



This project is co-funded by the European Union  
and the Republic of Türkiye



# MSCA SE 2026 Call



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**ORGANIZATION:** DİMES

**WORKSHOP NAME:** MSCA SE 2026 Call

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## MSCA SE 2026 Call



### Description of the Organisation



DİMES is one of Türkiye's leading beverage manufacturers with a strong industrial culture. As the holder of the **first R&D Center** in the Turkish beverage sector, we combine decades of market experience with innovation-driven development, exporting our products to **40 countries** worldwide.



Our extensive portfolio consists of **170 different products**, ranging from **100% & NFC fruit juices** and **nectars** to innovative **smoothies**, **milkshakes**, **plant-based vegan drinks**, and **RTD coffees**. We support this diversity with versatile industrial production capabilities **carton aseptic**, **PET**, **glass**, and **aluminum cans**.

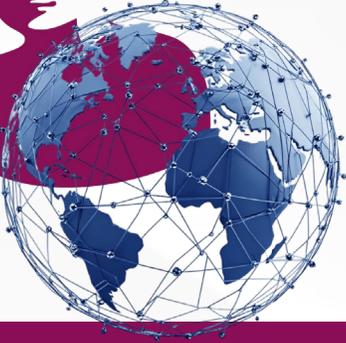


Within MSCA collaborations, DİMES offers a unique ecosystem where research outputs are rapidly validated. We act as a bridge between academic concepts and industrial reality, focusing on impactful innovations aligned with **sustainability**, **consumer health**, and **next-generation food processing**.





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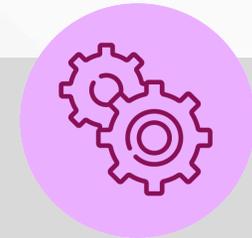
### DIMES R&D Team at a Glance

- Ministry of Industry and Technology approved R&D Center
- Industry-driven innovation mindset
- Capability to validate research outcomes from lab to industrial scale
- Proven track record in collaborative EU & TÜBİTAK projects



#### Industrial R&D and collaborative project execution

- Advanced pilot plant infrastructure: Capability to simulate **2 different heat exchanger systems** for precise process validation.
- Strong university-industry cooperation experience.
- Cross-functional agility (R&D, Quality, Production, Regulatory).



#### Food processing innovation and product development

- Development and application of innovative processing technologies.
- Shelf-life extension and quality optimization.
- Clean label formulation strategies.
- Data-driven process optimization.
- AI-supported analysis & modeling
- Sustainability & LCA analyses



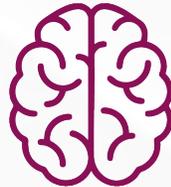
## MSCA SE 2026 Call



### Your Research Fields

#### Novel Food Processing Technologies

- Non-thermal and hybrid processing
- Process design & scale-up



#### Quality, Safety & Shelf-life

- Microbial safety and shelf-life extension
- Quality monitoring and validation



#### Product & Ingredient Innovation

- Functional beverages and clean label formulation
- Ingredient functionality and stability
- Development of alternative products



#### Smart Process Optimization & Sustainability

- Data-driven process improvement
- Resource efficiency and sustainable manufacturing
- Life Cycle Assessment (LCA) of development processes





## MSCA SE 2026 Call



### Your On-going Projects

#### **On-going Project 1: Sugar Reduction & Clean Label Reformulation**

DIMES is actively working on sugar reduction strategies for fruit-based beverages, focusing on clean label approaches while maintaining taste, texture, and consumer acceptance. The project aims to develop scalable reformulation solutions compatible with industrial production and regulatory requirements.

*Focus: Reformulation & sensory acceptance*

#### **On-going Project 2: Gut Health & Microbiome-Friendly Beverages**

DIMES is exploring next-generation gut health beverage concepts, integrating prebiotic ingredients and functional components to support microbiome-friendly formulations. The project targets scientifically grounded product development, stability assessment, and scalable processing solutions.

*Focus: Prebiotics, stability & functional performance*

#### **On-going Project 3: Innovative Thermal & Non-Thermal Technologies**

DIMES investigates the industrial potential of PEF, HPP and Ultrasound. The project targets scalable non-thermal protocols that ensure superior nutrient retention and microbial safety for next-generation beverages.

*Focus: Minimal processing & quality retention*



Scan to visit DIMES



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### Project Idea

#### Project Idea: Process-Based Sugar Reduction for Fruit-Based Beverages

#### Deadline Dates:

##### Objectives:

- To reduce sugar content
- Evaluate product quality, stability, and sensory acceptance
- Assess industrial feasibility and scale-up potential

##### Expected Results:

- A scalable process concept for sugar reduction
- Optimized processing parameters and validation framework
- Joint MSCA Staff Exchange activities and shared know-how



## MSCA SE 2026 Call

### Project Idea

#### Project Idea: Gut Health & Microbiome-Friendly Functional Beverages

#### Deadline Dates:

##### Objectives:

- Develop microbiome-friendly beverage concepts using prebiotic ingredients and functional components
- Evaluate product stability, sensory acceptance, and functional performance during shelf-life
- Assess processing compatibility and industrial feasibility for scale-up

##### Expected Results:

- Prototype formulations for gut health-oriented functional beverages
- A validated stability and performance evaluation framework
- Joint MSCA Staff Exchange outputs and shared know-how



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### Project Idea

#### Project Idea: Innovative Non-Thermal Processing Technologies

#### Deadline Dates:

##### Objectives:

- To apply novel non-thermal & thermal methods for safety & shelf-life extension
- Evaluate impact on bioactives and sensory quality
- Assess industrial feasibility and scale-up potential

##### Expected Results:

- Optimized non-thermal & thermal processing
- High-quality prototypes with superior nutrient retention
- Joint MSCA Staff Exchange activities and shared know-how



## MSCA SE 2026 Call

Consortium - profile of known partners (if any)

No	Partner Name	Type	Country	Role in the Project
01				
02				
03				
04				
05				



## MSCA SE 2026 Call

Consortium - required partners

**No**

**Expertise**

**Type**

**Country**

**Role in the project**

**01**

**02**

**03**

**04**



## **MSCA SE 2026 Call**

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**COUNTRY:**

**TÜRKİYE**