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**Education**

Degree	Department/Field	University	Year
BSc	Food Science and Technology	Çukurova University, TR	1988
MSc	Food Science and Technology	Çukurova University, TR	1991
PhD	Food Science and Technology	Cukurova University, TR INRA-Lab des Aromes, FR	1995
Post Doc.	Oenology (Aroma compounds of grapes and wines)	INRA Institut des Produits de la Vigne- Lab des Aromes Montpellier /France	1996
Post Doc.	Food Science and Technology (Behaviour of gas bubbles in food)	Reading University, UK	1997
Visit	Department of Enology & Viticulture	University of California /Davis	2012

**Scientific Memberships:** Turkish Biotechnology Society (2001- present),  
Turkish Food Technology Society (1990- present).

**Teaching**

**Lectureship duties:** Previously supervised 2 PhD, 12 MSc and 1 Erasmus (Catania University, Italy) research students to successful completion. Currently supervising 3 PhD and 9 MSc students.

**Lecturing duties:**

*Undergraduate Courses;* Wine Technology, Food Regulation, Food Quality and Safety System, Sensory Evaluation, Distilled Alcoholic Beverages.

*Graduate Courses; Panelist Training and Sensory Analysis Techniques, Wine Chemistry, Flavour Compound in Foods, Aroma Biotechnology, Analysis Methods for Alcoholic Beverages, Quality & Safety Management System in Food Industry, World Wines, Winemaking Problem Solved.*

**Research interests:** Food technology, Flavour Compounds, Fermented Food & Beverages, Wine Technology, Quality Control of Alcoholic Beverages, Food Biotechnology.

## Publication list

### Refereed International Journals (SCI)

1. **Cabaroglu T.**, Canbař A., Baumes R., Bayonove C., Lepoutre J.P., Günata Z., 1997. Aroma composition of a white wine of *Vitis vinifera* L. cv. Emir as affected by skin contact, **J. of Food Science**, 62 (4), 680-683
2. **Cabaroglu T.**, Canbař A., 2002. Effects of skin-contact on aromatic composition of the white wine of *Vitis vinifera* L.cv. Muscat of Alexandria grown in southern Anatolia, **Acta Alimentaria** 31 (1) : 45-55.
3. **Cabaroglu T.**, Canbař A., Lepoutre J.P., Günata Z., 2002. Free and bound volatile composition of red wines of *Vitis vinifera* L. cv. Öküzgözü and Boğazkere grown in Turkey, **Amer. J. Enol. Vitic.** 53 (1) : 64-68.
4. Nurgel C., Erten H., Canbař A., **Cabaroglu T.**, Selli S., 2002. Contribution by *Saccharomyces cerevisiae* yeasts to Fermentation and Flavour Compounds in Wines From cv. Kalecik Karası Grapes, **Journal of The Institute of Brewing**, 108(1), 68-72.
5. Nurgel, C., Erten, H., Canbař A., **Cabaroglu, T.**, Selli, S., 2002. Influence of *S. Cerevisiae* strains on fermentation and flavor compounds of white wines made from cv. Emir grown in central Anatolia, Turkey. **J. of Industrial Microbiology & Biotechnology** 29, 28-33.
6. **Cabaroglu T.**, Canbas A., Gunata Z., 2002. Aroma compounds of *Vitis vinifera* L. cv. Emir grown in central Anatolia. **J. Int. Sci. Vigne Vin**, 36(4), 213-219.
7. **Cabaroglu T.**, Selli S., Canbař A., Lepoutre J.P., Gunata Z., 2003. Wine flavor enhancement the use of exogenous fungal glycosidases, **Enzyme & Microbial Technology** 33, 581-587.
8. Selli S., **Cabaroglu T.**, Canbas A, 2003. Flavour components of orange wine made from a Turkish cv. Kozan, **Int. J. Food Sci. & Tech.**, 38, 587-593.
9. Selli S., **Cabaroglu T.**, Canbas A., Erten H., Nurgel C., 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.
10. **Cabaroglu T.**, Razungles, A.,Baumes, R., Günata, Z., 2003. Effect of fining treatments on the aromatic potential of white wines from Muscat Ottonel and Gewürztraminer cultivars, **Science des Aliments**, 23(4), 411-424.
11. Nurgel C., Erten H., Canbař A., **Cabaroglu T.**, Selli S., 2003. Fermentative aroma in wines from *Vitis vinifera* cv. Kalecik Karası in relation with inoculation with selected dry yeasts, **J. Int Sci Vigne Vin**, 37(3): 155-161.
12. Selli S., **Cabaroglu T.**, Canbas A., Erten H.,Nurgel C., Lepoutre J.P., Gunata Z. 2004. Volatile composition of red wine from cv. Kalecik Karası grown in central Anatolia, **Food Chemistry**, 85, 207-213.
13. Selli S., Küerkçüođlu M., Kafkas E., **Cabaroglu T.**, Demirci B., Bařer K.H.C., Canbař A., 2004. Volatile flavour components of mandarin wine obtained from clementines (*Citrus reticulata* Blanco) extracted by solid-phase microextraction, **Flavour and Fragrance Journal**, 19: 413-416

14. Selli S., **Cabaroglu T.**, Canbas A. 2004. Volatile flavour components of orange juice obtained from the cv. Kozan of Turkey, **J. Food Composition and Analysis**, 17, 789-796.
15. **Cabaroglu T.**, 2005. Methanol contents of Turkish varietal wines and effect of processing, **Food Control**. 16(2): 177-181
16. **Cabaroğlu T.**, Selli S., Kafkas E., Kürkcüoğlu M., Canbas A., Baser K.H.C. 2005. Determination of volatile compounds in Sultaniye Wine by solid-phase microextraction techniques, **Chemistry of Natural Compounds**, 41 (4) 382-384.
17. Nurgel C., Erten H., Canbaş A., **Cabaroglu T.**, Selli S., 2006. Yeast flora during the fermentation of wine made from *Vitis vinifera* L.cv Emir and Kalecik Karası grown in Anatolia, **World Journal of Microbiology & Biotechnology**, 21 : 1187-1194.
18. Selli S., Canbas A., **Cabaroglu T.**, Erten H., Lepoutre J.P., Gunata Z. 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.
19. Selli S., Canbas A., **Cabaroglu T.**, Erten H., Gunata Z. 2006. Aroma components of cv. Muscat of Bornova wines and influence of skin contact treatment, **Food Chemistry** 94 : 319-326.
20. Kaskas E., **Cabaroglu T.**, Selli S., Bozdoğan A., Kürçüoğlu M., Paydaş S., Başer K.H.C. 2006. Identification of volatile aroma compounds of strawberry wine using solid-phase microextraction techniques coupled with gas chromatography-mass spectrometry, **Flavour and Fragrance Journal**, 21: 68-71.
21. Erten H., Tangüler H., **Cabaroglu T.**, Canbas A., 2006. The influence of inoculum level on fermentation and flavour compounds of white wines made from cv. Emir, **J. Ins. Brew.** 112(3): 332-336.
22. Kelebek H., Canbas A., Cabaroglu T., Selli S., 2007. Improvement of anthocyanin content in the cv. Öküzgözü wines by using pectolytic enzymes, **Food Chemistry** 105: 334-339.
23. Yilmaztekin M., Erten H., Cabaroglu T., 2008. Production of Isoamyl Acetate from Sugar Beet Molasses by *Williopsis saturnus* var. *Saturnus*, **J. Inst. Brew.** 114(1), 34–38
24. Yilmaztekin M., Erten H., Cabaroglu T., 2009. Enhanced Production of Isoamyl Acetate with Addition of Fusel Oil by *Williopsis saturnus* var. *Saturnus*, **Food Chemistry**, 112, 290-294.
25. Kelebek H., Canbas A., Selli S., Cabaroglu T. 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.
26. Yilmaztekin, M., **Cabaroğlu, T.**, 2011. Confirmatory method for the determination of volatile congeners and methanol in Turkish Raki according to European Union Regulation (EEC) No 2000R2870: Single laboratory validation, **Journal of AOAC International**, 94(2), 611-617.
27. **Cabaroğlu, T.**, Yilmaztekin, M., 2011. Methanol and major volatile compounds of Turkish Raki and effect of distillate source, **Journal of the Institute of Brewing**, 117(1), 98-105.
28. Yilmaztekin M, **Cabaroglu T**, Gunata Z, 2011. Differentiation of Turkish Rakies through Headspace Solid-Phase Microextraction and Gas Chromatography–Mass Spectrometry Analysis **J. Inst. Brew.** 117(4), 622–626, 2011

29. Yilmaztekin M, Cabaroglu T, Erten H, 2011. The effect of temperature and aeration on ethyl acetate production by *Pichia* yeasts Conference: European Biotechnology Congress, Current Opinion in Biotechnology, 22 S: 1 P: S91-S92 DOI: 10.1016/j.copbio.2011.05.281
30. Sen, K., Cabaroglu T., Yılmaz H., 2012. The influence of fining agents on the removal of some pesticides from white wine of *Vitis vinifera* L. cv. Emir, Food and Chemical Toxicology, 50, 3990-3995, <http://dx.doi.org/10.1016/j.fct.2012.08.016>
31. Yilmaztekin M, Cabaroglu T, Erten H, 2013. Effects of fermentation temperature and aeration on production of natural isoamyl acetate by  *Williopsis saturnus* var. *saturnus*, BioMed Research International, Volume 2013, ID 870802, 1-6 , <http://dx.doi.org/10.1155/2013/870802>
32. Darici M, Cabaroglu T, Ferreira V., Lopez R, 2014. Chemical and sensory characterisation of the aroma of Çalkarası rose wine, Australian Journal of Grape and Wine Research 20, 340-346, DOI: 10.1111/ajgw.12095

### Chapter in books

1. **Cabaroglu, T.**, Yilmaztekin, M., 2010, Aroma Biotechnology, In: Food Biotechnology, Aran, N., Ed., Nobel Yayın Dağıtım, Ankara (In Turkish).

### Published presentations at international congresses proceedings

1. Bayonove, C., **Cabaroglu T.**, Dufour C., Razungles A., Baumes R., Günata Z., 1995. Influence du collage sur le potentiel aromatique varietal du vin, XXI éme Congres de la Vigne et du Vin (OIV), Technologies d'Elaboration et Typicité des Vins, Punta Del Este, Uruguay, 150-161.
2. Şen K., **Cabaroglu T.**, Selli S., Kelebek H., Asma B.M., Gunata, Y.Z., 2010. Kükürtleme işleminin Hacihaliloğlu çeşidinden elde edilen kuru kayısıların terpen bileşikleri üzerine etkisi, The 1<sup>st</sup> International Symposium on "Traditional Foods from Adriatic to Caucasus", 15-17 April, 2010, Tekirdağ-Türkiye, pp.645-647.
3. **Cabaroglu T.**, Darici M., Sen K, Selli S., 2012. Characteristic aroma compounds of rose wines from a native variety of Calkarasi grown in Denizli Turkey: Effect of Altitude, OENO 2011, Actes de Colloques 9<sup>th</sup> International Symposium of Oenology-Bordeaux, , DUNOD, Paris p, 810-813.
4. Kelebek, H., Selli S., **Cabaroglu T.**, Jourdes M., Teissedre P.L, 2012. Effect of skin maceration time on the phenolic composition of Kalecik Karasi wine, OENO 2011, Actes de Colloques 9<sup>th</sup> International Symposium of Oenology-Bordeaux, , DUNOD, Paris p, 1024-1029.
5. Darici, M. Cabaroglu, T. Lopez, R. Campo E., 2012. Identification of Impact Odorants of Rose Wines from a Native Variety of Calkarasi Grown in Denizli Turkey: GC-MS, Olfactometry and Sensory Evaluation, 35<sup>th</sup> World Congress of Vine and Wine, 18-22 June 2012, İzmir Turkey.

6. Kelebek H., Canbas A., Jourdes M., Selli S., Cabaroglu T., Teissedre P-L., 2012. Evolution of coloured and non-coloured phenolic compounds of red wines from Turkey, 35<sup>th</sup> World Congress of Vine and Wine, 18-22 June 2012, İzmir Turkey.
7. Kelebek H., Cabaroglu T., Darici M, Selli S., Şen K., 2012, Determination of phenolic composition in Calkarasi cultivars grown in different region of Denizli province in Turkey, 35<sup>th</sup> World Congress of Vine and Wine, 18-22 June 2012, İzmir Turkey.
8. Cabaroglu T, Yabacı S, Kelebek H, 2014. Effect of two different terroirs on the composition and aromatic profile of Muscat of Bornova wine grapes grown in Eagean Region of Turkey, X<sup>th</sup> International Terroir Congress, 7-10 July, Proceedings Vol 1, 322-327, Eger-Tokay Hungary.

### **Some of Refereed national journals**

1. Canbaş, A., Ü. Ünal, A. Deryaoğlu, H. Erten, **T. Cabaroğlu**, 1993, Experimental Studies on Processing Wine From White Emir Variety Grown in Nevşehir-Ürgüp Region in Turkey (In Turkish), *Ç.Ü. Ziraat Fakültesi Dergisi*, 8(4), 37-52.
2. Canbaş, A., H. Erten, **T. Cabaroğlu**, 1994, Methods of Reducing The Sugar Content of Low Alcoholic Beverages Obtained From Grape (In Turkish), *Gıda*, 19(2), 107-111, 1994.
3. Canbaş, A., Ü. Ünal, A. Deryaoğlu, H. Erten, **T. Cabaroglu**, 1995, Technological Research on Processing Wine From Black Öküzgözü and Boğazkere Grape Varieties Grown in Elazığ Region, Turkey I. Experiments of 1988 and 1989 (In Turkish), *Gıda*, 20(5), 281-288.
4. 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, *Gıda*, 26, 443-448 (in Turkish).
5. Selli, S., **T. Cabaroglu, A. Canbaş**, H. Erten, C. Nurgel, 2002, Free and Bound Compounds of Kalecik Karası Must (In Turkish), *A.Ü.Z.F. Tarım Bilimleri Dergisi*, **8(4)**, 333-337.
6. Nurgel, C., H. Erten, A. Canbaş, **T. Cabaroglu**, S. Selli, 2003, Technological Properties of Some Wine Yeasts Isolated During The Fermentation of Emir and Kalecik Karası Grapes (In Turkish), *A.Ü.Z.F. Tarım Bilimleri Dergisi*, 9(1), 83-89.
7. **Cabaroglu T**, S. Selli, H. Erten, A. Canbaş, 2004, Effect of Skin Contact on The Aroma Composition of The Must of *Vitis vinifera* L. Cv. Muscat of Bornova (In Turkish), *Gıda*, 29(3), 195-201.
8. Yilmaztekin, M., **H. Erten, T. Cabaroglu**, 2005, Extraction of Flavours With Supercritic Fluids in Food Biotechnology (In Turkish), *Gıda*, 30(4), 269-274.
9. Bozdoğan, A., M.Ü. Ünal, H. Erten, **T. Cabaroglu**, 2005, Effect of Maceration Time on Phenolic Compounds in The Production of Red Wine From Öküzgözü and Boğazkere Grape Mixtures (In Turkish), *Gıda*, 30(1), 63-69.
10. Ünal, M.Ü., H. Erten, A. Bozdoğan, A., G. Özdemir, İ. İncesesli, **T. Cabaroglu**, S. Tangolar, A. Canbaş, 2007, A Research on Suitability of Some Black Grape Varieties Grown in Pozantı Region For Red Wine Production (In Turkish), *Gıda*, 32(4), 165-172.
11. Tangüler, H., **T. Cabaroğlu**, H. Erten, 2007, Off-flavours in Beers and Their Formation Mechanisms (In Turkish), *Gıda*, 32(1), 43-49. Cabaroğlu, T.,

12. H. Erten, M.Ü. Ünal, A. Bozdoğan, 2006, Effect of Maceration Time on Phenolic Compounds and Quality of Red Wines Obtained From Öküzgözü and Boğazkere Grape Mixtures (In Turkish), *Gıda*, 31(2), 77-85. Yılmaztekin, M., T. Cabaroğlu, H. Erten, 2008, Biotechnological Production of Flavour Compounds (In Turkish), *Gıda*, 33(1), 35-41.
13. Bozdoğan, A., H. Erten, M.Ü. Ünal, G. Özdemir, T. Cabaroğlu, S. Tangolar, A. Canbaş, 2007, A Research on Suitability of Some White Grape Varieties Grown in Pozantı Region For Wine Production (In Turkish), *Gıda*, 32(6), 269-275.
14. Ozkandan S, Cabaroğlu, T, 2012. Determination of main volatile compounds in different type of turkish rakies by gas chromatography with direct injection method, (in Turkish), *Gıda*, 37, 87-94.

### ***Some of Published presentations at national congresses proceedings***

1. Kelebek, H., A. Canbaş, T. Cabaroğlu, H. Erten, S. Selli, 2008, General Properties of Grapes of Okuzgozu, Bogazkere ve Kalecik Karasi and Their Wines (In Turkish), Ulusal Bağcılık ve Şarap Sempozyumu ve Sergisi, 6-8 Kasım 2008 Denizli, 145-159.
2. Selli, S., A. Canbaş, T. Cabaroğlu, H. Erten, Z. Günata, 2008, The Influence of Glycosidase Enzyme Usage on The Flavour Compounds of Wines Made From Bornova Misketi (In Turkish), Ulusal Bağcılık ve Şarap Sempozyumu ve Sergisi, 6-8 Kasım 2008 Denizli, 115-124.
3. Yılmaztekin, M., T. Cabaroğlu, H. Erten, A. Canbaş, 2005, Flavour Compounds Formed During Malolactic Fermentation and Their Effect on Wine Quality (In Turkish), Food Congress, 19-21 Nisan 2005, İzmir, 250-253.
4. Yılmaztekin, M., H. Erten, T. Cabaroğlu, 2005, Flavour Compounds Formed by Lactic Acid Bacteria In Foods (In Turkish), 19-21 Nisan 2005, İzmir, 246-249.
5. Erten, H., T. Cabaroğlu, Ü. Ünal, S. Selli, A. Canbaş, 2003, Yeast Flora During the Fermentation of Orange wines made from Cv. Kozan (In Turkish), 3. Gıda Mühendisliği Kongresi, 2-4 Ekim 2003, Ankara, 539-547.
6. Canbaş, A., S. Selli, T. Cabaroğlu, H. Erten, 2002, Effect of Skin Contact On The Composition of Wines Obtained From cv. Narince (In Turkish), *Türkiye V. Bağcılık ve Şarapçılık Sempozyumu*, 5-9 Ekim 2002, Nevşehir, 551-558.
7. Erten, H., A. Canbaş, T. Cabaroğlu, S. Selli, 2002, Occurrence and Growth of Yeasts During The Fermentation of Emir Grapes and The Effect of Yeast Usage on Wine Quality (In Turkish), *Türkiye V. Bağcılık ve Şarapçılık Sempozyumu*, 5-9 Ekim 2002, Nevşehir, 531-540.
8. Canbaş, A., T. Cabaroğlu, H. Erten, S. Selli, A. Bozdoğan, 2002, Effect of Maceration Time on Phenolic Compounds of Wines Obtained From Öküzgözü and Boğazkere Grape varieties (Experiments 1998 and 1999) (In Turkish), *Türkiye V. Bağcılık ve Şarapçılık Sempozyumu*, 5-9 Ekim 2002, Nevşehir, 493-503.
9. Selli, S., T. Cabaroğlu, A. Canbaş, H. Erten, 2001, Comparison of Two Different Extraction method For The Determination of Terpene Compounds of The Must of Bornova Misketi Cultivar (In Turkish), *GAP II. Tarım Kongresi*, 24-26 Ekim 2001, Şanlıurfa, Cilt I, 251-258.
10. Canbaş, A., T. Cabaroğlu, H. Erten, Ü. Ünal, A. Deryaoğlu, S. Selli, 2001, The Characteristic Properties of Öküzgözü and Boğazkere Grape Cultivars and Wines Obtained From These Cultivars (In Turkish), *GAP II. Tarım Kongresi*, 24-26 Ekim 2001, Şanlıurfa, Cilt I, 225-234.

11. Canbař, A., A. Konar, H. Fenerciođlu, A. Altan, C. Yađmur, N. řahan, İ. Hayođlu, S. Akın, H. Erten, T. Cabarođlu, S. Özer, 1991, Food Industry and Nutrition Problems in Adana (In Turkish), *I. Tarım Kongresi*, 9-11 Ocak 1991, Adana, 239-292.

### **Some of other publications**

1. Erten, H., Cabaroglu, T., 2010, Raki: A Traditional Turkish Distilled Alcoholic Beverage, 28<sup>th</sup> International Specialized Symposium on Yeasts: Metabolic and Bioprocess Engineering for Sustainable Development, 15-18 September 2010, Montien Riverside Hotel, Bangkok.
2. Yılmaztekin, M., T. Cabaroglu, H. Erten, 2008. Bioconversion of Fusel Oil into Isoamyl Acetate by *Williopsis saturnus* var. *saturnus*, XII. International Congress of Bacteriology and Applied Microbiology, 5-9 August 2008, İstanbul.
3. Tangüler, H., H. Erten, T. Cabaroglu, 2007. Effect of Immobilization on Wine Flavour Compounds (In Turkish), 5. Gıda Mühendisliđi Kongresi, 08-10 Kasım 2007, Ankara, 271.
4. Yılmaztekin, M., T. Cabaroglu, H. Erten, 2005, Production of Esters by Biological Methods (In Turkish), XIV. Ulusal Biyoteknoloji Kongresi, 31 Ağustos-2 Eylül 2005, Eskiřehir, 619.
5. Canbař, A., T. Cabaroglu, H. Erten, C. Nurgel, S. Selli, 2000, Studies on Determination of Quality of Various Grape varieties for Wine Production and On Improvement of Quality of Wines Made from These Varieties (In Turkish), *TÜBİTAK- Türkiye Tarımsal Arařtırma Projesi Sempozyumu*, 26-27 Ekim 2000, Ankara.

### **Some of National Projects**

- Studies on the determination of processing technology of carbonated grape juice and carbonated low alcohol beverages from important grape varieties of Turkey (The Scientific & Technological Research Council of Turkey- TÜBİTAK-Project number TOGTAG-1149), 1994.
- A research on aroma components of some of the important Turkish grape varieties and of the wines obtained from these varieties (The Scientific & Technological Research Council of Turkey- TÜBİTAK-Project number TOGTAG-1263), 1997.
- Research on the determination of suitability of some wine grapes varieties to quality wine production (The Scientific & Technological Research Council of Turkey- TÜBİTAK-Project number TOGTAG/TARP-1858), 2001.
- Determination of suitable maceration time for the production of quality red wines from Öküzgözü and Bođazkere grape mixture (The Scientific & Technological Research Council of Turkey- TÜBİTAK-Project number TOGTAG-Tarp 2409), 2001.
- Metanol content of Turkish varietal wines (ZF-BAP-39)2004.
- Biotechnological production of isoamyl acetate and ethyl acetate (The Scientific & Technological Research Council of Turkey- TÜBİTAK-Project number TOGTAG-3393), 2006 (ongoing).

### **Some of International Projects**

- Research on the aroma compounds of important Turkish wine grape cultivars and wines, 1996 (Cooperation between INRA (France) – Çukurova University).
- Research on Aroma compounds of some native abricot varieties grown in Malatya region of Turkey, 2006 (Cooperation between INRA (France) – Çukurova University).