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Kişisel Bilgiler

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Eğitim Bilgileri

Doktora, Çukurova Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği, Türkiye 2018 - Devam Ediyor

Yüksek Lisans, Çukurova Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Bölümü, Türkiye 2015 - 2018

Lisans, Gaziantep Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği, Türkiye 2008 - 2013

Yabancı Diller

İngilizce, C1 İleri

Yaptığı Tezler

Yüksek Lisans, Farklı Sıcaklıklarda Vakum Paketli (Sous Vide) Pişirilen Dana Etlerinin Izgarada Pişirilen Etlerle Aroma ve Aroma-Aktif Bileşikler Açısından Kıyaslanması, Çukurova Üniversitesi, Fen Bilimleri Enstitüsü, Gıda Mühendisliği Bölümü, 2018

Araştırma Alanları

Gıda Mühendisliği, Gıda Bilimleri, Mühendislik ve Teknoloji

Akademik Unvanlar / Görevler

Araştırma Görevlisi, Çukurova Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği, 2015 - Devam Ediyor

SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- Characterization of aroma and aroma-active compounds of black carrot (*Daucus carota* L. ssp. *sativus* var. *atrorubens* Alef.) pomace by aroma extract dilution analysis**
Buyukkurt O. K., GÜÇLÜ G., Sevindik O., Kelebek H., Kelebek P. K., SELLİ S.
Heliyon, cilt.10, sa.15, 2024 (SCI-Expanded)
- Targeted analysis for the detection of phenolics and authentication of Albanian wines using LC-DAD/ESI-MS/MS combined with chemometric tools**
Topi D., Topi A., GÜÇLÜ G., SELLİ S., Uzlasir T., Kelebek H.

Heliyon, cilt.10, sa.11, 2024 (SCI-Expanded)

- III. **Elucidation of the impact of four different drying methods on the phenolics, volatiles, and color properties of the peels of four types of citrus fruits**
GÜÇLÜ G., POLAT S., Kelebek H., Çapanoğlu Güven E., SELLİ S.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, cilt.102, sa.13, ss.6036-6046, 2022 (SCI-Expanded)
- IV. **Comparative Elucidation of Aroma, Key Odorants, and Fatty Acid Profiles of Ivorian Shea Butter Prepared by Three Different Extraction Methods**
Oussou K. F., GÜÇLÜ G., Sevindik O., Starowicz M., Kelebek H., SELLİ S.
SEPARATIONS, cilt.9, sa.9, 2022 (SCI-Expanded)
- V. **Elucidation of key aroma enhancement in cloudy lemon juices by the addition of peel oil using GC-MS-Olfactometry**
Yetisen M., GÜÇLÜ G., Kelebek H., SELLİ S.
INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, cilt.57, sa.8, ss.5280-5288, 2022 (SCI-Expanded)
- VI. **Impacts of selected lactic acid bacteria strains on the aroma and bioactive compositions of fermented gilaburu (*Viburnum opulus*) juices**
Sevindik O., GÜÇLÜ G., AĞIRMAN B., SELLİ S., Kadiroglu P., Bordiga M., Capanoglu E., Kelebek H.
FOOD CHEMISTRY, cilt.378, 2022 (SCI-Expanded)
- VII. **Comparative elucidation of colour, volatile and phenolic profiles of black carrot (*Daucus carota* L.) pomace and powders prepared by five different drying methods**
POLAT S., GÜÇLÜ G., Kelebek H., KESKİN M., SELLİ S.
FOOD CHEMISTRY, cilt.369, 2022 (SCI-Expanded)
- VIII. **Elucidating the contribution of microorganisms to the spontaneous fermentation and the quality of Ivorian cacao (*Theobroma cacao*) beans: The quality of Ivorian cacao (*Theobroma cacao*) beans**
Oussou K. F., GÜÇLÜ G., Kelebek H., SELLİ S.
QUALITY ASSURANCE AND SAFETY OF CROPS & FOODS, cilt.14, sa.4, ss.23-35, 2022 (SCI-Expanded)
- IX. **Characterization of aroma-active compounds and stable carbon isotope ratios in Turkish pine honeys from two different regions**
SELLİ S., GÜÇLÜ G., SEVİNDİK O., Yetisen M., Kelebek H.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, cilt.45, sa.8, 2021 (SCI-Expanded)
- X. **Impact of production and drying methods on the volatile and phenolic characteristics of fresh and powdered sweet red peppers**
GÜÇLÜ G., Keser D., Kelebek H., KESKİN M., ŞEKERLİ Y. E., SOYSAL Y., SELLİ S.
FOOD CHEMISTRY, cilt.338, 2021 (SCI-Expanded)
- XI. **Targeted analysis for detection the adulteration in extra virgin olive oil's using LC-DAD/ESI-MS/MS and combined with chemometrics tools**
Drira M., Kelebek H., GÜÇLÜ G., Jabeur H., SELLİ S., Bouaziz M.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, cilt.246, sa.8, ss.1661-1677, 2020 (SCI-Expanded)
- XII. **Comparison of phenolic profile and some physicochemical properties of Uzun pistachios as influenced by different harvest period**
Kelebek H., Sonmezdag A. S., GÜÇLÜ G., Cengiz N., Uzlasir T., Kadiroglu P., SELLİ S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, cilt.44, sa.8, 2020 (SCI-Expanded)
- XIII. **Aroma-active compounds, sensory profile, and phenolic composition of Fondillon**
Issa-Issa H., GÜÇLÜ G., Noguera-Artiaga L., Lopez-Lluch D., Poveda R., Kelebek H., SELLİ S., Carbonell-Barrachina A. A.
FOOD CHEMISTRY, cilt.316, 2020 (SCI-Expanded)
- XIV. **Comparative elucidation of phenolic compounds in Albanian olive oils using LC-DAD-ESI-MS/MS**
Topi D., GÜÇLÜ G., Kelebek H., SELLİ S.
JOURNAL OF LIQUID CHROMATOGRAPHY & RELATED TECHNOLOGIES, cilt.43, ss.203-212, 2020 (SCI-Expanded)
- XV. **Saffron (*Crocus sativus* L.): Its Aroma and Key Odorants**
GÜÇLÜ G., Kelebek H., SELLİ S.

- SAFFRON: THE AGE-OLD PANACEA IN A NEW LIGHT, ss.69-82, 2020 (SCI-Expanded)
- XVI. **Characterization of aroma and phenolic composition of carrot (*Daucus carota* 'Nantes') powders obtained from intermittent microwave drying using GC-MS and LC-MS/MS**
Keser D., GÜÇLÜ G., Kelebek H., KESKİN M., SOYSAL Y., ŞEKERLİ Y. E., Arslan A., SELLİ S.
FOOD AND BIOPRODUCTS PROCESSING, cilt.119, ss.350-359, 2020 (SCI-Expanded)
- XVII. **Characterization of phenolic compounds in sweet lime (*Citrus limetta*) peel and freshly squeezed juices by LC-DAD-ESI-MS/MS and their antioxidant activity**
Buyukkurt O. K., GÜÇLÜ G., Kelebek H., SELLİ S.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, cilt.13, sa.4, ss.3242-3249, 2019 (SCI-Expanded)
- XVIII. **Characterization of key aroma compounds in fresh and roasted terebinth fruits using aroma extract dilution analysis and GC-MS-Olfactometry**
AMANPOUR A., GÜÇLÜ G., Kelebek H., SELLİ S.
MICROCHEMICAL JOURNAL, cilt.145, ss.96-104, 2019 (SCI-Expanded)
- XIX. **LC-DAD-ESI-MS/MS and GC-MS profiling of phenolic and aroma compounds of high oleic sunflower oil during deep-fat frying**
Sonmezdag A. S., Kesen S., Amanpour A., GÜÇLÜ G., Kelebek H., SELLİ S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, cilt.43, sa.3, 2019 (SCI-Expanded)
- XX. **GC-MS-Olfactometric Differentiation of Aroma-Active Compounds in Turkish Heat-Treated Sausages by Application of Aroma Extract Dilution Analysis**
Ozkara K. T., AMANPOUR A., GÜÇLÜ G., Kelebek H., SELLİ S.
FOOD ANALYTICAL METHODS, cilt.12, sa.3, ss.729-741, 2019 (SCI-Expanded)
- XXI. **Characterization of Aroma-Active Compounds in Seed Extract of Black Cumin (*Nigella sativa* L.) by Aroma Extract Dilution Analysis**
Kesen S., AMANPOUR A., SARHIR S. T., SEVİNDİK O., GÜÇLÜ G., Kelebek H., SELLİ S.
FOODS, cilt.7, sa.7, 2018 (SCI-Expanded)
- XXII. **Comparative Evaluation of Key Aroma-Active Compounds in Raw and Cooked Red Mullet (*Mullus barbatus*) by Aroma Extract Dilution Analysis**
SALUM P., GÜÇLÜ G., SELLİ S.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, cilt.65, sa.38, ss.8402-8408, 2017 (SCI-Expanded)
- XXIII. **Determination of Volatiles by Odor Activity Value and Phenolics of cv. Ayvalik Early-Harvest Olive Oil**
GÜÇLÜ G., SEVİNDİK O., Kelebek H., SELLİ S.
FOODS, cilt.5, sa.3, 2016 (SCI-Expanded)

Diğer Dergilerde Yayınlanan Makaleler

- I. **Impacts of different brewing conditions on pyrazine and bioactive contents of Turkish coffee**
GÜÇLÜ G., SELLİ S.
Journal of Raw Materials to Processed Foods, cilt.3, sa.1, ss.35-42, 2022 (Hakemli Dergi)
- II. **Volatile compounds of cvs Magliocco Canino and Dimrit grape seed oils**
SEVİNDİK O., GÜÇLÜ G., BOMBAL G., ROMBOLA A. D., KELEBEK H., SELLİ S.
PRUEBAS, cilt.1, sa.2, ss.47-54, 2020 (Hakemli Dergi)
- III. **Carob Beans (*Ceratonia siliqua* L.):Uses, Health Benefits, Bioactive And Aroma Compounds**
ZANNOU O., GÜÇLÜ G., KOCA İ., SELLİ S.
Türk Bilimsel Derlemeler Dergisi, cilt.12, sa.1, ss.26-34, 2019 (Hakemli Dergi)
- IV. **Doğu Akdeniz Bölgesi Ballarının Pestisit ve Naftalin Kalıntılarının LC/MS/MS ve HS-SPME GC/MS Teknikleriyle Belirlenmesi**
MUKU C., GÜÇLÜ G., SELLİ S.
Çukurova Tarım ve Gıda Bilimleri Dergisi, ss.142-148, 2019 (Hakemli Dergi)
- V. **Volatile Compounds of Shade-Dried *Tussilago farfara* L. Using Purge and Trap Extraction Technique**
Sönmezdağ A. S., SEVİNDİK O., Kesen S., GÜÇLÜ G., Kelebek H., SELLİ S.

Çukurova Tarım ve Gıda Bilimleri Dergisi, cilt.33, sa.1, ss.63-68, 2018 (Hakemli Dergi)

- VI. **Pepino (*Solanum muricatum*) Meyvesinin Aroma Maddeleri Bileşimi**
SELLİ S., GÜÇLÜ G.
Çukurova Tarım ve Gıda Bilimleri Dergisi, cilt.31, ss.1-8, 2016 (Hakemli Dergi)

Kitap & Kitap Bölümleri

- I. **Biochemistry, antioxidant, and antimicrobial properties of hazelnut (*Corylus avellana* L.) oil**
SELLİ S., GÜÇLÜ G., SEVİNDİK O., KELEBEK H.
Multiple Biological Activities of Unconventional Seed Oils, Abdalbasit Adam Mariod, Editör, Academic Press , ss.397-412, 2022
- II. **Aroma, Aroma-Active, and Phenolic Compounds of Roselle**
SELLİ S., GÜÇLÜ G., SEVİNDİK O., KELEBEK H.
Roselle Production, Processing, Products and Biocomposites, S.M. SAPUAN, R. NADLENE, A.M. RADZI, R.A. ILYAS, Editör, Academic Press , San Diego, ss.143-164, 2021
- III. **Olive Oil Production in Albania, Chemical Characterization, and Authenticity**
Topi D., GÜÇLÜ G., KELEBEK H., SELLİ S.
Olive Oil - New Perspectives and Applications, Dr. Muhammad Akram, Editör, IntechOpen, Londrina, ss.1-19, 2021
- IV. **Fish**
AMANPOUR A., GÜÇLÜ G., SELLİ S.
Food Aroma Evolution During Food Processing, Cooking, and Aging, Bordiga, M., Nollet L. M.L., Editör, Taylo and Francis Group, 2019

Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar

- I. **Advanced Techniques of Gas Chromatography-Olfactometry Analysis**
GÜÇLÜ G., KELEBEK H., SELLİ S.
6th International Mediterranean Science and Engineering Congress (IMSEC 2021), Antalya, Türkiye, 25 - 27 Ekim 2021, ss.278-281
- II. **Elucidation of Volatiles, Anthocyanins, Antioxidant and Sensory Properties of cv. Caner Pomegranate (*Punica granatum* L.) Juices Produced from Three Juice Extraction Methods**
Budiene J., GÜÇLÜ G., Oussou K. F., KELEBEK H., SELLİ S.
2ND INTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Adana, Türkiye, 3 - 04 Haziran 2021, ss.29-37
- III. **Characterization of volatile composition of mint and oregano obtained from different drying methods**
CENGİZ N., GÜÇLÜ G., KELEBEK H., SELLİ S., Tarawade A., Sultanova S., Safarov J.
2ND INTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Adana, Türkiye, 3 - 04 Haziran 2021, ss.201-208
- IV. **LC-DAD-ESI-MS/MS characterization of phenolic compounds in wines from *Vitis vinifera* 'Shesh i bardhë' and 'Vlosh' cultivars**
Topi D., KELEBEK H., GÜÇLÜ G., SELLİ S.
2ND INTERNATIONAL CONFERENCE ON RAW MATERIALS TO PROCESSED FOODS, Adana, Türkiye, 3 - 04 Haziran 2021, ss.55-71
- V. **Carob Beans (*Ceratonia siliqua* L.): Uses, Health Benefits, Bioactive and Aroma Compounds**
ZANNOU O., GÜÇLÜ G., SELLİ S.
5th International Agriculture Congress, 21 - 24 Ağustos 2019
- VI. **Aroma Formation in Fermented Meat Products**
GÜÇLÜ G., SELLİ S.

International Conference on Research of Agricultural and Food Technologies, 3 - 05 Ekim 2019

VII. **Aroma Formation in Fermented Meat Products**

GÜÇLÜ G., SELLİ S.

International Conference on Research of Agricultural and Food Technologies, Adana, Türkiye, 3 - 05 Ekim 2019, ss.1-9

VIII. **Aroma Compounds in Molasses from Juniperus drupacea L.**

GÜÇLÜ G., SEVİNDİK O., Kelebek H., SELLİ S.

International Conference on Research of Agricultural and Food Technologies, Adana, Türkiye, 3 - 05 Ekim 2019, ss.10-18

IX. **Effect of Geographic Conditions on Pine honey Carbon Isotope Value, Texture and Color Properties**

SEVİNDİK O., GÜÇLÜ G., YETİŞEN M., Kelebek H., SELLİ S.

International Conference on Agronomy and Food Science and Technology (AgroFood), 20 - 21 Haziran 2019

X. **Effect of Different Harvest Period on Phenolic Compounds and Some Important Quality Parameters of Kırmızı Pistachio Variety**

UZLAŞIR T., SÖNMEZDAĞ A. S., GÜÇLÜ G., KADİROĞLU KELEBEK P., DIBLAN S., SELLİ S., Kelebek H.

International Conference on Agronomy and Food Science and Technology (AgroFood), 20 - 21 Haziran 2019

XI. **Volatile Composition of Althaea officinalis L. Flowers**

GÜÇLÜ G., SEVİNDİK O., Kelebek H., SELLİ S.

International Conference on Agronomy and Food Science and Technology (AgroFood), 20 - 21 Haziran 2019

XII. **Assessment of Representativeness of Aromatic Extracts for Aroma Characterization: A study of Caper**

GÜÇLÜ G., SÖNMEZDAĞ A. S., SELLİ S., Kelebek H.

International Conference on Agronomy and Food Science and Technology (AgroFood), 20 - 21 Haziran 2019

XIII. **GC-MS-Olfactometric Characterization of Key Odorants in Pine Honey from Two Different Regions of Turkey**

GÜÇLÜ G., SEVİNDİK O., Kelebek H., SELLİ S.

International Conference on Agronomy and Food Science and Technology (AgroFood), İstanbul, Türkiye, 20 - 21 Haziran 2019, ss.2

XIV. **Effect of Different Harvest Period on Phenolic Compounds and Some Important Quality Parameters of Kırmızı Pistachio Variety**

UZLAŞIR T., SÖNMEZDAĞ A. S., GÜÇLÜ G., KADİROĞLU KELEBEK P., DIBLAN S., SELLİ S., Kelebek H.

International Conference on Agronomy and Food Science and Technology (AgroFood), İstanbul, Türkiye, 20 - 21 Haziran 2019, ss.1

XV. **LC-DAD/ESI-MS/MS Characterization of Phenolic Constituents and Antioxidant Activity of Pomegranate Juice According to Their Region**

DAVARCI A., KELEBEK H., GÜÇLÜ G., KADİROĞLU KELEBEK P., SÖNMEZDAĞ A. S., SELLİ S.

International Conference on Food, Nutrition and Dietetics, Gastronomy (FONGAR-2018), 28 - 30 Kasım 2018

XVI. **Aroma Profiling Of Rosemary (Rosmarinus Officinalis) Using Purge And Trap Extraction**

GÜÇLÜ G., AMANPOUR A., KELEBEK H., SELLİ S.

International Conference on Food, Nutrition and Dietetics, Gastronomy (FONGAR-2018), 28 - 30 Kasım 2018

XVII. **Applied Extraction Procedures For Analysis Of Aroma Compounds**

GÜÇLÜ G., SÖNMEZDAĞ A. S., KELEBEK H., SELLİ S.

International Conference on Food, Nutrition and Dietetics, Gastronomy (FONGAR-2018), 28 - 30 Kasım 2018

XVIII. **Volatile Compounds of Fermented Capers (Capparis spinosa)**

SÖNMEZDAĞ A. S., GÜÇLÜ G., SEVİNDİK O., KELEBEK H., SELLİ S.

International Conference on Food, Nutrition and Dietetics, Gastronomy (FONGAR-2018), 28 - 30 Kasım 2018

XIX. **LC-DAD/ESI-MS/MS Characterization of Phenolic Constituents and Antioxidant Activity of Pomegranate Juice According to Their Region**

DAVARCI A., Kelebek H., GÜÇLÜ G., KADİROĞLU KELEBEK P., SÖNMEZDAĞ A. S., SELLİ S.

International Conference on Food, Nutrition and Dietetics, Gastronomy (FONGAR-2018), Antalya, Türkiye, 28 - 30 Kasım 2018, ss.3

- XX. **LC-DAD-ESI-MS/MS-based Phenolic Profiling of Clarified and Unclarified Pomegranate Juices and Their Antioxidant Activity**
DAVARCI A., KELEBEK H., GÜÇLÜ G., KADİROĞLU KELEBEK P., SELLİ S.
3rd International Mediterranean Science and Engineering Congress (IMSEC 2018), 24 - 26 Ekim 2018
- XXI. **Comparison of Aroma Compounds of Sweet Lemon (Citrus limetta) Juices Obtained from Different Squeezing Orders**
GÜÇLÜ G., KELEBEK H., SELLİ S.
3rd International Mediterranean Science and Engineering Congress (IMSEC 2018), 24 - 26 Ekim 2018
- XXII. **Comparison of Volatile Compounds of Lemon Balm (Melissa officinalis L.) with Two Different Extraction Methods**
GÜÇLÜ G., AMANPOUR A., ÖZKARA K. T., KELEBEK H., ZANNOU O., SELLİ S.
International Conference on Raw Materials to Processed Foods, 11 - 13 Nisan 2018
- XXIII. **Characterization of Bioactive Compounds and Antioxidant Potential of Fermented Beverage: Shalgam**
KELEBEK H., KADİROĞLU KELEBEK P., SÖNMEZDAĞ A. S., GÜÇLÜ G., KOLA O., SELLİ S.
International Conference on Raw Materials to Processed Foods, 11 - 13 Nisan 2018
- XXIV. **Moroccan Argan oil key odorants using GC-MS-Olfactometry by the application of AEDA**
SEVİNDİK O., AMANPOUR A., TSOULI S., KESEN S., GÜÇLÜ G., ÖZKARA T., KELEBEK H., SELLİ S.
International Conference on Raw Materials to Processed Foods, 11 - 13 Nisan 2018
- XXV. **GC-MS-Olfactometric characterization of key odorants in Moroccan Argan oil**
SEVİNDİK O., AMANPOUR A., TSOULI SARHIR S., KESEN S., GÜÇLÜ G., ÖZKARA K. T., KELEBEK H., SELLİ S.
International Conference on Raw Materials to Processed Foods, 11 - 13 Nisan 2018
- XXVI. **Comparison of Phenolic Compounds and Other Important Quality Parameters of Clarified and Unclarified Pomegranate Juices**
KELEBEK H., DAVARCI A., DIBLAN S., GÜÇLÜ G., SEVİNDİK O., SELLİ S.
RPFODS 2018, 11 - 13 Nisan 2018
- XXVII. **Changes in polyphenols and antioxidant activity in shalgam at different heat pasteurization conditions**
KELEBEK H., TANRISEVEN D., DIBLAN S., GÜÇLÜ G., SELLİ S.
RPFODS 2018, 11 - 13 Nisan 2018
- XXVIII. **GC-MS-Olfactometric characterization of key odorants in foods**
SELLİ S., GÜÇLÜ G., SEVİNDİK O., SÖNMEZDAĞ A. S., KELEBEK H.
4th North and East European Congress on Food, 10 - 13 Eylül 2017
- XXIX. **Characterization of volatile compounds of shade-dried lavender (Lavandula stoechas) flowers by purge and trap technique**
SEVİNDİK O., SÖNMEZDAĞ A. S., GÜÇLÜ G., KELEBEK H., SELLİ S.
3rd International Conference on Science Ecology and Technology, 14 - 16 Ağustos 2017
- XXX. **Characterization of Volatile Compounds of Shade-dried Lavender Lavandula stoechas flowers by Purge Trap Technique**
SEVİNDİK O., SÖNMEZDAĞ A. S., GÜÇLÜ G., KELEBEK H., SELLİ S.
3. International Conference On Science, Ecology And Technology, 14 - 16 Ağustos 2017
- XXXI. **Isolation and Identification of Major Volatile Compounds of Origanum onites by Purge and Trap Technique**
SÖNMEZDAĞ A. S., SEVİNDİK O., GÜÇLÜ G., KELEBEK H., SELLİ S.
3rd INTERNATIONAL CONGRESS on APPLIED BIOLOGICAL SCIENCES, 9 - 12 Temmuz 2017
- XXXII. **LC-DAD-ESI/MSn Characterization of Bioactive Compounds and Antioxidant Potential of Carob Molasses**
KELEBEK H., TANRISEVEN D., SELLİ S., KADİROĞLU P., GÜÇLÜ G.
ICAFOF, 15 - 17 Mayıs 2017
- XXXIII. **DAD-ESI/MSn Characterization of Bioactive Compounds and Antioxidant Potential of Carob Molasses**
KELEBEK H., GÜÇLÜ G., SEVİNDİK O., TANRISEVEN D., SELLİ S., KADİROĞLU P., SÖNMEZDAĞ A. S.
International Conference on Agriculture, Forest, Food Sciences and Technologies, Nevşehir, Türkiye, 15 - 17 Mayıs

2017, ss.1

- XXXIV. **COMPARATIVE EVALUATION OF VOLATILES IN MAGLIOCCO CANINO AND DIMRIT GRAPE SEED OILS**
SEVİNDİK O., GÜÇLÜ G., BOMBAL G., RAMBOLA A. D., KELEBEK H., SELLİ S.
International Conference on Food Innovation, Bologna, İtalya, 31 Ocak - 03 Şubat 2017, ss.1
- XXXV. **1st International Mediterranean Science and Engineering Congress (IMSEC 2016), October 26-28, 2016, Adana/Turkey 3268 IDENTIFICATION OF VOLATILE COMPOUNDS OF LATE-HARVEST CV. AYVALIK OLIVE OIL**
GÜÇLÜ G., SEVİNDİK O., SELLİ S., SALUM P., KELEBEK H.
1st International Mediterranean Science and Engineering Congress, Adana, Türkiye, 26 - 28 Ekim 2016, ss.3268-3273
- XXXVI. **IDENTIFICATION OF VOLATILE COMPOUNDS OF LATE-HARVEST CV. AYVALIK OLIVE OIL**
GÜÇLÜ G., SEVİNDİK O., SELLİ S., SALUM P., KELEBEK H.
1st International Mediterranean Science and Engineering Congress, Adana, Türkiye, 26 - 28 Ekim 2016, ss.3268-3273
- XXXVII. **Aroma-Active Compounds of Five Well-Known Turkish Olive Oils**
KESEN S., SELLİ S., KELEBEK H., GÜÇLÜ G.
1st International Mediterranean Science and Engineering Congress, Adana, Türkiye, 26 - 28 Ekim 2016, ss.3260-3267
- XXXVIII. **Aroma-Active Compounds of Five Well-Known Turkish Olive Oils**
KESEN S., SELLİ S., KELEBEK H., GÜÇLÜ G.
1st International Mediterranean Science and Engineering Congress, Adana, Türkiye, 26 - 28 Ekim 2016, ss.3260-3267
- XXXIX. **Aroma Determination of a Refined Sunflower Seed Oil by Gas Chromatography Mass Spectrometry Using Different Extraction Methods**
AMANPOUR A., GÜÇLÜ G., KESEN S., SÖNMEZDAĞ A. S., KELEBEK H., SELLİ S.
International Sunflower Oil Conference, 29 Mayıs - 03 Haziran 2016
- XL. **Aroma Determination of Compounds in a Refined Sunflower Oil by Gas Chromatography Mass Spectrometry Using Different Extraction Methods**
AMANPOUR A., GÜÇLÜ G., KESEN S., SÖNMEZDAĞ A. S., KELEBEK H., SELLİ S.
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- XLI. **LC-DAD/ESI-MS/MS Characterization of Phenolic Compounds of Sunflower oil**
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