

# ONUR SEVİNDİK

## LECT.

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### Learning Knowledge

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Doctorate  
2019 - Continues

Adana Alparslan Türkeş Science And Technology University, Faculty Of Engineering, Department Of Food Engineering, Turkey

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Postgraduate  
2015 - 2017

Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, Turkey

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Undergraduate  
2009 - 2015

Gaziantep University, Faculty Of Engineering, Department Of Food Engineering (English), Turkey

### Foreign Languages

Italian, C1 Advanced

English, C1 Advanced

### Academic Titles / Tasks

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Lecturer  
2018 - Continues

Cukurova University, Rektörlük, Rektörlük

### Supported Projects

1. Güçlü G., Sevindik O., Selli S., TÜBİTAK - AB COST Project, Future of plant-based food: Bridging the gap of new proteins and FLAVOURsome, 2023 - 2026

### Published journal articles indexed by SCI, SSCI, and AHCI

1. **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, vol.9, no.9, 2022 (SCI-Expanded)
2. **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, vol.46, no.6, 2022 (SCI-Expanded)
3. **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, vol.378, 2022 (SCI-Expanded)

4. **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, vol.59, no.5, pp.1968-1981, 2022 (SCI-Expanded)
5. **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, vol.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, vol.45, no.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, no.354, pp.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, vol.121, no.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, vol.42, pp.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, vol.7, no.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, vol.53, no.5, pp.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, vol.5, no.3, 2016 (SCI-Expanded)

#### Articles Published in Other Journals

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, vol.33, no.1, pp.63-68, 2018 (Peer-Reviewed Journal)
2. **Aroma compounds of non-alcoholic fermented beverage: Gilaburu juice**  
SÖNMEZDAĞ A. S., SEVİNDİK O., KELEBEK H., SELLİ S.  
The EuroBiotech Journal, vol.1, no.3, pp.226-229, 2017 (Peer-Reviewed Journal)
3. **Aroma compounds of non-alcoholic fermented beverage: Gilaburu juice**  
Sönmezdağ A. S., Sevindik O., Kelebek H., Selli S.  
EUROBIOTECH JOURNAL, vol.1, no.3, pp.226-229, 2017 (ESCI)
4. **ÜZÜM ÇEKİRDEK YAĞI ELDESİNDE KULLANILAN EKSTRAKSİYON YÖNTEMLERİ**  
SEVİNDİK O., SELLİ S.  
GIDA / THE JOURNAL OF FOOD, 2017 (Peer-Reviewed Journal)

5. **Üzüm Çekirdeklerinin Temel Biyoaktif Bileşenleri**

SEVİNDİK O., SELLİ S.

Çukurova Tarım ve Gıda Bilimleri Dergisi, vol.31, no.2, pp.9-16, 2016 (Peer-Reviewed Journal)

## Books & Book Chapters

1. **Biochemistry, antioxidant, and antimicrobial properties of hazelnut (*Corylus avellana* L.) oil**

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

in: Multiple Biological Activities of Unconventional Seed Oils, Abdalbasit Adam Mariod, Editor, Academic Press , pp.397-412, 2022

2. **Aroma, Aroma-Active, and Phenolic Compounds of Roselle**

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

in: Roselle Production, Processing, Products and Biocomposites, S.M. SAPUAN, R. NADLENE, A.M. RADZI, R.A. ILYAS, Editor, Academic Press , San Diego, pp.143-164, 2021

## Refereed Congress / Symposium Publications in Proceedings

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, Turkey, 25 - 27 October 2021, pp.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 October 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, Turkey, 3 - 05 October 2019, pp.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 June 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 June 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, Turkey, 20 - 21 June 2019, pp.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 April 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 April 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 April 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 April 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, Turkey, 9 - 11 November 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, Croatia, 25 - 27 May 2017, vol.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, Turkey, 15 - 17 May 2017, pp.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, Turkey, 15 - 17 May 2017, pp.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, Italy, 31 January - 03 February 2017, pp.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, Italy, 31 January - 03 February 2017, pp.1
17. **INNOVATIVE APPROACHES TO GRAPE SEED OIL EXTRACTION**  
SEVİNDİK O., SONMEZDAG A. S., KELEBEK H., SELLİ S.  
INTERNATIONAL CONFERENCE ON FOOD INNOVATION, Bologna, Italy, 31 January - 03 February 2017, pp.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, Turkey, 26 - 28 October 2016, pp.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, Turkey, 26 - 28 October 2016, pp.3268-3273

## Metrics

Publication: 39

Citation (WoS): 67

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H-Index (WoS): 5

H-Index (Scopus): 5

## Research Areas

Food Engineering, Engineering and Technology