

Res. Asst. SERCAN DEDE

Personal Information

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International Researcher IDs

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Education Information

Doctorate, Hatay Mustafa Kemal University, FEN BİLİMLERİ ENSTİTÜSÜ, Turkey 2015 - 2022

Postgraduate, Turkey 2014 - 2015

Undergraduate, Anadolu University, İşletme Fakültesi, İşletme Bölümü, Turkey 2007 - 2012

Undergraduate, Cukurova University, Ziraat Fakültesi, Turkey 2007 - 2012

Foreign Languages

English

Dissertations

Doctorate, Emülsiyon elektroçirime yöntemiyle bazı tıbbi aromatik bitkilerin yağlarının akıllı polimerlerle nanolif yapısında enkapsülasyonu, enkapsülasyonun karakterizasyonu ve enkapsüle etken maddelerin kontrollü salım kinetiklerinin modellenmesi, Hatay Mustafa Kemal University, FEN BİLİMLERİ ENSTİTÜSÜ, 2022

Postgraduate, Geleneksel yöntemlerle laboratuvar koşullarında üretilen boğmaların aroma profilinin ve gıda güvenilirliğinin belirlenmesi, 2015

Academic Titles / Tasks

Research Assistant, 2013 - Continues

Academic and Administrative Experience

2017 - 2019

2015 - 2017

Published journal articles indexed by SCI, SSCI, and AHCI

1. Antimicrobial food packaging application of angelica root (*Angelica sylvestris*) oil-loaded electrospun biofibers

DEDE S., Sadak O., DİDİN M., Gunasekaran S.
Food Packaging and Shelf Life, vol.35, 2023 (SCI-Expanded)

- II. **Basil oil-loaded electrospun biofibers: Edible food packaging material**
DEDE S., Sadak O., DİDİN M., Gunasekaran S.
Journal of Food Engineering, vol.319, 2022 (SCI-Expanded)

Articles Published in Other Journals

- I. **DETERMINATION AND COMPARISON OF QUALITY CHANGES DURING STORAGE OF TURKISH PEPPER PASTE PRODUCED BY DIFFERENT METHODS**
Ayda M., DEDE S., DIDİN M.
GIDA, vol.48, no.5, pp.1071-1083, 2023 (Peer-Reviewed Journal)
- II. **Dielectric Properties of Foods**
Tıraş B., DEDE S., Altay F.
Türk Tarım - Gıda Bilim ve Teknoloji dergisi, vol.7, no.11, pp.1805-1816, 2019 (Peer-Reviewed Journal)
- III. **Yaş Üzüm Boğma'xxsının Aroma Profilinin Belirlenmesi**
DEDE S., AVŞAR Y. K.
GIDA, vol.43, no.1, pp.1-10, 2018 (Peer-Reviewed Journal)
- IV. **Coğrafi İşaretli Ürünlerin Gerçekliği, Orijini ve İzlenebilirliğinde Nanoenkapsülasyon Teknolojilerinin Kullanımının Araştırılması**
DEDE S., DİDİN M.
MUSTAFA KEMAL UNIVERSITY JOURNAL OF AGRICULTURAL SCIENCES (MKUJAS), vol.22, no.2, pp.97-106, 2017 (Peer-Reviewed Journal)
- V. **Characterization of Aroma Profile of Bogma,Traditional Homemade Turkish Spirit**
DEDE S., AVŞAR Y. K.
GREENER JOURNAL OF AGRICULTURAL SCIENCES, vol.7, no.9, pp.263-270, 2017 (Peer-Reviewed Journal)

Books & Book Chapters

- I. **ELEKTROEĞİRME VE NANOFİBER TEMELLİ YÖNTEMLER İLE ENKAPÜLASYON UYGULAMALARI**
DEDE S., DİDİN M.
in: Mühendislikte Araştırma ve Değerlendirmeler, Bardak, Selahattin (Doç. Dr.); Çavuş, Vedat (Doç.Dr.), Editor, Gece Kitaplığı / Gece Publishing, Ankara, pp.83-110, 2022
- II. **ELEKTROEĞİRME VE NANOFİBER TEMELLİ YÖNTEMLER İLE ENKAPÜLASYON UYGULAMALARI**
DEDE S., DİDİN M.
in: Mühendislikte Araştırma ve Değerlendirmeler, Doç. Dr. Selahattin BARDAK; Doç. Dr. Vedat ÇAVUŞ, Editor, Gece Kitaplığı/Gece Publishing, Ankara, pp.83-110, 2022
- III. **GIDA PİRAMİTLERİ**
ÖZER E. A., DEDE S., DURSUN A., AVŞAR Y. K.
in: FONKSİYONEL BESLENME, ZEYNEP BANU GÜZEL SEYDİM, Editor, SİDAS MEDYA, İzmir, pp.13-30, 2016
- IV. **Gıda Piramitleri**
ÖZER E. A., DEDE S., DURSUN A., AVŞAR Y. K.
in: Fonksiyonel Beslenme, Zeynep Banu Güzel Seydim, Editor, Sidas Medya, pp.13-30, 2016
- V. **Gıda Piramitleri**
ÖZER E. A., DEDE S., DURSUN A., AVŞAR Y. K.
in: Fonksiyonel Beslenme, Zeynep Banu GÜZEL SEYDİM, Editor, SİDAS Medya İletişim Ltd Şti, İzmir, pp.13-30, 2016

Refereed Congress / Symposium Publications in Proceedings

- I. **Farklı Kurutma Yöntemlerinin Kahramanmaraş Tipi Kırmızı Biberde Aflatoksin Oluşumu Üzerine Etkiler**
DİDİN M., DEDE S.
5th International Agriculture Congress, Turkey, 5 - 06 December 2022
- II. **Farklı Kurutma Yöntemlerinin Kahramanmaraş Tipi Kırmızı Biberde Aflatoksin Oluşumu Üzerine Etkileri**
DİDİN M., DEDE S.
5th International Agriculture Congress, Turkey, 5 - 06 December 2022
- III. **Nano-foods to provide a long shelf life to be able to reduce the amount of food-waste**
DEDE S.
1st International Conference on Innovative Academic Studies, Konya, Turkey, 10 - 13 September 2022
- IV. **The Effects of Whey Adding into Cow, Sheep and Goat Milk on Rheological Properties of Kefir**
DEDE S., ALTAY F., DURSUN A., ÖZKAN D., GÜLER Z.
The International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.85-90
- V. **The Effects of Whey Adding into cow, sheep, and Goat Milk on Rheological Properties of Kefir**
DEDE S., ALTAY F., DURSUN A., ÖZKAN D., GÜLER Z.
The International Symposium on Food Rheology and Texture, 19 - 21 October 2018
- VI. **Importance of rheology in emulsion electrospinning**
Işık Şentürk B. Ş., DEDE S., Hüyükü Ö., ALTAY F.
International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.120
- VII. **Effect of viscosity on electrospinnability of feed solutions containing PLGA**
ÇOKSARI G., DEDE S., ARTIK N., ALTAY F.
International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.119
- VIII. **Rheological properties of milks with sucrose or lactose treated with koumiss culture**
DEDE S., ALTAY F.
International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.91
- IX. **The viscoelasticity of homemade pomegranate sour concentrates**
DEDE S., DİDİN M., Hüyükü Ö., ALTAY F.
International Symposium on Food Rheology and Texture, İstanbul, Turkey, 19 - 21 October 2018, pp.171
- X. **Problems with Traditional Molasses and Pomegranate Sour Production and Suggested Solutions**
DOĞAN M., DİDİN M., DEDE S., DUMAN A. D.
The 4th International Symposium on 'Traditional Foods from Adriatic to Caucasus' 19-21 April 2018 Kyrenia / Northern Cyprus, Girne, Cyprus (Kkct), 19 - 21 April 2018, pp.25
- XI. **Problems with Traditional Molasses and Pomegranate Sour Production and Suggested Solutions**
DOĞAN M., DİDİN M., DEDE S., DUMAN A. D.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Girne, Cyprus (Kkct), 19 - 21 April 2018
- XII. **Problems with Homemade Paste of Tomato and Red Pepper and Suggested Solutions**
DEDE S., DİDİN M., DOĞAN M.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Girne, Cyprus (Kkct), 19 - 21 April 2018, pp.147
- XIII. **Regional Product: TİRŞİK (Arum Dioscorides SM) SOUP**
Doğan M., DİDİN M., DEDE S., DUMAN A. D.
The 4th International Symposium on "Traditional Foods from Adriatic to Caucasus", Girne, Cyprus (Kkct), 19 April 2018, pp.159
- XIV. **Determination of Quality Parameters and Rehydration of Dehydrated Carrot (Daucus carota)**
DİDİN M., DOĞAN M., DEDE S.
II. Congress of International Tourism and Microbial Food Safety, 13 - 14 December 2017, pp.18
- XV. **TSE EN: ISO 9001: 2000 Quality Management System Practise Suggestion at Mustafa Kemal University Health Practises And Research Hospital**

TAŞDELEN A., DİDİN M., DOĞAN M., DEDE S., DUMAN A. D.

II. congress of international tourism and microbial food safety, Antalya, Turkey, 13 - 14 December 2017

- XVI. **Nanotechnological Applications for Biosensors**
DEDE S., ALTAY F.
INTERNATIONAL ADVANCED RESEARCHES AND ENGINEERING CONGRESS, Osmaniye, Turkey, 16 - 18 November 2017
- XVII. **Determination of Aroma Profile of Some Wines Produced in Hatay**
DEDE S., HÜYÜKLÜ Ö.
INTERNATIONAL ADVANCED RESEARCHES AND ENGINEERING CONGRESS, Osmaniye, Turkey, 16 - 18 November 2017
- XVIII. **THE INFLUENCES OF FORCES DURING ELECTROSPINNING ON NANOFIBER FORMATION**
ARIKAN S. B., DEDE S., ALTAY F.
INTERNATIONAL CONFERENCE ON ADVANCES IN SCIENCE AND ARTS ISTANBUL 2017, İstanbul, Turkey, 29 - 31 March 2017
- XIX. **The Use of Encapsulated DNA in Barcoding**
DEDE S., ARKADAŞ M., ALTAY F., AVŞAR Y. K.
ULUSLARARASI HAYVANSAL GIDALAR KONGRESİ, Girne, Cyprus (Kkct), 10 - 13 November 2016
- XX. **Interdisciplinary Approaches on Manufacturing of Qualified Food Products Nanotechnology**
DEDE S.
ULUSLARARASI HAYVANSAL GIDALAR KONGRESİ, Girne, Cyprus (Kkct), 10 - 13 November 2016
- XXI. **An Investigation on Volatile Compounds and the Aroma Profile of Bogma Raki by GC MS and GC O Using Solid Phase Micro Extraction SPME Method**
DEDE S., AVŞAR Y. K.
2nd Congress on Food Structure Design, Antalya, Turkey, 26 - 28 October 2016
- XXII. **Kuru İncir ile Üretilen Boğma Rakılar Üzerine Bir Araştırma**
DEDE S., AVŞAR Y. K.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 - 07 October 2016, pp.528
- XXIII. **Türkiye de Coğrafi İşaretlemenin Dünü Bugünü Yarını**
AVŞAR Y. K., Arkadaş M., KARAASLAN İ., DEDE S.
Türkiye 12. Gıda Kongresi, Edirne, Turkey, 5 July - 07 October 2016, pp.93
- XXIV. **A Traditional Beverage in Hatay Samandag Region Medina Persimon Bogma**
DEDE S., AVŞAR Y. K.
International Conference on Natural Science and Engineering (ICNASE'2016), Kilis, Turkey, 19 - 20 March 2016, pp.1041-1046
- XXV. **Encapsulation of Flavors A Review**
DEDE S., ALTAY F.
International Conference on Natural Science and Engineering (ICNASE'2016), Kilis, Turkey, 19 - 20 March 2016, pp.1687-1694
- XXVI. **A Research of Volatile Profile of Bogma Traditional Homemade Alcoholic Beverage Produced in Hatay Province**
DEDE S., AVŞAR Y. K., Özdemir Y.
the 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Sarajevo/ Bosnia and Herzegovina, SARAYBOSNA, Bosnia And Herzegovina, 1 - 04 October 2015
- XXVII. **Formation of Aroma Active Components in Double Roasted Antakya Coffees During Roasting**
MÜGE H., DEDE S., AVŞAR Y. K.
the 3rd International Symposium on Traditional Foods from Adriatic to Caucasus, Sarajevo/ Bosnia and Herzegovina, SARAYBOSNA, Bosnia And Herzegovina, 1 - 04 October 2015
- XXVIII. **Formation of aroma active components in double roasted Antakya coffees during roasting**
Horuz M., DEDE S., AVŞAR Y. K.
The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", SARAYBOSNA, Bosnia And Herzegovina, 1 - 04 October 2015, vol.1, pp.40

XXIX. A research on volatile profile of Bogma traditional homemade alcoholic beverage

DEDE S., AVŞAR Y. K.

The 3rd International Symposium on "Traditional Foods from Adriatic to Caucasus", SARAYBOSNA, Bosnia And Herzegovina, 1 - 04 October 2015, vol.1, pp.465

XXX. GİZLİ GELENEK BOĞMA RAKI

ÇELİKKOL S., DEDE S., MISIRLIOĞLU S., AVŞAR Y. K.

4. Geleneksel Gıdalar Sempozyumu, Adana, Turkey, 17 - 19 April 2014, pp.863

Supported Projects

DİDİN M., DEDE S., ALTAY F., Project Supported by Higher Education Institutions, Emülsiyon elektroegirme yöntemiyle bazı tbbi aromatik bitkilerin yağlarının akıllı polimerlerle nanolif yapısında enkapsülasyonu, enkapsülasyonun karakterizasyonu ve enkapsüle etken maddelerin kontrollü salım kinetiklerinin modellenmesi, 2019 - 2022

DEDE S., AVŞAR Y. K., Project Supported by Higher Education Institutions, Hatay Yöresel Ev Tipi Rakıların Boğma Aroma Profiline ve Gıda Güvenilirliğinin Belirlenmesi, 2014 - 2015

Scientific Refereeing

GIDA, Other journals, January 2017

Metrics

Publication: 42

Citation (Scopus): 26

H-Index (Scopus): 2