

## Sustainably Farmed Food Production on Campus

In the Agricultural Application and Research Center (TUAM), which was established by the joint ventures of BUU Veterinary and Agriculture Faculties, meat, milk and egg varieties are offered for consumption by university employees and citizens of Bursa in a completely hygienic and scientific environment. Tomato juice, tomato paste, apple juice, vinegar, tarhana, olives, brined black olives, chicken eggs, quail eggs, ostrich eggs, ostrich meat, goat milk, apples, grapes, ornamental plants, cut flowers, and plants It is one of the top-selling products.

The production of fruit and vegetable varieties in the facilities established on a total of 2 250 decars of land is carried out completely naturally under the control of the Food Engineering Department. Meat and meat products, obtained in accordance with hygiene and religious rules, are offered to consumers at the facilities where animal breeding is also carried out for educational and training purposes. The products, which are offered to the taste of citizens through two sales stores within the Faculty of Medicine and in the Medico-Social Facilities within the university, can be obtained between 09.00 and 17.00 on weekdays. University staff and citizens can also buy natural products, which are kept fresh in hygienic stores, at retail.



BUU Mustafa Kemal Pasa Vocational School grows many local products such as tomatoes, spinach, carrots and quince in the school's 5 hectares production area. These products, which are processed in the school laboratory without any additives, meet the consumers at affordable prices as tomato paste, jam and vegetable noodles.



BUU Mustafa Kemal Pasa Vocational School

### **Medical and Aromatic Plants at the Main Campus**

Bursa Uludag University's Faculty of Agriculture has a special conservation and cultivation zone for medical and aromatic plants, which covers an area of 1000 m<sup>2</sup>. Medical plants, spices plants, perfume and cosmetic plants, dye plants, onion plants and shrub type plants are cultivated at this area. This area is being protected and used for research and educational purposes. The species in this collection are as follows: *Achillea millefolium*, *Althaea officinalis*, *Artemisia vulgaris*, *Artemisia absinthium*, *Artemisia dracunculus*, *Artemisia annua*, *Atropa belladonna*, *Calendula officinalis*, *Cappari spinosa*, *Crocus sativus*, *Echinecea purpurea*, *Echinecea pallida*, *Ginkgo biloba*, *Gypsophila arrostii*, *Helichrysum italicum*, *Hypericum perforatum*, *Hyssopus officinalis*, *Laurus nobilis*, *Lavandula angustifolia*, *Lavandula officinalis*, *Lippia citriodora*, *Lycium barbarum*, *Melissa officinalis*, *Mentha spicata*, *Mentha villosa nervata*, *Mentha pulegium*, *Mentha piperita*, *Myrtus communis*, *Nigella damascena*, *Nigella sativa*, *Ocimum basilicum*, *Oenothera biensis*, *Origanum onites*, *Origanum vulgare* subsp. *Hirtum*, *Origanum majorana*, *Passiflora incarnata*, *Rosmarinus officinalis*, *Rosa damascana*, *Rubia tinctorum*, *Salvia triloba*, *Salvia officinalis*, *Salvia tomentosa*, *Salvia sclherea*, *Satureja hortensis*, *Satureja montana*, *Saponoria officinalis*, *Scolymus hispanicus*, *Sideritis perfoliata*, *Silybum marianum*, *Stevia rebaudiana*, *Symphytum officinale*, *Thymbra spicata*, *Thymus vulgaris*, *Chrysopogon zizanioides*



*Origanum vulgare* subsp. *hirtum* area  
(Bursa Uludag University)



*Lavandula officinalis* ve *Echinecea* ssp.  
Area(Bursa Uludag University)



*Thymus vulgaris* Area(Bursa Uludag  
University)



*Salvia officinalis* Harvest(Bursa Uludag  
University)