leave at University of Chemistry and Technology University in Prague (VSCHT) under the scholarship of YÖK AKAP programme.

Education Information

Doctorate, Ege University, Faculty Of Engineering, Food Engineering Department, Turkey 2006 - 2012

Postgraduate, Ege University, Faculty Of Engineering, Food Engineering Department, Turkey 2003 - 2006

Postgraduate, Baskent University, Institute of Social Sciences, Department of Management, Turkey 2001 - 2003

Undergraduate, Middle East Technical University, Faculty Of Engineering, Department Of Food Engineering, Turkey 1996 - 2000

Foreign Languages

English, C1 Advanced

German, C1 Advanced

Dissertations

Doctorate, Study of Removal of Heavy Metals from Aqueous Solutions by Utilizing Hazelnut Shells in Model Systems, Ege University, Institute of Applied Sciences, Food Engineering Department, 2012

Postgraduate, Effects of Food Irradiation and Steam Sterilization on the Quality of Pine Nut Kernels, Ege University, Institute of Applied Sciences, Food Engineering Department, 2006

Research Areas

Food Engineering, Engineering and Technology

Academic Titles / Tasks

Assistant Professor, Sivas Cumhuriyet University, Mühendislik Fakültesi, Nanoteknoloji Mühendisliği, 2021 - Continues

Assistant Professor, Sivas Cumhuriyet University, Mühendislik Fakültesi, Gıda Mühendisliği, 2012 - 2021

Research Assistant PhD, Sivas Cumhuriyet University, Mühendislik Fakültesi, Gıda Mühendisliği, 2012 - 2012

Research Assistant, Ege University, Faculty Of Engineering, Gıda Mühendisliği Bölümü, 2003 - 2012

Academic and Administrative Experience

Deputy Head of Department, Sivas Cumhuriyet University, Mühendislik Fakültesi, Nanoteknoloji Mühendisliği, 2022 - 2023

Vice Dean, Sivas Cumhuriyet University, Mühendislik Fakültesi, 2016 - 2020

Deputy Head of Department, Sivas Cumhuriyet University, Mühendislik Fakültesi, Gıda Mühendisliği, 2013 - 2020

Courses

Uzmanlık Alan Dersi, Postgraduate, 2019 - 2020

Proses Tasarımı, Undergraduate, 2018 - 2019

Termodinamik, Undergraduate, 2018 - 2019

Proses Tasarımı, Undergraduate, 2018 - 2019

Termodinamik, Undergraduate, 2018 - 2019

Gıda Kimyası - II, Undergraduate, 2018 - 2019

Gıda Kimyası - II, Undergraduate, 2018 - 2019

Mühendislikte Karar Verme Teknikleri, Postgraduate, 2019 - 2020

Mühendislik Ekonomisi, Undergraduate, 2019 - 2020

Tez Çalışması, Postgraduate, 2018 - 2019

Mühendislik Ekonomisi, Undergraduate, 2018 - 2019

Gıda Güvenlik Yönetim Sistemleri, Postgraduate, 2017 - 2018

GDM 5009 GIDA GÜVENLİK VE YÖNETİM SİSTEMLERİ, Postgraduate, 2017 - 2018, 2016 - 2017

GDM 5036 MÜHENDİSLİKTE KARAR VERME, Postgraduate, 2017 - 2018, 2016 - 2017

GDM 2008 TERMODİNAMİK, Undergraduate, 2017 - 2018, 2016 - 2017

Mühendislik Ekonomisi, Undergraduate, 2018 - 2019

GDM 4007 MÜHENDİSLİK EKONOMİSİ, Undergraduate, 2017 - 2018, 2016 - 2017

GDM 3015 ENSTRÜMENTAL GIDA ANALİZLERİ, Undergraduate, 2017 - 2018, 2016 - 2017

GDM 4021 PROSES TASARIM PROJELERİ, Undergraduate, 2017 - 2018, 2016 - 2017

Seminer Dersi, Postgraduate, 2017 - 2018

Mühendislik Ekonomisi, Undergraduate, 2018 - 2019

GDM 3006 GIDA KİMYASI II, Undergraduate, 2017 - 2018, 2016 - 2017

İSG 5009 İş Hijyeni, Postgraduate, 2016 - 2017

Dönem Projesi, Postgraduate, 2016 - 2017

Proses Tasarım Projeleri, Undergraduate, 2017 - 2018

Termodinamik, Undergraduate, 2016 - 2017

Statik Model Yapım Teknikleri, Undergraduate, 2017 - 2018

Proses Tasarım Projeleri, Undergraduate, 2017 - 2018

Termodinamik, Undergraduate, 2016 - 2017

Statik Model Yapım Teknikleri, Undergraduate, 2017 - 2018

İş Hijyeni, Postgraduate, 2015 - 2016

İş Hijyeni, Postgraduate, 2015 - 2016

Beslenme İlkeleri, Undergraduate, 2015 - 2016

Beslenme İlkeleri, Undergraduate, 2015 - 2016

Temel İşlemler Laboratuvarı, Undergraduate, 2012 - 2013

Advising Theses

Gölge E., Fenilketonürili hastalar için fenilalanin içeriği azaltılmış soya sütü üretimi, Postgraduate, Y.TAŞDEMİR(Student), 2020

Gölge E., Enkapsüle edilmiş propolis ekstraktının muz aromalı puding üretiminde kullanımı, Postgraduate, A.AKTAŞ(Student), 2019

Gölge E., Püskürtmeli kurutucuda enkapsüle edilmiş propolisin sakız üretiminde kullanım olasılığının araştırılması, Postgraduate, E.BOSTANCI(Student), 2017

Published journal articles indexed by SCI, SSCI, and AHCI

- I. **Application of microencapsulated propolis extract in yoghurt production**
Taşdemir Y., Gölge E.
ITALIAN JOURNAL OF FOOD SCIENCE, vol.36, no.1, pp.157-164, 2024 (SCI-Expanded)
- II. **Production of phenylalanine-reduced soymilk for phenylketonuria patients**
Taşdemir Y., Gölge E.
Quality Assurance and Safety of Crops & Foods, vol.15, no.4, pp.179-189, 2023 (SCI-Expanded)
- III. **Rheology and sensory properties of microencapsulated propolis-enriched stirred-type yogurt**
Taşdemir Y., Gölge E.
ITALIAN JOURNAL OF FOOD SCIENCE, vol.35, no.3, pp.155-163, 2023 (SCI-Expanded)
- IV. **Microencapsulated propolis in chewing gum production**
Bostancı E., Gölge E.
Emirates Journal of Food and Agriculture, vol.35, no.8, pp.693-700, 2023 (SCI-Expanded)
- V. **Level of Knowledge, Practices and Attitudes of Dairy Farmers Regarding Food Safety in Turkey**
Demirbas N., Cukur F., Yıldız Ö., Golge E.
NEW MEDIT, vol.8, no.4, pp.43-46, 2009 (SCI-Expanded)
- VI. **Practices in Milk Collection Centres for quality Milk Production: A Case from the Aegean Region of Turkey**
Demirbas N., Tosun D., Cukur F., Golge E.
NEW MEDIT, vol.8, no.3, pp.21-27, 2009 (SCI-Expanded)
- VII. **The effects of food irradiation on quality of pine nut kernels**
Gölge E., Ova G.
RADIATION PHYSICS AND CHEMISTRY, vol.77, no.3, pp.365-369, 2008 (SCI-Expanded)
- VIII. **Food safety practices in milk collection centers in Turkey: a case study**

Demirbas N., Golge E., Tosun D., Cukur F.
BRITISH FOOD JOURNAL, vol.110, no.8-9, pp.781-804, 2008 (SCI-Expanded)

- IX. **The knowledge and practices in milk collection centres in Turkey**
Demirbas N., Cukur F., Tosun D., Goelge E.
AGRO FOOD INDUSTRY HI-TECH, vol.18, no.6, pp.29-31, 2007 (SCI-Expanded)

Articles Published in Other Journals

- I. **Use Of Encapsulated Propolis Extract in The Production Of Banana Flavored Pudding**
Aktaş A., Gölge E.
Mühendislik Bilimleri ve Tasarım Dergisi, vol.10, no.2, pp.587-604, 2022 (Peer-Reviewed Journal)
- II. **Effect of black carrot (Daucus carota L.) pomace in cake and cookie formulations as a functional ingredient on sensory analysis**
Gölge E., Ova G., Kemahloğlu Ö. K., Demirağ M. K.
Food and Health, vol.8, no.2, pp.103-110, 2022 (Peer-Reviewed Journal)
- III. **Polygonum cognatum Meissn. Ve Funguslu Ortamda Sentezlenen Gümüş Nanopartiküllerinin (AgNP) Antimikrobiyal Özelliklerinin Araştırılması**
Gürsoy N., Elagöz S., Gölge E.
TURKISH JOURNAL OF AGRICULTURAL AND NATURAL SCIENCE, vol.7, no.1, pp.221-230, 2020 (Peer-Reviewed Journal)
- IV. **A Geographical Information System (GIS) Based Traceability System Suggestion for a Pastry Firm Operating Nationwide**
Gölge E., Türk T.
Cumhuriyet Science Journal, vol.40, no.1, pp.245-252, 2019 (Peer-Reviewed Journal)
- V. **International Competitiveness of the Turkish Olive Oil Sector**
ÇUKUR F., DEMİRBAŞ N., GÖLGE E.
Selcuk J Agr Food Sci, vol.31, no.3, pp.162-168, 2017 (Peer-Reviewed Journal)
- VI. **Ağır metallerin sulardan uzaklaştırılmasında endüstriyel atık maddelerin kullanımı**
DEMİRBAĞ M. K., Karaören A., GÖLGE E.
Akademik Gıda, vol.7, no.2, pp.19-24, 2009 (Peer-Reviewed Journal)
- VII. **Bir gıda kontaminantı: Bisfenol A**
GÖLGE E., DEMİRBAĞ M. K., OVA G.
Akademik Gıda, no.15, pp.16-18, 2005 (Peer-Reviewed Journal)
- VIII. **Liderlik Kuramları ve Türk Tipi Liderlik**
GÖLGE E., OVA G.
Dünya Gıda, pp.86-88, 2004 (Non Peer-Reviewed Journal)
- IX. **Gıda reklamlarının tüketici üzerine etkileriyle ilgili bir araştırma**
DEMİRBAĞ M. K., OVA G., GÖLGE E.
Dünya Gıda, pp.71-75, 2003 (Non Peer-Reviewed Journal)

Books & Book Chapters

- I. **Süt Sığırcılığı İşletmelerinin Gıda Güvenliği Sistemlerine Uyum Düzeyinin Belirlenmesi Üzerine Bir Araştırma İzmir İli Örneği**
DEMİRBAŞ N., ÇUKUR F., YILDIZ Ö., GÖLGE E.
Meta Basım, İzmir, 2009
- II. **Süt Sektöründe Gıda Güvenliğinin Sağlanmasında Süt Toplama Merkezlerinin Rolü ve Sektörün Gelişme Potansiyeli Üzerine Etkileri İzmir İli Örneği**
DEMİRBAŞ N., ÇUKUR F., TOSUN D., GÖLGE E.

Refereed Congress / Symposium Publications in Proceedings

- I. **Possibility of encapsulated propolis used as antimicrobial agent in yoghurt**
Taşdemir Y., GÖLGE E.
3rd International Congress on Food Technology, Nevşehir, Turkey, 10 - 12 October 2018
- II. **The utilization of food waste in feed and fertilizer production in Turkey: Needs and challenges**
GÖLGE E., DEMİRBAŞ N.
9th International Agriculture Symposium AGROSYM 2018, Jahorina, Bosnia And Herzegovina, 4 - 07 October 2018
- III. **Possibility of use of encapsulated propolis in chewing gum formulation as antimicrobial agent**
BOSTANCI E., GÖLGE E.
9th International Agriculture Symposium AGROSYM 2018, Jahorina, Bosnia And Herzegovina, 4 - 07 October 2018
- IV. **A GIS BASED TRACEABILITY SYSTEM SUGGESTION FOR A PASTRY FIRM OPERATING NATIONWIDE**
Gölge E., Türk T.
4th International Scientific Conference on Geobalcanica, Ohrid, Macedonia, 15 - 16 May 2018, pp.433-441
- V. **Some quality criteria of asparagus-enriched dietsnacks**
AKTAŞ A., GÖLGE E.
TARGİD 3. İç Anadolu Bölgesi Tarım ve Gıda Kongresi, 26 - 28 October 2017
- VI. **POLYGONUM COGNATUM Meissn. VE FUNGUSLU ORTAMDA FARKLI BOYUTLARDA SENTEZLENEN GÜMÜŞ NANOPARTİKÜLLERİNİN (AgNP) ANTİMİKROBİYAL ÖZELLİKLERİNİN ARAŞTIRILMASI**
GÜRSOY N., ELAGÖZ S., GÖLGE E., BULUT A., DEMİR T.
TARGİD 3. İç Anadolu Tarım ve Gıda Kongresi, 26 - 28 October 2017
- VII. **International Competitiveness of The Turkish Olive Oil Sector**
ÇUKUR F., DEMİRBAŞ N., GÖLGE E.
8th International Agriculture Symposium AGROSYM 2017, 5 - 08 October 2017
- VIII. **Determination of some mechanical, physicochemical and chemical properties of potato starch based edible film involving propolis**
Gölge E., Bostancı E., Aktaş A.
19th International Symposium on Environmental Pollution and its Impact on Life in the Mediterranean Region, Rome, Italy, 4 - 06 October 2017, pp.310
- IX. **Some mechanical and physicochemical properties of potato starch based edible film**
Gölge E., Özer A., Bostancı E.
The Food Factor I Barcelona Conference Barcelona (Spain), 2-4 November 2016, Barcelona, Spain, 2 - 04 November 2016, pp.277
- X. **Utilization of remote sensing in detection of pesticides**
GÖLGE E., GÜRSOY Ö.
World Multidisciplinary Earth Sciences Symposium, PRAG, Czech Republic, 5 - 09 September 2016
- XI. **Novel techniques in irradiated food detection**
GÖLGE E.
IX.International Workshop on Nuclear Structure Properties, Sivas, Turkey, 1 - 03 September 2016
- XII. **Determination of Some Chemical Properties of Çiğirdik**
GÖLGE E., KEMAHLIOĞLU Ö. K., Bostancı E.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015, pp.97
- XIII. **Fruit Wines**
Mazlum S., Gölge E.
The 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Sarajevo, Bosnia And Herzegovina, 1 - 04 October 2015
- XIV. **Evaluation and Modelling of Modified Hazelnut Shell in Pb(II) Removal from Aqueous Solution**

- GÖLGE E., OVA G.
1st International Conference On Engineering And Natural Sciences, Skopje, Macedonia, 15 - 19 May 2015
- XV. **Determination of Shelflife of Grinded Pistachio Nut at Different Packaging and Storage Conditions**
KENDİRCİ P., GÖLGE E., ALTUĞ T., OVA G., DEMİRBAĞ M. K.
VI. International Packaging Congress, İzmir, Turkey, 13 - 16 September 2010
- XVI. **Farklı Ambalaj ve Depolama Koşullarında Çam Fıstığının Bazı Kalite Özelliklerindeki Değişimin İncelenmesi**
Eser P., ELMACI Y., Altuğ T., OVA G., DEMİRBAĞ M. K., KENDİRCİ P., GÖLGE E.
II. Geleneksel Gıdalar Sempozyumu, Van, Turkey, 27 - 29 May 2009
- XVII. **Vakum Buhar Vakum Uygulamasının Çam Fıstığı (Pinus pinae) Kalitesi Üzerine Etkileri**
GÖLGE E., OVA G.
Türkiye 10. Gıda Kongresi, Erzurum, Turkey, 21 - 23 May 2008, pp.437-440
- XVIII. **Avrupa Birliğine Üyelik Sürecinde Türkiye Süt Sektörüne Gıda Güvenliği Açısından Süt Toplama Merkezlerinin Önemi : İzmir Örneği**
TOSUN D., DEMİRBAŞ N., ÇUKUR F., GÖLGE E.
8. Türkiye Tarım Ekonomisi Kongresi, Bursa, Turkey, 1 - 02 January 2008, pp.191-201
- XIX. **The role and importance of milk collection centers in milk supply hain in Turkey The case of Izmir province**
TOSUN D., DEMİRBAŞ N., GÖLGE E., ÇUKUR F.
Mediterranean Conference of Agro-Food Social Scientists. 103rd EAAE Seminar 'Adding Value to the Agro-Food Supply Chain in the Future Euromediterranean space', Barcelona, Spain, 23 - 25 April 2007
- XX. **The quality of cakes and cookies which contain different amounts of black carrot Daucus carota pomace in their formulations**
GÖLGE E., OVA G., DEMİRBAĞ M. K., KEMAHLIOĞLU Ö. K.
2nd International Congress on Functional Foods and Nutraceuticals, İstanbul, Turkey, 2 - 06 May 2006
- XXI. **The quality of food irradiation and steam sterilization on the quality of pine nut kernels**
GÖLGE E., OVA G.
IX. Ulusal Nükleer Bilimler ve Teknolojileri Kongresi, İzmir, Turkey, 14 - 16 September 2005, pp.201

Supported Projects

- Gölge E., Leskauskaite D., Eisinaite V., Project Supported by Higher Education Institutions, Characterization Of High Protein Formulations To Modulate Digestibility And Bioavailability Of Proteins, 2024 - 2025
- Gölge E., Taşdemir Y., Project Supported by Higher Education Institutions, Fenilketonürlü Hastalar İçin Fenilalanin İçeriği Azaltılmış Soya Sütü Üretimi, 2019 - 2020
- Gölge E., Bostancı E., Project Supported by Higher Education Institutions, Püskürtmeli Kurutucuda Enkapsüle Edilmiş Propolisin Sakız Üretiminde Kullanım Olasılığının Araştırılması, 2016 - 2017
- Gürsoy N., Elagöz S., Demir T., Gölge E., Project Supported by Higher Education Institutions, NANO Gıda Laboratuvarı Alt Yapısının Kurulması, 2012 - 2015
- Ova G., Gölge E., Project Supported by Higher Education Institutions, Sulardan ağır metallerin uzaklaştırılmasında fındık kabuğu kullanımının model sistemler ile araştırılması, 2009 - 2013
- Demirbaş N., Tosun D., Çukur F., Gölge E., TUBITAK Project, Süt sektöründe gıda güvenliğinin sağlanmasında süt toplama merkezlerinin rolü ve sektörün gelişim potansiyeli üzerine etkileri İzmir ili örneği, 2007 - 2008
- Altuğ T., Ova G., Elmacı Y., Demirağ M. K., Kendirci P., Gölge E., Project Supported by Other Private Institutions, Farklı ambalaj ve depolama koşullarında antep fıstığı ve çam fıstığının bazı kalite özelliklerindeki değişimin incelenmesi, 2006 - 2008
- Ova G., Çetinkaya N., Gölge E., Project Supported by Other Official Institutions, Gıda Işınlamanın Diğer Koruma Prosesleri İle Karşılaştırılmalı Çalışılması, 2006 - 2007
- Ova G., Gölge E., Baysal T., Ersus S., Demirdöven A., Project Supported by Higher Education Institutions, Gıda ışınlama ve buhar sterilizasyonu yöntemlerinin çam fıstığı, kuru üzüm ve kurutulmuş domates kalitesi üzerine etkileri, 2005 - 2006

Ova G., Gölge E., Project Supported by Higher Education Institutions, Gıda ışınlama ve buhar sterilizasyonu yöntemlerinin çam fıstığı kalitesi üzerine etkileri, 2004 - 2006

Scientific Refereeing

Mühendislik Bilimleri ve Tasarım Dergisi, National Scientific Refreed Journal, March 2022

Mühendislik Bilimleri ve Tasarım Dergisi, National Scientific Refreed Journal, November 2021

Uludağ Arıcılık Dergisi, National Scientific Refreed Journal, September 2021

DÜZCE ÜNİVERSİTESİ BİLİM VE TEKNOLOJİ DERGİSİ, National Scientific Refreed Journal, June 2021

Metrics

Publication: 41

Citation (WoS): 88

Citation (Scopus): 105

H-Index (WoS): 3

H-Index (Scopus): 4

Invited Talks

SELECTED FOOD CONTAMINANTS AND THEIR DETECTION METHODS, Seminar, Instituto de Biología Molecular y Celular Universidad Miguel Hernández de Elche, Spain, May 2015

Scholarships

Goethe Institut - Learn German Language in Germany Scholarship, Official Institutions of Foreign Countries, 2001 - 2001

Non Academic Experience

Nursel Baymaz Can Yemek Sanayi