

# ONUR SEVİNDİK

## ÖĞR.GÖR.

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### Öğrenim Bilgisi

Doktora 2019 - Devam Ediyor	Adana Alparslan Türkeş Bilim Ve Teknoloji Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye
Yüksek Lisans 2015 - 2017	Çukurova Üniversitesi, Ziraat Fakültesi, Gıda Mühendisliği, Türkiye
Lisans 2009 - 2015	Gaziantep Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Türkiye

### Yabancı Diller

İtalyanca, C1 İleri

İngilizce, C1 İleri

### Akademik Unvanlar / Görevler

Öğretim Görevlisi 2018 - Devam Ediyor	Çukurova Üniversitesi, Rektörlük, Rektörlük
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### SCI, SSCI ve AHCI İndekslerine Giren Dergilerde Yayınlanan Makaleler

- 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)
- Effect of drought stress induced by PEG 6000 on Ocimum basilicum L. aroma profile**  
Sevindik B., Sevindik O., SELLİ S.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, cilt.46, sa.6, 2022 (SCI-Expanded)
- 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)
- Grape seed oil volatiles and odour activity values: a comparison with Turkish and Italian cultivars and extraction methods**  
SEVİNDİK O., Kelebek H., Rombola A. D., SELLİ S.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, cilt.59, sa.5, ss.1968-1981, 2022 (SCI-Expanded)
- Impacts of novel blanching treatments combined with commercial drying methods on the physicochemical properties of Irish brown seaweed Alaria esculenta**

Zhu X., Healy L. E., SEVİNDİK O., Sun D., SELLİ S., Kelebek H., Tiwari B. K.  
FOOD CHEMISTRY, cilt.369, 2022 (SCI-Expanded)

6. **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)
7. **Variations in the key aroma and phenolic compounds of champignon (*Agaricus bisporus*) and oyster (*Pleurotus ostreatus*) mushrooms after two cooking treatments as elucidated by GC-MS-O and LC-DAD-ESI-MS/MS**  
Selli S., Güçlü G., Sevindik O., Kelebek H.  
FOOD CHEMISTRY, sa.354, ss.129576, 2021 (SCI-Expanded)
8. **Characterization of Key Odorants in Moroccan Argan Oil by Aroma Extract Dilution Analysis**  
SEVİNDİK O., AMANPOUR A., SARHIR S. T., Kelebek H., SELLİ S.  
EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, cilt.121, sa.5, 2019 (SCI-Expanded)
9. **LC-DAD-ESI-MS/MS-based phenolic profiling of St John's Wort Teas and their antioxidant activity: Eliciting infusion induced changes**  
Kelebek H., SEVİNDİK O., SELLİ S.  
JOURNAL OF LIQUID CHROMATOGRAPHY & RELATED TECHNOLOGIES, cilt.42, ss.9-15, 2019 (SCI-Expanded)
10. **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)
11. **Screening of key odorants and anthocyanin compounds of cv. Okuzgozu (*Vitis vinifera* L.) red wines with a free run and pressed pomace using GC-MS-Olfactometry and LC-MS-MS**  
Tetik M. A., SEVİNDİK O., KELEBEK H., SELLİ S.  
JOURNAL OF MASS SPECTROMETRY, cilt.53, sa.5, ss.444-454, 2018 (SCI-Expanded)
12. **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

1. **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)
2. **Aroma compounds of non-alcoholic fermented beverage: Gilaburu juice**  
SÖNMEZDAĞ A. S., SEVİNDİK O., KELEBEK H., SELLİ S.  
The EuroBiotech Journal, cilt.1, sa.3, ss.226-229, 2017 (Hakemli Dergi)
3. **Aroma compounds of non-alcoholic fermented beverage: Gilaburu juice**  
Sönmezdağ A. S., Sevindik O., Kelebek H., Selli S.  
EUROBIOTECH JOURNAL, cilt.1, sa.3, ss.226-229, 2017 (ESCI)
4. **ÜZÜM ÇEKİRDEK YAĞI ELDESİNDE KULLANILAN EKSTRAKSİYON YÖNTEMLERİ**  
SEVİNDİK O., SELLİ S.  
GIDA / THE JOURNAL OF FOOD, 2017 (Hakemli Dergi)
5. **Üzüm Çekirdeklerinin Temel Biyoaktif Bileşenleri**  
SEVİNDİK O., SELLİ S.  
Çukurova Tarım ve Gıda Bilimleri Dergisi, cilt.31, sa.2, ss.9-16, 2016 (Hakemli Dergi)

## Kitap & Kitap Bölümleri

1. **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
2. **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

## Hakemli Kongre / Sempozyum Bildiri Kitaplarında Yer Alan Yayınlar

1. **Characterization of Cedarwood Tree (*Mezla*) Honey by Means of Stable Carbon Isotope Value, Texture and Color Properties**  
SEVİNDİK O., Aksay Ö., SELLİ S., KELEBEK H.  
6th International Mediterranean Science and Engineering Congress (IMSEC 2021), Antalya, Türkiye, 25 - 27 Ekim 2021, ss.293-295
2. **ISOTOPIC APPROACH TO PLANT BASED ALCOHOL/METHANOL MIXTURES BY MEANS OF C13/C12 ANALYSIS**  
MERYEMOĞLU B., SEVİNDİK O.  
1ST. INTERNATIONAL CONFERENCE OF RESEARCH ON AGRICULTURAL AND FOOD TECHNOLOGIES, 3 - 05 Ekim 2019
3. **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
4. **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
5. **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
6. **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
7. **Volatile compounds of Moroccan argan oil using purge and trap extraction system prior to GC-MS-FID**  
SEVİNDİK O., ASGHAR A., Tsouli Sahrir S., KESEN S., KELEBEK H., SELLİ S.  
International Conference on Raw Materials to Processed Foods, 11 - 13 Nisan 2018
8. **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
9. **Identification of volatiles compounds of *Nigella sativa* L. extract using purge and trap extraction system**  
KESEN S., AMANPOUR A., TSOULI SARHIR S., SEVİNDİK O., KELEBEK H., SELLİ S.  
International Conference on Raw Materials to Processed Foods, 11 - 13 Nisan 2018
10. **Moroccan Argan oil key odorants using GC-MS-Olfactometry by the application of AEDA**

SEVİNDİK O., AMANPOUR A., TSOULI S., KESEN S., GÜÇLÜ G., OZKARA T., KELEBEK H., SELLİ S.

International Conference on Raw Materials to Processed Foods, 11 - 13 Nisan 2018

11. **Siyah Ve Yeşil Çaylardaki Fenolik Bileşiklerin Karakterizasyonu Ve Antioksidan Kapasite Potansiyelinin Belirlenmesi**  
KELEBEK H., DIBLAN S., KADİROĞLU KELEBEK P., SEVİNDİK O., SELLİ S.  
10. Gıda Mühendisliği Kongresi, Türkiye, 9 - 11 Kasım 2017
12. **Identification of aroma compounds of Viburnum opulus L. juice using the purge and trap technique**  
Sonmezdag A. S., SEVİNDİK O., KELEBEK H., SELLİ S.  
European Biotechnology Congress, Dubrovnik, Hırvatistan, 25 - 27 Mayıs 2017, cilt.256
13. **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
14. **Purge and Trap Extraction Use for the Characterization of Volatile Compounds of Shade-Dried Tussilago farfara L.**  
SÖNMEZDAĞ A. S., SEVİNDİK O., KESEN S., KELEBEK H., SELLİ S.  
International Conference on Agriculture, Forest, Food Sciences and Technologies, Nevşehir, Türkiye, 15 - 17 Mayıs 2017, ss.1
15. **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
16. **LC-DAD/ESI-MS/MS CHARACTERIZATION OF PHENOLIC COMPOUNDS OF PISTACHIO (Pistacia vera L.) HULL**  
SÖNMEZDAĞ A. S., KELEBEK H., SELLİ S., SEVİNDİK O.  
INTERNATIONAL CONFERENCE ON FOOD INNOVATION, Bologna, İtalya, 31 Ocak - 03 Şubat 2017, ss.1
17. **INNOVATIVE APPROACHES TO GRAPE SEED OIL EXTRACTION**  
SEVİNDİK O., SONMEZDAG A. S., KELEBEK H., SELLİ S.  
INTERNATIONAL CONFERENCE ON FOOD INNOVATION, Bologna, İtalya, 31 Ocak - 03 Şubat 2017, ss.1
18. **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
19. **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

## Metrikler

Yayın: 38

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Atıf (Scopus): 56

H-İndeks (WoS): 5

H-İndeks (Scopus): 5

## Araştırma Alanları

