

Application for HGF Chair position

Prof Nesli Sözer



I did my BSc (1995-1999), MSc (1999-2001) and PhD (2001-2006) at Food Engineering department of University of Gaziantep, Turkey. During my postgraduate studies, I focused on rheological properties of cereal foods. Between 2007 and 2011, I worked at Rutgers University (New Jersey, USA) and University of Illinois (Urbana, USA) as a postdoctoral research associate focusing on food nanotechnology (eg. self-assembly of zein fractions and surface properties). In 2011, I joined VTT and working currently as research professor in smart and sustainable food production. My current research interests include utilizing plant tissues as building blocks of food structure with a primary focus on protein and fibre interactions and understanding the physical and chemical basis of structure to reveal the physical markers of sensory responses.

Recently, I have been leading projects where the research aims to develop novel plant protein ingredients by using bio- and mechanical- processing toolboxes to develop high fibre and high protein extruded and baked products without compromising structure, texture and flavour. I have more than 40 peer reviewed scientific journal articles, one edited book, 8 invention disclosures and patent applications, several press releases and conference proceedings. Throughout my career, I have supervised 15 junior scientists at MSc or PhD level.

My motivation in joining Healthgrain Forum as Chair lies in my desire to take more active role in shaping the research and future of whole grain and high fibre grain-based foods. I must also emphasize that I enjoy working in emerging and new technologies with potential to industrial applications, and I feel I could also create synergy between academia and industry around this topic within the HGF partners.