

PARTICIPANT INFORMATION BY INSTITUTION

Institution Name (Acronym)	Yıldız Technical University
Country	Turkey
Researchers involved (please, indicate university department or research group affiliation where appropriate) (* contact person)	Contact Person: Assistant. Professor. Dr. Nur CEBI* (Food Engineering Department, Yıldız Technical University) Professor Dr. Osman SAGDIC (Food Engineering Department, Yıldız Technical University)
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Main Research topics	<p>*Determination of the authenticity and adulteration of foods and natural products using spectroscopy (FTIR&Raman) in combination with multivariate statistics (chemometrics)</p> <p>*Development of rapid and robust analytical techniques for detection of suspicious compounds in the various food matrices by using spectroscopy techniques (FTIR&Raman) combined with chemometrics</p> <p>*Development of new methodologies for quality evaluation of the volatile natural materials (essential oils, aroma and alcoholic compounds) by using GC-MS system combined with multivariate statistics.</p> <p>*Application of chromatography techniques (HPLC-DAD) for determination of the pheolic composition of the natural products.</p>

Main Equipment and Facilities	FTIR (Fourier transform infrared spectrometer) Portable Raman Spectrometer GC-MS (Gas chromatography-Mass spectroscopy) System HPLC-DAD, HPLC-RID, HPLC-Flouresans detector DSC (Differential scanning calorimetry) System
Other relevant information	We are open to the collaboration