



Assist. Prof. Dr. ÖZGE SEÇMELER

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<https://scholar.google.com/citations?user=wmERVUYAAAAJ&hl=en>

<https://akademik.yok.gov.tr/AkademikArama/view/vie/wAuthor.jsp>

EDUCATIONAL INFORMATION

Degree	University	Department	Year(s)
Doctoral Degree	Yeditepe University	Biotechnology (Phd) (in English)	2012 - 2017
Doctoral Degree	Yeditepe University	Chemical Engineering (Phd)	2011 - 2012
Master's Degree	Middle East Technical University	Food Engineering (Master's) (with Thesis)	2001 - 2003
Bachelor's Degree	Middle East Technical University	Food Engineering Department	1996 - 2001

RESEARCH AREAS

Food Chemistry, Food Technology, Functional Foods, Sustainable Plant Products

ACADEMIC DUTIES

Duty	University	Area	Year(s)
Doctor Faculty Member	Altinbas University	Gastronomy and Culinary Arts Department	2018 -

ADMINISTRATIVE DUTIES

Duty	University	Year(s)
Head of Department	Altinbas University	2021 -
Erasmus Coordinator	Altinbas University	2017 - 2022
Assistant Dean	Altinbas University	2017 - 2020
Head of Department	Altinbas University	2017 - 2020

ACADEMIC AND PROFESSIONAL MEMBERSHIPS

Organisation	Membership	Year(s)
GADER	Academic Member	2021 -
TURKISH ACCREDITATION AGENCY (TURKAK)	Auditor (Laboratory Accreditation)	2010 - 2019

NON-UNIVERSITY EXPERIENCE

Country	Organisation	Duty	Year(s)
Spain	Instituto de la Grasa (CSIC)	Visiting Researcher (PhD)	2015 - 2016
Turkey	Yeditepe University Food Eng. Dept.	Graduate Scholarship Staff	2011 - 2015
Turkey	TURKAK (TURKISH ACCREDITATION AGENCY)	Technical Auditor	2010 - 2022
Turkey	Altiparmak Food Co.	Laboratory Quality Management Specialist	2003 - 2011
Turkey	İpekyolu Spices Co.	Quality Management Specialist	2001 - 2002

BOOKS

Mechanical Separation Processes in the Food Industry

Merve Yavuz-Düzungün, Emrah Kirtil, Sevil Çirkilikçi-Erünsal, Özge Seçmeler

BOOKS

Woodhead Publishing, , 978-0-12-819523-9, 2025

Scientific Book Chapter(s)

Temel Mutfak Matematiği (Çözümlü Sorularla Detaylı Anlatım, Deneme Soruları ve Excel Uygulamaları)

Özge Seçmeler, Gökhan Taşpinar

Nobel Yayınevi, 978-625-8174-79-3, 2024

Textbook All

Gastronomy and Food Science

SEÇMELER ÖZGE, SEVİMLİ YAŞAR

Academic Press, Elsevier, 9780128200575, 2020

Scientific Book Chapter(s)

Innovationas in Traditional Foods

Özge Seçmeler, Charis Galanakis

Elsevier, 9780128148874, 2019

Scientific Book Chapter(s)

Mucize İçecek Maden Suyu

Özge Seçmeler, Yasar Sevimli

Kızılay Kültür Sanat yayınları, 978-60506729-0-9, 2020

Scientific Book Chapter(s)

ARTICLES

Effects of cooking techniques on phenolic content and sensory profiles of cauliflower

SEÇMELER ÖZGE,YAVUZ DÜZGÜN MERVE,DÜLGER MURAT MUHAMMET,TAŞPINAR GÖKHAN

Food and Health, 2024

National

Functional food development using olive pomace phenolics and hydrogels

SEÇMELER ÖZGE,GÖZET FATMA TUBA,AZBAZ SERCAN,DÜLGER MURAT MUHAMMET,YAVUZ DÜZGÜN MERVE,ARGIN SANEM

International Journal of Food Science and Technology, 2024

International DOI: 10.1111/ijfs.17101

Association between non-coding transcript variant polymorphisms (rs3135499, rs3135500) of the NOD2 gene and the propensity to rheumatoid arthritis in the Iraqi population

Khalaf Hayder Wasea, Al-Koofee Dhafer A.F., SEÇMELER ÖZGE

Elsevier BV, 2024

International DOI: 10.1016/j.humgen.2024.201263

Partitioning of predominant lipophilic bioactives (squalene, α -tocopherol and β -sitosterol) during olive oil processing

SEÇMELER ÖZGE,GÜÇLU ÜSTÜNDAĞ ÖZLEM

INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, 2019

International DOI: 10.1111/ijfs.14029

Effect of subcritical water and steam explosion pretreatments on the recovery of sterols, phenols and oil from olive pomace

SEÇMELER ÖZGE,GÜÇLU ÜSTÜNDAĞ ÖZLEM,Fernndez Bolanos Juan,Rodrguez Gutirrez Guillermo

FOOD CHEMISTRY, 2018

International DOI: 10.1016/j.foodchem.2018.05.088

Behavior of lipophilic bioactives during olive oil processing

SEÇMELER ÖZGE,GÜÇLU ÜSTÜNDAĞ ÖZLEM

EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, 2017

International DOI: 10.1002/ejlt.201600404



ARTICLES

A rapid in-house validated GC-FID method for simultaneous determination of lipophilic bioactives in olive oil: Squalene, α -tocopherol, and β -sitosterol

SEÇMELER ÖZGE, GÜCLÜ ÜSTÜNDAĞ ÖZLEM

EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY, 2017

International DOI: 10.1002/ejlt.201500420

Zeytinyağı sektörü atık ve yan ürünlerindeki biyoaktif maddelerin değerlendirilmesi

SEÇMELER ÖZGE, GÜCLÜ ÜSTÜNDAĞ ÖZLEM

Dünya Gıda Dergisi, 2015

National

PROCEEDINGS

MUTFAKLARDA SIFIR ATIK UYGULAMALARI KAPSAMINDA YENİLİKÇİ REÇETELER GELİŞTİRME

Karakas Ahmet, SEVİMLİ YAŞAR, SEÇMELER ÖZGE

ANKARA INTERNATIONAL CONGRESS ON SCIENTIFIC RESEARCH-VIII, 2023

International

Steaming is the best cooking technique for phenolics and sensory acceptance of the cauliflower

SEÇMELER ÖZGE, DÜLGER MURAT MUHAMMET, TAŞPINAR GÖKHAN, YAVUZ DÜZGÜN MERVE

7 International ISEKI-Food Conference, 2023

International

New functional food development with olive phenolics obtained from olive vegetation water using molecular gastronomy techniques

SEÇMELER ÖZGE, AZBAZ SERCAN, DÜLGER MURAT MUHAMMET, GÖZET FATMA TUBA, YAVUZ DÜZGÜN MERVE, ARGİN SANEM

7 International ISEKI-Food Conference, 2023

International

Using Molecular Gastronomy for Diet of Older Adults to meet their Special Nutrient Needs: Hydrocolloids and Phenolic compounds

SEÇMELER ÖZGE, AZBAZ SERCAN

2022 Annual Conference & Exhibition Functional Foods, Nutraceuticals, Natural Health Products, and Dietary Supplements, 2022

International

Maden Suyunun Mutfakta Kullanımı

SEÇMELER ÖZGE, SEVİMLİ YAŞAR

I. Ulusal Maden Suyu Kongresi E-Kongre, 2020

National

Investigation of green techniques for the recovery of sterols, phenols and oil from olive pomace: subcritical water and steam explosion pretreatments

SEÇMELER ÖZGE, GÜCLÜ ÜSTÜNDAĞ ÖZLEM, Fernndez Bolanos Juan, Rodrguez Gutirrez Guillermo

Food Waste Recovery Workshop, International ISEKI Food Conference, 2018

International

Distribution of lipophilic bioactives (squalene, alpha-tocopherol and beta-sitosterol) between oil and waste streams during olive oil processing

SEÇMELER ÖZGE, GÜCLÜ ÜSTÜNDAĞ ÖZLEM

The Food Factor, 2016

International

Optimization and validation of a GC method for the simultaneous determination of beta-sitosterol, squalene and alpha-tocopherol in olive oil

SEÇMELER ÖZGE, GÜCLÜ ÜSTÜNDAĞ ÖZLEM

XVIII EuroFoodChem, 2015

International

PROCEEDINGS

A rapid method for simultaneous determination of lipophilic bioactives in olive oil: squalene, alpha-tocopherol and beta-sitosterol

SEÇMELER ÖZGE, GÜÇLÜ ÜSTÜNDAĞ ÖZLEM

ISNFF Annual Conference & Exhibition Functional Foods, Nutraceuticals, Natural Health Products, and Dietary Supplements, 2014
International

Evaluating the effects of olive oil processing on the lipophilic olive bioactives: squalene, sterols and tocopherols

SEÇMELER ÖZGE, GÜÇLÜ ÜSTÜNDAĞ ÖZLEM

The International Conference on Food and Biosystem Engineering-FABE, 2013
International

Distribution of phenolics between Olive Oil and Waste Streams During Virgin Olive Oil Processing

SEÇMELER ÖZGE, GÜÇLÜ ÜSTÜNDAĞ ÖZLEM

11 th Euro Fed Lipid Congress, 2013

International

Zeytinyağı Sektörü Atık ve Yan Ürünlerindeki Biyoaktif Maddelerin Değerlendirilmesi

SEÇMELER ÖZGE, GÜÇLÜ ÜSTÜNDAĞ ÖZLEM

II. ZEYTİN ve ZEYTİNYAĞI KONGRESİ, 2012

National

PROJECTS

Coğrafi İşaretin Kullanımına Yönelik Kontrol ve Sertifikasyon Programı: Malatya Kayısı Örneği (Researcher)

Scientific research project supported by Higher Education Institutions, 31.01.2022 - 19.12.2023

National Completed

Endemik Bitkilerin Gastronomi Perspektiften Değerlendirilmesi ve Biyoaktif Maddece Zengin Endemik Bitkilerin Kullanıldığı Reçetelerin Tespit Edilmesi: Edirne, Kırklareli, Tekirdağ ve Çanakkale Örneği. (Researcher)

Scientific research project supported by Higher Education Institutions, 28.01.2022 - 31.08.2023

National Completed

Bitkisel gıda üretim atıklarından elde edilen biyoaktif maddeler ve moleküller gastronomi teknikleri ile yenilikçi fonksiyonel gıda geliştirilmesi: Zeytin Karasuyu Fenolikleri ve Hidrojel (Executive)

Scientific research project supported by Higher Education Institutions, 28.01.2022 - 05.07.2023

National Completed

Fikogastronomi Uygulamaları ile Fonksiyonel Ürün Geliştirilmesi (Researcher)

Scientific research project supported by Higher Education Institutions, 14.03.2023 -

National Continues

Altımbaş Üniversitesi Araştırma Laboratuvarına Bağlı Hücre Kültürü ve Kromatografi Laboratuvarlarının Kurulumu (Researcher)

Scientific research project supported by Higher Education Institutions, 03.05.2021 - 14.12.2021

National Completed

FARKLI COĞRAFİ VE BİTKİSEL ORİJİNLİ BALLARIN KRİSTALLEŞME ÖZELLİKLERİİNİN TESPİT EDİLEREK KREM BAL OLARAK DEĞERLENDİRİLMESİ (Researcher)

Other public institutions (except Higher Education Institutions), 01.07.2007 - 31.12.2009

National Completed

BALDA, YÖRELERE GÖRE KALINTI, HİLE VE ORİJİN TESPİTİ AR-GE PROJESİ (Researcher)

Other public institutions (except Higher Education Institutions), 01.07.2004 - 30.06.2007

National Completed

THESIS SUPERVISION



THESIS SUPERVISION

A study of polymorphic variants of repairing genes in breast cancer and comparison of patient diets in Iraqi population

HUDA SALIH MEZAAL MEZAAL

2024 | Master's Degree

Association study of polymorphic variants of candidate genes in rheumatoid arthritis and comparison of patient diets

HAYDER WASEA KHALAF ALKUBAISI

2022 | Master's Degree

COURSES

Course Type	Course Code	Course Name
Bachelor's Degree	GAS101	GIDA GÜVENLİĞİ VE SANİTASYON
Bachelor's Degree	GAS104	MUTFAK KİMYASI
Bachelor's Degree	GAS106	MUTFAK MATEMATİĞİ VE TEMEL İSTATİKSEL ANALİZ
Bachelor's Degree	GAS103	GASTRONOMİYE GİRİŞ
Bachelor's Degree	GAS211	GİDALAR VE ÖZELLİKLERİ
Bachelor's Degree	DHF304	BESLENME
Bachelor's Degree	GAS214	PİŞİRME TEKNOLOJİSİ
Bachelor's Degree	GAS207	BESLENMENİN TEMEL İLKELERİ
Bachelor's Degree	GAS319	GIDA KATKI MADDELERİ
Bachelor's Degree	GAS402	BİTİRME PROJESİ

PERSONAL INFORMATION

CONTACT INFORMATION

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