

## Prof. SERKAN SELLİ

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### International Researcher IDs

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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

Postgraduate, Cukurova University, Fen Bilimleri, Gıda Mühendisliği, Turkey 1995 - 1999

Undergraduate, 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, Undergraduate, 2014 - 2015

Gıda Analizleri II, Undergraduate, 2013 - 2014

Enstrümental Analiz, Undergraduate, 2013 - 2014

## Advising Theses

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

SELLİ S., Öküzgözü şaraplarında Sıkma İşleminin Aroma Maddeleri ve Fenol Bileşikleri Üzerine Etkisi, Postgraduate, 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, Postgraduate, B.Bağatar(Student), 2011

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

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

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

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

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

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

## Jury Memberships

Appointment to Academic Staff-Assistant Professorship, Yrd. Doç.Atama, Adana Bilim ve Teknoloji Üniversitesi, February, 2014

Appointment to Academic Staff-Assistant Professorship, Yrd. Doç.Atama, Adana Bilim ve Teknoloji Üniversitesi, October, 2013

Appointment to Academic Staff-Assistant Professorship, Yrd. Doç. atama, Kilis 7 Aralık Üniversitesi, August, 2013

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

- I. **Aroma active compounds of honey: Analysis with GC-MS, GC-O, and molecular sensory techniques**  
Mahmoud M. A., Kılıç-Büyükkurt Ö., Aboul Fotouh M. M., SELLİ S.  
Journal of Food Composition and Analysis, vol.134, 2024 (SCI-Expanded)
- II. **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, vol.10, no.15, 2024 (SCI-Expanded)
- III. **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, vol.10, no.11, 2024 (SCI-Expanded)
- IV. **Investigation into the use of novel pretreatments in the fermentation of *Alaria esculenta* by *Lactiplantibacillus plantarum* and kombucha SCOBY**  
Healy L., Zhu X., Dong G., SELLİ S., Kelebek H., Sullivan C., Tiwari U., Tiwari B. K.  
Food Chemistry, vol.442, 2024 (SCI-Expanded)
- V. **Antioxidant Capacity, Sugar Content, and Tandem HPLC-DAD-ESI/MS Profiling of Phenolic Compounds from *Aronia melanocarpa* Fruits and Leaves (Nero and Viking Cultivars)**  
Kubra Sasmaz H., Kilic-Buyukkurt O., SELLİ S., Bouaziz M., Kelebek H.  
ACS Omega, vol.9, no.13, pp.14963-14976, 2024 (SCI-Expanded)
- VI. **Exploring the Impact of Infusion Parameters and In Vitro Digestion on the Phenolic Profile and Antioxidant Capacity of *Guayusa* (*Ilex guayusa* Loes.) Tea Using Liquid Chromatography, Diode Array Detection, and Electrospray Ionization Tandem Mass Spectrometry**  
Kelebek H., Sasmaz H. K., Aksay O., SELLİ S., Kahraman O., Fields C.  
Foods, vol.13, no.5, 2024 (SCI-Expanded)
- VII. **A comprehensive review of recent development in extraction and encapsulation techniques of betalains**  
Zannou O., Oussou K. F., Chabi I. B., Odouaro O. B. O., Deli M. G. E. P., Goksen G., Vahid A. M., Kayodé A. P. P., Kelebek H., SELLİ S., et al.  
Critical Reviews in Food Science and Nutrition, vol.64, no.30, pp.11263-11280, 2024 (SCI-Expanded)
- VIII. **Characterization of volatile compounds in the water samples from rainbow trout aquaculture ponds eliciting off-odors: understanding locational and seasonal effects**  
Cengiz N., GÜÇLÜ G., Kelebek H., Mazi H., SELLİ S.  
Environmental Science and Pollution Research, 2024 (SCI-Expanded)
- IX. **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, vol.102, no.13, pp.6036-6046, 2022 (SCI-Expanded)
- X. **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)
- XI. **Comparative assessment of quality parameters and bioactive compounds of white and black garlic**  
Sasmaz H. K., Sevindik O., Adal E., Erkin O. C., SELLİ S., Kelebek H., Kadiroglu P.  
EUROPEAN FOOD RESEARCH AND TECHNOLOGY, vol.248, no.9, pp.2393-2407, 2022 (SCI-Expanded)
- XII. **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, vol.57, no.8, pp.5280-5288, 2022 (SCI-Expanded)

- XIII. **Potent odorants and sensory characteristics of the soft white cheese "Jben": Effect of salt content**  
Tsouli Sarhir S., Amanpour A., Bouseta A., SELLİ S.  
FLAVOUR AND FRAGRANCE JOURNAL, vol.37, no.4, pp.243-253, 2022 (SCI-Expanded)
- XIV. **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)
- XV. **Comparative evaluation of seed size and growing regions on the chemical compositions of raw and roasted NC-7 peanut cultivars**  
Eker T., DARICI M., SELLİ S., CABAROĞLU T.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.46, no.6, 2022 (SCI-Expanded)
- XVI. **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)
- XVII. **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)
- XVIII. **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, vol.369, 2022 (SCI-Expanded)
- XIX. **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)
- XX. **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, vol.14, no.4, pp.23-35, 2022 (SCI-Expanded)
- XXI. **THE IMPACT OF OPEN-FIELD AND PROTECTED CULTIVATION ON BIOCHEMICAL CHARACTERISTICS OF BANANAS (*Musa* spp. AAA)**  
YAŞA KAFKAS N. E., GÜBBÜK H., PINAR H., SELLİ S., Gunes E.  
ACTA SCIENTIARUM POLONORUM-HORTORUM CULTUS, vol.21, no.3, pp.15-24, 2022 (SCI-Expanded)
- XXII. **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)
- XXIII. **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, vol.45, no.8, 2021 (SCI-Expanded)
- XXIV. **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 (SCI-Expanded)
- XXV. **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 (SCI-Expanded)
- XXVI. **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 (SCI-Expanded)

- XXVII. **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 (SCI-Expanded)
- XXVIII. **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 (SCI-Expanded)
- XXIX. **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 (SCI-Expanded)
- XXX. **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 (SCI-Expanded)
- XXXI. **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 (SCI-Expanded)
- XXXII. **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 (SCI-Expanded)
- XXXIII. **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 (SCI-Expanded)
- XXXIV. **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 (SCI-Expanded)
- XXXV. **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 (SCI-Expanded)
- XXXVI. **Saffron (Crocus sativus L.): Its Aroma and Key Odorants**  
GÜÇLÜ G., Kelebek H., SELLİ S.  
SAFFRON: THE AGE-OLD PANACEA IN A NEW LIGHT, pp.69-82, 2020 (SCI-Expanded)
- XXXVII. **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, vol.13, no.4, pp.3242-3249, 2019 (SCI-Expanded)
- XXXVIII. **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., SELLİ S.  
JOURNAL OF FOOD SCIENCE, vol.84, no.9, pp.2449-2457, 2019 (SCI-Expanded)
- XXXIX. **Elucidation of hulling-induced changes in the aroma and aroma-active compounds of cv. Uzun pistachio (Pistacia vera)**

Sonmezdag A. S., Kelebek H., SELLİ S.

JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE, vol.99, no.10, pp.4702-4711, 2019 (SCI-Expanded)

- XL. **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., SELLİ S., KELEBEK H.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.43, no.8, 2019 (SCI-Expanded)
- XLII. **Key odorants of a Moroccan fermented milk product "Lben" using aroma extract dilution analysis**  
SARHIR S. T., AMANPOUR A., BOUSETA A., SELLİ S.  
JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, vol.56, no.8, pp.3836-3845, 2019 (SCI-Expanded)
- XLIII. **The compositional properties, proteolytic-lipolytic maturation parameters and volatile compositions of commercial enzyme-modified cheeses with different cheese flavours**  
SALUM P., ERBAY Z., SELLİ S.  
INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY, vol.72, no.3, pp.416-426, 2019 (SCI-Expanded)
- XLIV. **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., SELLİ S.  
INNOVATIVE FOOD SCIENCE & EMERGING TECHNOLOGIES, vol.54, pp.123-131, 2019 (SCI-Expanded)
- XLV. **Special Issue: The International Conference on Raw Materials to Processed Foods**  
SELLİ S., KELEBEK H.  
JOURNAL OF FOOD PROCESSING AND PRESERVATION, vol.43, no.6, 2019 (SCI-Expanded)
- XLVI. **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)
- XLVII. **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., SELLİ S.  
ANALYTICAL LETTERS, vol.52, no.13, pp.2077-2091, 2019 (SCI-Expanded)
- XLVIII. **Screening of aroma profiles in Albanian cvs. Kalinjot and Bardhi Tirana olive oils using purge and trap extraction technique**  
TOPİ D., AMANPOUR A., KELEBEK H., SELLİ S.  
RIVISTA ITALIANA DELLE SOSTANZE GRASSE, vol.96, no.2, pp.101-108, 2019 (SCI-Expanded)
- XLIX. **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., SELLİ S.  
JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, vol.67, no.9, pp.2607-2616, 2019 (SCI-Expanded)
- L. **GC-MS-Olfactometric Differentiation of Aroma-Active Compounds in Turkish Heat-Treated Sausages by Application of Aroma Extract Dilution Analysis**  
ÖZKARA K. T., AMANPOUR A., GÜÇLÜ G., KELEBEK H., SELLİ S.  
FOOD ANALYTICAL METHODS, vol.12, no.3, pp.729-741, 2019 (SCI-Expanded)
- LI. **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 (SCI-Expanded)
- LII. **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 (SCI-Expanded)
- LIII. **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 (SCI-Expanded)

- LIII. **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 (SCI-Expanded)
- LIV. **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 (SCI-Expanded)
- LV. **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)
- LVI. **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 (SCI-Expanded)
- LVII. **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 (SCI-Expanded)
- LVIII. **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 (SCI-Expanded)
- LIX. **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 (SCI-Expanded)
- LX. **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 (SCI-Expanded)
- LXI. **Characterization of Aroma-Active Compounds in Seed Extract of Black Cumin (*Nigella sativa* L.) by Aroma Extract Dilution Analysis**  
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Türkiye V. Bağcılık ve Şarapçılık Sempozyumu, Nevşehir, Turkey, 5 - 09 October 2002, pp.551-558
- CXXIV. **Öküzgözü ve Boğazkere Üzümlerinden Elde Edilen Şaraplardaki Fenol Bileşikleri Üzerine Cibre**

### **Fermentasyonu Süresinin Etkisi**

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Bitkisel İlaç Hammaddeleri Toplantısı, Turkey, 29 - 31 May 2002

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**CXXVIII. Bornova Misketi Şırasındaki Serbest Terpen Bileşiklerinin tayininde İki Farklı Ekstraksiyon Yönteminin Kıyaslanması**

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GAP II. Tarım Kongresi-1.Cilt, Şanlıurfa, Turkey, 24 - 26 October 2001, pp.251-258

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CABAROĞLU T., DERYAOĞLU A., Canbaş A., ERTEN H., SELLİ S., ÜNAL Ü.

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ERTEN H., Canbaş A., Nurgel C., SELLİ S., CABAROĞLU T.

TÜBİTAK- Türkiye Tarımsal Araştırma Projesi Sempozyumu, Ankara, Turkey, 26 - 27 October 2000, pp.29

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CABAROĞLU T., Canbaş A., SELLİ S.

GIDA MÜHENDİSLİĞİ KONGRESİ, Gaziantep, Turkey, 16 - 18 September 1998, pp.231-240

## **Supported Projects**

SELLİ S., KELEBEK H., GÜÇLÜ G., Project Supported by Higher Education Institutions, GC-MS-Olfaktometri ve LC-MS-MS Teknikleriyle Jalapeno ve Haşmet (Capsicum annum) Biberlerinin Aroma AromaAktif ve Fenolik Bileşiklerinin Karakterizasyonu ve Olgunluk Aşamalarının Bu Bileşikler Üzerine Etkileri, 2019 - Continues

SELLİ S., TUBİTAK Project, Farklı Mevsimlerden ve Yörelere Edilen Gökkuşuğu Alabalıklarının ve Yetiştirildiği Suların Aroma, Aroma-Aktif ve Kötü Kokulu Bileşiklerin Belirlenmesi ve Bazı Kötü Kokulu Bileşiklerin Moleküler Baskılı Katı Faz Ekstraksiyonu (Mispe) ile Uzaklaştırılması, 2019 - Continues

SELLİ S., Özkara K. T., Project Supported by Higher Education Institutions, Et Suyu Tozu Üretiminde Haşlama Koşullarının Optimizasyonu Farklı Yöntemlerle Mikroenkapsülasyonu ve Bu İşlemlerin Aroma-Aktif Bileşikler ve Fizikokimyasal Özellikler Üzerine Etkileri, 2018 - Continues

SELLİ S., Demirbaş N., Project Supported by Higher Education Institutions, Ülkemizin ve İranın Farklı Bölgelerinden Elde Edilen Safranların (Crocus sativus L.) Aroma ve Aroma-Aktif Bileşikleri, 2018 - Continues

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

SELLİ S., KESER D., Project Supported by Higher Education Institutions, Zeytinyağlarının Aroma, Aroma-Aktif, C-İzotop Oranlarının ve Biyoaktif Bileşenlerinin Karakterizasyonu ve Farklı Hasat Yıllarının Bu Bileşikler Üzerine Etkileri, 2019 -

2023

- SELLİ S., YETİŞEN M., Project Supported by Higher Education Institutions, Doğal bulanık limon suyuna limon kabuk yağı ilavesinin aroma ve aroma-aktif bileşikler üzerine etkisi, 2018 - 2021
- SELLİ S., Sertkaya M., Project Supported by Higher Education Institutions, Sarılop ve Bursa Siyahı (*Ficus carica* L.) İncirlerinin Aroma-Aktif ve Fenol Bileşiklerinin Karakterizasyonu, 2017 - 2021
- SELLİ S., Muku C., Project Supported by Higher Education Institutions, Doğu Akdeniz Bölgesi ballarının naftalin ve pestisit kalıntılarının LC-MS-MS ve HS-SPME GC-MS ile belirlenmesi, 2016 - 2021
- SELLİ S., SÖNMEZDAĞ A. S., KELEBEK H., Project Supported by Higher Education Institutions, Taze ve Doğal Fermente Kaparilerin Aroma AromaAktif ve Fenol Bileşiklerinin Karakterizasyonu, 2017 - 2019
- SELLİ S., Project Supported by Higher Education Institutions, Bilimsel Yayın Teşvik, 2016 - 2019
- Selli S., EU Supported Other Project, MEDOOMICS - Mediterranean Extra Virgin Olive Oil Omics: profiling and fingerprinting, 2016 - 2019
- SELLİ S., Project Supported by Other Official Institutions, Farklı Bölgelerde Üretilen Zeytinyağlarının Nükleer Manyetik Rezonans ( $^1H$  ve  $^{13}C$  NMR) ve İzotop Oranı Kütle Spektroskopisi (IRMS) Yöntemleri Kullanılarak Coğrafi İşaretlemeye İlişkin Kimliğinin Belirlenmesi, 2015 - 2019
- SELLİ S., GÜÇLÜ G., Project Supported by Higher Education Institutions, Farklı Sıcaklıklarda Vakum Paketli Sous Vide Pişirilen Dana Etlerinin Izgarada Pişirilen Etlerle Aroma ve AromaAktif Bileşikler Açısından Kıyaslanması, 2017 - 2018
- SELLİ S., TUBITAK Project, *Agaricus bisporus* ve *Pleurotus ostreatus* Kültür Mantarlarının Aroma-Aktif ve Fenol Bileşiklerinin Karakterizasyonu ve Isıl İşlemlerin Bu Bileşikler Üzerine Etkileri, 2017 - 2018
- SELLİ S., KELEBEK H., SÖNMEZDAĞ A. S., Project Supported by Higher Education Institutions, Antepfıstığı Yağında Aroma Maddeleri Ekstraksiyon Yöntemlerinin Optimizasyonu ve Aroma, Aroma-Aktif ve Fenolik Bileşiklerin Karakterizasyonu, 2016 - 2018
- SELLİ S., Salman E., Project Supported by Higher Education Institutions, Nar suyunun konsantreye işlenmesi aşamalarında aroma ve aroma aktif bileşiklerindeki değişimler, 2016 - 2018
- SELLİ S., Project Supported by Higher Education Institutions, Bilimsel Yayın Teşvik (5 adet), 2014 - 2018
- SELLİ S., Project Supported by Higher Education Institutions, GCMSOlfactometric Characterization of Key Odorants in Foods, 2017 - 2017
- SELLİ S., Project Supported by Higher Education Institutions, Characterization of Volatile Compounds of Shadedried Lavender *Lavandula stoechas* flowers by Purge Trap Technique, 2017 - 2017
- SELLİ S., Salum Erbay P., Project Supported by Higher Education Institutions, Barbun (*Mullus barbatus* Linnaneus 1758) balığının aroma ve aroma aktif bileşikleri ve bu bileşikler üzerine farklı pişirme yöntemlerinin etkileri, 2016 - 2017
- SELLİ S., Amanpour A., KELEBEK H., Project Supported by Higher Education Institutions, Influence of Olive Ripening and Nonthermal Plasma Process on Aroma-Active, Phenolic Compounds and Other Quality Parameters of Virgin Olive Oil, 2015 - 2017
- SELLİ S., SONMEZDAG A. S., KELEBEK H., Project Supported by Higher Education Institutions, PHENOLIC COMPOUNDS IN POMEGRANATE VINEGARS, 2016 - 2016
- CABAROĞLU T., SELLİ S., DARICI M., Project Supported by Higher Education Institutions, Gıda Mühendisliği Bölümü HPLC cihazının bakım ve Onarımı, 2016 - 2016
- SELLİ S., TEKELİ E., RENÇBER Ö. F., ÇOLAK E., Project Supported by Higher Education Institutions, Kozan Meslek Yüksekokulu Laboratuvar ve Sınıf Teknolojilerinin İyileştirilmesi, 2015 - 2016
- SELLİ S., KESEN S., SÖNZMEDAG A. S., Project Supported by Higher Education Institutions, Ham ve Rafine Fındık Yağlarının Aroma-Aktif Bileşiklerinin GC-MS-Olfaktometri Tekniği ve Fenol Bileşiklerinin LC-MS/MS ile Karakterizasyonu ve Kıyaslanması, 2014 - 2016
- SELLİ S., Sönmezdağ A. S., Project Supported by Higher Education Institutions, Antepfıstığında Aroma Maddeleri Ekstraksiyon Yönteminin Optimizasyonu ve Farklı Kavlatma Yöntemlerinin Aroma, Aroma-Aktif ve Fenol Bileşikleri Üzerine Etkileri, 2013 - 2016
- SELLİ S., Project Supported by Higher Education Institutions, Uluslararası Yayınları Özendirme Desteği (6 Adet), 2013 - 2016
- SELLİ S., Project Supported by Higher Education Institutions, Kozan Yerli ve Kozan Misket Çeşitlerinden Elde Edilen Taze Portakal Sularının GC-MS-Olfaktometri Tekniğiyle Aroma-Aktif Bileşiklerinin Karakterizasyonu, 2013 - 2016
- SELLİ S., Project Supported by Higher Education Institutions, Türk Kahvesinin Aroma ve Aroma-Aktif Bileşikleri Üzerine

İki Farklı Kavurma İşleminin Etkisi, 2013 - 2016

SELLİ S., Project Supported by Higher Education Institutions, Öküzgözü Şaraplarında Sıkma İşleminin Aroma Maddeleri ve Fenol Bileşikleri Üzerine Etkisi, 2013 - 2015

## **Activities in Scientific Journals**

Journal of Chemistry, Committee Member, 2010 - Continues

Foods, Special Issue Editor, 2018 - 2018

Journal of Food Processing and Preservation, Special Issue Editor, 2018 - 2018

## **Metrics**

Publication: 322

Citation (WoS): 3348

Citation (Scopus): 3709

H-Index (WoS): 37

H-Index (Scopus): 38

## **Congress and Symposium Activities**

International Conference on Raw Materials to Processed Foods, Attendee, Antalya, Turkey, 2018

## **Non Academic Experience**

University of Illinois- Food Science and Human Nutrition Department, USA

Madrid Autonoma Üniversitesi, CIAL- Gıda Biyoteknolojisi Bölümü- Madrid-İspanya

Münih Teknik Üniversitesi- Fen Fakültesi- Gıda Kimyası Bölümü, Münih- Almanya

Research Centre for Natural Sciences, Hungarian Academy of Sciences, Macaristan

ENITIAA Muhendislik Okulu- Gıda Biyokimyası Bölümü, Nantes-FRANSA

Montpellier INRA-IPV Aroma Laboratuvarı- Fransa