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Education Information

Post Doctorate, Ecole Nationale d'Ingénieurs des Techniques des Industries Agricoles et Alimentaires, Gıda , Gıda Biyokimyası, France 2004 - 2005

Doctorate, Cukurova University, Fen Bilimleri, Gıda Mühendisliği, Turkey 1999 - 2004

Post Graduate, Cukurova University, Fen Bilimleri, Gıda Mühendisliği, Turkey 1995 - 1999

Under Graduate, Cukurova University, Ziraat Fakültesi-Gıda Bilimi Ve Teknolojisi , Turkey 1989 - 1993

Foreign Languages

English, B2 Upper Intermediate

Certificates, Courses and Trainings

Education Management and Planning, GC-MS-Olfactometry, University of Illinois, Food Science and Human Nutrition Department, 2015

Education Management and Planning, Aroma Maddeleri, Madrid Autonoma Universitesi-CIAL, 2011

Education Management and Planning, GC-MS-Olfaktometrik Analizler, Münih Teknik Üniversitesi-Fen Fakültesi-Gıda Kimyası Bölümü, 2008

Other, Aroma Maddeleri Analiz Yöntemleri, INRA-IPV laboratory-Montpellier-France, 2000

Other, Postharvest Technology of Foods, Volcani Center-Israel, 1999

Other, Aroma Maddeleri Analiz Yöntemleri, INRA-IPV laboratory-Montpellier-France, 1998

Research Areas

Food Engineering, Food Science, Food Chemistry, Food Technology, Food Biotechnology, Engineering and Technology

Academic Titles / Tasks

Professor, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, 2014 - Continues

Associate Professor, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, 2009 - 2014

Assistant Professor, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, 2008 - 2009

Lecturer PhD, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, 2005 - 2008

Academic and Administrative Experience

Head of Department, Cukurova University, Sağlık Bilimleri Fakültesi, Beslenme Ve Diyetetik, 2018 - Continues

Director of Vocational School, Cukurova University, Kozan Meslek Yüksek Okulu, 2014 - 2018

Deputy Head of Department, Cukurova University, Ziraat Fakültesi, Gıda Mühendisliği, 2013 - 2015

Courses

Gıda Kimyası, Under Graduate, 2014 - 2015

Gıda Analizleri II, Under Graduate, 2013 - 2014

Enstrümental Analiz, Under Graduate, 2013 - 2014

Advising Theses

SELLİ S., Türk Kahvesinin Aroma ve Aroma-Aktif Bileşikleri Üzerine İki Farklı Kavurma İşleminin Etkisi, Post Graduate, M.Turan(Student), 2015

SELLİ S., Öküzgözü şaraplarında Sıkma İşleminin Aroma Maddeleri ve Fenol Bileşikleri Üzerine Etkisi, Post Graduate, M.Ali(Student), 2014

SELLİ S., NİZİP YAĞLIK VE KİLİS YAĞLIK ÇEŞİTLERİNDEN ELDE EDİLEN ZEYTİNYAĞLARININ AROMA-AKTİF MADDELERİ VE FENOL BİLEŞİKLERİ PROFİLLERİNİN BELİRLENMESİ, Doctorate, S.Kesen(Student), 2014

SELLİ S., Ticari Saccharomyces cerevisiae mayasının Emir Üzümünden elde edilen şarabın aroma-aktif bileşikleri üzerine etkileri, Post Graduate, B.Bağatar(Student), 2011

SELLİ S., Narenciye ve Geven Ballarının Aroma ve Aroma-Aktif Bileşiklerinin Belirlenmesi, Post Graduate, O.Uçkun(Student), 2010

SELLİ S., Kalecik Karası üzümünden elde edilen kırmızı şarap üretiminde soğuk maserasyon uygulamasının aroma ve antosiyanin bileşikleri üzerine etkileri, Post Graduate, Ö.Sincar(Student), 2010

SELLİ S., Osmanlı, Camarosa ve CamarosaxOsmanlı çileklerinin aroma bileşimlerinin belirlenmesi, Post Graduate, E.Özge(Student), 2010

SELLİ S., İki farklı şarap mayasının portakal şarabının aroma maddeleri üzerine etkileri, Post Graduate, D.Sezgin(Student), 2009

SELLİ S., Doğal yöntemle ve etilen uygulamasıyla olgunlaştırılan Grand Naine muzlarının aroma bileşimlerinin belirlenmesi, Post Graduate, A.Salih(Student), 2009

SELLİ S., Doğu Akdeniz'den Avlanan Kefal (Mugil cephalus) Balığının Aroma-Aktif Bileşikleri, Post Graduate, G.Gül(Student), 2009

Jury Memberships

Appointment Academic Staff, Yrd. Doç.Atama, Adana Bilim ve Teknoloji Üniversitesi, February, 2014

Appointment Academic Staff, Yrd. Doç.Atama, Adana Bilim ve Teknoloji Üniversitesi, October, 2013

Appointment Academic Staff, Yrd. Doç. atama, Kilis 7 Aralık Üniversitesi, August, 2013

Articles Published in Journals That Entered SCI, SSCI and AHCI Indexes

- I. **Fingerprint of aroma-active compounds and odor activity values in a traditional Moroccan fermented butter "Smen" using GC-MS-Olfactometry**
Sarhir S. T. , Amanpour A., Bouseta A., SELLİ S.
JOURNAL OF FOOD COMPOSITION AND ANALYSIS, vol.96, 2021 (Journal Indexed in SCI)
- II. **LC-DAD-ESI-MS/MS-based assessment of the bioactive compounds in fresh and fermented caper (Capparis spinosa) buds and berries**

Aksay O., SELLİ S., Kelebek H.

FOOD CHEMISTRY, vol.337, 2021 (Journal Indexed in SCI)

- III. **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, vol.338, 2021 (Journal Indexed in SCI)
- IV. **LC-DAD/ESI MS/MS characterization of fresh and cooked Capia and Aleppo red peppers (Capsicum annumL.) phenolic profiles**
Kelebek H., Sevindik O., Uzlasir T., SELLİ S.
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.246, no.10, pp.1971-1980, 2020 (Journal Indexed in SCI)
- V. **Elucidation of aroma-active compounds and chlorogenic acids of Turkish coffee brewed from medium and dark roasted Coffea arabica beans.**
Ayseli T., Kelebek H., Selli S.
Food chemistry, vol.338, pp.127821, 2020 (Journal Indexed in SCI Expanded)
- VI. **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, vol.44, no.8, 2020 (Journal Indexed in SCI)
- VII. **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, vol.246, no.8, pp.1661-1677, 2020 (Journal Indexed in SCI)
- VIII. **Elucidation of key odorants in Beninese Roselle (Hibiscus sabdariffa L.) infusions prepared by hot and cold brewing**
Zannou O., Kelebek H., SELLİ S.
FOOD RESEARCH INTERNATIONAL, vol.133, 2020 (Journal Indexed in SCI)
- IX. **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, vol.316, 2020 (Journal Indexed in SCI)
- X. **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, 2020 (Journal Indexed in SCI)
- XI. **LC-DAD-ESI-MS/MS characterization of elderberry flower (Sambucus nigra) phenolic compounds in ethanol, methanol, and aqueous extracts**
Uzlasir T., Kadiroglu P., SELLİ S., Kelebek H.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, 2020 (Journal Indexed in SCI)
- XII. **LC-DAD-ESI-MS/MS-assisted elucidation of the phenolic compounds in shalgams: Comparison of traditional and direct methods**
TANRISEVEN D., Kadiroğlu P., SELLİ S., Kelebek H.
FOOD CHEMISTRY, vol.305, 2020 (Journal Indexed in SCI)
- XIII. **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, vol.43, pp.203-212, 2020 (Journal Indexed in SCI)
- XIV. **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, vol.119, pp.350-359, 2020 (Journal Indexed in SCI)
- XV. **Saffron (Crocus sativus L.): Its Aroma and Key Odorants**

- GÜÇLÜ G., Kelebek H., SELİ S.
SAFFRON: THE AGE-OLD PANACEA IN A NEW LIGHT, pp.69-82, 2020 (Journal Indexed in SCI)
- XVI. **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., SELİ S.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.13, no.4, pp.3242-3249, 2019 (Journal Indexed in SCI)
- XVII. **Characterization of Aroma-Active Compounds, Phenolics, and Antioxidant Properties in Fresh and Fermented Capers (*Capparis spinosa*) by GC-MS-Olfactometry and LC-DAD-ESI-MS/MS**
Sonmezdag A. S. , Kelebek H., SELİ S.
JOURNAL OF FOOD SCIENCE, vol.84, no.9, pp.2449-2457, 2019 (Journal Indexed in SCI)
- XVIII. **Elucidation of hulling-induced changes in the aroma and aroma-active compounds of cv. Uzun pistachio (*Pistacia vera*)**
Sonmezdag A. S. , Kelebek H., SELİ S.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.99, no.10, pp.4702-4711, 2019 (Journal Indexed in SCI)
- XIX. **Key odorants of a Moroccan fermented milk product "Lben" using aroma extract dilution analysis**
SARHIR S. T. , AMANPOUR A., BOUSETA A., SELİ S.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.56, no.8, pp.3836-3845, 2019 (Journal Indexed in SCI)
- XX. **The compositional properties, proteolytic-lipolytic maturation parameters and volatile compositions of commercial enzyme-modified cheeses with different cheese flavours**
SALUM P., ERBAY Z., SELİ S.
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.72, no.3, pp.416-426, 2019 (Journal Indexed in SCI)
- XXI. **Influence of processing steps on phenolic composition of clarified and unclarified pomegranate juices as characterized by LC-DAD-ESI-MS/MS**
DAVARCI A., Kadiroğlu P., DIBLAN S., SELİ S., Kelebek H.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.43, no.8, 2019 (Journal Indexed in SCI)
- XXII. **Non-thermal plasma effects on the lipoxygenase enzyme activity, aroma and phenolic profiles of olive oil**
AMANPOUR A., VANDAMME J., POLAT S., Kelebek H., VAN DURME J., SELİ S.
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.54, pp.123-131, 2019 (Journal Indexed in SCI)
- XXIII. **Special Issue: The International Conference on Raw Materials to Processed Foods**
SELİ S., KELEBEK H.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.43, no.6, 2019 (Journal Indexed in SCI)
- XXIV. **Characterization of Key Odorants in Moroccan Argan Oil by Aroma Extract Dilution Analysis**
SEVİNDİK O., AMANPOUR A., SARHIR S. T. , Kelebek H., SELİ S.
EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, vol.121, no.5, 2019 (Journal Indexed in SCI)
- XXV. **Characterization of Ayran Aroma Active Compounds by Solvent-Assisted Flavor Evaporation (SAFE) with Gas Chromatography-Mass Spectrometry-Olfactometry (GC-MS-O) and Aroma Extract Dilution Analysis (AEDA)**
SARHIR S. T. , AMANPOUR A., SELİ S.
ANALYTICAL LETTERS, vol.52, no.13, pp.2077-2091, 2019 (Journal Indexed in SCI)
- XXVI. **Screening of aroma profiles in Albanian cvs. Kalinjot and Bardhi Tirana olive oils using purge and trap extraction technique**
Topi D., AMANPOUR A., KELEBEK H., SELİ S.
RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol.96, no.2, pp.101-108, 2019 (Journal Indexed in SCI)
- XXVII. **Elucidation of Infusion-Induced Changes in the Key Odorants and Aroma Profile of Iranian Endemic Borage (*Echium amoenum*) Herbal Tea**
Amanpour A., Zannou O., Kelebek H., SELİ S.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.67, no.9, pp.2607-2616, 2019 (Journal Indexed in SCI)

- XXVIII. **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, vol.43, no.3, 2019 (Journal Indexed in SCI)
- XXIX. **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, vol.145, pp.96-104, 2019 (Journal Indexed in SCI)
- XXX. **LC-DAD-ESI-MS/MS-based phenolic profiling and antioxidant activity in Turkish cv. Nizip Yaglik olive oils from different maturity olives**
AMANPOUR A., KELEBEK H., SELLİ S.
JOURNAL OF MASS SPECTROMETRY, vol.54, no.3, pp.227-238, 2019 (Journal Indexed in SCI)
- XXXI. **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, vol.12, no.3, pp.729-741, 2019 (Journal Indexed in SCI)
- XXXII. **Characterization of aroma, aroma-active compounds and fatty acids profiles of cv. Nizip Yaglik oils as affected by three maturity periods of olives**
AMANPOUR A., Kelebek H., SELLİ S.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.99, no.2, pp.726-740, 2019 (Journal Indexed in SCI)
- XXXIII. **Effect of hulling methods and roasting treatment on phenolic compounds and physicochemical properties of cultivars 'Ohadi' and 'Uzun' pistachios (*Pistacia vera* L.)**
Sonmezdag A. S. , Kelebek H., SELLİ S.
FOOD CHEMISTRY, vol.272, pp.418-426, 2019 (Journal Indexed in SCI)
- XXXIV. **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 (Journal Indexed in SCI)
- XXXV. **Characterization of bioactive and volatile profiles of thyme (*Thymus vulgaris* L.) teas as affected by infusion times**
Sonmezdag A. S. , Kelebek H., SELLİ S.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.4, pp.2570-2580, 2018 (Journal Indexed in SCI)
- XXXVI. **Characterization of the key aroma compounds in tomato pastes as affected by hot and cold break process**
Kelebek H., Kesen S., Sonmezdag A. S. , Cetiner B., Kola O., SELLİ S.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.12, no.4, pp.2461-2474, 2018 (Journal Indexed in SCI)
- XXXVII. **The most aroma-active compounds in shade-dried aerial parts of basil obtained from Iran and Turkey**
Sonmezdag A. S. , AMANPOUR A., Kelebek H., SELLİ S.
INDUSTRIAL CROPS AND PRODUCTS, vol.124, pp.692-698, 2018 (Journal Indexed in SCI)
- XXXVIII. **Comparative Evaluation of the Fatty Acids and Aroma Compounds in Selected Iranian Nut Oils**
Kesen S., AMANPOUR A., SELLİ S.
EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, vol.120, no.10, 2018 (Journal Indexed in SCI)
- XXXIX. **GC-MS olfactometric and LC-DAD-ESI-MS/MS characterization of key odorants and phenolic compounds in black dry-salted olives**
SELLİ S., KELEBEK H., Kesen S., Sonmezdag A. S.
JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.98, no.11, pp.4104-4111, 2018 (Journal Indexed in SCI)

- XL. **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 (Journal Indexed in SCI)
- XLI. **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 (Journal Indexed in SCI)
- XLII. **Gas Chromatography-Mass Spectrometry-Olfactometry To Control the Aroma Fingerprint of Extra Virgin Olive Oil from Three Tunisian Cultivars at Three Harvest Times**
Ben Brahim S., AMANPOUR A., Chtourou F., KELEBEK H., SELLİ S., BOUAZIZ M.
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.66, no.11, pp.2851-2861, 2018 (Journal Indexed in SCI)
- XLIII. **Pistachio oil (*Pistacia vera* L. cv. Uzun): Characterization of key odorants in a representative aromatic extract by GC-MS-olfactometry and phenolic profile by LC-ESI-MS/MS**
Sonmezdag A. S. , Kelebek H., SELLİ S.
FOOD CHEMISTRY, vol.240, pp.24-31, 2018 (Journal Indexed in SCI)
- XLIV. **Volatile and key odourant compounds of Turkish *Berberis crataegina* fruit using GC-MS-Olfactometry**
Sonmezdag A. S. , KELEBEK H., SELLİ S.
NATURAL PRODUCT RESEARCH, vol.32, no.7, pp.777-781, 2018 (Journal Indexed in SCI)
- XLV. **The effect of microencapsulated *Lactobacillus rhamnosus* and storage period on aroma properties of Turkish dry-fermented sausage (sucuk)**
Turhan E. U. , ERGİNKAYA Z., SELLİ S.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.11, no.4, pp.2131-2141, 2017 (Journal Indexed in SCI)
- XLVI. **LC-DAD/ESI-MS/MS characterization of phenolic constituents in Tunisian extra-virgin olive oils: Effect of olive leaves addition on chemical composition**
Ammar S., Kelebek H., Zribi A., Abichou M., SELLİ S., Bouaziz M.
FOOD RESEARCH INTERNATIONAL, vol.100, pp.477-485, 2017 (Journal Indexed in SCI)
- XLVII. **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, vol.65, no.38, pp.8402-8408, 2017 (Journal Indexed in SCI)
- XLVIII. **Aroma constituents of shade-dried aerial parts of Iranian dill (*Anethum graveolens* L.) and savory (*Satureja sahendica* Bornm.) by solvent-assisted flavor evaporation technique**
AMANPOUR A., KELEBEK H., SELLİ S.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.11, no.3, pp.1430-1439, 2017 (Journal Indexed in SCI)
- XLIX. **Screening of bioactive components in grape and apple vinegars: Antioxidant and antimicrobial potential**
KELEBEK H., KADİROĞLU P., DEMİRCAN N. B. , SELLİ S.
JOURNAL OF THE INSTITUTE OF BREWING, vol.123, no.3, pp.407-416, 2017 (Journal Indexed in SCI)
- L. **Optimization of Headspace Solid-Phase Microextraction with Different Fibers for the Analysis of Volatile Compounds of White-Brined Cheese by Using Response Surface Methodology**
SALUM P., ERBAY Z., KELEBEK H., SELLİ S.
FOOD ANALYTICAL METHODS, vol.10, no.6, pp.1956-1964, 2017 (Journal Indexed in SCI)
- LI. **Aroma composition of shalgam: a traditional Turkish lactic acid fermented beverage**
TANGÜLER H., SELLİ S., SEN K., CABAROĞLU T., ERTEN H.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.54, no.7, pp.2011-2019, 2017 (Journal Indexed in SCI)
- LII. **Characterization of key aroma compounds in a representative aromatic extracts from citrus and astragalus honeys based on aroma extract dilution analyses**

UÇKUN O., SELLİ S.

JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.11, no.2, pp.512-522, 2017 (Journal Indexed in SCI)

- LIII. **Characterization and comparative evaluation of volatile, phenolic and antioxidant properties of pistachio (*Pistacia vera* L.) hull**
Sonmezdag A. S. , KELEBEK H., SELLİ S.
JOURNAL OF ESSENTIAL OIL RESEARCH, vol.29, no.3, pp.262-270, 2017 (Journal Indexed in SCI)
- LIV. **Bioactive compounds and antioxidant potential in tomato pastes as affected by hot and cold break process**
KELEBEK H., SELLİ S., KADİROĞLU P., KOLA O., Kesen S., UÇAR B., ÇETİNER B.
FOOD CHEMISTRY, vol.220, pp.31-41, 2017 (Journal Indexed in SCI)
- LV. **Quantitative determination of phenolic compounds using LC-DAD-ESI-MS/MS in cv. Ayvalik olive oils as affected by harvest time**
Kelebek H., SELLİ S., KOLA O.
JOURNAL OF FOOD MEASUREMENT AND CHARACTERIZATION, vol.11, no.1, pp.226-235, 2017 (Journal Indexed in SCI)
- LVI. **Identification of Aroma Compounds of Lamiaceae Species in Turkey Using the Purge and Trap Technique**
Sonmezdag A. S. , Kelebek H., SELLİ S.
FOODS, vol.6, no.2, 2017 (Journal Indexed in SCI)
- LVII. **CITRUS WINES**
Selli S., Kelebek H., Panesar P. S.
SCIENCE AND TECHNOLOGY OF FRUIT WINE PRODUCTION, pp.410-440, 2017 (Journal Indexed in SCI)
- LVIII. **Characterization of Aroma-Active Compounds in Iranian cv. Mari Olive Oil by Aroma Extract Dilution Analysis and GC-MS-Olfactometry**
AMANPOUR A., KELEBEK H., Kesen S., SELLİ S.
JOURNAL OF THE AMERICAN OIL CHEMISTS SOCIETY, vol.93, no.12, pp.1595-1603, 2016 (Journal Indexed in SCI)
- LIX. **Differentiation of Volatile Profiles and Odor Activity Values of Turkish Coffee and French Press Coffee**
AMANPOUR A., SELLİ S.
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.40, no.5, pp.1116-1124, 2016 (Journal Indexed in SCI)
- LX. **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 (Journal Indexed in SCI)
- LXI. **Characterization of aroma-active and phenolic profiles of wild thyme (*Thymus serpyllum*) by GC-MS-Olfactometry and LC-ESI-MS/MS**
Sonmezdag A. S. , Kelebek H., SELLİ S.
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.53, no.4, pp.1957-1965, 2016 (Journal Indexed in SCI)
- LXII. **Aroma components of Iranian dried *Heracleum persicum* fruit (golpar) using solvent-assisted flavour evaporation technique**
AMANPOUR A., Kelebek H., SELLİ S.
JOURNAL OF FOOD AND NUTRITION RESEARCH, vol.55, no.2, pp.141-147, 2016 (Journal Indexed in SCI)
- LXIII. **Natural Products for Infectious Diseases**
Kim K., Liu X., Komabayashi T., Jeong S., SELLİ S.
EVIDENCE-BASED COMPLEMENTARY AND ALTERNATIVE MEDICINE, 2016 (Journal Indexed in SCI)
- LXIV. **Comparative Study of Bioactive Constituents in Turkish Olive Oils by LC-ESI/MS/MS**
kelebek H., Kesen S., SELLİ S.
INTERNATIONAL JOURNAL OF FOOD PROPERTIES, vol.18, no.10, pp.2231-2245, 2015 (Journal Indexed in SCI)
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