

Lect. PhD BERFU GELEN

Personal Information

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International Researcher IDs

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Education Information

Doctorate, Cukurova University, Fen Bilimleri Enstitüsü, Biyoteknoloji, Turkey 2011 - 2022

Postgraduate, Cukurova University, Fen Bilimleri Enstitüsü, Biyoteknoloji Abd Gıda Mühendisliği, Turkey 2008 - 2011

Postgraduate, Universidad Miguel Hernandez, Ingeniero Técnico Agrícola, Especialidad Industrias Agrarias Y Alimentarias , Spain 2009 - 2010

Foreign Languages

English, B2 Upper Intermediate

Certificates, Courses and Trainings

Other, Multivariate Methods for Data Evaluation, Prof.Dr.Karoly Heberger, Research Center for Natural Sciences, 2013

Other, ISO 17025 Metot Validasyon ve Ölçüm Belirsizliği, Dış Ticaret Müsteşarlığı Avrupa Birliği Projesi, 2011

Dissertations

Doctorate, THE EFFECTS OF SOME AROMATIC PLANTS ADDED TO BLACK TEA IN THE INFUSION STAGE ON AROMA AND AROMA ACTIVE COMPOUNDS, ANTIOXIDANT CAPACITY AND ANTIBACTERIAL ACTIVITY OF BLACK TEA, Cukurova University, Adana Meslek Yüksek Okulu, Gıda İşleme, 2022

Postgraduate, TİCARİ SACCHAROMYCES CEREVISIAE MAYASININ EMİR ÜZÜMÜNDEN ELDE EDİLEN ŞARABIN AROMA AKTİF BİLEŞİKLERİ ÜZERİNE ETKİSİ, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği Bölümü / Biyoteknoloji Anabilim Dalı, 2011

Research Areas

Food Engineering, Food Technology, Food Biotechnology, Alcoholic Beverages Technology, Life Sciences, Biotechnology, Natural Sciences, Engineering and Technology

Academic Titles / Tasks

Lecturer PhD, Cukurova University, Adana Meslek Yüksek Okulu, Gıda İşleme, 2014 - Continues

Courses

Araştırma Yöntem ve Teknikleri, Associate Degree, 2024 - 2025
Girişimcilik, Associate Degree, 2024 - 2025
Duyusal Analiz Teknikleri, Associate Degree, 2014 - 2015
Üzüm Ürünleri, Associate Degree, 2014 - 2015
İşletme Hijyeni ve Sanitasyon, Associate Degree, 2013 - 2014
Üretim Teknikleri, Associate Degree, 2013 - 2014

Published journal articles indexed by SCI, SSCI, and AHCI

- I. Potential of Spanish sour-sweet pomegranates (cultivar C25) for the juice industry**
Carbonell-Barrachina A. A., Calin-Sanchez A., Bagatar B., Hernandez F., Legua P., Martinez-Font R., Melgarejo P.
FOOD SCIENCE AND TECHNOLOGY INTERNATIONAL, vol.18, no.2, pp.129-138, 2012 (SCI-Expanded)

Refereed Congress / Symposium Publications in Proceedings

- I. Comparison of volatile compounds in sesame oil and sesame cake extract**
GELEN B., SELLİ S.
2ND INTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Adana, Turkey, 3 - 04 June 2021, pp.128-131
- II. Siyah Çay ve Genel Özellikleri**
Yabancı S. N., GELEN B., cabaroğlu t., Selli S., Çelik Z. D., Canatar M.
4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, pp.222
- III. Türkiye’de yetiştirilen bazı eriklerin antosiyanin bileşimlerinin belirlenmesi.**
GELEN B.
11. Gıda Kongresi, Hatay, Turkey, 10 - 12 October 2012, pp.583
- IV. Üzüm ve dut pekmezlerinin fenol bileşikleri ve antioksidan kapasitesinin belirlenmesi**
GELEN B., Kelebek H., SELLİ S.
3. Geleneksel Gıdalar Sempozyumu, Konya, Turkey, 10 - 12 May 2012, pp.101
- V. Evaluation of volatile profile in Turkish red wine obtained from cv. Kalecik karasi.**
GELEN B., Selli S., Kelebek H.
Wine Active Compounds, Beaune, France, 24 - 26 March 2011, pp.201-203
- VI. Volatile terpene constituents in fresh blood orange juice obtained from cv. Moro (Citrus sinensis(L). Osbeck).**
GELEN B., kelebek h., şen k., selli s.
PSE International Symposium on Terpenes-Application, Activity and Analysis, İstanbul, Turkey, 26 - 29 October 2010, pp.101

Metrics

Publication: 7
Citation (WoS): 38
Citation (Scopus): 41
H-Index (WoS): 1
H-Index (Scopus): 1