



**Meltem Serdaroğlu, PhD**

*Research title:* Full Professor

*Position:* Scientific Advisor/Lecturer

*Affiliation:* Ege University, Faculty of Engineering, Department of Food Engineering – Izmir, Turkey

*Occupation field:* Meat Science and Technology

*Short biography:* Dr. Fatma Meltem Serdaroğlu is a leading expert in meat science and food technology, serving as a professor in the Department of Food Engineering at Ege University, Turkey. Her research focuses on innovative processing techniques, functional ingredient development, and sustainable formulation strategies in meat and meat-based products. She specializes in protein oxidation, lipid stability, pre-emulsions, meat batters, and the application of natural antioxidants and antimicrobials for improving meat quality and shelf life. With an extensive publication record in high-impact journals and leadership in numerous national and international research projects, Prof. Serdaroğlu plays a pivotal role in advancing the field of food science. She actively collaborates with industry and academia to develop healthier and more sustainable meat products, integrating novel technologies into traditional processing methods. In addition to her research contributions, she is a member of the Editorial Board of Meat Science. As a respected mentor and scientific leader, she has supervised numerous graduate and doctoral theses, contributing to the education of future food scientists.