

ONUR SEVİNDİK

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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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Desteklenen Projeler

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

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)

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, cilt.59, sa.5, ss.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, 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., BOMBALİ 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: 39

Atf (WoS): 67

Atf (Scopus): 56

H-İndeks (WoS): 5

H-İndeks (Scopus): 5

Araştırma Alanları

Gıda Mühendisliği, Mühendislik ve Teknoloji