



## **Dr. Serkan SELLI**

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### **PERSONAL DATA**

Date of birth : 15.06.1971  
Nationality : Turkish

### **EDUCATION**

1989-1993 **B.Sc.** in Food Engineering  
University of Cukurova, Faculty of Agriculture, Department of Food Engineering

1995-1998 **M.Sc.** in Food Engineering  
University of Cukurova, Faculty of Agriculture, Department of Food Engineering

Title: Effect of fining agents on quality of the orange wine obtained from Turkish Kozan orange cv., University of Cukurova, Department of Food Engineering, Adana-Turkey.

**1998-2004 Ph.D.** in Food Engineering

University of Cukurova, Faculty of Agriculture, Department of Food Engineering

**Title :** Effect of skin contact and beta-glucosidase enzyme treatment on the aroma compounds of musts and wines obtained from Narince, Muscat of Bornova and Kalecik karasi cultivars, Ph.D Thesis. University of Cukurova, Department of Food Engineering, Adana-Turkey.

**2004-2005 Post-Doctoral Study**

National School for Engineers in Agricultural and Food Science Industries-Department of Food Sciences-Nantes/France

**Title:** Determination aroma-active and off-flavor compound in rainbow trout (*Oncorhynchus mykiss*)

**RESEARCH INTEREST**

- Food Biotechnology
- Wine and Fruit Wine Technology
- Flavor and Off-Flavor Compounds in Foods
- Food Phenolic Compounds
- Instrumental Analysis of Foods
- GC-MS-Olfactometry
- Fish Flavor

**TEACHING AT CUKUROVA UNIANDRSITY**

**For graduate students;**

- Food Science and Technology (Spring)
- Instrumental Analysis (Fall)
- Food Analysis II (Fall)

**For MSc and PhD students;**

- Analysis of Aroma Compounds (Fall)
- Off-flavor compounds in foods(Spring)

**MANUSCRIPT REVIEW DUTIES**

- Journal of Agricultural and Food Chemistry
- Journal of the Science of Food and Agriculture
- Journal of Food Science
- Food Chemistry

- Journal of Industrial Microbiology and Biotechnology
- Flavour and Fragrance Journal
- Journal of Food Quality
- Journal of Separation Science
- Journal of Food Processing and Preservation
- Microbial Ecology

#### **MEMBERSHIP OF SCIENTIFIC SOCIETIES**

- Food Technology Association
- Biotechnology Association
- International Society for Food, Agriculture and Environment

#### **LANGUAGES**

- English
- French (basic spoken)

#### **AWARDS**

- Pay de Loire-France Regional Post-Doctoral Fellowship (2004-2005)

## LIST OF INTERNATIONAL PUBLICATIONS

1. **Selli, S.**, A. Canbař, Ü. Ünal, 2002. Effect of bottle colour and storage conditions on browning of orange wine, *Nahrung/Food*, 46, 64 – 67.
2. Nurgel, C., H. Erten, A. Canbař, T. Cabaroglu, **S. Selli**, 2002. Contribution by *Saccharomyces cerevisiae* Yeasts to fermentation and flavour compounds in wines obtained from cv. Kalecik karası grape, *Journal of the Institute Brewing*, 108, 68-72.
3. Nurgel, C., H. Erten, A. Canbas, T. Cabaroglu, **S. Selli**, 2002. Influence of *Saccharomyces cerevisiae* Strains on Fermentation and Flavour Compounds of Wines Made from cv Emir Grown in Central Anatolia, *JOURNAL OF INDUSTRIAL MICROBIOLOGY AND BIOTECHNOLOGY*, 29: 28-33.
4. **Selli, S.**, T. Cabaroglu, A. Canbas, H. Erten and C. Nurgel, 2003. Effect of the Skin Contact on the Aroma Composition of the Musts of *Vitis vinifera* L. cv. Muscat of Bornova and Narince Grown in Turkey, *FOOD CHEMISTRY*, 81: 341-347.
5. **Selli, S.**, A. Canbař and T. Cabaroglu, 2003. Flavour Components of Orange Wine Obtained from a Turkish orange cv. Kozan, *INTERNATIONAL JOURNAL FOOD SCIENCE AND TECHNOLOGY*, 38:587-593.
6. Nurgel, C., H. Erten, A. Canbas, T. Cabaroglu and **S. Selli**, 2003. Fermentation and aroma in wines from *Vitis vinifera* cv. Kalecik Karası in relation with inoculation with selected dry yeasts, *JOURNAL INTERNATIONAL DES SCIENCES DE LA VIGNE ET DU VIN* , 37, 155-161.
7. Cabarođlu, T., **S. Selli**, A. Canbař, J.P. Lepoutre and Z. Gunata, 2003. Wine flavour enhancement through the use of exogenous fungal glycosidase. *ENZYME AND MICROBIAL TECHNOLOGY*, 33: 581-587.
8. **Selli, S.**, T. Cabaroglu, A. Canbas, H. Erten, C. Nurgel, J.P. Lepoutre and Z. Gunata, 2004. Volatile composition of red wine from cv. Kalecik Karası grown in central Anatolia, *FOOD CHEMISTRY*, 85: 207-213.
9. **Selli, S.**, M. Kürkçüođlu, E. Kafkas, T. Cabaroglu, K.H.C. Bařer and A. Canbař, 2004. Volatile flavour components of mandarin wine obtained from Clementine (*Citrus reticula* Blanco) extracted by headspace-solid phase microextraction. *FLAVOUR AND FRAGRANCE JOURNAL*, 19: 413-416.
10. **Selli, S.**, A., Canbař and T., Cabaroglu, 2004. Volatile Flavour Components of Orange Juice Obtained from the cv. Kozan of Turkey, *JOURNAL OF FOOD COMPOSITION AND ANALYSIS*, 17:789-796.
11. Cabaroglu,T., **S. Selli**, E. Kafkas, M. Kürkçüođlu, A. Canbas and K.H.C. Bařer, 2005. Determination of volatile compounds in Sultaniye wine by solid-phase microextraction techniques. *CHEMISTRY OF NATURAL COMPOUNDS*, 41(4):382-384.

12. Nurgel, C., H. Erten, A. Canbaş, T. Cabaroğlu, **S. Selli**, 2005. Yeast flora during the fermentation of wines made from *Vitis vinifera* L. cv. Emir and Kalecik karasi grown in Anatolia. *WORLD JOURNAL MICROBIOLOGY AND BIOTECHNOLOGY*, 21:1187-1194.
13. E. Kafkas, T. Cabaroğlu, **S. Selli**, A. Bozdoğan, M. Kürkçüoğlu, S. Paydaş, K.H.C. Başer, 2006. Identification of volatile flavour compounds of strawberry wine using solid phase microextraction techniques by gas chromatography-mass spectrometry, *FLAVOUR AND FRAGRANCE JOURNAL*, 21: 68-71.
14. **Selli, S.**, A. Canbas, T. Cabaroglu, H. Erten, J.P. Lepoutre, Z. Gunata, 2006. Effect of skin contact on the free and bound aroma compounds of the white wine of *Vitis vinifera* L. cv Narince, *FOOD CONTROL*, 17:75-82.
15. **Selli, S.**, A. Canbas, T. Cabaroglu, H. Erten and Z. Gunata, 2006. Aroma components of cv. Muscat of Bornova wines and influence of skin contact treatment, *FOOD CHEMISTRY*, 94: 319-322.
16. Vursavuş, K., H. Kelebek, **S. Selli**, 2006. A study on some chemical and physico-mechanic properties of three sweet cherry varieties (*Prunus avium* L.) in Turkey. *JOURNAL OF FOOD ENGINEERING*, 74: 568-575.
17. Kelebek, H., A. Canbaş, **S. Selli**, C. Saucier, M. Jourdes, Y. Glories, 2006. Influence of different maceration times on the anthocyanin composition of wines made from *Vitis vinifera* L. cvs. Boğazkere and Öküzgözü. *JOURNAL OF FOOD ENGINEERING*, 77: 1012-1017.
18. Selli, S., C. Rannou, C. Prost, J.Robin, T. Serot, 2006. Characterization of aroma-active compounds in rainbow trout (*Oncorhynchus mykiss*) eliciting an off-odor. *JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY* 54: 9496-9502.
19. **Selli, S.**, 2007. Volatile Constituents of Orange Wine Obtained from Moro Oranges (*Citrus sinensis* (L.) Osbeck). *JOURNAL OF FOOD QUALITY* 30: 330-341.
20. Kelebek, H., A. Canbas, T. Cabaroglu, **S. Selli**, 2007. Improvement of anthocyanin content in the cv. Öküzgözü wines by using pectolytic enzymes, *FOOD CHEMISTRY*, 105: 334-339.
21. Kelebek, H., A. Canbas, **S. Selli**, 2007. HPLC-DAD-MS determination of anthocyanins in rose wine obtained from cv. Öküzgözü and effect of different maceration times on their contents. *CHROMATOGRAPHIA*, 66: 207-212.
22. Kelebek, H., A. Canbas, **S. Selli**, 2008. Determination of phenolic composition and antioxidant capacity of blood orange juices obtained from cvs. Moro and Sanguinello (*Citrus sinensis* (L.) Osbeck) grown in Turkey. *FOOD CHEMISTRY*, 107: 1710-1716..
23. **Selli, S.**, A. Canbas, V. Varlet, H. Kelebek, C. Prost, T. Serot. 2008. Characterization of the most odor-actiand volatiles of orange wine made from a Turkish cv. Kozan (*Citrus sinensis* L. Osbeck) *JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY* 56: 227-234.

- 24. Selli, S.,** C. Prost, T. Serot, 2009. Odour-active and off-odour components in rainbow trout (*Oncorhynchus mykiss*) extracts obtained by microwave and assisted distillation-solvent extraction. *FOOD CHEMISTRY* 114:317-322.
- 25. Kelebek, H., A. Canbas, S. Selli,** 2009. Effects of different maceration times and pectolytic enzyme addition on the anthocyanin composition of *Vitis vinifera* cv. Kalecik karasi wines. *JOURNAL OF FOOD PROCESSING AND PRESERVATION* 33: 296-311.
- 26. Kelebek, H., S. Selli, A. Canbas, T. Cabaroglu,** 2009. HPLC determination of organic acids, sugars, phenolic compositions and antioxidant capacity of orange juice and orange wine made from a Turkish cv. Kozan. *MICROCHEMICAL JOURNAL* 91: 187-192.
- 27. Selli, S., G.G. Cayhan,** 2009. Analysis of volatile compounds of wild gilthead sea bream (*Sparus aurata*) by simultaneous distillation-extraction (SDE) and GC-MS. *MICROCHEMICAL JOURNAL* 93: 232-235.
- 28. Kelebek, H., Selli, S., Canbas, A.** 2010. Effect of cold maceration treatment on anthocyanins in red wine production of Okuzgozu grapes. *JOURNAL OF AGRICULTURAL SCIENCES*, 16: 287-294.
- 29. G.G. Cayhan, Selli, S.,** 2011. Characterization of the Key Aroma Compounds in Grey Mullet (*Mugil cephalus*) by Application of the Aroma Extract Dilution Analysis *JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY*, 59:654-659.
- 30. Selli, S., Kelebek, H.,** 2011. Aromatic profile and odour-activity value of blood orange juices obtained from Moro and Sanguinello (*Citrus sinensis* L. Osbeck). *INDUSTRIAL CROPS AND PRODUCTS*, 33:727-733.
- 31. Selli, S., Bagatar, B., Sen, K., Kelebek, H.,** 2011. Evaluation of aroma differences between free run and pressed grape juices from *Vitis vinifera* L. cv. Emir. *CHEMISTRY AND BIODIVERSITY* , 8, 1776-1782.
- 32. Kelebek, H., Selli, S.** 2011. Determination of volatile, phenolic, organic acid and sugar components in a Turkish cv. Dortyol (*Citrus sinensis* L. Osbeck) orange juice. *JOURNAL OF THE SCIENCE FOOD AND AGRICULTURE* 91, 1855-1862.
- 33. Kelebek, H., Selli, S.** 2011. Evaluation of chemical constituents and antioxidant activity of sweet cherry (*Prunus avium* L.) cultivars. *INTERNATIONAL JOURNAL FOOD SCIENCE AND TECHNOLOGY*, DOI: 10.1111/j.1365-2621.2011.02777.x (in press).
- 34. Kelebek, H., Selli, S.** 2011. Identification of phenolic compositions and the antioxidant capacity of mandarin juices and wines. *JOURNAL OF FOOD SCIENCE AND TECHNOLOGY*.

## PROJECTS

- 1) Studies on determination of quality of various grape varieties for wine production and improvement of quality of wines made from these varieties TUBITAK/TOGTAG-1858 (Supported also by INRA-IPV Laboratory-Montpellier/France).
- 2) Olfactometric analysis of the foodstuffs and influence of the mixture of the volatile molecules on odorous perception. ENITIAA-Biochemistry Laboratory-Nantes/France (partners: INRA-Nantes, UMR-INRA-ENITIAAA de Sensométrie et Chimiométrie)
- 3) Influence processes of breeding, conservation, transformation and food on the flavour of the flesh of fish. ENITIAA-Biochemistry Laboratory-Nantes/France (partners: IFREMER, INRA, CIPA, Isara-Lyon)
- 4) Investigation of aroma compounds of orange juice obtained cv. Kozan and wine made from this variety. BAP-GM-99/05.
- 5) Determination of anthocyanin and other phenolic compounds of Moro and Sanguinello blood orange varieties growing in Turkey. BAP-ZF-06-6.
- 6) Effect of fining treatment on phenolic acids and flavonoids of orange wine obtained from cv. Kozan orange. BAP-ZF-06-18.
- 7) Investigations of the Aroma-Active, Fatty Acid, Phenolic Compounds and Antioxidant Activity of Olive Oil Obtained from some important olive varieties of Turkey TUBITAK-1100602.

## OTHER PUBLICATIONS

- (1) **Selli, S.**, Cabaroglu, T., Canbas, A., 2001. Comparison of two different extraction methods for the determination of free aroma compounds of the must of Kalecik karasi cultivar, *Gida*, 26, 443-448 (in Turkish).
- (2) Canbas, A., Erten, H., Sanli, B., **Selli, S.**, 2002. A study on the suitability of Muscat grapes grown in Tarsus region of Turkey for the production of dessert wine, *Gida*, 27(3): 219-223 (in Turkish).

(3) **Selli, S.**, Cabaroglu, T., Canbas, A., Erten, H., Nurgel, C., 2002. Free and bound aroma compounds of Kalecik karasi must, *A.U.Z.F. Tarım Bilimleri Dergisi*, 8 (4), 333-337 (in Turkish).

(4) Nurgel C., Erten, H., Canbas, A., Cabaroglu, T., **Selli, S.**, 2003. Technological properties of some wine yeasts isolated during the fermentation of Emir and Kalecik karasi grapes *A.U.Z.F. Tarım Bilimleri Dergisi*, 9 (1) 83-89 (in Turkish).

(5) Cabaroglu, T., **Selli, S.**, Erten, H., Canbas, 2004. Effect of skin contact on the aroma composition of the must of *Vitis vinifera* L.cv. Muscat of Bornova, *Gıda*, 29 (3): 195-201 (in Turkish).

(6) Effect of fining treatment on phenolic acids and flavonoids of orange wine obtained from cv. Kozan orange. BAP-ZF-06-18

## **PARTICIPATION CONGRESSES**

Total: 30, Presented posters: 22, Oral presentations: 8